

THE ULTIMATE GUIDE TO **KITCHEN REMODELING**



SQUARE DEAL
CONSTRUCTION



The Heart of the Home

Studies show Americans spend more time in the kitchen than almost any other room in the house. Not only does the modern kitchen need to offer cooking facilities, it also needs space for entertaining family & friends. Your new kitchen starts with a great design, & Square Deal Construction is here to help walk you through the process from initial ideas to a move-in ready kitchen.

When planning your kitchen remodel, there are a lot of things to think about - cabinetry, countertops, appliances, fixtures, etc. Feeling overwhelmed by all the options?

Don't worry - that's totally normal.

There are no hard rules when it comes to kitchen design, but there are a lot of options & it's easy to get overwhelmed in the decision-making process.

And we're here to help!



Table of Contents



Budgeting Basics ... pg. 4 & 5

Major Remodel vs. Minor Remodel ... pg. 6

Are Kitchen Remodels Worth the Cost in the Portland
Metro Area? ... pg. 7

A Guide to Different Remodel Pros ... pg. 8-12

Layouts: The Work Triangle vs. Zones ... pg. 13-16

Understanding Cabinet Style ... pg. 17-19

Pull-Outs & Cabinet Organization ... pg. 20-22

Choosing the Right Countertop Material for Your
Lifestyle ... pg. 23 & 24

F.A.Q.s ... pg. 25

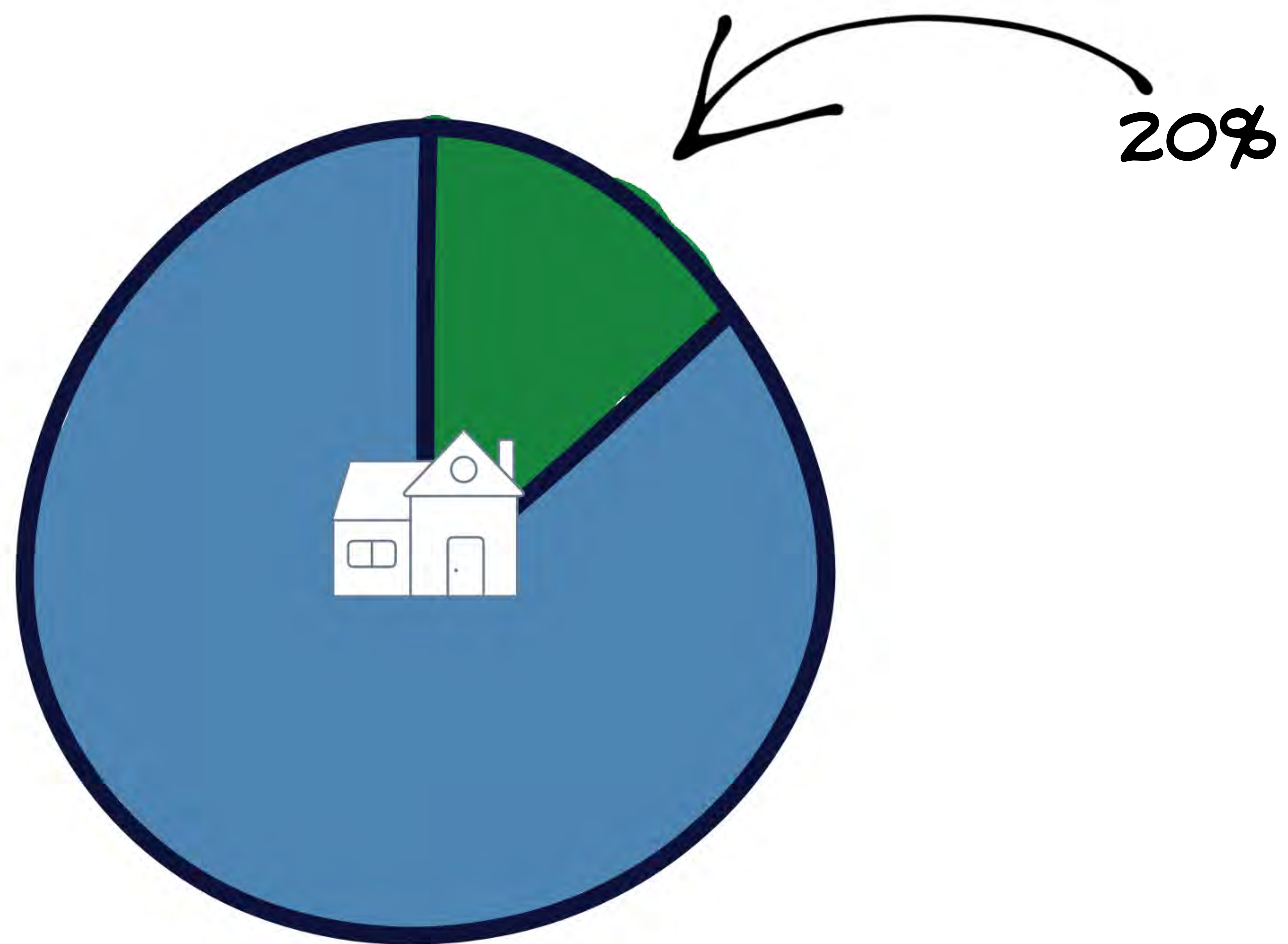
What's Next? ... pg. 26

Budgeting Basics

Yes, kitchen remodels can cost a lot of money.

But how much should they cost?

The National Kitchen & Bath Association (NKBA) recommends budgeting 15-20% of the value of your home for a kitchen remodel.



For example:

\$500,000 home = \$75,000 to \$100,000 remodel budget

\$850,000 home = \$127,500 to \$170,000 remodel budget

You'll want to set aside about 5% of this budget for unexpected repairs (like discovering the subfloor underneath your kitchen sink cabinet is rotten).

Let's break down that budget into general sections:

Cabinetry & Hardware

(The more decorative your cabinetry, the more expensive it will be. Painted cabinets are always more expensive than clear-coated or stained wood.)

Installation & Supervision

Countertops & Backsplash

(Tile backsplashes can become very expensive very quickly. Tile can be cheap, but the labor to install a tile backsplash is not.)

Appliances, Ventilation, & Ducting

Walls & Ceilings

Faucets & Plumbing

Flooring

Lighting

Doors & Windows



Now that you've got an idea of what costs are involved, it's time to decide what you absolutely have to have & what would be nice to have in your remodel.

Diving your ideas into wants vs. needs makes it easier to know exactly what you can & can't fit into your project budget, & come up with designs that will satisfy your needs.

What's the Difference Between a Major Remodel and a Minor Remodel?



Minor remodels don't replace everything – typically they include reusing existing cabinets, maybe painting or staining them, potentially changing the kitchen counters, & possibly new appliances.



Major remodels go down to the bones of the room, tearing out everything (or nearly everything) & replacing it with new.



Are Kitchen Remodels Worth the Cost in the Portland Metro Area?

If you are looking at worth purely from an return on investment (ROI) standpoint, the answer to the that question would be probably not. (This does depend on your home, your current kitchen, and your current home value.)

[Remodeling.com's Cost vs. Value report](#) for the Portland Metro Area in 2021 reports kitchen remodels having an average ROI of 52%-57% for a major remodel. Minor remodels have a better ROI of about 79%.

But there is more to value than just cost. Will remodeling your kitchen make it function better & save you time during the day? Is your kitchen so dated & ugly that you don't want to spend any time in it? Are you planning to live in this house for the next 30+ years & raise your children in it?

Perceived value is deciding if a kitchen remodel will bring value to you, your experience in your kitchen, & your lifestyle.

So, are kitchen remodels worth the cost?

The answer is up to you.



