



THE KITCHEN THRIVES AS THE HEART OF THEIR HOME, CENTRAL TO ENTERTAINING

## MOUNTAIN HOME KITCHEN TRANSFORMED TO RUSTIC ELEGANCE

*The owners of a contemporary mountain* home were ready for a change. Keen cooks, these home owners wanted their isolated kitchen to thrive as the heart of their home, central to entertaining, with all the bells and whistles of a gourmet kitchen and enough flow to allow them to cook together.

Their old kitchen was open only to the dining areas with windows facing north and west. It had low ceilings and felt like a galley kitchen. There was no space for friends and family to gather as the couple cooked, and more than one person cooking at a time was a chore.

The familiar team of Doug Walter Architects, Creative Remodeling and Colorado Kitchen Works brought its expertise to this Sedalia

home and transformed the dead-end kitchen into an award-winning, gourmet dream.

The first step in this transformation was to expand out over the garage, which opened the space up beyond the second floor and allowed for a vaulted ceiling. Windows, transoms and trapezoids were then stacked on the exterior of the new structure, continuing these architectural elements from the back of the house.

This brought an additional 1,000 square feet to the home, positioned the kitchen centrally to the rest of the home and provided incredible views of the Denver skyline. It also opened the space up to the great room, which receives beautiful south and west sun.

A huge center island was created in the now large and open kitchen. This island was free-form designed, and the overall shape was evolving up until the time that the base cabinets were set and the final shape of the eating bar was approved. The 8-foot-by-12-foot island has multiple cooking surfaces, including a range, and multiple levels to maximize function. Practically a kitchen by itself, this rustic and highly functioning island serves perfectly as an inviting gathering point for friends and family. The final touch was a copper artisan hood that runs all the way up to the ceiling peak to vent the Viking range top.

The main cooking area now has an open floor plan that accommodates multiple cooks and family. On the west side of the island is a separate cooking station with a two-burner induction hob insert, separate sink and dishwasher. This is opposite the raised Miele steam oven. The advanced technology of steam

as a sole source of heat makes this unique system a culinary innovation. According to manufacturers, this method seals in the flavor, color, texture, vitamins and minerals of a complete meal, and most foods can be prepared and cooked in less than 20 minutes.

Judges of the 2006 Colorado Awards for Remodeling Excellence noted that this kitchen was a "good use of space," had "an open feeling," was "elegant" and took great "advantage of views." It's no wonder that this remodel won first place in the luxury kitchen category of the CARE awards. 🏆

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