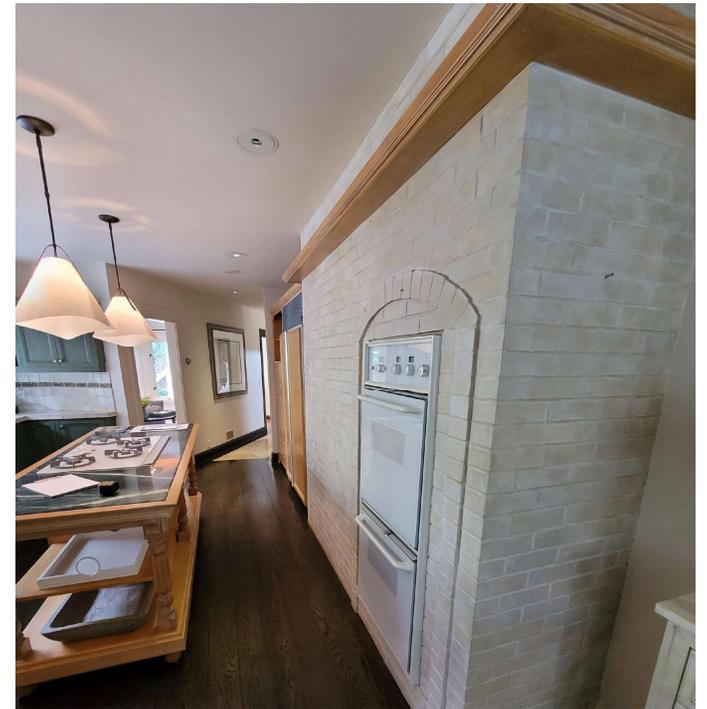




RESIDENTIAL KITCHEN OVER \$200,000.00

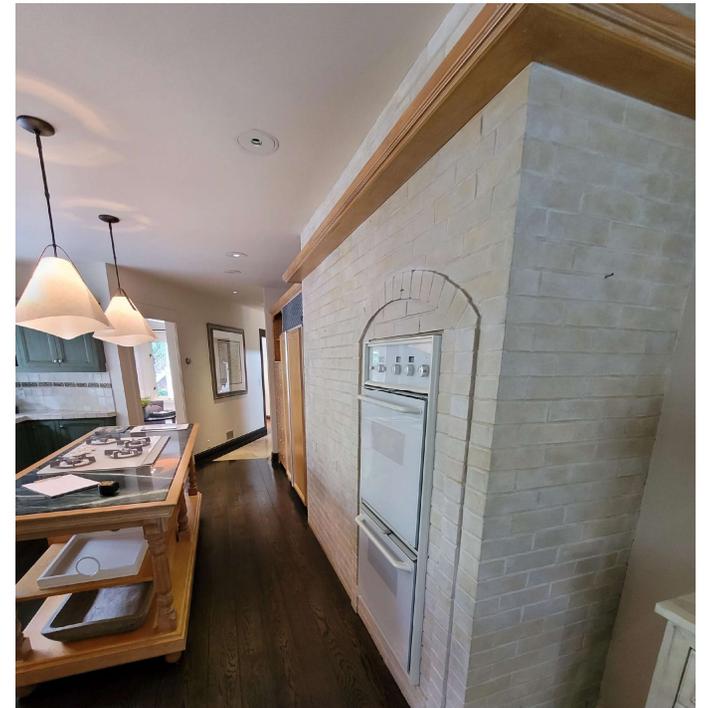
THE STORY

The homeowners lived in the same neighborhood as this home, and we were about halfway through planning a project to renovate their current home when they discovered this diamond in the rough. It was only a few blocks away and had just come up for sale. They immediately fell in love with it and the amazing views of the lake it provided. The home sits on top of a hill and the views around it are amazing. The kitchen was one of the biggest issues the homeowner had with the property as it was dated, falling apart, and as they put it “ugly”. They quickly changed course, purchased the home, and we began the planning process, again!



