



# Design your **Dream Kitchen**

How our client-focused process  
brings your **vision to life.**



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# Introduction

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For some people who love taking on new, creative projects, planning a kitchen remodel seems fun and exciting; for others, the idea may make them feel panicked and pressured. There is a significant amount of planning and detail in designing a space that's both functional and aesthetically pleasing.

When it comes to a significant remodel project, Drury Design uses a unique client-focused approach, which blends your vision with our expertise. Our designer works as your partner to help bring your dream kitchen to life with the least amount of anxiety for you. With any design project, someone has to be the general contractor, and having your designer in this role makes the project much less stressful for you. We work with you from A to Z, and while you sit back and relax, we execute the various steps and elements of your project.

This guide is an overview of how our design process works through the illustration of an actual project. Of course, you'll have your own individual goals for your space, but this streamlined client-focused process helps you hone in on the details that actually make your dream a reality.

**Designer driven, client focused. Let's build an "After" picture that you'll enjoy every single day.**





A before and after look at a Chicago kitchen remodeled using Drury's client-centered design process.

Before



After



# How Do I Begin?

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While you're in the brainstorming phase, a Drury designer will come to your home to talk with you about what you'd like to achieve with the remodel. You may not have all the answers about what you want or how you want your space to look, but talking to a professional kitchen designer will help you understand the possibilities in layout, materials, timing, and budget. Here are some other things we suggest you keep in mind during the planning stage:

**Consider hiring certified professionals** to help guide you through the process and keep you from making blunders that are typical pitfalls in remodeling. Make sure you check with their references – bonus points if you get a referral from a friend who worked with them in the past five years. Organizations such as the National Kitchen and Bath Association (NKBA) have a list of recommended designers.

**Browse magazines, publications, and sites** like Pinterest and Houzz; save articles and pictures you like. Pretty soon you'll have a collection of ideas that reflect your own personal style. This can also help you communicate your taste to your designer who can turn your vision into reality.

**View a variety of appliance brands and compare features** to your specific needs. Attend cooking demonstrations and hands-on classes that enable you to use the appliance and get a feel for its performance. Make a list of how you need your appliances to function, identify brands that fit your budget, and compare the features and benefits of each.

**Make a list of “must have” and “would like to have”** for efficient storage. What would you like to change about how spices are accessed or how your pantry is organized? For inspiration, consider our Kitchen Accessory Wish List (right) that we present to clients when identifying their specific needs. There are multiple solutions to any one specific need, and your Drury designer will explain the benefits and cost so you can decide which is best for you.

Remember, there's no need to rush any decisions. Take time to research a remodel firm, check its references, and clarify its processes as it relates to your needs. Choose a professional kitchen designer who truly listens to your requirements and desires for a collaborative effort that ensures your new kitchen will exceed your vision.

# Kitchen Design Wish List

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## Wall Cabinets

- ☐ Can Rack on Door
- ☐ Spice Rack
- ☐ Diagonal Lazy Susan
- ☐ Undercabinet Lights
- ☐ Undercabinet Shelf
- ☐ Appliance Garage with Doors
- ☐ Appliance Garage with Tambour
- ☐ Plate Rack
- ☐ Hafele Storage System
- ☐ Paper Towel Holder

## Tall Cabinets

- ☐ Can Racks on Doors
- ☐ Roll Out Shelves
- ☐ Broom Closet
- ☐ Tray Dividers
- ☐ Tall Wire Roll Out
- ☐ Tall Wood Pull Out

## Base Cabinets

- ☐ Roll Out Shelves
- ☐ Silverware Drawer Organizer
- ☐ Cooking Utensil Dividers
- ☐ Serving Utensil Dividers
- ☐ Knife Block
- ☐ Bread Box
- ☐ Swing Up Mixer Unit
- ☐ Single Waste Basket
- ☐ Double Pull Out Waste Basket
- ☐ Chopping Block
- ☐ Tilt Out Sink Front
- ☐ Spice Pull Out Rack
- ☐ Spice Drawer
- ☐ Tray Dividers
- ☐ Lid & Tin Drawer
- ☐ Lid & Tin Roll Out
- ☐ Base Pantry
- ☐ Pull Out Towel Bar
- ☐ Towel Bar on Door
- ☐ Base
- ☐ Lazy Susan
- ☐ Lazy Charlie



# The Design Phase

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The first step in the design phase is essential to the success of the project. By now, you have done a lot of research, collected photos, and made a needs and wish list. You and your designer are now ready to discuss the details of your remodel project through Drury's Design Questionnaire. This in-depth discussion enables the designer to further understand your lifestyle needs and plan the space accordingly.

