



Portfolio

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“regreening”
Your
kitchen

health & wellness

column refrigeration

why your next refrigerator may be separate from your freezer...

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volume 3

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Chef J. Warren



Thermador



Kenmore Elite



Dacor



Miele



Viking

Kenmore Elite Whole House Water Filtration System, Dacor 24" MicroDrawer, Miele Vacuum, Viking Outdoor Refrigerator Drawers

portfolio
Presents



Subzero

“regreening”

Your
kitchen
by Beth Jack, *Builder Account Manager*

ASID & USGBC ReGreen Guidelines

The American Society of Interior Designers’ Foundation and the U.S. Green Building Council have partnered on the development of best practice guidelines and targeted educational resources for sustainable residential improvement projects. This program will increase understanding of sustainable renovation project practices and benefits among homeowners, residents, design professionals, product suppliers and service providers to build both demand and industry capacity.

Focus on the KITCHEN

There is no doubt that the kitchen is the most interactive room in the home. It is the place where we start our day, reconvene with family members after work or school, entertain and do paperwork. Because the kitchen is such a multipurpose room, it provides homeowners with many opportunities to reduce the impact on their overall energy costs as well as integrating green principles into their home. If you are remodeling your kitchen or interested in making upgrades to increase your home’s efficiency, here are some important considerations to keep in mind while planning your project. If you make a

few minor changes by utilizing proper lighting, ventilation and energy efficient appliances you can follow green principles and encourage others to take the necessary steps toward a cleaner, brighter future.

Lighting

Maximize your home’s natural lighting, replace old bulbs with energy efficient light bulbs, and provide an appropriate mix of color-correct ambient and task lighting. If you have windows that are in direct contact with sunlight for a majority of the day, you may want to consider window glazing to cut down on the amount of heat that is generated in your home by the sun. Fifty percent of the cooling load in hot climates is generated by heat seeping in through windows. Strategically planting trees or shrubs near large windows can also help filter the sunlight and reduce the indoor temperature.

Ventilation

Kitchen ventilation is most effective when it vents to the outside of a building. Otherwise, hot air and moisture are being recirculated back into your living space. This will result in extra stress on your HVAC system causing it to work harder and for a longer period of time. Recirculating systems also utilize a charcoal filter which removes some of the odor and airborne particles but not 100%, therefore, you will have to clean walls and cabinetry more often.



Bosch

Energy Efficient Appliances

Energy efficient appliances are identified with the ENERGY STAR label which means that they have passed stringent government testing relating to water and energy usage. The Federal Trade Commission has established the Appliance Labeling Rule, which requires that most major appliance manufacturers attach labels that provide an estimate of the product’s energy consumption and energy efficiency. The Energy Guide labels also show the highest and lowest energy consumption or



Fisher & Paykel

efficiency of similar appliance models. If you choose appliances with the ENERGY STAR label you are saving annually on your home energy costs as well as contributing to saving the environment. According to some, if just one in ten homes used ENERGY STAR qualified appliances, it would be the equivalent of planting 1.7 million new acres of trees.

The biggest energy guzzlers include refrigerators, freezers, clothes dryers, dishwashers, waste disposers and oven ranges, in that order. Don't worry, you do not have to compromise functionality or style when choosing an ENERGY STAR rated appliance as there are a variety of name brands to choose from. In addition to your major appliances, you must also consider the energy toll of your small counter top appliances and phantom loads. If a small appliance is plugged into the outlet and not being used, it should be unplugged because it is still contributing to your overall energy usage. The same is true for your washer and dryer. If you do laundry once a week, keep your washer and dryer unplugged until you are ready to use them and unplug them when you are finished.

Here are some more helpful tips to help conserve energy:

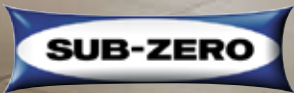
- Use washers, dryers and dishwashers during off-peak utility hours
- Use detergents that are phosphorous free
- Only wash full loads, use cold water cycles as much as possible
- Choose a dishwasher with a stainless steel interior to reduce drying times
- Reduce the use of garbage disposers by composting organic waste
- Skip pre-rinsing dishes prior to loading in dishwasher, scrape instead

- Avoid leaving refrigerator door open for "browsing"
- Choose front loading washers and dryers for less water usage and shorter drying times
- If necessary, reconfigure plumbing to distribute hot water effectively

In addition to producing appliances that are ENERGY STAR compliant, many appliance manufacturers are adopting responsible manufacturing policies and procedures. They accomplish this by reducing air and waste stream pollution, recycling and reusing materials used in the production process, reducing VOC emissions, utilizing local manufacturing facilities vs. international facilities which require international shipping, and using environmentally friendly vehicles.