BEFORE

- The existing kitchen was poorly laid out and did not function properly
- The cabinets were falling apart, and the color was not to the homeowners liking
- Tiled counter tops that were falling apart and had many sharp edges that not only didn't look good but were also unsafe
- Lighting in the room was sparse and inconsistent
- The house uses a central lighting control system which was not functioning properly
- Storage was lacking for this homeowner as they love to entertain and needed more space for storage and their guests
- The biggest problem with this kitchen was the oven wall blocked the large picture window in the dining room and the amazing view of the lake



BEFORE



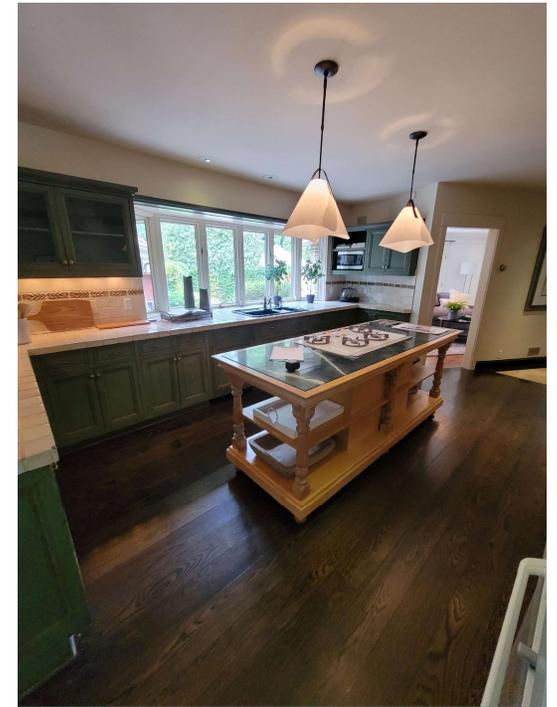
BEFORE



BEFORE



BEFORE



The wish list

- Number one on the list was to remove the wall between the kitchen and dining room and turn it into one large space
- Upgraded appliances for this customer was a must to keep up with their love of entertaining
- Large kitchen island to allow everyone to gather and be part of the excitement
- Storage, and lots of it
- Better lighting
- Repair and update the lighting control system
- Keep the existing floors



The challenges

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- The wall to be removed was load bearing as expected but once exposed it presented a few challenges due the home having been remodeled before. We had to completely re-engineer the wall from the original plans
 - Plumbing and HVAC within the walls created some unique challenges due to the lack of space to put them in
 - Patching in the flooring to align properly from the kitchen to the dining room had its own issues as the two floors were not square to each other and there was a minor height difference. Our craftsman had to re-mill each floorboard on site with the proper taper and thickness to get it to line up



The challenges

- The lighting control system was about 20 years old; parts and service doesn't exist any longer.
- We spent weeks looking for and sourcing parts before finding a “one man show” in Colorado that used to work on these systems back in the day
- He was able to provide us with some rebuilt and used parts that allowed us to get the system up and running properly
- After a dozen more phone calls and what seemed like weeks, we were able to find a local company that had that “one guy” that might be able to re-program the system, he could, and he did
- The homeowner was amazed that we were able to save this system and get it functioning properly



The finished product

- The custom cabinets provided the storage that the customer was looking for. We added two sets of cabinets in the dining room to create serving areas for those large parties.
- The homeowner chose a nice light granite for the counter tops, this helped to brighten the space and provides a large amount of seating for all their guests
- The large vent hood works well, and has no problem keeping up with anything they want to cook
- The lighting control system is functioning flawlessly and allows the homeowner to create the desired lighting mood anywhere in the home
- Finally, the views of the lake are no longer blocked, and they can enjoy the morning sunrise from their kitchen while overlooking the lake



THE FINISHED PRODUCT

Custom walnut and white cabinets through-out provided more storage than expected.
All island outlets are built into the sides of the cabinets to keep the island tops clean.



THE FINISHED PRODUCT

- Commercial grade appliances provide the perfect place to show off their cooking skills. The kitchen includes a 48” gas cook top with electric induction pot warmer on the side, matching vent hood, and built in microwave.
- The kitchen sink along with the additional prep sink in the island gives more flexibility to the kitchen as does the double built in wall ovens. The kitchen also sports not one, but two dishwashers. One conventional style and one double drawer style on either side of the sink. This gives the capacity needed when entertaining. A built-in icemaker, wine fridge, and large built-in fridge are the finishing touches to an amazing kitchen.



AFTER





AFTER

AFTER



AFTER





AFTER