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# House Beautiful

DOUBLE ISSUE

125  
years

## THE ULTIMATE GUIDE TO KITCHENS

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There's a  
coffee  
bar  
hidden  
in here.

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*plus*  
A PORTFOLIO OF  
STORAGE PANTRIES  
THAT HIDE EVERY. LITTLE. THING.

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DESIGNER  
NICOLE WHITE  
DRAMATICALLY  
UPDATES A  
FLORIDA KITCHEN.  
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# HOW TO CHOOSE THE Right Everything

In-house kitchen expert and HB Market Director Carisha Swanson walks us through what to know—and what to buy—before you remodel your kitchen.



Push-to-open cabinets in Querkus (vintage oak) veneer paneling give this Los Angeles kitchen by design firm A1000xBetter a streamlined feel.

KITCHEN ICON: GETTY IMAGES.



# REFRIGERATORS

## What's Your Priority?

Buying a fridge is not just a matter of choosing between stainless or black matte. It's about catering to your food storage lifestyle.



### Flexible Storage

The lower right quadrant of **Dacor's** new model is a FlexZone with five temperature settings. And above, a "door-in-door" compartment houses a built-in jug that autofills with water, while the freezer below makes two types of ice.

**36" Counter Depth French Door Refrigerator with Dual Reveal Doors**, available this fall. [dacor.com](http://dacor.com).



### Freshness Guaranteed

New-to-the-U.S. appliance brand **Beko** is introducing its latest preservation technology: EverFresh with Active Fresh Blue Light, which promises to keep fruits and vegetables fresh for 30 days.

**36" French Three-Door Stainless Steel Refrigerator**, \$2,399. [beko.com](http://beko.com).



### More Space

With a capacity of 27 cubic feet, this side-by-side **LG** fridge and freezer combo can hold a lot of groceries. The InstaView panel at right lights up with a knock, showing you what you need to restock without letting out all the cold air.

**Side-by-Side InstaView Refrigerator with Craft Ice**, from \$1,999. [lg.com/us](http://lg.com/us).

## WATER AND ICE DISPENSERS

### EXTERNAL

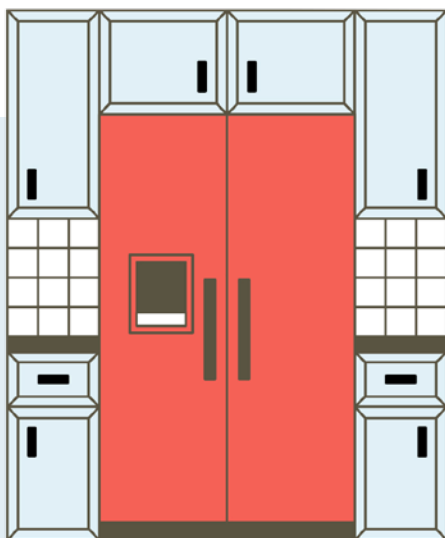
The most convenient option, a dispenser on the outside of a fridge, **eliminates the need to open the door** for an ice-filled glass of water. But the mechanisms for these can take up a good amount of space, so check inside before buying to be sure there's enough room for your groceries.

### INTERNAL

Prized largely for aesthetics, water filters hidden inside the fridge **also take up less space** than external ones. Some require holding a button and a glass to start the flow, while others work with a more simplified push lever. Note: If you go this route, you'll be scooping your ice from the freezer.

### FREESTANDING

If you *really* love ice, make room for an additional countertop or built-in ice maker, like the one from **Ice-O-Matic** that can make **up to 22 pounds of nugget ice a day**. (No room? The **Bosch** QuickIcePro System, available on its 500 series refrigerators and up, makes up to 12 pounds or 40 glasses worth of ice per day!)



## How to Make It Look Built-in

Purchasing the correct model is critical! Typically under 30-inches deep, **counter-depth refrigerators** are designed to, you guessed it, match the depth of your countertop for a seamless look. (Measure twice, buy once, to be sure it actually does!) Newer models can be customized: The 4-Door BESPOKE Flex Zone Refrigerator from **Samsung** has eight glass panel fronts that can be changed to go with your decor.



# RANGES

## Which Gadgets Do You Need?

The answer lies in how—and what—you like to cook.

### INDUCTION COOKTOP

A magnetic field heats *just* the pot you're cooking with, bringing water to a roaring boil in under two minutes.

### CONVECTION-STEAM OVEN

The benefits of having both? The best roast chicken of your life: juicy from the steam and crispy from the quick-moving heat.

### WARMING DRAWER

For busy families or entertaining aficionados, this little add-on keeps food hot for meal time. No microwave reheating required.

### GRIDDLE/FLAT TOP

An easy way to get bacon, eggs, *and* pancakes on the table fast—without dirtying any additional cookware.

### EXTRA BURNERS

A 48" range can have up to eight gas burners, but most people opt for four burners in combo with other cooktop features.

