ULTIMATE WORKSTATION The Public sink by Konrad has three specialized depths in the stainless-steel base for a bamboo-cutting board, heat-resistant towels, and weights. The consolidated drain makes clean-up a breeze. TaKaSign, through Wasser Products. Plumbing, brianbykitchen.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 cooktop. Gasappliance.com, through Alboro Appliance, alboro.com.

SUITE SOLUTION The cooking island by Officine Gullo is temporarily equipped in a satin-gray finish with burnished accents and dove-wood handles and equipped with state-of-the-art cooking elements. Each suite is handmade to order. Officinegullo.com.

BAUMANN DESIGN White oak, natural wood, and warm earthy tones are the hallmarks of an Eggertmann Kitchen, Celebrate in Taupe Dark Grey concrete, Chalk’s Vintage oak and white geometry with glass sliding Tackle surfaces include concrete, hot-rolled stainless steel and quartz. Eggertmannusa.com.

REFRIGERATION INNOVATION French doors open to the wine lounge in the Liebherr SBSI4150 wine storage fridge. Throughout the restaurant, upright refrigeration and temperature and humidity control, which dual cooling prevents aging and decomposition. The SBSI4150 features a smooth face and stainless-steel finish. Liebherrappliances.com, through Merklich TVA Appliance, merklich.com.

INDUSTRIAL LIGHTING Waterworks lighting mounted pendant from the RE series collection, in burnished nickel and hand-blow glass, makes a statement in any apartment’s kitchen. Waterworks.com.

FULL STEAM AHEAD Serious cooks are opting for an alluring, hassle-free cooking method with the Bora Bora Professional Series convection steam cooking oven. Steam released during the cooking cycle, plus convection, maintains moisture in the food, sealing in flavors. BoraBora.com, through Alboro Appliance, alboro.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 French French doors and brasses, Pyrexware. Convex base and brasses are recessed to heat and conserve elements, cut out on the interior of the glass surface, available a brilliant custom colors. Pyrex.com.

CHICHERI Wine enthusiasts will love the built-in wine columns from Thermador’s Freedom collection with two different temperature zones. Available in 18- or 24-inch widths. Thermador.com, through SK Lavery Appliance Co., sklaveryappliance.com.