



A large, stainless steel refrigerator with a double-door top section and a bottom freezer drawer. It features a built-in water and ice dispenser on the left door.

A central kitchen island with a light-colored granite countertop and a dark wood base. The island includes a stainless steel sink with a high-arc faucet, a wooden cutting board, and a built-in bookshelf on the left side containing several cookbooks. A black stool is tucked under the island.

A stainless steel wall oven with a double oven configuration, featuring a digital display and control knobs on the top panel.

A stainless steel gas cooktop with five burners, positioned under a large stainless steel range hood. The cooktop has six control knobs on the front panel.

Two white, dome-shaped pendant lights with chrome accents hang from the ceiling, providing focused lighting for the island.

A sliding barn door with a black metal track and hardware, partially open to reveal a doorway with a light green wall.

A collection of kitchen items on the countertop, including a wooden cutting board, a white ceramic container with wooden utensils, and several colorful boxes of snacks.

A small, square framed picture with a yellow background and a central floral or landscape design, mounted on the white upper cabinet.

A small, square framed picture with a blue background and a central image of a teapot and cups, mounted on the white upper cabinet.

COOKING WITH PICKNS ITALIAN
THE FINEST COOKING
COOKS' MEAT
SOUS VIE
THE FINEST COOKING

RESIDENTIAL INTERIOR \$100,000 TO \$250,000

This empty-nester couple purchased the home in 2003. They have made various improvements throughout their home; however the kitchen area was last on their to-do list.

They were never happy with the oak cabinets and felt the kitchen was very dated and not complimentary to their lifestyle.

Their kitchen had always been the main gathering place for family and friends, especially over the holidays. They plan to live in this home for many years and wanted to make improvements to match their taste and lifestyle.

The husband wanted to take his cooking to the next level. To do that, the new kitchen would need commercial-grade appliances, including a 36" gas cook top, double wall ovens with a warming drawer, and a 36"-wide hood vent with warming lights. Additionally, he required a large island with ample workspace and easy access to cookbooks. Three sinks and improved lighting would make him a master chef.

The wife's needs included a wet bar that doubled as a coffee station, improved storage, maintaining the laundry room location, and better flow through the space.

TO WHAT DEGREE WERE THE EXPRESS NEEDS OF THE CLIENT MET?

Need: More work area to pursue homeowner's interest in cooking and accommodate new, commercial-grade appliances.

- **Solution:** An interior wall was removed to open the kitchen area and provide more space for appliances.

Need: While cooking and entertaining guests, the sink and prep areas became a pinch point that interfered with the food preparation process.

- **Solution:** The design included three sinks in the new kitchen, including two with disposals, and converting a butler's pantry off the dining room into a wet bar where cocktails could be made for guests without interfering with food preparations. An undercounter beverage refrigerator was also added to the bar area.

Need: Keep washer and dryer on first floor. Ideally, place in the new bathroom.

- **Solution:** A stacking washer and dryer pair, pedestal sink, and wall mounted toilet allowed these items to work in the new bathroom and despite its small footprint, the result was functional without feeling crowded.

TO WHAT DEGREE WERE THE EXPRESS NEEDS OF THE CLIENT MET?-CONTINUED

Need: The kitchen was crowded and did not work well when preparing meals. It was isolated from the family room and was not inviting to guests.

- **Solution:** The new cabinet layout allowed for more countertop area and a better workflow for meal preparation.

Need: The kitchen lighting was dim and did not provide enough task lighting. Specifically, they wanted the countertop area to be well lit.

- **Solution:** Recessed LED dimmable can lights were used throughout the kitchen and wet bar area. Task lighting was added to the countertop area, including undercabinet LED lighting. To illuminate the island, the design included LED pendant lights. The lighting plan also included lights inside the upper cabinets to accent the seeded glass cabinet door panels. All lighting is independently controlled and dimmable.

Need: Storage was limited in the kitchen. The client wanted a functional pantry storage solution.

- **Solution:** A custom, tall pantry was added in the kitchen with swing-out shelving units. Other custom storage solutions included adjustable height shelving, a pull-out spice drawer, in-drawer knife storage, and oversized drawers with heavy duty drawer slides to accommodate pots and pans.

TO WHAT DEGREE WERE THE EXPRESS NEEDS OF THE CLIENT MET?-CONTINUED

Need: Easy access for cookbooks.

- **Solution:** The design included a small bookshelf at the end of the island to allow for convenient access.

Need: The entry from the garage was crowded; the client did not want to lose the closet storage area but wanted this area more open.

- **Solution:** A custom boot bench with lockers includes overhead storage for non-seasonal items. Hooks for jackets and a shelf for hats and gloves keeps these items handy but tucked away.

Need: The footprint for the new bath/laundry room was small and the door swing would take up too much space in the kitchen.

