

GAGGENAU

01 The Art of the Kitchen

GAGGENAU

“Over time I have cultivated the best of the best
and that is where Gaggenau landed for me”

- Windsor Smith, Designer



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Gaggenau

Architect Standard Architecture
Interior Design Sara Story Design

Los Angeles



Candace

Candace grew up in Indonesia and boasts a lineage in the world of baking; her great grandmother was a restaurateur in San Francisco during the Depression Era (and was particularly known for her desserts).

Candace initially pursued a career as an investment banker before transitioning into the culinary industry after the dot com bust. In 2005 Candace opened Sprinkles Cupcakes, one of the world's first cupcake bakeries.

Gaggenau Appliances in Candace's Kitchen
BO480/481 Ovens
CM210 Espresso System
VG491 Gas Cooktop



Candace Nelson is a polymath: a former investment banker, pastry chef and culinary pioneer. It's with little wonder that the celebrated chef chose Gaggenau for her Los Angeles home: **"Gaggenau hits it out of the park in terms of design. It's simply stunning,"** she says, **"I love contemporary art and I feel that Gaggenau is as close as it comes to contemporary art for your home in the kitchen. And the functionality is incredible, it's really rare to find anything that functions as beautifully as it looks and Gaggenau definitely does."**

Candace's kitchen needs to be versatile, it's used regularly as a test kitchen for new recipes, as a hub for entertaining, and a space where her two boys can cook and create new treats from their mom's cookbook. Their most recent endeavor has been the fudge brownies from the Sprinkles Cupcake book.

"The kitchen is the heart of our home, our home is very open and we did that because we never wanted to be too far away from our family members," she explains while cooking one of her delicious cookie treats. Her favorite product? The oven! **"I love the large window in the oven, I can always see everything that's going on in there. I love when my hands are full I can open it with the touch of the pinky finger, it's so well calibrated, there are so many options, I can go on and on, I love them so much."**

Candace's entire philosophy when it came to design and details of her home was centered on bringing the outdoors in. **"We live in the best climate in the world,"** she explains and **"we keep it casual, LA is very casual."**





“My husband and I are very hands on when it comes to the design and details. We are both very visual people. That was what initially drew me to food, too – not just how delicious it is but how beautiful it can be.”

Los Angeles



Candace Nelson





"I feel that Gaggenau plays really well with my contemporary art. You could be one of those people who buy it for its aesthetic function, but it also works just as beautifully. It's a win-win."

Los Angeles



Windsor

Founder of Windsor Smith Home Inc., Windsor is an innovative force in the design industry. Her elegant interiors marry modernity and classicism and she's known in the industry for her contemporary aesthetics that celebrate time-honored traditions, peppered with her distinctive flavor and style.

Windsor believes in providing a service that doesn't solely focus on the aesthetic: **"I feel it's my responsibility to give people spaces that support their families more than just to create beautiful rooms."**

* Item not shown



Gaggenau Appliances in Windsor's Kitchen
BS484/485 Combi-steam Oven
RB472 Refrigerator / Freezer
CM450/CM470 Espresso System
WS461 Warming Drawer
DF480/481 Dishwasher*
RW464 Wine Climate Cabinet*

Los Angeles



A designer who boasts two decades in the industry, Windsor Smith is at the forefront of beautiful design, interiors and curated, sharply refined detailing. **“Like all designers, I think we select things because they are beautiful and stylish, but if you have been in this business for a while, you also know what does and doesn’t work, what has the lifespan and what doesn’t have authenticity.”** Authenticity, functionality and aesthetic are evidently vital when designing a Windsor Smith home. **“I have always used Gaggenau,”** she says, **“I feel that their products are not only beautiful, but they also really do something special.”**

Windsor does reveal that she likes to cook, but isn’t often given the chance: **“I have to elbow my husband out of the way!”** she cries, but that hasn’t stopped her from finding ingenious ways to use the Gaggenau products. Take the steaming of the hand towels in sage in the combi-steam oven as an example: **“There’s a really lovely lifestyle piece with that,”** she exclaims.

