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KITCHEN

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# TRENDS



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ingenious ideas

# Smart solutions

There's more to kitchen design than efficient work triangles and durable surfaces – it's the concepts, products and materials that make the space a true success





# Environmental response

This project reflects the homeland and values of its designers – both the kitchen's situation and the state of the planet are considered

**A kitchen's design can do more than check the boxes of aesthetics and functionality.** A proactive design will work harder – turning any negative site constraints into features. And in some cases it will even introduce an expression of the owners' personalities into the makeup.

The architect-designers of this kitchen are also its proud owners. Erla Dogg Ingjaltdottir and Tryggvi Thorsteinsson, both from Iceland, created the kitchen as part of a whole-house remodel. The project is brimming with design solutions and ideas that reflect their personal interests.

"An interesting feature of this open-plan kitchen

is a set of seven breakfast stools incorporated into the body of the kitchen island," says Ingjaltdottir. "The kitchen faces directly onto a living area and the design means the chairs disappear or create an attractive effect when pulled free of the island."

The crisp, clean environment of the architect couple's homeland played an important part in the look and feel of the kitchen.

"Cantilevered stairs to the left of the kitchen were inspired by the frozen waterfalls you often see in Iceland," says Thorsteinsson. "And the fiery orange of the Corian island wraparound reminds us of the active volcanoes of our birthplace."

*Preceding pages:* This kitchen features a row of chairs that slide into the body of the island. The concept extends the clean, sculptural feel of the minimalist design.

*Above:* The architects introduced several elements that reflect their Icelandic origins. Cantilevered steps, evoking an icy waterfall, are made from steel bolted to a steel support set into the wall.



**Architect:**

Erla Dógg Ingjaldsdóttir, ALA, LLDA, Tryggvi Thorsteinsson, AIA, IIDA (Santa Monica, CA)

**Kitchen designer:** Minarc

**Cabinetry manufacturer:**

Danny Muresan

**Cabinetry:** Recycled tires

in black, from Rubber Cal;

Euroteck Cabinetry

**Countertop surfaces:**

Corian in orange

**Flooring:** Concrete; maple

**Doors and windows:** Five star

French doors and windows in

Douglas-fir

**Kitchen furniture:** Built-in island

chairs, designed by Minarc, built

by Monte Allen

**Dining furniture:** Eames chairs

**Lighting:** Alinea

**Backsplash:**

White laminated glass

**Kitchen sink:**

Custom by John Potter, from

HUD industry

**Faucets:** KWC in stainless steel

**Hot water system:** Munskin

**Oven and cooktop:** Siemens

**Ventilation:** Gaggenau

**Water dispenser:** KWC

**Refrigeration:** Sub-Zero

**Dishwasher:** Siemens

**Story by Charles Moxham**

**Photography by**

**Brian Henniker**

**Above:** A simple, linear design encourages the eye to look through the kitchen to the outdoor living area beyond. The concept of standing behind the kitchen island to cook and converse with others at the same time is repeated with a purpose-built barbecue island adjacent to the outdoor dining table.

Iceland plays another role in the kitchen's design. Hailing from a clean, green country, the architects have a deep respect for the environment. This regard is reflected in their choice of materials, and particularly in the strikingly unusual choice of cabinetry surfaces.

"All of the cabinetry, island stools included, is faced in recycled rubber," says Thorsteinsson. "This comes in rolls as a quarter inch-thick, spongy veneer and is similar to the safety matting in school playgrounds. As we have three young children running around, it provides a similar peace of mind here."

The kitchen is as open to the outdoors as it is to the living area. In fact, the house's only dining area is set outdoors. The wall backing this outdoor area is made of concrete which has a 30% recycled material content.

