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Kitchen Reborn with Eclectic Style and Professional Function

Photo: Steve Whitsitt



◀ When the owners walked into the Roslyn, NY showroom of Classic Kitchen & Bath Center, they took one look at one of the displays and declared it to be exactly what they'd been seeking. Kitchen designer Ken Goldfield then brought that display to life in their home, with some minor tweaking. The highly functional, eclectically styled kitchen features professional appliances and a look that blends old and new.

By Barbara Capella Loehr

KING'S POINT, NY — Part of an extensive home remodel, this kitchen, nestled in an upscale community on the North Shore of Long Island, was revamped to include all the makings of a beautiful, inviting space fit for family gatherings, parties and other social occasions.

Indeed, the clients — a doctor, his wife and their children — are big on entertaining. The wife, an avid gourmet cook, is always serving food — so much so, that it feels like you're walking into a veritable smorgasbord each time you enter the kitchen, says Ken Goldfield, CKD, CBD of Classic Kitchen & Bath Center, Ltd., which has showrooms in Roslyn and Southampton, NY.

Goldfield was charged with the task of opening up the old kitchen, which kept the wife isolated from family and friends.

"Her original kitchen was cramped. It really didn't have the work space or entertaining capability she wanted. It was the

place she spent most of her time, and was the nerve center of the home," says Goldfield.

He was able to expand the kitchen's footprint and make it flow seamlessly into the adjacent family room that overlooks the backyard and pool. The dramatic remodel was made possible by bumping out the old kitchen and transforming the family room, along with a back laundry area and a bath.

AESTHETICALLY SPEAKING

When it came to aesthetics, Goldfield says the wife expressed a very distinct and very strong sense of style.

"From day one, she was very exact. She had done a lot of research, and when she walked into the firm's Roslyn showroom, she saw the kitchen display featuring Neff cabinetry, and said, 'That's it. That's what I want,'" relates Goldfield, who brought the display to life with some minor tweaking.

He worked with interior designers Scott Ornstein and Mary Rabiner of Ornstein

Rabiner Select Home Ltd. to ensure the look of the new kitchen meshed with the style of the rest of the home. This was key since it was now completely visible to the family room, divided only by an island and a fraction of the original wall, which had to stay intact because it was needed for structural support.

However, the overall style of the kitchen display the wife loved was, in fact, applied to the new kitchen. "I used the exact same door style and color as in the display," he notes.

The end result, says Goldfield, was a highly functional layout featuring professional-style appliances. The kitchen was divided into different work centers that fused Old World elements and contemporary lines for a look that's eclectic, timeless and fit for a gourmet cook.

FUSING FUNCTION & STYLE

The key to Goldfield's design was the Neff cabinetry the wife fell in love with in the showroom. It featured a square, raised-panel

door style that was traditional, yet it couldn't be pinned to any one era or style.

He installed the cabinetry along the new perimeter of the kitchen, along a new, open peninsula and inside the new island that replaced most of the aforementioned structural wall separating the old kitchen and family room.

"The new island serves as a social gathering point between the kitchen and the new family room, which has a fireplace and big-screen TV," observes Goldfield.

He finished the perimeter cabinetry in Buttercream Patina and the island in Carmine Cherry. Strategically placed Neff dentil moldings, turnings, corbels and custom-carved appliques complete the cabinetry's exterior.

Inside, Goldfield then infused all of it with plenty of task-specific storage options that are specifically geared for each of the kitchen's different work centers: cooking, auxiliary cooking/bak-

ing, preparation and clean-up.

"She has a true passion for cooking, and, therefore, wanted the best professional-style equipment installed in these different stations," notes Goldfield.

To that end, the main cooking center – which resembles a classic hearth – features a high-output Wolf RT486C rangetop with charbroiler, removable wok ring and griddle. The area is completed by a RangeCraft liner clad with a custom hood that matches the cabinetry and works with an external remote Best by Broan blower.

To the right, a Wolf DO30 double oven and WD30 warming drawer comprises the secondary cooking/baking center.

"The double oven has multiple racks and settings, and provides the even heat she needs for the all of the baking she does," relates Goldfield. "She also liked the compartmentalized warming drawer because she could store different dishes in there, and keep them warm for one hour, or eight hours."

A Sub-Zero 601 refrigerator, which provides the extra storage the wife wanted for her everyday stock items, flanks one side of the double oven/warming drawer combination. A pair of Sub-Zero 700BFI undercounter freezer drawers stacked and set on a 45° angle flanks the other side.

"The drawers were installed in that fashion in an effort to maximize counter space in that particular corner," notes Goldfield. He also hid a microwave behind a matching cabinet panel above the drawers and to the left of the double oven and warming drawer combination.

A Sub-Zero 700BC undercounter refrigerator/freezer, a Bosch SHV66OA3 dishwasher and a Franke sink and faucet add function to the island and comprise the main clean-up and preparation center.

Another Franke sink and faucet in the peninsula serves as a secondary preparation area.