Whether it be cooking, entertaining or even using the kitchen for other than culinary purposes, Windsor strives to create an environment that allows you to unplug, unwind and regroup. **“A big trend now is escapism, the world is pretty rough out there and I think that people are entertaining at home more and want to be at home with their family.”**







“We need spaces to recharge,
regenerate and I wanted to build
a house that translated that.”





Los Angeles

“I have always used Gaggenau. I feel that their products are not only beautiful, but that they really do something special. I love how the doors (of the refrigerator) are deeper and the cavity of the refrigerator is less so, and the reason is because you never know what it is in the back of that refrigerator, it’s like some sort of scientific experiment growing in the back there! The space is not lost, because they put it on the doors. It’s a brilliant concept!”



Gaggenau

Architect & Design Montalba Architects
Kitchen Furniture Bulthaup Santa Monica

David

Born in Florence, Italy and raised in both Switzerland and California, David Montalba is a stalwart within the architecture and design industry. His diverse background as an architect includes over 23 years of professional practice with architectural firms in the United States and Europe.

Believing that architecture can improve your quality of life, David adopts a humanistic approach to his designs and homes. He established his own architectural firm in 2004 and has won numerous awards for his work.

* Item not shown



Santa Monica

Gaggenau Appliances in David's Kitchen
BS470/471 Combi-Steam Oven
BO450/451 Oven
WS461 Warming Drawer
CM450/470 Espresso System
DF480/481 Dishwasher*
RW464 Wine Climate Cabinet*



An open, airy space that enabled the family to be interconnected was a vital component when David Montalba designed his home. **“We enjoy being connected to the (kitchen) space. We like to be close together,”** the architect explains. Pared back, streamlined and curated are the words that spring to mind when reviewing the architect's California home, but as he explains: **“Simplicity is hard to achieve. To get something that is simple and has depth and functionality is not easy and for us having a kitchen that looks this simple, but you realize it has everything you need and it works well, is really rewarding.”**

Gaggenau is the backbone to the family's kitchen space, which is complete with a Gaggenau oven, warming drawers and wine climate cabinet. His wife Amy likes to cook granola from scratch in the oven, while the kids prefer to make crepes on the cooktop. Soups, grilled chicken and simple roasting vegetables are regularly on the family menu, and **“everyone helps in the cooking process,”** explains David.

Located in sun-drenched California, David has curated a family space that mirrors how the family wants to live: **“It's a space that reinvents how you want to live, and that's the nice part about moving into a home and creating it from scratch.”**

The glass windows, expansion of open space, and the push to bring the outdoors in, are all intrinsic to David's family home. It's all about **“paring down,”** using less but better quality and marrying the **“physical and the visual — that's what the house is all about.”**





Favorite Gaggenau appliance?
“The warming drawer! It is the most
used. No one initially wanted it except
for Amy, but it's really practical!”

