

TenPlus GUIDES

10+ Tips For A Fabulous Kitchen Remodel



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Ten+ Tips For A Fabulous Kitchen Remodel
by John Clark of @designREMODEL



CONTENT

Everyone loves a good top ten list. Read on for our list of our 10+ favorite must do's for remodeling your kitchen:

TWO TONE CABINETS	3
MIND THE GAP	4
DITCH THE BACKSPASH	5
UP THE WALL	6
SHALLOW DEPTH TALL PANTRY	7
BETTER MICROWAVE LOCATION	8
BEVERAGE CENTER	9
LED UNDER-CABINET LIGHTING	10
WALL SHELVES	11
CABINET OPTIONS	12
+ CHARGING STATIONS	13
+FLOOR MATS	13

Two Tone Cabinets

Two Tone Cabinets Add some visual interest to your kitchen with two tone cabinets.

In a recent remodel, we installed all White cabinets for the main portion of the kitchen and the island cabinets were a beautiful Harbor Blue. Mixing these two colors made for a nice contrast and made the kitchen more inviting.



TIP
2



Mind The Gap

Mind The Gap I always cringe when I see a gap between the cabinet tops and the ceiling. Who has time to dust those tops? Fill that gap by choosing taller cabinets and finishing them with a nice molding detail. Done right, this can transform a kitchen from blah to Wow! Another useful tip is to install a full depth cabinet over the top of the refrigerator with full height panels on either side. This will give you more storage space as well as a built in look.

Ditch The Backsplash

TIP
3



Ditch The Backsplash Along with the gap (mentioned in the above tip) another pet peeve of mine is seeing a 4" backsplash made of the same material as the countertop topped by tile. This just looks chunky and often downright ugly. So ditch that block of material and start the tile at the countertop and run it up the wall for a crisp clean look.

TIP
4



Up The Wall

Up The Wall If space and budget allows, cover open wall spaces around your cabinets with tile. Many tile backsplashes stop at the cabinet bottoms. Keep going for a richer, more distinctive look. Also, when installing tile, be sure to use epoxy grout for its durability and stain resistance.

TIP
5

Shallow Depth Tall Pantry



Shallow Depth Tall Pantry Tall pantries that are not as deep as standard 24" deep pantries are easier to use and items do not tend to get lost in the abyss within. In addition, you have more usable space than pantries with roll-out trays. Those trays and rolling hardware take up a fair amount of space. I have found that 15" deep pantries tend to work well in most cases. It's wonderful to open up the doors and be able to see everything at a glance.



Better Microwave Location

Better Microwave Location Many homeowners do not like having the microwave located over the stove for a number of reasons. Too high. Too bulky. Distracts from the look of the kitchen etc. And having the microwave on the counter can take up valuable workspace. Fortunately, there are a number of better locations for the microwave than over the stove if you have the room.

1) Drawer Microwave: This is a microwave that acts like a drawer. Usually you touch a button and the drawer opens automatically and you place the item you are cooking inside. These work well in an island as well as in any cabinet run. Best placed close to the refrigerator. The one downside to a drawer microwave is that cleaning them can be awkward as they are below the top of the counter.

2) Built in Microwave: This can be as simple as taking a countertop microwave and having it sit on an extended shelf as part of an upper cabinet. Another option which is our favorite, is to have the microwave built into a tall cabinet. In a recent project, we installed the microwave into a shallow cabinet and borrowed the needed depth by bumping the back of the microwave box into a garage. This enclosure was then boxed into to meet fire code.

3) Wall Oven/Microwave combination: If you have the room for a wall oven, you usually can mount a built in microwave in the cabinet above.

TIP
7



Beverage Center

Beverage Center If you have an island or cabinet space to spare, a beverage center is a popular option. You can use it to store wine and other assorted cool drinks saving valuable space in the refrigerator (which often can become crowded in the warmer seasons with the assortment of cold drinks.) When looking at this appliance to purchase, be sure to specify for under cabinet or built-in use. The small stand-alone fridges do not last when used in an enclosed space due to overheating issues and they are typically too short for proper under cabinet use.

