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HOME REMODELING

A Kitchen-Centric Suite

EXPANDED KITCHEN WINS CoTY AWARD | BY JOHN BYRD

A kitchen enlargement and reconfiguration in a 4,000 sq. ft. home in McLean has won a “Contractor of the Year” (CoTY) award for Michael Nash Design Build and Homes.

The makeover to the residence of Hashim and Neda Hamandi was named metro Washington’s best kitchen within a prescribed budget range by the National Association of Remodeling Contractors (NARI) metro DC chapter.

Among key space enhancements, the remodeler: expanded the kitchen’s footprint over 500 square feet by relocating a laundry room; removed interior walls to enlarge the formal breakfast zone; introduced a 10’ x 4’ food prep island and dining counter which seats four; installed an 8’ x 4’ triple casement style window on the south-facing rear elevation; and generated the wall surface needed for floor-to-ceiling glass-facing cabinetry.

The 1,300 sq. ft. kitchen now accommodates a 48”

professional-caliber cooktop range, a 4’ x 8’ refrigerator/freezer, a butler’s pantry complete with wine refrigerator, a stainless steel farm sink and many other amenities. The interior design is articulated in a brightly warm “transitional-style” that balances traditional detailing with far-ranging views and a bold indoor-outdoor visual continuum

Taken as a whole, the makeover transforms a dated 20-year old builder-grade kitchen into a generous suite of kitchen-centric rooms that segues directly to a spacious backyard deck ideal for family gatherings.

In accepting the “Best Kitchen” honors, Michael Nash founder and president Sonny Nazemian praised his company’s design team and their cost-sensitive approach to helping homeowners make effective home improvement decisions.

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materials from our showroom at-cost. These are among those components of our business model that allow us to consistently outperform our client's budget."

In the case of the recent "best kitchen" winner, grappling with a space-restricted floorplan ill-suited to the homeowner's emerging needs was the principal challenge.

"The owners were looking for functional and aesthetic improvements," recalls Nazemian. "They had decided that the pantry and laundry room adjacent to the kitchen consumed too much useful floor space. By relocating the laundry room, the kitchen gained 300 square feet."

Other problems: a dated interior clad in cherry wood cabinet-facings; dark ceramic tile flooring; pink countertops; a cook top island that didn't provide an adequate meal preparation surface.

But executing the envisioned space expansion was the real challenge from the outset.

"Sonny proposed a working solution on his first visit," Hashim Hamandi recalls. "He pointed to an upstairs guest room closet adjacent to a hall linen closet and calculated that this would meet the laundry room square footage requirements. He then explained that he could re-route plumbing to the new location."

Along these lines, a pantry wall encased with air return vents was equally vexing.

What to do?

In short order, Michael Nash engineers re-routed the HVAC, plumbing and electrical conduits to critical second floor junctures. An 800 sq. ft. kitchen was now reconfigured into 1,300 sq. ft. brimming with possibilities.

With the infrastructure and square footage issues resolved, attention now turned to improving available light.

A small kitchen window over the sink was replaced with an 8' x 4' casement window that includes two divided light components.

The cooktop was moved to an eastside interior wall positioned under a decorative arched hood which is the kitchen's new focal point. This revision, in turn, allowed designers to delete the existing island, replacing it with a forty square foot dining counter that features four leather backed stools.

The island component is perfectly integrated into a series of cleverly conceived work triangles that simplify kitchen circulation and work flow.

The island is also the essential pivot between the new farm sink, the ProRange cooktop and double door refrigerator/freezer.

The butler's pantry and wine refrigerator is within an easy reach.

The reconfiguration, in fact, facilitates every aspect of family entertainment. Even the breakfast table functions as serving station to the backyard grilling

Page 45: By supporting work triangles in three directions, the island facilitates circulation and work flow. It also works as a serving station for several outdoor gathering zones.

