



7 Things to Remember While Planning Your Kitchen Renovation

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7 Things to Remember While Planning Your Kitchen Renovation

When the kitchen is the centerpiece of your home, it's important that the space fits with your decor, your cooking needs and your family. If you're spending the majority of your time in the kitchen and it just isn't up to par, it's time to think about renovating.

Kitchen renovations can help transform a small, cluttered room into a large, organized space that's as nice to cook in as it is to look at. As you plan your kitchen renovation project with Alure Home Improvement's team of custom kitchen and bath designers, there are seven important tips to consider so you end up with your dream kitchen.

1. GET OFF ON THE RIGHT FOOT

Beginning a kitchen renovation can be the toughest part. What's the first step? How can you turn your idea into a reality?

The first thing that you should do is set a positive tone for the entire project. Finding a reliable partner to help you go from conception to completion is a good place to start.

You want a company that stands behind its products and keeps the project on the predetermined timeline. In addition to having the work done in a timely manner, it's also critical that it's done exactly as discussed and there are no significant design or budgetary changes.

Starting with a trusted and reliable partner is the best way to ensure a successful kitchen renovation.

One common problem to avoid when

starting a kitchen renovation: If you don't thoroughly research a company or contractor prior to enlisting help, you can find yourself with a project that's over budget, incomplete and not what you want.

2. CREATE A PLAN WITH YOUR DESIGNER

Once you've partnered with a designer, you can discuss the details: Figure out what you want and what you can afford. Before you start discussing dream appliances, the countertops you're picturing or the storage you need, start by discussing the big picture with your designer.

The first step of talking about the big picture is the initial consultation at the home. This is when you meet with your designer to discuss your ideas. It allows you to create a master plan so that everyone is on the same page.

First, talk about the scope of the project—are you giving your kitchen a facelift or drastically increasing the square footage? Scope is typically determined by need and budget. Once you tell your designer what you're looking for and how much you want to spend, he or she can develop and present you with attractive options.

The best designers can take your needs, wants and restrictions—financial or special—and turn them into an actionable plan.

One common planning problem to avoid:

Don't hold anything back. The beginning is the best time to tell your designer exactly what you want—it may be more time-consuming or expensive if you wait until the later stages of the development process.

It allows you to create a master plan so that everyone is on the same page.

3. MAKE A NEW LAYOUT THAT WILL MAXIMIZE SPACE AND FUNCTION

As you're thinking about big-picture design ideas, kitchen layout is a great place to start. By establishing a layout plan before the other components of your new kitchen's design, you'll ensure that everything has a place and function and that you'll get the most use out of the space.

Many homeowners go with the "work triangle" layout design, which arranges the refrigerator, sink and range at the points of an imaginary triangle to open up the space.

The work triangle layout facilitates function. It allows these critical kitchen features to be close enough for convenience, but far enough away that people don't feel crowded. This layout is particularly helpful because it provides more food preparation space near the cooking area than many other kitchen configurations.

One common layout problem to avoid:

Don't skimp on space between the stove and sink. It's one of the most important areas for food prep, as well as one of the biggest complaints about older kitchens.



4. SELECT COUNTERTOPS THAT WILL LAST FOR YEARS

A great countertop material can breathe new life into a renovated kitchen and drastically improve its functionality.

Three of the most popular materials for countertops are quartz, granite and laminate. Each has its own benefits, but many homeowners go for quartz in their kitchen because it's so tough.

Quartz is resistant to stains, scratches and scuffs. Also, it never needs to be sealed because it's manufactured with resin. This antimicrobial surface also looks clean and elegant. Many recommend quartz for kitchen countertops because it's the best-looking countertop that's also durable and maintenance free.

Granite is another popular choice and can last forever, but it does require sealing and maintenance. Talk to your designer about all of the countertop options so that you can be informed before making a decision.

One common countertop problem to avoid: Don't get your heart set on marble countertops. Despite their great look, they're hard to maintain, and scratches and stains are inevitable.

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5. FIND A SINK THAT WILL HELP YOUR NEW KITCHEN STAY CLEAN

There are many sink styles and features that you can get for your new kitchen, but homeowners should try to think about what kind of cooking they normally do before selecting a sink style. The amount and types of cooking can weigh heavily on what kind of sink is best for a kitchen.

For example, people who bake or cook large meals frequently will have a lot of large pans, bowls and utensils that need to fit in the sink. So, two small sinks wouldn't make as much sense as one large basin that can hold all of these cooking tools.

Although, many homeowners disregard practicality and just go for their favorite sink style. Despite this, homeowners should try to choose wisely.

You'll want to think about the sink's material, whether you want an undermount or drop-in style, how deep it is, its shape and several other important factors.

One common sink problem to avoid:

Don't pick one without trying it. If sinks are too deep for a person's height, they can cause discomfort and be frustrating to use.

6. CHOOSE CABINETS THAT SUIT YOUR HOME

When choosing cabinets for your home, there are many factors to consider. Style and storage tend to be the most important.

You ultimately want a style that fits the kitchen you're building. Whether it's the doors, the structure itself or the frames, different styles give kitchens different looks. Modern cabinets are sleek and feature sharp lines and plain faces, while traditional cabinets are ornate and detailed. While these are two of the most popular styles, there's also transitional, which combines both.

When planning for storage, homeowners should think about the belongings they may acquire as well as the ones they have. You're more likely to regret not getting enough space rather than having empty cabinets.

One common cabinetry problem to avoid:

Get the best construction. Although style and storage are important, getting a solid construction of reliable materials can let you keep those cabinets for years to come.

Modern cabinets are sleek and feature sharp lines and plain faces, while traditional cabinets are ornate and detailed.



7. LEARN HOW TO SURVIVE WITHOUT A KITCHEN WHILE YOURS IS BEING RENOVATED

Once you have your kitchen design all planned out and ready to be built, you'll have to live without a kitchen for a period of time. While this may be frustrating at first, there are plenty of ways to help bridge the gap between your old kitchen and your new one.

It can be very inconvenient to not have a kitchen for a few weeks, but it's worth the wait. The projected timeline is down to a science, so you won't have to be without a kitchen for any longer than you expect.

In the meantime, people may want to build a temporary kitchen near a water source, like the bathroom sink. Hooking up some small appliances, like a toaster oven, coffee maker and microwave, as well as the refrigerator, can allow your routine to stay as normal as possible while your kitchen is under construction. But remember to keep the small appliances away from water.

Utilizing an outdoor grill during warm months is one way to keep eating well at your home. Planning ahead with frozen meals can also help your family eat complete meals without a kitchen.

One common temporary kitchen problem

to avoid: Don't forget about cleanup—without a large sink or dishwasher, doing dishes can be difficult. Try to limit the number of items you use and clean to prevent your temporary kitchen from becoming cluttered.

Although the people installing your new counters and cabinets will have a variety of tools with them, the best one for your kitchen renovation is your designer. By discussing every big and small decision, you'll be sure to end up with a kitchen that you love.

Planning ahead with frozen meals can also help your family eat complete meals without a kitchen.





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