

# KITCHEN PLANNING GUIDE

STEP-BY-STEP PLANNING GUIDE FOR A CAPTIVATING KITCHEN



**DESIGN LINE KITCHENS**  
— SHOWROOM & FACTORY —

# GETTING *started*

Maybe you are in a new home but the kitchen is not right for you. Or you're building a new house and have the chance to design your ideal kitchen from scratch. Or perhaps you've been in your home for some time and now are ready for a change. You may be surprised at how many amazing options and upgrades are available to you today. It can be overwhelming, but we're here to help simplify the process. Let us guide you through the simple steps to a captivating, and totally attainable, kitchen.

## DETERMINING YOUR PRIORITIES

HOW LONG ARE YOU PLANNING TO STAY IN YOUR HOME? \_\_\_\_\_

WHAT IS THE SQUARE FOOTAGE OF YOUR EXISTING KITCHEN? \_\_\_\_\_

HOW IMPORTANT IS:	CRUCIAL	IMPORTANT	NICE TO HAVE	UNIMPORTANT
Entertaining	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Cooking	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Increasing or improving storage options	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Accessibility for aging or disabled individuals	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Designed for kids to use easily	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Updating the style	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Changing color	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sustainability	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Improving functionality of room	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Resale	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Updating appliances	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Optimizing for digital technology	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

GUESTIMATE YOUR BUDGET RANGE:

- ☐ \$20,000 - \$35,000
- ☐ \$35,000 - \$45,000
- ☐ \$45,000 - \$55,000
- ☐ \$55,000 - \$75,000
- ☐ \$75,000 - \$100,000
- ☐ More than \$100,000





# CHOOSING KITCHEN. *professionals*

Let's start with the reasons you may prefer a custom design in the first place. A custom kitchen is the best way to optimize your space and also to become aware of current technologies, trends and materials, which will ensure that you receive all of the kitchen features you desire. If you try to cobble things together from different sources, it will cost you extra time and possibly money. If you use cabinets that are not customized to fit the areas you have, it is likely you will not get the best use of your space.

So how do you find a reputable, high quality and reliable company to create your dream kitchen and get the most out of your budget?

You've probably heard you should not pick the cheapest bid that you get, and also that you may not want the costliest one either. But that still leaves a great deal to chance. An even better way to decide is through word of mouth.

If you don't know anyone who can provide a referral, you can get a good idea of how professionals do through online customer reviews at places such as Houzz.com, where you can see the finished work of local designers and home improvement contractors, and discover whether or not past customers have good things to say about them.

Online reviews at other sites can also be helpful. Make sure there are a good number of reviews, because only a few may not be representative of the company's work and reputation. It can also indicate

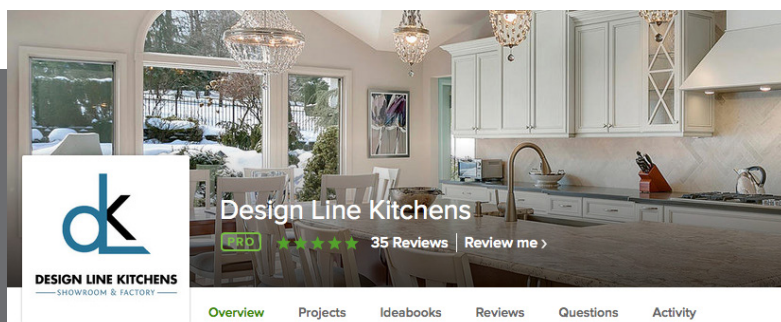
a lack of experience. Although every company needs time to establish itself, you may not want to be a part of that process, unless saving money is your greatest concern.

If a company lacks a website, you should be cautious. Not investing in educating its customers indicates that you may be its first client, or even that it is avoiding public scrutiny, which can mean it is operating outside of state laws and regulations.

You should ask your prospective designer for references. If he or she doesn't provide any, it may be because he hasn't been reliable in the past or she is simply inexperienced. Again, it's best to avoid either scenario. The person may be great at selling, but that doesn't mean he will be equally as good at the things that matter to the success of your project.

You'll want to make sure that a prospective designer has done the kind of work that you'd like to see in your house; that she has generally finished projects on time and within budget; and that he can and will communicate both his ideas and the logistics of the project, such as scheduling, to you when you need it.

A new kitchen is an enormous undertaking, and if anything goes wrong, you want to be able to reach someone who will take care of it for you. Hiring a reliable professional who can manage the job is key to the outcome and to the process.



“DESIGN LINE WAS A PLEASURE TO WORK WITH. THEY TOOK MY VISION AND MADE IT A REALITY. SUPER ACCOMMODATING AND PROFESSIONAL.”



# CHOOSE YOUR *style*

## TRADITIONAL

The time-honored traditional kitchen has more decorative features such as corbels, crown moldings and inlaid door panels. It often makes use of rich woods, but white is also popular. Often families with multiple generations prefer the warm hominess of a traditional kitchen.



TRADITIONAL

## CONTEMPORARY

Contemporary kitchens are preferred by those who enjoy a more streamlined, edgy look. Simple unadorned lines, unusual materials, unexpected shapes and crisp color schemes typify the contemporary kitchen.



CONTEMPORARY

## TRANSITIONAL

This trend marries the clean lines and unusual aspects of the contemporary style with classic touches, such as rounded edges and more traditional fixtures and materials such as hardwood. A transitional kitchen gives you the freedom to evolve your own style over time with choices such as window treatments, lighting, hardware and backsplash designs.