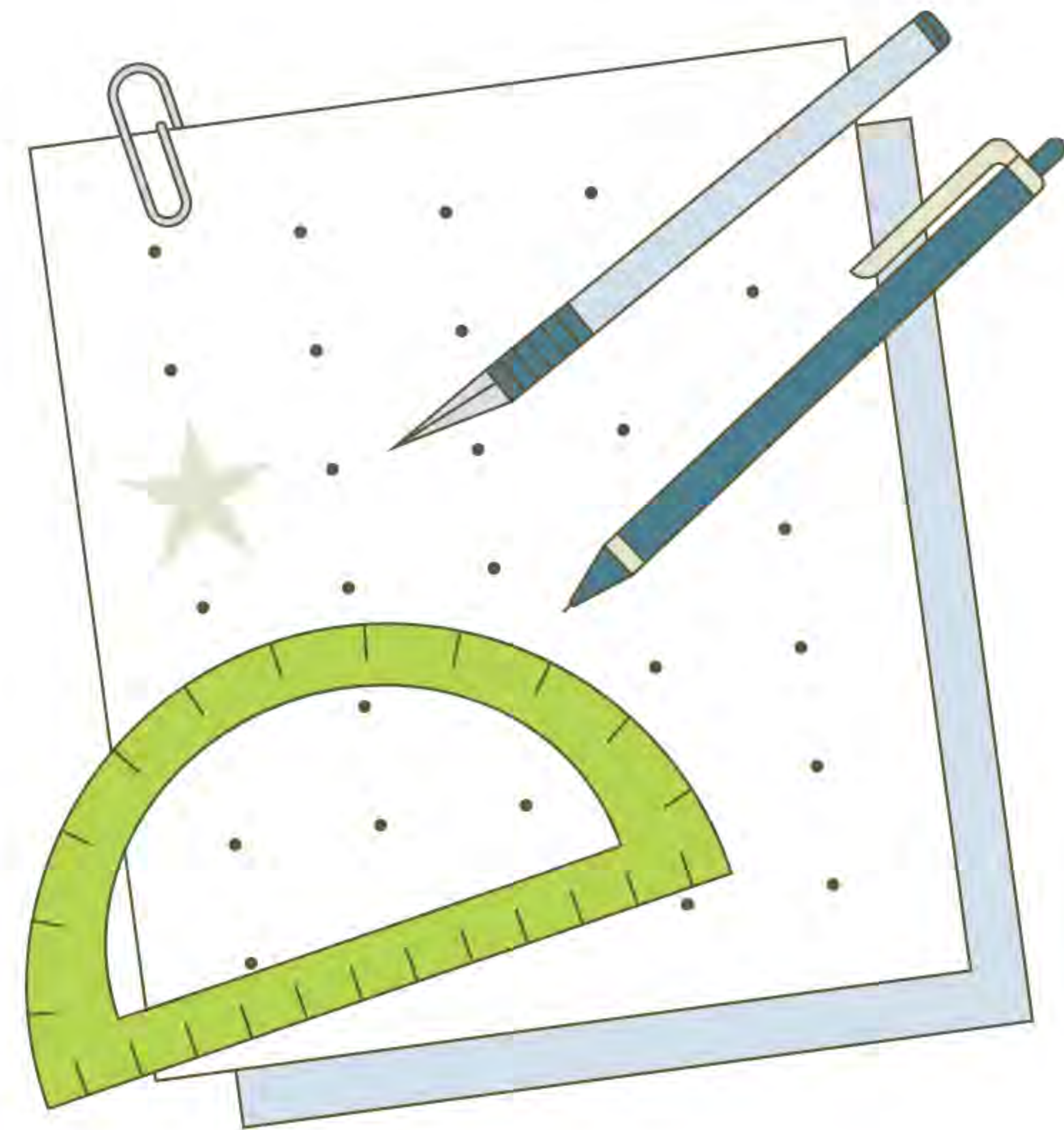
A Guide to Different Remodel Pros

There are several different kinds of professionals that may be able to help you with your kitchen remodel.

ARCHITECTS



Pros: They develop concepts, specify materials, & create build plans that are ready to be turned into the Building Department for permits.



Cons: You'll have to find someone else to actually do the construction work, & they don't always have a great idea of actual construction costs, so you may end up with some beautiful remodel designs that cost twice as much as your budget.

A Guide to Different Remodel Pros

There are several different kinds of professionals that may be able to help you with your kitchen remodel.

INTERIOR DESIGNERS



Pros: They'll have a wealth of knowledge & ideas, can often get you discounts on furniture & materials, and can usually recommend a great contractor/handyman/woodworker/etc.



Cons: Depending on their credentials, they usually can't provide you with plans you can take to the Building Department, especially if there is any structural work being done (i.e., moving walls). Again, they don't do any of the actual construction work, so they aren't as familiar with construction costs.

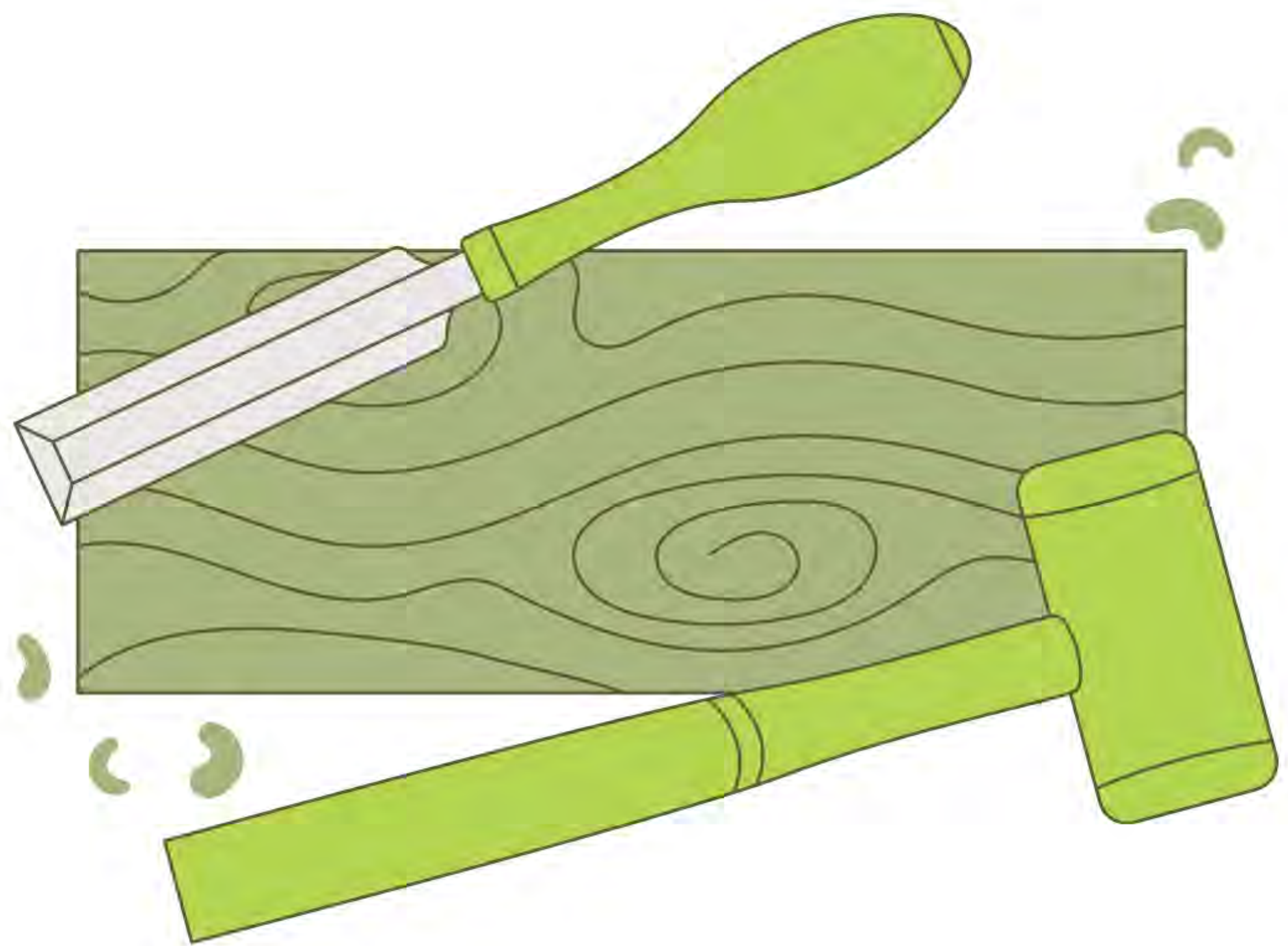
A Guide to Different Remodel Pros

There are several different kinds of professionals that may be able to help you with your kitchen remodel.

GENERAL CONTRACTORS



Pros: They'll oversee your project from start to completion, do all of the construction work, manage any tradesmen (e.g., plumbers and electricians), & take care of all of the building permits. They will save you a lot of time & stress.



Cons: They don't know as much about design & usually can't provide you with any sort of visual renderings of what your finished space will look like.☒