### BUILT-IN SOUS VIDE

Hooked on this method of cooking vacuum-sealed food in a water bath? [Signature Kitchen Suite](#) offers the feature built in to its cooktops.

### CONVECTION OVEN

With a fan to circulate hot air, it can cook food up to 25 percent faster than a standard oven.



Available in white, stainless, or black, and with four hardware finish options. **Café 48" Smart Dual-Fuel Range** with six burners and a griddle. \$11,499. [cafeappliances.com](#).



Features reverse gas grates for wok cooking. **48" Dual-Fuel Professional Range** with four burners, grill, and griddle. From \$14,000. [monogram.com](#).



Customize with any design you love. **BlueStar by Design 48" Platinum Range** with an extra-large convection oven. \$16,890. [bluestarcooking.com](#).



A touch screen gives guided cooking instructions. **48" Professional Range Dual Fuel Range** with five burners and an oversize griddle. \$10,499. [fisherpaykel.com/us](#).



## Choosing a Good Hood

Options range from **fully integrated** (off the shelf, designed to be attractive) to **inserts** like the ones from **Zephyr** that designers can customize. Most important? Good ventilation! Your hood needs to move smoke and odor from indoors to out.

DESIGN BY  
MINDY LAVEN

This **Triple Speed Oven** does it all. With a speed oven, convection oven, and warming drawer, it's an ideal accompaniment to a rangetop. \$9,199. [thermador.com](http://thermador.com).



## IN DEFENSE OF WALL OVENS

Perception: Wall ovens are a waste of space. Reality: Installing wall ovens allows you to skip the full range and just get a cooktop, freeing up those precious lower cabinets for extra storage underneath. Plus, wall ovens are easier on your back—no more bending down to pull heavy pots and pans out of a range. Just add one, or get two of the same model, or top a single oven with a built-in coffeemaker, steam oven, speed-cook oven, or a microwave.

## A Better Electric Option

Americans love playing with fire when they're cooking, but not every home has access to natural gas utilities. If you have to stick with an electric range, take a cue from the Europeans and choose induction. In the past, they were prohibitively expensive. But now almost

every manufacturer has a model for every price point. **Induction cooktops are safer, faster, and offer more precise cooking than standard electric models.** In order to activate the "burners," an induction-friendly pot or pan has to be placed on it (and

these days most cookware, from nonstick to stainless steel and cast iron, is made to work on induction). Since the connection is magnetic, no excess heat escapes—versus with gas cooking—so the pan heats up quickly and distributes heat evenly.



# DISHWASHERS

## THREE THINGS TO CONSIDER

### SOUND:

In an open floor plan or small home, noise carries freely from the kitchen. Look for a **low-decible** dishwasher so you can actually hear your family's conversation (or watch TV without blasting the speakers) after dinner. Newer models have a screen that tells you they're washing, because they're so quiet you can't tell.

### CLEANING:

For obvious reasons, it's frustrating when "clean" dishes aren't fully cleaned. Dishwashers that have **full-body sprayers** can reach every inch of the drum. **Read the manual** to see how to properly position your dishes and cookware in the racks for optimal results—and use the recommended detergent!

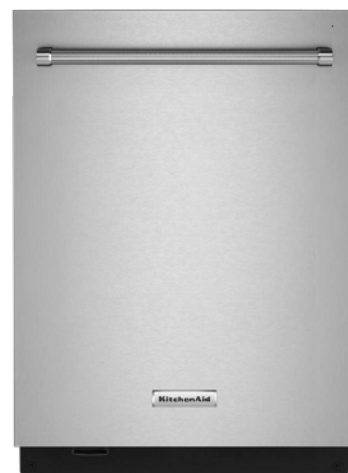
### DRYING:

Manually towel drying your dishes after you take them out of the dishwasher means it's not doing its job. Look for **additional drying boosters**—located on the keypad—that push out more heat to guarantee spotless dinnerware that doesn't require an extra toweling step.



Parisian colors curated by Next Wave designer MA Allen. **Fall Edit Classic Dishwasher** in Carmine Red. \$2,720. [bigchill.com](http://bigchill.com).

Primed to blend in with your cabinetry. **PowerSteam Panel-Ready Dishwasher**. \$1,599. [signaturekitchensuite.com/us](http://signaturekitchensuite.com/us).



The **44 dBA Dishwasher** with a FreeFlex Third Rack fits 6" glasses, mugs, and bowls. From \$1,899. [kitchenaid.com](http://kitchenaid.com).

## Yes, You Need a Garbage Disposal

Don't be afraid! They're safe, odor-reducing, and good for the planet.



