



## Innovations FROM 48

ceed, so the job goes more smoothly. Salmon is an inventor who is always looking for a way to "build a better mousetrap," he said. For example, when Salmon calls for the rearrangement of under-sink plumbing to give a client more useable space, and a plumber new to the job tells him it's impossible, Salmon knows better. He's done it many times before, so he's able to instruct the new plumber on how to make it happen.

There are hundreds of design options Colucci and Salmon use to create kitchens of beauty as well as function. Here are a few examples of ones that clients have enjoyed on recent kitchen remodeling projects:

- Electrical outlet towers on retractable pylons solve the problem of using electrical appliances on islands. Extended, the narrow tower rises out of the island countertop to accommodate several plugs. Retracted, the pylon lowers neatly into the island and disappears entirely, leaving a smooth, uninterrupted countertop.

- Integrated custom-designed knife blocks are built into the countertop area and made flush with the surface. Knives can be stored safely within easy reach, yet keep their edges without the need for a chunky wooden knife block taking up precious counter space.

- Refrigerators, trash compactors, dishwashers, cold storage areas and more can be integrated into wooden cabinetry to look like hatches, doors and drawers instead of hard, steel appli-

ances. Such integration can bring harmony and balance to any kitchen and allows for much more freedom in choosing where to place appliances.

- Since the area around the sink often becomes a food-preparation area as well as a clean-up space, Salmon has incorporated several features to make it more efficient. They include built-in colanders for easy draining; in-sink, stainless-steel racks for storing unwashed items above the drain so water doesn't collect; and cutting boards tailored to fit over the sink.

- Lighting, a crucial element in an efficient and comfortable kitchen, can be confusing with its assortment of switches. A solution is to wire it so single buttons activate certain sets of lights: one button turns on lighting designed for entertaining, another button activates work area lights, and another can be designated for ultra-soft nightlights.

- Ironically, one of a kitchen's least expensive appliances, the microwave, is the most costly in terms of counter space and esthetics. According to Colucci, Sharp Corporation has recently designed a microwave that tucks into the cabinetry below the counter. "I've been hoping and praying for such a development for a long time, and now Sharp has come up with this wonderful solution," he said.

*Le Gourmet Kitchen Ltd. is at 541 West Chapman Ave. in Orange. For more information, call 714-939-6227 or visit the company's easy-to-navigate Web site at [www.legourmetkitchen.com](http://www.legourmetkitchen.com).*



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