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Eye for Efficiency

Above: Mark Urman and Deborah Davis wanted to remodel their dark and dated Upper Montclair kitchen to accommodate multiple cooks and a dining area in a 12-by-9 inch footprint. Bonnie Hufnagel, a certified kitchen designer with Ulrich Inc., opened up a wall between the kitchen and a connecting hallway. To save space, she nestled the couple's table into a new banquette and chose a range that's almost flush with the countertops. Storage was enhanced with cabinets that extend to the ceiling and in "found" cabinet space behind the banquette. Relocating the sink and range allowed for a continuous work surface. A dark-stained wood floor laid on an angle visually widens the room, while new windows on both sides of the range and over the sink (not shown) welcome light. Red glass knobs and tile accents shine like jewels against the soft matte yellow cabinetry.

SOURCES: design and cabinetry, Ulrich Inc. in Ridgewood; Corian countertop, Marvic Corp. in Union; tile, Bergen Brick Stone & Tile in Wyckoff; Dacor range, Best K42 hood, Carl Schaedel & Co. in Fairfield; GE microwave, Oberg & Lindquist in Westwood; Sub-Zero refrigerator, Goldman Associates in Pine Brook.