



Like an oasis, the centrally located second kitchen appears as an inviting mirage to residents and guests

alike. Finished in a stunning Birdseye Maple, this space is fully functional for daily use. Its features include undercounter refrigeration, full size sink, a dishwasher, glass cooktop and undercounter oven. Illuminated glass display cabinets serve to define this space within the open floor plan. Kitchen Design by Richard W. Clift and Joseph Edwards, Signature Kitchens, Staten Island, NY. Neff Birdseye maple cabinetry.

Satellite Kitchens

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The bar acts as a transition to the family room. An undercounter refrigerator serves as a refreshment center for children's drinks and snacks. Design by Jeff Cannata, CMKBD, Designer's Showcase Kitchens & Baths, Inc., Carol Stream, IL. Jay Rambo Cabinetry. Photography: Bill Stewart.

One are the kitchens of yesteryear. A space specifically created to provide a family with sustenance, a place for meal preparation, storing of ingredients, and of course, the cooking itself. A laboratory for creating all things edible. As soon as these tasks were complete, cleaning soon followed and then the room would be left barren until the next mealtime rolled around. No longer do kitchens fit this purpose alone, they have become the focal point of many homes. It is the place where family and friends choose to congregate and also the room chosen to entertain. Kitchen design has also evolved to accommodate these changes so much so, that kitchens are no longer just one room in the house, they have spread throughout the household, sometimes even outside the home. The "satellite kitchen" was born.

The satellite kitchen is a space designed to perform some of the tasks that are done in the kitchen, in addition to



the full kitchen. A "butler's pantry" is the most common of such rooms.

In many cases the butler's pantry is where all the actual cooking is done. It is in fact a generally smaller, more efficient, second kitchen containing any or all of the following: a stove, sink, refrigerator, dishwasher and microwave. It also allows for more dry good storage allowing for better kitchen organization. Other adaptations of this pantry could include just the clean up station, similar to that of a restaurant.

A stainless steel counter with an 18-inch backsplash for easy clean up, a large built-in sink, complete with commercial faucet, also one or even two large capacity dishwashers. The kitchen clean up room could also be combined with the laundry room by simply adding the washer, dryer, ironing board and a little more counter space and storage. A room dedicated to all the household cleaning.

Entertaining can be a lot of work, but with the proper amenities the task can be made much easier and much more pleasurable for the host. The space I am referring to is a wet bar. This also has a lot of the same items as the butler's pantry, but it has some major differences as well. The bar is more of a balance of function and aesthetics. A sink and faucet are the "wet" in wet bar. In most instances it is smaller than a normal kitchen sink. Most sink manufacturers have a variety of shapes and sizes available for this purpose. Faucets have also been "down sized" for bar application as well. Specialized appliances can also be included into the package. An under counter refrigerator, icemaker,



This lanai kitchen is open to the outdoors. Design by Glenda Anderson, Details International, Honolulu, HI. Photography by Macario.



The oven, steamer oven, and microwave were moved to the pantry, creating a secondary cooking space. Design by David Stimmel, Stimmel Consulting Group, Inc., Ambler, PA. Crystal Cabinet Works, Inc. Photography by Charles Meacham.

dark baroque theme. Chances are if it has been done in a commercial or restaurant bar, it has also been done in a residence as well.

Satellite kitchens have also orbited into other rooms of the house as well. In the library or home office imagine a small refrigerator, a microwave and some dry storage allowing the person who works at home to work and not have to run to the kitchen for a quick lunch. You could even consider tucking a small refrigerator in a bookcase or entertainment center allowing for cold drink storage in a much more convenient location. There have even been sightings of satellite kitchens in the garage for extra storage, and for the auto enthusiasts who have to trudge through the house with dirty feet at lunchtime.

Satellite kitchens outside the home is a quickly growing trend, evident in warmer climates, but is catching on everywhere. The grill with nothing more than a folding lawn chair has been transformed into an "outdoor entertainment facility". The biggest consideration in acquiring such an

and even a small dishwasher are commonly found in some wet bars.

The wine enthusiast may also choose to add a wine refrigeration unit, which range in size from a small unit which holds a couple dozen bottles, to larger units for collectors which can hold many cases. They also have options which range from digital readouts of temperature, to "door ajar" alarms, to the ability to have two zones of temperature, one for the whites and one for the reds.

The bar unit is almost always located in the room chosen for entertaining

and everyday living, because of this it also has to be appealing to look at. A countertop of rare granite, or an exotic wood, or even hand hammered copper are all great materials for this area to help it stand out and become the focal point of the room. Well-lit display space for fine bottles of wines and spirits, and a collection of unique glasses hanging from a wall cabinet or soffit space are not uncommon. Styles can range as much as opinions, from a sleek contemporary look, to a heavy,

For the ultimate in outdoor convenience, U-Line's ice maker/refrigerator.





Open environments provide ease of entertaining large numbers inside and out. In this case, the veggie sink doubles as a bar sink, accessible to the pool area. Design by Glenda Anderson, Details International, Honolulu, HI. Photography by Macario.

area is choosing products and materials suited for outdoor use. Stainless steel, stone, and some weather resistant woods are good examples of these materials. The design trend for the outdoor kitchen has been blending all the amenities of the indoor kitchen with natural products that promote the feeling of the outdoors. Some cabinet manufacturers have developed dedicated lines of cabinetry geared to resist the elements, usually made of stainless steel inside and out with a range of accessories that can compliment and improve the functionality of your kitchen away from kitchen. The appliance industry has also adapted some of their products as well, and I'm not just talking about the grill. Refrigerators, sinks and faucets have migrated to the great outdoors as well; in some situations even the television has joined the party. This is certainly a great way to extend your living space, and get some fresh air at the same time.

The key to implementing an alternative kitchen area into (or outside of) any home is designing the space specifically to perform the functions necessary. Product knowledge is very important due to the availability of new products everyday that may improve the function as well as an experience that is out of this world.



Stainless steel is an inspired choice for today's al fresco entertainment area. U-Line's Échelon Series ice maker/refrigerator.



This Natural Cherry "butler's pantry" has become the dream room of the house. This space located just off the kitchen consists of the washer/dryer, dishwasher, large slop sink as well as enough stainless steel work surface to make a restaurant jealous. Pantry designed by Kimberlie Hoffmann, Dream Kitchens, Nashua, NH.



Scott Sherman has been a member of the Dream Kitchens team for over 10 years. In that time he has become the "product specialist" and has focused on designing more furniture type pieces such as entertainment centers, fireplace mantles, and hutches.