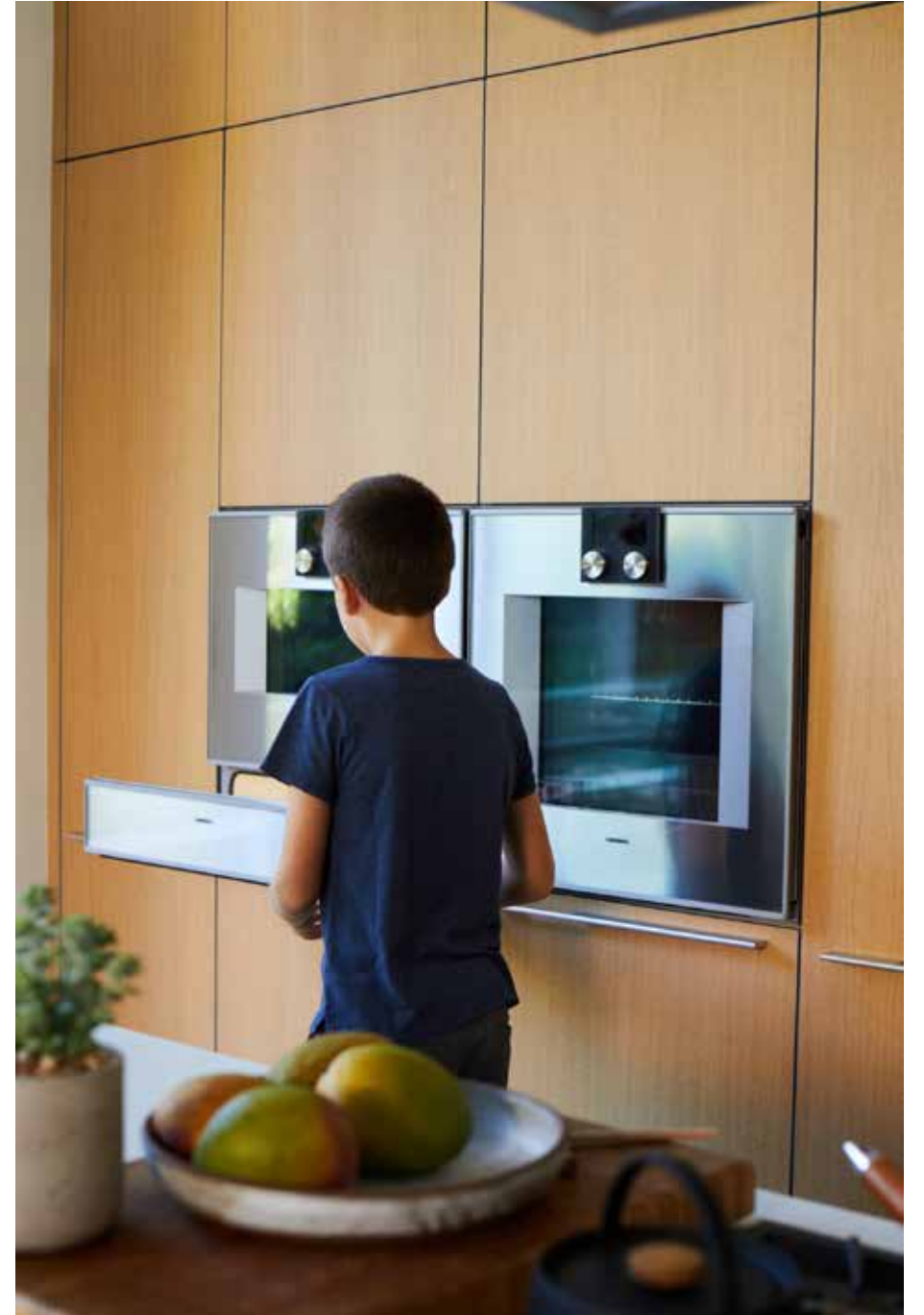
Santa Monica



David



“Those 24 inch ovens look small, but we cook Thanksgiving dinner in them. It’s designed thoughtfully so the backend is quite large. It looks like it’s driven only by aesthetics and then you realize it’s truly functional.”





Home built by J Jordan Homes
Design Brynn Olson Design Group, LLC.

Laura and Jo

This native Chicago couple boast a modern Belgian barnhouse style home. Centered on bringing “**the outdoors in,**” Laura and Jo unanimously agree that the kitchen is the heart of their home. They have succeeded in crafting the ideal kitchen, perfect for parties, Thanksgiving and of course, the Super Bowl!



Gaggenau Appliances in Laura and Jo's Kitchen

BX480/481 Double Oven

WS482 Warming Drawer

CM450/470 Espresso Machine

WS461 Warming Drawer

CM450/451 Combi-microwave

VG491 Gas Cooktop

DF480/481 Dishwasher*

*Item not shown





Laura and Jo have succeeded in creating a functional, welcoming, modern home in the western suburbs of Chicago, of which their kitchen **“is the heart of the home.”**

“We make eggs almost every day!” explains Laura. **“It’s just the two of us in this house, so I am not cooking for a family anymore.”** However, entertaining is evidently still intrinsic to the pair. **“We do a lot of entertaining here, between graduation and dinner parties, we are pretty active.”**

Thanksgiving and the Super Bowl are the two prime events on the calendar when the family comes together. Fortunately, the double oven makes the entertaining super easy, assisted alongside with the warming drawer.

Their decision to use Gaggenau appliances was fostered by their architect: **“They just integrate beautifully into the space and have been super easy to use,”** explains Jo. The Gaggenau warming drawers and oven evidently get a lot of use. But their most used Gaggenau appliance? The espresso machine! **“It’s my favorite product,”** beams Laura.



