

section focus: specialist kitchens

Functional aesthetic

“Every step of the design process is a pleasure when you are working with a homeowner who encourages and demands quality.”

Michael Graham, architect, Liederbach & Graham





Epicurean's delight

Gourmet cuisine is prepared in this multi-zoned kitchen in accordance with kosher law

Previous pages: Divided into zones, in keeping with Jewish dietary laws, this kitchen contains seven ovens, two warming drawers and three dishwashers.

Above: In the intermediate preparation area the sink is carved into the countertop, along with a groove for the marble chopping board.

Facing page: Rough-hewn stone on the wall matches stone taken from the foundations of this 1908 house.

That food is more than just fuel for our bodies is testimony to how far civilisation has evolved. Ways of preparing, cooking and eating meals are a practical expression of our culture. So, when ancient religious practice combines with a passion for fine cuisine, the ingredients are set for a dynamic kitchen design.

In keeping with Jewish dietary laws, architect Michael

Graham divided the main area of this kitchen into four distinct zones – meat, intermediate, dairy and cooking.

“In kosher cooking, all utensils, pots, pans and plates must be separated at the preparation stage and at the washing up stages, but it all comes together in the middle – during the cooking.”

Each of these zones has a distinguishing feature. The





Architect: Michael Graham, Stasia Hazard, Liederbach & Graham (Chicago, IL)
Interior designer: Anthony Catalano Interiors
Window manufacturer: Krumpen Woodworks
Kitchen manufacturer: Bulthaup
Appliance supplier: Wholesale Appliance Distribution
Floor and counter stone: Fordham Marble
Floor: Paris Ceramics
Cabinets: Cherry wood from Bulthaup
Island top, countertops and backsplash: Dakota mahogany granite
Faucets: Waterworks
Dairy sink, meat sink and pot filler: Franke
Intermediate sink: Custom granite, sink accessories from Bulthaup
Foot pedal: Pedalworks
Butler's pantry sink: Blanco
Refrigerators: Traulsen and Sub-Zero
Freezer: Traulsen
Range: La Grand Palais from La Cornue
Remote blowers: Greenheck
Wall oven and steam oven: Gaggenau
Warming drawers: Dacor
Dishwashers: Miele. Front panels from Bulthaup
Disposer: Kitchen Aid
Dairy faucet: Waterworks

Photography by Kallan MacLeod, Assisted by William Varsos

Above: The butler's pantry is situated in the secondary part of the L-shaped kitchen. It has a pizza oven and bread oven. Nickel-plated light fittings, with incandescent lamps and prismatic glass, cast a soft glow over the island countertop. Plates are stowed inside the island.

Right: A stainless steel roller door conceals an appliance garage. The spice rack is close at hand for when the chef is assembling meals at the island.



countertop intended for meat preparation has a foot pedal that operates the faucet in a similar manner to a surgeon's sink. The intermediate area has a 5in-deep granite sink, carved into the countertop – a shrewd detail, which Graham says, is technically difficult to achieve.

The dairy countertop has a steam oven, and the cooking area has a range that contains two ovens, a grill and a French

simmer plate. There are a total of seven ovens and two warming drawers in the kitchen.

Visually, Graham contrasts the sleek aesthetic of technically advanced kitchen equipment with natural materials and handcrafted objects.

"It is a balanced composition of traditional elements, such as the reclaimed limestone floors and ceramics, with

very modern elements, such

as glass shelving and stainless steel appliances."

Attention to small details is another distinguishing characteristic of the kitchen interior. For example, the cherry cabinetry is echoed in profiled wooden mouldings above the antique light fixtures in both the main kitchen and the butler's pantry.

This latter area forms the secondary part of the L-shaped

kitchen - its large island used for assembling each course before it is taken into the dining room. Although, as the homeowner points out, when you have a multi-functional kitchen the conviviality begins well before the meal is served.

"We've had parties with over twelve people, where everyone was in the kitchen preparing food that we are all able to share for dinner."

Above: This kitchen design is a fine balance between traditional materials and modern details. Poised above every preparation area, there is a thin glass shelf, on which are placed items such as cooking oils and condiments. A telephone and small desk are located beside the range.