

KAD



Renovating Your Kitchen  
The Ultimate Guide

# KAD

## IT STARTS WITH A DREAM

You've cooked, cleaned, entertained your friends and family, and endured a cramped and outdated kitchen for years. Chances are you've stood there, looking in, itching for a chance to renovate and remodel the space that's the heart of your home; the only trick is understanding how to kickstart the entire process.

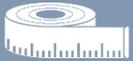
New countertops, new fixtures, new features, new cabinetry, new paint - the works - this culinary refresh has to say something about how you plan to use your space, but it also has to say something about who you are as a homeowner. We hear you loud and clear.

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# IN THE BEGINNING

Welcome, to renovating your kitchen 101. The team at Kitchen Art Design are masters of the art of kitchen renovation, and we use a sophisticated approach to renovating and overhauling the heart of the home that has earned us a reputation as thorough and masterful designers who openly pay their respects to community and family connection with every build.



**KITCHEN MEASUREMENT**



**DESIGN & PLANNING**



**PROJECT MANAGEMENT**



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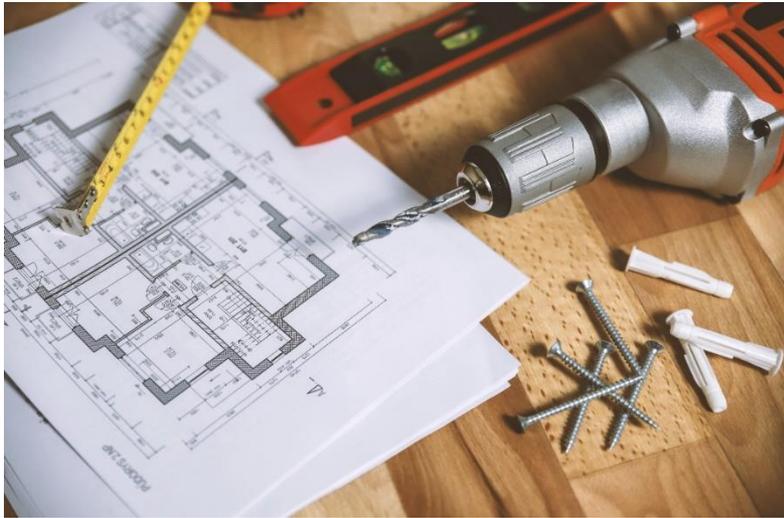
## KITCHEN MEASUREMENT

Your kitchen measurement is more than just a set of numbers. It's also a timestamp of your decision to reach out and build the space you've visualized in our head for years - and like every great work of art, every superstructure, and all great accomplishments ever achieved by humankind - every professional kitchen renovation or rebuild is born from humble beginnings; a pencil, a tape measure, and a keen eye.

These are the only things needed to begin your dream kitchen project. Every construction decision made from here on out will inevitably refer back to the numbers and ideas that manifested on this day.



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## ENSURE ACCURACY

When measuring your kitchen, or having it professionally measured by a contractor or kitchen design team, you'll need to ensure that the measurements are as accurate as humanly possible. A good measure helps to eliminate problems with fit and finish down the line, and helps paint a picture of how the final product will look.

Experienced and professional measurers will always begin with a tape measure, straight edge square, and graph paper to record and draw a blueprint replica of the entire space.

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## WHAT TO INCLUDE

As a general rule, your highly trained designer will likely measure the kitchen in a clockwise manner to keep organized in recording all measurements and ensure that all features are accounted for. They're also trained to identify potential problem areas that may require special or careful attention.



Measures will include:

