

PRO-STYLE KITCHEN DESIGN

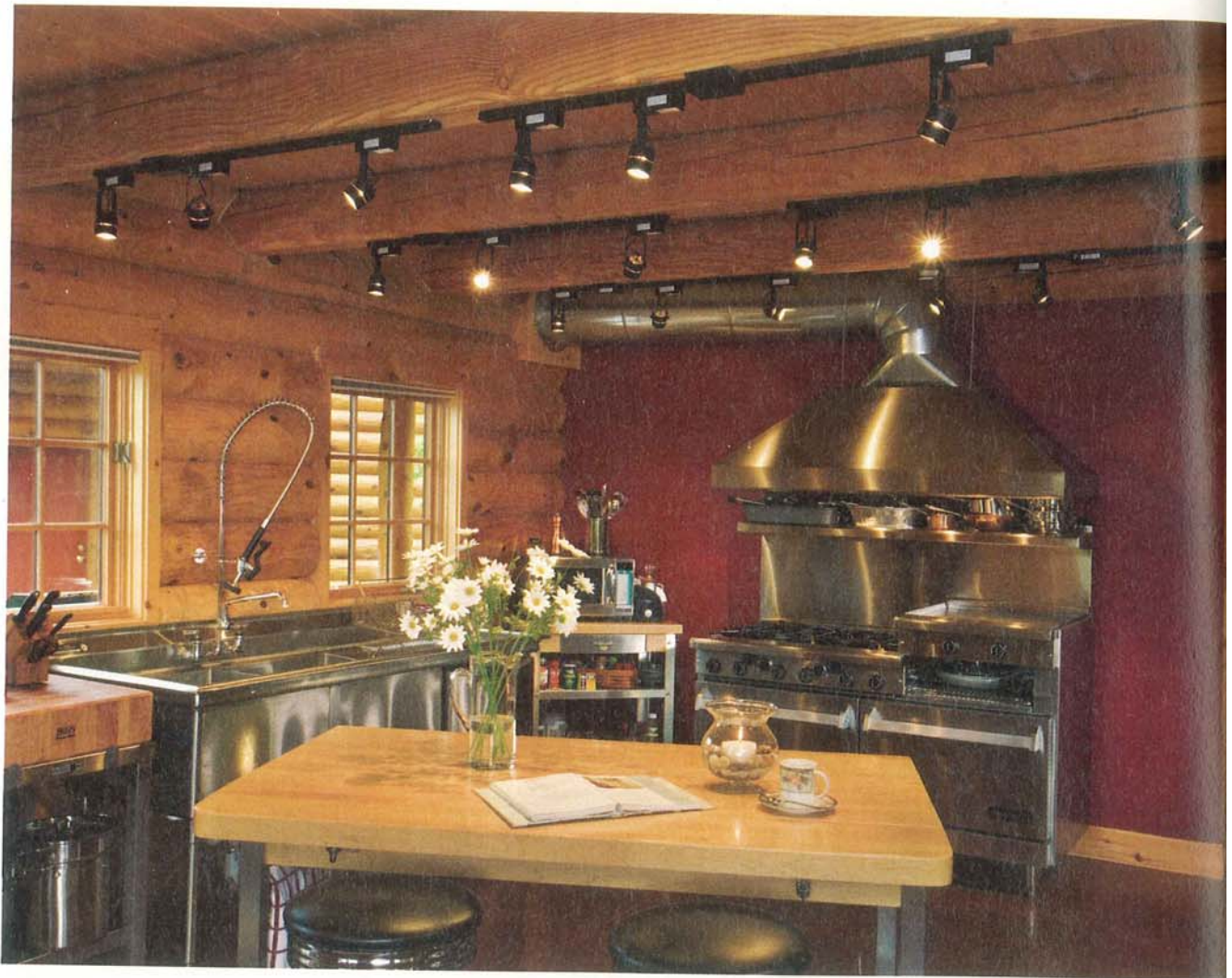
Today's kitchens are evolving from grandma's country cupboard to the chef-style galley. The use of stainless steel appliances, sinks, and even countertops has become the new look in kitchens.

"A log home is the perfect backdrop for stainless and should be considered as an option in your kitchen," says kitchen designer Michael Schwartz of 2S Designs, Grayslake, Illinois. "Stainless works well in a log home with its masculine look. The substantial appearance of these appliances equals the strength and hefty quality of a the logs."

In addition to its timelessness, stainless steel and professional-quality equipment can easily accommodate upgrades. Appliances, portable chopping blocks, and shelving can be worked into the floor plan of the kitchen. This provides versatility to the workspace and can be rearranged to assist with large meals and intensive prep work.

"Another advantage with stainless is its durability," says Schwartz. "It's built to last and holds up to years of use. Professional-grade appliances provide a large range of options such as higher BTUs for a range, which is necessary for wok and other high-temperature cooking."

While the sleek look is definitely cool, Schwartz cautions restraint: "Unless you're going for an over-the-top industrial kitchen, you should balance your use of stainless with wood and other natural materials," he says.



Set up like a restaurant, the kitchen foregoes cupboards or counters in lieu of industrial shelves, and cutting boards, and John Boos & Co. storage units. A 60-inch restaurant sink with two tubs and drain board is easy to maintain and will last a lifetime. Other elements not shown include separate standing commercial refrigerator and freezer and a Fisher & Paykel two-drawer dishwasher.