

Residential Kitchen

Over \$150,000



PROJECT OVERVIEW



When a couple purchased a lakeside property, they thought they scored their dream home but after moving in, they realized it was in need of repairs and most likely a major overhaul. Fast forward to almost a decade later, they were ready to invest in a complete transformation and came to us with ideas on what they wanted. At the top of their priority list, and arguably the most important part of the remodel, was a well-designed kitchen fit for a chef. Among a laundry list of issues with the existing was a poor layout, old appliances, and lack of storage.

PROJECT GOALS



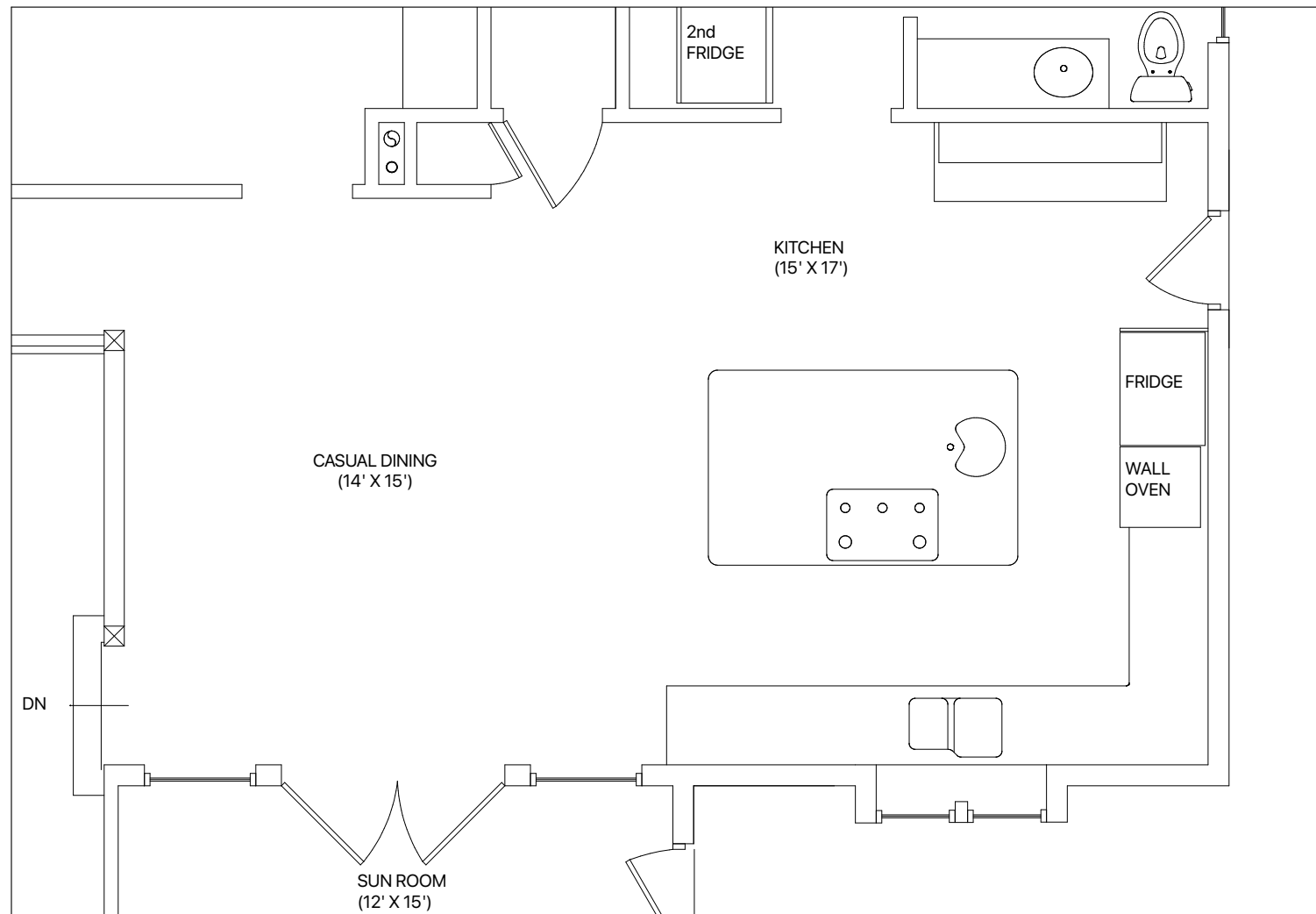
- Improve the layout of the kitchen to be conducive for cooking and entertaining
- Add storage and counterspace
- Incorporate high-end appliances for the chef of the home
- Update and modernize all components and finishes