With the help of Ornstein and Rabiner, the wife picked out the granite countertops and

Project Highlights

■ Designer Ken Goldfield based this redesign on a kitchen display the owners loved in his showroom. He brought it to life in their remodeled home, with some minor tweaking. The highly functional, eclectically styled kitchen features professional-style appliances and a look that blends old and new.

■ Goldfield expanded the footprint of the old kitchen and opened it to the adjacent family room. The newly expanded layout is the direct result of a dramatic remodel of the back of the house that also transformed the family room, a back laundry area and a bath.

■ In terms of aesthetics, Goldfield worked with interior designers Scott Ornstein and Mary Rabiner to blend the look of the kitchen with the style of the rest of the home.

■ Since the key to the kitchen design was the two-tone Neff cabinetry the wife loved in the showroom, Goldfield was careful to install the exact door style and color. He used a Buttercream Patina finish on the main cabinetry and Carmine Cherry finish on the island, which is now the only element separating the kitchen and family

room. He then infused the cabinetry with plenty of task-specific storage.

■ He also divided the kitchen into different work centers. For instance, a Wolf rangetop serves as the main cooking center. A secondary cooking center featuring a Wolf double oven and warming drawer sits to the right.

■ Products include: Neff cabinetry featuring a square, raised-panel door style with a Buttercream Patina finish and a Carmine Cherry finish; Neff dentil moldings, turnings, corbels and custom-carved appliques; Sub-Zero 601 refrigerator; Sub-Zero 700BFI undercounter freezer drawers; Sub-Zero 700BC undercounter refrigerator/freezer; Wolf DO30 double oven; Wolf WD30 warming drawer; Wolf RT486C rangetop with charbroiler, removable wok ring and griddle; RangeCraft Mfg. hood liner; external, remote Best by Broan blower; Bosch SHV66OA3 dishwasher; Franke sinks, faucets and hot water dispenser; granite countertops and backsplash; custom, hand-painted tile mural; custom, hand-painted floor tile; custom island lighting; recessed can lighting; and skylight.



backsplash, the custom, hand-painted tile mural, and the custom, hand-painted floor tile Goldfield installed in the kitchen.

He also installed a pair of large, custom pendant lights over the island. "They were designed by the interior designers especially for the space," he notes.

The lights are part of an overall lighting design that includes recessed can lighting, as well as a skylight. Natural light further floods the kitchen from a wall comprised of custom-made, floor-to-ceiling glass panels in the family room.

◀ The new kitchen has separate work centers. For instance, a Wolf rangetop serves as the main cooking center, while the double oven and warming drawer to the right acts as a secondary cooking center.

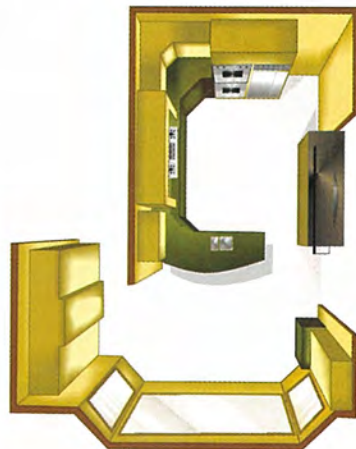


Dream Come True

THIS HOMEOWNER HAD ALWAYS KNOWN what her dream kitchen would look like, but she did not know how to make her fantasy a reality. When she saw a showroom model of her perfect space, she decided she had waited long enough. Ken Goldfield of Classic Kitchen and Bath met with the owner, and with the help of his interior design team, they designed her perfect kitchen.

The kitchen was meant to perform as a five-star restaurant and to look like an exquisite ballroom. Goldfield wanted to show the homeowner's sophisticated style in the design, so he used a multitude of colors to give the highly ornate kitchen life and personality. Goldfield laid porcelain flooring to give an open-air feeling to the room. He also incorporated an intricate tile backsplash as a subtle detail to highlight the pro-series range top. Pro-level appliances were spaced throughout the high-tech kitchen to enable the owner to easily prepare her gourmet meals.

The designer connected the family room to the kitchen by opening a wall between the two rooms. Since the owner loves to entertain and cook, this open space allows guests to get a whiff of her cooking before dinner parties. The beautifully crafted kitchen is a dream come true for the homeowner. ♦



DESIGNER:
Ken Goldfield, CKD, CBD
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SPECIAL FEATURES:
Staggard cabinet; multi-color; pro appliances; intricate carvings and details

DIMENSIONS:
24 X 13

FEATURE PRODUCTS:
Cabinetry: Neff
Flooring: Porcelain
Countertops: Granite
Sinks: Franke
undermount
Faucets: KWC
Dishwasher: Asko
Cooktop: Wolf
Lighting: High Hats
Refrigerator: Sub-Zero
Wallcovering: Paint
Oven: Wolf
Warming Drawer: Wolf

PHOTOGRAPHER: STEVEN PAUL WHITSITT