**WINDOWS**

**WALLS**

**DOORS**

**TRIM /  
CASING**

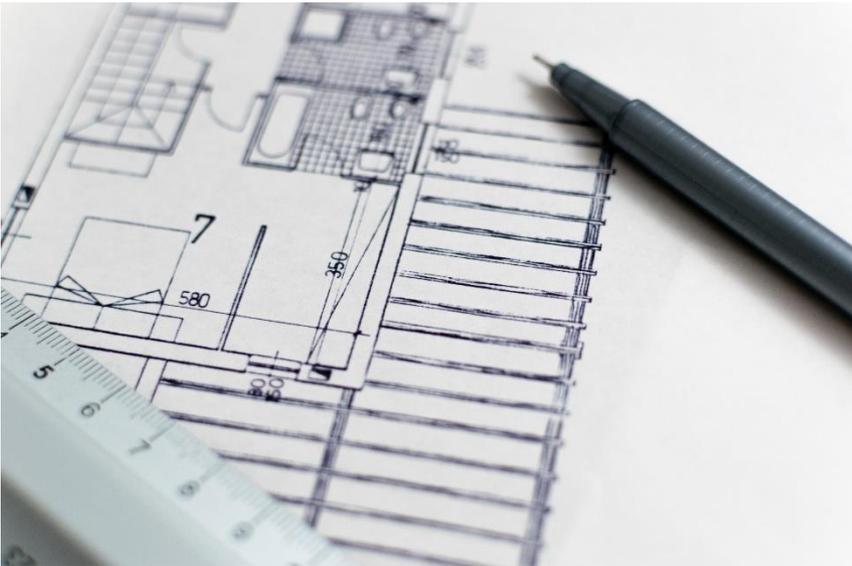
*\*Casing, or trim, is considered a part of a window or door, so your measurement professional will always take trim into account to ensure pinpoint accuracy on your kitchen measure.*

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## FIND THE CENTRE

Always indicate the centre-line of all major permanent appliances and features on the final measurement drawing. Include wall ovens, range hoods, sinks, windows, closets, ductwork, and electrical outlets.

A standard kitchen measure will record distances of width, ceiling height, depth of your kitchen space, dimensions of walls that may be removed, and will inform the design that will eventually grace your space and become the new heart of your home. This first integral stage is the foundation of your kitchen renovation and should be embraced with both caution and excitement — take a moment to realize that you're taking action on your plans!



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## DESIGN & PLANNING

After a comprehensive measure, design and pre-planning of various kitchen elements can get underway. For most people undertaking the task of the kitchen overhaul, this is when things start to feel real, so to speak. The design and plan stage is where you'll see the beginning of pro-construction, and begin to visualize the final product.



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## IN-HOME CONSULTATION

Key to the KAD approach to design and planning is a comprehensive in-home consultation of your existing space. The benefit to an in-home visit is multi-faceted, and we stand by our dedication to visiting our clients to get a sense of the space they've enjoyed for years, as well as how they envision their new space - in their space, rather than in our showroom. This allows our clients to not only show us the lay of the land, so to speak, but gives us a better understanding of how they plan to interact with the space, as well as how to take advantage of any pre-existing features or layout considerations before beginning a digital layout design.

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WE PERFORM A NEEDS-ANALYSIS EITHER IN PERSON OR OVER THE PHONE, AND THEN WE COME INTO THE CLIENTS HOME TO DO A SITE MEASURE AND TALK ABOUT ALL THE SPECIFIC DETAILS OF THEIR PROJECT.

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JEFF FRIESEN  
Founder of Kitchen Art Design

[kitchenartdesign.com](http://kitchenartdesign.com)

The success of the design stage is dependent on the homeowner knowing full-well what they're trying to create. When kitchen designers are invested in the listening stage, it's all about finding creative and practical ways to inject the new kitchen with as much personality, and personal touch as possible. With a few aesthetic and layout ideas in your minds' eye, your KAD kitchen designer will ask about your tastes, what the space is typically used for (entertaining, cooking, etc.) and how you envision yourself using the kitchen upon completion.



The design and planning stage of your kitchen renovation consists of six main pillars that combine to provide your kitchen design team with the vision and spatial awareness they need to get creative:



**Work Aisles and Walkways**



**Entertaining vs. Work Areas**



**Work Triangles**



**Landing / Prep Areas**



**Storage Requirements**



**Aging in Place / Accessibility for All  
in the Home**

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## COUNTER HEIGHT & DEPTH

Countertops are some of the most important things to visualize and measure during the preliminary stages of your renovation. They're the literal platforms of all your kitchen chores, and give you the physical space you need to get things done.

Standard countertops are 36" high, with bar tops weighing in at a standard 42" tall. The average base cabinet will measure an approximate 24 $\frac{3}{4}$ " deep, while the average countertop depth from the lip of the counter to the wall, is 25-25.5" deep.

Secondary measurements in this category can also include some progressive future-planning, or at least taking note of existing infrastructure that may be staying in its place. Pendant lighting, for example, ideally hangs 30" from the island or countertop to the bottom of the pendant itself. Measurements for the distance between countertop surfaces and the bottom of wall-mounted cabinetry should measure between 18-20".

