

# CTC&G

Connecticut Cottages and Gardens

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*Fresh Ideas for*  
**KITCHENS**





**BLOWN AWAY** Rose Gold, the hottest new metallic, casts a warm glow in the kitchen. Fu-Tung Cheng designed the curvaceous Okeanito range hood in collaboration with Zephyr. [Zephyronline.com](http://Zephyronline.com), through Aitoro Appliance, [aitoro.com](http://aitoro.com).



**BAUHAUS DESIGN** Cubic shapes, neutral colors and sensuous materials are the hallmarks of an Eggersmann kitchen. Cabinetry in Toyko Dark Grey concrete, Chablis Vintage oak and white interplay with glass shelving. Tactile surfaces include concrete, hot-rolled stainless steel and quartz. [Eggersmannusa.com](http://Eggersmannusa.com).

**INDUSTRIAL LIGHTING**

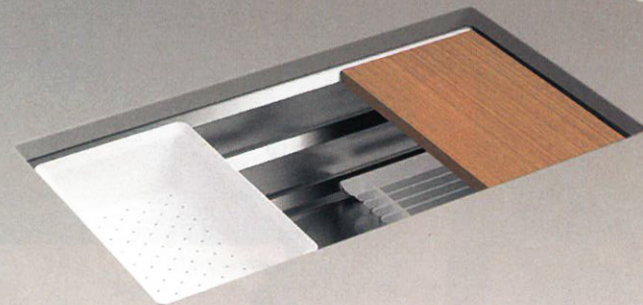
Waterworks' ceiling-mounted pendant from the R.W. Atlas collection, in burnished nickel and hand-blown opalescent glass, makes a statement in any epicurean's kitchen. [Waterworks.com](http://Waterworks.com).



**FULL STEAM AHEAD**

Serious cooks are opting for an efficient, healthier cooking method with the Bertazzoni Professional Series convection steam cooking oven. Steam released during the cooking cycle, plus convection, maintains moisture in the food, sealing in flavors. [Bertazzoni.com](http://Bertazzoni.com), through Aitoro Appliance, [aitoro.com](http://aitoro.com).

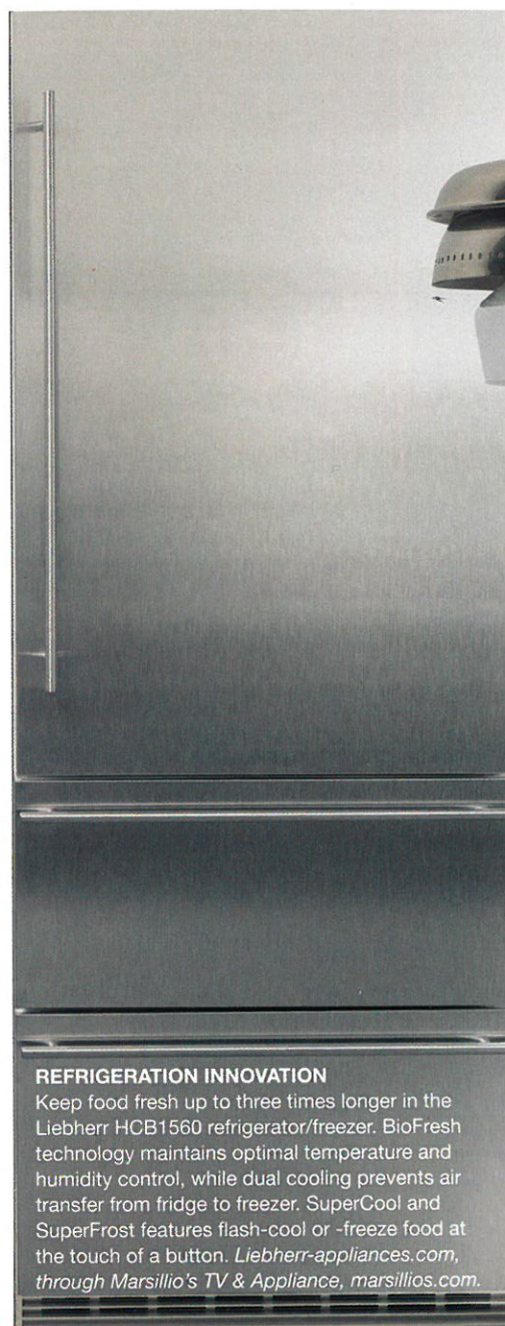
**ULTIMATE WORKSTATION** The Prolific sink by Kohler has three graduated ledges in the stainless-steel basin for a bamboo cutting board, two grated racks, colander and washbin. The cone-shaped drain makes clean up a breeze. [Kohler.com](http://Kohler.com), through Bender Plumbing, [benderplumbing.com](http://benderplumbing.com).



**NEW-AGE CHEF**

Professional chefs rely on the Sous Vide technique—cooking food in a temperature-controlled water bath—for moist, consistent results. It's now possible at home with the GE Sous Vide accessory, compatible and programmable with the GE induction cooktops. [Geappliances.com](http://Geappliances.com), through Aitoro Appliance, [aitoro.com](http://aitoro.com).

**SUITE SOLUTION** The cooking island by Officine Gullo is impeccably appointed in a satin gray finish with burnished accents and olive wood handles and equipped with state-of-the-art cooking elements. Each suite is handmade to order. [Officinegullo.com](http://Officinegullo.com).



**REFRIGERATION INNOVATION**

Keep food fresh up to three times longer in the Liebherr HCB1560 refrigerator/freezer. BioFresh technology maintains optimal temperature and humidity control, while dual cooling prevents air transfer from fridge to freezer. SuperCool and SuperFrost features flash-cool or -freeze food at the touch of a button. [Liebherr-appliances.com](http://Liebherr-appliances.com), through Marsillio's TV & Appliance, [marsillios.com](http://marsillios.com).

# AVID COOK

A foodie's kitchen is sophisticated and designed for his or her own cooking style—professional-grade appliances, advanced technology and the tools to incorporate the latest cooking techniques



**FRENCH TWIST** Found in French bistros and brasseries, Pyrolave enameled lava stone countertops are impervious to heat and corrosive elements. Cut or roll out pastry on the glazed surface, available in brilliant custom colors. [Pyrolave.com](http://Pyrolave.com).

**CHEERS!**

Wine enthusiasts will love the built-in wine column from Thermador's Freedom collection with two different temperature zones. Available in 18- or 24-inch widths. [Thermador.com](http://Thermador.com), through SK Lavery Appliance Co., [sklaveryappliance.com](http://sklaveryappliance.com).

