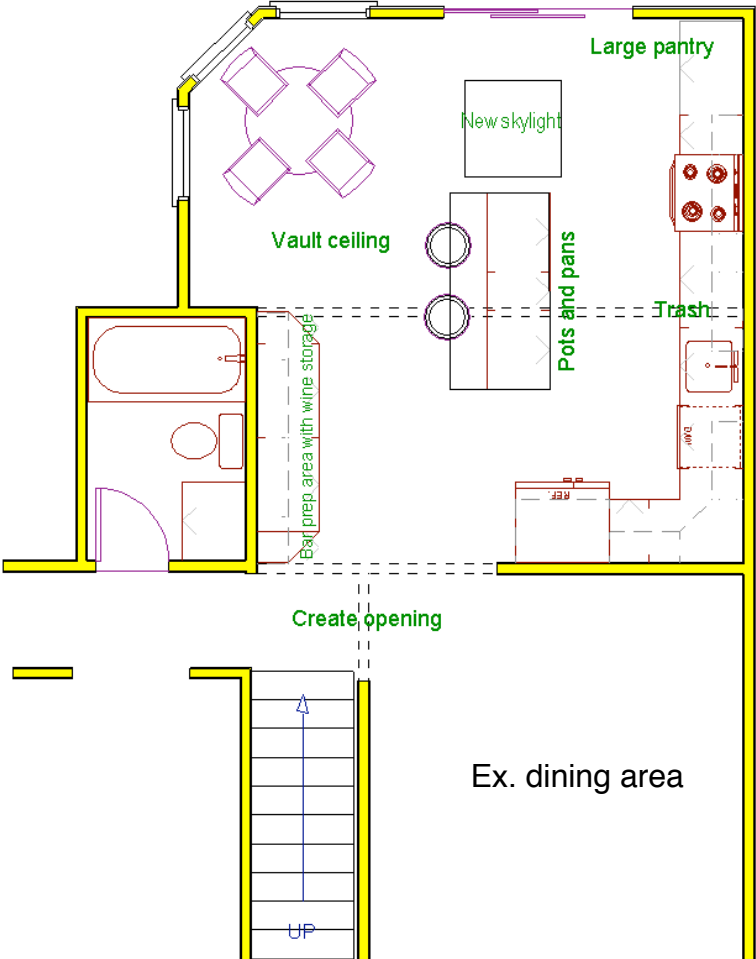


Before

Poor and unsafe traffic patterns created by the corridor kitchen and into the rear dining area.

Insufficient counter area.

Insufficient cabinetry.



After

Traffic pattern is now safe and improved by the new opening. It does not interfere with the work triangle.

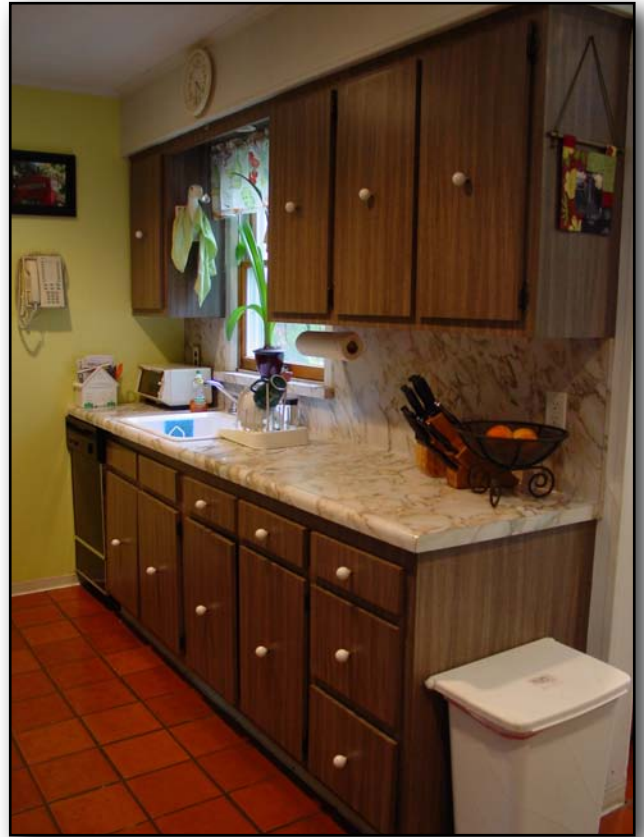
The new opening also keeps the front dining area separate from the kitchen, as the homeowner requested.