“The coffee machine really is
our favorite product.”





"I like how you can convection bake while you microwave. The other night I was home alone and found something in the freezer and in 45 minutes it was defrosted, hot and ready to go!"

Chicago



Home built by J Jordan Homes
Design Jillian Richey Design

Amy

Amy and her husband are new residents to the suburbs of Chicago, “**we’ve only been here for a year,**” explains Amy. Amy, a former lawyer, spends her time crafting delicious healthy recipes (assisted by her Gaggenau combi-steam oven), entertaining and cooking for her young daughter. “**I wanted it light, bright and airy,**” she says in response to her kitchen space.



- Gaggenau Appliances in Amy’s Kitchen**
BO480/481 Oven
CM450/470 Espresso machine
VG491 Gas cooktop
VP414 Teppan Yaki*
AW442 Wall hood
BM484/485 Combi-microwave oven
BS484/485 Combi-steam oven
DF480/481 Dishwasher
RC472 Refrigerator*
RF461 Freezer*

* Item not shown





For Amy, it was absolutely vital that her kitchen had a steam oven: **“I use it constantly!”** she explains. **“Whether that’s reheating or steaming and tenderizing vegetables from scratch, the Gaggenau steam oven is in constant use!”** The kitchen occupies a special space in the home and is where Amy and her daughter can cook and create together. **“My favorite part of the house is the kitchen. I am in it all the time. We are always in that space. I really only hang out in the kitchen,”** she explains.

The steam oven is evidently the most covetable product in the kitchen, fostered by Amy’s partiality to eat clean. **“The steam oven is so fast,”** she says. **“People don’t eat a lot of cooked vegetables at home for some reason. Then they come here and they are like, ‘Oh my god! Steamed broccoli!’ I literally take it out of the fridge, wash it off and then ten minutes later I just pour olive oil, lemon, salt and pepper and then it’s done. We do that all the time.”**

Her kitchen is chic and comfortable and the space is positioned to receive a lot of natural light, something needed when living in Chicago during the winter. Comforting, wholesome food is also very much needed. Think lentils and seasonal vegetables, a dish that Amy likes to cook on her Gaggenau cooktop with her daughter.



Chicago

“I use the steam oven about every day. I mostly use it for vegetables, and to reheat things because I don’t like to use the microwave.”



Amy





“The oven is just fantastic to use,
it's so much faster than other ovens.”

Chicago



Anastasia

Anastasia Soare is a Romanian-American beauty entrepreneur and founder of eponymous beauty brand, Anastasia Beverly Hills. Known globally as the “**eyebrow queen**,” Anastasia forged a career shaping and filling the brows of famous clients (Cindy Crawford and Naomi Campbell were her first).

Born in Romania, Anastasia emigrated to the United States in 1989 and worked as a beautician. In 2000 she started her own eponymous brand after noticing a gap in the market.



Gaggenau Appliances in Anastasia's Kitchen
BO480/481 Oven
BS484/485 Combi-steam Oven
VG491 Gas Cooktop
RB472 Refrigerator / Freezer





“As you can see I am very picky about everything about my environment, this is how I make products as well,” begins Anastasia Soare, the eponymous owner and makeup giant. Her home in Beverly Hills is opulent and dazzling, much like the beauty entrepreneur herself. **“I am living the American dream,”** she explains over an afternoon tea complete with finger sandwiches (ingeniously cooked in the oven), cake and of course, champagne.

The glamorous beauty entrepreneur enjoys entertaining and while her kitchen has played host to various fabulous friends (Victoria Beckham was here recently hosting a small party for a makeup line), weekends are strictly reserved for family. **“Cooking and entertaining, I feel like that was my childhood and I have incredible memories of that, that’s why it’s so important to me,”** she says. **“Every Saturday we have dinner together with my mother and my daughter. My mother cooks Romanian food; she likes to cook stuffed cabbage.”**

