



The chic, commercial-style kitchen offers plenty of storage.

### CHEF'S CHOICE

Loperfido consulted a professional chef while designing the kitchen, “I just wanted to run a few things past him,” she says, and worked with her contractor to create the custom bell-shaped range hood. She also removed all the cabinets on the back wall. “The cabinet representative thought I was crazy,” Loperfido recalls, “but I didn’t want any cabinets on that back range wall. I’m so glad that I did because I love how it turned out.”

A 60-inch range with two ovens was installed, and to compensate for the removal of the upper cabinets, Loperfido flanked the range with extra-large 36-inch drawers for storage that organize everything from pots and pans to dishware. The designer developed corner shelves that display decorative accents and dishes in what was once a dead corner.



Located off the kitchen, there is plenty of room for dry goods, serveware, and cookware.



### STORAGE, STORAGE, AND EVEN MORE STORAGE

Next to the kitchen is a long hallway filled with storage options. “Here we have a full working pantry with closed cabinetry and electrical (pictured left) as well as a dry pantry,” the designer explains. “There’s so much storage, that it allowed me to design the kitchen exactly the way I wanted it.”