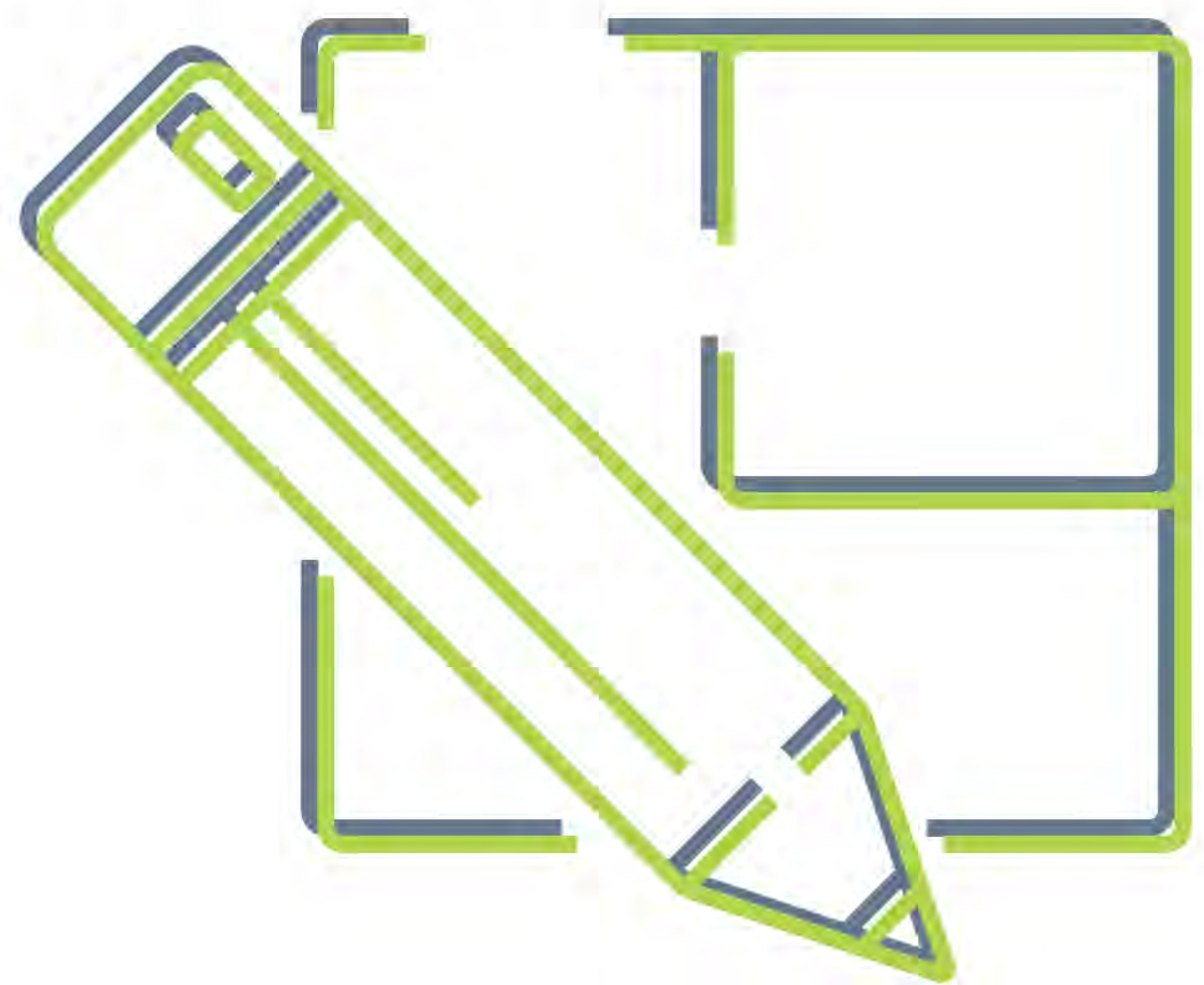
A Guide to Different Remodel Pros

There are several different kinds of professionals that may be able to help you with your kitchen remodel.

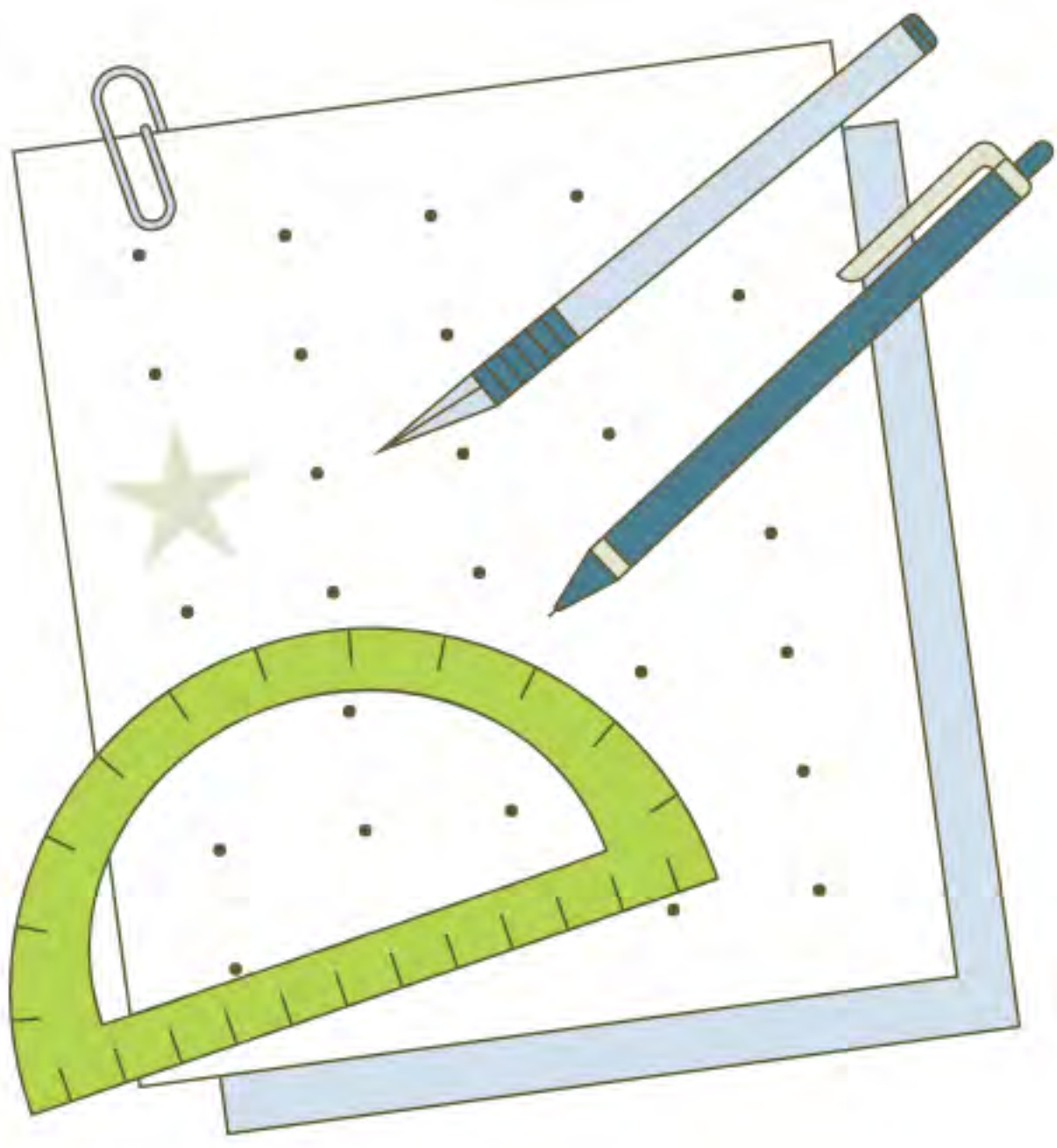
DESIGN-BUILD FIRMS



Pros: They have architects and/or designers on staff, as well as operating as a general contractor, so you get the best of both worlds: someone who can work with you from initial concept, to finalizing plans, to permitting, to demo, to a finished bathroom. The architect /designer works with the project manager from the very beginning to design something that fits within your budget & will make sense to build. Design-build firms are essentially one-stop-shopping.



