

glass doors over the freezer, finding display space was easy. On that same side, the clients can also enjoy watching cooking channels with their built in television. A stainless tile back splash was used to compliment the island.

When the client's are done making their delicious meals and are ready to eat, they can choose between three seating options to accommodate their large family and frequent guests. On the other side of the walnut cabinetry is an island with four bar stool chairs, looking towards the prep station, and a 3" thick cherry wood butcher block made with 1 ¾ x 1 ¾ end grain sitting on top. To the right

of that is a charming built in booth made of painted bead board, walnut and Pietra Cardosa complete with window looking into the home office area allowing natural light to flood in over the nook. And if the client feels bored with those 2 options, they can always sit at the kitchen table behind the island, with seating for 10.

Quarter sawn oak flooring covers the entire kitchen floor, and a coffered celling was designed to highlight the stainless hood and wall cabinets.

Accents like a small silver teapot and stainless steel mixing bowls keep the marriage of luxury and functionality apparent. With a kitchen like this, it wouldn't be hard for the client's to open up a small restaurant. For now, though, they'll just enjoy it as a family.

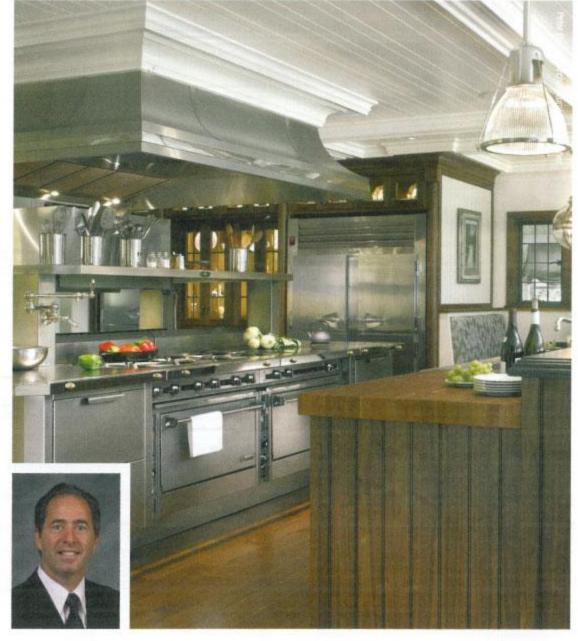
PRODUCTS

Cooktop: Jade; Dishwasher: Miele; Microwave Oven: Sharp; Refrigerator(s): Traulsen; Ventilation: Rangecraft; Special Features: Jade; Cabinetry: Craft-maid; Countertops: Brooks Custom, Stone Surfaces, Pietra Cardoza; Faucets/Fittings; Rohl; Flooring: Alite Floor-Ing: Sinks: Mario; Tile: Wayne Tile; Special Features: Marlo, Rangecraft









ne has to do a double take to realize this isn't a restaurant, it's someone's home kitchen. With 2 passionate cooks as clients, the designers were challenged to create a kitchen that served as both a professional culinary experience and a comforting eating space.

With the obvious main attraction being the food prep island, the client's are sure to create gourmet masterpieces. The 11 foot stainless steel island has four work stations, complete with 2 ovens, eight burners, a griddle, a salamander, a sink, built in ice container, and pot filler. An enormous custom four sided stainless steel exhaust hood with built in halogen lighting completes the island, illuminating the entire cooking and prep area.

To match the professionalism of the prep station, the client's are also fully equipped with a commercial freezer and double commercial refrigerator, as well as a dishwasher next to the maple cabinet sink. Three appliance garages were created in the design for easy accessibility to large, heavy, oversized blenders and mixers.

To soften the industrial feel of the steel island and hood are rich natural walnut cabinetry to one side of the prep station, and white painted maple cabinetry on the other which houses the family's extensive dish and glass collections. By incorporating ten mullion doors and ten single **