BEFORE PHOTOS



- The existing kitchen had failing appliances, dated finishes, and cabinetry that was in poor working condition.

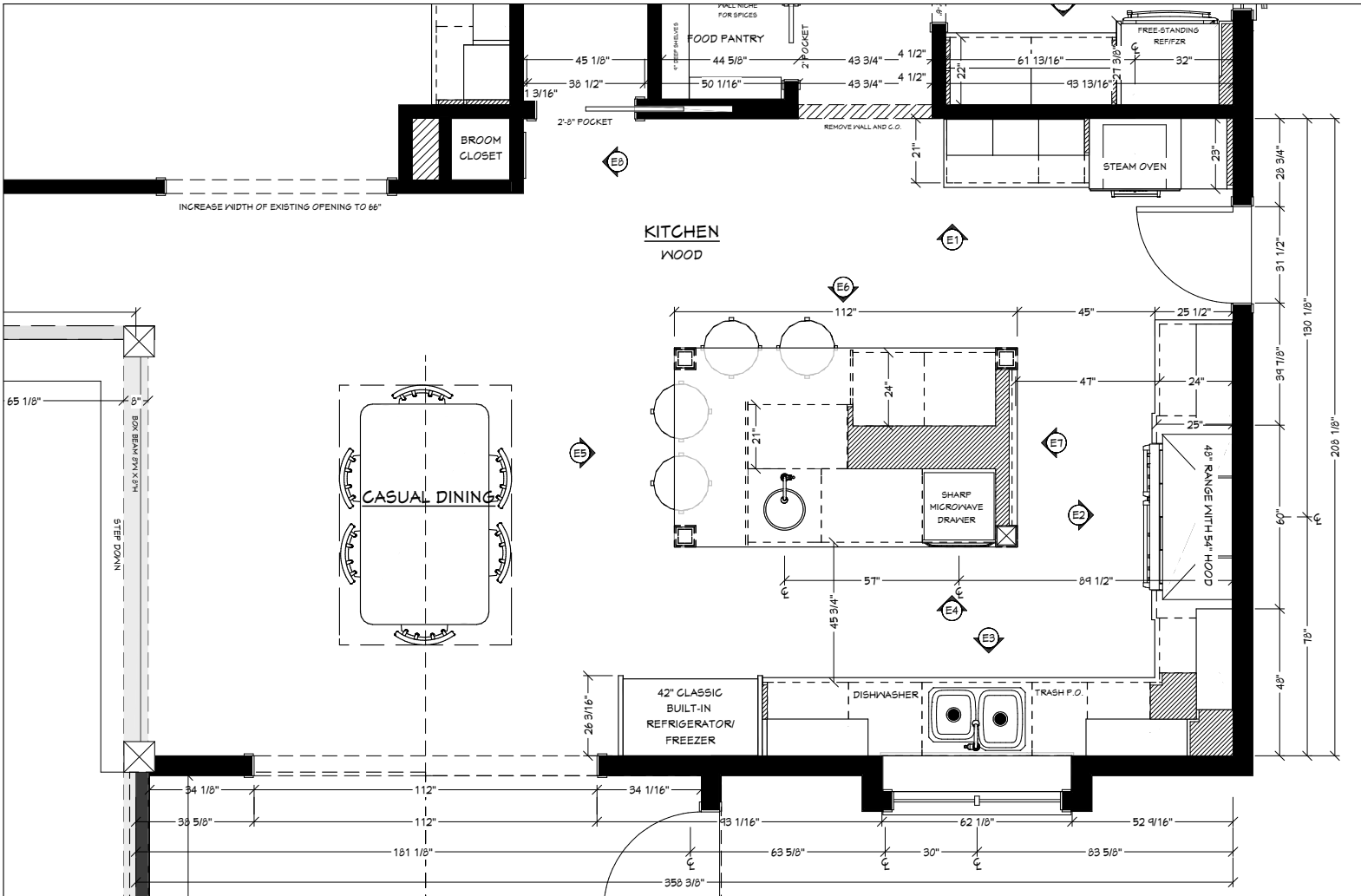
BEFORE KITCHEN PLAN



BEFORE PLAN

SCALE= 3/8" = 1'-0"

