

THE EDGE



KEVIN FITZSIMONS HONORED AS THE 2006 VIKING FEATURED DESIGNER

The winner of the annual Viking Featured Designer award for 2006 is Kevin Fitzsimons of Fitzsimons Design + Build, Toronto, Ontario. Fitzsimons' award-winning entry (pictured above and on the following two pages) was designed for Art Smith, Oprah Winfrey's personal chef.

In February Viking will hold a special event in New York City to honor Kevin as the grand prize winner and present him with his award. The award is a trip to Cancun, Mexico, and includes first class airfare for Kevin and one guest, and a five-night stay at the Ritz-Carlton Cancun in an oceanfront suite.

"We are thrilled to see that our Designers of Distinction contest is continuing to grow in impact and recogni-

tion," said Jim Gregory, Viking Range Corporation Manager, Design Relations. "We continue to receive a number of great entries, and we're excited to recognize Kevin Fitzsimons' design as the grand prize winner."

The award was created by Viking to actively promote and recognize excellence in kitchen design. To be eligible for the award, simply register as a Viking Designer of Distinction at www.VikingFeaturedDesigner.com.

"I'm honored Viking has chosen me for this recognition, because of the great respect I have for them as a company and for their design," said Kevin. "I want to spread the word about Viking because I love their flexibility and design."



ULTRA-PREMIUM E-SERIES GAS GRILLS WITH BUILT-IN HALOGEN LIGHTS: Page 6

Kevin Fitzsimons

His working kitchen for Oprah chef Art Smith also functions as a TV studio and combines visual appeal with Viking appliance style and functionality.



VIKING INDOOR APPLIANCES

Professional Electric Double Oven VEDO207C-SS
Professional Full-Height Wine Cellar VCWB300-SS
Designer Side-by-Side Refrigerator/Freezer with Full Overlay and Professional Handle (2) DFSB483
Designer Gas Cooktop DGCUI55-6B-SW
Designer Built-In Versavent Rear Downdraft DIPR150R
Designer Dishwasher with Full Overlay (2) DFUD142
Designer Convection Microwave DMOC205-SS
Heavy-Duty Food Waste Disposer VCFW1000

VIKING OUTDOOR APPLIANCES

T-Series Ultra-Premium Gas Grill VGBQ530-4RTN-SS
Grill Cart with Gas Oven BQCO53T1-L
Built-In Gas Wok/Cooker VGWT24T

OTHER VIKING PRODUCTS

Professional 7-Quart Stand Mixer VSM
Professional Food Processor VFP
Professional 4-Slot Toaster VT
Professional Chef Knives VCSR

For Toronto designer Kevin Fitzsimons, Viking appliances were essential ingredients in his recipe for transforming “America’s ugliest kitchen” into a celebrity chef’s paradise.

The kitchen belongs to Fitzsimons’ friend Art Smith, the Chicago-based chef, cookbook author and television personality who is probably most famous for being Oprah’s personal chef. It came into Smith’s life when he purchased a 4,000-square-foot condominium in Chicago’s Hyde Park-Kenwood neighborhood.

The existing kitchen was 600 square feet and included a red refrigerator that clashed with the garish wallpaper. It needed an extreme makeover, but Smith was planning

to replace it with a kitchen using components from big box stores.

Fitzsimons thought Smith deserved better than that. He knew his friend entertained famous chefs such as “The Naked Chef” Jamie Oliver, Food Network star Nigella Lawson, and Giada De Laurentiis, host of the Food Network’s “Everyday Italian,” in his home.

Fitzsimons firmly believes lifestyle and environment should mesh well. “Let me give you a kitchen designed just for you,” he told Smith. “I’ll design, organize and renovate this ugly kitchen.” And he did.

The entire space was gutted, the floors were ripped out, and a wall between the kitchen and the dining room was demolished in order





A table for 12 sits between the Viking gas cooktop with rear downdraft venting and the huge bookcase holding just a fraction of chef Art Smith's enormous collection of cookbooks. The 17 mobiles suspended over the table were designed by Canadian artist David Lin to create a single installation that brings down the ceiling, making the space more intimate.

to create a 1,400-square-foot kitchen that includes teak cabinets, marble countertops, and a 45" W. Viking gas cooktop.

Smith and Fitzsimons met several years ago when Hildy Abrams, president of Gourmet Settings, a company specializing in stainless steel flatware, introduced them during a dinner party at her home in Toronto. "We really hit it off and have been friends ever since," says Fitzsimons, who raves that "Art's fried chicken is out of this world!"

A graduate of Humber College with a degree in interior design, Fitzsimons owned and operated Fitzsimons Interiors, Inc. for over 20 years. In 2006, he founded Fitzsimons Design + Build to combine his interior design experience with international affiliates in the architectural and design fields. He is also the creator of *yoursource*, a quarterly magazine about lifestyles, design and architecture.

The key to designing Smith's kitchen, says Fitzsimons, was figuring out how he lived

and cooked. "Viking products are so amazing and flexible I knew I was going to use a lot of them."

Fitzsimons also knew he wanted to use cabinetry made by Varenna, the kitchen division of Italian furniture manufacturer Poliform, but the company was accustomed to using European appliances to integrate into its spaces because both used the metric system.

"Using Viking was not a problem: It was simply a new challenge for them," says Fitzsimons. "They've wanted to use American appliances, and after working on this project they're ecstatic because they've figured out how to do it and use them in future projects."

Using Viking appliances also enabled Fitzsimons to solve some other space issues. Traditional side-by-side or bottom-mount refrigerator-freezers just weren't big enough for someone who may entertain 60 or more people at a party, he says. So Fitzsimons used both a 36" all refrigerator and 36" all freezer in Smith's kitchen.

An overhead camera mounted in the ceiling over the cooktop can zoom in on Smith when he's cooking and broadcast what it observes on monitors for guests or students, but its location meant a ventilation hood couldn't be installed over the stove. "Fortunately, Viking provides a wonderful retractable rear downdraft option," says Fitzsimons.

Smith also has a "full, outdoor working kitchen" in his backyard. It's all-weather, but he doesn't use the sink during Chicago winters, for obvious reasons. Everything is Viking except the pizza oven. "It's a real kitchen outside!" says Fitzsimons.

Fitzsimons is delighted with the options offered by Viking appliances. He says he's using lots of them in an ongoing project for fashion designer Marc Ecko, whose 30,000-square-foot estate in New

Jersey includes six cooking areas: "I've specified 65 appliances and every one is Viking. That's how much I believe in the product." For more information go to www.fitzsimonsdb.com.



Art Smith, Oprah Winfrey's personal chef