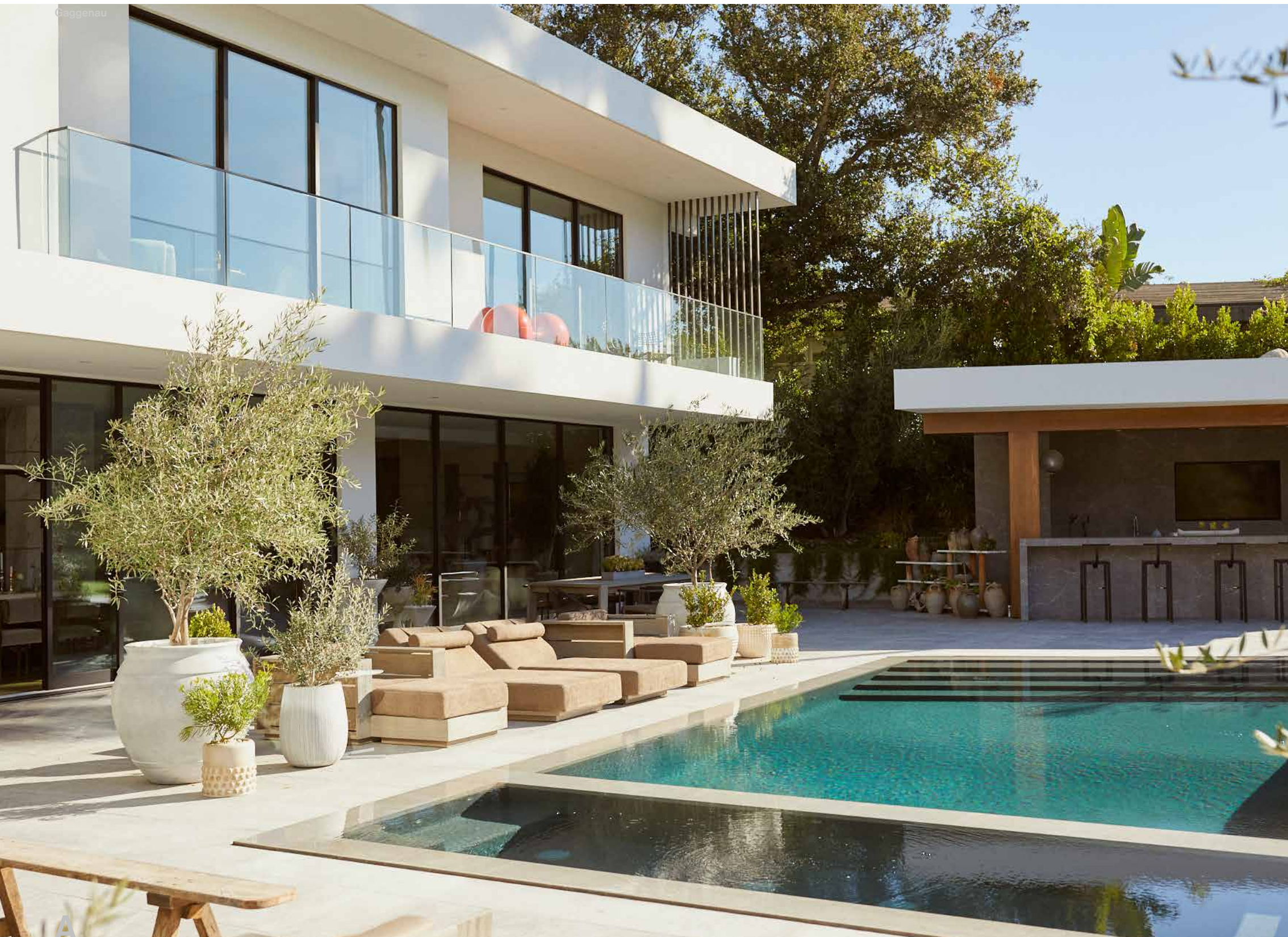
The house radiates “good energy.” Complete with mid-century furniture and art, the kitchen (and the glamorous bar next to it) stands at the epicentre. Naturally, it’s where her guests congregate.

“Everything needs to be perfect,” she explains, and this need for perfection translates into a perfect kitchen and entertaining space in which Gaggenau is a constant. **“I need to use the best materials to create the best,”** she says simply. **“I am not in the appliance business but I like to work with people who know what they are doing and who do the best.”**





"I don't like to complicate my food, but I like to buy the best ingredients. And I like to use the best products and that's why I chose Gaggenau for my home."



