

# Kitchen Planning Guide

#### **Getting Started:**

- Gather a collection of notes, photos, and articles that inspire you. This can be a physical scrapbook, or an online one. We recommend using websites like Pinterest and Houzz to keep everything organized.
- Get together with your immediate family and ask them for their input and wish list. Remember every cook in the kitchen is important and you might just gain some insight you hadn't thought of before.

#### The Basics:

- Is your kitchen for a new home? A remodel? An addition?
- Do you have another facility to use doing your kitchen renovation?
  - o A place to wash your dishes? An extra freezer to store meals?
- Kitchen Planning Tip: Make sure to get a toaster oven that's oversized so you can roast veggies and heat up
  dishes. Large toaster ovens will be able to heat up more than one portion size at a time, making meals for the
  family much quicker.
  - $\circ$  For more tips type this address  $\Rightarrow$  <u>https://thekitchencompany.com/category/gails-kitchen-renovation-series</u> into google.
- What's your timeframe? Is there a certain event you need your kitchen to be finished for?
  - o A complete kitchen renovation from design to installation can take 10 weeks or more



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#### **Design Style:**

- What is your design style?
  - o Traditional Typically stained cabinetry with stacked moldings and traditional details
  - o Contemporary Style that values function over form with clean lines and little detail
  - Transitional A combination of Traditional and Contemporary, with some details, simple moldings, and multiple color options
  - Cottage Typically white cabinetry with natural wood elements (wood top/shelving) and simple, functional design





Traditional Kitchens

Transitional Kitchens





Contemporary Kitchens Cottage Kitchens

- What colors are you considering for your kitchen?
- What kind of countertops/backsplash do you like?
  - Think about the colors and textures as well as the function.
- Hoods, Sinks, and Appliances
  - Think about how detailed you want to get with your appliances. What works with your design style? What do you absolutely love and what can you compromise on?

## Lifestyle vs. Layout:

- How are you going to use your space?
  - Really think about it.
- Does your family congregate in the kitchen while you're cooking?
- Are you the main cook or is there more than one person working at the same time?
- Are you going to use the space for more than just cooking?
  - o i.e. a space for family members to sit and eat, a small desk space, a bar?

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- How many appliances are you thinking about buying?
  - o The standard refrigerator, range, sink, dishwasher and microwave?
  - o Additional features like a prep sink, wall ovens, a bar fridge, or a steam oven?
- Do you need additional storage? For instance to store...
  - A kitchen aid mixer, seasonal flatware, or to hide away everyday appliances like a toaster or blender
  - o Do you need pantry storage?



### **Budget, Location, Contractor:**

- Budget: Everyone's least favorite topic
  - o What is your budget for the cabinetry, the appliances, and the complete renovation project?
- **Kitchen Planning Tip:** Be sure to plan for the unexpected! It is wise to set aside 20 percent of your kitchen remodel budget to cover any unforeseen costs or surprises that may arise during the renovation process.
  - $\circ$  For more tips type this address  $\rightarrow$  <u>https://thekitchencompany.com/blog/custom-kitchens-tips-calculating-your-budget</u> into google.
- Location: Where are we going?
  - O What town is your project located in?
- Contractor: We partner with the best.
  - O Do you have a contractor in mind for this project?
  - o Have they looked at the space yet?
  - O Do you have someone to install the cabinets?
- **Kitchen Planning Tip:** Spend the extra money and hire a good Contractor. Good contractors are just as important as good kitchen designers. They will keep the job on schedule and be able to handle any unforeseen problems that may occur during the remodeling process.
  - $\circ$  For more tips type this address  $\rightarrow$  <u>https://thekitchencompany.com/blog/gails-kitchenrenovation-demolitionrough</u> into google.

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