

## Tips on Solving Your Appliance Puzzle

**T**AKE a moment to drool over the double-wide refrigerators and commercial-grade ovens in the kitchens of your suburban friends. Now forget about them. In the city kitchen, appliances must fit into the space like tiny pieces of a tiny puzzle. We asked experts for tips on their favorite brands and styles, and what to prioritize when renovating an apartment kitchen.

**OVENS** Gita Nandan, a partner in Thread Collective, an architecture firm in Brooklyn, recommends Bertazzoni ranges, which are expensive (around \$2,300 for a 24-inch model), but have cleaner lines than many other brands, and she's heard good reviews from clients about the performance of Wolf ranges. She suggested avoiding ovens that have knobs and controls on a raised back panel, as opposed to the front, because they look bulky and take up potential shelf space.

Keith Steier, general manager for Knockout Renovation, a Manhattan firm, prefers Viking ranges for their precise temperature control. He also

cited the GE Cafe as a favorite (around \$2,500 for the 30-inch model). If a range doesn't come in the space-saving 24-inch option, Mr. Steier said, don't rule it out. "If you do a fair amount of cooking, I would recommend saving space with the dishwasher, not the stove," he said. "A cook doesn't like to be squeezed into the corner."

Because it's hard to install an external duct in most New York apartments, a recirculating oven hood is the best alternative. Mr. Steier advised finding one with both aluminum mesh and charcoal filters, and recommended Zephyr and Jenn-Air.

**REFRIGERATORS** Ms. Nandan and Mr. Steier recommended Liebherr refrigerators as a good option for someone with a small New York kitchen. "They make a fantastic counter-depth refrigerator," Mr. Steier said. "LG makes a nice one, too." (The Liebherr model sells for around \$2,900, and the LG for about \$2,000.)

Roger Zierman, a designer for Poggenpohl, the German kitchen company, favors Sub-Zero because "they are

really devoted to refrigeration," he said. The 27-inch model (around \$6,000) is the ideal size for small kitchens, he added, if a bit expensive. And while Sub-Zero has a reputation for frequent breakdowns, Mr. Steier said, recently the company seems to have been ironing out the problems.

**DISHWASHERS** Mr. Zierman recommends the Fisher & Paykel single-drawer unit (around \$650), which leaves room for storage underneath. He's also a fan of Miele dishwashers, he said, because "Miele's reputation is water" (around \$1,000 for a 24-inch model).

Mr. Steier agreed about the quality of Miele products, noting that the dishwasher is not the place to choose the budget option. "Something that could potentially flood, it's a good place to put money," he said. A dishwasher that is efficient in its energy and water use is a must, Ms. Nandan said, as is a model that offers plenty of heat and cycle settings. And "if you can get one that accepts a cabinetry panel, it will look seamless," she added.

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