





I don't know about you, but I love to cook. I love the entire process and the fact that we can now have appliances that provide a Ferrari-like look and performance. Advanced technology has yielded many new options for home cooking. The range, the stove, the wall ovens, the "stoven" (my made-up name for a stove with an oven) are key to your cooking experience. Whether electric, gas or induction, we all have our preferences, I personally adore cooking with gas. I think the Thermador 48-in. Professional Series Pro Grand Commercial Steam Range is one of the best on the market. With a powerful 22,000 BTUs at your disposal and a convection and steam option, your cooking possibilities are limitless. This appliance will make the journey just as fun as the final destination.

The newest innovation is also the Speed Oven, which is a great addition to any kitchen. It delivers oven-quality results up to 10 times faster than conventional cooking techniques, and without pre-heating! The GE Monogram Built-in Oven with Advantium Speedcook Technology can cook, brown, warm and perform all the conveniences of a microwave.

Refrigeration is a luxury, which we often take for granted – a perk which our ancestors did not benefit from. With the growing awareness of the benefits of fresh food, our need for preserving our perishables has grown. I adore the cool drawer from Fisher Paykel, which can be integrated into an island and house all your produce at arm's reach – it's great for juicing or salad tossing. Consider it for a small kitchen or if you don't need a full-size fridge.

All these advances in appliance technology are a great benefit to homeowners. Adding any or all of these elements will inevitably raise the value of your home and they will also elevate the lifestyle and enjoyment of the kitchen experience.

TIPS:

- » Though the cabinets are often the most fun to pick first, start by determining your appliances first when planning your kitchen, this will help the designer plan the cabinetry and other storage details you will need.
- » Before you select appliances determine what you really require from your appliances, how often do you entertain or cook in your kitchen?
- » Make sure you give your appliance specifications to the electrician, the plumber and the heating and ventilation specialist, they need this information to provide you with the appropriate services to make these appliances perform as required.
- » Plan to give 10 to 12 weeks for your kitchen renovation, the order of operations is the key to making this process smooth and stress-free.
- » A stand-alone range and a convection/steam oven (instead of a microwave) is the most cost-effective way to add additional functionality in your kitchen.
- » Ensure you have adequate power outlets, especially do not forget the island as well as enough lighting for all of the activities that will be taking place in the kitchen



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