- **Solution:** The existing bath and laundry room were combined using a barn door to leverage space typically allowed for the door swing. Using a small pedestal sink and wall mounted toilet took up less space and a stackable washer and dryer completed the space-saving design.

TO WHAT DEGREE WERE THE EXPRESS NEEDS OF THE CLIENT MET?-CONTINUED

Need: The client had a specific, detailed list of how the kitchen was to function. More space was required to meet these needs, but moving exterior walls was not an option.

- **Solution:** To accommodate the needs, space was taken from the narrow bathroom and storage closets. The bathroom was relocated and combined with the laundry. A storage pantry and floor-to-ceiling cabinets ensured no space was lost.

Need: Place to write shopping list or messages to spouse.

- **Solution:** Chalk board paint used on barn door to bathroom allowed for a large message area without taking up wall space needed for cabinets.

Need: A new and better pantry was needed to replace the one that was lost by taking out the interior wall.

- **Solution:** A custom wall pantry was added in the kitchen with swing-out shelving units. Other custom storage solutions included adjustable height shelving units, a pull-out spice cabinet, in-drawer knife storage, and oversized drawers with heavy duty soft close drawer slides to accommodate pots and pans storage.

TO WHAT DEGREE DOES THE PROJECT ENHANCE THE EXISTING STRUCTURE'S FUNCTIONALLY?

- Relocating the bathroom allowed for a larger pass-through area from the garage through the kitchen to the family room.
- The cabinet storage was increased by removing the closet off the kitchen and replacing that area with a large pantry and boot bench with locker system.
- Adding task lighting to the wet bar in the dining room made this counter space more functional and improved the scope of use to include daily use as a coffee station.
- Multiple lighting options were added in the kitchen for improved ease of meal preparation, and dimmable lights add flexibility for entertaining and evening accent/ambiance lighting.
- The pull outs in the kitchen are in logical areas where they would be used: waste bin pull out by the sink, pull-out spice rack next to the range, large, deep base cabinet drawers for more convenient access to larger pots and pans under the range.

TO WHAT DEGREE DOES THE PROJECT ENHANCE THE EXISTING STRUCTURE AESTHETICALLY?

- The kitchen and family room are now a relaxing, unified space to enjoy instead of a traffic area to stumble over family and guests.
- New kitchen flooring flows seamlessly throughout the first floor.
- The pendant lights over the island are mirrored with similar lights over the table.
- Replaced the oak tops of the pony walls to match the cherry material and finish of the island.
- Floating shelves in wet bar draw visual interest and allow the bar contents to be easily viewed for guests. A second set in the kitchen provide space for the homeowner to display special items.

IS THERE EVIDENCE OF SUPERIOR CRAFTSMANSHIP?

- Custom cabinetry designed to the client's specific needs list.
- Cabinetry includes 5/8" solid maple dovetail joinery drawer boxes, full extension, undermount self/soft close drawer slides, mixed finishes, including cherry island custom stained color and finish.
- Several oversized drawers
- Floating cherry shelves custom designed to compliment the new space with iron brackets, both in the kitchen and wet bar.
- Blended/new hardwood floors were sanded and refinished (including weaving into the existing).
- The kitchen includes a custom designed and built pantry and custom inserts in most of the cabinet drawers.
- Undermount power strips were integrated into the island design to meet electrical code requirements and not detract from the esthetics of the cabinetry.
- Large crown molding was used to complement the higher ceiling height and match the proportions of the space.

WERE INNOVATIVE USES OF MATERIALS AND/OR METHODS OF CONSTRUCTION USED IN THE PROJECT?

Examples include:

