









Plans: The new island packs in more usable features than the unwieldy old one and liberates the 16 x 21-foot kitchen's cooking area. While landing space is missing beside the refrigerator, counter surfaces aren't far away. Below left: A marble pastry-making shelf slides under the island counter. Below middle: Pullouts flanking the cooktop hold tall bottles of oils. Below: Chrome handles and embossed glass add texture to cabinet doors.









Above and top: Replacing an enormous and obtrusive island hood, the new one boasts a svelte, sculptural shape; its brushed stainless, echoed by refrigerator and prep sink, works as a softening element.

SOURCES Designer: Adel L. Visser, CKD. Cabinetry: Teixeira Woodworks. Solid-surface countertops, sink: Avonite. Refrigerators: Amana; Sub-Zero (drawers). Cooktop, ovens: Gaggenau. Wok: Thermador. Hoods: Independent. Dishwasher: Miele. Prep sink: Franke. Faucets: Grohe. Lighting: Translite (pendants); Artemide (over sink). See page 127.

cabinets a "pillowed" look, while bullnose edges soften hefty countertop slabs of terrazzo-look solid surfacing. Elliptical stainless steel exhaust hoods—one over the main cooktop, another above a separate wok unit—allow the eye to flow around them and take in the vaulted ceiling. But the gentle geometry is functional as well as decorative. On the multilevel island, which houses a combination gas/electric cooktop, a salad sink and two refrigerated drawers, a sweeping curved countertop yielded a generous dining bar. Counters flanking a shallow built-in china cabinet opposite mimic that curve and smooth traffic flow as well. "In the old kitchen, a it." Which is exactly what a kitchen ought huge blob of an island took up so much to do.—MICHAEL WALSH

room that the aisles were narrow all the way around and the kitchen felt very confining," says Visser. The new island's intriguingly irregular shape solves that problem; angling it on one end not only boosted space in the chef's L-shaped work area but, in effect, created two cooking zones, each with its own cooktop. Along with the wall ovens, the primary cooktop and the main sink's counter were dropped 2 inches to accommodate a 5-foot-2 cook without inconveniencing her 6-foot husband. "The new kitchen is the same size as the old one," points out Visser. "But now it caters specifically to the people who use