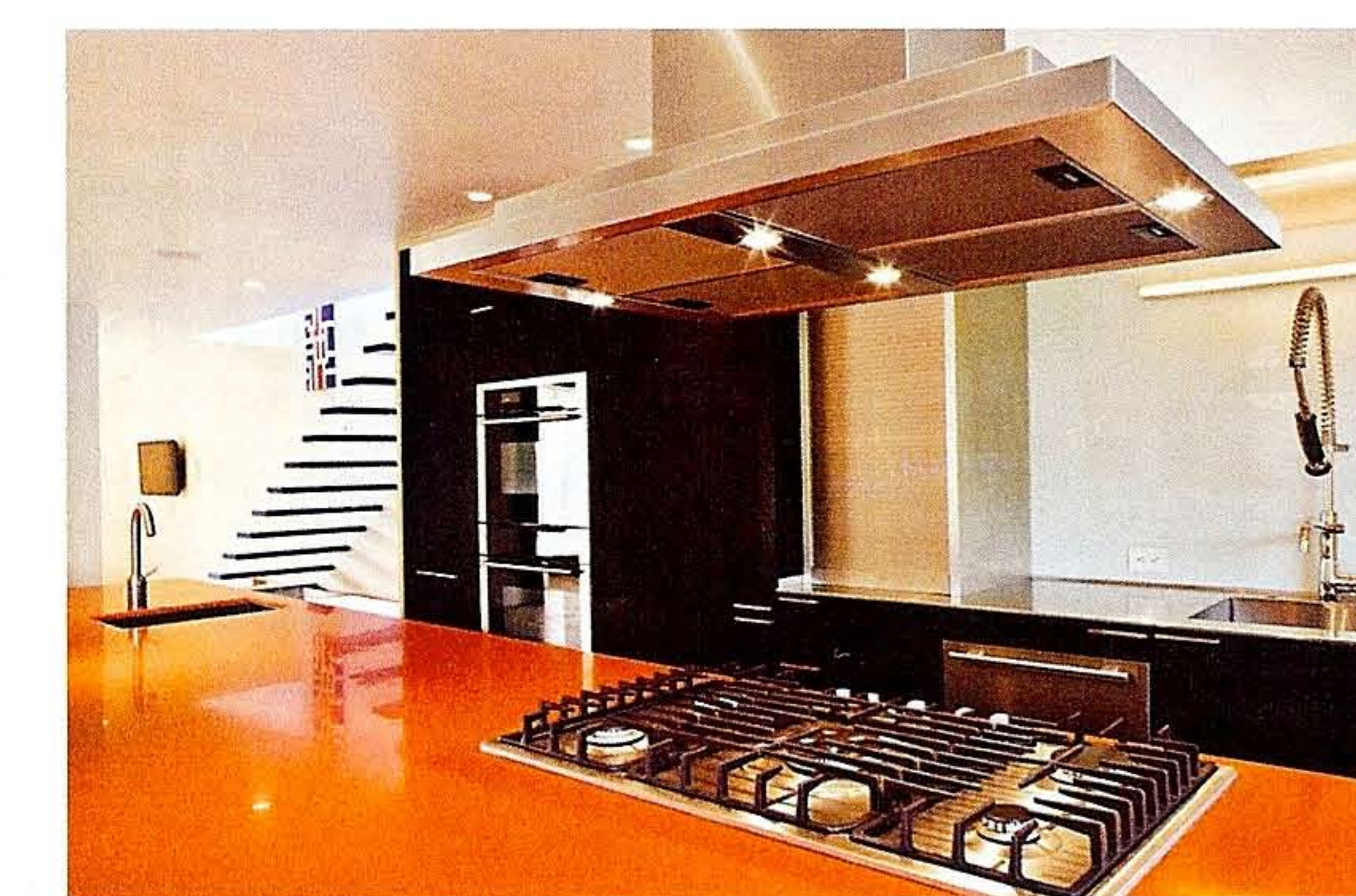
The couple's choice of appliances underscores their love of the planet.

"We chose a Siemens oven, cooktop and dishwasher because the company has ensured every part of their appliances can be recycled when they've outlived their use," Ingjaldsdóttir says. "These models are designed in Europe but made in the United States – further reducing their carbon footprint."

The architects say that designing your own kitchen gives leeway to experiment with unusual materials and forward-thinking green concepts.

However, the kitchen is pragmatic in terms of its immediate environment, as well as respecting mother Earth. The space responds specifically to its location. A pair of horizontal slit windows, one set high, the other at floor level, admit light but also consider privacy.

"The kitchen is oriented so we can oversee homework as well as dinner," Ingjaldsdóttir says. "Placing the cooktop on the island means you don't have to have eyes in the back of your head."



**Left:** The rear of the kitchen is used for food preparation and other more messy kitchen tasks. A prep sink in this area is two feet deep, so the owners can put dishes or other elements out of sight when entertaining. Clean dishes are placed in the island cabinetry opposite the dishwasher – making for a tight, efficient work space.