

# PLAN THE ULTIMATE KITCHEN UPGRADE

Insider tips and ideas for planning a kitchen remodel





# WELCOME

There's no more important room in the house than the kitchen. It's the center of family celebrations, of entertaining, and of everyday life.

At Atlanta Design & Build, we know how important the right kitchen is to you, so we've put together a collection of some of our best content on remodeling and improving your kitchen. From appliance trends to tips on organizing your space and advice on creating an accessible kitchen, the articles here will help you get started on planning your next kitchen remodel.

We hope you find this content useful as you take care of your home and family!

The Atlanta Design & Build Team

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# PLAN THE ULTIMATE KITCHEN UPGRADE

A kitchen serves as command-central of most homes, so it's also one of the first rooms homeowners choose when it's time to make upgrades. When approaching your kitchen remodel, it's important to keep your family's lifestyle at the forefront of your planning to create a space that fits the way you like to live.

Get the most livable space and enjoyment out of a kitchen remodel with these tips from the experts at the National Association of the Remodeling Industry:

## Make purposeful changes.

A desire to bring your kitchen's style up to date is plenty of motivation for a renovation, but to get maximum benefit from your new space, spend time considering what functional improvements you can make, too. Do you need more cabinets for storage? Is there enough counter space for meal prep? Does the overall layout suit your family's needs? Even if you chose the original layout and floorplan, chances are good that over time you've found a few things you'd change given the chance to do it again.

## Consider physical space.

If yours is a family that cooks together, or if guests tend to congregate in the kitchen when you're entertaining, a renovation is the perfect time to make adjustments that accommodate

more bodies in the kitchen. You might want more work zones for multiple cooks or an island or peninsula set away from the high-traffic zone for guests more interested in snacking and chatting than getting hands-on.

## Evaluate your shopping style.

You may be in the habit of doing your grocery shopping to fit your available space. However, with a larger refrigerator and more pantry space, your shopping habits could change, allowing you to become a bulk shopper or at least increase the time between shopping trips.

## Be realistic about mealtime.

If your family's activities have everyone eating at different times, you may benefit from a feature like a warming drawer that keeps dinner warm until each family member makes it home for a meal. Think about features that would make the table space more practical, such as task lighting so kids can tackle homework at the table or convenient access to power for laptops.



## Choose appliances with care.

It's easy to get carried away with all of the design elements that go into a kitchen renovation, but at the end of the day, remember the appliances are the true centerpiece of the space. Be sure to leave room in the budget to select the best appliances for your needs so you have all the functions, features and space to make using your new kitchen as enjoyable as possible.

## Think into the future.

A kitchen renovation can be a costly venture, so it's a good idea to project years down the road as you consider your needs. Are there features that would enhance the safety if a baby (that soon will become an inquisitive toddler) joins the family? Are there elderly family members that may benefit from a lower or higher work station down the road? Find more expert tips to inform your renovation planning at [RemodelingDoneRight.com](http://RemodelingDoneRight.com).

*Article shared with permission from the National Association of the Remodeling Industry*

# Three Current Trends in Kitchen Appliances

We all love our kitchen cabinet storage possibilities. Whether it's a new dual-level silverware tray drawer, an Aventos-lift appliance garage, slotted storage spaces, or a fancy retractable spice rack, we love the conveniences that the trends in cooking tools now provide. Just as these trends improve efficiency in the kitchen, technology advances and procures new ways to look at and utilize kitchen appliances.

Here are a few of our favorite kitchen appliance trends:

## 01. Microwave Drawers

### 1. Microwave Drawers

An improved way to hide your microwave is through the microwave drawer. Instead of having a unit take up valuable counter space, a microwave drawer is aesthetically pleasing and places the unit under the counter. The microwave drawer runs on tracks that extend out, which allows you to pick up your dish in one quick move, rather than reaching up above the stove for a hot dish. This is great for kids who might not be tall enough to reach a microwave above the stove, as it brings the appliance closer to their level, and provides a way to lock unsupervised access.



## 02. Custom Fridge Look

### 2. Custom Fridge Look

If your current refrigerator does not compliment the style of your kitchen, hidden appliances may be a trend for you to consider. Built-in appliances allow you to customize your refrigerator to match your surrounding cabinets by using custom panel inserts! Whether you have a bottom-freezer and side-by-side configuration or separate refrigerator and freezer units, the objective of built-ins is to give you the option of utilizing front panels on your unit for a sleeker, custom look.

