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Accent Pieces

Elkay's new professional-grade Avado Accent stainless-steel sinks showcase the beauty of modern geometric shapes while offering functionality and a line of complementary, custom-sized accessories. Created from commercial-grade, 16-gauge stainless steel with deep bowls and curved corners, the Avado has a flexible design that allows the homeowner to use it for everything from food prep to cleanup. **Circle No. 232**

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Paradise Found

A sleek and modern Maui kitchen redefines the traditional spirit of island life

By Holly Berezic

Gentle island breezes...breathtaking natural beauty...the smell of the salty sea...there is no place on earth like Hawaii. Just steps away from the Pacific Ocean, where seductive views unfurl in all directions, this Maui estate provided the perfect canvas on which to create a kitchen that embraces the spirit of Aloha.

Project designer Lindsey Schultz, *ALLIED MEMBER ASD*, of Ownby Design, knew the goal was to design a multifunctional and aesthetically inspiring space that would reflect the home's surroundings. But she also wanted to redefine the concept of luxury island living by creating a kitchen to meet all modern culinary needs as well as complement the home's minimal architecture. "I took the traditional style of Hawaiian decor to another level," Schultz explained. "I wanted the home to still feel very much like an island kitchen, but without the kitschy Tiki and hibiscus-patterned elements."

The styling and detailing of the cabinetry provided the starting point for the overall linearity of the space. Schultz designed each door and drawer section to be broken up by a 1-in. reveal applied to the face and side panels of all of the cabinets. She pitched the stile and rail on the cabinet faces to add another layer of dimension to the design. Integrated pulls aid in creating a clean, minimal space.

While African mahogany is typically the wood of choice for millwork in Hawaii, Schultz chose Sapele, which is similar in tone but has a stronger straight-grain pattern, further enforcing the linear design. "The Sapele wood has a ribbon effect in the light. When the sun hits the surface, the light just dances," she said. Exquisite ceiling beams of the same wood unify the kitchen with the adjacent bar and dining room areas. "It's a simple approach, but layering planar elements on the ceiling unifies the three spaces while providing a sense of separation from the rest of the home," added Schultz.

An ideal gathering spot, the kitchen features a spacious preparation island with plenty of room for friends and family to help out. Features fit for a gourmet include a sink that's modern and angular in design, but highly functional. Its beveled lip design mimics the pitched stiles and rails of the cabinet fronts and allows cutting boards and draining trays to slide across the surface with

ease. A hard-working, pull-down spray faucet with "trigger" control aids in vegetable washing and clean up. The island also includes dual refrigerator drawers for an infinite number of food and beverage storage options as well as a pair of dishwashers for fast post-party cleaning.

Striking honed black granite countertops, which complement rather than compete with the cabinetry detailing, cover all of the horizontal surfaces, including the preparation island, countertops and tiered breakfast bar. Designed by Schultz to have no vertical supports, the unusual breakfast bar echoes the linearity of the rest of the space while providing an eye-catching focal point. Fabricated of steel-reinforced granite, the cantilevered bar forms the boundary between spaces for social circulation and meal preparation.

"The home was designed to bring the outside in, and keeping that feeling consistent in the kitchen was essential," explained Schultz. She framed the hood and backsplash area with windows, showcasing the landscaping beyond and allowing the look of traditional Hawaiian lava rock to come inside and contrast with the Sapele wood, black granite and stainless steel. The cooking area features a 48-in. dual-fuel range, stainless-steel backsplash and ultra-contemporary stainless hood. In addition to an abundance of cabinet storage, Schultz designed appliance garages on either side of the range to keep essential tools handy, but neatly tucked out of sight.

Schultz continued her fusion of traditional wood and modern materials by incorporating a side-by-side stainless-steel refrigerator, stainless dual convection ovens and a glass-front wine storage unit. These are offset by rich Sabbia limestone flooring, which continues throughout the home and outside in the pool lanai area, further unifying the indoor and outdoor spaces. Along the back of the home, 10-ft. sliding glass doors fully retract into stone columns, completely opening up the home to the ocean breezes.

Of this winning design, Schultz said, "The design of this kitchen reflects the sensibility that small, simple details, when applied in a thoughtful manner and repeated, can have a dramatic impact. And a rectilinear, modern design can still reflect the purity and simplicity of Hawaiian life." ■

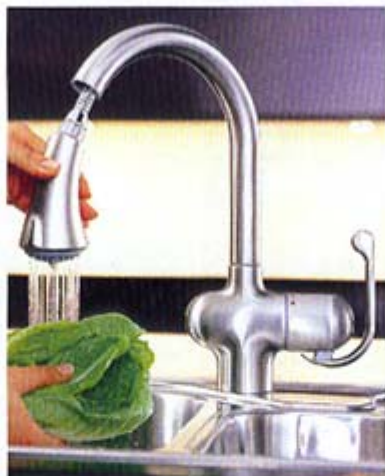
sources

Designer: Lindsey Schultz, *ALLIED MEMBER ASD*—Ownby Design, Scottsdale, AZ and Kona, HI; www.ownbydesign.com **Manufacturers:** Faucet: Grohe; Pot filler: Elkay; Sinks: Kohler; Refrigerator, refrigerator drawers and wine refrigerator: Sub-Zero; Ice maker: Scotsman; Range and ovens: Wolf; Hood: Futuro Futuro; Warming drawers: Dacor; Dishwashers: Asko **Photography:** © Augie Salbosa



Designed to celebrate Hawaiian life and its traditions, this kitchen successfully brings the outdoors inside. Cabinets constructed of warm Sapele wood reflect the natural materials found on the island. Windows frame the beautiful outdoor view, allowing in natural shades of green and the distinctive texture of native lava rock.