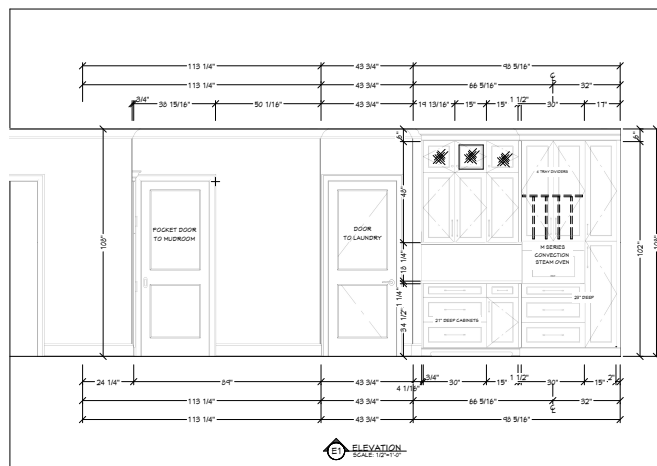
AFTER KITCHEN PLAN



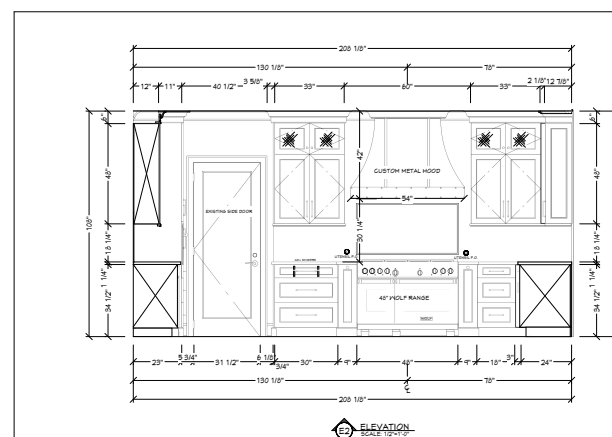
AFTER PLAN

SCALE= 3/8" = 1'-0"

