

## KITCHENS & BATHROOMS

## **CLEAR THE AIR**

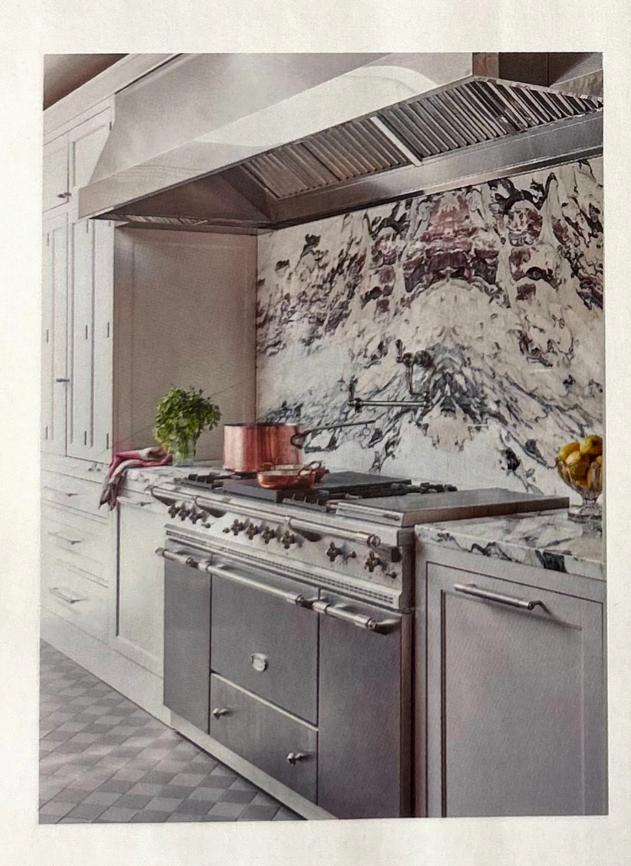
If you're aiming for impact, an outsized metal extractor with commercial kudos will bring it home. 'Large stainless-steel hoods make a dramatic addition above a range cooker,' says Jayne Everett, creative director, Naked Kitchens. 'Always endeavour to have a wider hood than cooker to ensure super-efficient extraction.

A generous hood like this one should be

positioned with a decent gap above the hob, about a metre or so, to make sure the space isn't too enclosed. It is a lovely feature to run the cabinetry cornice above the extractor to reinforce a bespoke look. Invest in a good stainless-steel cleaner to ensure a non-smeary finish and keep your hood looking pristine.'

## HIT THE TILES

In mosaic format, cool-toned metal takes on a more decorative role. The honeycomb design of this hexagonal mosaic splashback brings texture and pattern to the heart of this minimalist kitchen, without disrupting the modern design. 'Opting for metallic tiles is a happy combination of being easy to clean, hygienic, practical and stylish, adding a subtle lustre and patina to a kitchen,' says Felix Milns, managing director, HUX London. 'Metallic tiles are also a great material to consider because they will bounce the flow of natural light into the room, creating an ambience that feels contemporary and sleek, yet also delivers warmth.'



In-frame Shaker **kitchen** in Seal Pup White, from £25,000, Naked Kitchens. Bespoke stainless-steel **extractor**, around £3,000, Westin



Bespoke **kitchen**, from £60,000, HUX London. Via Plus Metal Line Hex steel **mosaic tiles**, from £552sq m, Via Arkadia