

AUGUST 7, 2014 - **GERMAN AND DUTCH KITCHEN CENTERS** IN THE NEWS - By Jessica Cumberbatch Anderson

## 10 Reasons To Let Go Of The Granite Obsession Already

Ask house hunters to name their dream kitchen must-haves and you're likely to get a resounding "granite countertops" in response. In 2012, granite was used in about 75 percent of new kitchens, according to MSN. But with those numbers came speculation that the granite trend might be waning. And with good reason, given the many stylish alternatives that have gone largely overlooked.

We asked two kitchen pros -- Matthew Quinn, whose room at this year's Kips Bay Decorator Show House topped our favorites; and **Mayan Metzler**, owner of the **German and Dutch Kitchen Centers** in New York City, to walk us through some of the materials they've received requests for the most. For Metzler's clients, granite still comes out on top with its 6,000 to 7,000 different options; for Quinn, marble reigns supreme. Here are some other popular choices.

### 1. QUARTZ



Manufactured under the brand names Silestone and Caesarstone, these counters "look like stone and feel like stone, but they're better because you don't have any maintenance and you don't need to seal it," Metzler says. "People usually choose granite over quartz because they want the natural characteristics of the stone to show, but quartz is more durable." Or, as Quinn puts it, Quartz products will be mostly indestructible and the best surface for worrisome or no-maintenance homeowners."

Price: \$100-\$150 per foot.

### 2. CERAMIC

"This is a bit of an up and coming trend, a new thing that

came from Europe. It's similar in texture to porcelain tiles, but it comes in a slab. And, it's stronger and more heat-resistant than anything else," Metzler says.

Price: \$150 and up, per foot.

### 3. SOLID SURFACE



"It's like a plastic; Corian is a big brand. This used to be very trendy when there weren't as many alternatives, but now they're fading out because [people have learned that] they're scratchable."

Price: \$100-\$150 per foot.

### 4. GLASS

"This is very cool, because you can get it in any color [since] it's back-painted. And, it's tempered, so it's safe and heat-resistant."

Price: Over \$200 per foot.

### 5. CONCRETE



"The reason people [might choose this material] is the look. But it's not very durable -- it cracks and it stains."

Price: \$ 150 and up, per foot.

*Continued...*

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### 6. QUARTZITE

According to Quinn, quartzite is the hot new material making its way out of South America. Look for them under brand names like Ceilo, Taj Majal, Cristallo and Fusion. "Due to the amount of crystals in the content, quartzite can be slightly fragile, so great care has to be taken during the fabrication and installation process," Quinn says. "[But, it] is extremely durable once it is installed."

Price: \$150 and up, per foot.

### 7. SOLID WOOD



"Wood isn't very durable in a cooking space, but people do it in eating areas because they want it to feel more warm (instead of the cold stone)."

Price: Over \$200 per foot.

### 8. LAMINATE

"In Europe, 80 percent of the countertops are laminate, but it's about perception in the U.S. People associate it with formica, a low-end option. But there are some very nice ones, and it's durable."

Price: Under \$100 per foot.

### 9. MARBLE

"Marble will undoubtedly be the most difficult to maintain," Quinn says. "I always ask the supplier or fabricator for a large piece or tile that the homeowner can experiment with for a week, before they commit to an entire kitchen of the marble." (Test out things

like BBQ sauce, wine, soda, lemon, alcohol and oil, for instance.) "A honed finish on marble for the kitchen helps disguise some of the etching that occurs."

Price: \$100 and up, per foot.

### 10. STAINLESS STEEL

"It's expensive and scratches easily, though we do have a version that has a brushed finish. It doesn't scratch as much, and if it does, you can buff it out."

Price: Over \$200 per foot.



### PRO NOTES:

Manhattan kitchens generally range from 30 to 50-square feet, while suburban ones go from 50-square-feet on up, **Metzler** explains. Sure, the easiest way to compare materials is by comparing their per-square-foot cost, but Quinn argues that there are many variables that determine total cost. "Edge profile, material thickness and the sheen or texture of the stone will have an impact on the cost," he adds.