New layout keeps bar prep area easily accessible for dining area and entertaining guests.

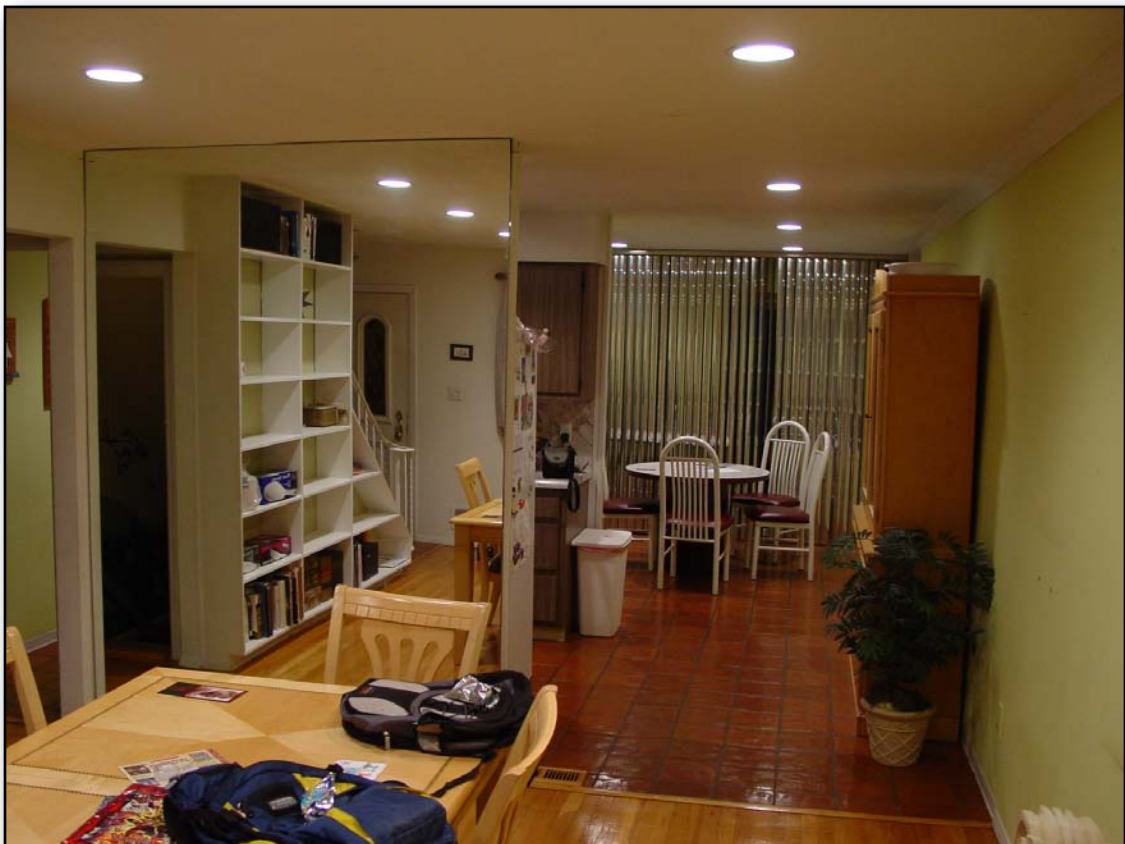
Island has required space all around.

Ample cabinetry, drawers, storage, and counter areas are provided for the kitchen.

