

# FOLLOW THE RECIPE

How to cook up a kitchen layout that's perfect for a master chef.

BY TIFFANY JANSEN

PHOTOGRAPHY BY ZACH AND JODY ZORN OF ZORN PHOTOGRAPHY

## COMBINING THE RIGHT TEXTURES AND FLAVORS

to create a delectable dish is the mark of a master chef and, in a way, of a master designer. Thankfully, you can learn to combine the right design and style to create your dream kitchen.

When architect and designer Jonas DiCaprio of Design Platform was hired to dish up a master chef's dream kitchen, he opted to go with a Scandinavian-inspired design because of the clean, modern aesthetic it conjures. "The thing they wanted most was a well-organized and well-functioning kitchen," Jonas says of his work on the Pletcher home.

## CHOOSE A FLOOR PLAN AND MATERIALS FOR CONTINUITY

to create an open look, Jonas' team eliminated the walls and barriers closing in the original kitchen, and incorporated what was once the laundry room into the kitchen floor plan.

"We took wood that matched the rest of the wood throughout the house and brought it all the way through the new space," Jonas explains. "That continuous flooring creates a harmony with the adjacent living spaces."

By setting 90% of the cabinetry below the counter and the lighter cabinetry—mostly for design purposes—on top, Jonas kept the kitchen from looking top-heavy and cluttered. The lower cabinets consist of drawers, which help maximize storage and make items more easily accessible.

## DESIGNATE SPACE FOR GUESTS TO FEEL COMFORTABLE

Jonas' master-chef client brought a lot of restaurant kitchen ideas to the table. One of those was creating separate work areas. "The sauté area, where he does most of his cooking is the tight work triangle behind the kitchen divider. It has the refrigerator

Dropped ceilings and low-hanging lamps create a sense of intimacy and encourage people to gather in those areas.





Make up for limited wall space by extending the shelving in front of the window. Natural light from the window makes beautiful backlighting for stemware and other glass pieces.

Choose a calming, serene color like this turquoise for the dining area to make your guests feel warm and welcome.

Drawers keep kitchen items within easy reach and are great for tucking away counter-cluttering appliances for a clean, organized look.





Using reclaimed materials, like this wood from a dismantled barn in the mountains of west Denver, is a great, eco-friendly way to add character to your kitchen.

Light base barstools add to the 1950s era feel of the kitchen without obstructing the artwork on the bar.

## [Checklist] For a Chef's Kitchen

- **Opt for easy-to-manage surface materials.** "I am a huge fan of manufactured quartz countertops," Jonas says. "They don't stain, and the fact that they don't need any additional maintenance is a plus."
- **Maximize cabinet space.** Galley kitchens provide more room and better use of space than an L-shaped kitchen where "there is always a lot of wasted space in the corners of both the upper and lower cabinetry," Jonas says.
- **Choose window furnishings that complement natural lighting.** To soften the original steel and glass unit windows without completely blocking out the natural light, Jonas opted for semitransparent organic fabric shades.
- **Build in space for the family.** An area in the kitchen where the kids can sit and interact with mom and dad while they cook is one of Jonas' favorite things to design. "In this house, that's the eat-in counter on the kitchen island," says Jonas. "It's quaint, intimate and comfortable."
- **Use the space most cabinet makers would take up with filler.** "A lot of times when remodeling a kitchen, the cabinets are limited in sizes and may not fit perfectly with the confines of the existing space," Jonas says. "In those cases, we build in a vertical pan rack or butcher block holder. It's very convenient for just sliding cookie sheets in and out of, or storing cutting boards."

Jonas DiCaprio works as both designer and general contractor for Design Platform, a company he started four years ago in Denver with a focus on modern design with clean, functional aesthetics; visitdesignplatformllc.com.

and freezer, cooktop and sink in close proximity," Jonas explains. "He also wanted to bake, but because he'd be doing it less frequently, we took that area to the other side of the kitchen."

Since friends and family often come for dinner, Jonas needed to divide the space further to deter guests from crowding in the kitchen to watch the chef at work. Still, the kitchen had to be warm and inviting. "We dropped the hanging lights over the dining area to signify a place in which to gather," Jonas says. "We also created a dropped soffit over the island for a similar effect: an area that feels more intimate, protected, where people instinctively want to congregate and relax."

If guests do stray from the dining area to get a closer look, the eat-in attached to the island makes a great perch. The eat-in is set low to give it a floating effect. Meanwhile, the kitchen divider keeps guests from peering over or crossing into the work area.

From the pop-up electrical outlets incorporated into the shelving to the bonus storage cabinets above the refrigerator, from the cozy dining area to the design that extends from the paintings to the kitchen divider, everything in the Pletcher kitchen sizes with intimacy and functionality.

SEE SOURCES, PAGE 96.

