

luxe

INTERIORS+DESIGN®

SAN FRANCISCO

RED AWARDS 2021





PHOTO: NICOLE FRANZEN

CHILL FACTOR

IN GOOD HANDS

Wine enthusiasts know that how bottles are stored, and at what temperature, can make all the difference when uncorking a prized vintage. As bar and beverage centers continue to morph beyond the wine cellar, refrigeration for all types of drinks is top of mind. From craft beer and cold brews to sparkling water and homemade sodas, these new appliances keep refreshments *fresh*.



KEEP COOL

Designed for total flexibility, the innovative 24-inch Undercounter Convertible Drawer Refrigerator by Signature Kitchen Suite allows users to toggle between several temperature zones depending on what they need at the time. The six modes include pantry, fridge, bar, seafood, meat or freezer and can be instantly changed from -7° F to 50° F to accommodate grocery store purchases. Plus, Wi-Fi connectivity on the SKS app allows you to manage it all remotely from your phone. signaturekitchensuite.com



BOTTLE SERVICE

Zephyr has introduced its Presrv Panel Ready Single Zone Beverage Cooler, which can be worked into existing under-counter cabinetry or rooms like the office, gym, bar or kitchen. One of the coldest units on the market, the appliance holds 7 bottles, 112 cans and goes down to 34° F making it ideal for storing soda and beer. zephyronline.com



EASY ACCESS

Known for its amazing wine preservation systems, Dacor has added to its offerings with the 24-inch Integrated Wine Dispenser, shown in the new Graphite Stainless Steel finish. Using Argon gas technology, the latest model can store up to 4 bottles in dual temperature zones and keep the contents fresh for 60 days without the loss of flavor or aroma. dacor.com

PHOTOS: COURTESY RESPECTIVE COMPANIES.