



Contemporary Chef.

SNC Sport Nobles Construction, Inc.
Custom Builder

From Dining & Living Rooms



From Dining Room



From Living Room

By raising the kitchen floor, enlarging the openings, matching ceiling lines and extending the travertine floor, the kitchen not only looks great but provides the owners with dramatically improved traffic flow.

From the Breakfast Area

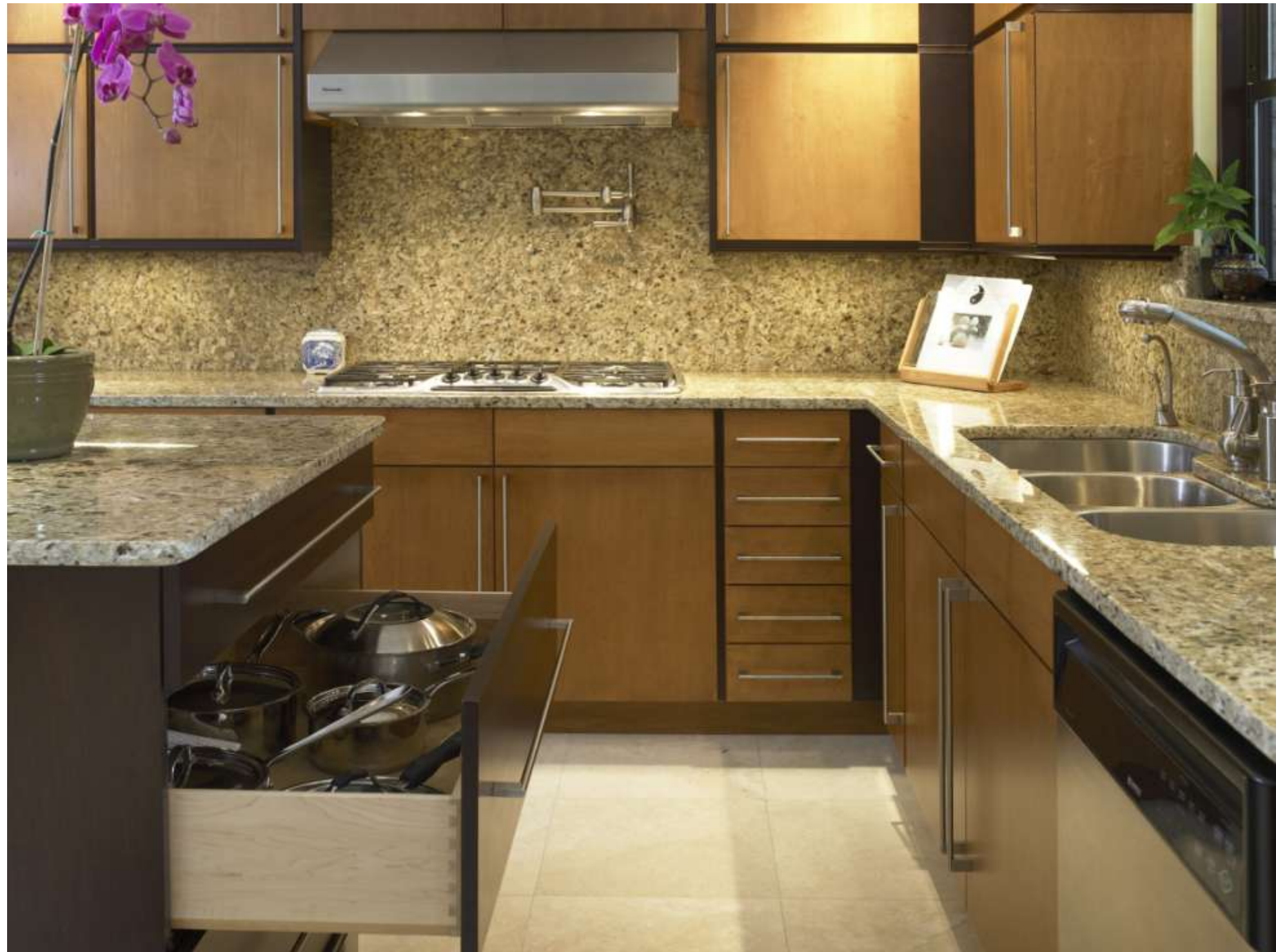
The former kitchen was hampered by a cramped design, minimal light and outdated cabinetry. By removing the peninsula and incorporating an island workstation the improvement is dramatic.



Looking at Cook Top



With the ovens relocated to an opposite wall additional cabinets were installed providing extraordinary storage in this cozy kitchen. A pot filler over the cooktop provides additional convenience. A spacious island work area with deep drawers opposite a 3-compartment sink provides the perfect place for any chef.



Looking at Sink Area



The original kitchen lacked efficient illumination. The installation of specialized task and area lights makes this kitchen functional and elegant.



Looking into the Breakfast Area



When the hallway (opposite table) was removed, much needed space was added to the Breakfast Area.



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Breakfast Area



Garage Entry & Ovens



The former laundry room door was relocated to the side allowing the creation of a wall for the perfect backdrop to the contemporary kitchen table. Pocket doors flanking the wall provide symmetry and balance for the room.

The double ovens were flush mounted by creating a cavity in the adjacent garage.



Recessed Ovens

Recessed ovens framed by striking narrow, full height cabinets add warmth and functionality.



Exposed Pantry



A fully exposed pantry replaced the former cramped storage area. The use of cables to support the shelves adds to the visual appeal while maximizing available storage area. Produce drawers placed behind a perforated door are a “must” for any busy chef.



Island Work Area



The suspended upper cabinets over a peninsula were removed in favor of a very contemporary free standing island. Not only is traffic flow improved through the kitchen but a much-needed prep station was gained.