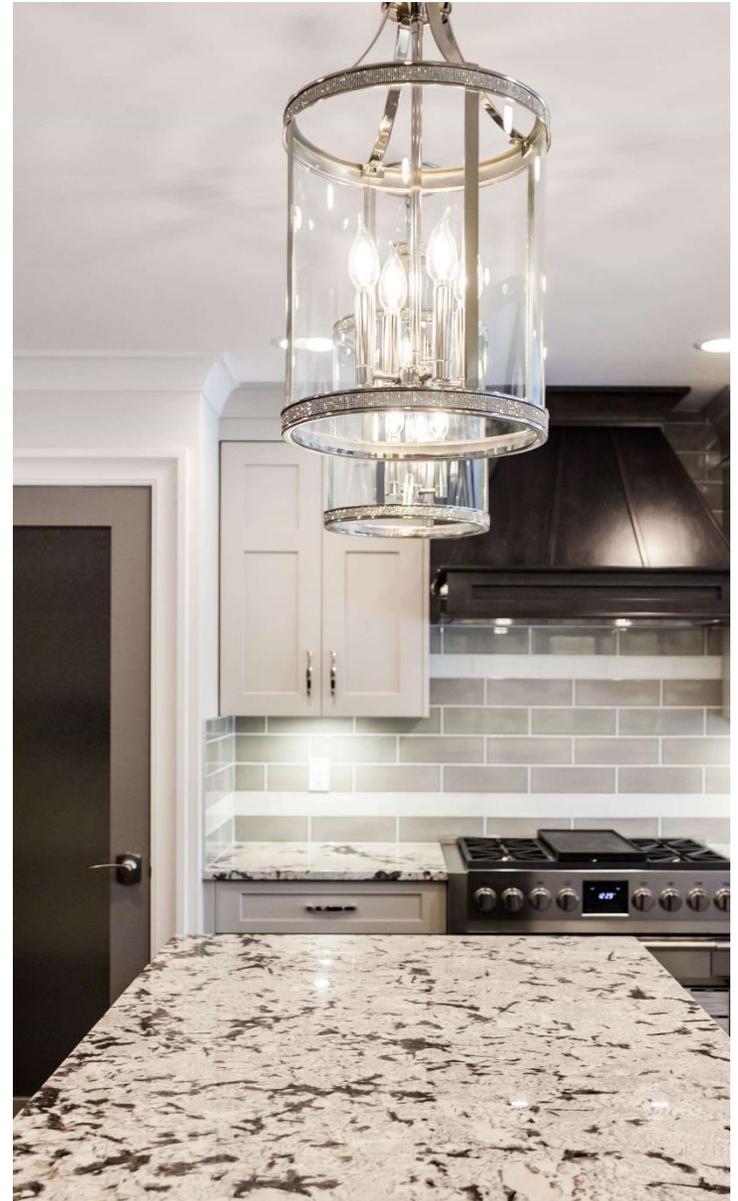
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## LANDING AREAS

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## WORK TRIANGLES

Work triangles are a concept used to determine the most efficient way to plan and execute the construction of a [workspace within your kitchen](#) that serves as well-traversed and consistently used areas for prep, wash/waste, and cook purposes.

To maximize efficiency, work triangles need to be balanced to provide chefs with a space that's large enough to accommodate the necessary equipment and ingredients they need to work, but also a footprint that's small enough to eliminate steps while working. Traditionally, tasks in a kitchen carried out by the chef are between:



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These three points and the imaginary lines between them make up the proverbial triangle that designers seek to prioritize as a feature of a functional kitchen space.

As a general rule, the distances between any two appliances should be no smaller than three feet, and no further than 7 feet from one another. The sum of all three sides of the triangle should be between 12 and 25 feet, and no obstacles like cabinets, stools, etc. should impede the track of an active cook by more than one foot.

There are of course, exceptions to these rules - as in single wall kitchens where it is geometrically impossible to create a triangle workspace. Efficiency can still be optimized in this instance by configuring the three major points as best as possible.

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## THE DESIGN

Your kitchen designer will take your insights and vision for your dream kitchen in tandem with the accurate numbers recorded during your kitchen measure to begin formulating a plan of attack for your new kitchen. Now armed with a personal view and memory of your home, a professional kitchen designer can begin to [formulate a three-dimensional digital rendition](#) of your unique design using state-of-the-art computer software, designed to give homeowners the most comprehensive and in-depth look at their new space prior to a single hammer being swung.

The aim of the design is to flesh out any potential roadblocks or obstacles, or perceived complications that arise after learning and integrating the homeowner's ideal end-goal.