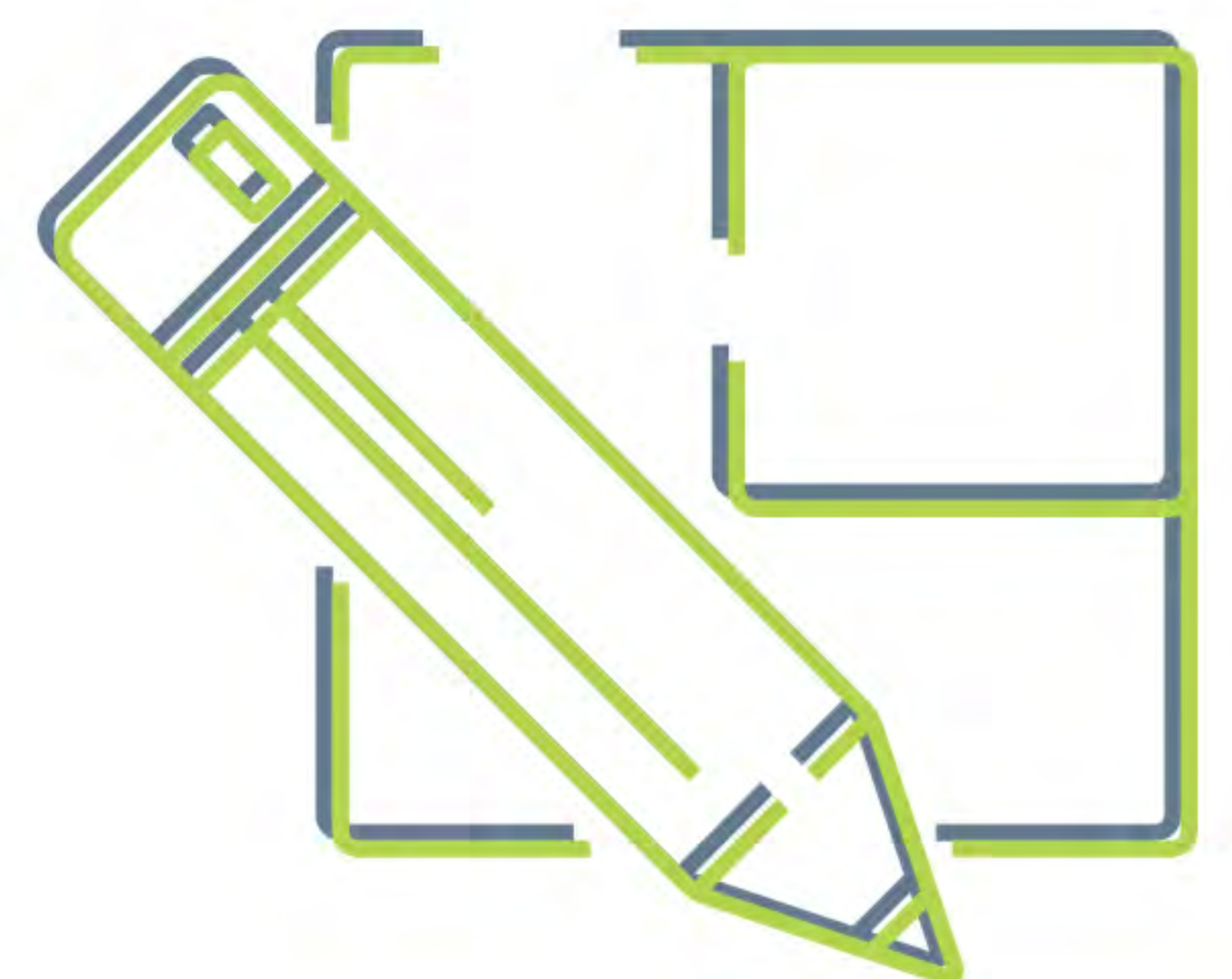
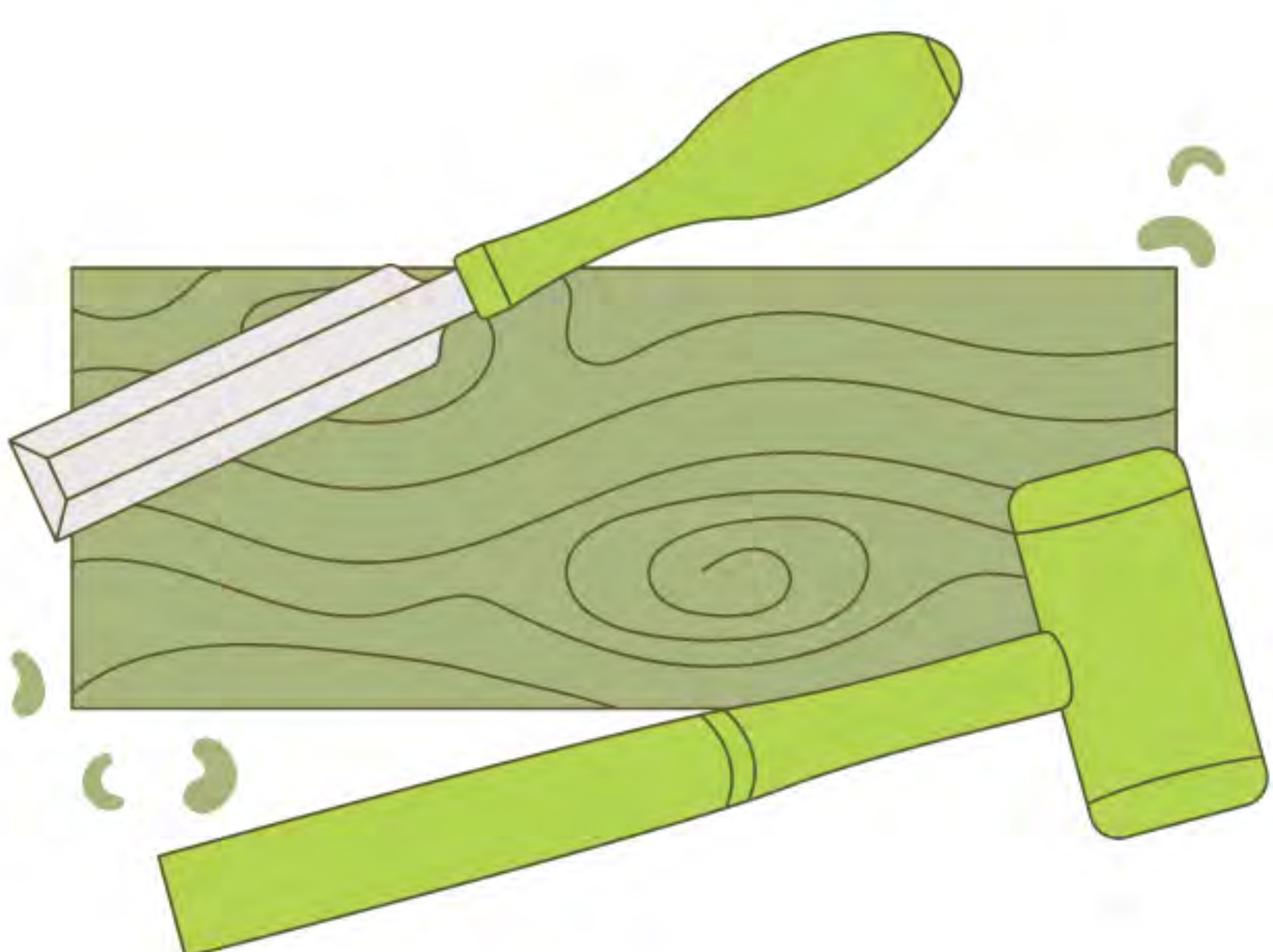
Cons: Picking a team could be difficult if you like the designer at one place, but don't get along with the project manager, or vice versa.



Once you've decided on the type of help you want to enlist, it's time to research the companies in your area that offer the services you're looking for.

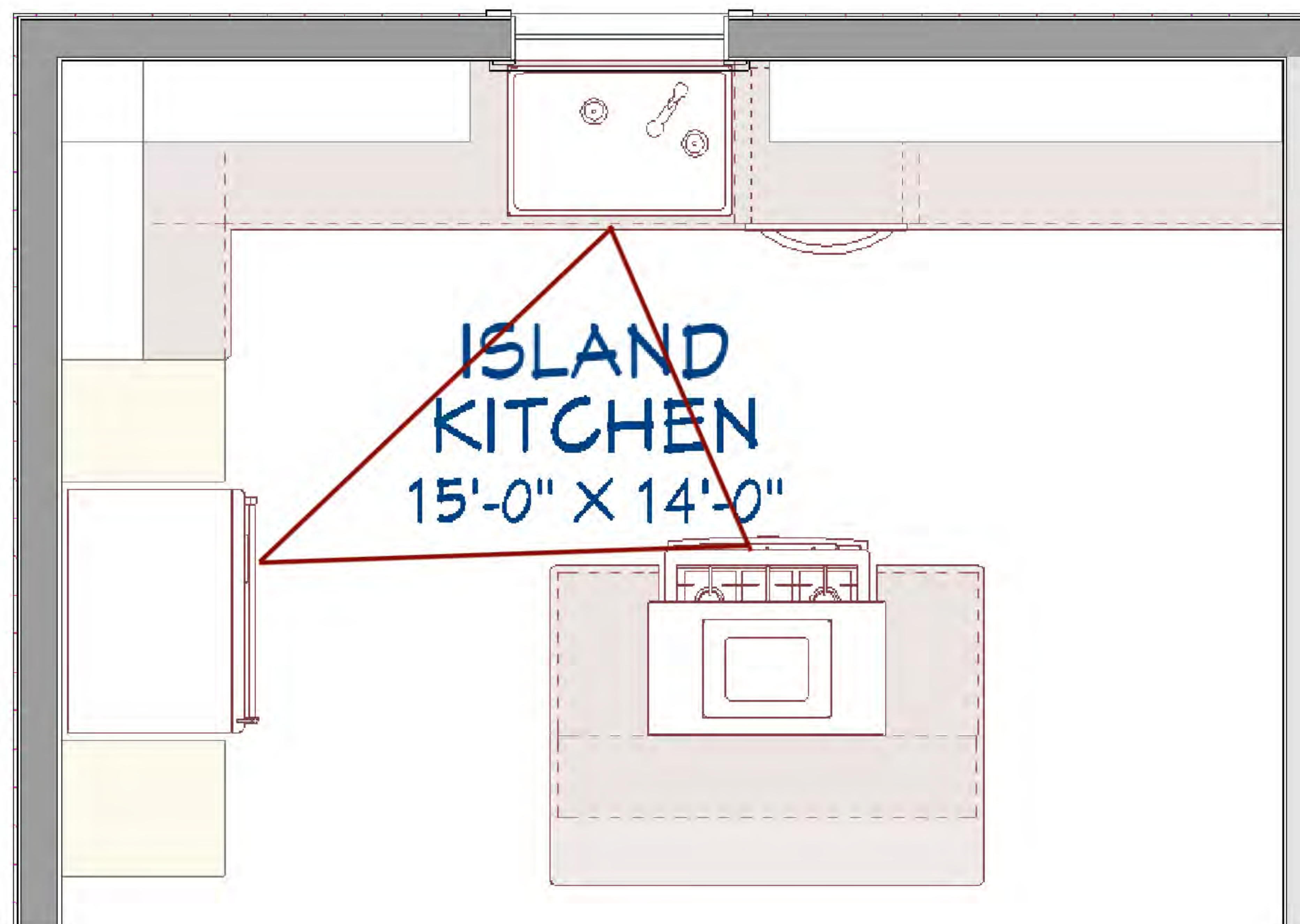
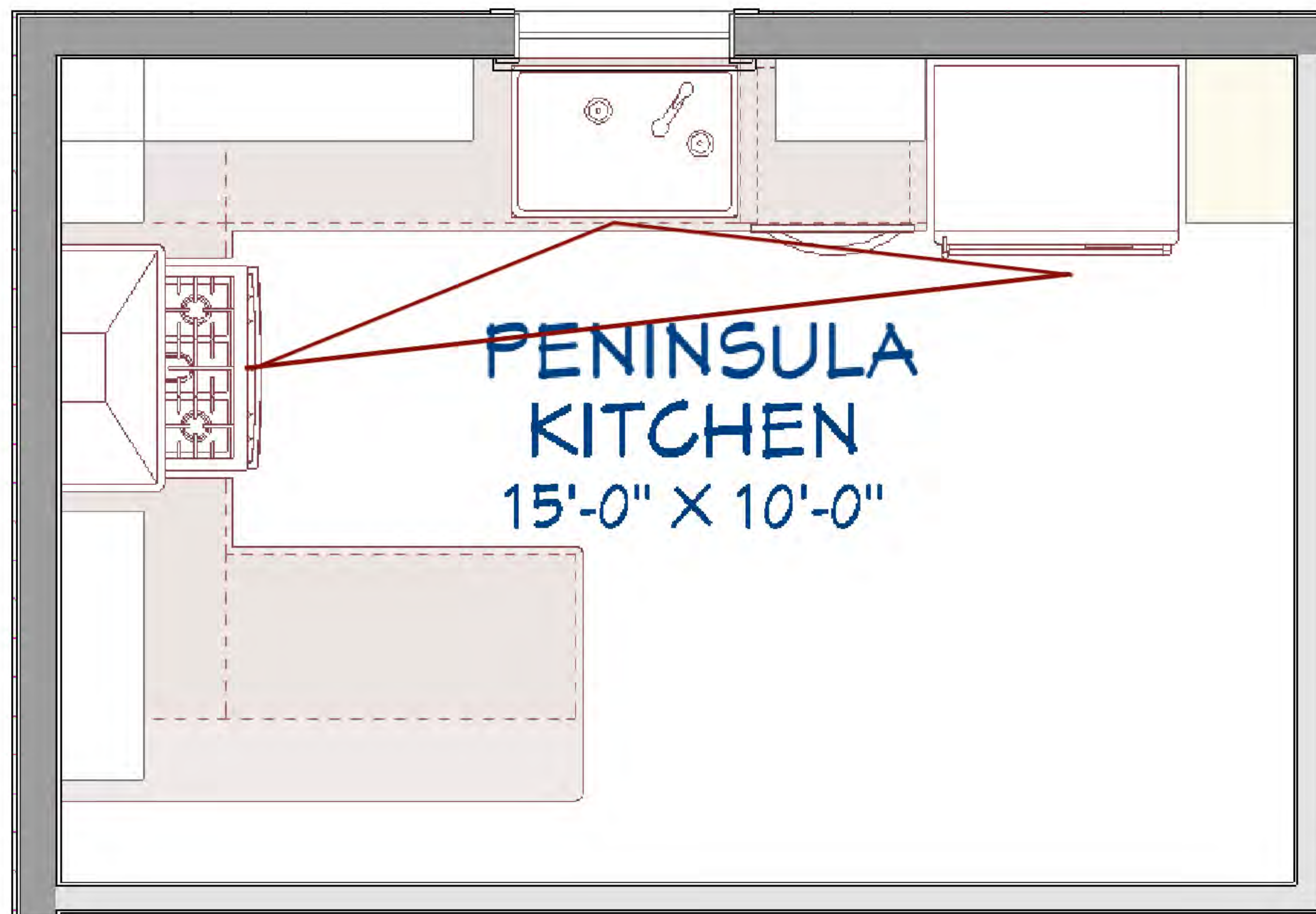
We cannot overstate how important it is to read reviews, ask for previous client references (& actually talk to them), and make sure you trust the pro you hire.