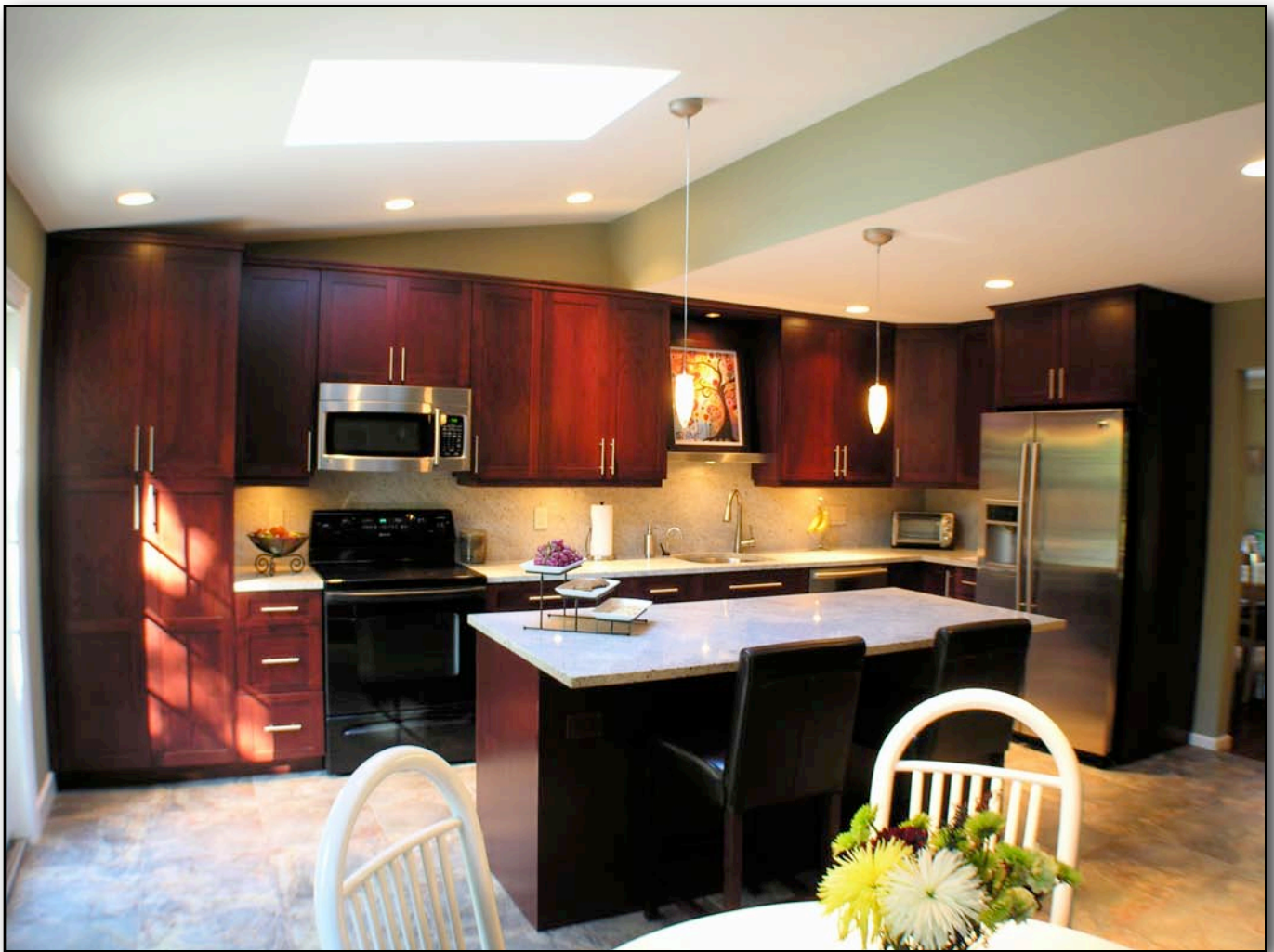
Vaulted ceiling and skylight adds additional natural light.



Old unsafe kitchen with minimal storage and counter area.



Previous traffic flow to the rear addition with the mirrored wall in the middle.



New kitchen with ample storage and counter area.



