

# OCEAN HOME

THE LUXURY COASTAL LIFESTYLE MAGAZINE  
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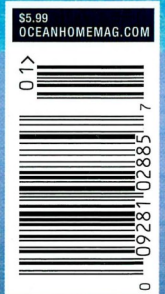
## The Next Wave

COASTAL TRENDS 2015

ARCHITECTURE • INTERIOR DESIGN • KITCHENS • BATHS  
FURNITURE • OUTDOOR LIVING • POOLS AND MUCH MORE

EXCLUSIVE!  
See inside  
this stunning  
private home  
on Mustique  
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+ Luxury Travel and Real Estate





## FORM AND FUNCTION

TWO OF THE MOST FUNCTIONAL ROOMS IN THE HOME WILL HAVE STARRING ROLES NEXT YEAR

words by **Mary Grauerholz**

**K**itchens and bathrooms will share a radiant touch of star power in 2015, according to leading industry experts. Beautiful looks and clever technology will merge seamlessly, proving the rule that form and function should always go hand in hand.

But the coming year will also deliver an array of new products striving to answer the question on the minds of so many coastal homeowners and designers: How can I transform a hard-working kitchen and bathroom into a personalized space and private sanctuary?

### IN THE KITCHEN

We are a nation of individualists, and Thermador is saluting that very American concept with its newest products, offering culinary enthusiasts full control to design their dream kitchen.

"The biggest trend we are seeing in the market is the desire to personalize one's home," says Zach Elkin, director of brand marketing for BSH Home Appliances, the parent company of Thermador and Bosch.

One example: Thermador's aptly named Freedom Collection, featuring individual fresh food, freezer, bottom-freezer and wine cooler columns in widths ranging from 18 to 36 inches. Each column is flush mounted and can be fully integrated for home cooks to create custom kitchen layouts with a seamless appearance. [thermador.com](http://thermador.com)

The mantra at Bosch today, Elkin says, is about sleek lines coupled with convenience. Bosch's Bauhaus design

**Personal touch**  
Thermador's new kitchen collections help homeowners personalize their design spaces.

philosophy embraces a balance of form as well as function, such as in the FlexInduction cooktop, which adds flexibility by accommodating more diverse cookware than traditional burners. Think longer roasting pans, various griddle shapes, and non-traditional pots and pans. [bosch-home.com/us/](http://bosch-home.com/us/)

Foodies are also flocking to cooking mechanisms that keep flavor and nutrients intact. Gaggenau charted the course some 15 years ago, with the worldwide introduction of the first Combi-steam oven for private use.

Since then, says Kais Zaiane, director of Gaggenau North America, the company continues its ongoing quest for “path-breaking impulses” into the future. One of the company’s signature ovens is a clever “three-in-one,” with a traditional oven, steam oven, combination mechanism and broil function. [gaggenau.com/us/](http://gaggenau.com/us/)



Professional styling and performance in the kitchen have always distinguished great appliances, but in today’s rapidly evolving home culinary world, the coupling is more important than ever.

“Consumers are increasingly looking for substance behind the style,” says Brent Bailey, vice president of brand management at Viking.

The company philosophy has produced a striking development in Viking’s new 7 Series Ranges, which incorporate commercial components and a French Door Double Oven for convenience. [vikingrange.com](http://vikingrange.com)

At Porcelanosa this season, small is beautiful. Santiago Manent, Porcelanosa’s director of sales and marketing, says the company’s designers are focused on the development of more innovative and versatile product lines.

Recent releases, such as the Emotions Kitchen Collection, align perfectly with the demands of small apartments and space-crunched urban areas, as well as compact guest or staff quarters in more spacious coastal homes, by featuring new built-in offerings and a wider range of cabinet heights and depths. [porcelanosa-usa.com](http://porcelanosa-usa.com)

**Cooking class**  
Clockwise from above, Viking’s French Door oven; Porcelanosa has designs for small spaces; Bosch takes cooking to new levels.

