

the kitchen remodel plan for efficiency...

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plan for beauty!

A kitchen remodel is one of the most-desired home improvement projects on many a homeowner's wish list. By updating your kitchen space, you will not only make your kitchen more functional and beautiful, but also increase the value of your home. Since kitchen areas have become the heart of the home, many homeowners want to open up their kitchen space into the living area of the home. While at times this requires the removal of a wall, at other times this can be achieved by simply redesigning the layout of the cabinetry. You may find it difficult to envision a kitchen radically transformed from your current arrangement, but an experienced kitchen designer can make suggestions and provide drawings to coach you through the project. Follow along as a kitchen designer steps you through your kitchen transformation.

Your kitchen design revolves around three main items—the sink, the stove/ovens, and the refrigerator. Arrange these items to create an efficient workflow.

The SINK is normally located at a window or in the island,

but certainly there are other creative locations, such as across the corner or even in the middle of a wall. In addition to placing the sink, determine what style of sink fits your needs: single, double, farmhouse, etc.

When choosing your STOVE OR OVEN, consider your options. While you could select a stove and oven combination range, a separate cooktop and ovens will give you the benefit of having the ovens raised to a more comfortable height. You will also have the option of large pot and pan drawers directly under your cooktop for convenient accessibility. Choosing larger, commercial-style appliances will raise your kitchen design and your cooking experience to a higher level. The cooking area can be designed to become a focal point, so it should be placed in a prominent position.

Next we will consider the REFRIGERATOR. Your refrigerator is used during food preparation, but it also is used for snacks between meals. So while your refrigerator should be near your food-prep area, it should also be accessible for snacks. Be sure to have counter space near your refrigerator for a place to set dishes when using it.



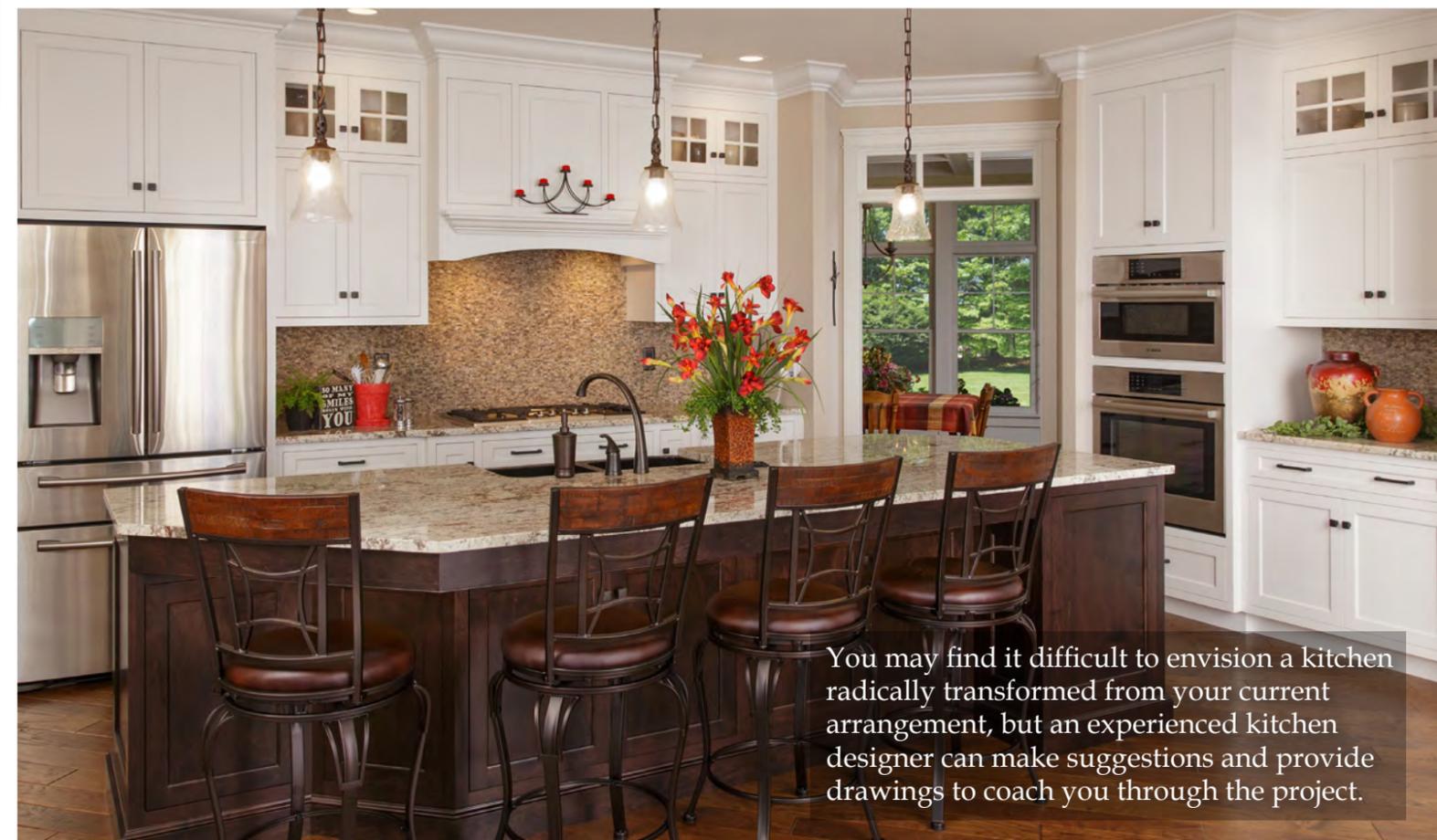
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Foxcraft Cabinets is a family-owned cabinet shop located in Lancaster County, PA. Since 1979, we have been recognized for providing professional design service, superior handcrafted cabinetry, and on-time deliveries. We have gained this reputation by incorporating personal integrity into all of our services and products.

