



## Maple Grove Kitchen Remodel

NARI Minnesota 2023 CotY Awards | Residential Kitchen over \$200,000



# Project Statement

## Before:

These recently-retired homeowners came to us wanting to remodel their Ranch style 80's-era rambler to better fit their lifestyle and fulfill their goal to age in place. They loved their neighborhood, garden, and community, and- after raising their children in the home- wanted to stay in the place that had become an oasis for the entire family.

As a recently-retired professional baker and an avid home-chef, the couple loved to cook and entertain. However, the kitchen and dining areas simply did not meet their needs and frustrated them daily. The kitchen was cramped and crowded, worn and outdated, dark and uninviting. Guests loved to watch them cook, and the couple wanted to be able to entertain and mingle while preparing lavish meals at gatherings- not be stuck alone in a separate room. Although they had previously installed two solar tubes, it was still too dim to see properly- even with all the lights on. With virtually no natural light, they felt boxed-in and resented spending time in a space so important to their lifestyle.

The couple was completely fed up with the constant dance to avoid collisions, out of storage space for appliances and specialized cooking equipment, tired of the dark and depressing cooking conditions, and ready to give themselves the retirement gift of the kitchen and dining spaces they always wanted.

## The Challenges:

Finding the right layout that would accommodate all of the homeowners' desired functionality - and still fit within the existing footprint - proved to be quite a challenging combination. The new layout needed to fit within the confines of the current space, while also accommodating a floor plan that supported open concept living. The kitchen, living and dining spaces also needed to each function well independently.

Another challenge was that as professional bakers and home chefs, these homeowners knew exactly how they wanted to work in the space, and it didn't fit the traditional kitchen triangle layout. Our designers couldn't rely on classic kitchen arrangements, but had to create a new space uniquely tailored to the homeowners' very specific needs and workflow.

## The Solutions:

Working within these strict parameters we were ultimately able to find solutions that met both the homeowners' unique needs and personal aesthetic. By opening the floor plan, enlarging windows, carefully designing lighting layouts, opening up the entry to the back sun porch to let in even more light, and using bright colors throughout, the kitchen is now bright, light-filled and welcoming, even without artificial lighting.

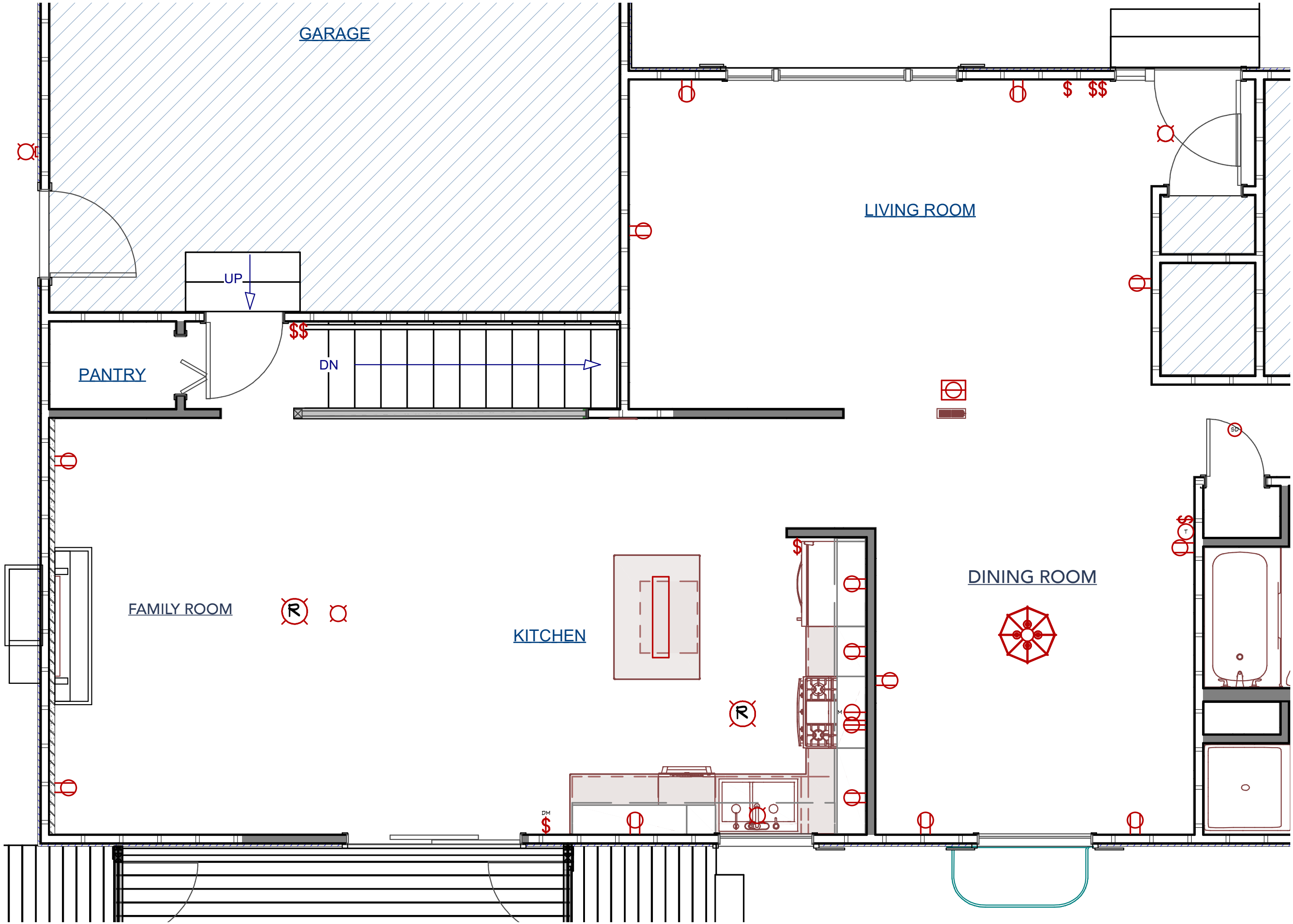
Having a high-functioning kitchen was extremely important to these homeowners, and the final new kitchen layout includes tons of custom function features such as a stand mixer lift, reinforced glides to accommodate a cast iron collection, a magic corner blind cabinet, peg boards for storing china collections, a double trash pull-out, a slide-out towel rack under the sink, and numerous other roll-out shelves.