**BEGIN YOUR DESIGN**

**With a Free Consultation**

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Let's imagine a homeowner has their heart set on a massive island that features a new integrated natural gas cooktop. A potential obstacle could be completing a viable work triangle with existing plumbing infrastructure that places the sink well beyond a design-savvy distance that promotes inefficiency. Or, an inability to provide adequate ventilation - or a safe amount of space for island pendant lighting above the cooktop. The software is geared at finding and correcting these obstacles prior to purchasing the features

"Sometimes clients will have ideas that either can't be done in the space that they have, or that would limit the functionality or overall appearance," concedes Jeff.

It's all about balancing and intervening where necessary with stylish and practical alternatives that speak to the desires of the homeowner, while making good decisions based on maximizing the functionality and aesthetic of the space.

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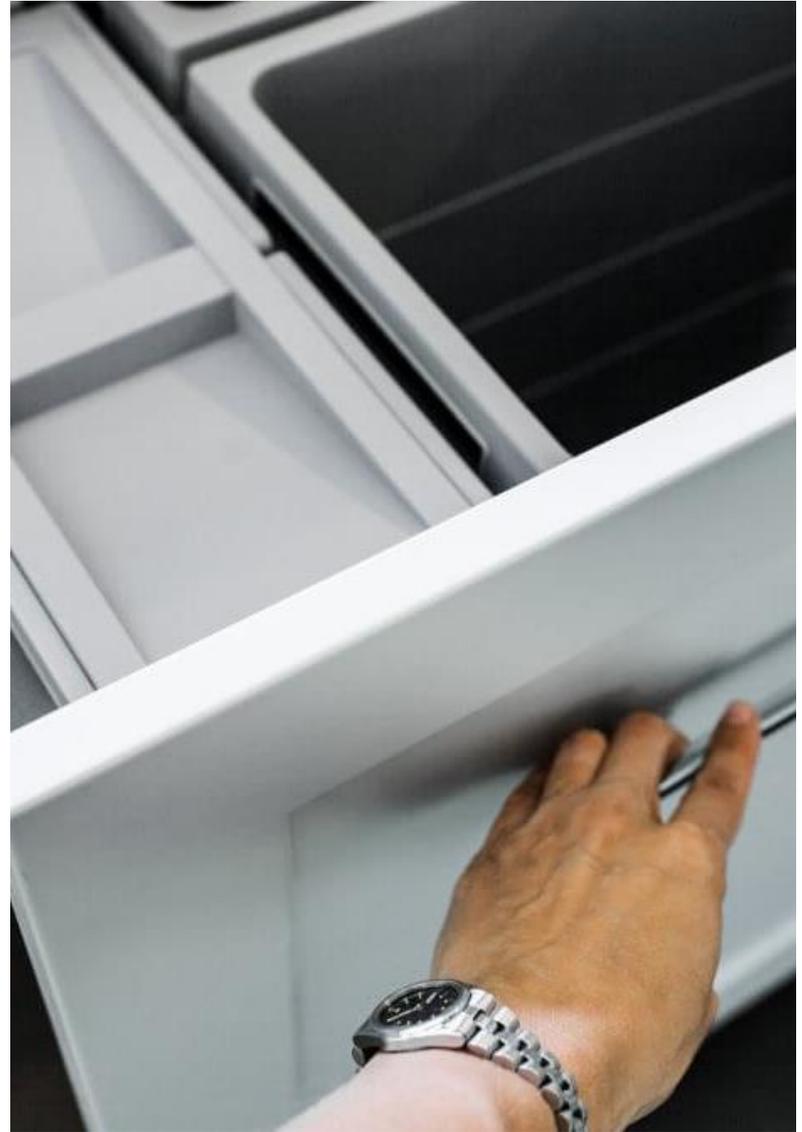
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## FEATURE CONSIDERATIONS

When you begin to design your kitchen you'll inevitably come to the point when you must decide how the space is going to be used to compliment your lifestyle, and what types of features, appliances, lighting considerations, and architectural focal points you'd like to see in your new space.

There are a plethora of things to consider, from appliance capabilities, cost/budget, lighting emotion, materials, and finishes. These [features are the face of your dream kitchen](#), so the decisions you make here will ultimately shape the polish and overall look of the whole space.



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## APPLIANCES

Kitchens are for cooking; great quality cookware and appliances are critical to not only enjoying the visual aesthetic of your space, but making it a functional, and usable kitchen.

Induction cooktops are an exciting modern trend in cooking technology that use electromagnetic fields rather than radiant heat to deliver fast and powerful heat. They're packed with innovative and intuitive safety features that are lacking on traditional natural gas stovetops, and can even boil 6 quarts of water up to 4 minutes faster than a traditional stovetop. They're also a safer alternative for use on kitchen islands. Choosing an induction top means possibly needing to elevate your cookware game as well - induction tops require induction-safe pots and pans.