In our sample project illustrated in this guide, Sue and Dave were in desperate need of a kitchen remodel. Sue loves to cook and bake, but her kitchen was so worn and dysfunctional, cooking was no longer a joy for her.

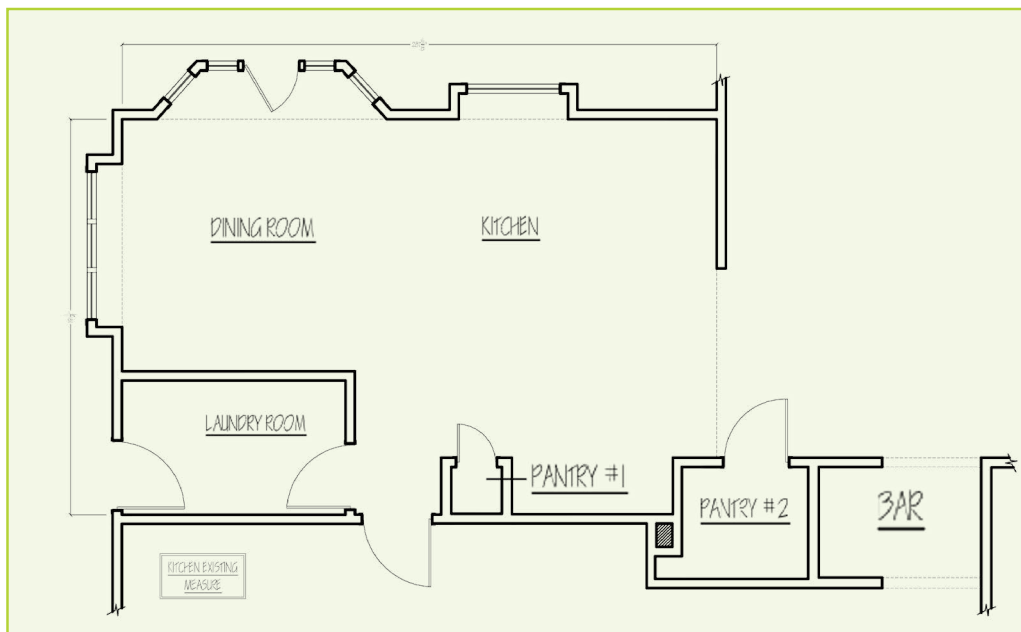




# Space Planning

## Sue and Dave's objectives were to:

- Omit the cooking function in the island
- Enhance the functionality of the cabinets
- Hide small appliances but keep them readily available to use
- Create a better entry into the kitchen from the outside main entrance
- Achieve a crisp, clean overall aesthetic
- Improve the traffic flow and create a welcoming gathering space



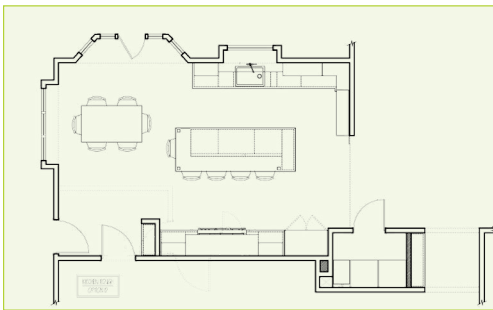
Original Floor Plan

# Space Planning

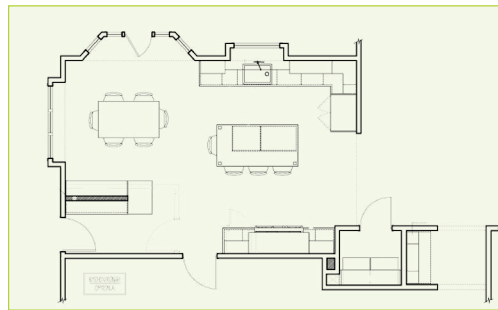
## Sue and Dave's wish list included:

