Working from an octagonal shape, the designer wrapped the exterior of the room around the main working elements for the kitchen. The range was placed on the back wall providing room for adjacent counter space, and the entrance to the walk-in pantry. The hood was finished in stainless steel to offer a visual punch, breaking up a long run of cherry cabinetry.

The main work center is the wrap around island that houses the sink, dishwasher and snack bar that can seat most of the kids in the neighborhood. The location also creates a command center with views into the living room, dining room, sitting/computer room, and family room from the island.

The center island features a large open shelved base cabinet unit near the range, complete with custom wood turnings, beadboard interior and three working drawers to hold often-used pots and pans. The face of the island nearest the seating area and dining room houses the warming drawer.

SPECIAL DESIGN FEATURES: Desk and hutch pieces were designed to match the styling of the kitchen, but look more like freestanding pieces of furniture; the biggest challenge at the desk was the shape of the wall structure—it was three walls made to mimic the octagonal angles seen throughout the space and it required the design to match these angles.

PRODUCTS USED: Adelphi cabinetry, Shaker door style, Natural cherry; Sub-Zero refrigerator; FiveStar professional style range; Miele dishwasher; Thermador warming drawer; granite countertops.

PHOTOGRAPHY: Bill Fish

Dream Kitchens

Paul L. Hackel, CKD, has been designing kitchens for over 30 years, and heading up the design team at Dream Kitchens for the past ten years. The creative team includes: (from left) Maria Millios; Lynn Gossett; Jacqueline Smith; David Annand; Paul Hackel, CKD; Al Hamilton, Sonya Hackel, PKBP; Charlotte Nelson; Kristine Pinault; Andrea Wheatley and Scott Sherman. Jacqueline Smith designed the kitchen featured.

DREAM KITCHENS
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