Natural gas remains the industry standard for high-end kitchens thanks to their reputation in chef circles as finely-tuned temperature control kings. They also boast inexpensive operating expenses, and are compatible with all of your existing cookware - but having the ability to run a natural gas line can inhibit this option; if your dream kitchen includes a natural gas cooktop, mention it to your KAD kitchen designer during the design phase to proactively tackle any foreseeable obstacles.

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## MATERIALS & FINISHES

Undertaking your dream kitchen renovation would be a tragedy if you cop out on the quality of your materials and finishes. Using high quality building and cabinetry materials and finish materials like good quality stone, paint, flooring, lighting and countertops not only elevates your kitchen to a space of prestige, but also a space that's going to stand up to the rigorous demands of a modern kitchen.

If that's not enough to convince you, upscale and high quality materials fetch a considerably better resale value, in turn, helping justify and rationalize the extra financial 'oomph.'

Hardwoods, ceramics, natural stone, energy-efficient lighting alternatives, and upscale faucets, taps, handles and more offer a durability factor that inferior products can't compete with. If you plan to actually use your kitchen as a gathering place for entertaining, as well as cooking - it's imperative to put in the time to do your homework on quality materials. You'll be happy you did.

# KAD TIPS



- ✓ Quality cabinet construction (full height back panels vs hang rails, dovetail drawer boxes)
- ✓ Internal organization features like pull-out hardware, etc.
- ✓ Tile/hardwood/engineered flooring over laminate flooring
- ✓ Investigate stone/solid surfacing/quartz over laminate countertops
- ✓ Eco-friendly taps over standard faucet sets
- ✓ Soft close drawers and doors with quality hinges and slides.
- ✓ Custom cabinet sizing to ensure crisp installation

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## LIGHTING

There are two main pillars of the functionality of lighting in a modern and updated dream kitchen: functionality/visibility and emotion.

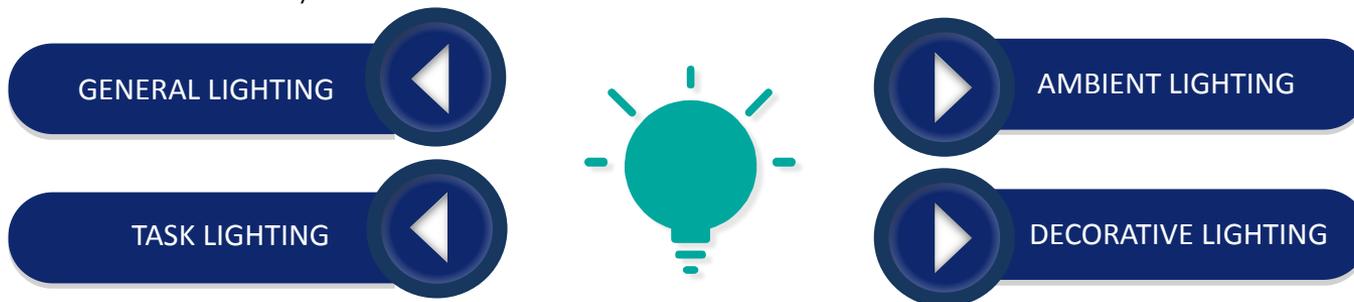
Lighting needs to both illuminate your physical space, but - perhaps more importantly - needs to illuminate your spirit and create emotions that help your kitchen to occupy a space in your minds eye that epitomizes your personal style.

With so many options available, picking out your lighting cues can be tough — making pre-planning during a kitchen rebuild or renovation a key undertaking. You may find that you love a certain light fixture, but upon completion of your kitchen, you may find that it doesn't throw the right light - or doesn't develop the same ambiance you had in mind.



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There are four main types of lighting to consider in a layered approach to mood-inspiring kitchen lighting, and each is responsible for creating emotion in different ways:



Layering your lighting scheme allows you to give a chef the perfect light for the food prep/cook space, while the post-meal cocktail sippers have the perfect lighting to read the paper. Under cabinet lighting helps create a sense of drama in an open concept kitchen showcasing the finishes of the space and helps integrate the kitchen into the overall living room or post-meal conversation area.

Ambient lighting is all about creating a space that welcomes all who enter. It's the emotion that distributes the ideal sentiment when you walk in the room; it speaks. Task lighting is all about specific kitchen-centric jobs like food prep, dish-washing, and searing a good steak. General lighting is precisely that, typically overhead lighting that illuminates the whole room, and can include standardized ceiling lights in the form of pot lights, and down lights. Decorative lighting is commonly used to draw attention to a special area of the room, or to draw the eye upwards to help elevate the room.

