

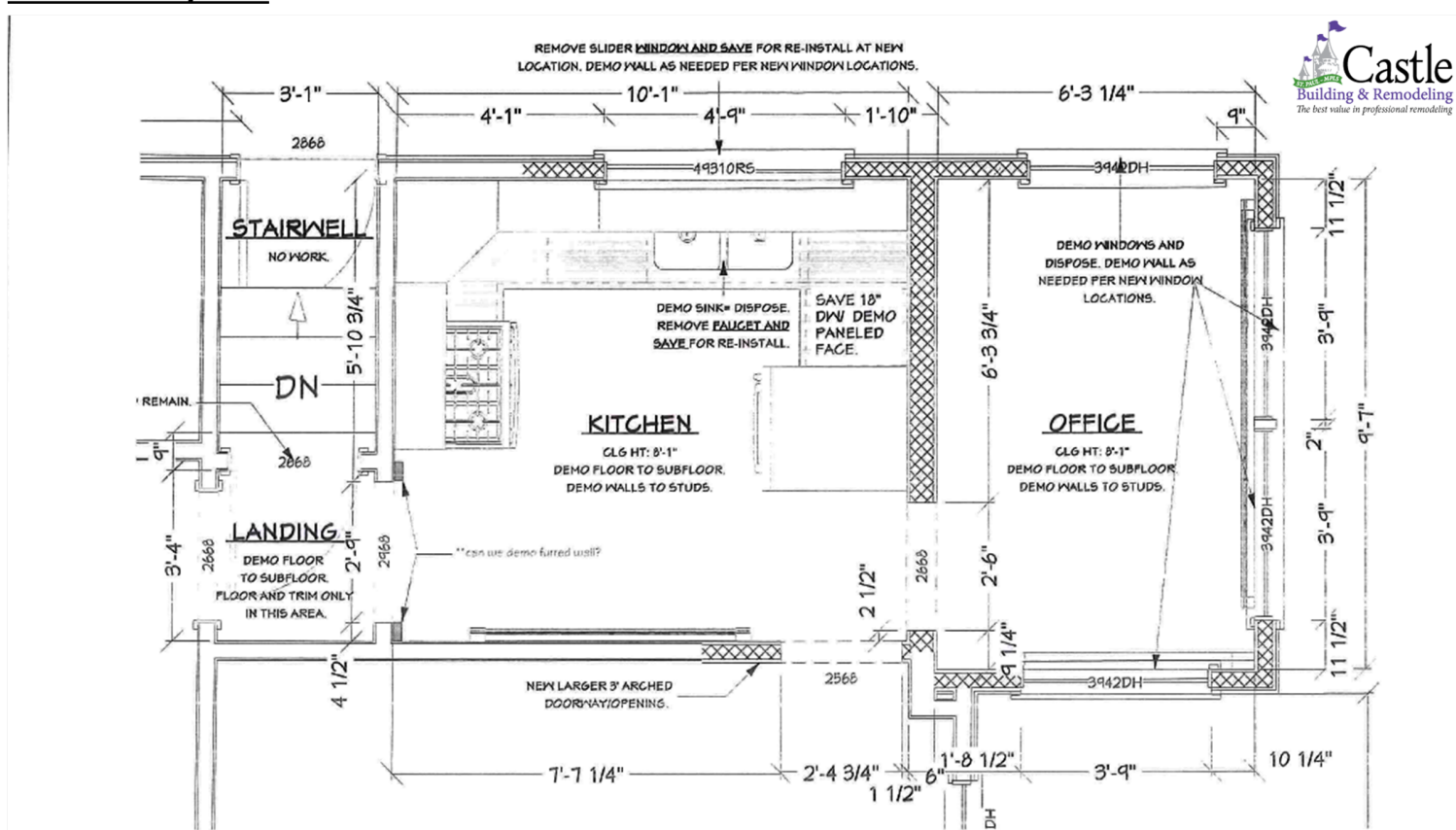
March 2019

PROJECT FEATURE: Scandinavian Kitchen w/ Induction Cooktop, Patterned Floor and Movable Island on Wheels

