

great american kitchens

PREMIERE ISSUE

The Fine Art of Kitchen Design



55
Prize-Winning
Rooms

cool ideas!

- three counter materials
- teak drainboard
- painted relief moldings
- copper range hood

crayon colors

■ You'd never guess to look at it, but this self-assured, brightly colored, hard-working kitchen once presented a significant design challenge—a three-story challenge, to be precise.

The new Colonial-style home in which this kitchen is located contains an elevator to meet the needs of one of the owner's four children. The elevator shaft extends from the basement to the second floor, and its location could have resulted in an awkward, oddly shaped space. But kitchen designer Friedemann Weinhardt, of Design First Kitchen Interiors, in Ottawa, Ontario, employed the irregular contours of the room to good advantage. The potentially intrusive shaft created an adjacent recess that became an arched niche, providing architectural interest. But just as important, the niche was the perfect place to locate the Sub-Zero Model 700TR refrigerator and Model 700TFI freezer side by side. Refrigerated drawers beneath both keep snacks within easy reach of hungry youngsters.

Once the solution for the elevator shaft emerged, the kitchen and interior designers got together with the owner to plan the 245 square feet of space that remained. "Because the owner has training as a professional chef," says Weinhardt, "she had many definite ideas about how to lay out the kitchen." →

PHOTOGRAPHY: GORDON KING/OTTAWA

Each wall is devoted to a separate task. Food prep takes place at the butcher-block-topped island. All food is stored on the refrigerator wall. A pantry adjacent to the Sub-Zero Series 700 fridge and freezer resembles a piece of freestanding furniture.









“The porcelain sink is the largest and deepest we could find.”

Left: Ovens flank a six-burner stainless-steel cooktop with honed-marble counters on either side. Concealed in the copper range hood are halogen pucks that light the work surface. **Above right:** A farm sink is surrounded by teak countertops and backsplash.

Function and efficiency were top priorities. Each wall is a separate work center that handles one task: cleanup, cooking, prep work or storage.

The cleanup center features a large, deep sink. “We chose porcelain because it’s unobtrusive and offers the largest and deepest sink we could find,” explains Weinhardt. Oiled-teak counters flank the sink. The countertop on the right side is routed and angled to serve as a drainboard. The Miele dishwasher is extra quiet, important in an open-plan room. And there is plenty of dish storage in a floor-to-ceiling cabinet adjacent to the cleanup center.

On the wall to the right, two ovens flank a six-burner stainless-steel cooktop. A copper range hood provides ventilation. Wipe-clean ceramic tiles in a bold yellow-and-white checkerboard pattern form the backsplash. Countertops on either side of the cooktop are heat-resistant honed marble.

Food preparation takes place at the large island, topped with maple butcher block, which houses a second sink. A microwave installed beneath the counter facilitates use by the family’s children. Curved ends with pilaster legs keep

the island from looming too large.

All food is stored on the refrigerator wall. Adjacent to the refrigerator niche and resembling a piece of furniture, a pantry is fitted with roll-out shelves and baskets that store packaged foods and root vegetables.

Ambient light is supplied by a number of recessed cans. Pendant fixtures suspended over the clean-up area ensure optimal task lighting. The range hood contains two halogen pucks that illuminate the cooktop’s surface. During daylight hours, natural light pours in through the large window above the sink and others in the adjacent family room.

The bold design of the kitchen is held together by warm honey-maple cabinets by Beckermann. “Some of the cabinets are maple trimmed with green. In other places, they reverse to green accented with honey maple,” Weinhardt points out. Additional details, such as the hand-painted-plaster-relief molding on the ceiling and the wrought-iron pot rack, complete the kitchen’s cheery ambience. —ESP