A large walk-in pantry created even more storage space, and additional upstairs storage reduces trips to the basement - an aging in place consideration. This professional-grade kitchen is now equipped with a secondary prep sink, chef's-grade gas range, and extra long kitchen island with high-quality walnut butcher block top and built-in storage - ideal for preparing foods, casual dining or entertaining guests.

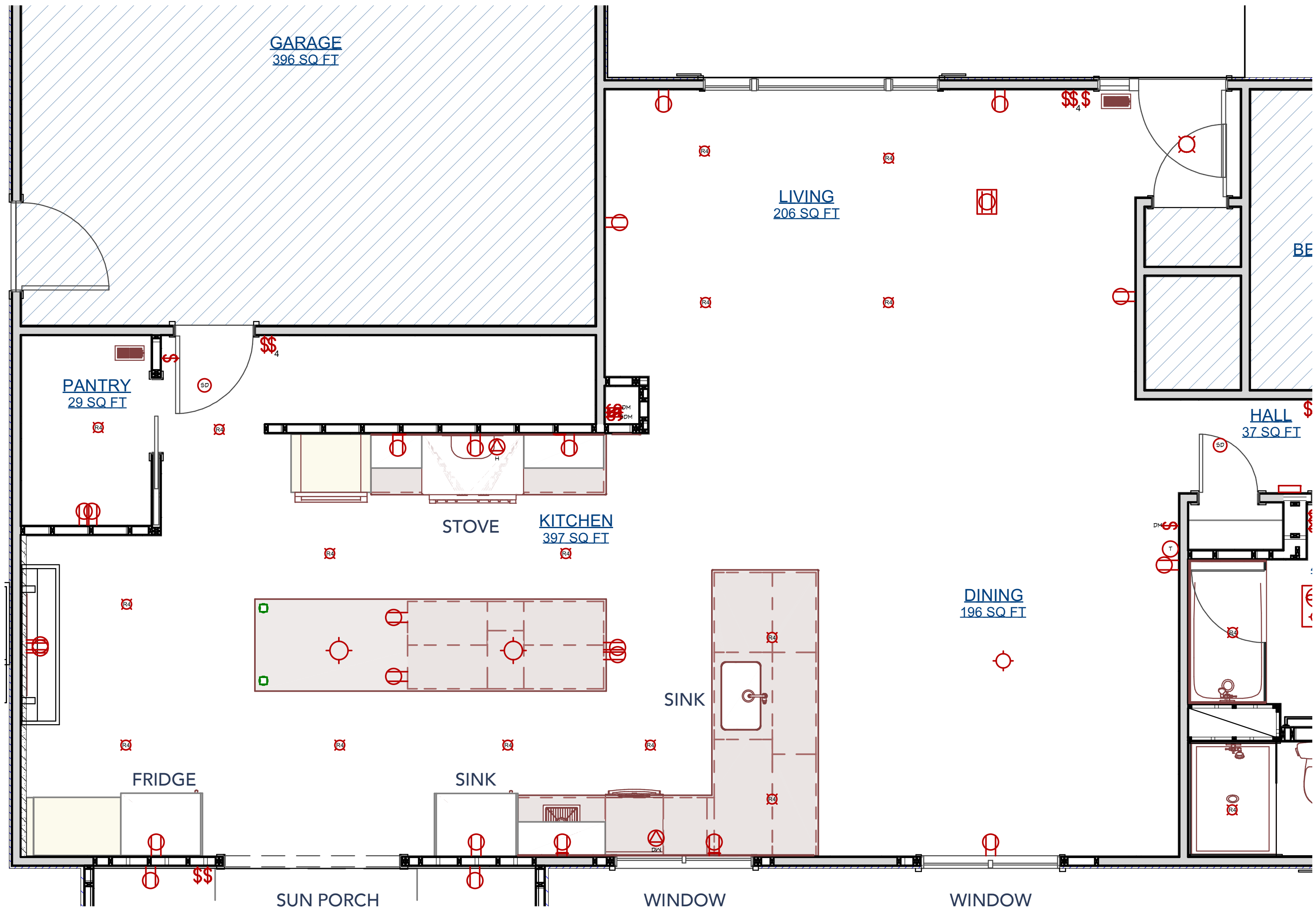
## After:

Our clients are beyond thrilled with their new kitchen. The final kitchen aesthetic reflects their travels and adventures together and is the perfect place to entertain and enjoy each other's company while creating delicious culinary delights. They are grateful for the plentiful amount of additional storage every day – no more stashing kitchen appliances on the porch or in the basement, everything is at-hand and easily accessible. The new space is open and bright, warm, extremely high-functioning, and packed with features that make preparing meals, large or small, easier and more enjoyable. There is no lack of light, morning or afternoon, and windows strategically placed throughout offer multiple views of the yard, creating that connection to nature they had longed for. After years of dreaming and planning and researching, this couple couldn't be happier with their new kitchen, and can hardly wait to start cooking scrumptious meals for their new grandson as soon as he's ready to eat!