Above: An enlargement and floorplan reconfiguration to a kitchen in a McLean home has won a "Contractor of the Year" (CoTY) for Michael Nash Design Build and Homes. By relocating a laundry and eliminating a pantry, the kitchen footprint gained 500 sq. ft. The re-made 1,300 sq. ft. gourmet kitchen now accommodates a larger formal breakfast zone, a 10' x 4' food prep island, and a 48" cooktop range with hood.

Opposite from top: With its ebony base and white quartzite surface, the 40 sq. ft. island is both a dining counter for four and a critical work station that supports food preparation and clean-up.



deck as needed.

“Ironically, we had first spoken with other contractors...who gave us advice that turned out to be wrong,” Hashim reflects. “We even had considered moving. Fortunately, Sonny had both the vision and the capacity to execute efficiently.”

On the design front, Hashim notes that he and Neda, spent many hours in the Michael Nash showroom on Lee Highway exploring finishwork options with designer Oliver Nazemian.

“The art direction and guidance provided were superb throughout,” Hashim says.

Among the stand-out interior design features: decorative crystal chandeliers; a forty square foot ebony dining island surfaced in Everest white quartzite; a arch mantel cooktop hood with shelf & corbels; stacked and back-lighted glass-facing cabinets; a running Travertine backsplash

In short: a crisp and clean look in all directions.

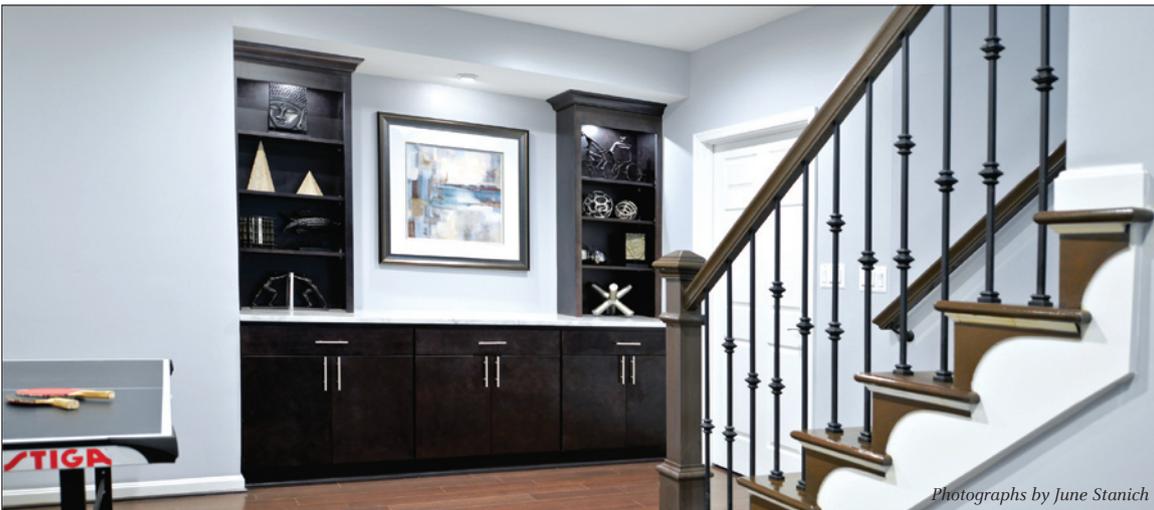
What results is an “open” plan with clearly defined activity zones within a visual continuum. The spacious new interior allows all to enjoy private pursuits while maintaining eye-contact with other parts of the suite.

“A family kitchen is always a fulfilling assignment,” Nazemian says. “It really keeps us in touch with how families interact; it’s an arena where our skills are especially well-applied.”



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—Sonny Nazemian



Photographs by June Stanich

The changes dramatically improved the functioning of a comparatively tight footprint which also found square footage for a guest room suite. With its eye-catching glass-tile backsplash, pin-drop pendant lights and espresso cabinetry, the bar is an elegant jewel amidst a panorama of gray undertones set off by wide-plank engineered flooring.

The linear gas fireplace and floating hearth under the home theater screen are at the center of a warmly inviting niche well-suited for family gatherings.

