

HOME + DESIGN

# DEPARTURES



SPRING 2016

# INTERNATIONAL STYLE



*The Departures Guide*

# KITCHEN DESIGN

As the lines between kitchens, living rooms, and dining rooms are increasingly blurred, the number of choices for consumers and interior designers has exploded. Here are three fundamental styles for the modern home.

## THE DOUBLE KITCHEN

**H**aving two separate but adjacent cooking spaces—one for messy prep work, one more suited to socializing—is a smart choice for chefs who like to entertain, or who employ a housekeeper who helps with meal prep. It's also a boon for those who covet the latest innovations (infrared grill, pizza oven), but don't want to look at that equipment all the time.

A popular configuration is pairing an open kitchen with a behind-the-scenes scullery. Starchitect firm Herzog & de Meuron is a fan: Units in its 160 Leroy building, in New York City's West Village, feature a "social" kitchen anchoring the living room and an enclosed "dirty" one with floor-to-ceiling stainless-steel fittings by Bulthaup.

Indeed, Bulthaup is one maker whose modular systems are well suited to the side-by-side setup. The brand's B2 system, with components ranging from \$6,000 to \$12,000, is tailor-made for double duty: The stainless-steel island is styled like a table, with angled legs in lieu of base cabinetry. Poggenpohl is another brand that offers contemporary systems in a broad palette of finishes—so you can keep the cabinetry consistent in both rooms, but switch up the panels' colors or materials. —*Jen Renzi*



Poggenpohl's P7350 system, from \$60,000, a collaboration with Porsche Design Studio

## The Details



### A PLACE FOR YOUR MISE EN PLACE

The practices of professional chefs are migrating into the home. Among them is the notion of mise en place, or prepping ingredients in advance. True Residential's

drawer-style under-counter cooling unit, pictured, from \$3,270, has compartments for storing just-sliced veggies prior to sautéing in front of an audience. Perlick introduced a similar insert for its own model, from \$3,620.



### INDOOR GRILLING

Perhaps the most party-friendly mode of cooking, grilling is becoming ever more popular year-round. Manufacturers have responded with the

release of interior-appropriate stove-top-style grills and griddles. The newest infrared models fire up superfast: ProFire's stainless-steel 35,000-Btu ProSear, from \$2,500, heats in just five minutes.



### AN INVISIBLE HOT PLATE

Viking's new Incogneeto, pictured, from \$3,530, installs below stone or engineered stone and uses induction technology, allowing the countertop itself to act as a warmer for pots and pans. A more

flexible option is a portable induction burner that sits on a countertop—great for a wet bar—and plugs into the wall. Fagor's 1,800-watt model, \$150, has eight standard settings, plus temperature can be adjusted in 10-degree increments.



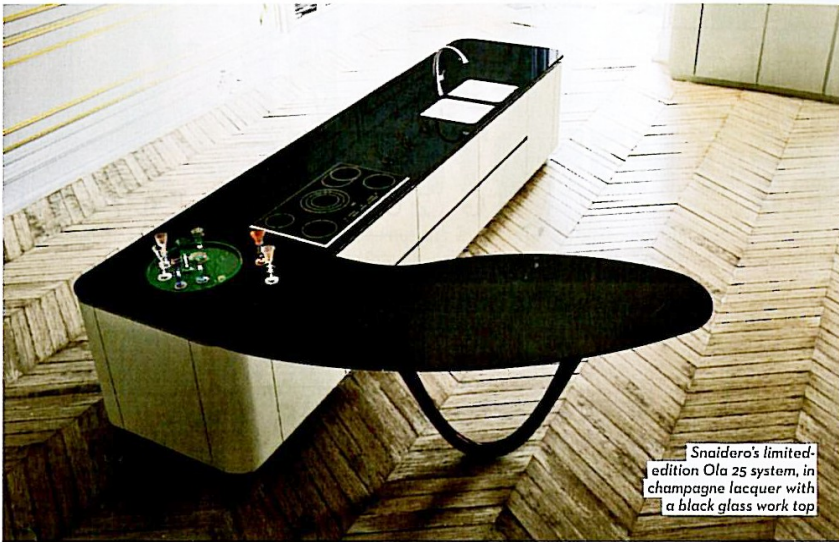
### AN ISLAND YOU CAN MEET AROUND

The hub of the social space can be an island detailed to look like a freestanding dining table (Christopher Peacock, pictured, and Clive Christian each make

beautifully crafted ones). Fit it out with an unobtrusive drawer-style dishwasher; Fisher & Paykel is a favorite of architects and designers, and the brand's models, from \$1,100, feature ultraquiet operation.

For details, see page 138.





Snaidero's limited-edition Ola 25 system, in champagne lacquer with a black glass work top

**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. Boffi 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.



**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.



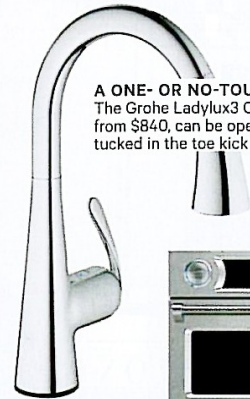
**POP-UP VENTILATION**  
It's more discreet than a standard range hood, and it recesses into the countertop when not in use. Best recently introduced one that extends 18 inches, \$1,800—high enough to rise above even the tallest pots to more effectively capture steam, smoke, and smells.



**AN 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**

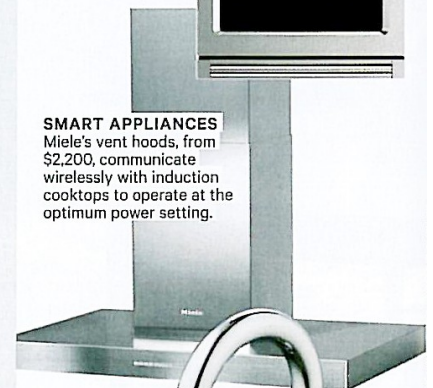
Every year appliance makers come out with faster and more powerful ovens, quieter and smarter dishwashers, vent hoods that inhale more microparticles, and fresh, daring designs, now created with the aid of 3-D printing:



**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.

