

THE HOME

Sue and Mike Rachlin knew they would need to remodel the kitchen in their 1964-vintage ranch when they bought their home in 2001. The home's galley kitchen was too small, outdated and poorly equipped for their needs.

"I'm somewhat of a gourmet cook and I love to spend time in the kitchen," Sue says. "The kitchen was just too cramped to work in. The appliances, particularly the electric cooktop, were really sub-standard. Worse, the double ovens in the wall were a turquoise color," she says.

In addition, there was no room to sit down and enjoy a casual meal or just enjoy a cup of coffee. The only option was to sit in the formal dining room. For a couple that enjoyed spending time in the kitchen, it just didn't work.

THE PLAN

Sue started gathering ideas for her new kitchen from high-end kitchen remodeling magazines and books.

"I wanted something elegant," she says. "And we didn't want to move or knock down any walls. We had a family room next to the galley kitchen and we wanted to turn that into the new kitchen," Sue says.

After a local architect told Sue there wasn't room to implement her ideas, she drew up her own plans and contacted Sonny Nazemian, owner and president of Michael Nash Custom Kitchens & Homes. Together, they worked hard using Michael Nash's experienced design staff to bring the final touches to life.

THE CHALLENGE

"The biggest challenge for our project team was taking an existing living space and transforming it into a fully functional kitchen," says Nazemian. "We had to bring added electrical capacity into the space, as well as new gas and plumbing lines where none had previously existed," he says.

THE NEW KITCHEN

The new design called for the previous galley kitchen to become a continuation of the new kitchen, but in the form of the butler's pantry. It was transformed into a wet bar and espresso bar with a stainless steel sink and a wine cooler. It also features significant cabinet space for storing the Rachlin's china and crystal.

The family room became the new kitchen area. Its center piece is a 4'x 6' island which allows seating for eating, relaxing and entertaining. Complete with a granite countertop and a small stainless steel sink, it provides an anchor for the kitchen.

The new room's perimeter combines high-end cabinetry with commercial-grade appliances. The new kitchen touts

a Sub Zero refrigerator, a Décor gas range top, two Décor built-in convection ovens with a warming drawer and a full-sized stainless steel undercounter sink.

"We were making a significant investment in the remodel, so we decided it was important to do it right," Sue says. "Because I love to cook, that meant including premium appliances."

Additionally, the new kitchen features beautifully finished cabinets with lots of storage.

The kitchen and butler's pantry features darker wood with rope detailing that gives it a custom feel, as well as custom pulls and handles. The island cabinets are lighter with a warm tan wash that complements the other cabinets, as well as the kitchen's oak wood floors.



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HEARTH OF THE HOME

"A really beautiful feature is a custom mantle that creates a hearth over the cooktop," Sue says. "It really warms up the kitchen."

The finishing touch included adding wood flooring in the butler pantry to match the existing 30-year-old oak floors throughout the rest of the house. While the existing floor in the converted area had a wood floor, the galley kitchen had been previously covered with vinyl. The Michael Nash team extended the wood floor into the butler's pantry and completely refinished and stained the entire kitchen floor so it blends in.

SPECIAL FEATURES

"The homeowners really wanted the kitchen to be the centerpiece of their home," says Sonny Nazemian. "As such, they wanted to be able to watch television while sitting at the island. So, we installed a built in television unit

with pocket doors built into the wall above the ovens. This was built across from the island providing a clear view of the television," he says.

The kitchen also features a brick gas fireplace with a glass enclosure. Michael Nash brought a new gas line into the kitchen for the appliances and new fireplace. "We reconditioned the existing brick surrounding the fireplace, to include some additional texture and warmth," Sonny says.

SINGLE SOURCE RESPONSIBILITY

All of this work from the gas fireplace to refinishing the 30-year-old hardwood floor to retouching the brick fireplace to adding plumbing for two sinks to electrical and lighting was done by the able in-house staff of Michael Nash. The entire project was quoted at the beginning of the job and included all the specialty work with no unknown contingency charges later on.

THE HEART OF THE HOME

"We live in our new kitchen," Sue says. "My husband and I spend lots of time in it. It really is the heart of our home," she says.

"Before when people came over, no one could really come into the kitchen because there wasn't room. Now, people can gather around the island and chat," Sue says. "And with three sinks, if they enjoy cooking, they can cook with me."

WORTH THE EFFORT

For the three months the remodel was taking place, the Rachlin's used their laundry room as a kitchen. It had a sink and the project team moved a microwave and refrigerator into the room for Sue and Mike to use.

"It was painful not having a kitchen," Sue comments. "But people told us we'd forget about that once we had our new kitchen and we pretty much have."

EPILOGUE

Since the kitchen project, Sue and Mike have enlisted Michael Nash to redo their foyer. Because you can see the kitchen from the foyer, the project included adding porcelain tiles that matched the granite countertops in the kitchen.

"The kitchen is so beautiful we didn't want to shut it off," Sue says. "So now it's all tied together and it looks really beautiful. We are very happy clients."

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