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The Fine Art of Kitchen Design

53 Award-Winning Rooms cool ideas!

- deep pot drawers
- clipped countertop corners
- eight-burner cooktop
- "subway" tile walls

## restaurant Style

■ When a Philadelphia couple finally found a house in their preferred neighborhood, its style was too contemporary and the kitchen was not designed for serious cooking. Moreover, its open plan allowed guests to see into the work area from the dining room.

A retired physician, the wife is also an amateur chef who apprenticed with Georges Perrier in the kitchen of his four-star Philadelphia restaurant, Le Bec Fin. She knew exactly what she wanted and called upon

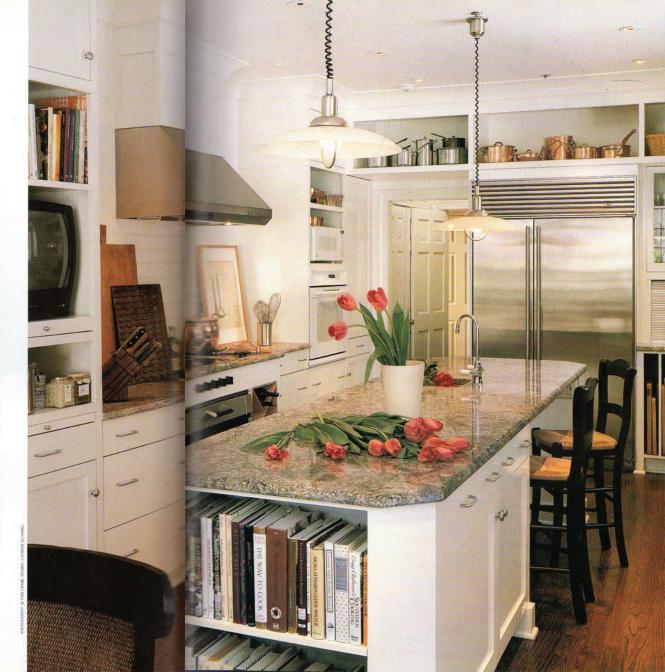
friend and designer Steven Weixler of Weixler, Peterson & Luzi.

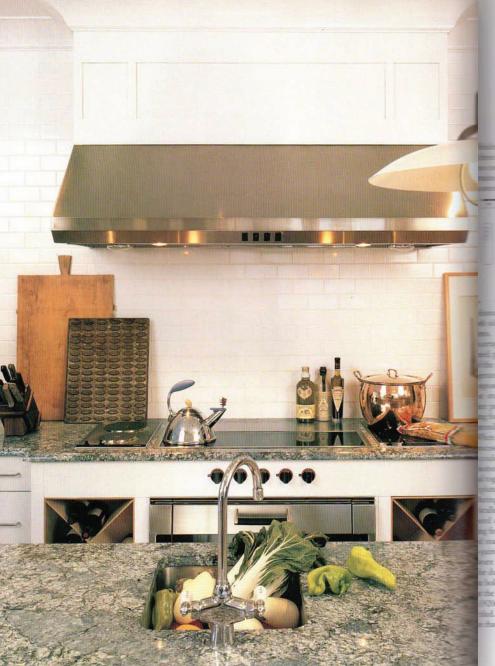
"The mandate was to design a traditionalstyle kitchen with all of the equipment, functionality and capability of an authentic restaurant kitchen," he explains.

"I didn't want anything fuzzy or cute," adds the owner. "I wanted a strong traditional flavor, but slightly more utilitarian." Weixler had recently designed a modern kitchen in the couple's Florida home. They wanted this kitchen to be a change of pace and complement the other, antique-filled rooms.

Left: The Sub-Zero 700 Series base refrigerator opposite the cooking station is convenient to the prep sink. Right: An extra-wide oven sits beneath the cooktop. A convection oven and a microwave tuck into the wall adjacent to the Sub-Zero Model 632 refrigerator-freezer. Deep drawers on either side of the cooktop hold pots and pans.







"We call the look 'scullery' style to convey a no-nonsense approach."

configured the 630-square-foot space so ple could work simultaneously. In addig for friends and family, the couple often smally, requiring delineation of the room prep, cooking and cleanup.

According to Weixler, "The original kitchen's assets were its high ceilings and overall size, with a relatively long space and a comfortable width. The configuration allowed for an island with a work area on each long side that separates functions."

Prep takes place at the end of the island by the Sub-Zero Model 632 refrigerator-freezer and convenient to supplies, food storage, equipment Several operations can be handled at once of the island, as is common in restaurant

of eight heating elements handles any cookating and pickup take place across the island
uin chef's way. A Sub-Zero 700 Series base
is just a quick step from the cooktop. The
the cooking wall is used for cleanup at the
destainless-steel sink available. Adapting
aciple of restaurant kitchen design, when
a crowd, the chef hands over used cookware
to a pot washer stationed across the island.
planning a kitchen, I mentally go through
of cooking in the space," comments Weixler.
asy I cook my way through the design."
where echoes this process. "Steve and I have
ether on occasion, which gave us a shorthand
ling the space."

the design process, we began calling the leny because, although the literal definition of differs, it conveyed to us the no-nonsense ed we wanted," recalls Weisler. This concept arerial selection, including the cabinetry of med wood inset with flar panels or plain glass. and accessory items are brushed stainless rability and ease of cleaning.

estainless steel. Like many utilitarian kitchens all the walls, including the breakfast area, are deserved up to the owners' order, the result is a tis all business—with plenty of charm.—B.D.





Above: The cleanup station's deep stainlesssteel sink and arching faucet accommodate tall pots. Blade handles are easy to operate with wet hands. Traditional-style cabinets wear brushed stainless hardware. Left: The breakfast table was placed to take advantage of morning sun. Tile wainscotting recalls early 20th century kitchens. Opposite: The four-burner ceramic-glass cooktop is flanked by pairs of cast-iron hobs. All are electric, but the array includes conventional and halogen units, a burner designed for slow cooking as well as a pair of warming units.