

# PROFILES

M A G A Z I N E

INSIGHTS FOR KITCHEN AND BATH PROFESSIONALS



C1  
Small Kitchen

Photo by Charles Ward

## Living in Luxury

As an enthusiastic and frequent entertainer, the client's primary goal was to create a kitchen that would serve as an elegant backdrop for herself and her guests. She also wanted a wine station, display space for contemporary art pieces and less clutter through a better organized storage space.

To achieve all of the client's goals, the perimeter cabinetry was streamlined and an island centerpiece with a circular ceiling alcove was created. The island serves as a wine pouring and drink mixing station, as well as a unique conversation piece with its lighted "infinity circle." Enhanced storage hides all the items that were previously stored on the countertop. The black granite, natural maple and stainless design elements set the stage for entertaining.

By redesigning the space to maximize its full potential, storage space was increased and the kitchen achieved the luxurious "wow factor" that the client desired, creating a space that she will enjoy for many years to come.

### PRODUCTS

Cabinets, Grabill Cabinet Company; Microwave, Thermador; Cooktop, G.E.; Oven, G.E.; Dishwasher, G.E.; Refrigerator, G.E. Monogram; Ventilation, Best Hood; Countertops, Granite and glass; Flooring, Granite tile; Fixtures/Fittings, Kohler faucet, Hafele hardware; Sink, Elkay; Lighting, Celestial, Contech, Task Lighting and Tech Lighting; Other, Heated floor system by Warmly Yours



Rendering by 2D-20 Technologies

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# PROFILES

M A G A Z I N E

INSIGHTS FOR KITCHEN AND BATH PROFESSIONALS

C3

Large Kitchens

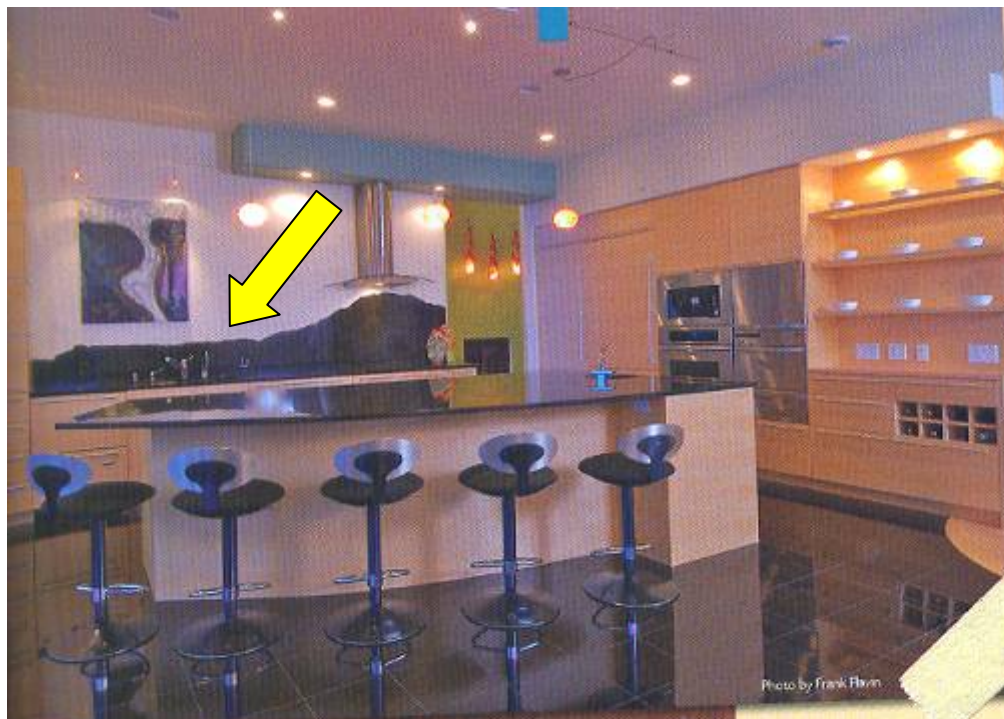


Photo by Frank Flynn

## Modern & Marvelous

The homeowners, both independent restaurant owners, had a great appreciation for the fundamental components of a working kitchen. However, these clients wanted functionality that would transcend the familiar commercial applications into a creative, inspirational space for the "on the go" lifestyle, allowing for a soccer team meal or art project with their children.

The method of design focused on a composition that provided versatility and innovative storage ideas. Successfully integrated behind the tranquil facade is a range of components that allows the kitchen's layout to be customized to suit all space requirements. The island plays a key role as it permits the main functions to be brought together in an area designed to ensure freedom of movement. A mobile service cart rotates freely to reveal small appliances below the counter, or it can be removed to serve elsewhere while providing additional counter knee space.

A stainless steel door lift conceals the microwave adjoining the steam oven and drawer below, joining the adjacent oven and coffee system. In contrast to the reflective steel block, clear rift-cut maple instructs the eye toward unity. The hidden pantry interacts with the surrounding cabinetry to create conformity without interruption.

### PRODUCTS

Cabinets, Custom Cabinetry by Howka Cabinet Co.; Cooktop, Thermador; Oven, Thermador; Dishwasher, Fisher & Paykel; Refrigerator, Thermador; Ventilation, Zephyr; Countertops, Absolute black granite slab and maple top; Flooring, Absolute black granite tiles, Kahrs maple flooring; Fixtures, Hafele; Sink, Elkay; Walls/Soffits, GYP Board, primed and painted; Lighting, Techline cable rail and monorail, recessed incandescent



Rendering by 20/20 Technologies

**TERRI RUTH  
HOSKEN, CMKBD**

Beyond the Box - Kitchen Design  
Anchorage, Alaska