- A 48" dual fuel range with spices and cooking utensils within reach
- A large, single bowl apron front sink
- Clutter-free countertops
- Easy access to Vitamix, Cuisinart, and Kitchen Aid mixer
- Island seating for 3-5 people
- Message center for phone chargers, miscellaneous items

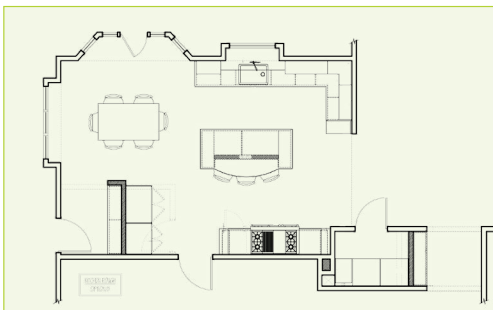
Several different floor plans were developed to address Sue and Dave's requirements. As you can see in the illustrations below, each plan is different, but they all satisfy their space criteria.



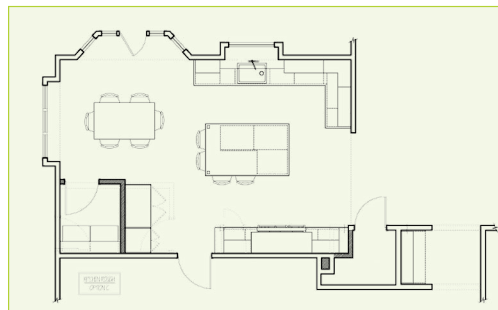
Option 1



Option 2



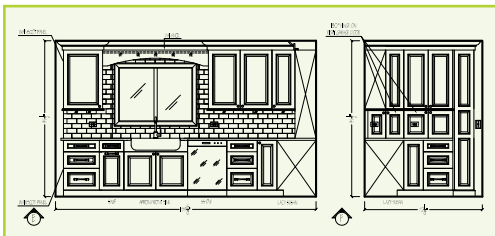
Option 3



Option 4

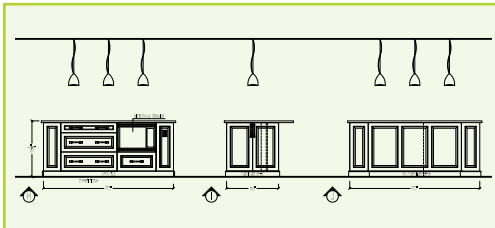
# Material Selection

Once a floor plan is decided upon (Sue and Dave went with Option 3), the next step is to create elevation drawings and select materials. Elevations show the straight-on view of a wall and make it easier to visualize how all the details come together. Everyone has different goals when it comes to the aesthetic of their space; you may have an inspirational piece that the design is built around, or you may be open to new ideas from your designer. Regardless, this stage of the design process can be the most exciting as your new space starts to come to life.



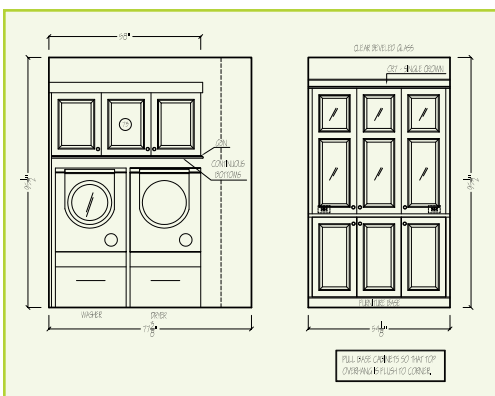
## Cabinets

A very light grey was selected for most of the perimeter cabinets, while the island and pantry/refrigerator wall cabinets were made in a contrasting dark stain.



