

great american kitchens

The Fine Art of Kitchen Design

VOLUME III



51
Award-Winning
Rooms

cool ideas!

- see-through cabinets
- quilted stainless backsplash
- twelve-foot-long range hood
- coffered wood ceiling

into the woods

■ Included in their vision for the 15,000-square-foot house that Ron and Joni Lipson were building beside Cass Lake in Michigan was a restaurant-quality kitchen, replete with gleaming stainless-steel appliances and storage galore. But they also wanted the kitchen to welcome friends and family. And if that were not enough, they also envisioned a large picture window to capture mountain vistas.

Quite a wish list! Quite a challenge for kitchen designer O. Franco Nonahal, of Kitchen Studio in Birmingham, Michigan. And one that he met with creative invention.

To establish a warm ambience, Nonahal framed the 18-by-22-foot space with a mix of custom-made pearwood cabinets, an Italian limestone floor, and an 8-by-10-foot recessed ceiling grid of mahogany-stained cherry. (Ron Lipson gave the beams a high-gloss finish by borrowing a technique used in his automotive paint business.) Two pantries are clad in black lacquer, a finish that appears as an accent throughout the room.

To incorporate a battery of professional-grade appliances, Nonahal designed two distinct stainless-steel work areas. The Sub-Zero Model 601R refrigerator and Model 601F freezer

Pearwood cabinets have toe kicks and channel grips of black lacquer, which is also used as the island base. Countertops of Sierra Antico granite extend the high-contrast effect. The limestone-tile floor and warm tones of the cabinetry are also a foil to the professional look of the stainless-steel appliances and 12-foot-long range hood.

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Both gourmet cooks, the homeowners hosted 45 people at Thanksgiving dinner.

dominate one. The owners are both gourmet cooks. "We entertained 45 people for Thanksgiving last year," recalls Joni. They wanted stainless-steel refrigeration that is built in and easily accessible. "In fact, the Sub-Zeros are one of the first things that people notice in the kitchen," says Joni. "People are always saying, 'Can I look in your freezer?' They love to open it up."

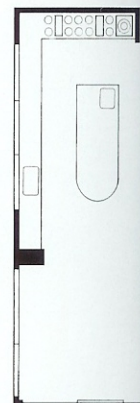
Cabinet and drawer pulls throughout the kitchen echo the Sub-Zero handles. "Sub-Zero handles are one-inch-thick stainless steel, the best in the business," says Nonahal. "They're awesome!"

The cooking enclosure—or, as Joni

calls it, the "wall of ovens"—is dominated by a 12-foot-long range hood. The custom hood services 10 burners, two griddles, a professional-grade wok, and two warming drawers.

To satisfy the desires for both ample storage *and* ample windows, Nonahal designed two see-through cabinets with stainless sides to hang in front of the windows. Glass shelves and halogen lighting make for a dramatic display after sunset.

The Lipsons are totally satisfied. "It's a great kitchen for entertaining," says Joni. "It's easy because there is a place for everything." —*Janet Cappiello Blake*



Left: The Sub-Zero 600 Series refrigerator and freezer blend seamlessly into the stainless-steel wall. Two pantries (one not shown) have high-gloss black lacquer fronts. The kitchen leads to a breakfast nook. **Above:** On the left, a pair of see-through cabinets with a glass front, back, and bottom hangs in front of a picture window to maximize views.