# Floor Plans - Before



# Floor Plans - After





# Before



## Homeowner Pain Points

- Cramped, crowded, and claustrophobic - dark with no natural light
- No space for entertaining
- Difficult to keep organized and clutter-free
- Not enough storage for cookware – the majority was stored in the basement and on the porch
- Lack of prep space
- Lack of conditions to support a globally certified baker/chef
- Kitchen could not accommodate multiple cooks
- Home was not suited for single level living or aging in place





# Client Needs

## Key Project Needs

- A kitchen large enough to accommodate two home cooks working simultaneously
- Suitable kitchen & dining space for entertaining family and friends
- Proper storage for specialty cookware and kitchen items, as well as everyday items
- A high-functioning kitchen to support heavy use
- Baking and prep surfaces suitable for a master certified baker
- Living spaces that felt connected to nature with views of the yard
- Single level living for aging in place
- A bright yet natural aesthetic
- An inviting and comfortable multipurpose living area within close proximity to the kitchen
- Durable and easy to clean surfaces
- A kitchen island that could serve for food prep or as an additional gathering space
- Additional upstairs storage for kitchen supplies and dry goods



Before



# Structural Improvements

## A High-Functioning Travel Inspired Cook's Kitchen

### Structural Improvements:

- New layout is open, airy and bright; comfortable, inviting and spacious
- New floorplan supports ability to entertain and cook simultaneously
- Room for multiple cooks in the kitchen
- Large peninsula - multi-functional surface for food prep or serving meals in the dining area
- Island seating for casual dining, gathering, or chef viewing gallery
- Easy clearances for both people and appliances - aids in safety while keeping the space open and roomy and accommodates aging in place needs
- Ample space to move and cook - great flow





