



2016 KITCHEN AND BATH ISSUE SUBMISSIONS

Modern Arts & Crafts Showcase

By ajisai, member | Feb 10, 2016



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The client, a home chef, dreamed of a remodeled kitchen with an arts and crafts feel and an open floor plan and plenty storage for her cooking tools. So she contacted designer Yoko Oda. Yoko created a functional kitchen with gourmet flair for the chef. To maximize preparation surface, the large 5'x9' island acts as a cook's station. To facilitate function, the island incorporates 4 large pullouts and a pot rack over the cooktop. Professional-grade appliances, such as Sub-Zero stainless steel cooktop and vent, not only serve the needs of the chief, but also add to the modern style of the kitchen. Although the room is spacious, there is minimal wall space. To meet this challenge, Yoko created a hutch with a pullout bamboo countertop and outlets inside for using and storing small appliances and gadgets in it. The mahogany cabinets and Japanese glazed tile backsplash inspire arts and crafts flair, as do so many other aspects of the kitchen.



New, Remodel, or Remodel with Addition?:

kitchen

If new, how does the project relate to adjacent spaces and rooms?:

Adjacent spaces to this remodeled kitchen are a formal dining room and hallway. The formal dining room is not used at all before. So a wine bar replaced it, and a new dining area was created closer to the kitchen for entertaining.

If addition, how many square feet did you add:

n/a

If remodel or addition, how much did the project cost?:

80,000

Please describe your approach to choosing fixtures, materials and appliances:

All materials need to serve their functions before their look and finishes. I believe that simple lines and soothing warm tones with robust construction and easy maintenance is the key for a long-lasting remodeled space.

What did you do to save money?:

Reused the pot rack and dining furniture.

What items did you decide to splurge on?:

Custom cabinetry and new professional-grade Sub Zero appliances.

More:

In this project, the custom cabinetry provided a lot of practical, easy-to-access storage solutions for small appliances, tools, baking dishes, counter microwave, cook books, etc. Almost every base cabinet has bells and whistles such as a lazy susan, pull out, rack, spice and knife drawers. The design of the tall hutch is innovative. It provided a work surface for small appliances and more storage. Also, all existing lighting was replaced with small, energy-efficient, handsome LED recessed lights.



No comments yet