Remodels can take anywhere from 2 months to a year (or longer), including the design phase. Make sure you're going to enjoy working with the pro you hire for the duration of your project.



Layouts: The Work Triangle

The work triangle is a classic kitchen layout design concept that can be applied to any kitchen. It is a triangle whose points are made up by the sink, the cooktop, & the fridge. Here are a couple of examples:

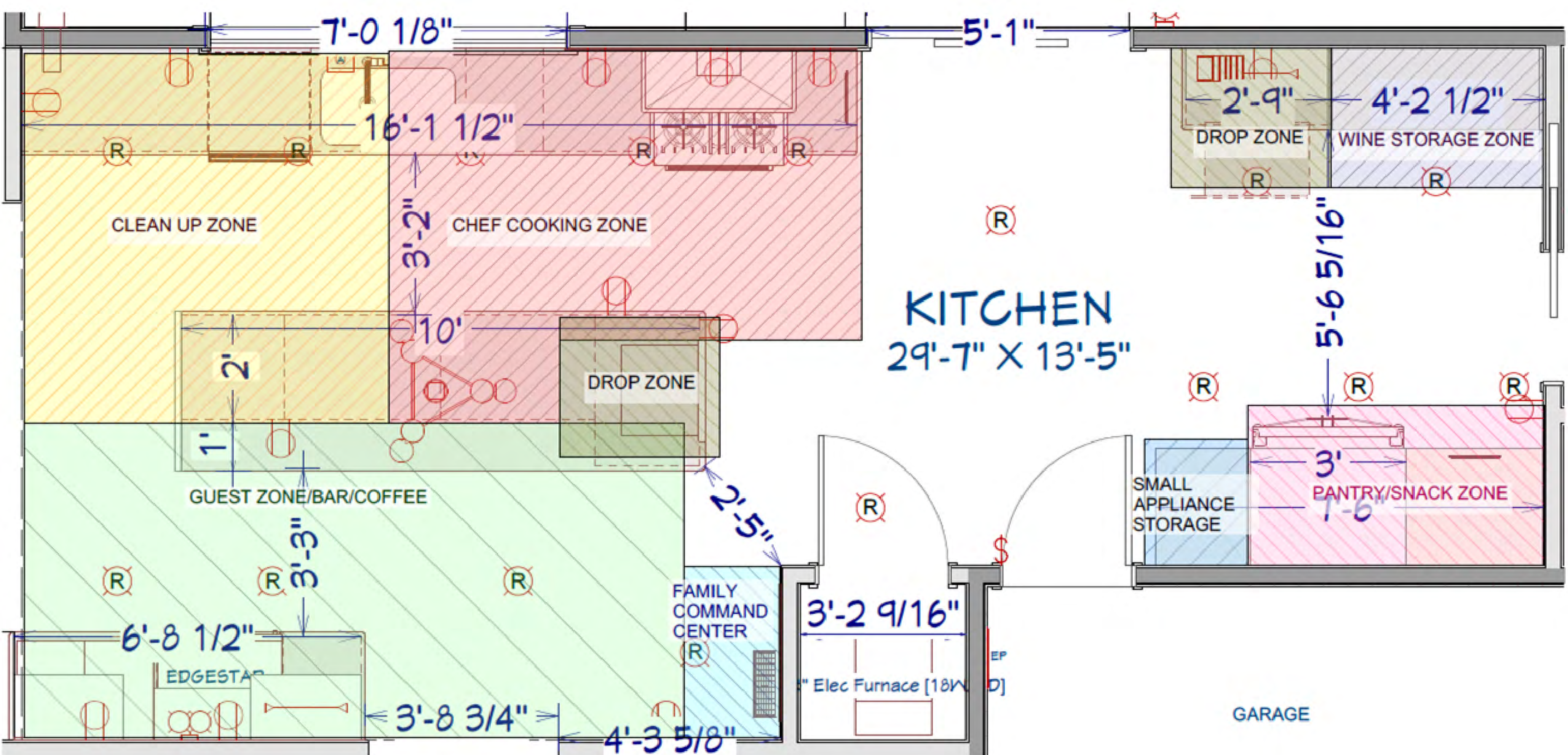


Ideally, each "side" of the triangle is between 4 ft. & 9 ft. long, and all three legs added together is between 13 ft. & 26 ft.

Layouts: Zones

If the work triangle doesn't work for you, another way to look at your kitchen is dividing it into zones.

Take a look at how we've broken out this kitchen space for a client:

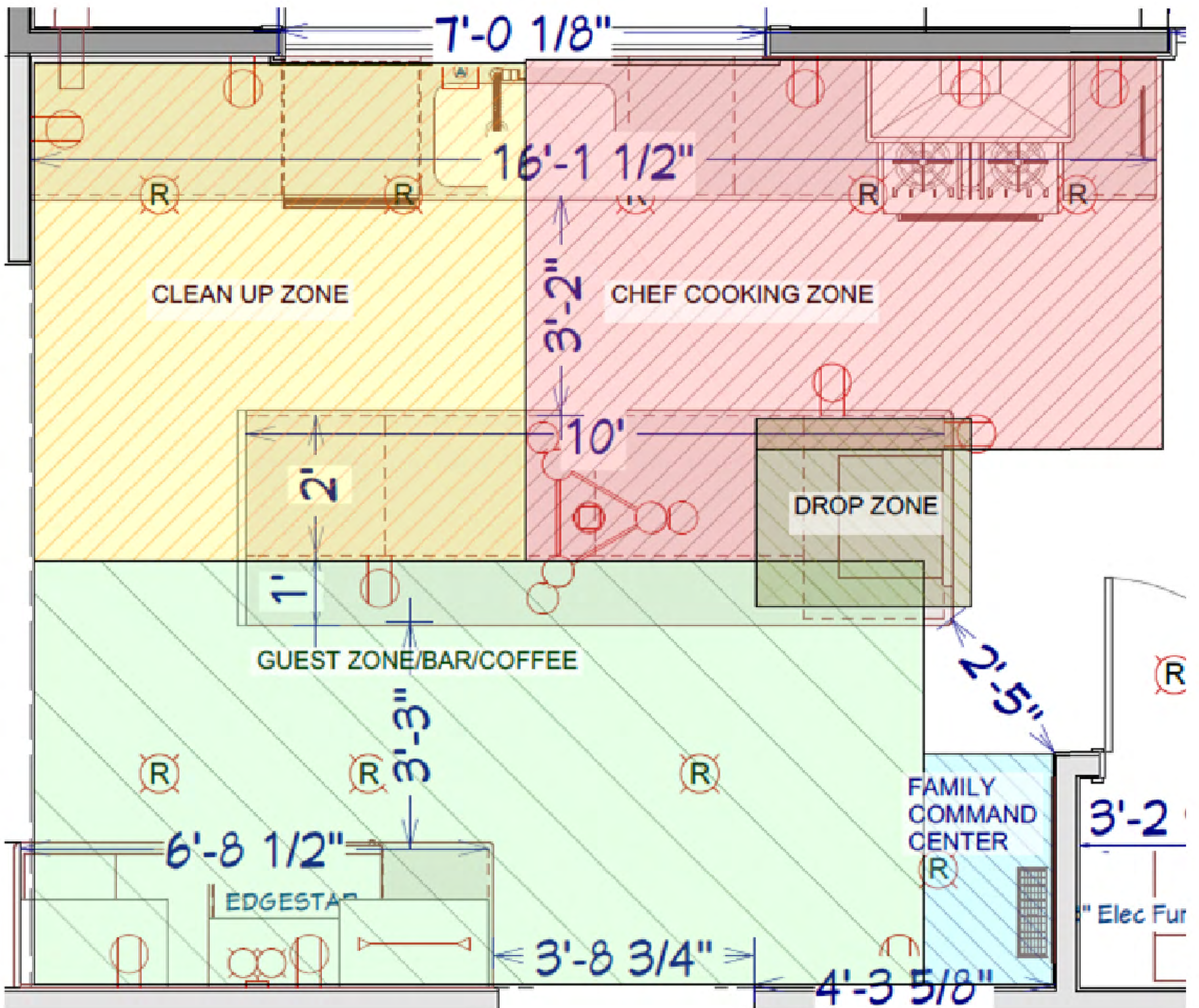


The 2 most important zones are the cooking zone & the cleaning zone.

The cooking zone is defined by the range & oven, while the cleaning zone is defined by the dishwasher & sink.

But there are lots of zones to consider incorporating based on your family & your lifestyle.

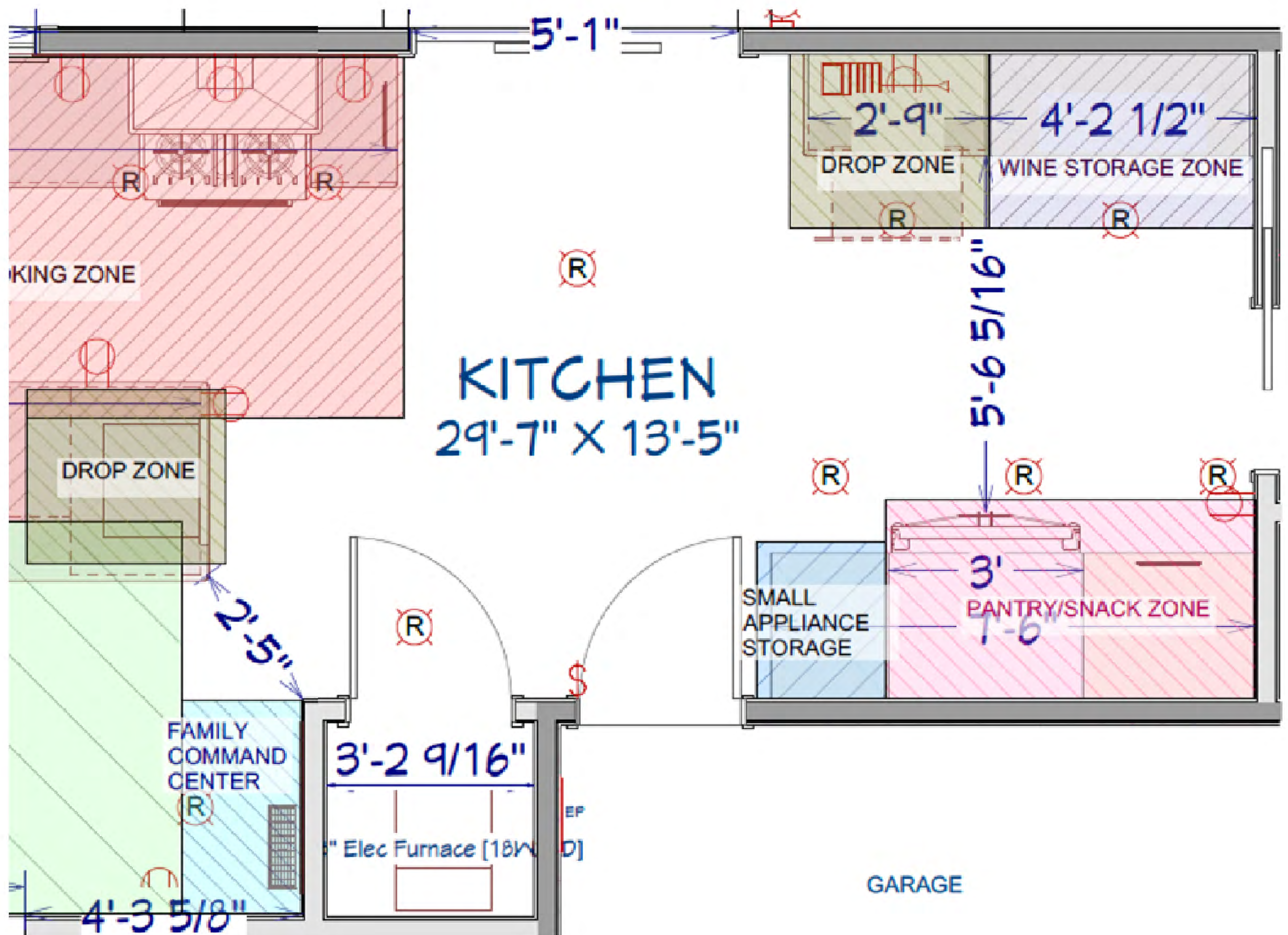
Layouts: Zones



This client entertains a lot, so an important zone to include was the guest zone, which includes bar seating at the island, easy access to the family room and the dining room, and the coffee & wine bar.

This way guests can easily move through the space and help themselves to drinks without getting in the chef's way while they are preparing food.

Layouts: Zones



We also included a drop zone near the garage entrance & the fridge to give the client a place to put grocery bags down before putting everything away.

There's a full wall cabinet with pullouts for small appliances near to the cooking zone so the chef can grab things like a crockpot with ease.

The fridge & pantry are separated from the cooking zone so the kids can easily grab a snack without getting in the chef's way.

Understanding Cabinet Styles

Partial Overlay

(a.k.a. Traditional or American Style)

This type of cabinet is the most economical. As the name implies, doors & drawers of a partial-overlay cabinet will overlap the frame evenly around the opening of each cabinet by a bit (typically 3/8"). Here are some examples:



Full Overlay

(a.k.a. European Style)

The full-overlay drawers & doors full cover the cabinet frame (or are built frameless). Because there are minimal gaps, you get a more seamless look. Here are some examples:



Inset

(a.k.a. European Style)

For a more historic look, inset or flush doors are set inside a cabinet's face frame. This style door is considered furniture grade. Here is an example:



