



At Its Best

THIS 14-YEAR-OLD KITCHEN underwent a complete remodel under the guidance of kitchen design expert Nicole M. Weiland of Casa Bella Design Center. In fact, the only elements that remained after the space was gutted were the large pantry and the tile flooring.

The most important objective of the new design was to improve upon storage space and increase appliance utility. The original appliance layout wasn't functional, and by removing unnecessary dividing walls, Weiland obtained the extra space needed to reconfigure the appliances. The oven, microwave, and range were relocated to more useful locations, and a larger-model refrigerator and prep sink were added.

The homeowners' original cabinetry was plentiful but needed a modern update. Weiland's solution? She incorporated a combination of roll-out trays, drawer storage, tray dividers, a cutting board, and space for spices into the cabinets.

Another important element was to improve upon the kitchen's style. Since the space is large, the designer was free to experiment with different finishes, colors, and textures. A mixture of medium-toned cherry and crème-painted cabinetry, paired with contrasting countertops, blends seamlessly with the roughly textured faux finish on the walls and the copper and orange accents in the backsplash tile. Molto bello! «



DESIGNER
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SPECIAL FEATURES
Multilevel island,
faux-finished walls
with metallic and gold
leaf, copper-accented
backsplash, two-tone
molding detail

DIMENSIONS
21 x 21

PRODUCTS USED
Cabinetry: Bertch Legacy
Plus
Countertops: Zodiaq
with Giallo Michelangelo
on the perimeter and
Rosso Verona on the
island
Sink(s): Kohler
Faucet: Danze
Dishwasher: Fisher &
Paykel
Range: Wolf
Lighting: Maxim
Refrigerator: Sub-Zero
Wallcovering: Custom
faux finish, Dal-Tile and
American Olean tile
backsplash
Oven: Thermador

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