

Draw Your Kitchen

With your design consultation, look through magazines and books to help get ideas on your new kitchen. With a pad of paper and all of your materials (magazines, books and other product research) start playing with different design options. Now is the time to experiment with special features you have been thinking about. What about adding a shelf those those cookbooks, and island with seating and some extra storage and maybe a pantry also. Make a folder of all your wants using magazine and brochure photos or your own ideas.

Measure

We'll need your room measurements to prepare an estimate for the kitchen. We need accurate measurements and be sure to include all walls , windows and doors.

Measuring Tips:

WALLS:

1. Draw a rough outline of your kitchen.
2. Measure your first wall from corner to corner and write the measurement in inches.
3. Measure the wall again, this time from one corner to the edge of the molding of the first window (or door) opening.
4. Measure across the window or door opening (including molding).
5. Measure from the window or door's molding to the far wall. (If there is another opening in this wall, repeat steps 3 & 4).
6. Make sure the total of measurements from steps 3-5 equal your first wall measurement.
7. Repeat for all walls. Note half walls and pass-through (both length and height).

WINDOWS AND DOORS:

1. Measure from floor to bottom edge of window sill molding.
2. Measure from sill to top of window molding.
3. Measure from top of window molding to the ceiling.
4. Measure from floor to ceiling (do this in 2-3 places along the wall for greatest accuracy).
5. For doors, measure from the floor to the top of the molding, then from the top of the molding to the ceiling.
6. Measure width of door (including molding). Indicate which way the door swings.

[Download pdf of Kraftmaid's excellent planning guide.](#)

Budget Considerations

The cost of your remodeling project depends on a wide range of variables including what materials and accessories you choose, the contractors and sub contractors fees and if you are replacing the appliances.

Cabinets typically account for up to half the cost of your project. Installation and labor costs make up the next largest portion. Then the costs of counter tops, flooring, and any appliances. Cabinets range from a basic to a deluxe price range depending on quantity, style, wood species and construction features. The more intricate the design, the higher the price will be. If you have a budget in mind, your Kitchen Designer can help you with this by suggesting materials and manufactures. We are here to help you and to answer questions and work with you.

Kitchen Layouts

1. The L-shaped Kitchen:

In an L-shaped kitchen layout, a natural work triangle is created from continuous counter space and work station on two adjacent walls. The benefit of this kitchen floor plan is that it not only provides the cook with an efficient work area, but it typically opens to a nearby room, making it easy for the cook to talk to guests.

2. The U-shaped kitchen:

The U-shaped kitchen is the most versatile layout for kitchens large and small because the layout offers continuous counter tops and ample storage, which surrounds the cook on three sides. In larger kitchens, this floor plan is spacious enough to be divided into multiple work stations for cooks to easily prepare a meal together without getting in each others way. To enhance this type of kitchen maximize storage and keep counter tops clutter free, conceal the microwave in a base wall cabinet and store cooking essentials in a Lazy Susan.

3. The G-shaped Kitchen:

The G-shaped kitchen is a version of the U-shaped kitchen layout, with the same amount of counter space and storage options that surround the cook on three sides. However the difference with the G-shaped kitchen floor plan is the peninsula wall of additional cabinets. To enhance the G-shaped kitchens can seem cramped. To make the room feel more spacious, open up the wall in a nearby room and create a pass through or breakfast bar for the family.

4. The Straight Kitchen:

The straight wall floor plan is ideal for smaller homes. the work triangle in this kitchen layout is less like a triangle and more of a work line with all three kitchen zones along one wall. To enhance the straight wall kitchen add additional storage and maximize the space by stacking cabinetry such as the wall pantry pull out above the base cabinets.

5. The Galley Kitchen:

the galley layout has a work space large enough for one cook. In this kitchen floor plan, the work stations face each other on parallel walls, creating a small work triangle. To enhance the galley kitchen stack cabinets to maximize space. Add lights under the cabinets and brighten the room with glass doors and interior lights. If possible add a pass through to open the kitchen.