

High-Performance Sleek »

The bonus of having a Studio Strongwater kitchen is that principal Beth Strongwater happens to also be a Le Cordon Bleu-trained chef, so when it comes to creating a cook's workspace, she knows what's what. For this Boulder home, Strongwater says, "I wanted to make sure the kitchen would work within the modern and sophisticated architecture by bldg.collective. We layered materials and fixtures (such as the white-oak door fronts and the sculptural light fixtures) to create a warm, playful balance."

The lightly veined white quartz from Longmont fabricator Don's Custom Countertops frames in the cooking zone, like a box within a box. Another key element, says Strongwater, is "custom cabinetry by Palmer Woodwork, with robust hinging mechanisms, that hides away functionality and equipment so that, when not in use, the kitchen blends seamlessly into the architecture." Appliance stalwarts here are a Sub-Zero 36" fridge with a two-drawer freezer, a Wolf 36" Contemporary gas cooktop with controls positioned through the front cabinet panel to maximize the cooking surface and a Miele Combi-Steam-Convection Oven.

Halo Lineal light by Vibia adds a touch of above-island whimsy, and the Bacco leather stools from Design Within Reach were chosen for the kitchen's perfectly balanced hallmarks: comfort and elegance.

DESIGNER: Studio Strongwater, Beth Pilar Strongwater; studiostrongwater.com
ARCHITECT: bldg.collective, Steven M. Perce; bldgcollective.com
BUILDER: Elton R Construction; eltonrconstruction.com
CUSTOM CABINETS: Palmer Woodwork; palmerww.com »



Pro Tip

"How my client occupies his/her kitchen sets the foundation of my design process. When I pictured this client cooking, I wanted her to have everything she needed within arms reach."

— DESIGNER BETH PILAR STRONGWATER

JESS BLACKWELL