# Before & Afters



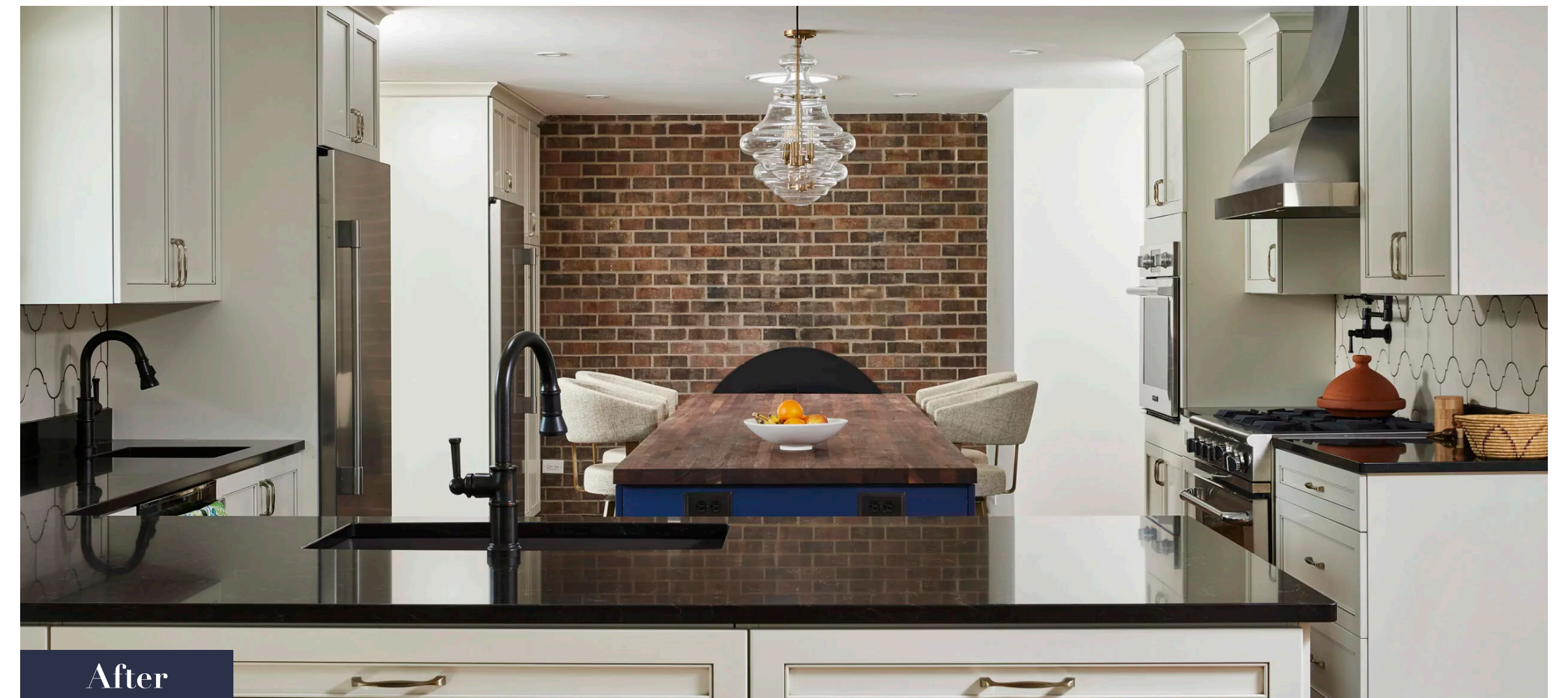
Before



After

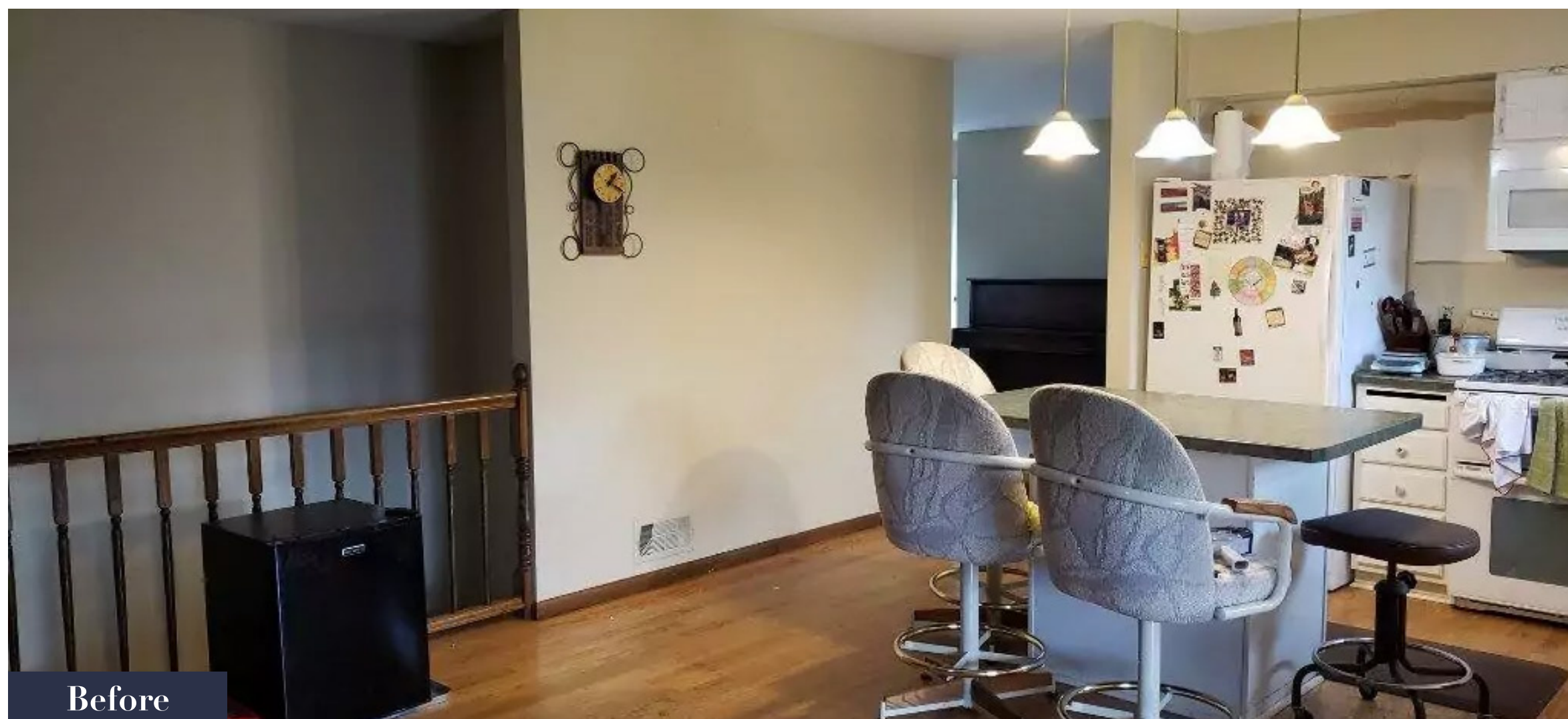