1 Kohler's Poise undercounter kitchen sink combines convenient functionality with angular design elements. Featuring a roomy 9-in. depth, its solid 16-gauge stainless-steel construction offers exceptional durability. The sink comes with coordinating bamboo cutting board and basin rack and features SilentShield sound-absorption technology. **Circle No. 256**

2 The Ladylux Café spray pull-down faucet from Grohe offers a striking dual-spray "trigger" control that allows for convenient switching between regular water flow and a spray flow. A smartly designed lever allows fingertip control of water temperature and flow. The faucet also features a 360-degree swivel spout and SpeedClean anti-scale system. **Circle No. 257**

3 Designed by Lindsey Schultz, the Sapele cabinets helped set the stage for the rest of the kitchen design. Doors and drawer sections are each broken up by a reveal, and stiles and rails are pitched to add an extra layer of visual sophistication. **Circle No. 258**

4 Sub-Zero's 700 series refrigerator drawers provide 5 cu. ft. of storage and comes in classic, platinum and carbon stainless-steel finishes; custom panels are also available for integrated designs. Controls are located in front for ease of use, removable dividers and a crispener cover are included. **Circle No. 259**

5 The stainless-steel Plane wall-mount hood from Italy's Futuro Futuro measures 36 in. wide, 18 in. deep and has an adjustable height of 24 to 43 in. Convenient features include four-speed electronic controls, delayed shut-off, an electronic filter cleaning reminder and a sound-absorbing motor chamber and whisper quiet blower. **Circle No. 260**

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Party Central

Cool and contemporary, this kitchen is ready to entertain

By Sallie Moffat

The owners of this Massapequa, NY, home had just one thing in mind for their new kitchen: a functional space in which to entertain. And with Lisa Fenimore, president of Fenimore Design Group, at the helm, that is exactly what they got. Originally a dark, U-shaped kitchen with small windows and an adjoining den, the resulting remodel combined the two rooms, transforming them into one sizable, light-filled space with plenty of room for large groups of friends and family.

Because the home was brand new, "we felt that we shouldn't move walls or expand the new space," explained Fenimore. Instead, the existing kitchen and den were gutted and joined to form a single kitchen/entertainment room within the original square footage—a room where entertaining was "the main purpose" of the design. Central to this was a sensible layout with enough space for the homeowners to simultaneously cook and entertain, as well as to cook comfortably together.

The kitchen, on one side of the room, features multiple work surfaces and custom-designed cabinets that wrap around its three walls, providing ample storage space. On the opposite side is a lounge-like area with built-in seating, cocktail-height tables, a wine bar and a large-screen TV. But in between these two dynamic spaces sits the centerpiece of the room: a multi-height island with a large, snake-like sink, which, said Fenimore, "is great for parties. Fill it with shaved ice and serve wine, beer or shrimp!"

The island—Fenimore's favorite feature, but whose size and shape were the most challenging elements of the project—contains three stations: a 30-in. surface that can be used for serving, a 36-in. zone for food prep and serving (in the sink) and a 42-in. round bar to add to the entertaining concept and provide additional space to squeeze more seating. "My clients wanted something different for an island," said Fenimore, but because their desired U-shaped configuration wouldn't fit, "the island took on a shape of its own after many different layouts," she explained. The final solution was the island's multi-tiered approach, which delivers functionality as well as adjustable stools for added convenience.

As the focal point of the room, the island also showcases the many materials used throughout the space. Its countertop is 2-in.-thick Carrera marble, which also comprises the kitchen's countertops. Wenge wood, which makes up its 30-in. counter space and wraps the column of the round bar table, is also featured in the lounge area's built-in seating, as a countertop under the TV and in contrasting bands along the cabinets. And the blue glass of its round bar table is echoed in the lounge area's cocktail-height tables. The cabinetry is made of rift white oak, giving the space a warm, contemporary look and feel, while custom-cut glass mosaics were used for the backsplash. Finally, large, stainless-steel appliances reflect the clients' entertaining lifestyle. "We were looking for contrast in all of the materials we chose for this project," noted Fenimore. "We were going after the 'wow' factor."