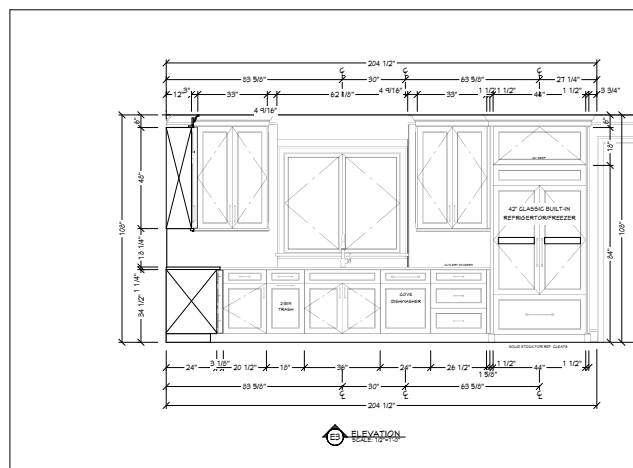
KITCHEN ELEVATIONS



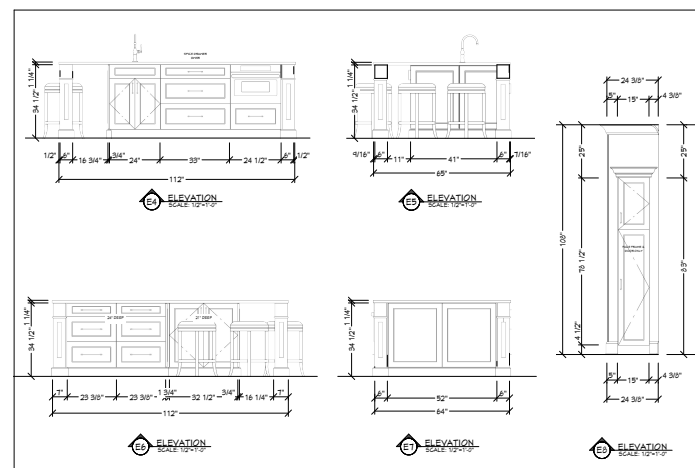
AFTER
SCALE = 1/2" = 1'-0"



AFTER
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AFTER
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KITCHEN RENDERING



AFTER

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

KITCHEN RENDERING



AFTER

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

CONSTRUCTION PHOTOS



BEFORE & AFTER



- **BEFORE:**

- The existing appliance layout made cooking a challenge as the ovens and refrigerator were located next to one another and the range took up a large area of the island.
- The existing kitchen lacked modern amenities and the honey-colored wood flooring, cabinetry, and trim contributed to a dated feel.

- **AFTER:**

- To improve the working triangle, we moved the fridge to the window wall, relocated the ovens to the separate cabinet bank, and moved the range out of the island to where the existing ovens were.
- To modernize the look, we installed detailed and richly stained knotty alder millwork that perfectly contrasts with the medium toned hickory wood floors throughout the main level.

CLIENT REQUIREMENT / SOLUTION



- **Client Requirement:**
 - Create a layout conducive for cooking
- **Solution:**
 - Re-organized the work zones and major appliances to create optimal efficiency while working in the space
 - Separated refrigeration and cooking to allow additional space for the task and user
 - Increased walk-ways to decrease disturbances when there are multiple people occupying the kitchen
 - Added specific task-oriented accessories and placed them appropriately throughout

CLIENT REQUIREMENT / SOLUTION



- **Client Requirement:**
 - Add more storage for food and kitchen items
- **Solution:**
 - Designed the space to accommodate a larger refrigerator/freezer
 - Added a secondary refrigerator to a nearby butler's pantry
 - Created a small food pantry with shelving in an adjacent space
 - Added ceiling-height cabinetry to entire kitchen
 - Extended overall linear feet of cabinetry
 - Added accessible base cabinets to both sides of island

CLIENT REQUIREMENT / SOLUTION



- **Client Requirement:**
 - Create an organized “drop zone”
- **Solution:**
 - Replaced cluttered open bookcase with closed wall cabinets
 - Eliminated unused desk and added drawers for storage
 - Extended the “freestanding cabinetry” to the wall for more storage
 - Added ceiling-height cabinetry

CHALLENGE / SOLUTION



- **Challenge:**
 - Keep existing exterior door and windows
- **Solution:**
 - Maintained the sink location under the existing window
 - Reduced depth of cabinetry adjacent to exterior door for ease of use and interference
 - Changed mudroom door from hinged to pocket to eliminate obstructions

HIGHLIGHT – SUPPORT KITCHEN



- The newly organized main-level floorplan allowed for a new support kitchen space with a secondary refrigerator
- The space also provides additional storage for dishes, glassware, and small appliances.

HIGHLIGHT – WALK-IN PANTRY



- With the updated kitchen layout, we were able to incorporate an orderly walk-in food pantry just off of the kitchen
- A pocket door allows our clients to tuck the space out of sight when entertaining
- The new pantry offers organized storage for food items

HIGHLIGHT - ACCESSORIES



- A fun feature in the new kitchen is the expansive pull-out spice rack drawer! Perfect for the chef of the home.

HIGHLIGHT – RANGE HOOD



- A notable feature of the updated kitchen is the range hood. Finished in a hammered copper it adds a bold look to the space.

HIGHLIGHT – KITCHEN ISLAND



- The impressive kitchen island features a one-of-a-kind quartzite countertop in a leathered finish.



- The new chef's kitchen transformed with high-end Sub-Zero and Wolf appliances, antique forged iron light fixtures, two-toned custom cabinetry, and an expansive kitchen island.