

CHEF'S SPECIAL

NARI CotY Kitchen

\$60,001 to \$100,000

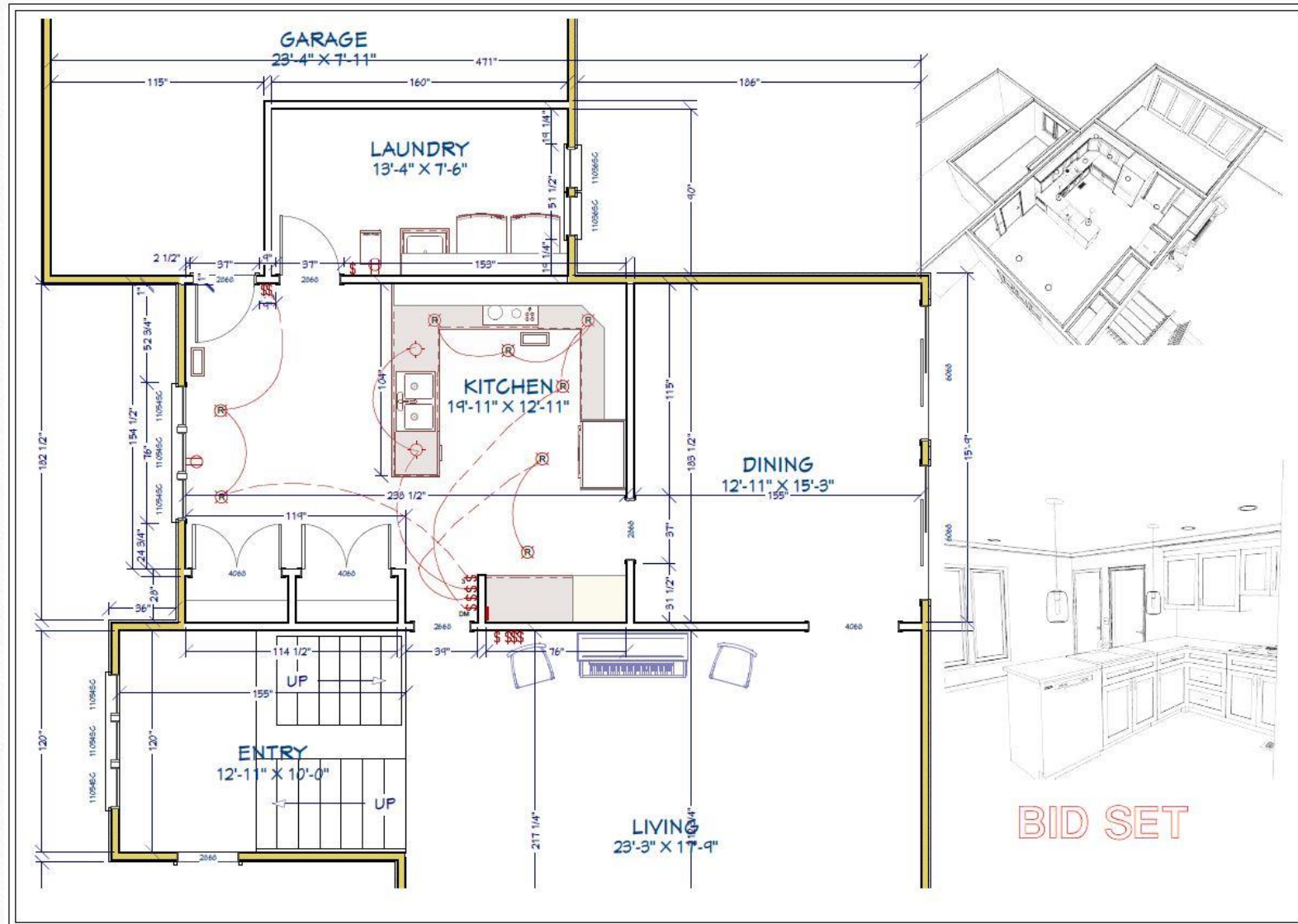


The Project Goal or Objective:

This kitchen remodel started with Owner's wish to replace an electric glass cooktop with a commercial style stove and update the cabinetry.

They also wanted:

- To entertain guests
- More counter space
- Open the kitchen up to the living room



