

WHAT'S COOKING IN KITCHENS
HOT TIPS, COOL TRENDS

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modern times

Designer Patricia Gray always begins reno projects by stripping out extraneous details. In this South Granville kitchen that meant removing unnecessary walls, irrelevant bulkheads, illogical crown mouldings and an unattractive fluorescent daylight ceiling. She was then able to seamlessly incorporate adjacent closets into the workspace and to reposition the appliances. The once-visible refrigerator is now opposite its previous position and hidden within the Redl cabinetry, and the cooktop and wall ovens are across from the sink rather than right beside it. Every element in this space is up to the minute, including an induction cooking surface, striated wenge wood and white lacquer flat panel cabinets in perfect proportion (with electrical outlets and switches tucked underneath the uppers); Corian waterfall countertops that give the cabinets the look of furniture; and acid-etched-mirror backsplashes, which reinforce the notion that tile on the wall in the kitchen is—for now anyway—going the way of the dodo.



Left: The glass countertop by the telephone is lit from below so messages can be taken at night without turning on the kitchen lights.

KITCHEN DETAIL

Induction cooktops are fast (the temperature can be changed instantly), safe (the cooktop remains cool) and energy efficient (just the pot is heated). Passing an alternating current through ferromagnetic coils in the cooktop creates a magnetic field. If a magnetic pan (iron or steel) is placed on the cooktop, the magnetic field causes a current in the pan which makes it heat up. The energy transfer stops as soon as the pan is removed.