You also have the option of a counter-depth model for your refrigerator unit. A counter-depth refrigerator will offer the same upscale built-in look without protruding 5-8 inches out from your cabinets. Counter-depth refrigerators come in bottom-freezer and side-by-side configurations, but they also allow for French door models to be utilized as well!

## 03. Updraft Exhaust

### 3. Updraft Exhaust is better than a Downdraft

More and more people are looking to transition their kitchen to either a more contemporary looking space or a modern farmhouse vibe, made popular by Fixer Upper star Joanna Gaines. A question that tends to pop up as you remodel is whether an updraft range hood or downdraft vent would be better for ventilating your kitchen. This all depends on your needs, kitchen space, and ultimately your preference. Updraft exhaust is the most effective for venting smoke, removing odors, and allowing particulates to follow the updraft into the vent. This will help in keeping your kitchen cleaner as well as venting more heat when cooking with gas, frying, or grilling. Additionally, the unique style of an updraft exhaust hood will provide your kitchen with its own sense of character and charm.



Appliances are constantly changing as technology improves, and these are just a few options in the ever-expanding field. When you are revamping your kitchen, consider what investing in a few quality products will do to enhance not only your cooking but your overall kitchen experience. Don't be afraid to step out and try something new and improved!



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our mission is to provide clients  
with creative design solutions,  
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# THE RIGHT WAY TO LIGHT A KITCHEN

The kitchen is a central, multi-functional part of your home. It is the space where busy lives intersect, from weekly rituals of meal planning, meal-prep, and cooking to the sorting of the mail, random middle-school science experiments and the hosting of dinner parties. The right lighting in an area as versatile as the kitchen can be essential to the general atmosphere of the room, and that versatility calls for layers. A kitchen has the option of three different layers of lighting: ambient, task, and accent.

## Ambient Lighting:

Whether the kitchen is blessed with an abundance of natural lighting or lacking in the general window department, ambient lighting is a great way to cast the main source of light. Focus on the ceiling along the main kitchen areas; the higher and brighter you place the fixtures, the more light will fill the kitchen space. This will give a warm, casual glow to the room. General lighting options can range from recessed lighting along the ceiling to hanging chandeliers, flushmounts, or pendant lights.

## Task Lighting:

A kitchen is an active hub of your home; there are counters for prepping food, a stovetop for cooking, cabinets to maintain storage needs, and maybe even an island for extra workspace. This tends to ask for a more direct lighting in certain areas. Here is where task lighting comes in. Cabinets have a tendency to create shadows along the counter space as natural light wanes throughout the day. Adding task lighting along the underside of the cabinets can solve the shadows on countertops and around the pathways in the kitchen. Common options call for the use of strip lights or evenly spaced puck lights.

## Accent Lighting:

Accent lighting can help bring depth and creativity to your kitchen. Adding sconces to the walls or showcasing art with cleverly placed spotlights can create mood lighting in certain areas of the space. Thoughtfully placed lights inside a china cabinet can allure guests with the shine of your best dishes. Toe kick lighting can be used around the prime lines and angles of the kitchen, whether that is under the lower cabinets along the kitchen or a centrally placed island. This can illuminate the kitchen floors in a warm glow that gives a welcoming feeling to guests or to the occasional late-night snacker. There is even the option of installing accent lighting along the insides of cabinets and drawers, which can brighten the darker corners of storage areas.

Lighting plays an important key in how you view and interact within the kitchen. By adding layers of different lighting throughout, you can create a different atmosphere for each and every occasion. Whether you overlay ambient lighting with task lighting, or accent lighting with a hint of ambient lighting, these layers of lighting will only add to the appeal of the kitchen.

# Accessible Kitchen Design Considerations

Universal Design aims to provide usable space planning for people of all abilities and ages. Another growing trend is Inclusive Design which is similarly creating spaces that are more accessible to everyone. Accessibility options can also be highly personalized for individuals with specific needs. Imagine a world where any guest could feel comfortable using your home? Also, when choosing to remain in your existing home as you age, accessible design is an important consideration.

One of the most important rooms to consider when creating accessibility is the kitchen. Being able to safely prepare and clean up after meals is one of the primary considerations of the accessible kitchen. Mobility is usually an important concern for current and future needs. The following measurements are ideal for accessibility to all. Hardware and fixtures can also improve functionality. Accessible kitchens can include design details that accommodate children too, as universal design wants people of all ages to have greater accessibility.

## Facets of Your Accessible Kitchen: Mobility and Convenience

**Doorways** should be between 36-42" wide, with pocket doors or swing clear hinges, and lever door handles. **Clearance** for a pass-through kitchen is 40" while U-shaped layouts require 60" of clearance.

