

K+B

DESIGN + INNOVATION + LIFESTYLE

tickled
pink!

kitchen & bath of the year awards

KITCHEN AND BATH BUSINESS / APRIL 2006

\$10US.

Chefs' Special

Form follows function in this souped-up kitchen design

By Kristen Mucci

For this kitchen remodel, great functionality was everything to the clients: The husband is an amateur chef and his young son, a culinary genius in training. In achieving that, designer Barbara McLane, ASD, CID, was able to create a rich, elegant environment that is perfect for both entertaining and relaxing.

The island is central to the space's overall functionality. Ideal for food preparation, it is equipped with two sinks, located across from each other, and two faucets, one of which can be used for either basin. A dishwasher and trash compactor are tucked below each sink, and one side of the island conceals a trash-recycling cabinet and additional dishwasher drawers. "This set-up allows a great versatility of participation in any cooking activity, giving a hand to the chef with preparing food, cleaning, chopping and cleaning up after the meal," said McLane.

For ultimate convenience, the kitchen includes twin full-size, stainless-steel refrigerators, which flank a wall of cabinets, and a trio of ovens. There are also two microwaves, one of which is sandwiched between a built-in coffeemaker and a 26-in., flat-screen television. A fourth oven and range finish off the suite of appliances.

While all of the amenities enable the father-son chefs to indulge their wildest culinary dreams, a bevy of storage options ensures that the kitchen stays organized. These include dual walk-in pantries at one end of the space. Formed of wrought iron and opaque glass, the closets are functional as well as visually pleasing.

McLane chose to incorporate a variety of glass elements "for a touch of bling and clarity." Two glass tables can be found on either end of the island, allowing guests to interact with the chef and accommodating judges of in-home cooking contests, a past-time of the homeowners.

The breakfast nook serves as an alternative, and more intimate, eating area. Its multiple windowed doors and transparent drapery offer a view of the garden and introduce daylight into the kitchen. In the kitchen proper, recessed spotlights provide task lighting, and twin pendants above the island seating areas radiate a soft, ambient glow. For visual interest, a custom-made Swarovski crystal chandelier runs above the island. "It brings a touch of glamour and femininity to this masculine, high-tech kitchen," said McLane.

Another pleasing design element is the onyx mosaic tile that tops the large island and ties it to the backsplash. Running along the top of the cabinets, intricate moldings further enrich and unify the space.

McLane describes the final result as a "celebration of the true heart of the home that will inspire creativity not only for daily gourmet cooking and culinary entertaining in style, but also for daily living." For the clients, this new kitchen is the first ingredient in a recipe for greatness. ■



Dark woods, stainless appliances and glass accents combine to create a rich and elegant kitchen design. Multiple amenities, such as five ovens, three refrigerators and dual dishwashers and sinks, make the space a chef's dream.



SOURCES

Designer: Barbara McLane, ASD, CID—
By Design Kitchens, etc., Santa Ana, CA

Manufacturers

Sinks: Blanco; Faucets: Dornbracht;
Refrigerators: Sub-Zero; Ovens, range,
coffeemaker: Dacor; Lighting: Bruck
Lighting Systems; Cabinetry: Cuisines
Laurier; Dishwasher drawers: Fisher &
Paykel; Hardware: Blum, Hafele;
Moldings: Enkeboll

Photography: Chef Frohlich