

Interior design and architecture is increasingly incorporating exterior space as part of the property floorplan. To fully embrace this natural extension, traditional barbecues are no longer enough when it comes to cooking al fresco – homeowners, designers and architects are installing sophisticated ‘outdoor kitchens’, escaping the confines of the domestic setting for the ultimate in social summertime entertaining.

According to Richard Atkins, managing director at DesignSpace London, ‘Outdoor kitchens are becoming increasingly “designed”. The benefit of this is that they don’t need to be limited to just cooking appliances – Modulnova’s outdoor kitchen range allows you to install fridges, wine conditioners, ice makers and sinks, which means that an entire meal can be stored, prepared, cooked and served outside.’ Richard continues, ‘At the planning stages, services need to be carefully considered – drainage and cable routes need to be established early so that these can be run in a way that meets regulations and minimises the likelihood of damage from animals and so on.’

Materials are also high up on the wish list. Laura Davie, marketing coordinator at Cosentino UK & Ireland, has this advice: ‘The key is to source beautiful materials that are durable and appropriate for outdoor use, giving you peace of mind even in our changeable British climate. Whether you’re designing a full outdoor kitchen or simply a barbecue area with the wow factor, mixed materials will add interest while you will also want surfaces that are low maintenance and hardwearing, such as seasoned oak, stainless steel or composite surfaces, such as Dekton®.’ Al fresco is certainly the place to cook this summer. **EKBB**



ALL WEATHER WONDER

Above Cosentino’s ultra-compact Dekton® surface is the perfect material to complement outdoor cabinetry thanks to its hardwearing technical properties, including a high resistance to UV light, low water absorption and great colour stability. Being scorch, scratch, stain and ice resistant, it can withstand the British climate with ease. It’s available in a wide variety of designs inspired by premium natural marble, concrete, aged metals or even wood, complete with different finishes for a tactile element. Dekton® starts from £450 per sq. m

INSPIRED BY ITALY

Below The modular Modulnova outdoor kitchen range can be planned in a number of configurations, much like you would plan an interior kitchen. Materials for this range consist of Pietra Piasentina stone, which is flamed and brushed to give a textured finish, used for doors and work surfaces, plus black steel for internal elements and carcasses, and cedar or iroko timbers to create tabletops and benches. Drawing on the Italian tradition of cooking, eating and entertaining outside, it costs from £25,000, DesignSpace London

