

Signature Kitchens

IDEAS FROM TODAY'S TOP DESIGNERS

33

**PRO-
PICKED
KITCHENS
& BATHS**

**Rev.
RUN'S**
Remastered
KITCHEN


***SPECIAL
SECTION OF
OUTDOOR DESIGNS**



Summer 2014 edition
display until September 29, 2014 \$14.99



PLUS: Open-Air
Appliances and the
Latest Countertop Trends



VERSATILE VIF // Move out of the way, Bobby Flay. There's another celebrity chef in town ... and it's you! With this amenity-laden culinary composition by Viking, you'll be cooking and creating under the stars in full-on star style. The full spectrum of weather-ready products—no matter what you want, this suite's got it!—is guaranteed to put the sizzle in your steaks and in your soirees. Plus, like all appliances in the preeminent Viking family, this culinary luminary is intuitively engineered to make quick work of your gourmet to-dos. So now all you'll have to worry about is your close-up! Viking. www.vikingrange.com.

BEYOND THE *BARBECUE*

Take under-the-sun fun to a whole new level with an outdoor kitchen that is fully equipped to entertain family and friends in the open air. Here we highlight some of the latest and some of the greatest al fresco appliances to get your summer sizzling.



THE INCREDIBLE GREEN EGG // The Big Green Egg is a clear standout as one of the most versatile barbecue and outdoor cooking products on the market, featuring more capabilities than most other conventional cookers combined. It truly is the ultimate cooking experience! Grilling, low and slow cooking, baking, smoking, and roasting—it does it all. From appetizers and entrees to desserts, the Big Green Egg will exceed all your expectations for culinary perfection. And with five convenient sizes to choose from, there is a Big Green Egg to fit any lifestyle. Visit the company's website for product information, recipes, and grilling tips and techniques. You can also join the EGGhead community at [Facebook.com/BigGreenEgg](https://www.facebook.com/BigGreenEgg). Big Green Egg, www.biggreenegg.com.

BUYER'S GUIDE

THINK INSIDE THE BOX // Just when we thought Coyote Outdoor Living couldn't possibly outdo itself, the crafty company surprised us yet again! Meet its new Grill in a Box, an efficiently proportioned product that's ideal for residential applications of all types. But beyond its desirable dimensions (a 640-square-inch cooking area, to be exact) and high-performance features like Coyote's signature iBurners, heat-control grids, and interior hood lights (to name a few), this compact cutie also comes pre-assembled. So instead of picking through a hodgepodge of parts, you can get to grilling within minutes of tearing open the box. Several options and accessories available; check the website for details. Coyote Outdoor Living, www.coyoteoutdoor.com.



INTERNATIONAL FLARE // Spice things up with Kalamazoo Outdoor Gourmet's new Gaucho Grill, which transports the spirit of South America straight to your terrace. Created to make authentic Argentinian/Santa Maria-style cooking a breeze for the home-grown grillmaster, it's equipped with a gas-powered starter burner to spark a wood or charcoal fire. The cooking-surface "cradle" has interchangeable grates cut especially for meat, fish, or veggies. There's also a rotisserie and a deep hopper funnel, which draws away ash and creates a chimney effect for maximum heat flow. Probably the most unique feature of all: the 36-inch spoked stainless steel wheel, which raises and lowers the surface for spot-on grilling. Available in two freestanding models and a built-in version. \$17,495–\$21,195. Kalamazoo Outdoor Gourmet, www.kalamazoogourmet.com.



WINING AND DINING // You'll score your own personal outside sommelier with Perlick's Signature Series Outdoor 24-inch Signature Series Dual-Zone Refrigerator/Wine Reserve. The first UL-listed unit engineered to properly store wine as well as food, beer, and other libations in two separate temperature zones, this party-perfect appliance is worthy of a toast (or two!). The vino zone holds up to 14

750ml bottles, while the fridge maxes out at a generous 41 12-ounce cans. The unit comes standard with two full-extension wine shelves and one full-extension pullout shelf. Door options include solid stainless steel, solid wood overlay, stainless steel glass door, or wood overlay glass. Lighting comes in Adjustable Crisp White and Cool Blue. Perlick, www.perlick.com.