It's also tough to make a call on which countertop to choose based on which material will offer the best resale value down the road, which is one of the factors that's made granite so popular. "Some of these favorites require maintenance and are definitely color saturated, which could scare some future homeowners," says Quinn. Additionally, "Granite cost will continue to decline as demand gets lower. It is just the business of supply and demand. When companies like Home Depot offer granite tops at ridiculously low prices, a product becomes too accessible and common," he adds.

So when all else fails, just go with what you love.

JULY 21, 2014 - LEICHT IN THE NEWS



## **Showrooms for European Kitchens Open in Warehouse in Red Hook**

An old warehouse in Red Hook has been turned into showrooms for Dutch and German kitchen furniture, open to the trade and public. The Dutch and German Kitchen Centers are located at 481 and 465 Van Brunt Street.

Offerings include Leicht, Nobilia, stainless steel from Serious Kitchens, Italian maker Marchi Group, PITT Cooking gas cook tops, and items from kitchen designer Paul Van de Kooi, and range from affordable to high end, according to a press release sent out by the showroom.

We're guessing the location near Ikea will make this an easy stop for folks looking to redo their kitchens.  
GMAP

*Photo by Dutch and German Kitchen Centers*

JUNE 18, 2014 - LEICHT, NEW YORK CITY IN THE NEWS - By Laura Gaskill

## What to Know About Working With a Custom Cabinetmaker

Learn the benefits of going custom, along with possible projects, cabinetmakers' pricing structures and more

Beaming of custom cabinets for the kitchen or bath, or perhaps a gorgeous built-in entertainment center, home office or fireplace surround? We caught up with four industry pros for expert tips on what to look for in a custom cabinetmaker, plus the lowdown on pricing structure, 3D-rendering technology and more.



**Q. Why should homeowners consider going the custom route rather than buy off-the-shelf stock cabinets?**

**Mayan Metzler, Leicht, New York City:**

Actually custom versus off-the-shelf is not so important. Sometimes customization is essential if the kitchen requires the cabinets to be in a specific size or finish, but custom is a term that is too general. Anyone making cabinets in their garage can be considered a custom cabinetmaker. What's more important is which factory you are purchasing from. The quality, stability, reputation and consistency of the factory are important for a homeowner to consider more than custom versus stock.

**Q. Are there technologies you use (design rendering etc.) that can help clients visualize the result? Something clients wouldn't get with ready made?**

**Mayan Metzler,** We use a 3D rendering software called KPS, which is a version of Planit developed in Germany that includes our catalogs already inside the software. This can show what our kitchens would look like and also generate a detailed item list with pricing.

*(EXCERPT: [Read More Online](#))*

MAY 28, 2014 - LEICHT NY IN THE NEWS

## PITT Cooking Launches High-End Cooktop Brand in U.S.

After much anticipation, PITT Cooking, the Dutch-made integrated cooktop system found in high-end kitchens throughout Europe, is launching its brand in the U.S., having undergone rigorous testing for more than two years to acquire U.L. certification. The distinct cook tops are made up of elements that are built directly into countertops, including gas burners capable of 200 to 5,000 watts, amalgamating practical utility with seamless design solutions.



Created by world-renowned kitchen designer Paul van de Kooi, PITT Cooking systems can work with a host of countertop materials, such as composite stone, granite, quartz, marble, stainless steel and concrete. In addition, the systems may be designed in ways that easily conform to nearly any size kitchen; and in such design settings as classic, contemporary, modernist and more.

“European cooks have embraced us for years because of our product’s quality, versatility and beauty,” points out Rob Terlaak, Managing Director of PITT Cooking. “Whether a kitchen design calls for one, two, three or even six burners, a system may be designed and built that easily adapts to an individual cook’s needs, as well as spatial criteria.”



In Manhattan, PITT Cooking models are on display at LEICHT NY Chelsea Gallery, 36 West 25th Street, between Sixth Avenue and Broadway. In Red Hook, Brooklyn, they may be found at Dutch Kitchen Center (DKC), 481 Van Brunt Street and at German Kitchen Center (GKC), 465 Van Brunt Street.

More information about PITT Cooking may be found on the website or by calling 212-799-7755 for appointments.