



Jennifer Ho

Even a showroom fire could not delay the creation of this contemporary, clean-cut and glossy kitchen in San Jose.



PHOTOS BY: DANNY TANG

VIKING INDOOR APPLIANCES

48"W. Designer Side-by-Side Refrigerator/
Freezer with Ice & Water Dispenser
30"W. Designer Ultra-Premium Built-In
Electric Double Oven
48"W. Professional Rangetop with 6 Burners
and a 12"W. Grill
54"W. Professional Wall Hood with Duct Cover
30"W. Designer Warming Drawer
Built-in Designer Microwave Oven
15"W. Designer Undercounter Refrigerated
Beverage Center (2)

The clients of designer Jennifer Ho, CKD, CBD, wanted the kitchen in their new home to look contemporary, clean-cut and glossy — and they knew stainless steel Viking products would play an important role in it.

"When they asked us to design the kitchen, they had already decided they wanted a Viking rangetop," says Ho, a designer with De Anza Interior, a San Jose, California business founded by her mother, Teresa Ho.

Ho specializes in kitchen design and

believes that experience is an important factor in the design process. "I have done most of my learning on the job," says Ho, a National Kitchen & Bath Association Certified Kitchen Designer (CKD).

Ho's clients are empty nesters who were downsizing after their children left for college. They wanted a cozier home with a cook's kitchen for this duo of avid cooks who like to entertain a lot. The couple requested coordinated professional-grade appliances.

"Both husband and wife are very detail oriented and they wanted matching products. Viking was the perfect brand because it offers so many options and everything can be coordinated," says Ho.

De Anza Interior did the interiors for the entire house and Ho, who often works closely with her mother, designed the kitchen. The couple extensively remodeled the floorplan of the home, knocking down existing walls to more than double the size of the kitchen space.

Vibrant Euro-style cabinetry and sleek stainless steel Viking products worked beautifully together to create the look Ho's clients desired. The cabinetry they chose uses highly reflective, state-of-the-art materials to create a deep color and high sheen.

The couple grills a lot, and it was very important to them to be able to grill indoors, says Ho. The kitchen includes a 48"W. Viking rangetop with a grill. "The husband is Japanese, so he likes to grill fish," she explains. Eventually, she adds, the couple plans to add an outdoor kitchen with a grill.

The rangetop was set 6" lower than usual in order to make the cooking experience — which might include the use of heavy pots and big woks — easier on the couple's backs. The countertops surrounding it feature Juprana Iris granite. The countertop on the island, which is one of the kitchen's stunning focal points, is Blue Luise granite, a material Ho says the couple fell in love with at the beginning of the design process.

The couple also bakes a lot, so the kitchen includes a 30"W. Viking electric double oven, which offers the largest oven cavity in the industry. Ultra-premium features that would delight any home chef include

the renowned Viking Vari-Speed Dual Flow™ convection system and TruConvec™ cooking with fan-forced air.

The availability of a Viking microwave that matched the rest of the appliances was another reason Viking was a perfect choice for this kitchen, says Ho. "Some brands don't offer a microwave, but Viking had a wide variety of products and all the sizes we needed."

Although the kitchen uses a lot of glossy finishes and stainless steel, it also

has a natural feel to make it warmer, says Ho. "The danger of a contemporary design is that it can look sterile," she cautions.

In order to add warmth to the area, Ho used hand scraped rustic hickory for the floors. The freeform backsplash is crafted with EcoResin by 3form. The resin material with birch branches embedded in it adds to the natural feeling of the space. It also incorporates an Asian flare, she explains.

One of the most striking features of this kitchen resides in its history. While Ho was working on the installation of the kitchen, the De Anza Interior showroom burned down as the result of a fire that started in an adjacent restaurant. "We went from 3,000



square feet to nothing," says Ho. The plans for the kitchen were lost in the fire.

"The first thing we did after the fire was contact our clients and let them know we were still here," says Ho. Operating from a makeshift office at home, she and her family did whatever needed to be done to complete the projects they had been working on before the fire.

"I stood there on the site of this kitchen and backtracked the design details," says Ho. "This was not as easy as other projects, but the results were spectacular!"

For additional information about De Anza Interior, go to deanzainterior.com.