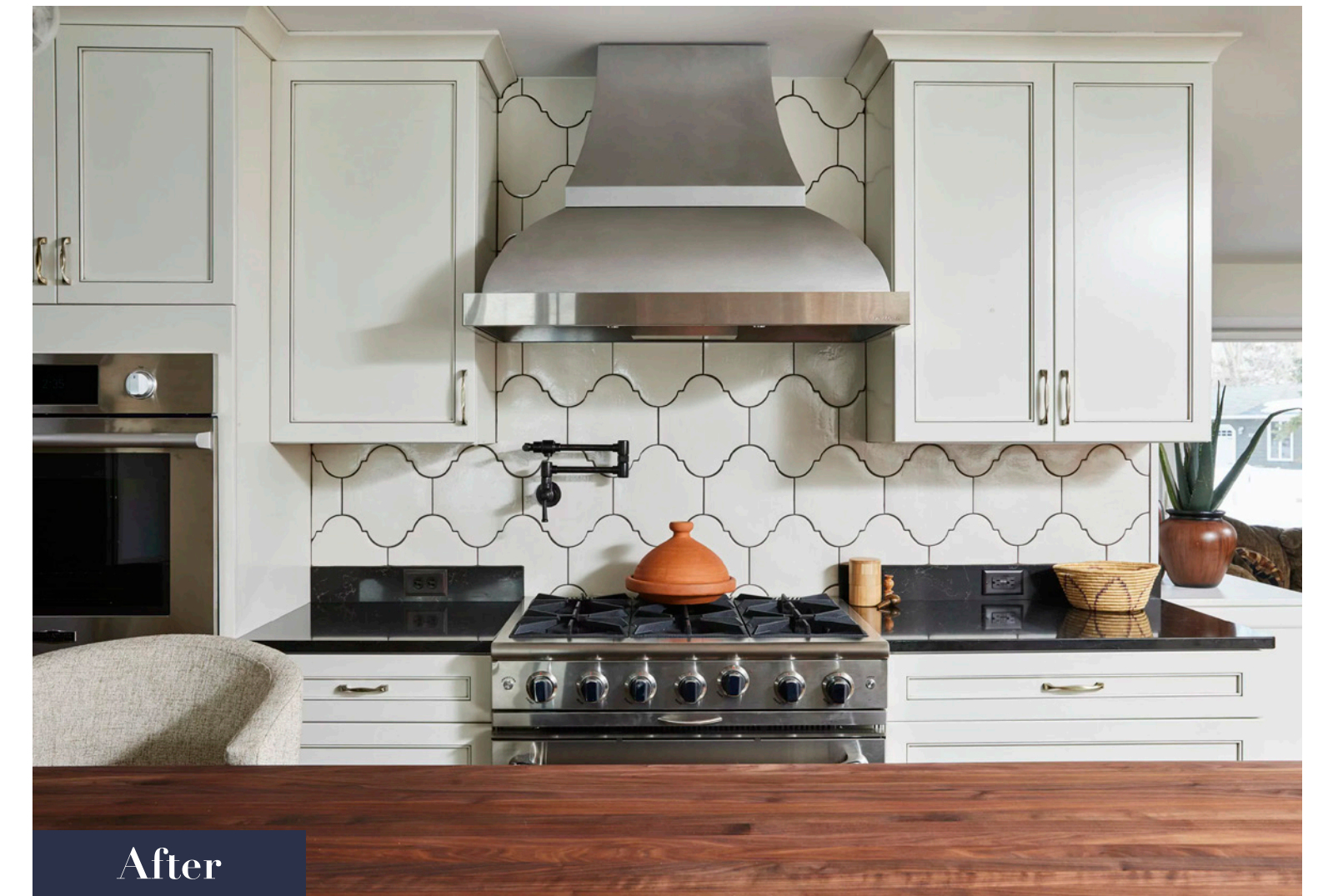
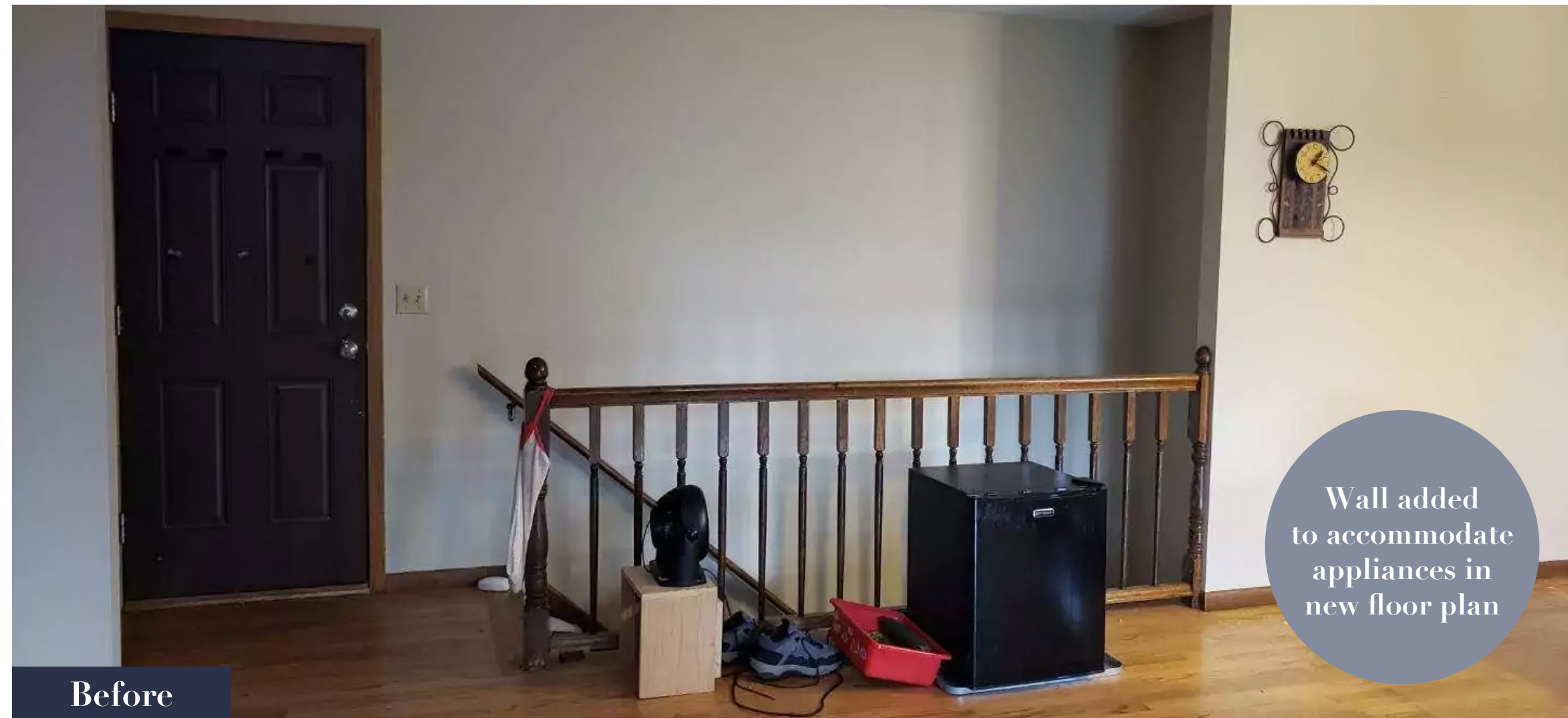


