



Innovations in Kitchen Design

A DESIGNER'S BIGGEST CHALLENGE: KEEPING UP ON CURRENT EVENTS

by J. Anderson

An island workspace in a kitchen may look fantastic, but what if you want to use an electric mixer on its countertop? Will you have to drape the cord across an open area to the wall to plug it in?

Knife blocks are too big and awkward to tuck away into a cupboard, yet are the best choice for knife storage. What can you do if you have limited counter space or hate countertop clutter?

What if the best place for your refrigerator happens to be where it throws off the kitchen's visual balance? Can you change it without sacrificing efficiency?

There are practical solutions to these and many other design dilemmas, and more answers are coming every day to all kinds of issues raised in the quest of the ideal kitchen.

"Our industry is such that it's practically a full-time job just to study all the new developments," said Bruce Colucci, founder of Le Gourmet Kitchen Ltd.

Keeping up on them comes naturally to Colucci and his business partner, Jonathan Salmon, because both are accom-

plished cooks as well as kitchen designers. They automatically consider items such as electrical outlets and storage when they design kitchens, still striving to make them esthetically appealing enough to be found in many of Orange County's most elegant homes.

Colucci and Salmon consider their technical fabrication expertise to be as important as their love of cooking in their work. Long before Colucci started Le Gourmet Kitchen Ltd. in 1992, and even before he became a manager of the prestigious Poggenpohl Beverly Hills Studio on the famed Robertson Boulevard in the 1980s, Colucci was involved in cabinet building and woodshop arts. Salmon worked for a while with metal and lathes before he decided to go to architectural school where, after several years of study, realized his real passion was in kitchen design.

As a result, both are technically savvy and know how to build what they visualize. Colucci not only pictures a project's design, he understands how its assembly will pro-

SEE Innovations 49 >



KESSEBÖHMER



GIVING BETTER SHAPE TO DESIGN

Inject some creativity into your kitchen designs with LeMans, a new blind corner shelf system from Häfele. LeMans' full swing actions allow both its top and bottom shelves to independently travel out of the corner cabinet, giving your customers complete access to their storage space. With a non-slip surface and a choice of polished chrome or fingerprint-resistant champagne railings, LeMans offers your clients an unprecedented blend of storage and style.

HÄFELE
FINDING BETTER WAYS

www.hafele.com
1 800 423 3531