New traffic pattern with wider entry from hallway on the left. Note that the bar prep area is located right next to dining area for easy entertaining.

The owners were very unhappy with many items in their old kitchen. The kitchen was way too small for their family. It had insufficient storage, poor lighting, unsafe traffic flow and was very cramped to work in.

The homeowners desired:

- 1) A larger kitchen with a contemporary feel yet warm.
- 2) A brighter kitchen with more natural light.
- 3) More storage, counter area, and drawers.
- 4) A large easily accessible pantry.
- 5) An island for their two children to sit at.
- 6) A bar prep area with wine storage that did not use valuable cabinetry storage.
- 7) Under cabinetry lighting.
- 8) Better heat, as the existing forced air was not sufficient.
- 9) A durable floor that was easy to clean.
- 10) To keep their formal dining area separate from the kitchen.
- 11) Table seating to be part of the new design.

Solutions:

- 1) By removing the old corridor kitchen we were able to utilize the rear extension in our new plan. Creating a very nice size area to work with.
We chose a Cherry wood recessed cabinet door style to pick up on a contemporary theme. The use of a dark stain with the grain that cherry affords creates the warmth the homeowners desired.
Stainless steel rail handles were used on the cabinets for the modern look and to match the stainless appliances. A custom stainless shelf was also made to hold artwork above the sink for a decorative statement.
- 2) By vaulting the ceiling and adding a skylight we were able to add volume to the space and allow more natural light into the new kitchen area.
- 3) The cabinetry was installed to the ceiling to provide more storage space. Drawer bases were used by the refrigerator, stove, and in the island to provide plenty of drawer storage. There is generous counter area for work and landing purposes by the stove, sink, and refrigerator. Additional counter area is provided by the island. The aisle ways around the island have adequate room for safely functioning in the work triangle, without interference from any traffic pattern.
- 4) A large pantry was provided with adjustable roll out trays for additional storage and easy access.
- 5) The island is big enough to seat 4 people, plenty of room for the owners children to use. The island also provides two cabinets with slide out trays for ample pot and pan use. A slide out trash was provided by the sink area. The island also provides more counter top landing area for the refrigerator.
- 6) The bar prep area was positioned so it can be very accessible while entertaining in either the kitchen or dining area. The obscure glass doors provide a nice contemporary visual touch and allow exposing the contents while still giving protection for them. There is ample counter area for use on any occasion. The wine storage on the ends were custom made with a square box theme to compliment the modern design. They are located underneath the hanging wall cabinets so as not to interfere with any storage.

- 7) Task lighting was provided through out the kitchen with the use of under cabinet lighting, a light over the sink, and pendant lights over the island. General lighting is accomplished with recessed ceiling lights. A decorative light was also used for the art work over the sink area.
- 8) Electric radiant heat was used in the kitchen to provide adequate heat for the new area, as well as to provide an energy savings for the owner.
- 9) The porcelain flooring has a durable easily cleanable surface and provides a great conductor for the radiant heat.
- 10) The new layout, while providing a better traffic pattern from around the house, also keeps the formal dining area separate from the kitchen as the owners desired.
- 11) There is also room for a four person table located in the corner of the room by three windows to let in natural light.

Safety and Functionality concerns:

- Aisle ways are maintained at a safe 42”.
- A fire extinguisher was installed under the sink base for easy access.
- All landing and work areas meet requirements.
- The cabinetry used, makes use of full extension glide drawers with “Blum motion” hardware allowing easy access to the full drawer as well as protecting the drawers when closed with force.
- A custom wood saddle was fashioned to transition from the wood flooring to the new tile work.
- An instant hot water dispenser was installed by the sink for the homeowners convenience as they drink a lot of tea.
- An Lcd television was installed by the eat in area for the owners.
- A lazy susan was used in the corner cabinet for easy access.

Other Items:

- A small crown and light rail was used for the finishing touch to the cabinetry. End panels were used to encase the refrigerator for a built in appearance.
- The Bianco Romano granite counters and backsplash contrasts nicely with the dark cabinets. It was finished with a square edge to keep with the modern theme. Installing the granite as a backsplash keeps the clean look of the kitchen and also is very easily maintained.