In conclusion, by each of us taking the proper steps toward reducing our energy use, reducing our waste, and utilizing recycled and green building materials, we will play an integral part in educating others on the benefits of change. ■

Resources for Being Green:
www.regreenprogram.org
www.asid.org
www.usgbc.com



WHAT GOES INTO YOUR KITCHEN SHOULD BE EVERY BIT AS PERFECT AS WHAT COMES OUT.

Sub-Zero and Wolf share one idea: In a dream kitchen, there's no room for compromise. Start with built-in as well as fully integrated refrigeration and wine storage from Sub-Zero. Next, choose cooking precision with Wolf cooking instruments, including dual convection ovens, cooktops and dual fuel ranges. Then you'll see why great kitchens are built around Sub-Zero and Wolf.



health & wellness

by Sue Smith, Branch Lead

We are all trying to be more aware of our

health and wellness, and a great place to start is in the kitchen. Eating a healthy and well balanced diet is crucial — so let's start with keeping food fresh. Most refrigerators these days will keep food fresher for longer — think of them as food preservation systems. One of the major brands uses separate compressors and evaporators for the refrigerator and freezer. This means that there is no transfer of air, moisture or smell between the two compartments, so your ice will never taste like garlic. It also means cold, dry air in the freezer, less freezer burn, and higher humidity in the refrigerator which keeps fresh food from drying out. Other brands have drawers within the refrigerator with their own temperature and humidity controls. Some manufacturers are adding air filtration into their refrigerators to keep old smells from stinking up the interior.

We are now seeing the introduction of appliance brands from Europe, where fresh food has always been more popular than frozen. A company from Germany uses a system called "BioFresh" which utilizes storage compartments specifically for meat, fish, fruit and veggies. This enables you to keep food days beyond their usual refrigerator life. For example, using the correct compartment, lettuce will stay fresh and crisp for up to 10 days, asparagus 21 days, fresh salmon 4 days, and an apple 180 days! Plus, you are preserving all of those vitamins and minerals.

Now that we have kept our food fresh, let's talk about the healthiest ways to cook. The premier secret weapon for the chef is the steam oven which preserves nutrients and locks in flavor. Ovens are available as steam, steam convection combination or steam assist. Steam ovens have few limits and they are simple to use with food driven menus and automatic programs for cooking, heating and defrosting. Make great desserts as well, custards for



example, without the need for a steam bath. Bake perfect whole wheat bread without having to keep spritzing the crust. Green vegetables come out so vibrant green they look painted! Fish, poultry, pasta, all cook perfectly, not to mention they are healthy, in a steam oven. Another bonus, most steam ovens are small and will fit into the same space as a built in microwave.

Another huge health (and environment) conscious component is water. Instead of buying bottled water install a water filter system, not only will you save money, but you will have filtered water at the kitchen sink. Important to note here is that bottled water is not FDA controlled like the water flowing into your home. Greater restrictions are put on the water coming into your home. Most of all, with bottled water the plastics are filling up our landfills, so you can be healthy for you and the environment by using a water filter and filling your own canister.

Use filtered water to wash fruit and vegetables, fill the coffee maker, make popsicles for the kids, cook pasta and, of course, to drink. Water filtration systems range from small inline filters to whole house water purification. Using a filter will leave your water sparkling clean and free from unwanted taste and odor. The better systems will remove 99% of particles ½ micron and larger, they will also reduce lead, VOC & THM (volatile organic chemicals & trihalomethanes) to below federal standards, some will also reduce MTBE and help reduce lime scale build up (so use a water filter for your steam oven!). There are also reverse osmosis systems which will remove heavy metals, minerals and salts. So now that you have fresh, healthy cooked food, great clean water...it's time to hit the gym! ■

Making Kitchen Dreams



Expect Only the Finest at Florida Builder Appliances, recognized as Florida's largest distributor of prestige brand appliances, with over 40 of the world's finest and most exclusive brands.

Florida Builder Appliances has proudly served the highly specialized appliance needs of the most discerning homeowners, finest luxury high-rise and project developers, custom builders, remodelers, kitchen designers, and cabinet shops since 1975.