THIRST QUENCHER // You'll up your entertaining punch by the nth degree when you add Coyote's Drop-in Cooler to your outdoor array. Fully insulated and clad in grade-A stainless steel, it's got a hinged lid that seals drum-tight and a pro-style handle that's always up for grabs. Stock it full of your choice of cans or bottles—or, better yet, a mixture of both!—and you've got yourself one haute hydration station. And if any of your precious cargo springs a leak, it's no problemo, as the drain hole is included. (P.S.: It's the perfect addition to Coyote's Refreshment Center, another Buyer's Guide must-have.) Coyote Outdoor Living, www.coyoteoutdoor.com.



THREE IN ONE // If you're like us and fancy the flavor imbued by wood, charcoal, and gas fires, then Kalamazoo Outdoor Gourmet's triple-fuel Hybrid Fire Grill is the one for you. The only collection of grills that grants outdoor gourmands the ability to combine all three types of heat sources, this fabulous fire-starter features a Hybrid Grilling Drawer. Located below the cooking surfaces and above the Dragon Burners, it enables users to stack on splits or chunks of wood or any kind of charcoal they wish. And the strategically placed perforations make ash a nuisance of the past. With the Hybrid Fire Grill, backyard barbecuing truly is easy as 1-2-3! Kalamazoo Outdoor Gourmet, www.kalamazoooutdoor.com.

FROST BITES // Protect your perishables from the sun without missing out on the fun when you slot in Sub-Zero's Outdoor Undercounter All Refrigerator to your outdoor assemblage. Sporting clean lines and a classic stainless steel finish, this 24-inch-wide style's subdued silhouette complements summer kitchens of all shapes and sizes. While this al fresco fridge fits neatly underneath the counter, its 5.7 cubic feet of interior space leaves you room for plenty of refreshments. And this nifty fridge's on-call accessibility also helps keep the noshes you need right at hand. Sub-Zero, www.subzero.com.





EXTERIOR MOTIVES // You'll quite literally have every culinary amenity under the sun with this fully loaded suite of Viking outdoor appliances. Whether the recipe calls for grilling, smoking, stir-frying, cooking on a rotisserie, or popping into an oven, you'll be set for gastronomic success. Warming drawers keep your foods just-cooked fresh after they come off the fire, and hoods keep the air out there breathably clean. Refrigerated storage and dispensers seal in the cool, and stainless steel cabinets corral all your outer wares in one easy-to-access module. Viking, www.vikingrange.com.

RING OF FIRE // We're positively howling about the Coyote Power Burner, the perfect partner for your open-air grill. Constructed to withstand all of Mother Nature's mercurial moods, this robust add-on includes heavy-duty stainless grates and a dual-valve burner with a BTU output ranging from 1,000 to 60,000. And its stainless steel lid will always keep you covered. The Power Burner also has optional accessories like a Teppanyaki griddle and a wok (pictured here). Coyote Outdoor Living, www.coyoteoutdoor.com.





OLD-WORLD FINESSE // The charm of the old world has found its way into the Artisan Fire Pizza Oven by Kalamazoo, putting authentic Italian cuisine—from pizzas to bread and meats—well within your grasp. While the oven's stainless steel surface radiates sophistication, its no-installation-required design and sturdy surface make it perfect for the outdoors. Able to reach cooking temperatures in as little as 20 minutes, this powerful oven bakes Neapolitan-style pizza in less than three minutes, though your guests will think you slaved for hours! When a kitchen appliance reaches this level of perfection, there's only one thing left to be said: Buon appetito! Kalamazoo Outdoor Gourmet, www.kalamazoogourmet.com.



