

# Kitchens



PHOTOGRAPHY BY MEGHAN BOB



## ◀ COOPER PACIFIC KITCHENS

A kosher kitchen is, in the words of Cooper-Pacific principal designer and owner Steven Cooper, “a super kitchen.” Orthodox families require separate zones for the preparation of meat, dairy and pareve (typically referring to baking), as well as specific pots, pans, utensils, cooking implements for each category. Appliances are tripled to avoid mixing during preparation and cleanup, too. So this tranquil white-and-blue kitchen is packed. It has three sinks, three Miele dishwashers and a wall of Wolf products: three standard ovens, a convection steam oven and a warming drawer. The six-burner rangetop is also by Wolf; the refrigerator and freezer (tucked behind cabinetry panels) are from Miele. “Kosher kitchens require a massive amount of appliances and storage to fit into a beautiful, thoughtful, functional space,” Cooper says. “You end up designing almost two-and-a-half kitchens, which would normally take 50% more space, within a standard-size kitchen box.” This Beverly Hills kitchen, part of a larger renovation of the forever home for a retired couple and their extended family, focused on updated appliances, better storage solution and extra-functionality—like adding a side door to the display cabinet that extends down to the countertop so glassware is within reach of the dining table. The details nod to traditional styles, from the coffered ceiling to the Shaker cabinets and classic subway tile—laid herringbone-style in a refreshing blue. [cooperpacific.com](http://cooperpacific.com)