## Countertops

The perimeter countertops are brown antique granite in a honed finish for a timeless look. The island has a contrasting stone that adds interest and color to the room.



## Appliances

A 48" dual-fuel range with 6 burners and a griddle solved Sue's objective of omitting the cooking function from the island and gave her an important wish list item. A 1200 CFM ventilation system is hidden within the beautiful decorative hood and keeps the air in the kitchen clear of cooking odors. The 42" side-by-side refrigerator, with custom cabinetry panels, is close by for easy access. A microwave drawer resides in the island and the stainless steel dishwasher is in its place next to the sink.



# Material Selection

## Backsplash

Because Sue wanted a timeless look in her kitchen, a simple 3"x6" subway tile was used for her backsplash. The herringbone inset by the cooktop adds a decorative feature, while the backsplash around and inside the entire window frame provides a finished look.

## Lighting

Sue and Dave expressed their love of white, grey, and black colors. The decorative pendants over the island perfectly complement the cabinetry and countertops and add texture to the space. Under cabinet LED puck lights provide task lighting and recessed can lights in the ceiling add bright general lighting to the space when needed.

## Flooring

The existing wood floor was kept intact but re-sanded and finished a slightly different color to complement the new colors in the room.



When considering the materials that best fit your needs and aesthetic, it is important to prioritize the elements that are most essential to you. Some items on your wish list may not be feasible, whether due to budget or space limitations, so working with your designer to incorporate your most important needs will be vital.

# Final Proposal

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Once you're satisfied with the floor plan, elevations, and material selections, we review the final cost of the project to ensure a clear understanding of the scope and that all aspects are accounted for. We discuss lead times for obtaining materials as well as the availability of the contractor scheduled to install your kitchen. A start date is then established.

## Schedule

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One of the most common complaints heard about a kitchen remodel is that it can drag on long after the anticipated finish date. Many times this is due to a contractor not showing up when expected, or materials not being available when needed. At Drury, we make sure to have all your materials readily available before construction begins which enables us to provide a written schedule of work with a start date and an end date. Knowing what to expect during your remodel will lessen anxiety and enable you to better understand the installation process.

### **What to Expect with Construction**

Here is a brief list of what activities will be going on during the next weeks or months, depending on the scope of your kitchen remodel:

- Tear out
- Rough plumbing
- Cabinets
- Painting
- Framing
- Drywall
- Countertops
- Rough electrical
- Flooring
- Backsplash

Below is the installation schedule for Sue and Dave's kitchen remodel project. Note that every element of the work is accounted for, including wood floor finishing. Our comprehensive schedule gave our clients peace of mind that every aspect of the remodel would be addressed.

Installation Schedule			
DATE	SUBCONTRACTOR	WORK TO BE COMPLETED	DAY
9/25-9/27	Subcontractor	Demo	1-3
9/30-10/1	Carpenter	Rough Frame	4-5
10/2-10/3	HVAC Subcontractor	HVAC	6-7
10/4	Carpenter	Rough Plumbing	8
10/7-10/8	Plumbing	Rough Plumbing	9-10
10/9-10/11	Electrician	Rough Electrical	11-13
10/14	Subcontractor	Fix Insulation & Fire Stop	14
10/15-10/18	Drywall	Drywall Work	15-18
10/21-10/25	Flooring Subcontractor	Repair & Finish Floor Complete	19-23
10/22-10/28	Design Firm	Deliver Cabinets & Misc.	20-24
10/28-10/30	Carpenter	Install Base Cabinets	24-26
10/31	Design Firm	Top Measure	27
11/1	Carpenter	Cabinets & Trim	28
11/4-11/8	Carpenter	Misc Cabinets & Trim - Kitchen	29-33
11/11	Carpenter	Misc Cabinets & Trim - Butlers	34
11/12	Countertop Fabricator	Top Install	35
11/13	Carpenter	Upper Cabinets & Trim	36
11/14	Design Firm	Deliver Appliances	37
11/14-11/15	Carpenter	Cabinets, Appliances & Trim	37-38
11/18-11/22	Plumber	Plumbing, Electrical & Trims	39-43
11/21-11/22	Tile Setter	Tile & Grout Backsplash	42-43
11/25	Painter	Start Final Paint	-