# Before & Afters





# Before & Afters



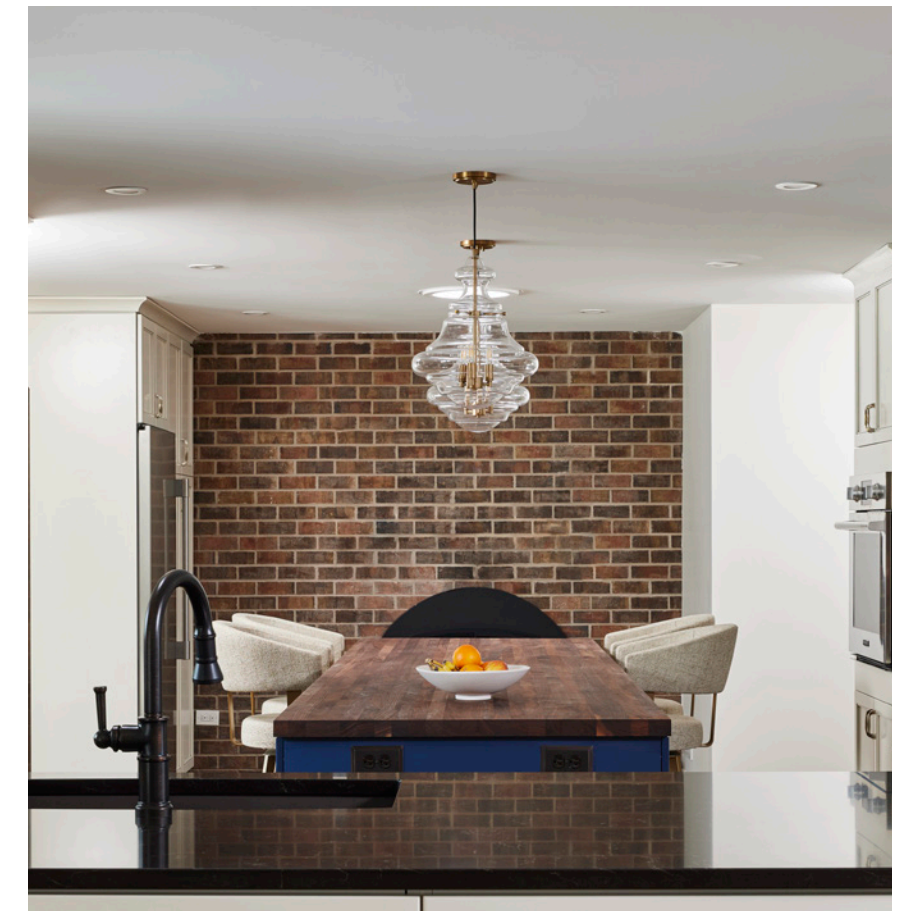


# Design Aesthetic



## Design Aesthetic

- A design inspired by the various treasures and artifacts the couple had picked up on numerous adventures around the world (such as a hot pot from China and tagine from Morocco)
- Warm and earthy wood tones
- Pops of identical blue found throughout the main floor create movement and continuity
- Bright cabinetry finishes reflect light, brightening the room from all angles
- Deep and detailed design elements, such as rhythm, rhyme and repetition masterfully enhance the overall look
- A striking juxtaposition of the existing brick against bright new cabinetry creates a space that feels both classic and new
- Materials with a handmade-quality were used to further create a warm, unique personalized look and feel





# Design & Aesthetic Details



## Rhyme

Notable in the alignment of window spacing. The new windows also align perfectly along the center of the dining space.

## Rhythm

There is a steady rhythm in the placement of dining window to kitchen window to porch opening - creating a calming rhythm of openings throughout the space. (See floor plan) This ensures strong visual balance and provides consistent natural light.

## Continuity

Identical sienna LVP flooring and blue paint were used throughout the entire main floor to tie the home together- this continuity makes the space feel visually larger and creates a connection from one spot to the next.

## Repetition

The shape of the tile mimics the shape of the pendants over the island. Curved elements are used throughout the space, such as the turned wood legs on the island, the cabinet hardware, in the lighting, and in the backsplash.





# Design & Aesthetic Details



## Texture

The John Boos walnut butcher block, the hand-made quality of the backsplash tile, and our decision to keep the original brick wall at the back of the kitchen provide visual texture and interest.

## Balance

The island structure was designed to create balance in the room; the open end reflects the openness of the adjacent room with access to the sun porch, the closed end reflects the heavier work area with more cabinetry.

## Contrast

There are contrasting themes of old and new and contrasting textures found throughout - both seen, for example, in the custom new cabinetry set against the existing brick wall. The contrast of brassy dark tones in the counters and plumbing fixtures juxtapose against the white cabinetry and walls to create a lush and earthy look.



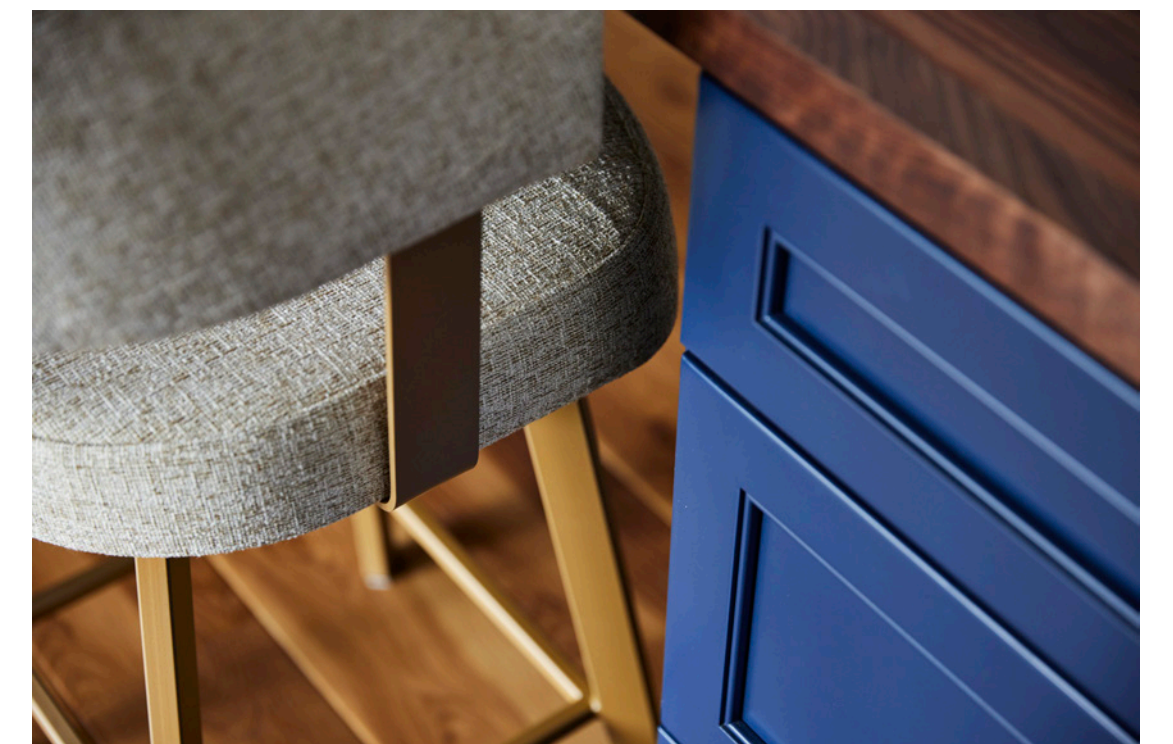
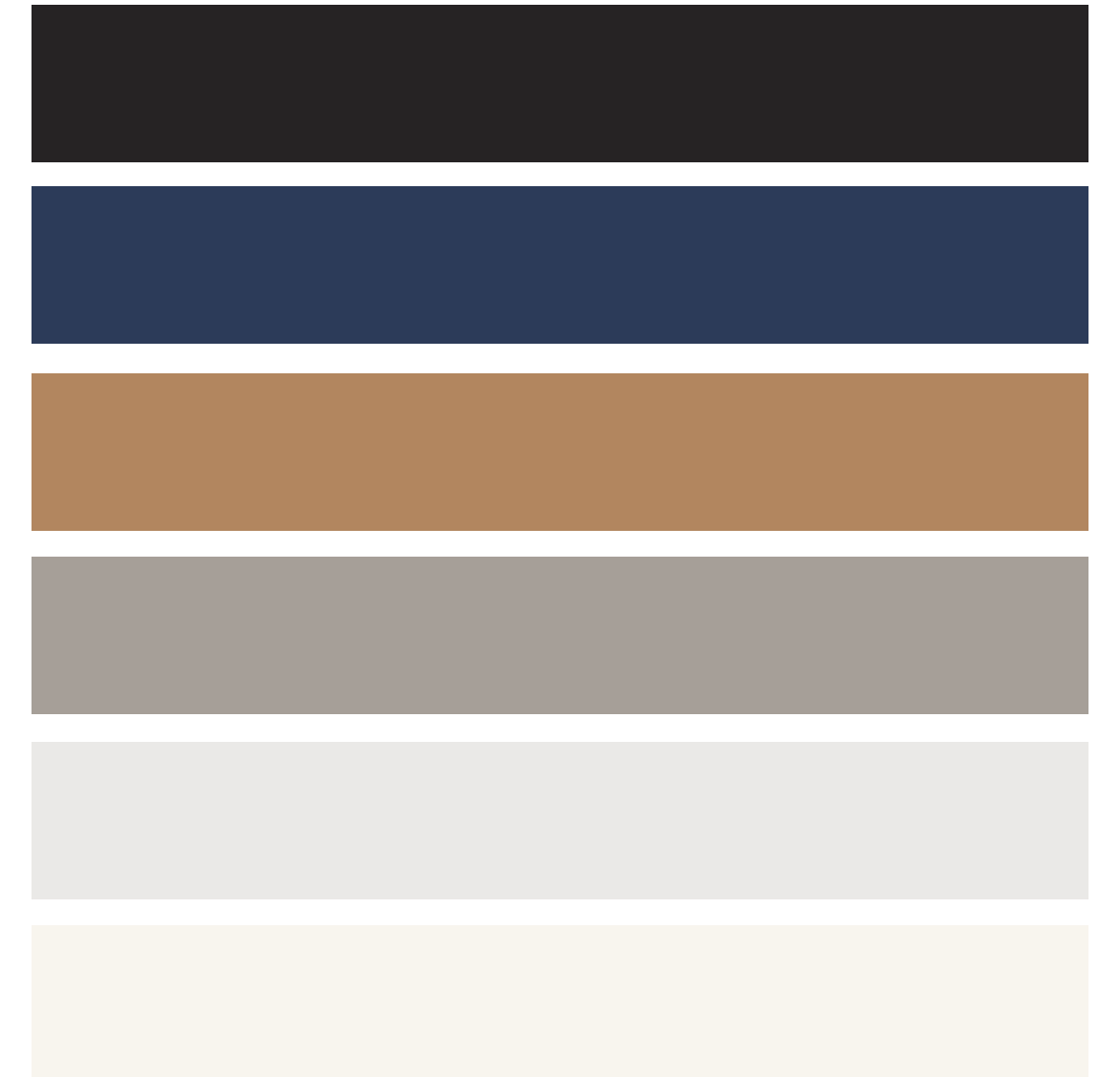