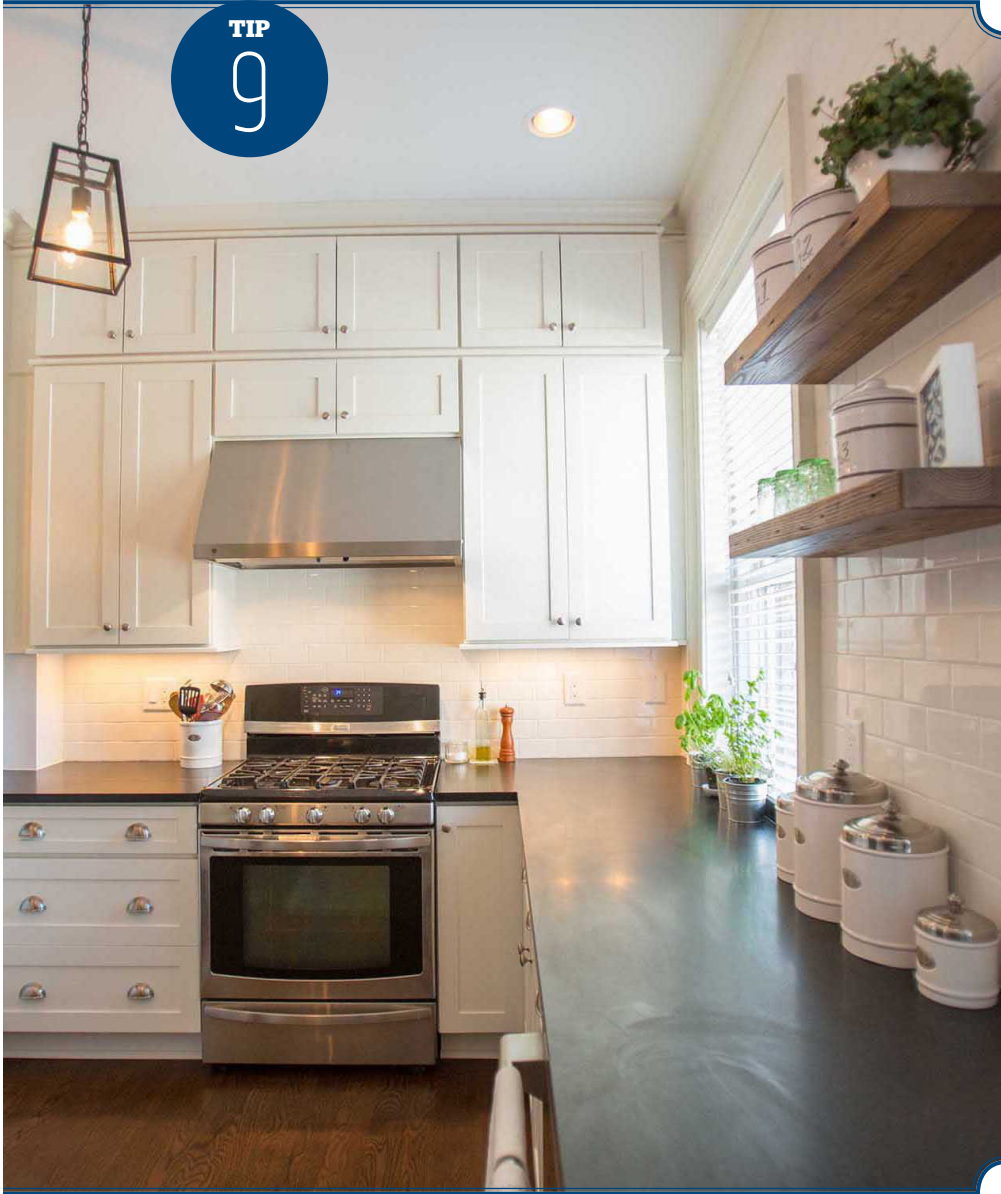


LED Under-Cabinet Lighting

LED Under-Cabinet Lighting LED lighting has transformed lighting in the last few years. Energy saving, warmer, brighter lights that run cooler. There is much to like about LED's! Make the most of this innovative lighting option by installing it on the underside of your cabinets to fully light your countertops, workspaces with virtually no shadows. This type of LED lighting comes as a very thin self-adhesive tape that sticks to bottom of the cabinets. What I particularly like is that you can use this on narrow cabinets, thus lighting up small countertop areas that often did not have lighting due to their narrowness. Also, consider updating your existing recessed lights with LED retrofit kits. These will allow you to swap out your incandescent bulbs in the recessed lights for new LED Bulbs that can last up to 20+ years.

TIP

9



Wall Shelves

Wall Shelves Floating or mounted on wall brackets, open shelves provide a different visual look to a kitchen than having the walls covered by cabinets. This approach gives you the opportunity to be creative with the shelf material such as shown in this picture. This was part of a recent project where we used reclaimed wood that was 100+ years old from a local saw mill to make the shelves.

Cabinet Options

Cabinet Options Here are options for your cabinets that will give you more value for your remodeling dollar.

1. Full depth cabinet over the fridge. Often times this cabinet is given short shrift to save money. You end up with a useless cabinet that is set too far back from the front of the fridge. When choosing a full depth cabinet, you will need to use a side panel at least on one side of the fridge and this will create a more built-in look. Plus, having a full depth cabinet will provide space for large, bulky items.
2. Double Trash/Recycle Roll Out. If space allows, include a double bin rather than a single. You will be able to put trash in one and recyclables in the other. This cabinet is usually 18" in width to allow for the double bin.
3. Add sized-to-fit drawer dividers especially for cutlery and cooks' tools.
4. Be sure to request full extension drawers in your new kitchen. These allow you to open your drawers all the way for full access. Full extension hardware typically comes with a soft/self-closing feature.
5. All wood cabinets. Be sure to request all wood cabinets. No particle board. Why? We find that cabinets that are built with particle board are more difficult to install and are still susceptible to moisture penetration over time which is not good for the longevity of your cabinets.





+Floor Mats

+ Charging Stations

+ Floor Mats Use GelPro mats under your kitchen work areas for all day comfort. These thick, well constructed mats will ease the impact of constant standing on your body and are easy to clean. Plus use Waterhog Mats like those sold by LL Bean at entry doors, under pet dishes and in front of the refrigerator to catch water spills.

+ Charging Stations Be sure to add more receptacles in strategic locations that will allow you to charge multiple electronic devices. You could even have a receptacle installed inside a cabinet if you want to tuck those devices away while they charge.



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