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Movie Set Kitchen – with Edge

The desire for the classic white, open kitchen may have originated from a popular rom-com

In 2003, the movie *Something's Gotta Give* was released, giving viewers a fresh, classic kitchen to drool over. Natural white with black detailing, spacious in design and featuring open shelving with nothing to hide, the famous movie kitchen won people over with its look and functionality. More than a decade later, it is still one of the most sought-after designs for an elegant, timeless kitchen space.

The appeal comes from the contemporary, classic and functional design, and with just a few simple adjustments to any of the following 10 tips, the most "googled" kitchen in the world can be brought into this decade and become a reality with almost any budget.

1. A Huge Island. Whether for parties, homework, cooking – everyone hangs out in the kitchen around the island. It's where the action happens and, most importantly, where the food goes when it's finished being prepared. Cool, industrial stools are a must. Make sure to check the seat height (not overall height) when purchasing. Barstools typically have a 30-in. seat height, while counter stools are 24 inches. Adjustable swivel stools are a great option if you want to take island seating to the next level, as they offer flexibility and convenience for the expected high kitchen traffic.

2. Maximum Storage. Functionality is important and essential to the *Something's Gotta Give* design theme. A kitchen that is well planned from the start should be beautiful and efficient. Start by removing the upper cabinets and replacing them with a full wall of storage to maximize space. Extra-deep cabinets over the refrigerator are convenient for storing appliances that are rarely used or even holiday items that are only needed a few times a year.



This kitchen I designed features a neutral color palette and simple, practical lighting solutions.

To achieve the look of the blockbuster kitchen, Raizin suggests adjustable swivel barstools and a massive island where people can gather, as well as classic materials like marble, wood and steel.



3. Clean Lines. A clean, minimally decorated space is contemporary and classic at the same time. Clean lines never go out of style, and there is no need to over-decorate every inch of wall space. Interior designs today focus less on ornamental decoration and more on higher-quality materials for efficiency, durability and functionality. Not to mention, kitchens with less clutter by design allow for the star of the show to shine – the food!

4. Open Space. A modern kitchen should feel open and relaxed. To achieve this, the design must consider ideal distances from appliances to counters for optimal functionality. The old school of thought in kitchen design was to create a cooking triangle. The new school: cooking stations. This is ideal when more than one person is working in the kitchen at a time, which is usually the case. Open space is also necessary for laid-back entertaining. Whether a few friends stop by or a large party, there will always be room to pull up one more barstool.

5. Minimalistic Color Palette. Minimalism is trending on the fashion scene, but the truth is, it's never been off trend. The same goes for interior design. A neutral color scheme will last forever and gives you freedom to add or take away pops of color whenever the season or mood strikes you. Think of a white, gray or off-white hue as a classic white t-shirt. You can dress it up or down, but it's the perfect base for any great outfit.

6. Open, Industrial Shelving. Why open cabinet doors when you can have everything in front of you to see and reach easily? There is a reason restaurant kitchens almost always have open shelving – it's more efficient, and upper cabinets are bulky and dated. This doesn't require an all-new set of dishes to be purchased for display, either. With the right arrangement of the existing cooking and serving pieces, you can add to the design with an edgier, more personalized feeling.

7. Classic Materials. Marble, steel and wood are a beautiful, modern combination. Caesarstone, a brand of engineered stone, is a recommended option as well. The look the materials provide as well as its high-performing ability speaks to quality, which is the underlying tone of contemporary design. Classic white subway tile is a must for a *Something's Gotta Give*-inspired kitchen. Big-box stores like Lowe's and Home Depot usually have a good variety of subway tile.

8. Good Hardware. Spend a bit more here than one might at a big retail store. Opt for specialty knob and handle sites like www.topknobs.com for unique, durable hardware that is more likely to fit your style and the design you are going for. Modern architecture and design innovator Charles Eames said it best: "The details are not the details. They make the design."

9. Quality Finishes. In addition to hardware, the paint, countertop and cabinet materials must be the best quality the budget will allow. Green materials that are good for the environment and better for a family's everyday use, such as natural woods for flooring and low-VOC paint from Sherwin-Williams and Benjamin Moore, are worth the splurge. Also, try a flat finish on the paint and polished nickel or brass for hardware,



Open, industrial shelving is more efficient, and classic subway tile is a great design element to achieve this style of kitchen.

instead of the ordinary chrome or stainless steel. This will create a more luxe, designer look.

10. Lighting. Whether hanging pendant lights or recessed LEDs are the preference, keep it simple. Big ornate chandeliers don't always provide the best task lighting, but they do provide a lot of dust. Great lighting is both practical and an important enhancement to the overall design.

To execute a modern, mixed-use kitchen design that is as user friendly and aesthetically pleasing as the *Something's Gotta Give* kitchen, investing in quality will yield a more worthwhile result. Even if all 10 design tips don't fit within the kitchen remodel budget at hand, picking out two or three elements that match the vision will go a long way. ■

— Wendy Raizin is the owner of Raizin Design, a boutique design-consulting firm with locations in Miami, New York City and Los Angeles. She is known for her fresh, clean-lined approach to redefining space.