

Design Tips

EXPRESS
KITCHENS

Your kitchen; faster, better and for less.

The kitchen is the central hub of the home. So when you decide to remodel, the look, the layout and the functionality must meet your needs, personality, and lifestyle. Carefully consider what you want to gain from the new design and determine an order of priorities. You need to think about

What works in your present kitchen?

What features are important to you?

How do you plan to use your kitchen - is it for cooking and eating or for lounging and entertaining?

What layout fits the space best?

What styles and colors fit your taste and decor?

What is your budget?

Here are some tips to help create the kitchen you've always wanted!



Create a file of ideas

Take some time to find styles, pictures, decor and design elements that inspire you. Tear them out, print them out or take pictures and collect them all in one place. This will help you keep your thoughts organized. Write down what you like about specific features, colors or styles in the images you collect. Over time, you will find trends that can help you determine what your tastes and preferences are.

Consider functionality

The **work triangle** relates to the efficiency of movement within the kitchen and is a main element in designing functionality into your new kitchen. It is designed to keep your kitchen's workstations near the cook, while keeping them far enough apart to maintain open space and keep traffic away from the cooking area.

Keep in mind that the following guidelines are not "set in stone." Occasionally, the only possible layout for your kitchen may break or bend a rule. But, by using the guidelines in your kitchen layout, an efficient design that minimizes traffic in the work zone can be achieved.

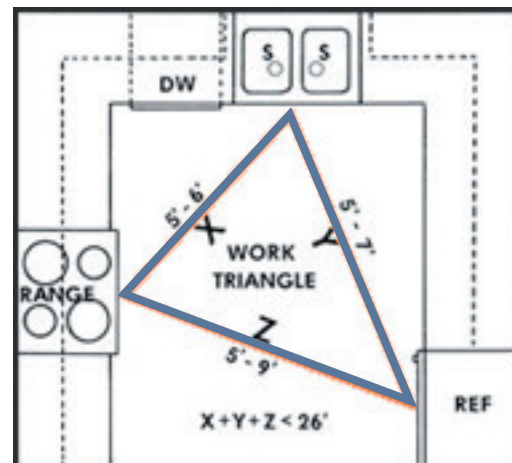
Consider functionality (continued)

Work Triangle Guidelines:

The triangle's three points connect at the center of the sink, refrigerator, and range or cooktop. The sum of the three sides should not exceed 26 feet, and each leg should measure between 5 and 9 feet. It should not cut through an island or peninsula by more than 12 inches. No major traffic patterns should cross through the triangle.

Other functionality measurements to consider are:

- The width of a work aisle should be 42 inches wide for one cook and 48 inches wide for multiple cooks.
- A minimum of 12 inches of landing area on one side of a cooktop or range and 15 inches on the other provides an adequate landing surface.
- There should be 15 inches of counter space on the handle side of the refrigerator, or 15 inches of landing area on either side of a side-by-side refrigerator. If this isn't possible, allow for a 15 inches landing area no more than 48 inches from the front of the refrigerator.
- For ease of use, a section of continuous countertop at least 36 inches wide by 24 inches deep should be designed next to a sink.



Kitchen layouts

The goal of a kitchen layout is to create a design that fits your space requirements and is functional, efficient, and comfortable. There are generally five basic kitchen layouts. Although variations exist, most fall into one of these arrangements.

L-Shaped Kitchen

The L-Shape is the most popular design and works for any size kitchen. It consists of workspaces on two adjoining walls running perpendicular to each other. No traffic flows through the work area and it functions well for two people working at the same time. This layout is great for incorporating an island that can be used as a workspace or eating area.

U-Shaped Kitchen

For both large and small kitchens, the U-Shape provides versatility. The U-Shape surrounds the cooking area on all sides and allows for ample countertop space and storage. It is easy to create a functional work triangle and is a good choice to create separation between the cooking and dining space.

G-Shaped Kitchen

The G-Shape is a U-Shape with the addition of a peninsula or a partial fourth wall. It is popular as the fourth wall provides extra countertop and storage space. This shape works well for large, open kitchen areas because the fourth wall limits walking space and is more enclosed. By adding a second sink, cooktop or range, this layout accommodates two work triangles.

Single Wall Kitchen

A Single Wall is perfect for smaller homes. In this layout the sink is between the range and the refrigerator. Make sure the refrigerator door opens away from the sink to eliminate a break in workflow.

Galley (Corridor) Kitchen

The Galley is the most efficient for a narrow space. It has workspaces on two opposing walls with a single traffic lane between. The cooktop is on one side and the refrigerator and sink on the opposite side allowing for easy workflow. In this design, the kitchen can open to the rest of the house on one or both ends.

Work from a budget

Remodeling your kitchen can be a great investment of added-value to your home. With proper financial planning, the complex decisions involved in a kitchen renovation can be made easier based on a well thought out budget. It is widely accepted that a kitchen remodeling budget should not exceed 15% of the fair market value of your home.

Knowing what you want to spend, or have to spend, is the start of putting a realistic budget in place. If you are using a professional to perform any of the work, get several estimates and that will help determine the rest of the budget for pricing out the items you want and need in your kitchen.

Here are categories to consider and typical breakdown of costs:

40% Cabinetry

20% Countertops & Flooring

15% Appliances

15% Fixtures

10% Overrun (allow 10% to account for the unexpected)

Interior Design Considerations

There are several important interior design concepts that should be kept in mind while you think about the design of your new kitchen. As ideas come together, use the list below to help guide and shape the design direction into a new kitchen that you will love for years to come!

Balance

Balance relies on placing objects according to their visual weight. An object's visual weight is determined by its line, form, color, and texture elements. Attention is drawn to objects with the most visual weight. Darker shades, bright colors, and strong textures lead to a heavy weight. Cooler shades, subtle textures, and reflective surfaces give an object less visual weight. To maintain balance, distribute the elements equally throughout the room.

Emphasis

Emphasis is expressed as the focal point object of the room. This point should be obvious as you enter the room because it is the area that immediately draws your attention. All other objects in the room can help emphasize the focal point in a room through effective use of line, form, color and texture.

Rhythm

Rhythm helps the eye move easily from one object to another and creates a feeling of a unified whole. It is created through repetition of line, form, color, or texture. Progressive rhythm is the gradual increasing or decreasing in size, direction, or color of objects around the room.

Harmony & Unity

A well-designed room encompasses a sense of order that is not forced. A consistency, or harmony, of sizes, shapes, colors, and patterns are incorporated to help give the room its own personality. Too much unity can get boring and too much variety can cause an unsettled feeling. The right mix is vital for harmonious design.

Proportion & Scale

Proportion and scale relate to the sizes of objects in a room. Proportion refers to the size of part of an object as it relates to another part of the same object. Scale refers to the size of one object when compared with another, or with the size of the space in which it is located. Good proportion and scale mean no object seems too large or small for a room.

Understanding the language of design is to know how these concepts work together so you are able to incorporate them into your new kitchen and the rest of your home. Remember, BuyKitchens.com has professional designers ready to assist you. Good luck!