The overall design of your kitchen is critically important to your creative vision as a homeowner because it translates your ideas into reality. Embrace this stage with your KAD kitchen designer to be as involved as possible, working towards the greater good together - your collaboration is our strength.

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## PROJECT MANAGEMENT

Managing your kitchen renovation project is a vast topic unto itself, and as such, warrants independent research, and an in-depth talk with your KAD kitchen designer, who will be your shining beacon of project management for this aspect of your kitchen overhaul. For most people, this will mean hiring a qualified and trustworthy general contractor to handle the majority of subcontracting and day-to-day job-site management tasks, like scheduling tradesmen and ordering appliances and materials.



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## ➤ Initial layout consideration

- Begin by consulting the initial kitchen layout design to take stock of all your existing possessions and materials prior to final approval.
- Storage considerations and preferences
  - You'll need to clear out and store all your existing kitchen accoutrement like appliances, utensils, cutlery, plates, pots & pans, glassware, etc.
  - If you have a garage or available storage space elsewhere in the house, perfect - if not, you may need to consider renting a storage unit or asking a friend or family member to make some space for you at their home.
  - If you're storing at home, ensure that the space is appropriate for your stuff. Consider the weather, potentially damp conditions/wetness, temperature, etc.
- Include items or features you want to have in the future
  - Stovetop pot-filler water hook-up installation
  - Water dispensing fridge
  - Undermount counter side pot lights
  - Integrated speakers
  - Vacuum system
  - **Including these items now ensures there will be room for them in the final design**

## ➤ Prioritize required features with your wish list of features

- More countertop space vs smaller space with upgraded counter material
- Higher end appliances, larger island, etc.
  - Could this mean having to knock down a wall to expand the kitchen size?
- Make the emphasis of *want* vs. *need* a focal point of your prioritization stage. Justify your wish list by addressing issues of compatibility, functionality, style/aesthetic, and extras that are simply there for a bit of kitchen glam.

## ➤ Use the initial layout to make use of your newly created lists

- Insert all of the materials, appliance considerations, contracting needs, etc to see how they all fit together.
- Will your new fridge accommodate an expanded cooking space work station?
- Is your preferred dry-storage cupboard going to impede the inclusion of your dream stove?
- This second draft plan will help prioritize which items and design considerations to pursue to get the project off the ground.

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With a detailed layout and project plan, you can begin to **acquire quotes and estimates** from suppliers, contractors, and manufacturers to begin your project. Depending on the scope of your specific project, you may need to enlist the services of:

**General Contractors** - your research and questions should include:

- General labourers
- Job-site management
- Demolition
- Electricians
- Plumbers
- Natural gas-fitters
- Architects/ engineers
- Tilers
- Flooring installers

**Manufacturers**

- Appliances
  - Stove
  - Microwave
  - Range hood
  - Dishwasher
  - Garbage disposal
- Cabinetry
- Flooring / Tile
- Countertops
  - Installers
  - Order as soon as possible.
- Lighting
- Backsplash
- Fixtures & Finishes
  - Faucets / Sinks
  - Cabinet handles
  - Receptacle covers/switches
- Paint and [colour palette](#) considerations

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FROM THE DESIGN PHASE TO THE INSTALLATION AND FOLLOW UP, KITCHEN ART DESIGN PROVIDED US WITH OVER THE TOP SERVICE. THEY ARE DEDICATED AND THE PRIDE IN THEIR WORK IS EVIDENT IN THE END PRODUCT.

HOLLY LEE

[kitchenartdesign.com](http://kitchenartdesign.com)

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## HIRING A CONTRACTOR

The key to finding and hiring a great kitchen design team is accentuating that experience by hiring a general contractor that will work well with the designers and you as a client to provide an excellent customer experience, while keeping time frames and a quality product in mind. Contractors who rush jobs are often responsible for shoddy workmanship and guilty of cutting corners.

The key to your contractor hire is finding someone who makes you feel confident that they understand the fine art of balancing timely work with quality work. Slow and steady may win the race, but you need your kitchen back at some point. And while speediness may get the job done quick, having to interrupt your life to accommodate last-minute or unexpected changes and/or adjustments and installations is equally - if not more - inconvenient.

Ask about insurance. Ask to see a portfolio of work. Ask for references.