**Cabinet** height can be individualized, but motorized, adjustable cabinets are the ultimate in universal design in a kitchen for multiple users. Swing up doors with hinges at the top and touch open doors are ideal for accessible kitchens. Lower cabinetry like a lazy Susan, or cabinets with pull outs, can help keep users from having to lean down into cabinetry to reach items.

**Counters** are generally around 34" high and 30" wide (useable surface space), with adjustable height (from 28" to 36") for multiple users.



## Sinks



**Sinks** are 29" high, 11" deep, and 30" wide. Roll-under sinks have drain and plumbing at the rear of sink to allow room underneath. Faucets can be single lever, touchless, and side-mounted for ease of use.

## Appliances:

- Refrigerators and dishwashers: ideally have clear access from either side. Bottom drawer freezers are easily accessible.
- Ovens: should be separate from ranges and have a side swing door.
- Cooktops: should be situated so that one doesn't have to reach over hot burners. Induction cooktops are safest, especially with young children in the home. Induction cooktops quickly cool once a pan is removed: the only residual heat is what the glass retains. Knobs should be easy to maneuver, and touch pad controls are preferable on appliances.
- Drawer microwaves can be mounted under the counter for reachability.
- Under counter refrigerators are wonderful for younger children to use as "approved" snack and beverage storage that they can reach.

## Appliances



Proper **lighting** can prevent falls and other types of injuries in every room, especially the kitchen. Aim for an abundance of natural light, under counter and in cabinet lighting, toe kick lighting, as well as ambient lighting.

## Lighting



## Create an Accessible & Beautiful Kitchen for Your Home

Are you ready to get started on your new kitchen? Atlanta Design & Build has a Universal Design Certified Professional available to meet all of your needs for every member of your family. Contact us today to set up your initial consultation. Let our team Transform your Home and Enrich Your Life!

# 4 TIPS FOR ORGANIZING YOUR KITCHEN

We can all stand to get a little better organized in the kitchen. It's one of the busiest and most used rooms in the house and can often be a mess.

There's no one answer for how to whip your kitchen into shape. How you organize your space is defined by your home's personality and day-to-day lifestyle routines; however, we've outlined a few unique options as well as some tried and true methods to help you obtain and maintain order in your kitchen.



## 1. Begin the Purge!

The first step in getting your kitchen organized is going through each area individually. Decide what is essential and what is just taking up space. Take this opportunity to start the deep cleaning you've been itching to do. As you purge, set limits on what to keep. Small appliances, bakeware, measuring cups, and bowls that you have not used for the past 12 months can probably be gotten rid of. It's time to toss it or donate it. Once you've finished purging, take stock of what storage you have and what new storage organization items you might need, both long-term and short-term storage.

## 2. Categorize

Now that you have decided on what items to keep, it's time to categorize. Try to get the entire kitchen done in one sweep. Completely clear out whatever space needs organizing and place items into their own separate storage containers. Open baskets or clear bins work well for this. Organization will demand a system of grouping, and the easiest options to base this on are "common use" and "occasion". The things you use on a daily basis—glasses, dishes, silverware—should be the easiest to access, so keep them somewhere eye-level, or at least in plain sight. Occasionally used items, like holiday serving bowls, are better suited for high shelves or the back of the cabinet.

### 3. Put Dead Space to Use

Most kitchens have a lot of unused space, whether over appliances or at the back of deep cabinets or drawers. Working with a qualified remodeler to revamp your kitchen can help you address these problems. One of the biggest pain points for most kitchens is reaching items in deep cabinets. Drawers make it easier to see utensils, pots and pans, and whatever else you need. In base cabinets, install pull-out shelves to easily access contents. Rotating shelves in corner cabinets make that almost useless space useful again. For higher cabinets, consider pull-down shelves.

Products such as lazy susan style cabinets, pantry drawers, and pull-out spice racks can provide organization and easy access. Adding a built-in appliance garage can give unused counter space purpose, while cookware and trash can drawers can keep everything orderly and out-of-site.

### 4. Eliminate Clutter

Clutter has a way of creeping back in when we aren't looking. Tables and countertops can become a catch-all for whatever is in your hands. Consider what those items are—keys, mail, coats, bags—and make sure they have an appropriate place. When everything has a home, you can run through one-handed and be done cleaning up in less than 15 minutes.

Take a little time to think about how the clutter got there and what habits you need to change. Creating a system for everything can help keep the chaos at bay.





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