For those who aren't in a position to compost, in-sink garbage disposals allow for a clean, fast way to remove food waste (and the inevitable food odors). **Disposals work by pulverizing food scraps into small enough particles that they can go through the water waste system—rather than into a landfill.** How? Once you drop your apple peels and eggshells into the disposal, turn on the faucet, and flip the switch, that food is knocked back and forth inside the grind chamber (there *aren't* any sharp blades in there!). Plumbing brand **Moen** (left) offers four versions based on horsepower and lifestyle: The Chef (which can handle chicken bones and fruit pits), The Host, The Prep, or The Lite. This fall, all will come with a 360° Clean Rinse cycle to clean residual odors out of the internal chamber.

# FIXTURES

## POT FILLERS 101

By alleviating the need to carry a heavy pot of water any distance through the kitchen, a pot filler quickly earns its keep (especially if you make a lot of pasta). **An additional plumbing line is required** if your range is on a different wall from your sink, so it's easiest to add a pot

filler during a full kitchen renovation. Install it high enough to accommodate your tallest pot! And think creatively about where you might need one: in at-home coffee areas (no need to move the carafe!), in appliance garages, and at pet water stations.



**Single Arm**  
Wall Mount Reach pot filler with five-spoke cross handle. \$349. [houseofrohl.com](http://houseofrohl.com).



**Deck Mount**  
Arteso Deck Mount pot filler. From \$875. [brizo.com](http://brizo.com).

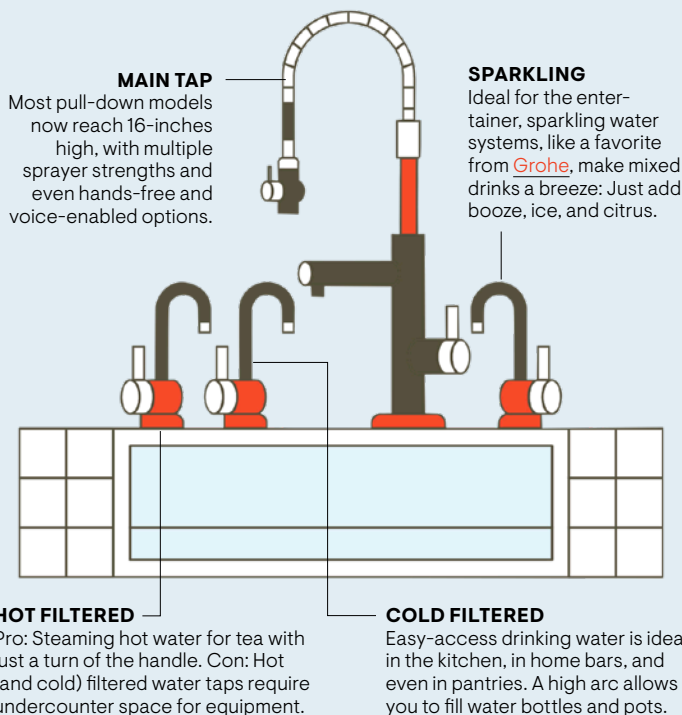
**Wide Swing**  
Explore Wall Mount pot filler with lever. From \$1,006. [elkay.com](http://elkay.com).



DESIGN BY JENNIFER BUNSA STUDIO

## How Many Taps Do You Need?

"The one" is for dishes; the extras are for drinking water.





# SEASONLESS ENTERTAINING



## On-demand Wine

The newest **24" Integrated Wine Dispenser** keeps four bottles fresh for 60 days, dispensing anything from a taste to a full pour. Available late summer. \$5,999. [dacor.com](http://dacor.com).



## Displayed Collection

This **Wine Storage with Sommelier Set** has a display shelf for chilling glassware and showcasing open bottles. From \$4,499. [miele.com](http://miele.com).



## Latte Wizard

With an integrated whole-bean grinder, steam dispenser, and milk reservoir, the **24" Fully Automatic Coffee Machine** is better than the coffee shop. \$3,049. [fulgor-milano.com](http://fulgor-milano.com).



## Grill Assistant

Integrated technology in the **Genesis II SX-335 Smart Grill** gives you cook time, temperature, and a meter reader for your fuel level. \$1,349. [weber.com](http://weber.com).

## Built-in Rotisserie

Get just the combo cooker and rotisserie for a built-in outdoor kitchen, or add the lower rolling cart to take your **DCS Series 7** with you wherever you move. \$7,398 (for grill and cart). [dcsappliances.com/us](http://dcsappliances.com/us).



## Outdoor Fridge

Because no cook-out is complete without a **Presrv Outdoor Beverage Cooler**. \$1,399. [zephyronline.com](http://zephyronline.com).





Store all  
your outdoor  
cookware  
here!

#### Modular Outdoor Kitchen

If you're not ready to invest in a fully customized outdoor kitchen, then go the off-the-shelf route with this **Indio Metal Kitchen**, which comes with a multitude of add-ons: an island (with drawers), a corner cabinet, and even space that can hold a fridge or simply be used as open shelving. From \$1,499. [potterybarn.com](http://potterybarn.com).