### Sample Installation Schedule



# Get Prepared!

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**When you're approaching the start of construction, an ounce of prevention is worth a pound of cure. Below are some tips we send to our clients to help them get ready and so they know what to expect.**

- 1.** Remove the contents of your existing cabinets. Be sure to keep out whatever you might need over the duration of your project.
- 2.** Set up an alternate kitchen somewhere in your house where you have an accessible sink. Basements and laundry rooms work well.
- 3.** If feasible, consider alternate traffic routes away from the work site so that work areas can remain sealed to keep dust to a minimum. Plastic is used to seal off doorways and rooms, and this plastic should not be removed. Use back entrances to enter and exit the home.
- 4.** As much as our installers protect your home, you will still experience dust throughout your home. Covering the registers in your house with old nylons or cheesecloth will help keep dust to a minimum. It is strongly suggested you change or clean your furnace/air filter at least once during the construction.
- 5.** Cabinets will be delivered to your home in advance of construction. They are usually stored in the garage or adjacent room. Discuss where to put them with your contractor before they deliver.
- 6.** Discuss how the workers will gain access to your home if you both work or will not be home. It is not necessary for you to sit home and wait for anybody. The best solution may be for you to give a key or garage door opener to the installer, and he will be responsible for letting the workmen in and out.
- 7.** Discuss specific work hours prior to the start of your project. If there are schedule changes, the project manager will notify you.
- 8.** Discuss rubbish removal – will there be a dumpster or will trash be hauled away daily?

9. Discuss “unforseens” and what they may include (for example, pipes or ductwork located in such a way that they interfere with the location of something on the plan); try to come up with a Plan B for just in case.
10. The workmen should all clean up after themselves every evening.
11. While countertops are being fabricated there may be very little construction work going on at your house. This may be the time to have the room primed and painted. Check for irregularities in the drywall and plaster after it is primed. Sometimes, it is hard for the drywaller and plasterer to see some of the irregularities until a coat of primer is put on.
12. Sometimes materials delivered to your home may be damaged or missing parts. Materials that are provided by Drury Design are verified immediately upon delivery and should anything need to be reordered, it is taken care of immediately to avoid delays.

## Punch List

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A punch list is a list of outstanding items that need to be finished to complete the remodel when your project is almost done. This allows time to address any unresolved issues and helps ensure your project is completed on time.

## Enjoy!

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As you are moving back into your new kitchen, you will notice how there is a place for everything and all things are right where you need them to be. You may also find that your new cabinetry is providing you with more storage space because of its efficiency. Most people find themselves using their kitchen more often than ever; with your new kitchen designed just for you, so will you!

# Before and After

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Before

The entrance from the outside into the kitchen was reworked by moving the laundry room to a large, existing storage closet on the other side of the kitchen. One wall of the laundry room stayed intact with the pantry and refrigerator on the kitchen side and a message center on the other side, creating a perfect drop zone upon entering the home.



After





The refrigerator, pantry, and a desk created an irregular work area. Moving the pantry and refrigerator to an adjacent wall provided space for a 48" range, plenty of cabinet storage, and almost 4 feet of granite countertop space on each end. The paneled wood hood provides a great focal point upon entering the room.



The cabinets in this kitchen were old and dysfunctional. New, maple-painted cabinets provide a timeless look and wall cabinets sitting on the countertop hide small, frequently-used appliances, resulting in uncluttered countertops.

# In Summary

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The most successful kitchen remodel starts with proper planning. Drury Design's Client-Focused Design Process is a collaborative effort between you and your designer. Your vision is melded with the designer's industry knowledge to create your ideal kitchen. This approach ensures that your goals are achieved, mistakes are more readily avoided, installation is more streamlined, and the inevitable stress of a remodel project is kept to a minimum.

A Drury designer will help you achieve the perfect blend of function and beauty in your kitchen. If you'd like to learn more about how Drury Design can help you with your kitchen remodel, call us to set up a complimentary consultation or visit our studio.

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