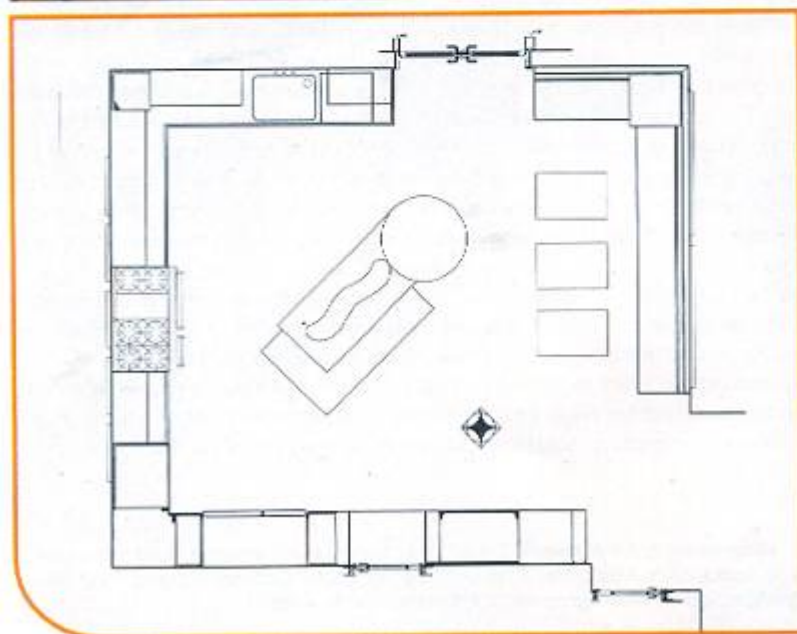
Formerly a dark space, the kitchen "really required more natural light," said Fenimore. And because the room is located on the northeast corner of the house, this was a big issue. In order to maximize water views (the home is located on a canal) and daylight, a standard exterior door was replaced with large windows and a pair of French doors were added, which lead out to a multilevel deck. A series of small windows above the stove wall make the space even brighter. In this light, the kitchen's elements combine for a design that is "extremely functional, but also fun and exciting," said Fenimore. So let's get this party started! ■

SOURCES

Designer: Lisa Fenimore—Fenimore Design Group, Massapequa, NY **Millwork:** David Furia Millwork, Inc **Manufacturers:** Range, refrigerator, range hood and dishwasher: Thermador; Backsplash: Artistic Tile; Sinks and faucets: Elkay; Cabinetry: David Furia Millwork, Inc; Wine refrigerator: Marvel; Lighting: Schonbek (pendants) **Photographer:** © Kaleidoscope Pictures



The centerpiece of the design is a multi-height island that separates the kitchen (below) from the lounge area (left), where water views are maximized with large windows and French doors. In the kitchen, cabinets line three walls for ample storage and stainless-steel appliances reflect the homeowners' love of cooking. Many materials were used throughout the daylight space, including custom-cut glass mosaics (above), rift white oak, wenge wood, stainless steel and blue glass.



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Youth Movement

Modern, clean details reign in this bachelor's kitchen

By Matthew Marin

Sleek, modern lines, natural materials, interesting details and high function give new meaning to this kitchen designed by interior designer Kristin Okeley for a bachelor's pad in Indianapolis. Her client, a young, hip energetic man, expressed a strong interest in having this room serve as an assembly space conducive to entertaining guests. In addition, he asked that the space have a contemporary flair, feature an edgy use of materials and be open and complementary to the rest of the house. "He wanted the kitchen to have a ton of pizzazz," Okeley said.

Combining all of these elements, Okeley's solution opens up the kitchen to both the living and dining rooms, easing spatial constraints

when the client entertains his masses. The addition of an outer bar with stools allows guests to take part in kitchen activities with minimal disruption to workflow. "The work triangle is very efficient with a ample amount of storage and counter space," Okeley noted. "We also created an island that gave him the opportunity to have gatherings."

Integrating the adjacent living and dining rooms with the kitchen proved to be a key element in this design, as each features large windows that bring an abundance of light into the home and provide views of surrounding trees. Once the layout was established, Okeley incorporated the aesthetic of the outdoor environment into

the kitchen by applying a color palette of earthy tones and specifying natural materials: natural wood cabinetry, hardwood tile and a maple butcher block, coupled with sleek, stainless-steel appliances, green accents and stylish mosaic tile, creating a fresh, modern and well-appointed environment that anchors the adjoining living and dining areas.

Details like the professional-style cabinetry, the bold grain of the cabinets, a glass wall that supports the outer bar and exposed stainless rollout shelves lend the kitchen an edgy, commercial look, as well as a sense of high function and style. In addition, the shapes of the butcher-block top and glass bar counter differentiate the surfaces and add a whimsical flair. All work together to give the space its individual character.

"The design is simple," Okeley said. "My client was open to using creative materials in the design. Having the ability to combine common materials in a not-so-common way was my favorite aspect of the project."



SOURCES

Interior designer: Kristin Okeley, ASID, CKD—Kitchens by Design, Indianapolis; www.kitchensbydesign.net **Additional team members**
Stiles Manufacturers: Cabinets: Custom Cupboards; Countertop: Santarossa Mosaic & Tile Co. Inc.; Backsplash: Bisazza Tile; Hood
Photography: © Bookwalter Photography