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At 6-foot-5, the owner of this kitchen is able to reach items stored in the high cabinets. The added storage near the ceiling goes a long way toward keeping the clutter of cooking tools in check.

A TALL ORDER

CEILING-HEIGHT CABINETS KEEP THIS
COOK'S KITCHEN NEAT AND TIDY

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STYLED BY LINDA POPE

Good cooks like tons of tools, and Andrew Wittman is no exception. Because the kitchen in his San Francisco condo was big on everything but space, he wanted to make sure that too many pots and pans didn't spoil the look.

Working with certified kitchen designer Tineke Triggs of her San Francisco-based Artistic Designs for Living, in short order, the tall-order cook—he's 6-foot-5—had a new kitchen where everything from the microwave to the refrigerator had its own special out-of-the-way place. "I measured all the cabinets ahead of time to make sure my appliances would fit," Wittman says. "I wanted the cabinets



to go up to the ceiling, but I didn't want the room to look like a fortress."

The biggest change involved the footprint. The old kitchen included an entry to the open laundry room, whose washer and dryer were visible. Triggs walled up that passage and created a pocket to tuck the refrigerator into. "This allowed me to create a perfect triangle linking the refrigerator, sink and stove," she says.

In the hall, a door was added to provide access to the new laundry area; another door leads to the back stairway. The wall between the old butler's pantry and kitchen was removed, opening up the space to accommodate a new pantry as well as a glass-shelved bistro-style bar, complete with a wine refrigerator, adjacent to the dining room.

For the upper cabinets, Triggs created an interesting pattern of squares and rectangles that have the same flavor as the Edwardian flat's Arts and Crafts style. She designed lower cabinets that look like furniture, complete with fashionable feet that seem to lift them off the oak floor. Their colors—pale gray and dark blue-gray—match the background and veining of the Carrara marble countertops and the mini-brick marble backsplash. "As the curved cabinet doors wrap around the corners of the room, they free up more floor area," Triggs says. "They also offer better interior storage space."

Countertop appliances, including the microwave, are behind closed doors, while some of the smaller cooking accoutrements are displayed decoratively. Metal hanging rails on the backsplash, for instance, turn the area into a culinary-themed gallery of cooking oils, spices and utensils; a cookbook holder keeps recipes at the ready. Above the stove, a warming shelf is deep enough to hold a variety of items.

"I entertain a lot, and I love to cook," Wittman says. "I experiment as much as possible, but you would never know it because everything is stored away when I'm done."



ABOVE: The refrigerator is set almost flush into the wall, seriously mitigating its bulk factor. Despite being separate from the countertops, it is still quite convenient to both the prep area and the range.

RIGHT: Walling off the entrance to the old laundry room allowed designer Tineke Triggs to create the pocket for the refrigerator. The updated floor plan creates breathing room in the small footprint, while the ceiling-height cabinets ensure storage is not compromised.





DESIGN DETAILS



IN THIS CORNER Curved-front cabinets provide clear and easy access to whatever's on their shelves because of their relatively shallow depth.



RAIL, ROW A hanging rail accommodates a range of accessories, from spoons and ladles to a shelf for staples and a nifty holder that keeps cookbooks open hands-free. A pull-up door conceals the microwave.

"I wanted cabinets up to the ceiling. I didn't want it to look like a fortress."

—ANDREW WITTMAN



TOUCHES OF CLASS Sophisticated hardware on neat cabinets reflect the homeowner's aesthetic taste and individuality. The quality of the workmanship is clear.



BOWLED OVER A deep, single-bowl sink with a high-spout faucet handles large pots and cookie sheets with ease. Here again, clean lines and stately style impart classic elegance. •



Counters flanking the main traffic route have rounded corners. This treatment provides at least three benefits: It makes the room less boxy, adds floor space, and eliminates sharp corners—all important in a confined space.

Removing a wall opened up space for a new butler's pantry complete with wine refrigerator. Clear glass shelves radiate a friendly bistro vibe while preventing the niche from feeling cramped.

