

kitchen expansion

a case study from start to finish



BEFORE

by **David White**
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Kitchen & Bath Design Center
 Remodeling Services • Specialty Hardwood Flooring

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Kitchen Encounters is a full-service kitchen and bath dealer with experienced designers and a skilled team of installers and sub-contractors. Our promise is to clearly and honestly communicate project schedules and production status, during the entire construction process. Our highly organized team works closely together from the initial design consultation, to the final walk through.

We believe in educating our customers, so that together, we can determine the most suitable products to use for your remodeling project. Our intention is to build value and equity in your most valuable possession, your home. Come in and ask for the "cost vs. value report" and help quantify the benefits of a kitchen or bath remodel. We sell a variety of cabinet lines that cater to all styles and budgets, countertops to enhance any décor, custom built-in units and casework, beautiful specialty wood flooring products, and a host of decorative hardware fixtures and accessories for nearly every room of your home. We stand behind all of our work and know that you will be pleased with the level of commitment we bring to every project we do.

The project started with an in home consultation which revealed a need for massive improvement in the areas of square footage, food storage, quantity of appliances, preparation/ cooking areas, and overall design. The homeowner's (Sue & Walt) are a family of six and the previous kitchen was lacking in almost every way. They were aware of the need for more square footage, so together we determined how much of the back deck that we could use for kitchen space while still maintaining the functionality of the deck and the appearance of the rear façade. While formulating a plan for the addition, we quickly realized that the deck framing that would soon become the floor of the kitchen addition would need to be well insulated so that plumbing could be run to the new sink location. Since the deck was above a daylight basement area, it would need to be protected from the weather.

While considering the options for accomplishing this, Sue wondered if it would be possible to add a bathroom/changing room under the kitchen addition to accommodate people using the pool. As it was, anyone using the pool had to climb a flight of stairs and trek through the house to change clothes and use the bathroom. This lower level addition would accomplish insulating and finishing off the underside of the deck, as well as provide a much needed bathroom space for the numerous people who used the pool on a regular basis. Since the space below the existing deck was largely unused, it was clear that this too should be incorporated into the overall design of the addition. The lower bath would require a concrete footer and slab that would later be stained and sealed to create an interesting design element that coordinated with a dramatic concrete vessel sink bowl that Sue had selected from our showroom. With these two elements sharing similar textures, I suggested continuing this surface in the shower surround to pull it all together. A linen closet was added in the space for two purposes. The first was to enclose the injector pump that





from the main construction area, and the extra underutilized space that it offered. A closet seemed the best place to add a kitchenette. The closet opening was expanded and plumbing run into it to provide a sink and water for the refrigerator ice maker. This was both an added feature for the basement which houses a media room and a bedroom, but also filled the need for a temporary kitchen



was necessary to pump all of the waste water from the bath, up to the main drain line on the first floor. Secondly was to create storage for towels, toiletries, cleaning products, etc.

during construction.

The next space consideration was the laundry area that adjoined the kitchen and is the main entry from the garage. We came up with a couple of ways to open up the narrow space between the laundry and kitchen and in doing so, made room for French doors to separate the two spaces, instead of the single opening that was there previously. We also removed a portion of a dining room wall to further increase the traffic area and make the dining room more easily accessible. The greatest improvement came as a result of a conversation in which Sue was expressing her dislike of the narrow hall like feel of the laundry room. Fortunately for her, there was a staircase behind the laundry room wall leading from the garage down into the basement. Since the increased space in the laundry was much more valuable than the secondary staircase, it seemed appropriate to trade one for the other. The remaining part of the staircase in the basement was used as a closet, with stairs acting as shelves. This created a much more spacious laundry room that gave them more storage, areas to fold and sort clothing as well as an increased traffic area from the garage. Closets also occupied a large part of the original space, so more efficient lockers were designed to designate specific areas for the kids to store coats, shoes, backpacks, and sports equipment, in a more aesthetically pleasing way. It also provides a place for the kids to sit and remove their shoes before entering the rest of the house.