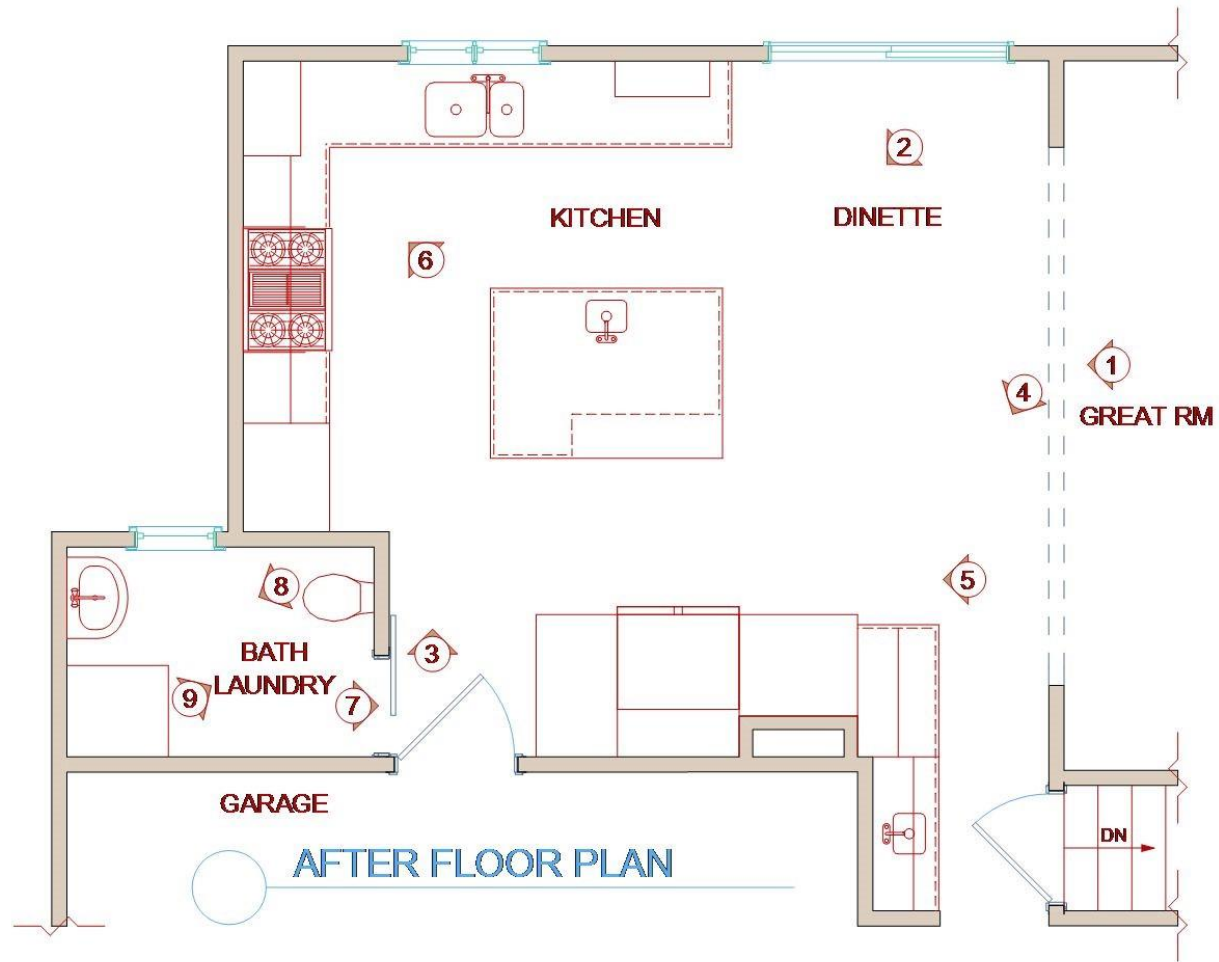
- Full-height tile backsplash in the kitchen
- Wilsonart Quartz countertops
- Blind corner pull out for small appliance storage
- Hidden hinges with integrated soft close cabinet hardware
- Full extension self/soft close on all drawers and pull outs
- Custom designed 36" wide pull-out drawer under cook top with adjustable dividers to allow for vertical pan storage.
- Disposal switch for the island incorporated into an under counter, low profile, power strip for convenience.
- Electrical outlets on the island are minimally visible so as not to detract from its visual interest.
- Wall hung toilet

DID THE CONTRACTOR OVERCOME DIFFICULT OBSTACLES?