DOUBLE TIMER // Coyote's new 50-inch Centaur Hybrid Gas and Charcoal Grill is proof positive that two halves are way better than one. If power, function, and performance are your needs du jour, simply light up the gas and get grilling. Or if you've got a little more time to spare and want the flavor and experience of cooking or smoking charcoal-style, this two-for-one performer has got you covered. The gas grill has two iBurners, a 600-plus-inch cooking area, up to 40,000 BTUs, and interior lighting. The charcoal grill (which, by the way, also works just as well with wood chips) comes with an adjustable fuel tray and adjustable dampers for optimum airflow control. Coyote Outdoor Living, www.coyoteoutdoor.com.



AHEAD OF THE PACK // Wolf's 54-inch outdoor grill is constructed of heavy-duty stainless steel. This durable veneer protects the sophisticated precision instrument within, which includes burners every 5 inches. Designed for built-in application, the grill is available in natural or LP gas and can be outfitted with a 13-inch side burner for additional cooking space. The 25,000-BTU sear zone seals in juices for succulent meats thanks to infrared burners that provide direct heat for targeted cooking. Mixed with this direct heat is radiant heat from ceramic briquettes for a thorough grilling experience. Complete with a double wall hood front, Wolf has ensured that the juicy aromas you create are contained within the grilling area. Wolf, www.subzero-wolf.com.



MINI BUT MIGHTY // Just because it is downsized and made for outdoor use doesn't mean this refrigerator is lacking in features common to its full-size counterparts. U-Line's Outdoor Series refrigerator packs a whole lot of plusses into its 5.4 cubic feet of capacity. Lights inside illuminate three full-depth tempered-glass shelves and a convenient crisper drawer for proper storage of perishable items. Touch-glass digital control with an easy-view command center manages key functions, and the digitally controlled passive cooling system provides a stable temperature environment from 34 to 45 degrees Fahrenheit. A durable stainless steel exterior and lock are just a couple of the many other features outfitting this mini-but-mighty fridge. U-Line, www.u-line.com.



SNAPPY CLEANUP // While outdoor cooking is one of the greatest advantages of long summer days, it can often be overshadowed by the thought of a messy cleanup and hauling everything back inside. Having already proved its mettle with its top-tier line of grills, Kalamazoo Outdoor Gourmet has upped the ante once again with its outdoor dishwasher. The perfect accompaniment to any outdoor setup, the dishwasher is made to withstand the elements and features focused spray zones that dirty dishes—even those that have been sitting over the fire—simply don't stand a chance against. Proving its better to work smart and not hard, the dishwasher packs a powerful punch that is still eco-friendly. Kalamazoo Outdoor Gourmet, www.kalamazoogourmet.com.

TIP-TOP CHEF // Serious outdoor chefs require a lot from their outdoor grills—with quality performance, top-tier technology, and sleek design topping their must-have lists. DCS by Fisher & Paykel is rising to the challenge with its 48-inch DCS grill, which is available in on-cart or built-in applications. Complete with an integrated sideburner, the DCS grill is available in natural gas or LPG. Integrating industry-leading features, it features a 9V battery ignition, ceramic radiant technology, designer metal control knobs, double-sided stainless steel grilling grates, a grease-management system, grill burners, a heavy-duty rotisserie motor, an integrated rotisserie burner, integrated side burners, a stainless steel drip tray, and a Smart Beam grill light. DCS by Fisher & Paykel, www.dcsappliances.com.



COOL DUO // In a first ever for the alfresco appliance field, Perlick debuts a fridge/freezer combo that earned a UL seal of approval (really!) for outside use. The company's Signature Series Outdoor 24-inch Dual-Zone Refrigerator/Freezer Drawers has two independently controlled temperature zones designed to safely accommodate an assortment of foodstuffs in the great outdoors—all at the ideal degree. The freezer comes equipped with automatic hot gas defrost for fuss-free defrosting. And the two full-extension pullout drawers—available in your choice of stainless steel or wood overlay—are deep enough to house milk gallons and tall bottles. Perlick, www.perlick.com.