# Color

- Blue accents- brighten the space without overwhelming it and keep the overall look natural and light
- Warm whites brighten the space - allowing the blues to pop a bit more
- Bright cabinetry complements warm tones in the rustic brick wall and sienna LVP flooring
- Dark counter surfaces with bronze veining selected to continue warm tones throughout
- Oil rubbed bronze hardware - gives an earthy feel
- Walnut island countertop and wood-tone flooring emphasize connection to nature
- Mix of metal tones adds a lush and unique feel - but similar color temperatures keep it refined
- All faucets blend into dark countertops to create a seamless and integrated look
- Carefully selected bronze and brass tones simultaneously highlight and complement each other



## The Color Palette





# Lighting



Pendant light matches the shape of the tile backsplash to create visual continuity



Light fixtures contain tones that complement the brass found throughout the rest of the kitchen



Both general and task lighting added to keep space bright and light - at all times of day



# Materials & Craftsmanship



## Materials

- Authentic materials selected that speak to the couples' travels and preferred aesthetic
- Durable, high-quality, easy-maintenance materials used throughout
- Low porosity tile is durable, easy cleaning & resistant to staining - perfect for high traffic use
- High-quality glazed porcelain backsplash
- Larger pattern tile selected to cut down on grout lines and minimize cleaning needs
- Darker grout prevents stains and keeps a neat, organized look in the backsplash
- Quartz countertops along the perimeter - both durable and long-lasting
- High-quality oil rubbed bronze used in hardware is longlasting and tarnish-free
- Butcher block countertop selected specifically for the homeowners' needs - functions as a top-notch baking surface



## Craftsmanship

- Strategic placement of each LVP panel ensures no duplicates for a natural feel
- Superior attention to detail in the backsplash - grout joint size minimized greatly - demonstrates high-quality workmanship
- Phenomenal cabinetry installation and millwork. The interior trim, including crown, around upper and full-height cabinets, base and base shoe, cased openings and window trim - were all installed with meticulous attention to detail
- Exceptional craftsmanship in the flooring. The existing floor had to be prepared perfectly smooth and level to ensure a successful LVP installation, as LVP cracks when not installed properly or when installed over even a slightly unlevelled surface
- Tile installed with great attention to detail to prevent future cracking
- Seamless execution evident in the ceiling where the wall was removed - bright light would expose even the tiniest of flaws



# Features & Function



## Features & Function

- Professional-grade high-function features such as chef's grade gas range
- Extra long kitchen island with built-in storage and seating for entertaining and gathering
- Large walk-in pantry added for additional upstairs storage
- Fun features including a stand mixer lift, built in drawer separators, and a pot filler
- Walnut butcher block countertop - durable, easy to clean, and ideal for baking
- Numerous accommodations for specialized cooking equipment
- Aging in place features such as wide entryways and ample clearances
- Prep sink in addition to main kitchen sink - allows two people to prep or clean-up simultaneously
- Large peninsula surface for serving in the dining room or prepping food in the kitchen
- Reimagined adjacent porch serves as an ideal lounge space for pre-dinner gatherings, or as a space to unwind with coffee and dessert