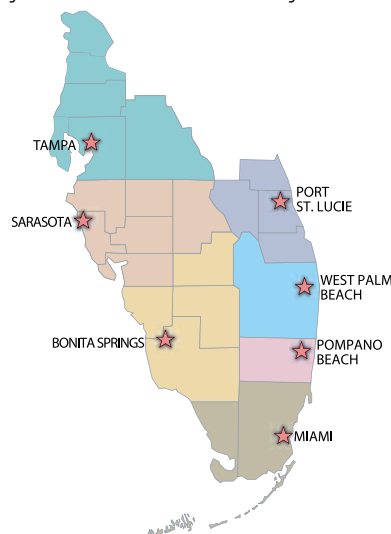
Shop where the Professionals shop! Savvy homeowners can visit any of the seven convenient kitchen showrooms located in: Bonita Springs, Miami, Pompano Beach, Port St. Lucie, Tampa, West Palm Beach and recently completed Sarasota. Each showroom features hundreds of prestige appliances on display in exquisite, fully accessorized designer kitchen vignettes. Still need help deciding? Sign up for the next showroom event featuring renowned chefs, the latest appliances, cooking demonstrations, and more!

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Isn't it time you had the dream kitchen you deserve?

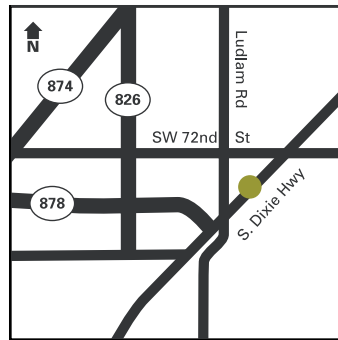


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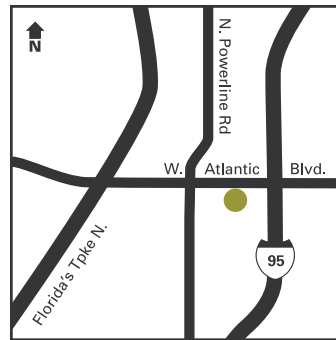
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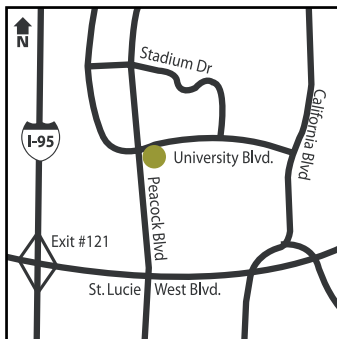


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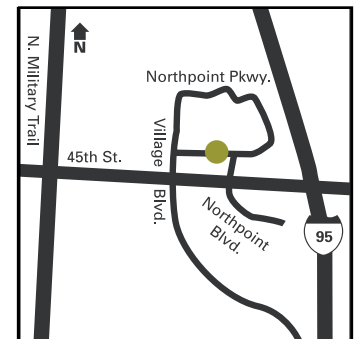
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Thermador

A Thermador kitchen is the epitome of American luxury. With over seven decades of ingenuity in designing state-of-the-art appliances, Thermador has combined leading cooking technologies with bold visual statements to bring the professional cooking experience into your home. Their full line of appliances has been newly designed to ignite your inspiration. Whether a dedicated chef or a connoisseur of the art of cooking, you'll find owning a Thermador kitchen is the ultimate expression of personal style, good taste and an appreciation for the complete culinary experience.

Column refrigeration

Why your next refrigerator may be separating from your freezer...

by Jon Brown, *Showroom Representative*

At the heart of your new kitchen is your refrigerator and freezer keeping hundreds of dollars of foods and beverages fresh until you can use them. Today's remodeling consumer and trade professionals are looking for ways to eliminate this growing appliance segment (literally). From the standard 36" free standing refrigerator product to the behemoth 72" refrigerator/freezer pair, it seems as though kitchens of today are being swallowed up. Your options are growing, largely due to the advent of column or custom refrigeration. From 18", 24", 30" and 36" widths, we can now create the perfect, custom refrigerator/freezer setup. Not only can these two vital compartments be attached, they can also be separated to different areas of the kitchen. Put the refrigerator to the right of the range and the freezer column closer to the pantry areas. Do what is most convenient and looks best.