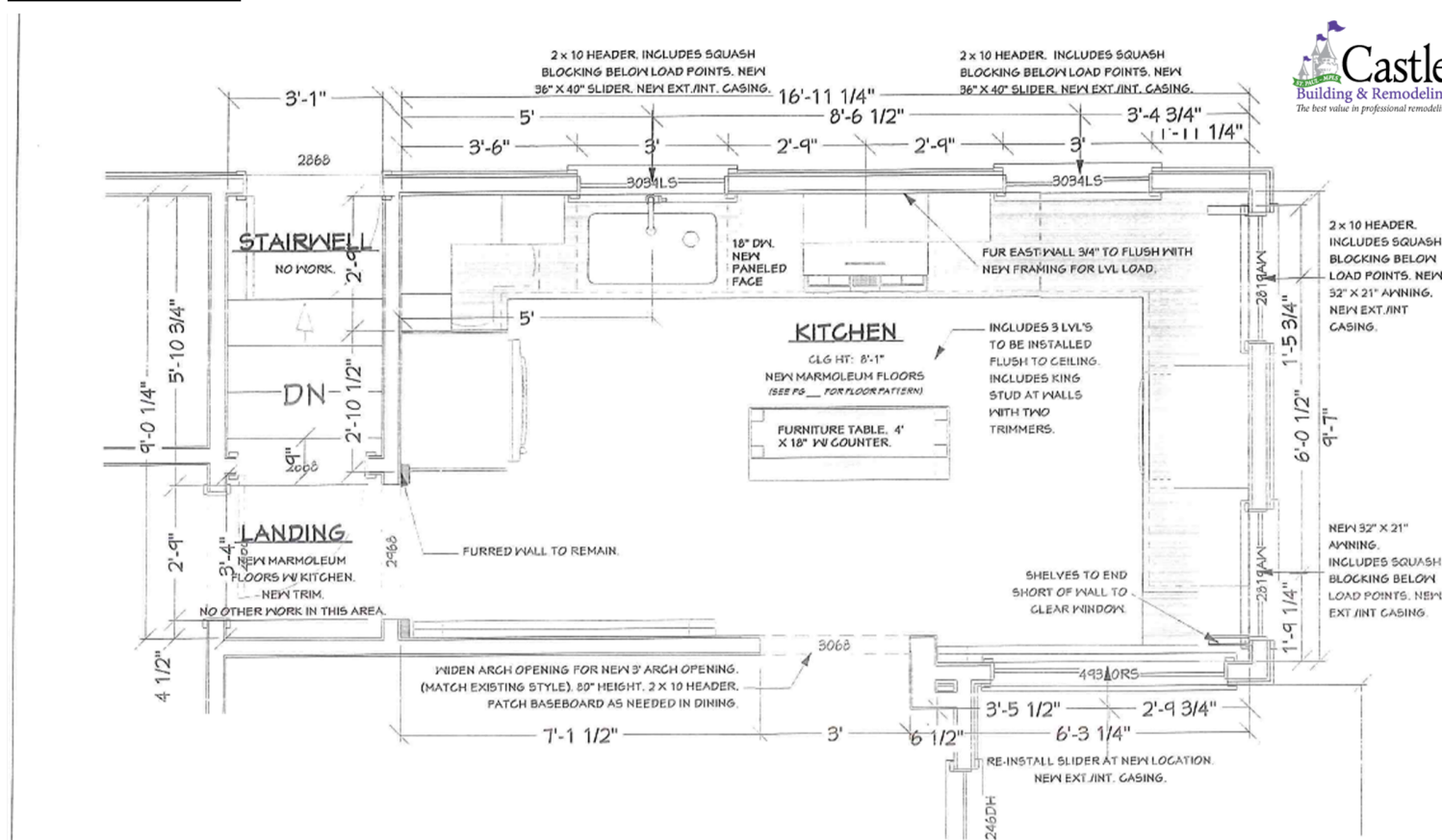


This 1901-built bungalow in the Longfellow neighborhood of South Minneapolis was ready for a new functional kitchen. The homeowners love Scandinavian design, so the new space melds the bungalow home with Scandinavian design influences.

A wall was removed between the existing kitchen and old breakfast nook for an expanded kitchen footprint.



SCALE: 1/2" = 1'-0"



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Marmoleum modular tile floor was installed in a custom pattern, as well as new windows throughout. New Crystal Cabinetry natural alder cabinets pair nicely with the Cambria quartz countertops in the Torquay design, and the new simple stacked ceramic backsplash.



