

Title: Operation Redo

A repeat client asked A Kitchen That Works LLC to make their crazy kitchen functional. Failing appliances, cracked tile countertops, floors with large grout joints and inadequate lighting/storage made for an unattractive space that was difficult to work in and keep clean. The homeowners love to cook, bake, and have a large vegetable garden. On the top of the wish list was functional storage, more counter space with electrical outlets on the island, an end-grain maple butcher block counter, an induction cooktop, a steam oven, and more lighting options (cable and rail and under cabinet lighting ensures there is a good light level for every task).

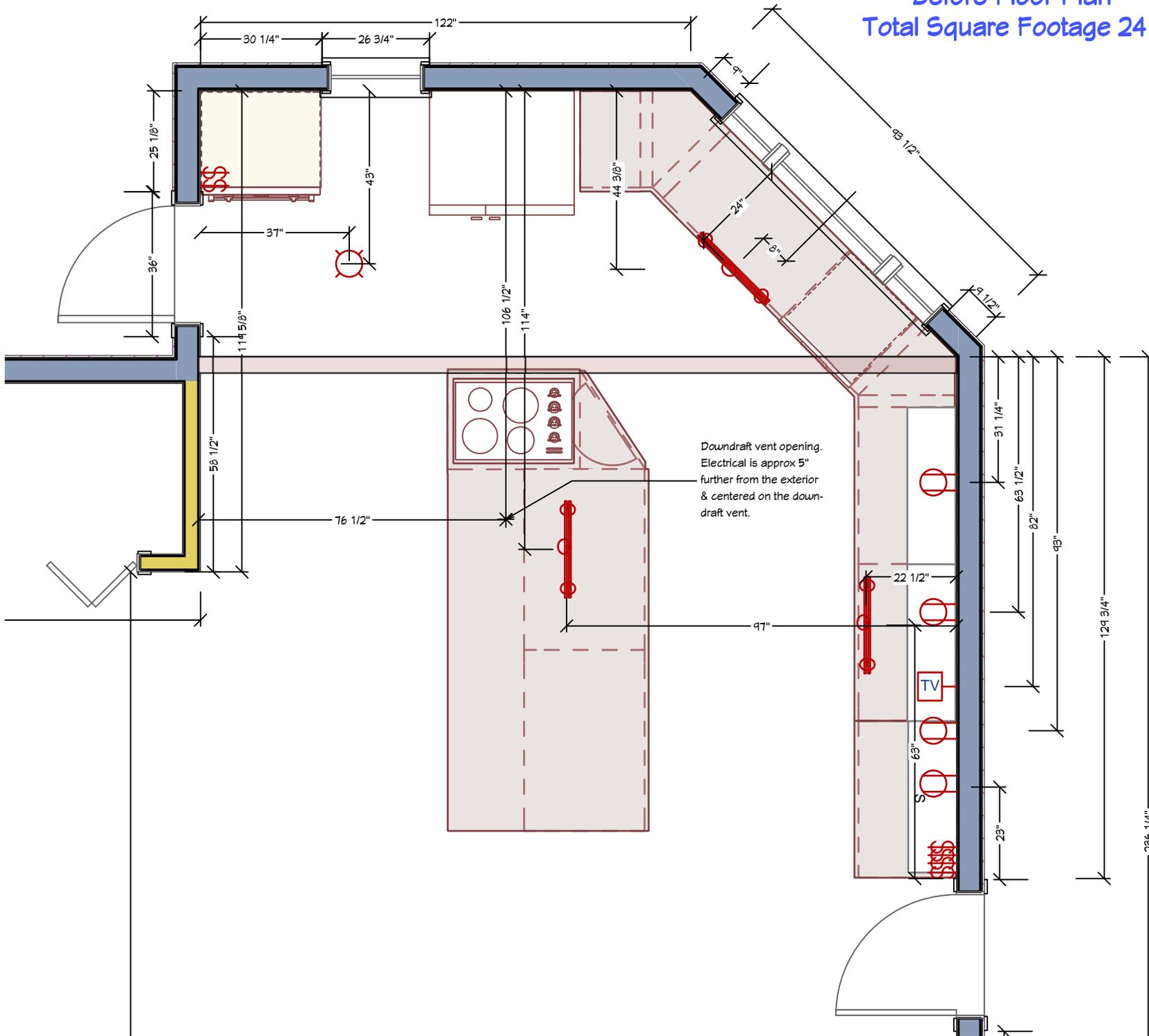
The entire house has in-floor hydronic heating with tubing set in gypcrete with no crawl space therefore new utilities (water, power, and ventilation) cannot run up through the floor or down from the ceiling (except on portions of the exterior walls). As a result, the kitchen layout pivots off original utility penetrations along with code compliant rerouting of new utilities. Careful planning utilizing three existing j-boxes, allowed the team to relocate the ovens and cooktop and install an exhaust hood that vents through the exterior wall. The cable and rail lighting system, pendant lights and under cabinet lights also take advantage of the ceilings original j-boxes. The plumbing for the new location of the dishwasher and second sink runs through the void at the 45-degree wall junction.

