



HOMES EGARDENS





SURFACES

CHARLIE SMALLBONE, DESIGN DIRECTOR OF LEDBURY STUDIO, ON HOW THE CLEVER USE OF MATERIALS CAN ENHANCE A PROJECT

Most cabinetry doors are wood or painted wood, but I also like to bring in glass, stone and metal finishes to create accents and make the design more interesting. Metal finishes on cabinetry and worktops can be finished differently, so always check with your supplier on how best to clean them. Most of our metal finishes are lacquered, so a wipe with a damp cloth is sufficient.

However, some finishes are 'live', which means that they will change over time and require specific maintenance. These surfaces need to be restricted to 'non-core' zones of the kitchen, for example, away from the cooking areas where they will need less upkeep.

When it comes to worktops,
thickness is not linked to performance,
with the standard thickness from
20mm to 30mm. Thicker worktops
look better from a furniture-design
standpoint, so I would recommend
30mm. When choosing surfaces,
granite and marble have long been
popular, but quartzite, such as Bianco
Macaubus, is a current favourite
among natural materials, because it
is harder than granite and has the
beautiful veining of marble. I also
use engineered quartz surfaces, such
as those by Caesarstone and Stone

Italiana, and ultra-compact surfaces, such as Neolith and Dekton. They're ideal for busy kitchens and come in realistic, interesting effects, such as polished concrete and terrazzo.

With splashbacks it is important to have a height of at least 450mm to protect the wall, such as behind a sink or hob. There is also a great choice of materials, from verre églomisé (gilded glass) to book-matched marble and patterned tiles. The choice depends on the room: a dramatically veined stone splashback can really set off a simple kitchen, while a more subtle material may be better suited to a room with striking cabinetry.