All new electrical and LED lighting throughout, along with windows on three walls create a wonderfully bright space.



Sleek, stainless steel appliances were installed, including a Bosch induction cooktop.



Storage components were included, like custom cabinet pull-outs, corner cabinet pull-out, spice racks, and floating shelves.



One of our favorite features is the movable island on wheels that can be placed in the center of the room for serving and prep, OR it can pocket next to the southwest window for a cozy eat-in space to enjoy coffee and tea.



Overall, the new space is simple, clean and cheerful. Minimal clean lines and natural materials are great in a Minnesotan home.

See full details, including before photos at <https://www.castlebri.com/kitchens/project-3408-1/>



Designed by: [Emily Blonigen](#)

EDUCATION FEATURE: Induction Cooking: An opinion article by Amy Hinck



Induction cooking is gaining more and more traction with residential use. In big part due to energy efficiency, quick cooking times, and greater demand that has led to more reasonable price points.

My husband and I purchased an induction range in 2014 and we really like it a lot. So I'd like to share my opinion on **how induction stacks up against the arguments often made about them.**

- **Gas is best:** To be honest, I haven't used many gas cooktops in my life. But I feel like the induction top has very good response times/sensitivity to temperature changes; dare I say even better. Water boils so fast when I have it on the highest setting! And then when turned down, it instantly adjusts.
- **You need all new cookware:** We bought a few additional pans and pots that were compatible with the induction cooking surface, but many of our existing ones worked as well. Cast iron and stainless steel are both suited for induction cooking. You can also check your existing cookware. As long as a magnet sticks to the bottom, it should work with induction tops.
- **They are really loud:** Another designer mentioned to me that clients have said a con of the induction top is the noise that it produces. I will say that some pots or pans make more noise than others. In my experience, if you have one that's a similar size to the heating zone or "burner", I feel like the sounds are reduced. And yes, sometimes it makes a bit of noise in the beginning when it's just turned on or there is not much in the pan other than oil. But it quiets down pretty quickly. Personally, the noise is not that noticeable or bothersome to us.

Here are some other articles if you'd like to read more about induction cooking:

- <https://www.consumerreports.org/electric-induction-ranges/pros-and-cons-of-induction-cooktops-and-ranges/>
- <https://www.reviewed.com/ovens/features/induction-101-better-cooking-through-science>

Lastly, if you are considering an induction top or want to know more about them, please contact your local appliance store and see if you can **try them out in person or watch a cooking demonstration**. We like to send our customers to appliance pros like Warners' Stellian and All Inc.

While I highly recommend induction cooking, it's best to see for yourself if it's something you would like.



Written by: [Amy Hinck](#)

CASTLE CREW: Castle Designers Attended KBIS (Kitchen & Bath Industry Show) Last Month in Las Vegas



Upcoming Educational Classes:

Northeast Location (2600 Johnson St. NE, Minneapolis, MN 55418):



- March 12th, 2019 - 6PM - Materials & Finishes 101
- April 2nd, 2019 - 6PM - Planning a 1/2 Story (Attic) Remodel
- May 21st, 2019 - 6PM - Effectively Financing Your Remodel

St. Paul Location (362 Snelling Ave S., St. Paul, MN 55105):



- May 7th, 2019 - 6PM - Planning a Bathroom Remodel
- June 18th, 2019 - 6PM - Planning a 1/2 Story (Attic) Remodel

South Mpls Location (5 W Diamond Lake Rd., Minneapolis, MN 55419):



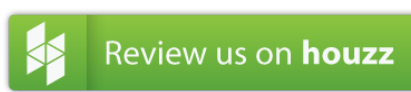
- March 19th, 2019 - 6PM - Planning a Kitchen Remodel
- April 9th, 2019 - 6PM - Evaluating Your Home for Solar
- June 11th, 2019 - 6PM - Planning a Basement Remodel

Longfellow Location (4020 Minnehaha Ave., Minneapolis, MN 55406):



- April 6th, 2019 - 10AM - Creative Financing for Your Remodel
- April 27th, 2019 - 10AM - Minnesota Modern with Larry Millett
- May 18th, 2019 - 10AM - Evaluating Your Home for Solar
- June 15th, 2019 - 10AM - Planning a Bathroom Remodel

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Showroom maps & hours can be found on our website at www.CASTLEBRI.com

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