TO PRESERVE AND PROTECT // Designed to preserve and protect fine vintages while displaying them beautifully, the True Professional Series Dual Zone Wine Cabinet takes its temperature control prowess to the next level by offering two independent refrigeration zones to keep both reds and whites at ideal temperatures. Steel touch technology and dual LED readouts ensure pinpoint accuracy to maintain temperatures from 38 to 65 degrees Fahrenheit. With low-E, double-pane, UV-tinted glass, the cabinet is UL rated for outdoor use and holds up to 45 bottles, making it the perfect appliance for entertaining outside. Still need convincing? Its TrueFlex shelving allows either zone to be converted to a beverage center, offering the owner even more customized cooling. True Refrigeration, www.true-residential.com.



WARMING TRENDS // Dacor's Renaissance outdoor warming drawer is a perfect complement to any Dacor built-in outdoor grill. Installed with an optional stainless steel accessory panel, this warming drawer conveniently and easily integrates with your al fresco kitchen as well as with Dacor's 52-inch or 36-inch grills. Keeping your grilled food and plates warm or even keeping towels toasty warm is simple with this drawer, as it maintains precise temperatures for whatever you store! Dacor, www.dacor.com.

THE PERFECT TEMP // As the temperature rises, you can keep your cool with a perfectly chilled beverage poured over ice. And you can do so without ever leaving your outdoor living area thanks to Vinotemp's new Designer Series stainless steel indoor/outdoor refrigerator and automatic ice maker. With three adjustable chrome-plated wire racks and a basket, the refrigerator provides ample storage for drinks as well as snacks. An easy-to-adjust temperature control knob lets you set your desired temp between 35 and 50 degrees Fahrenheit. The perfect complement to the cooler, Vinotemp's ice maker features a removable storage bin that can hold 25 pounds of ice, and it can produce a full 44 pounds of ice a day. Vinotemp, www.vinotemp.com.



AHEAD OF THE GRILLING GAME //

A time-tested leader of kitchen appliances, GE is proving its innovation out of doors as well with its redesigned line of GE Monogram professional grills, which hit patios and backyards across the nation last year. The Monogram line is available in built-in and freestanding models in sizes ranging from 30 to 54 inches—all packaged in sleek stainless steel construction. Packed full of power—125,000 BTUs of it to be exact—the grills also feature integrated illumination, which lets you continue cooking long after the sun sets on those warm summer evenings. The Gourmet Radiant baffle system ensures even heat distribution while a pair of 15,000-BTU side burners is perfect for cooking side dishes. GE Monogram, www.monogram.com.



FIRING UP FUN // Quickly becoming one of the most popular additions to outdoor kitchens from coast to coast, pizza ovens are a great way to fire up fun under the sun. And with just three or four small logs, the Tuscan Chef pizza oven from Danver can heat up from 0 to 700 degrees Fahrenheit in just 30 minutes. Unlike most pizza ovens, where the food and firewood are on the same level, the Tuscan Chef has a separate brick-lined burning chamber and a large upper oven chamber that dramatically increases the menu offerings. In addition to baking pizza, you can roast and bake a variety of foods. The Tuscan Chef cooks all sorts of foods to perfection while imparting wonderful smoky flavors to enhance the outdoor culinary experience. Danver, www.danver.com.



