

**Press Release**  
**September 6<sup>th</sup> 2012**

## **Stainless Steel Provides Stunning Contrast to Georgian Surroundings**

***Stainless steel work tops and sinks from GEC Anderson's 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 Fuller's in-house joiners.

GEC Anderson's 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 setting."

Lee Gardner, Contracts Manager for Fullers, added: "GEC Anderson provided a proficient design and fabrication process, which incorporated several intricate design details.



Upon delivery, we found the worktops to be incredibly precise, resulting in an effortless, high class installation”.

**Ends**

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