

ANGLING FOR AN INVITE

Guests relish being asked to sit around the geometric island in the Giffneys' relaxed yet sophisticated family kitchen

KITCHEN FILE

Design

Rosie Archer and Philip Dolan at **McNally Kitchens**, M1 Business Park, Courtlough, Balbriggan, Co. Dublin (00 353 1 690 6000) www.mcnallyliving.ie

Worksurfaces

● **Starlight White granite**, £350 per sq m

Flooring

● **Polished porcelain**, for similar try Polar porcelain tiles, from £32 per sq m, Alistair Mackintosh

Appliances

- **BI603QASE2 double oven**, £899
- **CG912T Titan five-burner gas hob**, £429
- **Apex 900 cooker hood**, £429
- **DD603SS double DishDrawer dishwasher**, £859
All Fisher & Paykel
- **MW3-245GEX freestanding microwave with building-in kit**, approx £400, Fagor
- **ZigZag side-by-side fridge freezer**, £2,669, Maytag

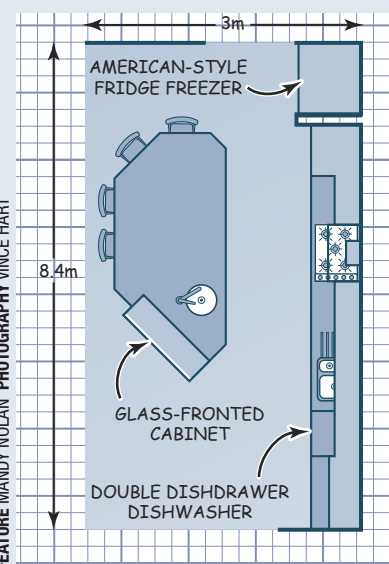
Sinks and taps

- **UB40 Leisure Atlantic single-bowl sink**, approx £180
- **UB15 Leisure Atlantic half-bowl sink**, approx £80
Both Rangemaster
- **RUX110 single-bowl sink**, £158, Franke
- **2 x Java mixer taps**, £74 each, Bristan

PRICE GUIDE

Approx **£25,000** For a similar McNally kitchen

KITCHEN LAYOUT



Susan and Conor's story

Plans to extend their home gave Susan and Conor Giffney the opportunity to relocate and rethink their kitchen. 'We both have demanding jobs, and the births of our daughters Mollie, who's now five, and Ella, three, meant our expectations of the kitchen had changed,' says Susan. 'We wanted more of a family room where the girls could play while I was preparing evening meals. Also, we really only entertain casually these days, and since we tend to dine in the kitchen, we thought we'd create a space that our guests would enjoy.'

McNally Kitchens were asked to design cabinetry to complement a new, light-filled space. 'They were great at translating our thoughts into a workable design,' Susan says. 'I especially like that the elements vital for cooking are situated behind the island, so I don't have to worry about making a mess. The position of the island also means I can prepare food while chatting to friends, and I don't have to miss out on all the fun.'

OUR TIP FOR SUCCESSFUL PLANNING

'Pick your deadline carefully. Ours happened to be Christmas, which proved very stressful'

Both Susan and Conor wanted to create a sophisticated environment that would appeal to their guests, but also appreciated that with young daughters, they'd also need something that was easy to maintain. Cherry-look laminate units from German company Alno offer a perfect balance of style and practicality. The island-cum-bar has been designed so guests can keep Susan company as she cooks. The chic barstools came from Diamond Living

Size matters in a kitchen geared towards family life, a fact that Susan and Conor clearly appreciate. Their large fridge freezer and double oven have proved indispensable. The couple sourced the appliances themselves and simply told McNally what space they'd need to accommodate them



'I can prepare food without having to miss out on the fun'



Susan much prefers cooking with gas to electricity, as she finds it easier to control the heat. Conor loves the design of this Fisher & Paykel hob, as its low profile makes it look as though it's sinking deep into the white granite

Crisp Starlight White granite worktops were chosen both as a contrast to the deep brown units and to coordinate with the polished porcelain floor. A freestanding microwave housed in the island offers extra cooking flexibility



'We've created a space our guests can enjoy'



As far as washing up goes, the family have plenty of options. They can choose from a DishDrawer dishwasher or one of three undermounted sinks, though the island's round bowl is usually used to rinse veg

Matt aluminium-effect handles from Alno enhance the contemporary yet warm look Susan and Conor were keen to achieve



WHERE TO BUY Alistair Mackintosh 0121 784 6800 Alno 020 8898 4781 Bristan 0870 442 5555 Diamond Living www.diamondliving.ie Fagor 020 7354 0044 Fisher & Paykel 0845 066 2200 Franke 0161 436 6280 Maytag 01737 231000 Rangemaster 0870 789 5108