STATE-OF-THE-ART SERIES // A leader in kitchen technology, Viking is constantly striving to improve upon its products in terms of functionality and form. Just released earlier this year, the Viking Professional Outdoor 5 Series grills are the result of consolidating and enhancing the previously offered 500, 300, and 100 series. The ultra-premium 5 Series grills include several new features, including 25,000 BTU grill burners, the 15,000 BTU Gourmet-Glo Infrared Rotisserie Burner, stainless steel grates, the Easy Lift Canopy System, a ceramic briquette flavor system, and the TruSear Ceramic Infrared Burner (on VGIQ 42"/54"W models, like the one shown here). The TruSear Ceramic Infrared Burner provides the ultimate in grilling by searing steaks to lock in flavor and juices—another feature of this state-of-the-art series for the serious outdoor chef! Viking, www.vikingrange.com.

SIP IT UP // If there were a "like" button for this product, we'd click it right now! Flaunting a 30-inch overall width and a removable condiment tray insert for the drop-in cooler (which, incidentally, is also detailed in this Buyer's Guide), Coyote Outdoor Living's new Refreshment Center will have your host-status soaring to enviable heights. The onboard bottle shelf puts convenience close at hand, while the cutting board accessory for the sink makes it easy to breeze through tasks with chop-chop efficiency! And who said the host's job was all work and no play? When you're done passing out the pick-me-ups (or just need a good excuse to take a break), park your towel on the holder, pop the top off a cold one and drink in the good times. Coyote Outdoor Living, www.coyoteoutdoor.com.



OPEN-AIR KITCHENETTE // Who says your outdoor kitchen has to be inferior to your indoor one? Not KitchenAid! Masters of the outdoor kitchen, KitchenAid is helping homeowners deck out their outdoor spaces in luxury and style with a variety of outdoor appliances. Durable for your family's warm-weather needs, they are available in stylish stainless steel for the modern touch. Pictured are KitchenAid's built-in models to complement any outdoor cabinetry. KitchenAid's stainless steel built-in grills are available in several models to suit your needs and range in size from 27 to 48 inches. Made to complement versatile cooking styles, built-in side burners are available for additional cooking space. Also shown is a built-in outdoor fridge, ice maker, dishwasher, and beverage center. KitchenAid, www.kitchenaid.com.



A MAGIC TOUCH // Bringing its magic touch to open-air entertaining as it has done for more than 75 years, Fire Magic has consolidated the outdoor kitchen into one streamlined system. Constructed from durable glass fiber reinforced concrete (GFRC) and easily assembled on site, the Fire Magic Barbecue Island is designed specifically for Fire Magic equipment and comes in two sizes. The Café Blanco base with contrasting polished GFRC smoke countertop gives a handsome custom concrete look suitable for any outdoor room style. And the two island sizes allow you to pick and choose a selection of al fresco appliances personalized for your lifestyle. Streamlined, stylish, and set up to house top-of-the-line outdoor appliances, this barbecue island is the latest trick up Fire Magic's sleeve. Fire Magic Grills, www.firemagicgrills.com.



DESIGNER

Sylwia Pichola
Artistic Kitchen
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Mountain View, CA
94040
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SPECIAL FEATURES

High-end contemporary Pedini cabinetry, back-painted glass on wall cabinets, Grey Oak wood on base and tall cabinets, aluminum toe-kick

DIMENSIONS

17 x 15'4"

PRODUCTS USED

Cabinetry: Pedini with back-painted glass on wall cabinets and Grey Oak wood finish for base and tall cabinets
Countertops: Vetrazzo
Sink(s): Kohler
Faucet(s): Blanco
Cooktop: Viking
Oven: Gaggenau
Hood: Gaggenau
Refrigerator: Sub-Zero
Dishwasher: Thermador
Lighting: Can lighting
Backsplash: Porcelanosa
Hardware: Pedini Integra

West Coast Modernity

THESE CALIFORNIA PARENTS of two wanted to simplify their busy lifestyle without sacrificing style. There's no better place to start than one of the busiest, most cluttered rooms in the home: the kitchen. This remodel, by designer Sylwia Pichola of Artistic Kitchen, opened up the space by employing the clean, contemporary lines of Pedini cabinetry and updated the room with a suite of high-end appliances.

