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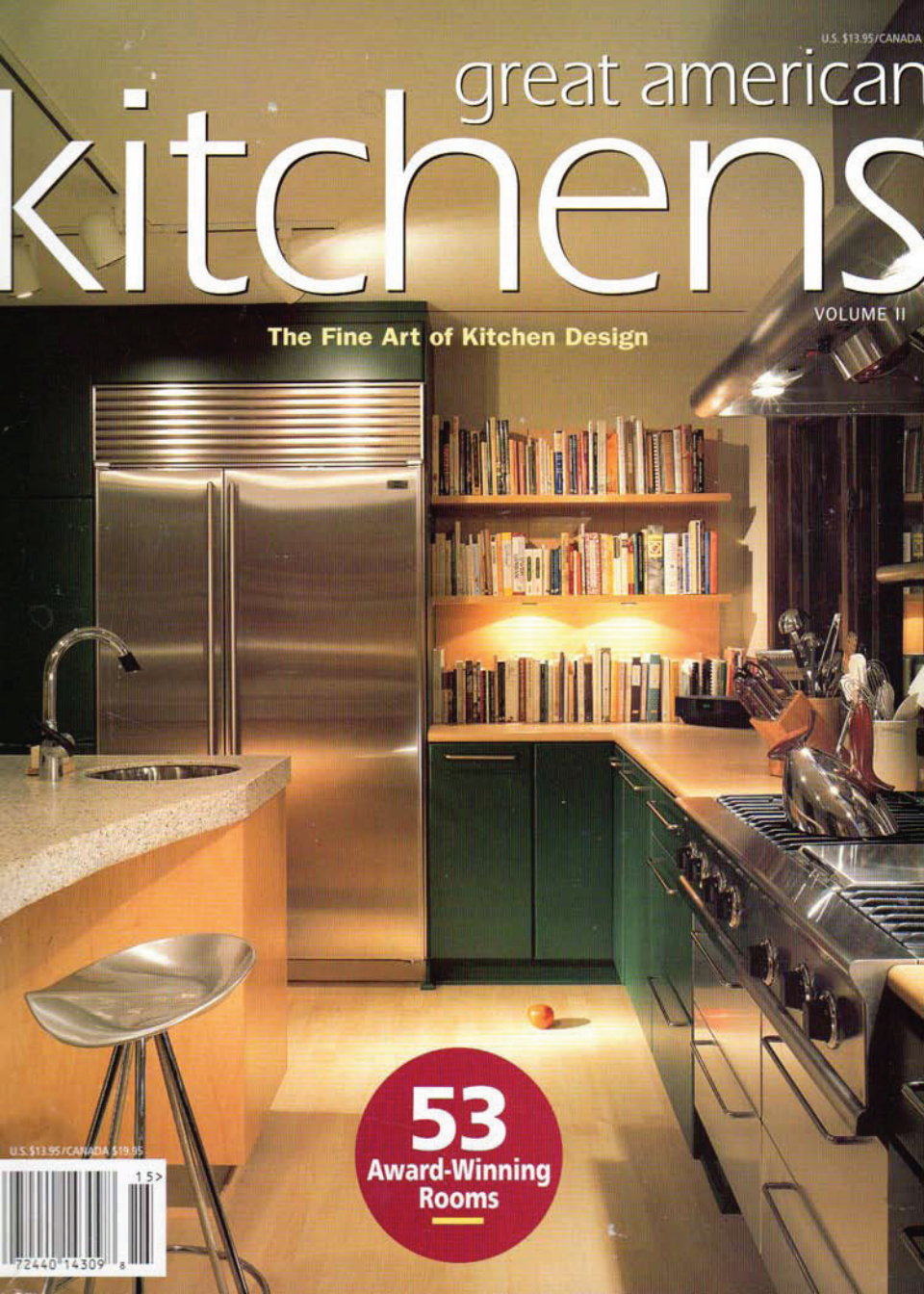
great american kitchens

VOLUME II

The Fine Art of Kitchen Design



53 Award-Winning Rooms

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cool ideas!

- deep pot drawers
- clipped countertop corners
- eight-burner cooktop
- "subway" tile walls

restaurant style

When a Philadelphia couple finally found a house in their preferred neighborhood, its style was too contemporary and the kitchen was not designed for serious cooking. Moreover, its open plan allowed guests to see into the work area from the dining room.

A retired physician, the wife is also an amateur chef who apprenticed with Georges Perrier in the kitchen of his four-star Philadelphia restaurant, Le Bec Fin. She knew exactly what she wanted and called upon friend and designer Steven Weixler of Weixler, Peterson & Luzi.

"The mandate was to design a traditional-style kitchen with all of the equipment, functionality and capability of an authentic restaurant kitchen," he explains.

"I didn't want anything fuzzy or cute," adds the owner. "I wanted a strong traditional flavor, but slightly more utilitarian." Weixler had recently designed a modern kitchen in the couple's Florida home. They wanted this kitchen to be a change of pace and complement the other, antique-filled rooms.➤

Left: The Sub-Zero 700 Series base refrigerator opposite the cooking station is convenient to the prep sink. **Right:** An extra-wide oven sits beneath the cooktop. A convection oven and a microwave tuck into the wall adjacent to the Sub-Zero Model 632 refrigerator-freezer. Deep drawers on either side of the cooktop hold pots and pans.

PHOTOGRAPHY © TOM CRANE; STYLING: CATHRYN SCHWING

"We call the look 'scullery' style to convey a no-nonsense approach."

reconfigured the 630-square-foot space so people could work simultaneously. In addi- ing for friends and family, the couple often formally, requiring delineation of the room for prep, cooking and cleanup.

According to Weixler, "The orig- inal kitchen's assets were its high ceil- ings and overall size, with a relatively long space and a comfortable width. The configuration allowed for an island with a work area on each long side that separates functions."

Prep takes place at the end of the island by the Sub-Zero Model 632 refrigerator-freezer and convenient to supplies, food storage, equipment . Several operations can be handled at once of the island, as is common in restaurant

of eight heating elements handles any cook- plating and pickup take place across the island main chef's way. A Sub-Zero 700 Series base is just a quick step from the cooktop. The the cooking wall is used for cleanup at the stainless-steel sink available. Adapting principle of restaurant kitchen design, when a crowd, the chef hands over used cookware to a pot washer stationed across the island. planning a kitchen, I mentally go through of cooking in the space," comments Weixler. say I cook my way through the design." owner echoes this process. "Steve and I have ether on occasion, which gave us a shorthand ning the space."

the design process, we began calling the llery' because, although the literal definition of differs, it conveyed to us the no-nonsense feel we wanted," recalls Weixler. This concept material selection, including the cabinetry of ted wood inset with flat panels or plain glass. and accessory items are brushed stainless durability and ease of cleaning.

ldly patterned granite countertops add texture stainless steel. Like many utilitarian kitchens s, all the walls, including the breakfast area, are Served up to the owners' order, the result is a t is all business—with plenty of charm.—*B.D.*

Above: The cleanup station's deep stainless-steel sink and arching faucet accommodate tall pots. Blade handles are easy to operate with wet hands. Traditional-style cabinets wear brushed stainless hardware. **Left:** The breakfast table was placed to take advantage of morning sun. Tile wain- scotting recalls early 20th century kitchens. **Opposite:** The four-burner ceramic-glass cooktop is flanked by pairs of cast-iron hobs. All are electric, but the array includes conventional and halogen units, a burner designed for slow cooking as well as a pair of warming units.