"I am attracted to beautiful things: art, design, architecture, interiors and products. When I first saw the Gaggenau steam oven, I said to myself: 'I have to have it!'"



Convection Oven

400 series

BO 480/481
Oven



Width 30 inch
Pyrolytic system
17 heating methods
Automatic programs
Multiple core temperature probe, rotisserie spit and baking stone function
Net volume 4.5 cu.ft.

BO 450/451
Oven



Width 24 inch
Pyrolytic system
13 heating methods
Automatic programs
Multiple core temperature probe, baking stone function
Net volume 3.2 cu.ft.

BX 480/481
Double oven



Width 30 inch
Pyrolytic system
17 heating methods
Multiple core temperature probe, rotisserie spit and baking stone function
Net volume 2 x 4.5 cu.ft.

Combi-steam oven

400 series

BS 484/485
Combi-steam oven



Width 30 inch
Fixed inlet and outlet water connection
Fully automatic cleaning system
Sous-vide cooking, grill, convection combinable with humidity levels
Automatic programs
Multiple core temperature probe
Net volume 2.1 cu.ft.

BS 470/471/474/475
Combi-steam oven



Width 24 inch
Fixed inlet and outlet water connection
Fully automatic cleaning system
Sous-vide cooking, grill, convection combinable with humidity levels
Automatic programs
Multiple core temperature probe
Net volume 2.1 cu.ft.

Combi-microwave oven

400 series

BM 484/485
Combi-microwave oven



Width 30 inch
Microwave and oven operation with grill
Net volume 1.3 cu.ft.

BM 450/451
Combi-microwave oven



Width 24 inch
Microwave and oven operation with grill
Net volume 1.3 cu.ft.

Warming drawer

400 series

WS 482
Warming drawer



Width 24 inch,
height 8 3/16 inch
Dinner service for 10 people
Net volume 1.3 cu.ft.

WS 461
Warming drawer



Width 24 inch,
height 5 3/8 inch
Dinner service for 6 people
Net volume .75 cu.ft.

Cooktop

Vario 400 series gas

VG 491
Cooktop



Width 36 inch
5 burners
With wok burner
Full electronic power level regulation
Flush or surface installation

VP 414
Vario teppan yaki



Width 15 inch
One hardchromed metal surface
Exact temperature control
Flush or surface installation

Coffee maker

400 series

CM 470
Fully automatic plumbed espresso machine



Width 24 inch
Fixed inlet and outlet water connection
Beverages can be personalized

CM 450
Fully automatic espresso machine



Width 24 inch
Beverages can be personalized

Refrigerator

Vario 400 series

RC 472

Vario refrigerator



Niche width 30 inch
Handleless option
Cushioned door closing system
Fresh cooling close to 32F
Warm white, glare-free LEDs
Net volume 16.8 cu.ft.
Energy Star Certified

RB 472

Vario fridge-freezer combination



Niche width 30 inch
Handless or with handle
Cushioned door closing system
Fresh cooling close to 32F
Warm white, glare-free LEDs
Net volume 16.8 cu.ft.
Energy Star Certified

RF 461

Vario freezer



Niche width 24 inch
Handleless option
Cushioned door closing system
Integrated ice maker
Warm white, glare-free LEDs
Net volume 12.2 cu.ft.
Energy Star Certified

Ventilation

400 Series

AL 400

Table ventilation



Width 36 inch / 46 5/8 inch
Stainless steel

AW 442

Wall-mounted hood



Width 48 / 63 inch
Stainless steel

Dishwasher

400 Series

DF 480/481

Dishwasher



Width 24 inch
8 programs, 5 options
Perfectly illuminated interior
Remaining time projection
Push-to-open
Zeolite
Very quiet 42 dB
Energy Star Certified

Wine Cabinet

400 Series

RW 466

Vario wine climate cabinet



Niche width 24 inch
Three climate zones
Glass door, handleless option
Cushioned door closing system
Five preset lighting scenarios
Warm white, glare-free LEDs
Capacity 99 bottles

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If you would like to have your home featured in the next issue of “Art of the Kitchen” please send an email to **GaggenauConcierge@bshg.com**

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