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Report

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AN IN-DEPTH
EXPLORATION INTO
WHAT'S NEW AND
NOTABLE IN
KITCHEN DESIGN.

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THE NEW MODERN KITCHEN

When it comes to modern kitchen design, there are two distinct schools of thought: one embraces the simplicity and sheer functionality with zeal, while the other remains unconvinced, preferring the welcoming aesthetic of a more traditional style. Regardless of your persuasion, there's no denying the downright impressive innovations and design gusto being cooked up as of late that could convert even the most classically inclined. From mechanically operated walls that conceal gadgets and storage to intuitive appliances that learn and adapt to your cooking methods, discover the latest ingredients making up the new modern kitchen.

Poliform's Phoenix kitchen by Varenna masterfully mingles materials and finishes, and the open shelving keeps the room casual and accessible.



1 CULINARY ARTS

With the kitchen arising as the new epicenter of the home, bolder design is spicing up this bustling room. In this Hamptons residence, here and below, New York designer Guillaume Gentet created a personality-filled space using custom cabinetry by Effet USA with whispers of lilac throughout. "People forget that the inside of a cabinet should be as pretty as the outside," he says, referencing the violet (Pantone 7444 UP) of the island, which is echoed in the shelving concealed behind the wood panels. The owners' art, like the Buddha sculptures by Marlene Rose, continues the artistic flavor of the room's aesthetic.



2 THE FAUCET

Every line and visible design element counts in a minimal space. Therefore, making major impact with a sculptural faucet, like Franke's new Planar 8 Flex semi-professional version, is essential. The masculine, squared-off silhouette doesn't just pack a visual punch, though; its 360-degree swiveling spout is highly functional and allows for maximum movement around the sink.





MASTER CHIEF

Designing kitchens for the past 40 years, it's safe to say that Chicago-based Mick De Giulio knows a thing or two about what makes for successful culinary quarters. Here, the maestro lends some counsel and maps out what's currently on his radar.

There's no excuse for having a disorganized kitchen today with all the great solutions out there. What are some of your favorites?

Motorized doors to hide nooks for small appliances and creating charging stations by putting USB ports inside of drawers are a go-to of mine. Another is a cabinet I recently designed called Metal Boy (shown above) for keeping pots and pans organized and accessible. It has recessed LED lighting so cookware is easily viewable and becomes like sculptural pieces.

Metal seems to have become part of your signature look. How do you keep it from feeling too sterile?

I love using silver nickel and polished stainless steel, but I always layer different materials and textures into my designs, sometimes even with very subtle changes. Honed and brushed stones, hand-scraped woods and fabrics for soft seating add comfort and are a great complement to the shine of metals.

What's exciting you right now?

Steam ovens and induction cooktops. There's so much you can do in a steam oven, from baking bread to roasting juicy meats, and induction has so many things going for it as far as safety and heat control.

4 THE RANGE

Color doesn't have to be reserved for tableware and accents anymore. Large appliances, such as Bertazzoni's Pro48 6G dual-fuel range (shown here in a mouthwatering orange), are getting their turn in the shade game and becoming increasingly popular as owners seek to imprint their personal stamp onto every room of their home.



5 WARM FRONT

Modern kitchens tend to get a bad rap for being cold and industrial, but new material combinations are changing that rather unfair judgment. Maintaining a streamlined look, this design by Eggersmann integrates solid American walnut along the space's periphery to soften the high-gloss cabinetry and hard quartz surfaces.

6 OPEN ENDED

Indoor-outdoor living is king right now. Blurring the lines between inside and out is particularly successful in the kitchen, where incorporating plain-air cooking, al fresco dining and edible gardens satiates an entertaining-rich lifestyle. In this California home, I-Ching Ueng—designer and manager of Poggenpohl's San Francisco showroom—stuck to a sleek design as not to compete with the lush garden just through the disappearing sliding glass doors. Silestone countertops in White Zeus Extreme and a stainless-steel panel backsplash reflect the sunlight to further enliven the space.



7 TALKING KITCHEN TECH

Gone are the days of one-dimensional appliances. Ranges no longer just cook; they'll send a text to the family when dinner is ready. Need to pre-heat your oven but you're still at the store? Your smartphone can get that started so it's at the perfect temperature when you get home. Here, Lamont Gaines, showroom manager of Ferguson Bath, Kitchen & Lighting Gallery in Boca Raton, Florida, breaks down the newest innovations.

Smartphone capabilities are infiltrating the appliance market. What are some highlights?

The ability to measure the temperature of your meal in the oven without being anywhere near the kitchen—let alone at home—via a digital thermometer is huge right now. Also, you can now download recipes into your oven and watch cooking tutorials via a Wi-Fi-enabled touch-screen panel on your range, which is so useful for the amateur cook.