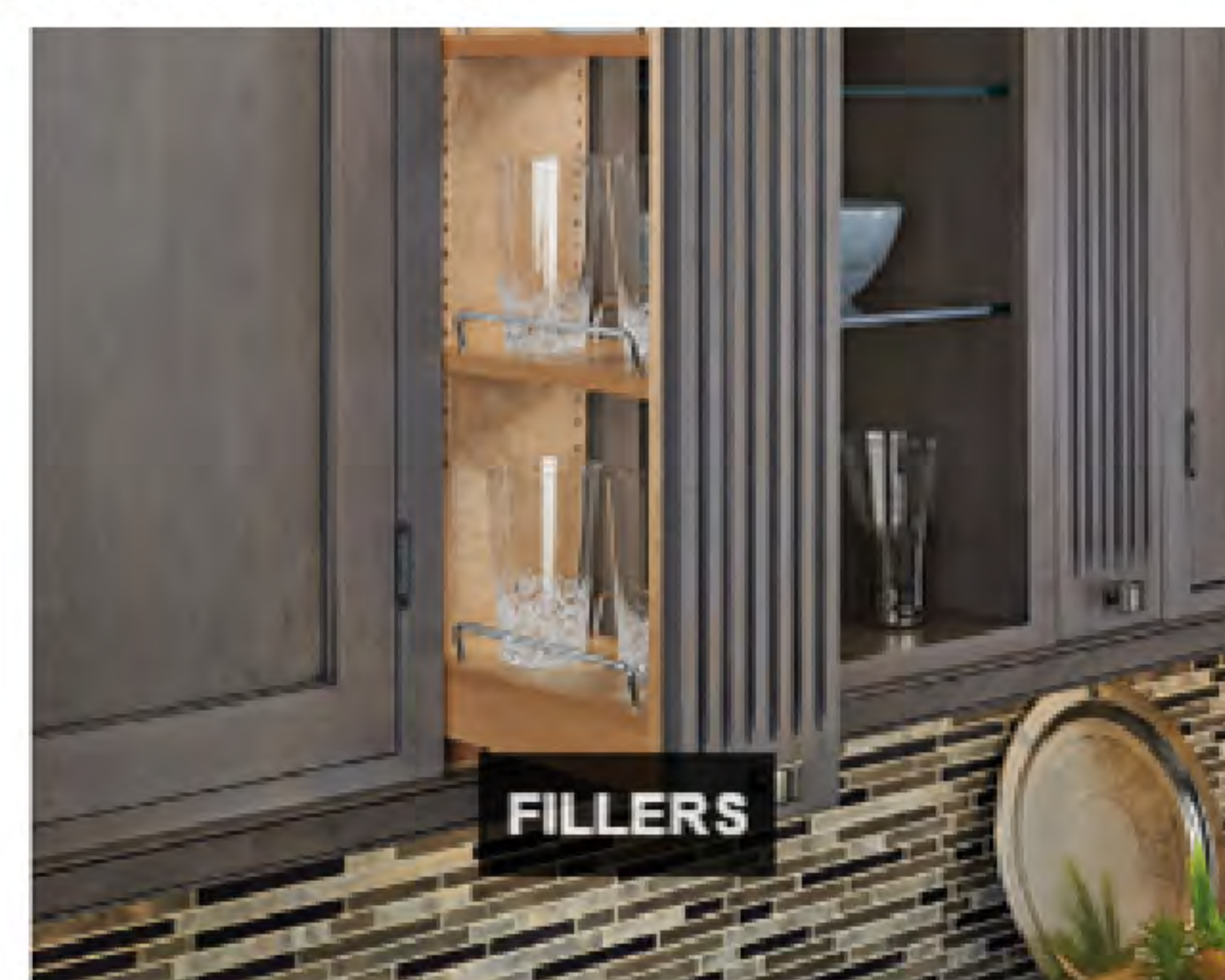
Pull-Outs & Cabinetry Organization

An important part of planning your kitchen remodel is figuring out what is going to go in each and every cabinet and drawer. This will help to ensure that you have enough space and that it functions in a way that is most optimized to you and your lifestyle.

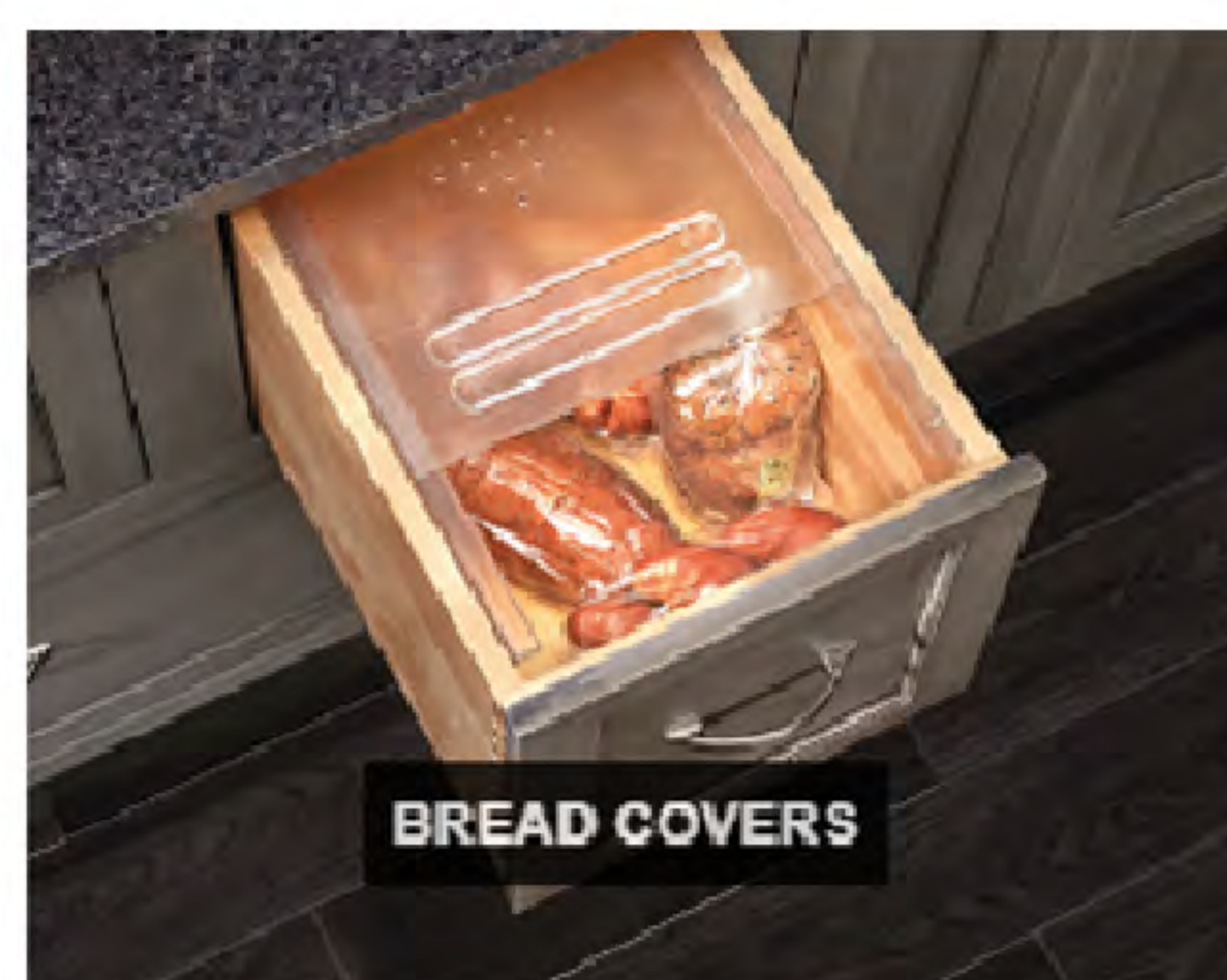
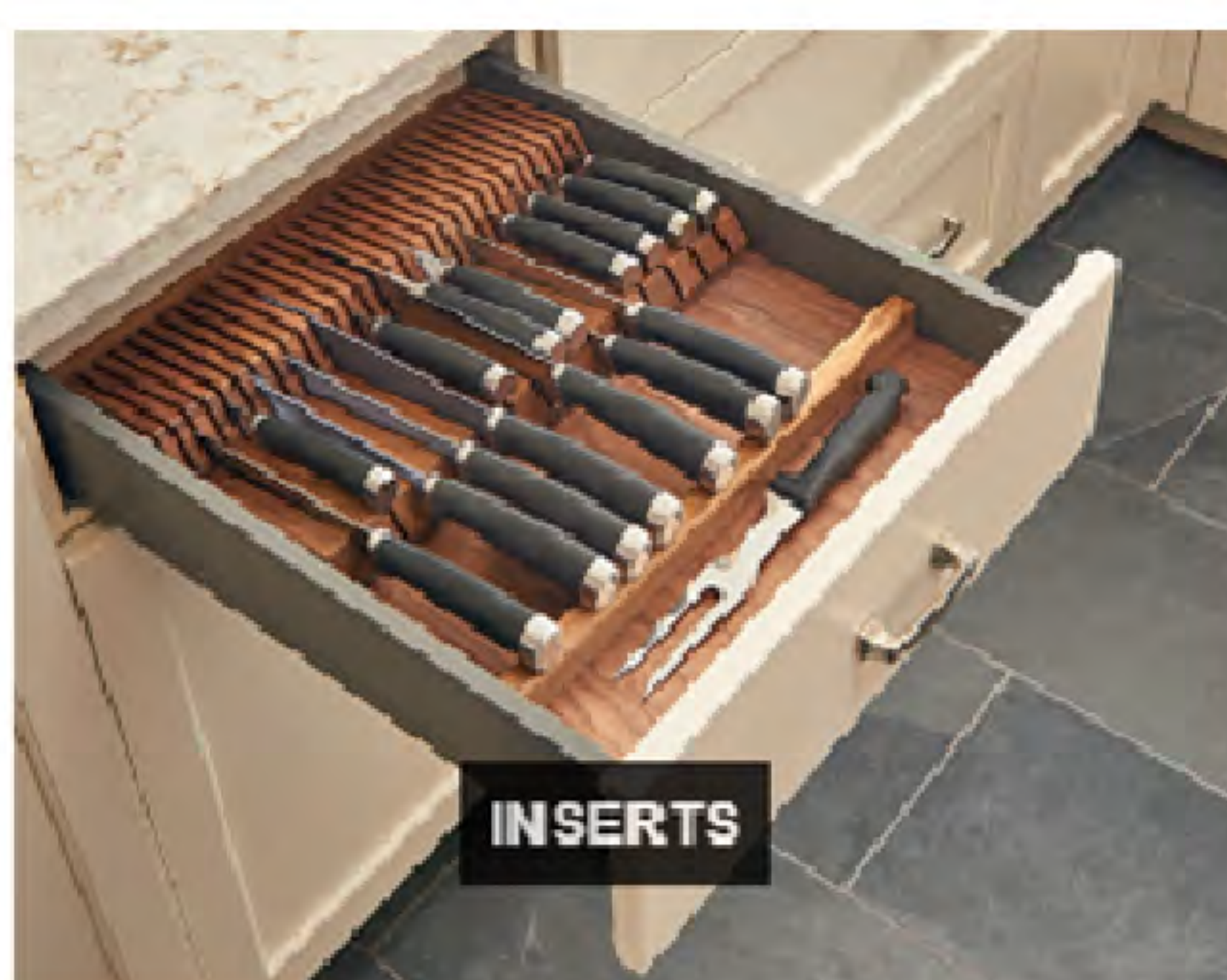
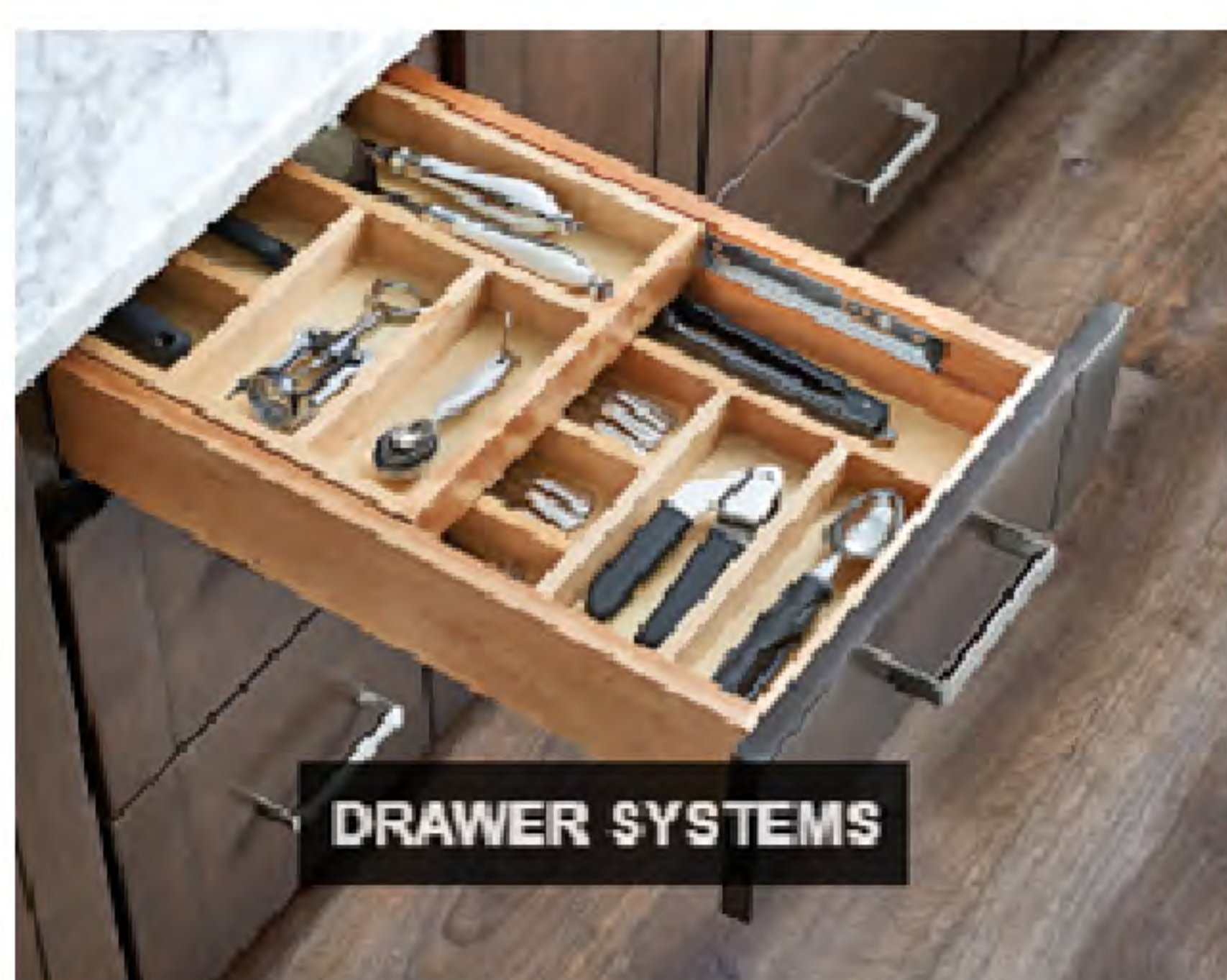
One of the main things to consider as you plan the contents of each cabinet is how to make it most usable. For example, what are you going to do in those awkward corner cabinets? How will you maximize the space? For years, the answer has been a Lazy Susan. But thanks to companies like Rev-a-Shelf, there are more options.



