

Kitchen & Bath | Going Green | by Scott Gibson

Water Miser. Federal regulations limit toilets to 1.6 gallons per flush, but customers looking for even better water conservation may be interested in the *dual-flush toilet* from Neptune. At full flush, the fixture uses 1.6 gallons; at the low-flush setting, it uses half that. Over the course of a year, the water savings add up, lowering sewer bills and putting less strain on single-family septic fields. Neptune's toilets come in two styles (the Parma is shown), in white (\$720) or biscuit porcelain (\$770).

Neptune, 450/773-7058, www.neptuneb.com. **Circle #1**



Paper Cuts. *PaperStone Certified* countertops are made from 100 percent postconsumer recycled paper, says the maker. Available in seven colors, they come in 30-inch and 60-inch widths, in lengths up to 12 feet, and in thicknesses from 1/4 inch to 2 inches. Originally designed for use as skateboard ramps, the slabs are unaffected by water and can be worked with carbide-tipped woodworking blades. A 1-inch-thick countertop costs \$35 per square foot.

KlipTech Composites, 360/538-9815, www.kliptech.com. **Circle #2**



Bamboo Counters. Consumers warming up to floors made of bamboo (which is actually a type of grass, not wood) might want to apply the same green logic to *kitchen and bath countertops*. Totally Bamboo offers 1 1/2-inch-thick and 2-inch-thick counters in 30-inch-by-96-inch slabs. According to the company, the material is harder than maple and engineered to stay flat; the counters — available in four grain patterns — are made with a food-grade, formaldehyde-free adhesive. They come unfinished (sanded to 180-grit), and cost \$30 per square foot.

Totally Bamboo, 818/765-9000, www.totallybamboo.com. **Circle #3**

Kitchen & Bath | Ovens

Two in One. Can't quite squeeze a double wall oven into that kitchen remodel? Maybe a *GE Freestanding Double Oven Range* will do the trick. Instead of devoting the appliance's bottom drawer to pots and pans, the company has added a second, 1.2-cubic-foot chamber capable of either warming food or baking at up to 450°F. Altogether, the electric range contains 6.5 cubic feet of baking space, and the gas model, 6 cubic feet. The gas range includes an oval burner for a griddle. Prices run from \$1,500 to \$1,800.

GE Appliances, 800/626-2005, www.geappliances.com. **Circle #6**



Space-Conscious. A built-in *warming drawer* is one way to expand a small kitchen's usefulness without taking up much wall or cabinet space. Viking's 30-inch model, with a volume of 1.6 cubic feet, fits in a 9 $\frac{1}{4}$ -inch-high opening. Temperature settings range from 90°F to 250°F; an adjustable vent allows foods to be crisped or kept moist. The 450-watt element runs on a 15-amp, 120-volt service. Also available in 27-inch and 36-inch versions, the 30-inch drawer costs \$1,375.

Viking Range Corp., 888/845-4641, www.vikingrange.com. **Circle #4**



Warp Speed.

For many homeowners, time is of the essence — so why not offer them an oven that will cook a 12-pound turkey in 42 minutes flat? The TurboChef 30-inch *Double Wall Speedcook* oven's upper chamber uses a combination of microwaves and high-speed air to cook food up to

15 times faster than conventional ovens. The lower compartment uses top and bottom heating elements and a convection fan. The appliance comes with seven speed-cook modes and 400 preprogrammed cooking profiles. It costs \$7,500.

TurboChef, 866/543-6569, www.turbochef.com. **Circle #5**

