

Kitchen appliances trend toward sleek, concealed

By Merlisa Lawrence Corbett
Special to *The Washington Examiner*

Kitchen designers and manufacturers forecast sleeker, faster and more efficient appliances for 2013, with technological advances and increasingly busy consumers fueling the trend.

Steam ovens and induction cooktops will continue to gain ground over traditional stoves and ranges. Electric coil range tops could become relics within the next five years.

"It's all about time, I think," said April Case Underwood, senior kitchen and bath designer with Case Design/Remodeling. "People are trying to make the most of their time, and the steam oven can cook a lot of things quicker."

Faster than a conventional oven yet slower than a microwave, steam ovens allow users to cook healthy meals without concerns about radiation. "You can cook a turkey faster, keep moisture and not get the dried-out, rubbery effect you get from microwaves," Underwood said. "It's a good in-between, and the food tastes great."

After a flawed introduction to the market 20 years ago, induction cooking is poised to replace electric cooking as the primary alternative to gas. With induction cooking, magnetic fields generate heat directly to the cooking vessel, wasting little energy.

"People are afraid it won't work. It's science, so it works," said Underwood. "I think that having an electric option when induction is out there, it's sort of repetitive and counterintuitive and doesn't make sense."

Another trend gaining steam is the seamless integration of appliances into cabinetry. This marriage of kitchen cabinetry and appliance design originated in Europe and has made its way to the United States. This seamless



COURTESY PHOTOS

Miele teamed up celebrity chef Eric Ripert and Poggenpohl kitchen designs to launch a restaurant-style kitchen line.

look minimizes or totally conceals kitchen appliances.

Italian kitchen design Boffi of Georgetown offers the Duemilaotto system, which includes rotating and side recessing doors that can hide large appliances and modules that can house small appliances.

The \$3,999 Futura ProfiLine Dishwasher from Miele can clean a full load of dishes from start to dry in 23 minutes. Its FlexiCare Deluxe Basket system adjusts to accommodate large pieces such as serving platters, chargers or terrines. Available as a fully integrated model, the ProfiLine can stay concealed behind kitchen cabinetry or be showcased with a touchpad panel.

Miele teamed up celebrity chef Eric Ripert and Poggenpohl kitchen designs to launch a restaurant-style kitchen line. Their concept kitchen, which will be unveiled in 2013, uses a suite of eco-friendly kitchen appliances from Miele, including an induction cooktop set in a Caesarstone

Resources

- » Case Design/Remodeling casedesign.com
- » Aidan Design aidandesign.com
- » Miele mieleusa.com
- » Liebherr liebherr-appliances.com
- » Poggenpohl washingtondc.poggenpohl.com

countertop designed to be flush with the cooktop. This allows the cook to seamlessly transfer pots from the cooktop to the counter surface.

A broader range of affordable high-end and customizable appliances is making it easier to integrate them within cabinetry, said Megan Padilla, a kitchen designer with Aidan Design.

"Used to be Sub-Zero and high-end appliances were such a high price point that you only considered them if you had a certain kind of budget. Now you can find substitutes that have similar styling and counter depth," Padilla said.

One such alternative to the Sub-Zero is the German-built Liebherr refrigerator. Padilla said she has noticed less demand for the traditional and more interest in this transitional and even sleeker built-in contemporary design. "This built-in look, with your microwave, your wall oven, in a piece of furniture with a nice trim package ... everybody kind of wants that look," she said.

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GARDEN GEAR



Gardener: Clean up your act!

By Joe Lamp'1
Scripps *Howard News Service*

Ever gotten ready to spend the day in the garden only to give up because you couldn't find the tools for the job? Or find there's no room on your potting bench to work? Well, then, it's time to reconsider and reorganize your garden gear.

All you need is a corner of the garage, part of a mudroom or even a back-porch wall. Take my friends Stephen and Kristin Pategas, for example. They are two of the most organized gardeners I know. Nothing is out of place, including the countless hand tools and pots they keep meticulously arranged on their wall and potting bench. Although you certainly don't need to be as fastidious, here are some simple tips to straighten up your current space and to get things organized for next year's growing season.

If you haven't used something in over a year, or find yourself saying, "I didn't know that was there!," then pitch it. Decide what you can donate to charity or offer at a yard sale and what is just junk. If you can't part with an old tool for sentimental reasons, repurpose it either as garden art or for another function. Some old-fashioned claw-weeders, for example, are now handles on gates and shed doors; the tines of a broken soil rake now hang gloves on the wall.

Once you've tossed everything that's broken, unused or just plain trash, find a place for what's left. When every tool has a home it's much easier to replace it when you're done working and to find it next time it's needed.

Ask yourself which tools you use all the time. Which are seasonal? Big soil-turning shovels, landscape rakes and leaf mulchers find a home in the shed rafters most of the year. Hand spades, pruners, gloves and a combination trowel-saw-weeder hang in a five-gallon bucket right on my shed door. These are often all I need for an afternoon of gardening. Keep the lawn mower in a place where it's easy to get to without being in the way. Heavy bags of potting soil, gravel and the like should be stored on a low, heavy-duty

shelf at about waist level — right at the potting bench if you have one. You won't have to stoop to pick them up or carry them too far and risk a back injury.

Outline the shapes of tools on a couple of pieces of pegboard attached to the studs of your garage, or under hangers mounted into the walls. Masking tape, a permanent marker or even paint outlines for each tool may make finding and replacing them a no-brainer. Those empty outlines just beg to be filled with tools put back where they belong!

Thinking vertically can really free up floor space and put things at an easy-to-see level. Broom hangers can be used to keep rakes, shovels and brooms in place. Or just use some large screws driven into exposed studs as hangers. Speaking of studs, attach a couple of boards horizontally across some and slip a spade or hoe in the space between the boards and the wall.

Smaller gardening items — hand tools, the hose nozzle and the like — fit into a clear plastic shoe holder hanging on the back of a door. The transparent pockets make all the little items easy to see at a glance. Screw soup cans, coffee cans and oatmeal boxes to the underside of wooden shelves with the open ends facing you. The various-sized cylinders are great little pigeonholes for all kinds of tiny items like plant labels, seed packets, stakes or pens. Keep a dozen or so wire or plastic baskets of various sizes near the door for carrying items like bulbs, tools, harvested vegetables and potted flowers in or out of the garden. Carrying task-related items together reduces the number of trips you need to make back and forth during a job.

After you've gotten organized, keep track of things that still frustrate you and find a new solution right away. A temporary work-around solution becomes just another frustration. As your garden changes, so will your needs. Finding solutions right away will give you more time in the garden.

Joe Lamp'1, host of "Growing a Greener World" on PBS, is a master gardener and author. For more information, visit www.joegardener.com.