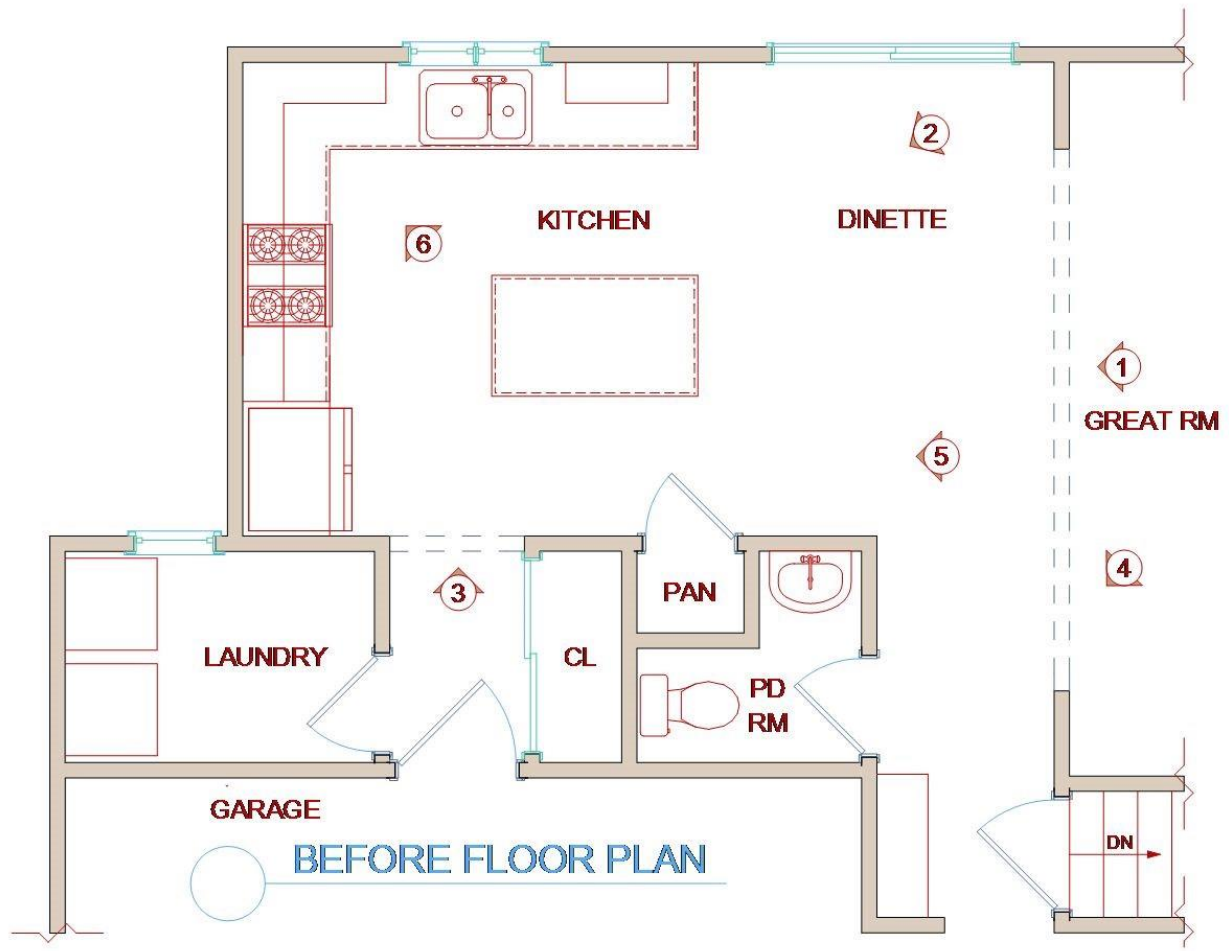
The available space to meet the client goals of adding more storage, improved functionality and commercial-grade (larger) appliances without expanding exterior walls itself was the difficult obstacle. This and other obstacles overcame included:

- Adding an air make-up unit to accommodate the commercial-grade hood.
- Designing a functional but not crowded space for the new laundry/bath in a small footprint.
- Added a pullout step stool in the toe kick under the cook top providing access to the upper floor-to-ceiling cabinets for those of average height.
- Moving the plumbing, HVAC, and electrical, previously in the old bathroom, into a new chase wall located behind the new pantry cabinet.

Floor Plan After



Floor Plan Before



DID THE CONTRACTOR OVERCOME DIFFICULT OBSTACLES?

This during photo shows existing walls with mechanicals that needed to be relocated. The solution was to build a 12" deep wall behind the pantry cabinet to run plumbing, electrical, and duct work.



KITCHEN AFTER AND BEFORE



• AFTER 1



• BEFORE 1

KITCHEN AFTER AND BEFORE



- AFTER 2



- BEFORE 2



- AFTER 3

KITCHEN AFTER AND BEFORE



- BEFORE 3

KITCHEN AFTER AND BEFORE



- AFTER 4



- BEFORE 4

KITCHEN AFTER AND BEFORE



- AFTER 5



- BEFORE 5

CORNER CABINET STORAGE AFTER AND BEFORE



- AFTER 6



- BEFORE 6

WET BAR DETAILS

The new wet bar features an accent faucet, wine bottle cubbies, a beverage refrigerator, and ample storage for the client's bourbon collection. The seeded glass panels on the upper cabinets with glass shelving also complement the cabinet's interior with LED dimmable accent lighting.



BENCH AND LOCKER CABINET WITH
NON-SEASONAL STORAGE ABOVE



- AFTER 7

ELECTRICAL DETAILS AND STEP STOOL STORAGE



- Low profile undercounter power strip with switch for island sink disposal and a power strip on the other side with a dimmable switch for the island pendant lighting
- Low profile under cabinet outlets
- Fold up step stool stored in toe kick space

ADDED STORAGE FOR PANS AND COOKBOOKS





Pull-out spice storage conveniently stored to the right of the cook top.

26" deep ample storage pantry with convenient swing out center shelving units.



Knife storage designed around client's exact requested layout.

LARGE DRAWERS FOR ORGANIZED PLATES AND GLASSWARE



New Compact Bathroom



• AFTER 9

• AFTER 8

