

# Full Spectrum

Stainless-steel appliances may be a surefire bet for the kitchen, but color packs a mighty punch in the personality department.



E



D

**E Fab32 refrigerator by Smeg, price upon request** Who hasn't admired Smeg's retro-inspired fridges? Now the company has a model with a larger capacity and separate freezer, which will be available in late 2015. [smegusa.com](http://smegusa.com)

**D Incline hood by Prizer, \$2,260** Shown in Topaz, the collection comes in five additional vibrant colors inspired by jewel tones. It's made in Reading, Pennsylvania. [prizerhoods.com](http://prizerhoods.com)



A

**A CornuFé 1908 by La Cornue, \$10,500** The legendary French manufacturer created a limited-edition line of gas ranges in a palette of Mondrian-esque primary colors. [lacornueusa.com](http://lacornueusa.com)



B

**B Retro dishwasher by Big Chill, from \$1,695** Assembled in Boulder, Colorado, the energy-efficient appliance is available in over 200 hues. (Big Chill also sells a panel you can use to give your current dishwasher a facelift.) [bigchill.com](http://bigchill.com)

**C City24 cast iron range by Aga Marvel, \$8,199** The 24-inch-wide electric cooker is tailor-made for small spaces. It comes in 15 colors and has two ovens and a boiling-simmering plate. [aga-ranges.com](http://aga-ranges.com)



C

## Match Maker

Custom colors extend to wall ovens courtesy of Dacor.



Fashions come and go, and the same holds true for appliance colors (avocado green, anyone?). California manufacturer Dacor has come up with a solution for people who lust after a prismatic kitchen, but fear buyer's remorse—the DacorMatch system for its Discovery iQ and Renaissance wall ovens. "We've talked to the design community and found that they want to personalize kitchens with stylish appliances without giving up quality or performance," says Dacor CEO Chuck Huebner. Simply send in any color swatch and Dacor will match it. The faceplates are removable so you're not wedded to a single color for life; you can repaint as desired without buying a whole new oven. [dacor.com](http://dacor.com) >

# Induction Junction

Can't stand wasted heat in the kitchen? An updated cooking technology might be for you.

**Today's chef can choose from an array** of appliances promising to help make better food at home: steam ovens; dual-fuel ranges; gas and electric cooktops—and that's not counting specialty devices, like rotisseries and sous vide machines. But one method is gaining traction: Induction cooking, long-popular internationally, is catching on stateside.

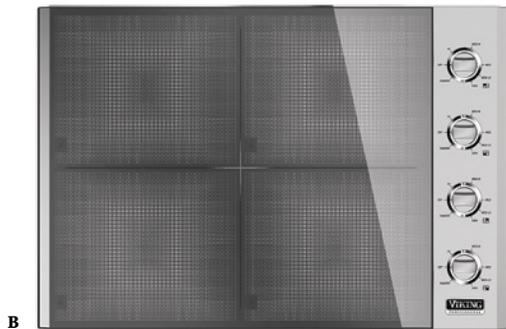
To boil it down to basics, induction cooktops generate heat through electromagnetic forces. "It's a strong option for those who want the power and control of gas but may not have the ability to have a gas unit," says Michele Bedard of Sub-Zero and Wolf, whose sales of induction cooktops surpassed electric in 2014.

While searing a steak over a gas flame might appeal to a primitive part of the brain, energy is wasted in the process, in the form of excess heat. "Induction is much faster in boil times as compared to gas or electric and over 90 percent more energy efficient," says Tim Tyler of Viking Range.

But is it all marketing hype, or are there genuine benefits? "I like induction systems for many reasons," says Daniel Boulud, the renowned chef and restaurateur. "They are precise, they are safe, and they are great for families since you can't really burn yourself on them. But since nothing 'burns off' the surface, they tend to get dirty and greasy from spilled food—not a big deal, but you need to wipe them down regularly."