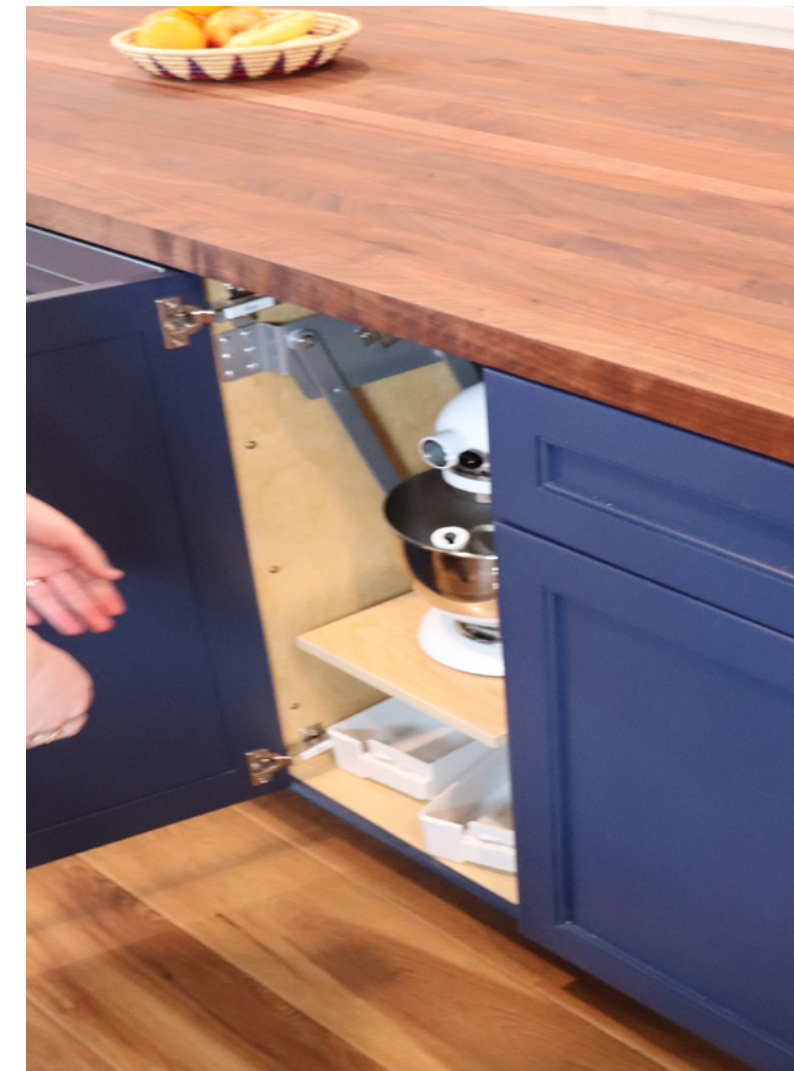
# A Baker's Kitchen



## The Couple That Bakes Together...

Baking has always been a central part of these homeowner's lives. One half of the couple not only grew up in a family of bakers, but moved on to become a professional pastry chef, a Certified Master Baker, and eventually enjoyed a prominent career as a baking applications research scientist. Not only that, but the couple actually met while both studying baking!

We designed their kitchen with a myriad of new features specifically to accommodate all of their baking needs and the couple couldn't be happier with their new functional - and stylish! - kitchen.



Specialized features, such as this stand mixer lift, make the kitchen one-of-a-kind and tailored to our client's unique and professional baking needs.



# Storage



Custom storage created and installed around the kitchen to keep the space neat and clutter-free



A mix of old and new! This cabinet has great roll out shelves for ease of access and stylish storage



Large pantry provides extra storage for dry goods and small kitchen appliances



Extra large drawers installed throughout the kitchen to accommodate professional-grade cooking equipment



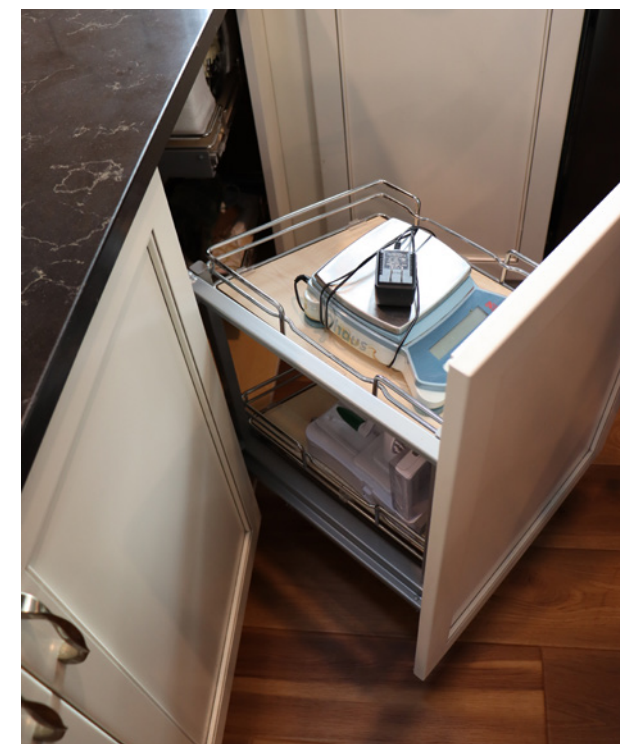
# Fun Kitchen Function



Custom china drawer with pegs keeps fragile dishes secure and accessible



Extra deep drawers for specialty cookware



Modified cupboards ensure easy access to kitchen appliances - Great for aging in place!



Stand mixer lift keeps an essential - but heavy - appliance out of way when not in use but always easily accessible