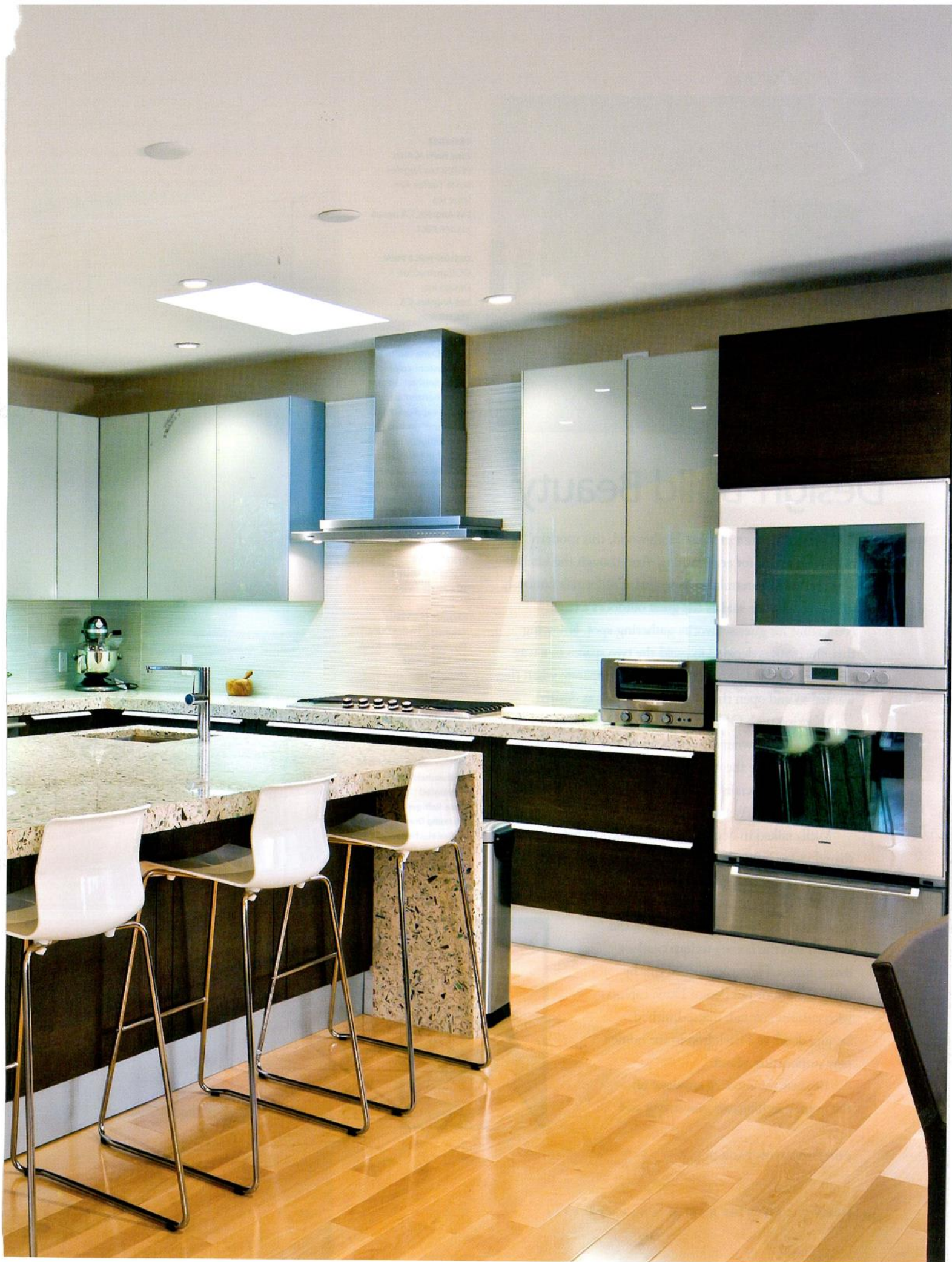
To build the base of this new, contemporary kitchen, Pichola added a large center island. A bonus Kohler sink in the island makes cleanup a breeze, and the island and countertops feature Vetrazzo recycled glass surfaces.

