

Immerse Yourself In 3 Kitchens Fusing Design With Gaggenau Innovation

By: [Heather Schreckengast](#) / November 5, 2024



Step inside kitchens by three esteemed members of [Gaggenau's Club 1683](#). Created to honor Gaggenau's exclusive relationship with the trade, Club 1683 is dedicated to providing benefits, resources and opportunities for its trade members through ongoing personal guidance, professional support, unique happenings and rewards, as well as specialized concierges, continuing education courses, invitations, special tours and more. To celebrate this powerful partnership, Gaggenau—the maker of luxury, professionally recognized appliances and the Home Kitchen Appliance Brand Partner of the MICHELIN Guide—shines a light on the appliances at the center of each one-of-a-kind design.

Oceanfront Dana Point Home designed by Summer Jensen of Hawk & Co.



Photography by Adahlia Cole and Colin Peck

For this oceanfront home in Dana Point, California, visionary designer Summer Jensen, of Hawk & Co, put her firm's trademark attention to detail and biophilic approach to work throughout. The kitchen, Jensen's favorite space, underwent a significant redesign to become a more open and social space. Originally outfitted with a full-height wall to conceal a cluttered sink, the kitchen now features a 5-foot sink that converts to a cold bar and a complete suite of Gaggenau appliances, including the much-loved [coffee machine](#). Neatly tucked into cabinetry near the dining area, it hosts friends and family with scenic views beyond. A fan of Gaggenau appliances for their technical precision, aesthetic appeal and functionality, Jensen says, "Gaggenau is by far my favorite brand to work with because of its aesthetics. I don't think there's a prettier appliance on the market."



Photography by Adahlia Cole and Colin Peck

Spy House designed by Jacobsen Architecture

When Simon Jacobsen, founding partner of renowned architecture firm Jacobsen Architecture, was commissioned to turn a pair of poorly conjoined apartments into one 3,000-square-foot masterpiece, he went all in. The full gut renovation—in a 1970s modern brutalist building—was no easy feat, but outfitting the culinary space was, thanks to Gaggenau.



Architecture by Simon Jacobsen of Club 1683 firm, [Jacobsen Architecture LLC](#)

"The Spy House demanded a full suite of Gaggenau cooking appliances," Simon says. "The [full-surface induction cooktop](#), complete with integrated downdraft ventilation and the combi-steam oven, were the only choices for the talented home chef." With no zones to adhere to you can place up to six pans anywhere on its surface, move them anytime and the cooktop will remember the power and timer settings. It's the best of intuitive, versatile cooking.

Amy's Chicago home built by J. Jordan Homes

J. Jordan Homes built this Chicago home for Amy, a former lawyer who loves spending her time crafting delicious, healthy recipes and entertaining and cooking for her young daughter. "My favorite part of the house is the kitchen. I'm in it all the time," she says. Chic and comfortable, the kitchen is positioned to allow for lots of natural light—a must for long Chicago winters.



Built by Club1683 member firm [J. Jordan Homes](#). Photography by Tom Cockram.

Among her appliances, there's one she can't live without: her [Gaggenau combi-steam oven](#). "Whether reheating, steaming or tenderizing vegetables from scratch, the Gaggenau steam oven is in constant use," she says. "And it's so fast. I literally take broccoli out of the fridge, wash it off and 10 minutes later I pour olive oil, lemon, salt and pepper, and it's done."

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