Let's talk about innovations in cooking. What new options exist?

If you have the space to accommodate it, steam ovens (like Miele's ContourLine M Touch Combi-Steam version at left) should be strongly considered. There are models that let you store personal profiles to steam your vegetables or fish to the exact tenderness preferred.

Wine storage and serving systems are becoming more prominent in the custom kitchen. Any suggestions?

Dual-zone refrigeration is the only way to go to keep your whites, reds and champagnes at the appropriate temperatures. There are also dispensing systems—check out the Discovery WineStation by Dacor—that will serve just the right amount, from a taste to a full glass, and preserve the freshness of the rest of the unused bottle.



Miele



ON THE SURFACE

Slab stone such as marble and quartz has long been the go-to countertop material in the modern kitchen for its uniform look. Though its dominance in this arena certainly isn't subsiding, there's been a movement toward mixing it up with more personality-driven tilework for backsplashes, floors and feature walls. Hand-painted tiles lend a human touch to an otherwise pristine space. Though be advised: The graphic nature of this look is not for the demure design enthusiast.

Above: Clockwise from top left: La Palma Field Tile in Honed Finish / Ann Sacks / annsacks.com. White Fantasy Natural Stone / Antolini / antolini.com. Azul Macauba Italian Quartzite Field Tile / Artistic Tile / artistictile.com. Iron Corten Sintered Compact Surface / Neolith / neolith.co.za. **Below:** Clockwise from left: RedBank Decorative Terra-Cotta Field Tiles in Rep, top, and Isocoles / Waterworks / waterworks.com. Duquesa Fatima Decorative Field Hand-Painted Ceramic Tile / Walker Zanger / walkerzanger.com. Big Spin Handmade Encaustic Cement Tile / Clé / cletile.com. **Background tile:** 5220 Dreamy Mistl Quartz from the Classico Collection / Caesarstone / caesarstoneus.com.



9 THE HARDWARE

Stainless steel may reign supreme, but gold and bronze details are giving the long-standing heavyweight a run for its money. The warm and luxurious finishes add a definite je ne sais quoi and can be employed on cabinets—like Rocky Mountain Hardware's Empire pulls—or plumbing fixtures, and bridge the gap between the modern and traditional design arenas.



10 HIDDEN AGENDA

A brawny hood has always been a staple in a well-stocked kitchen, but they can be a bit of a blemish if the intent is to keep everything as simple and unassuming as possible. Enter the decorative ventilation option. These new devices are masters of disguise, hiding in plain sight in the shape of chandeliers and lighting fixtures, disappearing into countertops at the push of a button, or taking sculptural form like in Elica's Space model that not only looks completely unexpected, but is also 35-percent quieter than traditional designs.



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SHELF STABLE

The customary formula for kitchen design reads as follows: upper and lower cabinetry, pantry, large appliances. However, open shelving concepts are breaking that mold. "We wanted a sense of openness and casual ease," says California designer Vanessa Alexander of the kitchen space shown at left she remodeled for a Malibu beach house. "I avoid upper cabinetry as much as possible. Floating shelving provides a greater sense of space and can be dressed in such a flexible way with practical and décor items that lend life, color and texture." Tip: Stick to a cohesive palette for any tableware on display to achieve a polished look.

THE COOKTOP 12

Induction cooking has been a burgeoning trend in culinary technology over the past few years, competing side by side with its electric and gas counterparts. The newest offerings, such as Gaggenau's CX 491 full-surface cooktop, right, are taking the already beloved advantages of speed and safety to the next level with intuitive free-positioning abilities. What exactly does that mean? Place cookware anywhere on the surface, and the stove will instantly detect its individual location, size and shape, heating up only that precise spot to the specified temperature. It's so inherently practical, it'll make you wonder where this functionality has been all along.



13 ORDER UP

The kitchen drawer has been elevated countless notches with storage solutions that would make even the most meticulous homeowner weak in the knees. Shown here is SieMatic's aluminum interior accessories system, which features an integrated spice rack, USB connections, an angled knife block and anti-slip inserts. Fully customizable, no space is lost, keeping every spatula, cutting board and measuring spoon in the order best suited to the user.



14 BLURRED LINES

Families are gravitating toward the kitchen more and more for all aspects of living. Homework is worked on at the island, conversations are had at the breakfast bar, so it's no wonder that the call for a more fluent dialogue between rooms is being answered. Snaidero's Way design, for instance, showcases an open library unit and styling evocative of furniture. Modular pieces let the homeowner lay out any footprint they want to create a seamless transition from one area to the next.