

make optimal use of space within, below, and around. The island's built-in Sub-Zero refrigerated drawer can be used for beverages and to supplement the full-sized Gaggenau unit on the opposing wall; except for this and the Varena hood over two cooktops, the kitchen is outfitted with a full Gaggenau appliance package. Ample sized internal drawers outfitted with blum Legrabox systems are functionally arranged, with the top two housing spices and silverware and a deeper bottom one for pots and pans. And pull-out trash bins with built-in lids keep odors out of the main area. Whether part of the frosted warm white matte glass-fronted island or hidden behind Spessart Oak perimeter panels, layout and aesthetics were tailored to—and often directed by—client specifications (as evidenced by the last-minute choice to create space and break lines by offsetting the seating area, a decision their architect confirmed). "The design process was heavy on collaboration," said Smith. "It was about getting exactly what they needed."

With remote component production overseas and remote installation, translating the vision into an executable reality was not without its challenges. As it was difficult to justify regular on-site travel to Utah (much less Europe), process became beholden to communication efficacy: every modification, no matter how minor, was subject to a possible time delay. Fortunately, the experienced team at Studio Como was able to relay client specifications in an efficient manner, resulting in a smooth install. "The challenge was really in discussing design," said Smith. "There's different terminology. The key was figuring out what we needed to talk about before beginning to solve the problem."

The resulting solution is a maximal-function, minimalist-appearance kitchen. And according to the homeowner, it's a perpetual topic of conversation—from the expansive counter to the uniform paneled components, guests marvel at the sleek integration (and have to be shown where the "hidden" refrigerator lies). As the satisfied client reiterated, it brings optimal performance that vanishes after task. What's left behind is visceral, clean, and modern. Or, as Smith said, "It looks more like furniture and less like a kitchen." And that, regardless of translation, is what we call bellissimo.

PROJECT CREDITS

Kitchen
Studio Como

Architect
Lloyd Architects

Builder
Marsala & Company

Interior Design
Ann Tempest



Whether laboring in the adjacent workspace or unplugging for a bit of relaxation, flow is a fundamental factor in the open concept's design for life. And the key to anchoring the kitchen as a central component to this was finding the right fit in Studio Como. From Paola Lenti rugs to De La Espada dining room tables, the Denver design studio carried the right accents to ensure kitchen continuity extends throughout a residence.