Once we had established the overall scope of the project, I set about creating the design and plan for construction of an approximately 190 sq. ft. addition off the back of the house that would expand the footprint of the kitchen to a size more proportionate to the already large home. The first design consideration was the incorporation of a number of appliances necessary to suit the needs of a large family. Included in their selections were the following:

- U-Line refrigerator drawers (24" under counter);
- Bosch Integra dishwashers (two);
- Kitchen Aid 30" convection wall oven;
- Kitchen Aid 30" built-in convection microwave;
- Kitchen Aid 30" warming drawer;
- U-Line 15" clear ice machine (under counter);
- U-Line 15" beverage refrigerator (under counter);
- Bosch built in coffee system;
- Bosch 30" cabinet depth refrigerator; and
- Bosch 24" cabinet depth freezer.

With all of these appliances good placement was crucial; not just from a functional standpoint, but from an aesthetic one as well. Many of the under cabinet appliances were hidden in a large island, creating two distinct work spaces that allow for multiple preparation, cooking and clean up zones. In addition to placement, custom door panels were used to conceal the large refrigerator, freezer and dishwasher units. Despite the amount of space taken up by appliances, numerous storage solutions were created to maximize efficiency and use of the remaining space. Custom cabinets by

With the difficulties of functioning with much of the home under construction being clear, everyone knew that in order for life to go on without some ability to cook and clean up for four children would be impossible. A temporary kitchen was needed to accommodate the months ahead where the kitchen would be out of commission. The basement seemed a good spot because of its proximity to the pool, separation

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Kitchen Encounters would like to thank Custom Home Group

for choosing us to contribute to their 2010 Parade of Homes entry. Our superior design and installation created a unique layout and a highly functional workspace at a fair price. It's the value that new home buyers should expect.

We invite you to discover our *Concept to Completion* approach which guarantees project continuity without surprises. You'll find it's a real winner as well.

Dave White, Kitchen Encounters

Photo by Jeremy Hess Photography

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Brighton cabinetry allowed for the incorporation of interior accessories that helped make every inch accessible. Interior accessories included:

- roll out shelves in the pantry and base cabinets;
- double pull out trash bins;
- pull out can and spice cabinets beside the cook top;
- pull out storage built into the large hearth style hood;
- tray dividers;
- cutlery dividers;
- oversize drawers for larger pots and pans;
- 3 and 4 drawer base cabinets;
- two corner lazy susan base cabinets;
- 18" deep corner wall cabinets;
- mBase wine storage cabinet; and
- tall base cabinets under seating area for overflow storage.

Once function was established, the work of creating a beautiful new space began. Both Walt and Sue had a taste for a more European, old world style that was embellished by traditional moldings. A deep, rich stain and glaze was selected for the main kitchen color, accented by a painted and distressed Black island and hood. Black molding accents were also used to tie it all together. Raised panel valances above the sink and cook top and a multi-tiered, multi-depth design, create architectural interest that gives symmetry and balance to the large space. A central focal point is highlighted at the hood, which grounds the long wall of cabinetry.



Lighting too was crucial, so a generous amount of recessed lights, and under cabinet lights were used for both function and ambience. Interior lighting was also used in the upper, glass door cabinets, to draw your eye upward and through the space. A few plumbing amenities are of note as well. Above the cook top is a pot filler fixture for added convenience in cooking with large pots. Beside the main sink, sits a filtered instant hot water/ drinking water faucet.

Tile adorns the floor with a classic Versailles pattern, that has the look and feel of a weathered stone. The same tile was used on the backsplash, where a metal tile frame with metal deco tiles was used to create a centerpiece under the hood. Quartz countertops were applied, offering both beauty and superior functionality. Giving ample surface for the large family to gather, prepare, cook and eat in their beautiful new kitchen.