The refrigerator was relocated to provide space for a prep sink and wall cabinet adjacent to the back door. Pull-out pantries were incorporated on either side of the refrigerator maximizing storage space while creating a balanced look. Relocating the cooktop and the wall ovens to the east wall provides more efficient cooking, ventilation and countertop workspace as well as easy transfer from the cooktop to the ovens. *See 'before' and 'after' floor plans.*

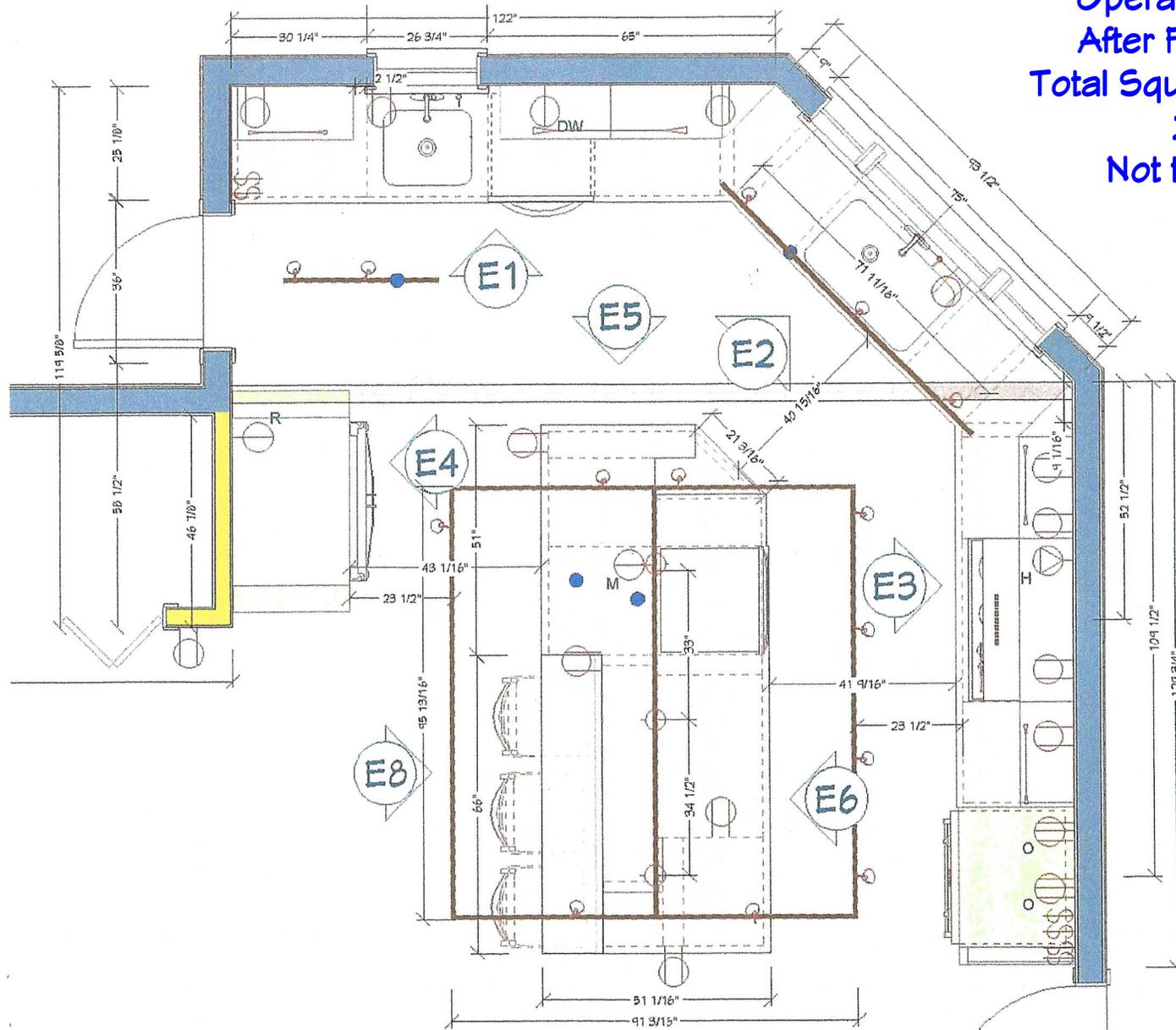
The beautiful wood plank porcelain tile floor ensures a slip resistant surface that is sturdy enough to stand up to their three four-legged children. Quartz counters combined with end grain butcher block add to the aesthetics while reducing maintenance requirements. The alder cabinetry, tile floor and bronze finish hardware/lighting achieve the rustic casual look the homeowners craved.

Operation Redo paves the way to handling garden harvests and gatherings for years to come.

Operation Redo
Before Floor Plan
Total Square Footage 241



Operation Redo
 After Floor Plan
 Total Square Footage
 241
 Not to Scale



SCALE 1/4" to 1'

Floor Plan

Note: This page is a rendering of the general appearance of the design. It is not intended to be an exact rendition.