

Couple Kitchens: His-And-Hers Cooking Appliances Are Heating Up These NYC Residences

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As cooking shows, such as *Top Chef* and *Chopped*, have more couples cooking together at home, his-and-hers cooking appliances are becoming a necessity in modern kitchens.

For culinarians who enjoy cooking as a team, designers are implementing two of every appliance—ovens, microwaves, refrigerators, etc.—into new-design kitchens.

This his-and-hers trend is heating up in kitchens at Gramercy Square, One West End, and 160 Leroy Street, all newly-constructed residential developments in New York City.

Gramercy Square

Gramercy Square's four architecturally distinct residential buildings (The Tower, The Boutique, The Prewar and The Modern) were conceived and designed by architecture firm, Wood Bagot and built by Clipper Equity and The Chetrit Group. The spacious kitchens at The Boutique, a collection of eight full-floor residences, are each equipped with two Sub-Zero refrigerators, two top-of-the-line ovens, and a stovetop. All design materials and finishes—including white painted oak cabinetry, honed Calacatta marble countertops and backsplash, and walnut toned flooring—are by Italy-based design firm Canova.

<http://www.hauteresidence.com/couple-kitchens-his-and-hers-cooking-appliances-are-heating-up-these-nyc-residences/>



The Boutique, Gramercy Square

“With the Union Square farmers market steps away from the Gramercy Square residences, *haute* cuisine will meet *haute* living,” says Erin Hynes, an associate at Woods Bagot. “With the growth of artisanal cooking by home chefs, the kitchen was designed to provide a wonderful space for amateur *Food Network* stars.”

One West End ←

Custom, Jeffrey Beers-designed Scavolini kitchens, with two of every appliance, are integrated into every residence at One West End by Elad Group and Silverstein Properties. Select residences feature two ovens, dishwashers, sinks, baking stations, and coffee stations in each eat-in kitchen, designed with Dornbracht fixtures; walnut cabinets with champagne matte glass panels; and Calacatta Borghini marble on the waterfall edge countertops, backsplash, and cabinetry framing. Appliances include a Wolf cooktop, range, and two ovens; a Sub-Zero refrigerator and wine refrigerator; and two Miele dishwashers. A built-in coffee system by Miele, separate baking station, and bar station complete these state-of-the-art, contemporary kitchens. The 42-story condominium is the first and tallest residential tower to rise in the new neighborhood of Riverside Center on Manhattan’s Upper West Side.



One West End

“I love hosting with my family at our home in New York. It’s the perfect opportunity to cook with the ones you love and to entertain your closest and dearest friends,” says architect Jeffrey G. Beers, founder and CEO of Jeffrey Beers International. “That passion and my inclusive lifestyle drives me and my team to design modern kitchens with dual amenities. We like the idea that the kitchen is a shared spaces for couples, families, and friends to cook, unwind, and laugh together.” ←

160 Leroy Street

Ian Schrager's iconic 160 Leroy building is designed by architects Herzog & de Meuron with 57 custom apartments. The eat-in kitchen, designed by Bulthaup with Scandinavian larch wood cabinets and hand-selected sivec marble slab countertops and backsplash, opens to the family room for everyday entertaining. Fully-integrated, dual appliances include Sub-Zero refrigerators, Wolf ovens, Gaggenau cooktops, and Miele dishwashers.



160 Leroy Street

“Starting in the 1930s, apartment buildings in New York City defined the modern lifestyle in every way,” says Schrager. “We wanted to take the best of that golden era and bring it into the future, reimagining it for the contemporary residents and families.”



160 Leroy Street

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