

ELLE DECOR

BULLDOZER

A professional kitchen with stainless steel appliances, including a large range hood, multiple ovens, and a sink with a faucet. The kitchen is set against a dark wood wall. In the foreground, there is a long wooden bar counter with several white leather bar stools. The floor is made of light-colored wood.

Foodie Farm
Where cutting-edge
cooking and
cleaning appliances
are kept in a pen.

THE KITCHEN

Designer Mick De Giulio's task was simple:
To create a kitchen where chefs could
demonstrate Sub-Zero, Wolf, and Cove appliances using
food grown in an adjoining garden, and where
people could eat and hang out afterward.

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THE BARN AND GARDEN

A partial view of the organic garden, patio, and barn at Harvest Haven. **BELOW:** Root vegetables from the garden, roasted by corporate chef Joel Chesebro.



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HAT COMPANY BUILDS a barn outfitted with a kitchen to rival that of a Michelin-starred restaurant, accompanied by an organic garden (including, during my recent visit, a 760-pound pumpkin), just to showcase how great its appliances are? Why, Sub-Zero, Wolf, and Cove, of course. This American-born firm, based in Madison, Wisconsin, where the Harvest Haven farm is located, prides itself on turning even the novice chef into a culinary superstar by creating foolproof appliances. Its M Series ovens take the guesswork out of cooking with a touch-screen preset mode that asks everything from what you're making to how

well you want it done. Once the oven is programmed, simply insert the temperature probe and wait for the alert to tell you your Thanksgiving turkey is—for the first time ever—perfectly cooked and ready for the hungry hordes. Equally important for the brand is food preservation, the *raison d'être* of all of their refrigeration. I witnessed a three-month-old head of lettuce from the garden come out of the fridge looking fresher than anything at Whole Foods. The point? Drastically reducing food waste. So why build this kitchen? To spotlight appliances that honor food, with the belief that success in the kitchen begins with tools that won't let you—or your food—down. That's the true joy of cooking. subzero-wolf.com



SMALL SPACES

Sub-Zero's 24-inch integrated refrigerator and freezer (with an always-necessary ice maker) is ideal for even the tiniest urban kitchen.

DISHWASHER

The Cove dishwasher is the brand's newest offering, with racks that collapse and expand to house oversized pots or delicate wineglasses.



REFRIGERATION

The 30-inch panel-ready Sub-Zero wine storage with refrigerator and freezer drawers has four independent temperature zones to keep red and white wines in the right condition, while also chilling vodka for the perfect martini.





Created in San Diego for interior and exterior use, the **Zero** steel pivot door works on a custom hinge that adds architectural interest to any entryway. \$17,000 as shown; maidensteel.com.



Mick De Giulio's **Patchwork** hood is composed of varying sizes and shapes of metal that are cut and hand-assembled in Michigan. Available in several materials, including German silver (shown here) and silicon bronze, it can be designed for any style of ventilation. From \$15,750; degiuliodesign.com.

Toolbox A selection of the latest and most fabulous products for the home.



System offers a line of bath fittings designed by Arik Levy, available in more than 40 combinations including crystal, marble, and metals, in smooth or diamond grip finishes, or engraved with geometric patterns. \$9,490 as shown; thg-paris.com.



Designed by architect Marco Costanzi, Fendi Cucine's first of two residential-kitchen collections includes the **Kurkum** island—industrial, hand-finished, and well equipped with storage and signature hardware. Available in four metal finishes. Price upon request; scicspa.it.

Every few years, British paint company Farrow & Ball releases new colors. The nine latest include **Rangwali** (shown here), an exotic pink inspired by the powder which is used so enthusiastically at the Holi festival of colors in India, and **De Nimes** (below) an elegant blue inspired by the cloth workwear made in that southern French city. \$110 per gallon; farrow-ball.com.