[44% of Canadian homeowners](#) agree they were only willing to hire a contractor who was rated above 3.5 stars. Even further, 19% of Canucks were only interested in hiring contractors with a 4-star rating or higher. This means know they have to continually step up their game and online presence if they are going to keep up with the high demand for an increase of renovations. Further, they know they have to come equipped with all of those considerations in order to book jobs. Coupled with the demands of rising quality and service consumer expectations, reputable and serious contractors will make it their business to wow you right out of the gates. If they don't, move on.

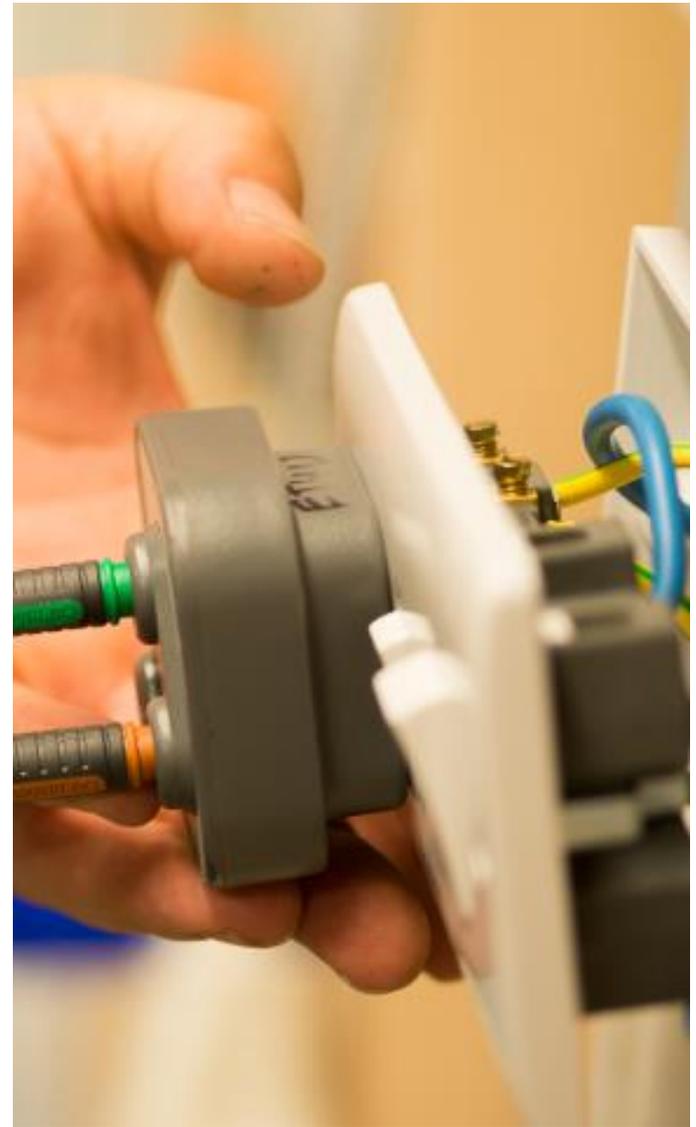
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## ELECTRICAL PLAN

The importance of a comprehensive preliminary electrical plan for your kitchen space is imperative, so you can determine which locations require GFCI boxes, large appliance sockets, and where isolation switches need to go. You'll also need to determine how many electrical outlets you'll need installed, or moved - not having enough when the renovation is over is a common pain point of many kitchen rebuilds.

Equally important is a plumbing plan to accommodate moving sinks, a new dishwasher placement, built-in high-end coffee maker, water lines for a new fridge, etc. As part of your initial kitchen layout design, your KAD designer will include a comprehensive electrical and plumbing schematic to assist your general contractor and sub tradesmen.

With over three decades of developing a professional relationship based on practical experience, your KAD kitchen designer can help you in making the right decisions regarding contractors and sub trade hiring. We've made lasting partnerships and professional networks with legions of capable and qualified groups who have our respect and trust. Let us introduce everyone so we can tackle this project as a cohesive design-build group.