BEFORE PLAN

3D RENDERING EXISTING FLOOR PLAN

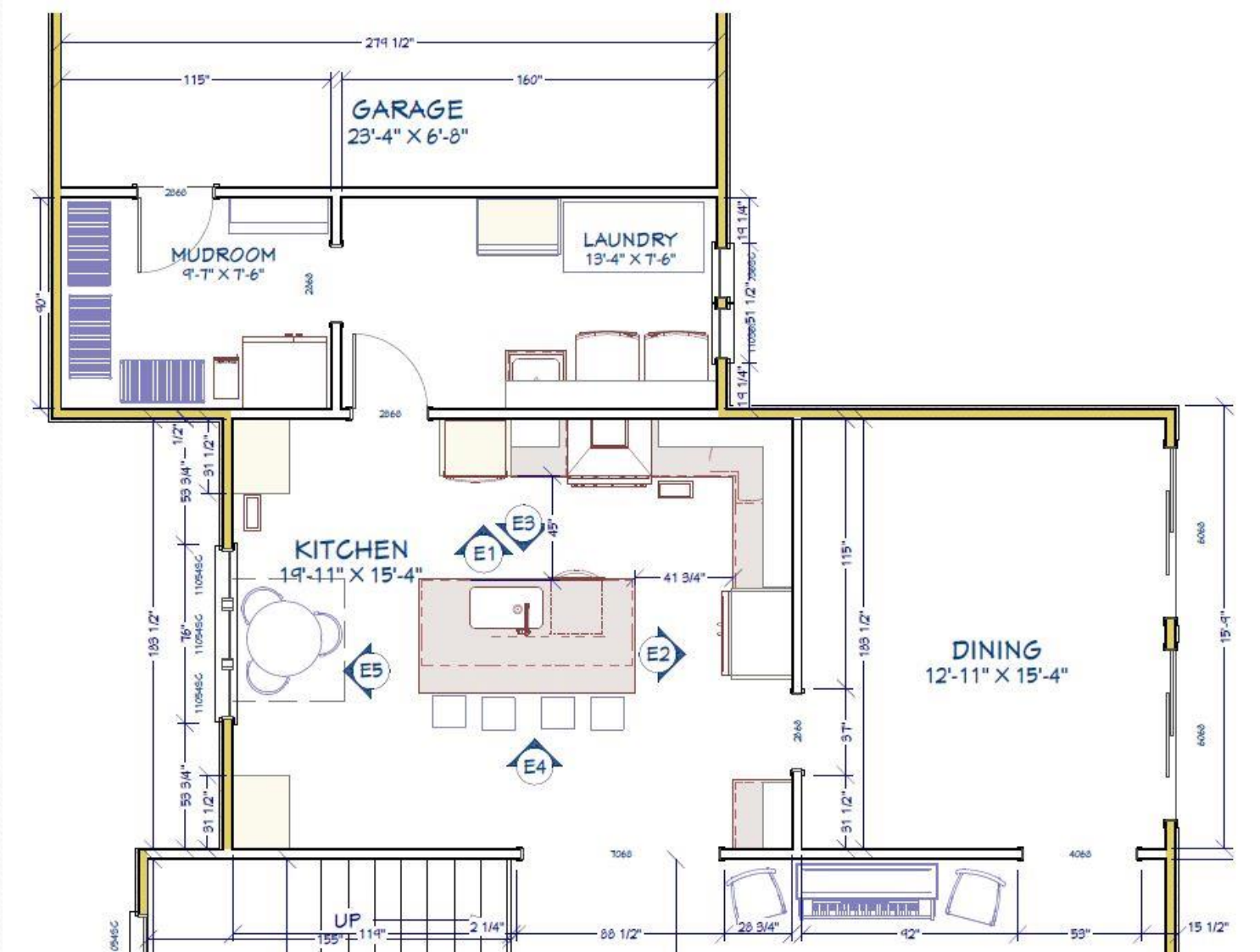
The peninsula made for an inefficient traffic pattern. Closets and a desk close down the entry to the adjacent living area.



PROPOSED 3D RENDERING

The new arrangement gives the cook much more usable counter space in addition to appliances that would work with her culinary skills. A large island and a larger opening to the living area gave her more ability to entertain guests. In addition an 8' x 10' offset in the garage was closed in to create a mudroom.





PROPOSED PLAN

KITCHEN

BEFORE



AFTER



Peninsula Before

- The peninsula created a cramped work space.
- The electric cooktop that started the whole thing!
- Note the floor register under foot at the cooktop.



Main Work Area After

- 36" Wolf range was the centerpiece of the new layout
- All drawer design used for cabinet storage.
- Lazy Susan in corner to utilize space.
- Wall oven and convection microwave add to cooking options.



Island Features

- 33" deep single bowl sink with w/commercial style hi-arc faucet
- 12" Pull-out spice rack behind range for convenience
- Pull-out trash/recycle center
- Large size for entertaining and serving (50" x 92")



Island Rear Storage

- 12” deep storage cabinets on rear of island for additional storage.



WALL OPENING ENLARGED

Desk & Oven Removed to Allow for a Larger Opening to Living Room



30" Opening Enlarged to 66" Engineer specs required due to load conditions.



OPENING SEEN FROM LIVING ROOM

BEFORE



AFTER



MUDROOM ADDITION

The door on the left was a direct entry to the Garage. Door on right door is the Laundry.



The door is walled up to direct traffic through new Mudroom & Laundry



STORAGE & SPACE SOLUTION

Closets were removed to allow for seating at the new island. Floor patching was required.



Pantry cabinets with roll-out treys add efficient storage in half the space of closets.



Summary of Solutions Provided

- 36" Dual Fuel Wolf range with a 400 CFM Vent-a-Hood provided the cooking power they were looking for.
- A KitchenAid single oven with a convection microwave rounded out the appliance package.
- Two storage closets were removed to allow more floor space for a large island.
- Two pantry cabinets with roll-out shelving provided more usable storage.
- A desk and double oven was rearranged to allow for a large opening to the living room
- Created a Mudroom by closing in a portion of the garage for storage and a better flow through the kitchen
- We employed an engineer to design the transfer of loads to the foundation.