

By Kim Berndtson



Multiple Colors, Finishes Transform Colonial Kitchen

Since the owners purchased their circa-1970s suburban colonial home in Wyckoff, NJ, they have been busy making renovations, working with designer Don DiNovi, CKD, and Bart Colasuono, project manager at design/build firm Ulrich, Inc. in nearby Ridgewood, to update and upgrade each room.

"The home was very nondescript," says DiNovi, noting that the active family of four wanted to give it some character, interest and charm.

Moving uneventfully from room to room, challenges surfaced when

it came time to renovate the kitchen. When the homeowners initially purchased the house, they had anticipated being able to enclose the existing screened-in porch, utilizing it as the new kitchen footprint and creating a space that seamlessly incorporated kitchen, dining and family space into one functional and comfortable area. However, the reality was that the porch did not have footings to sustain that plan.

"We ended up having to knock down the screen porch to create a new kitchen addition," he says, add-

ing that the original kitchen became the dinette while the original dinette became the new mud room and powder room. The original powder room space was integrated into the existing formal dining room. Challenges were further complicated with the original kitchen/dinette's direct access to the garage, which meant cold and heat, as well as odors, could easily permeate the home.

"We wanted to give a barrier to the garage," says DiNovi. "The new mud room, as well as a sliding glass door, serves as that barrier."

DEDICATED WORK ZONES

With a new floor plan in place, DiNovi worked to create a kitchen that would be functional for multiple cooks while featuring an area dedicated to baking. To accomplish these goals, he designed three work stations - one each for cooking, cleaning and food storage, with the area between the food storage and secondary cook zone devoted to baking.

The main cooking zone features several Wolf appliances, including a gas range top, ventilation hood and secondary electric cooktop that the



Photos: Peter Rymasz



owner uses primarily to keep food warm and/or at a simmer. DiNovi also ensured she had plenty of pots and pans storage, along with countertop space that includes a mix of Absolute Black granite and Cambria Torquay quartz. A glass tile backsplash highlights this area.

This zone also serves as the focal point for the space in terms of its beauty. "It's crisp and clean and matches the look and style of the cabinetry," he says. "It's also the view you see when you first enter the space."

A secondary cook zone includes a warming drawer, double wall ovens and microwave drawer, all from Wolf. "The warming drawer has become an important feature in every kitchen," DiNovi comments. "For this family, the husband works crazy hours, so the wife can put his dinner in the warming drawer. It comes out hot, just like it came out of the oven."

The cleaning zone is centered on the island, which features a Franke



IN THE ZONE

Don DiNovi designed this kitchen with three work stations...one each for cooking, cleaning and food storage, with the area between the food storage and secondary cook zone devoted to baking.

The designer ensured the homeowner had plenty of pots/pans storage and countertop space in the cooking zone, which also serves as the focal point for the space in terms of its beauty. "It's crisp and clean and matches the look and style of the cabinetry," he says. "It's also the view you see when you first enter the space."

The cleaning zone is centered on the island. "The homeowner can easily scrape and rinse dishes," he says.

The food storage zone is highlighted by the cherry armoire/pantry and paneled refrigerator. "When she brings in her groceries, she can set them on the island, which gives her convenient access to dry and cold goods storage," he says.

Directly to the right of the food storage zone is the requested baking center. "Her kids love to bake, and now they have easy access to ingredients in the refrigerator and pantry," he says.

prep sink with Waterstone faucet, Miele dishwasher, garbage can and cutlery divider. "She can easily scrape and rinse dishes while having a place for cleaning supplies," he says.

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have easy access to ingredients in the refrigerator and pantry," he states.

While the new kitchen grew dramatically in square footage, organization was still an important consideration. "She wanted the right place for everything," he says. "That was the theme for each zone...to make sure items she needed in each zone were easily accessible to her."

CREATIVE USE OF COLOR

Another important feature to this kitchen is the careful use of colors within the space. "I don't typically do

three cabinet colors and five finishes, including the countertops," he says. "But they all work in this space."

DiNovi created a warm and inviting color scheme with Nordic White Brookhaven by Wood-Mode maple perimeter cabinets that are contrasted with Grey on maple for the island and adjacent buffet, and Sierra on cherry for the armoire and refrigerator panel. "They love Ralph Lauren, and they wanted that look and style reflected in the kitchen," he explains, adding that the nearby family room features a lot of leather, blues and reds that are indicative of the Ralph Lauren style. "They wanted something 'strong.'"

DiNovi balanced the colored island with a buffet/hutch that provides display space for glassware and special dishes as well as extra space for entertaining. It also serves as a way for the homeowners to make a statement, which is made with the 18"x18" hand-painted ceramic tile backsplash. "It's an art piece," says the designer. "I was actually surprised by their choice. On its own, it didn't necessarily fit their look or style, but in the space, it becomes a piece of art." 



COLOR THAT WORKS

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