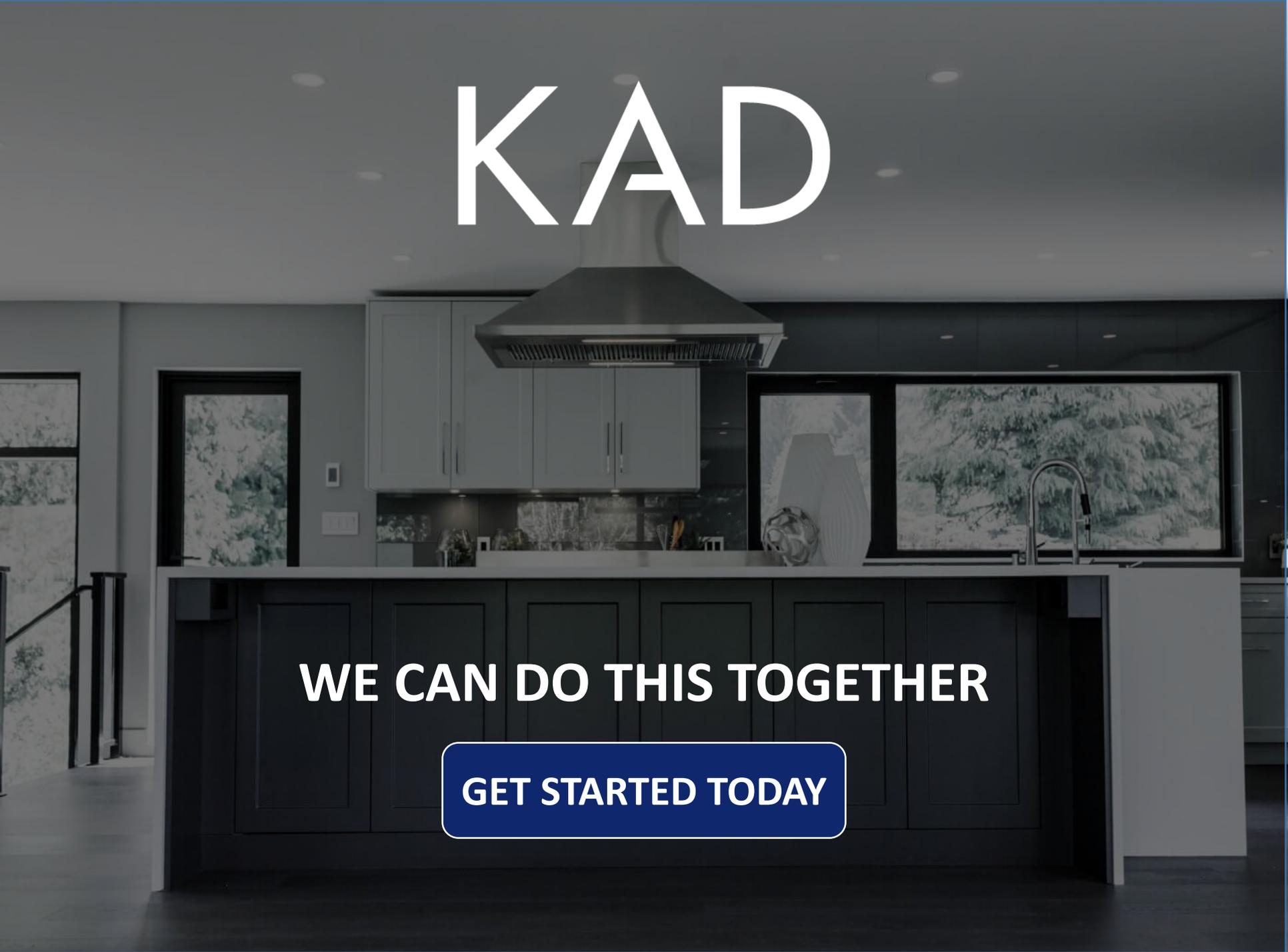


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British Columbians contributed to 17% of all home renovations in Canada in 2016, and that number will continue to rise with the continued increase to home and property values. British Columbians also are responsible for [setting the highest renovation budgets](#) in the entire country. This means we know our kitchens. We know our home improvement projects. And we know our renovations.

Every home has a special place in it that hearkens back to our beginnings. The kitchen is where we cook. It's where we sustain our bodies and our connection to family. It's where we gathered to watch fires in our early formative years, and where we gather now to talk and reconnect with one another after a long day. The kitchen is the undisputed heart of the home, and as such, represents a sacred connection to the past that we can't shake.



A modern kitchen with a large island, a stainless steel range hood, and a window with a view of trees. The scene is dimly lit, with the text overlaid in white.

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**WE CAN DO THIS TOGETHER**

**GET STARTED TODAY**

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KITCHENS THAT FORM THE HEART OF YOUR FAMILY

VISIT WEBSITE



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A photograph of a modern kitchen with white cabinetry, a large window, and a countertop with various items.

**REIMAGINE THE CULINARY  
HEART OF YOUR HOME**

**Begin Your Collaboration with KAD Today**

KAD