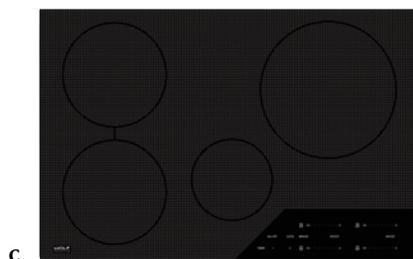


**A 36-inch Benchmark Induction cooktop by Bosch, \$2,799** For greater control and precision, Bosch has integrated 17 cooking levels and an AutoChef feature to help prevent burning. An extra-long induction zone accommodates long pans and griddles. [bosch-home.com](http://bosch-home.com)



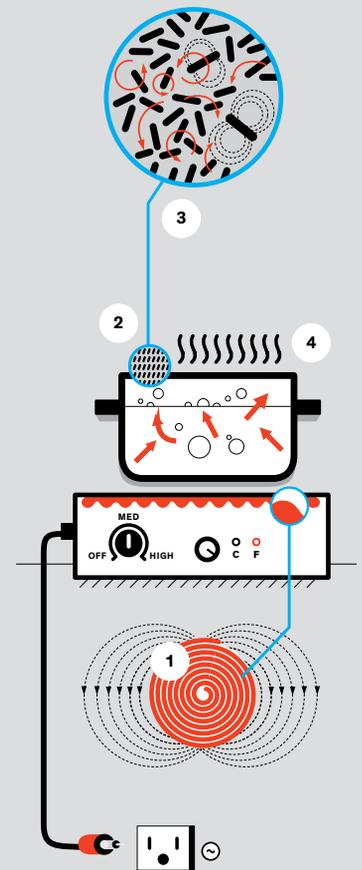
**B 30-inch Induction cooktop by Viking Range, \$3,999** Four cooking zones offer up to 3,700 watts of power each, and blue LEDs light up to let you know which element is activated. Viking makes this model in Mississippi; a six-zone, 36-inch model is also available. [vikingrange.com](http://vikingrange.com)

**C 30-inch Contemporary Induction cooktop by Wolf, \$1,995** Wolf offers a variety of sizes, from the 15-inch model, tailored to small spaces, to a five-element, 36-inch option. The induction elements have bridging capabilities for flexibility with cookware sizes and shapes. [subzero-wolf.com](http://subzero-wolf.com)



## How Induction Works

- 1 A coiled metal induction element is located beneath the cooktop's surface, which is typically glass. Electricity flows into the coils, creating a powerful magnetic field.
- 2 Ferromagnetic cookware placed within that field acts as the second conductor, and a current is induced onto it.
- 3 Eddy currents are created within the cookware itself; the cookware has its own magnetic field, which resists the currents generated by the induction element.
- 4 Energy created by the opposing magnetic fields is released in the form of heat within the vessel; the vessel, in turn, heats its contents.



# Efficiency Kitchen

If your current appliances are on their last legs, consider swapping them for new models that help conserve power.



**A Slide-In Induction Chef Collection range with Flex Duo oven by Samsung, \$3,699** Developed in tandem with renowned chefs, the induction range features a single oven that can be divided into two separate temperature zones if desired. [samsung.com](http://samsung.com)



**B HybridCare Duet dryer with Heat Pump Technology by Whirlpool, \$1,899** The Energy Star-certified, high-efficiency, electric dryer is ventless—excellent for apartment dwellers—and has a hefty capacity of 7.3 cubic feet. [whirlpool.com](http://whirlpool.com)



**G High Efficiency Laundry Center by Frigidaire, from \$1,399** Shown in Classic Slate, the unit has an ultra-fast spin cycle to extract more water from clothes, thereby shortening drying time. [frigidaire.com](http://frigidaire.com)



**C Double Door-In-Door Refrigerator by LG, \$5,999** To reduce cold air loss, the 34-cubic-foot refrigerator has a special double door system that allows easy access to favorite items. [lg.com](http://lg.com)



**F Prestige Series Condensing Tankless Water Heater by Rheem, \$1,200** The appliance heats water on demand—no extra energy is expended to keep a tank full of H<sub>2</sub>O hot. [rheem.com](http://rheem.com)



**E Dishwasher with Window by KitchenAid, \$2,049** In addition to reducing energy consumption by 13 percent, the dishwasher uses 35 percent less water than average. [kitchenaid.com](http://kitchenaid.com)



**D Signature Series Sottile refrigerator by Perlick, from \$3,000** The Energy Star-certified under-counter refrigerator is UL-approved for outdoor use and has stainless-steel doors. [perlick.com](http://perlick.com)