TRANSITIONAL







*Eat*



# CONSIDER LAYOUT & FUNCTIONALITY



This is where your individual priorities come into play. If you are a serious cook who needs professional grade appliances and tools, your layout will be designed first around the appliances that you use most. For example, if you bake you'll need a baking area with room for your bowls, mixer and trays. Generous prep and cabinet space and its organization will be crucial, as well as durable work surfaces and possibly more than one sink, refrigerator or oven.

Optimal layout for chefs, and the rest of us, means being able to move between sink, garbage and work space seamlessly. This "chef's triangle" keeps everything within reach for maximum efficiency.

Whatever your priorities, you may find your current kitchen size is insufficient and want to open up a wall to an adjoining room or take space from a mudroom or hallway to accommodate your needs. For this you'll need an architect or interior designer.

You may just need to add an island, or if floor space is limited, a peninsula where one end is connected will often work well.

For renovations that fall within the existing footprint



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KEEPS EVERYTHING  
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MAXIMUM EFFICIENCY.”





of your kitchen, you will benefit from a consultation with an experienced kitchen designer who has samples to show you of kitchens he or she has created. You will then get a custom kitchen that maximizes your existing space.

The advantage of having custom cabinets is that you don't have any unused space that is caused by the limitation of having only standard sizes to work with. You can build whatever you need to fit your space exactly.

That person can also recommend a reliable contractor if you need one. For a major project with a large budget, you will need someone to manage the project with you or for you. Otherwise you may get a less than optimal result, because a kitchen renovation is a large and complicated undertaking with many moving parts. Professionals can point out things that you may not have thought about and help you choose materials and layout. The right person can make the whole process smoother for you.

### WHAT TO CONSIDER FOR LAYOUT AND FUNCTION:

- Does the existing (or proposed, if you have an architect) layout meet your priorities or do you need an entire redesign to achieve your goals?
- What things did you hate about your past kitchens?
- Is there seating for entertaining, adequate space for cooks, and room for whatever else you want to use the room for?
- Will the kitchen meet your future needs for the addition of children or parents, if you are not planning to move soon?
- If you are planning to resell in the next few years, will the design be something the majority of buyers would want? A realtor can easily answer this question.
- Do you want your cabinets to go to the ceiling?



“THE ADVANTAGE OF  
HAVING CUSTOM CABINETS  
IS THAT YOU DON'T HAVE  
ANY UNUSED SPACE



# FIND THE PRODUCTS THAT WILL MAKE IT COME TO *life*



CABINETS



COUNTERTOPS



GADGETS



HARDWARE



FIXTURES



BACKSPLASH TILE



APPLIANCES

**EXTRA BONUS:** At the end of the guide you will find a complete checklist that you can print.





# FINETUNE BUDGET & PRIORITIES



Once you've set your budget you can pick out the things that you really want. Then, if you are over budget, you can decide whether to adjust your budget, or where to economize. You may prefer to make changes in one of the major expenses, or in smaller ones, such as backsplash and lighting.

For example, if you have your heart set on a hand-painted imported tile for your backsplash, you may want to get less expensive flooring and make that tile your focal point.

It all depends on what works for you and your lifestyle.



IT ALL DEPENDS ON WHAT WORKS FOR  
YOU AND YOUR LIFESTYLE.

# SCHEDULE YOUR *renovation*

The professionals you choose should be committed to performing your job on schedule. Of course, unforeseen circumstances can cause even the most responsible contractor to have delays, but you can minimize this risk by purchasing through one vendor that has its own manufacturing facility and can ensure that materials are ready when needed and that last minute changes are filled promptly.

Your captivating new kitchen should last you at least 20 years, but should you sell before then, be aware that remodeling can result in a return on investment estimated at more than 60 percent.



Authored by Rene Costable, Designer and Technical Drafter at Design Line Kitchens, Sea Girt, N.J.

At Design Line Kitchens, we build all our cabinets in-house and you can visit our shop to watch your kitchen being created. Our goal is to do the best possible work at the most competitive price. Visit our showroom and factory or call us for a free home consultation at 732.449.6760.





*enjoy*  
YOUR KITCHEN





# YOUR COMPLETE *checklist*

**PRINT OUT THIS CHECKLIST TO KEEP TRACK OF WHAT YOU NEED.**

## *APPLIANCES:*

- ☐ Refrigerator
- ☐ Oven
- ☐ Cooktop
- ☐ Freezer
- ☐ Microwave
- ☐ Sink, single or double-faucet, drain
- ☐ Second version of any of above

## *CABINETS:*

- ☐ Base material
- ☐ Door material
- ☐ Finish
- ☐ Glaze (optional)
- ☐ Hardware-knobs, pulls

## *ACCENTS:*

- ☐ Moldings
- ☐ Corbels
- ☐ Fillers/columns
- ☐ Range hood
- ☐ Mullions

## *ADDITIONAL:*

- ☐ Lighting - task, ambient
- ☐ Flooring - hardwood, tile, synthetic
- ☐ Backsplash material - paint, tile, wood

## *COUNTERTOP:*

- ☐ Countertop materials - quartz, granite, laminate, stainless steel, marble, soapstone, concrete, solid surface, composite, tile and eco-friendly options such as bamboo.

## *FEATURES:*

- ☐ Base pull-outs
- ☐ Utility tray
- ☐ Lazy susan
- ☐ Microwave cabinet
- ☐ Garbage/recycling drawer
- ☐ Plate rack
- ☐ Wine rack
- ☐ Deep drawers
- ☐ Island
- ☐ Stools
- ☐ Tables
- ☐ Carts
- ☐ Open shelving
- ☐ Glass doors
- ☐ Pot filler