We understand that a kitchen is much more than cabinetry on the wall. It is possible to have a large kitchen with many cabinets; but if poorly designed, the kitchen will frustrate its users. In order for a kitchen to be both functional and impressive, we start with a well thought-out plan. Because Foxcraft custom-builds your cabinetry in our own shop, you will enjoy the freedom of unlimited creativity when you work with us.

Islands have become a key element of today's kitchens. Islands allow you, the cook or chef, to have your personal workspace, while also interacting with your loved ones as you prepare a meal or snack to enjoy together. Single-level islands provide great work space to spread out; they create a wide-open, airy

feel. On the other hand, a raised bar area on the island will hide the food mess on the working side of the island and give a definitive break to the eating area. Your island can function as an area for one or two people having a snack, or it can expand to become the main dining area. Proper clearances



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between perimeter cabinetry and the island will need to be maintained. Too little room will cramp your workspace, but too much distance will waste your steps as you work. Depending on your available space and the number of people working in your kitchen, the clearance should range from 39"-48".

After the main elements have been laid out, fill in the remaining spaces. Your dishwasher



should be near your sink so that you can pre-wash dishes. Also nearby should be the trash drawer. One popular option for trash drawers is the automatic opener. Picture this: you have just slid your filet mignon from its packaging, and you are heading toward the trash drawer. Rather than opening the trash drawer with your slimy hand and smudging the cabinetry, you just bump the drawer with your knee and it opens for you—no more messy cabinets! Your storage needs should be analyzed and the remaining space designed to accommodate those needs.

After overall layout design comes the fun part—adding the details to make the kitchen uniquely yours. To make your cooking area a great focal point, try flanking the range/cooktop with columns, making the cabinetry deeper, including a stately custom wood hood, or incorporating other design elements. Add some glass doors to lighten up the space. Vary the height and/or depth of cabinets, especially the uppers, for added interest. Since your island is the kitchen's centerpiece, add plenty of detail to the island. These are the finishing touches; be creative!

While these basics of the design process will get you started, there are many additional aspects to be considered when creating the final design. So partner with an experienced designer or cabinetmaker to assist you in creating a kitchen layout that is both functional and beautiful. For more information or assistance with your project, give us a call or visit us online.

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