Dacor



Thermador

Speaking of what looks best, why not hide these appliances in such a way that you would mistake them for just another cabinet. This is all possible with full integration: matching the same depth, including the doors as the adjacent cabinets, creating the appearance of just another cabinet. In fact, some of the newest products to the U.S. will allow for your next refrigerator to be installed in your pantry — with your current pantry door!

You can expect the best food preservation systems, highest energy efficiency, and quietest refrigerators and



Viking

freezers from new designs. Green manufacturing and engineering is another feature which helps reduce your carbon footprint. Now that column refrigerators are in place, new technologies have been designed to help your fresh meat and produce purchases last longer outside of the freezer. You can store and maintain fresh-butchered beef for two weeks! This new technology extends to the freezer so your frozen food purchases will keep longer without sustaining freezer burn. No more ice cream flavors tasting of garlic or littered with ice crystals. All of these features come with less noise, as the compressors that circulate the cooling agent through the refrigeration system are quieter than ever before. Many of these components actually will run for most of the day, but they will run at a very low speed. This not only helps keep noise to a minimum but also keeps the refrigerator or freezer temperature more accurate. Best of all, it is more energy efficient, saving you money every day of every month — year after year.

Beyond the refrigerator and freezer, these new columns can include the addition of wine storage. Add an 18" or 24" column to your appliance list for the ultimate in wine preservation. This column will keep your treasured wine investment for many years at the best possible storing and serving temperatures. Set the top section to keep your chardonnay or champagne at the perfect 45°—50° and the bottom section to store two cases or more of your favorite Cabernet or Merlot at warmer temperatures. Most of these cabinets will have a display shelf to show off your treasured collection.

When you begin to consider this new segment of refrigeration for your kitchen, you may be surprised that your kitchen becomes larger and more efficient. Keep fresh, keep efficient, keep green and make it custom with column refrigeration. ■



ASKO

Dishwashers for those who appreciate the difference

Connoisseurs know that details make the difference. That's why the new ASKO dishwashers have so many features that set them apart. Like PowerZones™ for scouring tough items. Energy and water conservation that's 40% better than the nearest competitor. Award-winning styling and controls. One model even has the first ever totally automatic washing and drying system. And every ASKO comes with a 3-year bumper-to-bumper warranty. In short, these are simply the best dishwashers anywhere. No wonder those who appreciate the difference, appreciate ASKO.



LIEBHERR

Driven by innovation and characterized by sophisticated, fresh design, Liebherr is an industry leader in green refrigeration. New to Liebherr's product line is the 2062 Series of 36" refrigerators, available in freestanding, stainless integrated and fully-integrated models. The fully-integrated HC 2062 model offers the ultimate in design flexibility with the ability to completely hide the appliance behind beautiful cabinetry.

small Spaces

by Matt Cantwell & Delbert John, Showroom Representatives



Reno Showroom Morning Kitchen



U-Line

For those of you with a small or odd space

that you have no idea what to do with, there is a solution. A small or unused closet in the bedroom can be turned into a coffee bar for that early morning fix. Install a built in coffee maker that would use pods, rather than beans, for easy clean up and still fit in a standard sized cabinet. Add a warming drawer to fit right under the coffee maker to keep your cup and saucer warm, minimizing the heat loss on your favorite cup of java.

To get that high end coffee bar feeling you can add an under counter refrigerator to keep the milk fresh. You may also want to consider the size of the refrigerator for the needs of your new coffee bar. Refrigerators come in various sizes, including

15", 24" or 30" widths. These also offer several different combinations, not just refrigeration. They will accommodate wine storage, small freezer areas (for the ice cream fix at night), and ice makers.

Don't forget about the tasty pastries you also get from the high end cafes. Warm these to perfection with the addition of a microwave, tucked out of the way, installed under a cabinet.

For those that want to venture a little more and add plumbing, you might opt for a dishwasher drawer or small 18" dishwasher. These dish washing options will take care of the cups, plates and utensils from the tasty pastries or ice cream snacks. ■



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BOSCH

Your kitchen sets the stage for daily performances, and your appliances are your supporting cast. Whether you're cooking with a range, oven or microwave prepare for family applause. From high power to simmer functions, the gas cooktop allows you to cover the entire scale of cooking possibilities, while continuous grates let you effortlessly slide your pots like a chef. Thanks to the large capacity and Genuine European Convection™, you can cook a feast in your oven. After all, performing with a Bosch appliance in your kitchen will be a guaranteed hit.