

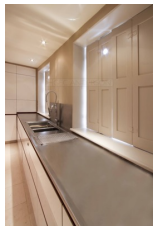
STAINLESS STEEL PROVIDES STUNNING CONTRAST TO GEORGIAN SURROUNDINGS



Integral sinks set within recessed drainer



Island with stainless steel sides



Continuous stainless steel worktop with integrated sinks



4.5m worktop with integral sinks, recessed drainer and splashback

Room Type: Domestic kitchen, London
Specifier: Butler Hegarty Architects
Contractor: Fullers Builders Limited

Stainless steel work tops and sinks from GEC Andersons Made-to-Measure (M2M) range have been installed in the kitchen of a newly renovated Grade II listed Georgian terrace to provide a striking and contemporary contrast to the historical setting of the property.

The five storey dwelling is situated in the beautiful and unspoilt Myddleton Square in the Angel district of London. Built between 1824 and 1827, the square is named after Sir Hugh Myddelton, who was the engineer responsible for bringing a fresh water supply into the city.

The sympathetic renovation work was carried out to a very high specification, incorporating as many of the original features as possible.

Renovation specialists Fullers (Builders) Ltd were asked to undertake the work. Many aspects of the refurbishment project were bespoke including the new kitchen, situated in the basement, designed by Butler Hegarty Architects and created by Fullers in-house joiners

GEC Andersons M2M bespoke range is not only highly flexible but also is of very high quality. It was therefore ideal for this part of the project.

The brushed satin stainless steel sinktop 4374x615mm was specified, with specially sized sink and drainer area, including (500x400x200mm and 180x400x200mm) sink bowls. To complement the worktops, stainless steel splashbacks were incorporated into the design including socket cut-outs. For ease of installation, the sinktop was mounted on a waterproof substrate, sound deadened and plastic protected.

Central to the kitchen is the stainless steel bridge island worktop (1482x623mm) that includes a bin-chute with a flush-fit lid, for easy rubbish disposal. The sides of the island are integral and therefore manufactured and supplied by GEC Anderson in one piece with the worktop. They include cut-outs for sockets. There is a stainless steel panel at the back of the island, against which the range cooker stands. Stainless steel plinth kick plates are included throughout the kitchen.

Gary Butler of Butler Hegarty Architects said, We recommended stainless steel to our clients and it suited their aims for the kitchen. We particularly liked the all in one surface and the general crisp aesthetics which the material created against the historic

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setting.

Founded in England in 1962, GEC Anderson has pioneered the development of made-to-measure stainless steel products. Today, the company's range also includes standard and modular stainless steel options. Products include sinks, worktops, cabinets, shelving, splashbacks, doors and sanitaryware for use in domestic, commercial and specialist environments. All products are manufactured to ISO 9001 and backed by a comprehensive support service from planning and product specification to installation and maintenance.