Obstacles and issues:

- The transition from existing flooring to a new tile floor installed in a “mud job” is always a little tricky. We solve this by fashioning a custom wood saddle.
- Upon demolition, it was also discovered that a previous contractor had incorrectly run plumbing lines and cut into the floor beams above the kitchen. We corrected the issue by framing, tecoing, and resting new sistered joists on our new headers.



Vaulted ceiling with skylight creating volume and natural lighting.



Ample storage options, with large pantry with slide out shelving, easy accessible corner lazy susan, and drawer bases.



Bar prep area has plenty of storage and usable counter area.

The obscure glass doors show off the glassware.

Wine bottles are neatly contained in the storage boxes while not using cabinet space.



Electric radiant heat and porcelain floor install.





Simple built up crown and light rails.
Pendant, under cabinet, and decorative lighting.
Decorative stainless shelf with artwork.
Instant hot water dispenser.





Custom wood saddle.



Island storage with drawer base.

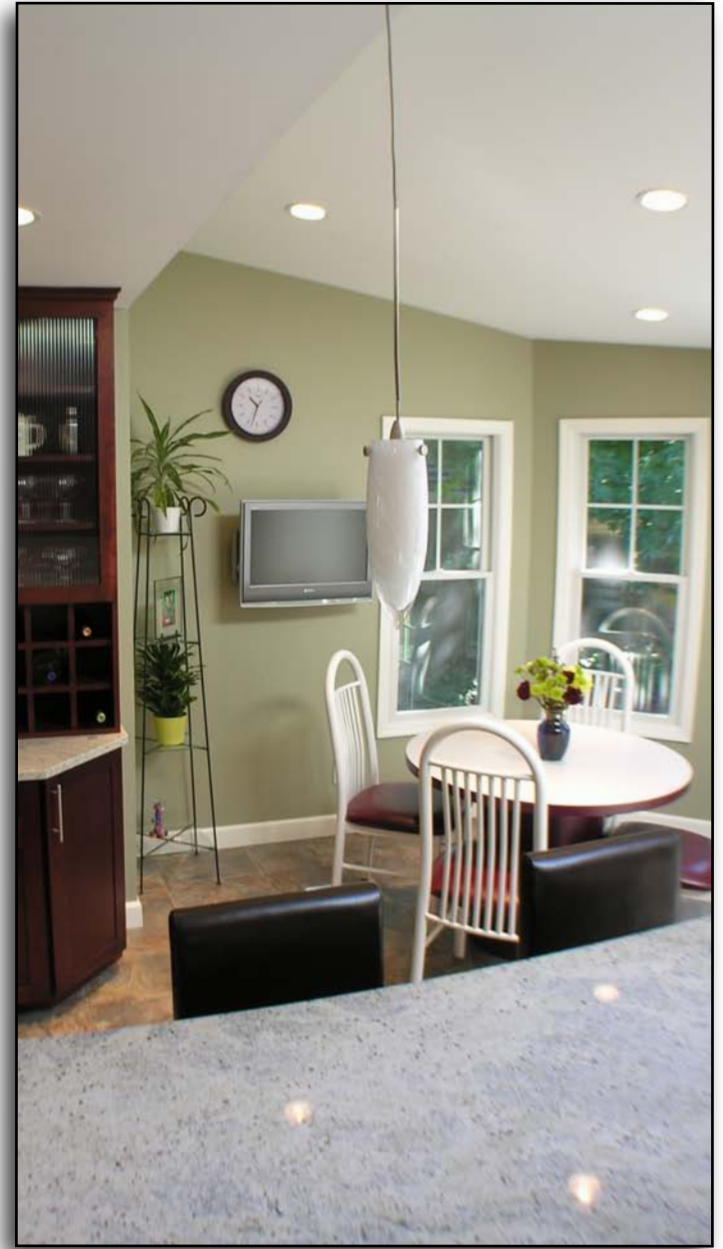


Table area by windows with tv.

