

H O M E + D E S I G N

DEPARTURES



SPRING 2016

INTERNATIONAL STYLE



THE STEALTH KITCHEN

For those who put a premium on visual calm and quiet, a sublimely spare kitchen system with flat-panel cabinetry and few flourishes is typically the way to go. Drawers and doors open via touch latches instead of knobs or handles. But maintaining the clean-lined look has always been a challenge: How to keep the espresso machine and paper-towel holder easily accessible, yet unobtrusive? Moreover, this genre has not always been particularly kind to home chefs (perhaps because it's been the favored aesthetic of those who don't cook). But the category has recently evolved: Reductive rigor now pairs with pro-level bells and whistles, resulting in kitchens that are stylistically restrained yet appealing to even the most type A chef.

Among the standard-bearers is Snaidero, whose ultrastreamlined systems are also exceedingly functional, with well-thought-out storage compartments. Two custom series, both by luxury-car designer Pininfarina, fit the bill: Idea, from \$60,000, is all right angles, with lean lines, recessed door pulls, and a beveled-edge countertop that floats above a slight reveal, creating runs of cabinetry that are minimalist but not monolithic. Ola 25, a more recent design, from \$80,000, softens the hard-edged lines typical of contemporary systems. Cabinets have rounded edges, and the system features a sinuous surfboard-shaped counter with a swooping U-shaped leg. Briffi makes many comparable models, including the Piero Lissoni–designed Hide, around \$96,000, an all-in-one kitchen unit with recessed front panels that slide shut to screen cabinets and appliances from view. —J.R.

The Details



A MODULAR FRIDGE

Modules for cooling and freezing are dispersed throughout. U-Line's options include 24-inch-wide drawers and undercabinet units in its 3000 series, pictured, from \$4,100. Liebherr's UPR 503 line, \$2,300, has pull-out glass shelves and self-retracting drawers.



POP-UP VENTILATION

It's more discreet than a standard range hood, and it recesses into the countertop when not in use. Best recently introduced one that extends 18 inches, \$1,800—high enough to rise above even the tallest pots to more effectively capture steam, smoke, and smells.



AN UNOBTRUSIVE INDUCTION COOKTOP

Recent advances have expanded the cooking surface beyond its burner-like heating points. Thermador's Freedom, pictured, \$5,500, is 36 inches wide; Bertazzoni's Professional series, from \$1,900, has a sci-fi swath of stainless-steel framed black glass.



AN INVISIBLE SINK

Dada makes a double sink, pictured, \$4,750, with cutting boards and drainers that can slide over the trough when water isn't running. Blanco's stainless-steel Attika, from \$1,695, features a walnut cutting board, \$250, that fits atop the sink's raised rim, hiding it in plain sight.

NEXT-LEVEL ADVANCES

Every year appliance makers come out with faster and more powerful ovens, quieter and smarter dishwashers, vent hoods that inhale more microparticles, and fresh, daring designs, now created with the aid of 3-D printing:



A ONE- OR NO-TOUCH FAUCET

The Grohe Ladylux3 Café Foot Control, from \$840, can be operated by a pedal tucked in the toe kick of the cabinetry.



A LIGHTNING-FAST OVEN

The Viking Professional TurboChef, \$17,200, will cook a roast 15 times faster than standard ovens.



SMART APPLIANCES

Miele's vent hoods, from \$2,200, communicate wirelessly with induction cooktops to operate at the optimum power setting.

INSTANT EVERYTHING

Insinkerator's hot-water dispensers deliver 200-degree water with the touch of a button, from \$180.

NO HANDLES, NO HANDS

Miele's new handleless dishwashers, from \$1,800, open up via a simple knock on the front.