Not only do they make great options for base cabinets, but their full wall & upper cabinet additions are excellent as well. They have tray dividers that are ideal for cabinets above the refrigerator, stemware holders to mount under upper cabinets around a home bar, & even pull-downs for accessing those cabinets that are just out of reach.



Not to mention all of their great drawer inserts. Utensil trays, spice drawer organizers, K-cup inserts, knife blocks, plate dividers & peg board systems for deeper drawers, tiered drawer pullouts for extra space, a bread box, dividers for that unavoidable junk drawer, & even a cutting board pullout with a hole that can be installed above a garbage can pullout for quick disposal.



Pull-Outs & Cabinetry Organization

An important part of planning your kitchen remodel is figuring out what is going to go in each and every cabinet and drawer. This will help to ensure that you have enough space and that it functions in a way that is most optimized to you and your lifestyle.

One of the main things to consider as you plan the contents of each cabinet is how to make it most usable. For example, what are you going to do in those awkward corner cabinets? How will you maximize the space? For years, the answer has been a Lazy Susan. But thanks to companies like Rev-a-Shelf, there are more options.



Choosing the Right Countertop Material for Your Lifestyle

There is an abundance of countertop materials to choose from when renovating your kitchen – marble, quartz, quartzite, soapstone, butcher block, concrete, granite, limestone, laminate, recycled glass, stainless steel, terrazzo, ceramic tile, & even paper composite. But which material is right for your kitchen?

Let's take a look at the pros & cons of some of the most popular materials:

MARBLE

Pros:

- Looks classy
- Mostly heat durable
- Timeless



Cons:

- Porous & needs to be resealed yearly to avoid stains
- Easily scratched
- More expensive

ENGINEERED QUARTZ

Pros:

- Stain-proof, scratch-proof, acid-proof, impact resistant, & mostly heat-resistant
- Non-porous & never needs to be sealed
- Super low-maintenance
- Can look like marble or granite

Cons:

- Can chip
- Man-made

GRANITE

Pros:

- Huge variety of colors
- Mostly heat durable
- Non-porous



Cons:

- Needs to be resealed yearly
- Easily chipped

CONCRETE

Pros:

- Easy to customize color & finish
- Mostly heat- & water-resistant
- Unique

Cons:

- Patinas (darkens over time)
- Needs to be resealed yearly
- Can crack
- Heavy (cabinets may need reinforcement to support)

BUTCHER BLOCK

Pros:

- Can add warmth & character
- Multi-use surface
- Sanitary when sealed properly



Cons:

- Needs to be sealed & oiled frequently
- Not safe to install around a sink

F.A.Q.s

1.What order do I pick stuff out in?

Start with the general layout of your kitchen, what zones you want or where your work triangle will be.

Next, confirm your appliances. Know what appliances you will have and their exact sizes will help inform your cabinetry. (Plus, thanks to supply chain slowness, it can easily take 9 months to get a range once it's been ordered.)

Cabinetry is the next step. Then countertops & backsplash. Flooring & paint can be done before, with, or after countertops. And finally the fun details: sink(s), faucet(s), hardware, lighting, etc.



F.A.Q.s

2. How do I know what my style is?

Do yourself a favor and sign up for [Pinterest](#) or [Houzz](#). Start a new inspiration board for this project. Search for kitchen photos & save the ones you like. Once you've saved about 30 pictures, go back through them & figure out what they have in common.

For example, you may notice details like there are a lot of layout & storage tips for small spaces. The colors are mostly warm neutrals. Many of the pictures have plants. Subway tile pops up several times. Maybe black & gold hardware are common themes.

From these trends, you can tell that you're going to want a mostly white space, with stained wood cabinets, subway tile backsplash, and a shelf or hanger for plants. You can also infer that with a smaller space maximizing storage is an absolute must.

Now, narrow down your inspiration board to a handful of photos (no more than 10), and use that inspiration to figure out exactly what this kitchen is going to look like when you're done.



F.A.Q.s

3. What do I do for a kitchen while mine is under construction?

This is difficult to answer and very personal to you. You may be able to temporarily install your refrigerator and range/microwave in another room or in your garage. You may want to consider using part of your budget for restaurant/take-out meals. Or even consider temporarily moving in with a nearby family member or renting an Airbnb.



Contact Us

Thank you for downloading and reading our Ultimate Guide to Kitchen Remodeling. We hope that it provided valuable insight into how to begin your project. Contact us to discuss more information.



office@squaredeal.construction
(971) 832-0191
www.squaredeal.construction

