

## How to Create the Ultimate Chef's Kitchen with Wolf Home Products

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### IDEAS FOR A RESIDENTIAL CHEF'S KITCHEN DESIGN

When considering your chef's kitchen design, keep efficiency at the forefront of your plans. The following ideas will help you know how to build a chef's kitchen for seamless functionality, improved aesthetics and a cohesive flow.

#### Open Floor Layout



An open kitchen space will provide the accessibility you need to cook with friends or spread out your ingredients and cooking utensils. A double galley layout is ideal for efficiency, keeping prep stations, appliances, sinks and your cooking space within a few steps of each other.

#### Durable Countertops



Choosing a material that is scratch-, heat- and stain-resistant will extend the life of your countertops, improve your kitchen's appearance, and increase your cooking speed and efficiency. Ensure you have plenty of countertop space to prepare and cook your meals. It's also a good idea to look for materials that can withstand frequent cleaning.

#### Generous Sinks



A large sink will improve the flow of your cooking processes, giving you space to prepare ingredients, wash your hands and store dirty dishes. Deep sinks that can accommodate large roasting pans and pots will help keep your kitchen looking clean while you entertain guests. Consider adding two sinks to make preparation and cleanup easier to manage.

## High-end Appliances



The appliances you choose for your chef's kitchen will make all the difference in the convenience and enjoyment you experience while cooking. A few to consider include:

- A large subzero fridge or freezer.
- A cooktop that can accommodate multiple pans.
- Built-in or add-on grills.
- One or two high-powered ovens situated at eye level.
- A spacious dishwasher.
- A sleek, high-tech range hood.
- A warming drawer.
- A pot filler built into the stove's backsplash.

## Adequate Lighting

To ensure the functionality of your kitchen space, invest in bright lights that will help you see as you work — and make sure your lights are in practical locations.

If your kitchen doubles as a space to eat, the lights should also be flexible and offer proper mood lighting for entertaining. Aesthetic fixtures and adjustable brightness can help create the perfect atmosphere for a romantic dinner or an evening with guests.

## Maximum Storage



For the sake of efficiency in a chef's kitchen, everything you need to cook should be within easy reach. Invest in a large fridge and pantry to store ingredients and use cabinets to organize your supplies. Including organizational accessories such as Lazy Susan, pull-out spice racks and clear labels will also help you find what you need at the moment you need it.

## Start Your Chef's Kitchen Remodel with Wolf Home Products®

Wolf Home Products has the functional, beautiful cabinetry you need to create a chef's kitchen at home. Find a dealer near you to explore cabinetry options that will improve the efficiency and aesthetics of your cooking space.

**For more information about creating the ultimate Chef's Kitchen, visit [www.BPI.build](http://www.BPI.build).**