

# THE EAST ARCHITECTS NEWSPAPER

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\$3.95

## 2<sup>ND</sup> ANNUAL BEST OF DESIGN AWARDS

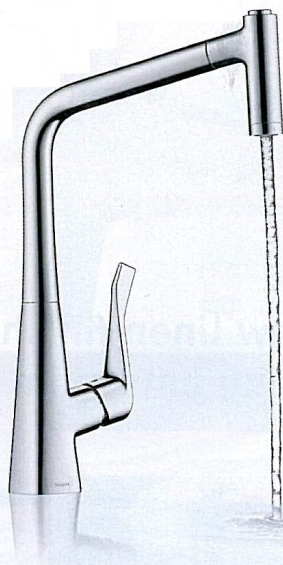
### BEST OF DESIGN AWARDS + KITCHEN AND BATH SPECIAL SECTION

THE JURY'S SELECTIONS FOR THE BEST FABRICATION PROJECT, FACADE, RESIDENTIAL INTERIOR, NON-RESIDENTIAL INTERIOR, SINGLE FAMILY HOME, MULTI-FAMILY RESIDENTIAL, LANDSCAPE, STUDENT BUILT WORK, AND BUILDING OF THE YEAR. SEE PAGE 14. GET THE LATEST ON THE ROOMS THAT SELL THE SPACE IN OUR KITCHEN AND BATH SPECIAL. SEE PAGE 26.





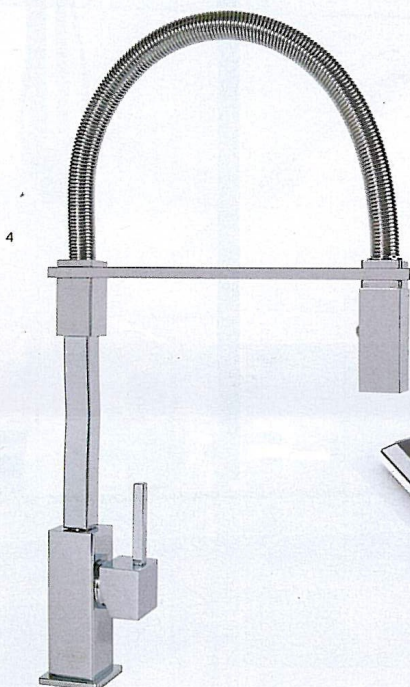
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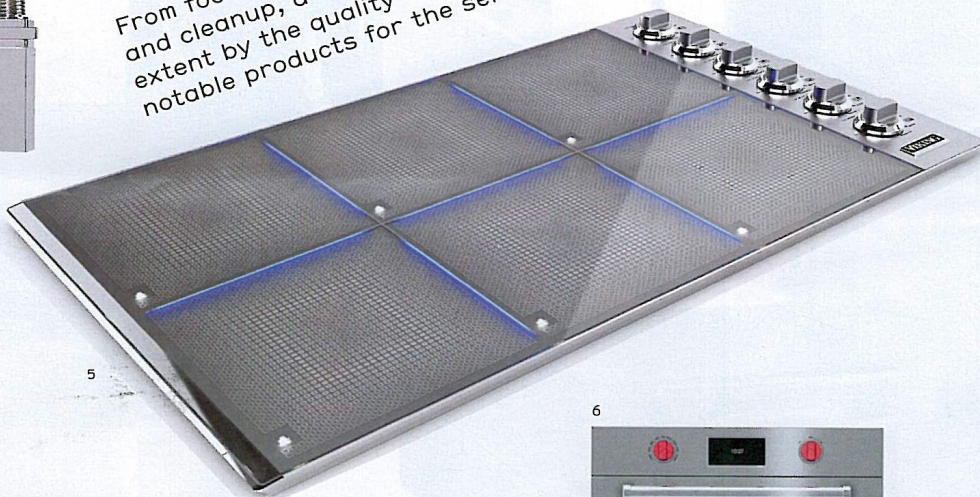
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#### KITCHEN

From food storage and prep to cooking and cleanup, a kitchen's function is determined to a large extent by the quality of its equipment. Here are some new and notable products for the serious cook. By Leslie Claggett



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# Kitchen Sync

1 RANGE SERIES  
MIELE

The 48-inch dual-fuel model includes a speed oven, which combines microwave and convection functions. A wireless roast probe makes preparing the 100 pre-programmed menu items convenient.

[miele.com](http://miele.com)

2 METRIS FAUCET  
HANS GROHE

A signature "SoftCube" design coordinates with most sink shapes. Available in high arc, prep, and bar models. Designed in collaboration with Phoenix Design.

[hansgrohe-usa.com](http://hansgrohe-usa.com)

3 SF112U 24" LINEA OVEN  
SMEG

The 24-inch size makes this oven well suited for small and secondary kitchens, as well as a compact complement to a full-size wall oven.

[smeg.com](http://smeg.com)

4 PLANAR 8 FLEX FAUCET  
FRANKE

Semi-professional in style, the spout of this faucet rotates 360 degrees, ideal for island installations and allowing the handle to be specified on either the right- or left-hand side of the fitting.

[franke.com](http://franke.com)

5 ALL INDUCTION  
COOKTOP  
VIKING

A silvery surface sets this induction cooktop apart from the typical expanse of black glass. A grid of blue LED lighting illuminates active cooking zones. Available in 30- and 36-inch widths.

[vikingrange.com](http://vikingrange.com)

6 M SERIES OVENS  
WOLF APPLIANCE

A redesigned convection system features a pair of columnar, vertical fans that produce uniform heating and airflow across all rack levels. Available in three design formats.

[subzero-wolf.com](http://subzero-wolf.com)