Defining the space's modern luxury, Pedini cabinetry frames the room. Wanting to add a striking contrast of light and dark in the space, Pichola chose a back-painted glass facade for the upper cabinets and a dark Grey Oak wood finish for the lower base and tall cabinets. No visible handles on the upper cabinetry continue the kitchen's uncluttered look, while the lower cabinets feature Pedini Integra hardware. The aluminum toe-kicks on the lower cabinets allow the homeowners to get close to countertops while cooking. Overall, the subtle modernity and metallic accents of the cabinets perfectly fit the homeowner's desired aesthetic: West Coast modernity.

Learn more about this designer at www.artistic-kitchen.com. «



PHOTOGRAPHER: BART PICHOLA





Design-Build Beauty

LIKE MANY HOMES in West Hollywood, this modern marvel was built for entertaining. And though the kitchen often serves as entertainment central, California's famously temperate climate makes the great outdoors a true competitor for guests' favorite gathering spot. Knowing this, the owners decided to meld the two spaces in a way that would allow them to keep the areas separate when they wanted to and open them up to each other as desired.

Working with OC Construction + Design Inc. on their new abode, the owners knew the kitchen would need special attention to make the unique home design work. So they hired kitchen specialist Zane Wells M.Arch, design director of PEDINI Los Angeles.

Wells talked in depth with the owners to get a shared vision for the space, and he worked with the OC Construction + Design team to bring that vision to life. His biggest challenge was creating an intimate relationship between the language of the kitchen and the home's unique outdoor living spaces. He accomplished this by using the 9-foot-tall Pedini Dune cabinets with custom-colored, matte-finished lacquer doors as a backdrop to the home's new workstation island.

Because the modern envelope of the home's architecture was strong and

DESIGNER

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 Suite 103
 Los Angeles, CA 90046
 323.658.8801

DESIGN-BUILD FIRM

OC Construction +
 Design Inc.
 Los Angeles, CA
 323.816.7401

SPECIAL FEATURES

Pedini Dune cabinetry with custom-colored, matte-finished lacquer doors; horizontal layout of Miele appliances; "bookend" undercounter wine refrigerators on the back of the island facing the outdoors; 9-foot-tall cabinets built flush into the wall; fully-integrated paneled refrigerator, freezer, and dishwasher

DIMENSIONS

13' x 13' for kitchen
 13' x 20' for room

PRODUCTS USED

Cabinetry: Pedini Dune
 Flooring: Wide-plank oak
 Cooktop: Miele
 Oven: Miele
 Speed Oven: Miele
 Steam Oven: Miele
 Vent: Miele downdraft
 Refrigerator: Miele integrated
 Freezer: Miele integrated
 Dishwasher: Miele integrated
 Wine Refrigerators: Miele
 Warming Drawer: Miele
 Coffee Machine: Miele
 Hardware: Aluminum finished handleless groove channel



PHOTOGRAPHER: MICHAEL MCNAMARA



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San Diego Skyline

ATTRACTED TO MODERN design, these San Diego homeowners knew they had achieved their dream when they purchased a high-rise condo with stunning views of the San Diego waterfront. The drawback was the outdated existing kitchen, which had an unimaginative use of space and ordinary materials. To align their kitchen with the rest of their trendy dwelling and incorporate materials for a more earth-friendly remodel, they called on designer Françoise Malhotra of Kitchen and Bath Experts.

While the previous kitchen was closed off, the client's updated culinary oasis effortlessly flows into the entertaining space and affords scenic views. To incorporate unexpected and sustainable materials, Malhotra chose Italian-made Pedini Cabinets with mirrored beige glass door fronts as a foundational element. Contributing to this dramatic effect are large-scale ceramic tiles incorporated into the working countertop on either side of the range. The carved limestone wall behind the cabinets provides an organic touch.

