

# STORE AND ORDER

Step away from run-of-the-mill kitchen storage: a walk-in pantry or utility space keeps those essentials close without sacrificing style

Words and research / Sophie Baylis

## PICK A POCKET

If space is at a premium, win it back with pocket doors which won't intrude on the kitchen when open. Translucent glass is another idea for the door, but you need to be a neat freak if you go for it. If this doesn't sound like you, fluted glass is a great compromise, partially masking the pantry contents without sacrificing the flow of light.

**Project details** These homeowners have painted the pocket door to match the units (try Pavilion Gray estate eggshell by Farrow & Ball, £60 for 2.5L) to make sure it blends seamlessly with the rest of the space. A good kitchen designer will be able to work with the space you have available, sectioning off a corner of your kitchen to create a small walk-in pantry like this one. For similar cabinetry, try Humphrey Munson.



120 March 2019 / livingetc.com

## DESIGN / PROJECT



## ↑ SAVVY STORAGE

Always ask yourself: do I have enough storage? Chances are you'll have more stuff to stash than you realise. 'A laundry room should ideally have a separate washer and dryer; a tall cupboard for the ironing board; and shelves for cleaning products,' says Richard Moore, design director at Martin Moore. 'Also think about usability,' adds Nicky Line, product director at Neptune. 'Measure your favourite bottle of fabric conditioner to be sure it'll work with the height of the shelves if they're not adjustable.'

**Project details** Laundry Space is a concept by Scavolini that uses the units from its bathroom furniture collection to create a laundry. A series of hidden elements make all the difference - from the washtub with pull-out washboard to the wall unit that slides up to reveal a pull-out drying rack. And if you're wondering where the ironing board lives, simply lift up the worktop and you'll find it hidden underneath. Scavolini bathroom furniture starts from £5,000.

## [ Planning Notes ]

Expert tips for creating the perfect pantry

- \* 'The space needed for a pantry is dependent on the individual's home and requirements. It could be designed as a substantial piece of freestanding furniture, or simply as a corner cupboard with internals specifically designed for the client's needs.' Richard Davonport, managing director and founder, Davonport
- \* 'A pantry often contains many items that we need at hand on a daily basis, so having it positioned close to your cooking and food preparation area is always best, as that way you'll be able to access the things you need easily.' Giuseppe Consiglio, designer, Life Kitchens
- \* 'Long-term food storage requires lower temperatures and less light, so a pantry is ideally suited to a part of

the house that's darker and cooler - perhaps a north-facing corner position that would make the most of unused space and provide storage for the pantry essentials. Immediate access from the kitchen is, of course, essential.' Simon Hosein, senior designer, Mark Wilkinson Furniture

\* 'If you have a large kitchen, talk to your designer about whether you can create some sort of partition. This will give you an open-plan room but with a separate section. However, if your kitchen is on the small side be sure you're not going to give up valuable kitchen cabinetry space. In this case, you might want to create a pantry-like area instead. You can do that easily with just a few freestanding shelves.' Nicky Line, product director, Neptune