

Cooktop Island



BEFORE

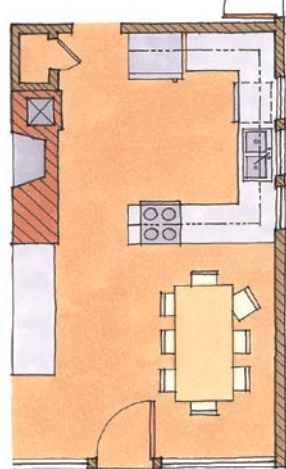
A commercial griddle anchors a smokin' hot prep-and-cook island counter

John Spiers and Carmen Bagdon both like to cook, especially stir-fried creations with an Asian flair. But stir-fry cooking requires more firepower than your average range can deliver. At a restaurant-supply store in Seattle's Chinatown, they found the stove of their dreams: an American Range

24-in. griddle with an oven below. Teamed with a pair of burners beside the griddle, John and Carmen had all the Btu necessary to cook their favorite cuisine. All they had to do was to find a way to integrate their new stove into a kitchen that was decidedly past its prime.

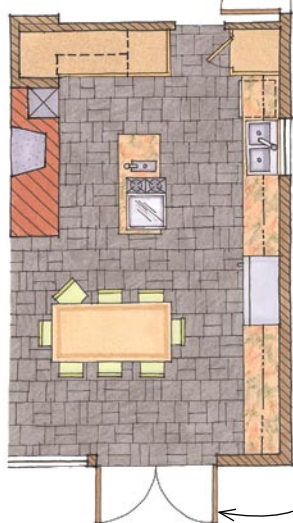
Designer Debbi Cleary untied the knot of clumsy cabinets in the original kitchen and placed the new cooking zone in a central island that overlooks a reconfigured dining area and the garden.

Before



0 2 4 8 ft.

After



Double French doors lead to the patio and expand the view.

Problem: Poor sightlines

Solution: Sightlines from the original kitchen extended into the bedroom wing. The new entrance to the kitchen redirects sightlines to the front door.

Problem: Dated finishes

Solution: Alder cabinets extend the terra-cotta color of the brick wall throughout the room, while mossy-green slate floor tiles underpin the palette with complementary color.

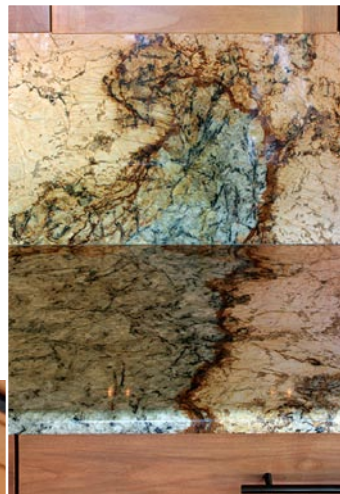


Problem: Inadequate display space

Solution: Open shelving on both sides of the cleanup sink provides ample space for favorite ceramics.

"aha!" moment

Replacing the bulky upper cabinets and counter peninsulas with an island and providing new storage space with a wall of cabinets unclogged the original kitchen maze.



Cool detail

Bookmatched Persa Verde granite counters and backsplashes play a fanciful map across the kitchen.



Problem: Underpowered stovetop

Solution: A 48,000-Btu griddle turns up the heat on the homeowners' love of stir-fry cooking.

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