Solving the kitchen's space issues, base cabinets and two pantry cabinets were added. The resulting kitchen is a contemporary space perfectly suited to homeowner's unique vision.

Learn more about this designer at www.kitchenandbathexperts.com. «



DESIGNER
Françoise Malhotra
 Kitchen and Bath
 Experts
 Pedini San Diego
 7475 Clairemont Mesa
 Blvd., Suite 100A
 San Diego, CA 92111
 858.874.5800

SPECIAL FEATURES
 Eco-friendly Pedini
 cabinets, large-scale
 ceramic tile countertop,
 carved limestone
 backsplash, stainless
 steel peninsula top with
 integrated sink, recessed
 wash lighting

DIMENSIONS
 22' x 9'

PRODUCTS USED
 Cabinetry: Eco-friendly
 Pedini Outline with
 mirrored Dune Grigio
 Grey glass
 Flooring: Black walnut
 Countertops: Neolith
 porcelain tiles for range
 wall, stainless steel by
 One Source Stone for
 peninsula
 Faucet(s): Grohe
 Range: Viking 30-inch
 six-burner
 Hood: Imperial
 Refrigerator: Viking
 36-inch integrated
 Dishwasher: Miele
 Wine Cooler: Sub-Zero
 Wallcovering: Venetian
 plaster
 Backsplash: Ambra
 dimensional limestone
 tiles in Moss Green
 Hardware: Pedini
 integrated pulls

MEMBER OF
SEN DESIGN GROUP



PHOTOGRAPHER: PATRICIA BEAN, REFLECTIONS IMAGE





Special Section: SIGNATURE OUTDOOR KITCHENS

This summer, soak up some sun and some new ideas to design your own homegrown getaway. This collection of outdoor kitchens features stunning setups for firing up fun that far surpasses the typical backyard barbecue.



California Cookouts

OPEN-AIR ENTERTAINING IS a staple for this Southern California family, so they hired Robyn Navarro of Navarro Construction, Inc., to create an outdoor kitchen with a fireplace and pizza oven. To bring together the house and pool cabana, Navarro designed a 34-foot long living space—plenty of room for just the family or a large group of guests.

To start, drainage issues required a revised hardscape design, and a small fireplace was demolished. Navarro wanted the new fireplace large enough to serve both the house and the cabana while meeting local codes, which put them at a 15-foot height. She also designed the firebox at 4 feet with a beautiful herringbone pattern for the firebrick.

Upping the wow factor, Navarro added a 200-year-old Douglas fir beam from a local railway yard. The corbels at the mantle height and near the bottom were incorporated as a detail often used in the architect Wallace Neff's work. The pizza oven's custom exterior complements the main house, and wood and kindling is stored in the adjacent opened-up corner.

The finishing touch: elegant illumination via customized path lights. The very week the project was complete, the family hosted 150 guests to kick off a series of Southern California cookouts!

Learn more about this designer at www.navarroconstruction.com. «



DESIGNER

Robyn Navarro
Navarro Construction,
Inc.
Design/Build
3579 E. Foothill Blvd.,
Suite 259
626.398.1777

SPECIAL FEATURES

34-foot outdoor kitchen for a Wallace Neff estate in Pasadena, California;
15-foot-high fireplace/chimney with a herringbone pattern for the firebrick;
200-year-old Douglas fir beam mantel; custom-designed and fabricated spark arrestor for pizza oven

PRODUCTS USED

Countertops: Navarro Construction, Inc.
Range: Viking Range
Pizza Oven: Earthstone-Ovens
Fireplace: Navarro Construction, Inc.
Lighting: Navarro Construction, Inc.



PHOTOGRAPHER: CHRIS CONSIDINE

