

Randi Skiffington



Multiple Viking options strike the perfect note throughout this home that is a blend of the rustic and contemporary.



Designer Randi Skiffington, who has been serving clients in New Hampshire's Lake Region for over a decade, says she believes in Viking products because they offer so many options in terms of function and design.

Randi often works on projects with her ex-husband, Joe Skiffington, who specializes in building luxury homes in picturesque settings near Lake Winnepesaukee. Most of the homes he builds range from \$2 million to \$8.5 million and are primarily vacation homes. Working together, the two provide what Randi Skiffington describes as a turnkey service. "We take care of all our clients' needs so that everything is set up when they arrive," she says. "Even the beds are made. All they have to do is bring their food and their children."

Viking products play an important role in the design of these large, rustic homes with a contemporary flair, according to Randi. "Most owners are 'huge entertainers' and do their own cooking," says Randi. In the Lake Region, she adds, homeowners often have eight to ten visitors on a weekend, depending on the season.

Built and based around entertaining friends, one of Joe's most recent model homes has multiple living spaces, including six different private suites. It includes several Viking products in the large, open concept kitchen. In addition, Viking products appear

in the screened porch, wet bar, lower level bar and carriage house.

The kitchen, next to the dining room which features a stunning 130" table that seats 12, has two Viking 30"W. all refrigerators. When you're entertaining a dozen people for a weekend, the amount of beer, soda and water you need to have on hand may be too much for one refrigerator, according to Randi — so one refrigerator is for beverages, the other for food. In addition, the kitchen has a separate 30"W. Viking all freezer.

Joe mentions another use for the second refrigerator that has been very popular in his high-end homes — as a place to store food that is prepared and awaiting guests. "A second refrigerator has been standard in my very high-end homes for several years now," says Joe. "Once people have experienced it, they wonder how they ever got along with just one refrigerator."

There are also two 24"W. Viking dishwashers in the kitchen. "Two dishwashers are a necessity when you're serving dinners to 12 people," Randi explains. Joe adds that in his next model, he will probably install a third dishwasher — one in the island, and two near the main sink.

The kitchen's primary food preparation area includes a granite island across from a 60"W. Viking gas rangetop with 6 burners and a 12"W. griddle and 12"W. grill. Above



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the rangetop is a 60" W. wall hood and 1,500 CFM ventilator. Additional Viking cooking products include a 30" W. Viking electric double oven and a built-in microwave oven.

"The microwave is located between the primary refrigerator and the 60" W. Viking rangetop. We use it for defrosting, reheating and melting butter," says Joe, who says he also loves the sensor cook features.

Another great feature of the home is a screened porch. According to Randi, "It's another family room, and it's where people live in the summer months." The screen porch includes its own outdoor kitchen, containing a 53" W. Viking outdoor grill and a 60" W. Viking outdoor hood with a 1,500 CFM ventilator.

Both Randi and Joe Skiffington say that Viking products play an integral role in their designs because other lines do not offer the same wide range of options in terms of size and color palette. "There is so much you can

do in terms of kitchen design and setup, but only with Viking can you get everything you want," says Randi.

Both Randi and Joe Skiffington have Viking products in their own homes. She has two Viking ovens and a 48" W. rangetop with a griddle and 6 burners. Joe, who is currently living in the model home, says he takes full advantage of the Viking products there — which also include a wine cellar, and several beverage centers and ice machines — when he entertains.

A graduate of Franklin Pierce College, Randi Skiffington acquired her design skills after college. Since she completed her first project in 1994, she has built a successful business based on word-of-mouth referrals and an impressive portfolio of completed design work. For more information about Randi's and Joe's companies, go to www.interiorsbyrandi.com and www.skiffingtonhomes.com.

KITCHEN APPLIANCES

- 30" W. All Freezer
- 30" W. All Refrigerator (2)
- 60" W. Rangetop with 6 Burners and 12" W. Griddle and 12" W. Grill
- 60" W. Wall Hood
- 1500 CFM Exterior Power Ventilator Kit
- 30" W. Electric Double Oven
- 24" W. Undercounter Dishwasher (2)
- 15" W. Undercounter Ice Machine Microwave Oven and Built-In Trim Kit

WET BAR APPLIANCES

- 15" W. Undercounter Wine Cellar
- 15" W. Undercounter Refrigerated Beverage Center

SCREEN PORCH APPLIANCES

- 53" W. Ultra-Premium Gas Grill with TruSear Infrared Burner
- 60" W. Outdoor Wall Hood
- 1500 CFM Exterior Power Ventilator Kit

LOWER LEVEL BAR APPLIANCES

- 15" W. Undercounter Ice Machine
- 24" W. Undercounter Refrigerated Beverage Center

CARRIAGE HOUSE APPLIANCES

- 24" W. Undercounter Refrigerated Beverage Center/Ice Maker Microwave Oven