



KITCHEN DESIGN, 351 S.F. OR MORE

Barbara C. Geller, ACSD, PKBD

The Place for Kitchens and Baths

Photography by IBI Designs

SPATIAL PLANNING

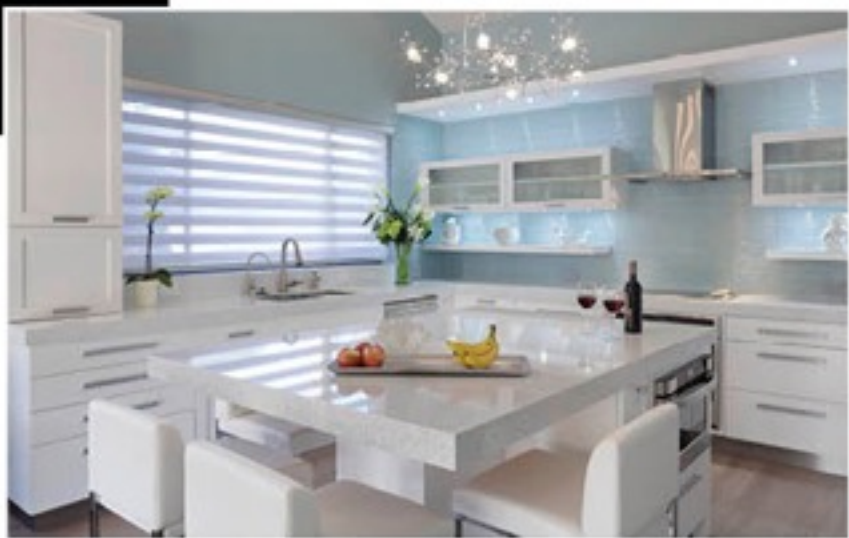
Spatial planning is essential to creating a highly functioning kitchen. There needs to be a minimum of 42 inches of counter space beside a sink for meal preparation, as well as counter space by the refrigerator and cooking appliances. Positioning the dishwasher for ease in loading and unloading is also essential.

CREATIVE INSPIRATION

The clients were Geller's inspiration. Listening to them and translating their vision was key to her perception of how to utilize various materials and textures to create the desired feeling for the spaces. Geller's fine arts background motivates her to create each kitchen as a work of art.

DESIGN INNOVATION

Incorporating the newest features, styles, finishes and accessories with Geller's cabinet manufacturer was essential to staying innovative.



SOURCES

LIGHTING: Richelieu

COUNTERTOPS: Tile & Marble by Valentin

TILE: Glazzio Tiles

HARDWARE: Siro Designs

APPLIANCES: Florida Builder Appliances

PLUMBING FIXTURES: Ferguson Showroom