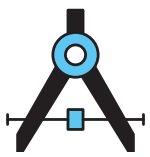


H O W   T O   P L A N



# Kitchen Remodel

- Assess your needs
- Establish a budget range
- Contact The Buckingham Group
- Finalize room layout and design
- Decide on a look
- Choose products
- Plan for the installation
- Kick back and enjoy for years to come!

THE ESSENTIAL KITCHEN REMODELING PLANNER

# Moments in the Kitchen



The kitchen is the heart of every home within which the aromas of good food mingle with the laughter of family and friends. From preparing family meals to entertaining, the functionality and design of your kitchen is one of your home's most important features. Moments in the kitchen crystallize into cherished memories. Moments worth savoring. With a Buckingham Group kitchen such moments can become everyday events.



## EIGHT STEPS TO YOUR NEW KITCHEN

WHAT DO YOU WANT TO DO?

HAVE YOU THOUGHT ABOUT...?

WHAT 'S YOUR LOOK?

SETTING YOUR BUDGET RANGE

FINALIZING YOUR CHOICES

HOW WILL IT COME TOGETHER?



Designer: Edward Kaplan | Construction: The Buckingham Group

# Eight steps to your new kitchen

The questions and format within have been adapted from the National Kitchen and Bath Association's brochure on kitchen remodeling.

*While decorating shows on TV are fun and inspirational, the real life process of creating a new kitchen takes longer and involves many more "behind the scenes" steps than first meets the eye. Here, the NKBA spells out the eight steps to achieving your dream.*

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## 1. Assess your needs

What are your main objectives? Your priorities will drive all further decisions on budget, style, products and more. So give this step some time and talk it through with your family.

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## 2. Establish a budget range

Determine how much you can realistically invest in your new kitchen and how you plan to pay for it. Shop around to get an idea of product prices and remember that installation can be about 17% of the budget.

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## 3. Contact The Buckingham Group

918-624-2666  
ekaplan@bgtulsa.com

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## 4. Finalize room layout and design

Mr. Kaplan may have several ideas on how you can best use your space, each with different budget implications. Make notes on how you use your space, where the current roadblocks are, and what you wish worked better.



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## SO HOW LONG WILL ALL THIS TAKE?

### Longer than a TV episode, for sure!

The size and scope of your project will determine the time frame, which could be anywhere from four to six weeks for simple improvements or changes, to six or eight months or more for a full-scale remodeling.

### Be aware of delivery times

Timing also depends on product choices. Custom cabinets may take 8 to 16 weeks. Special plumbing fixtures can also require weeks for delivery.

Then there are some things that just have to wait their turn. Stone countertops, for example, may not be fabricated until the cabinets are installed, to ensure the best fit.

### Sometimes, things happen

Unexpected delays can occur if structural deficiencies are found when walls or floors are opened up. It's best to tell your Buckingham Group kitchen professional if you have a deadline for your new kitchen. They can give you a realistic time estimate based on the parameters of your specific project.

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## 5. Decide on a look

Define your style by collecting pictures, visiting showrooms and home shows, and making notes of individual elements you like.

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## 6. Choose products

You'll have a seemingly endless list of product decisions to make. Your experienced Buckingham Group professional can help you sort out what's truly the best for your needs.

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## 7. Plan for the installation

Consider who will be responsible for finding and supervising the electricians, plumbers, tile contractors, carpenters, cabinet installers and all the other trades involved with a new kitchen. Plan for a substitute kitchen while yours is under construction.

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## 8. Kick back and enjoy, for years to come!

Your NKBA professional may have several ideas on how you can best use your space, each with different budget implications. Make notes on how you use your space, where the current roadblocks are, and what you wish worked better.



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# What do you want to do?

*Determining your priorities for a new kitchen, and sticking to them, will help you and your Buckingham Group professional make the best decisions about budget, design, layout and products.*

*Here's a questionnaire to get you started.*

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## About your project

Are you remodeling?  yes  no

Building a new home?  yes  no

How old is your home? \_\_\_\_\_

How long are you planning to stay there? \_\_\_\_\_

Approximately how big is your kitchen now?

\_\_\_\_\_ ft. x \_\_\_\_\_ ft.

Are you thinking of expanding your kitchen?  yes  no

Adding on?  yes  no

Relocating the kitchen?  yes  no

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## About your family

Number and age of household members:

\_\_\_\_\_

Number and age of cooks:

\_\_\_\_\_

Do you anticipate:

New children arriving?  yes  no

Children leaving home?  yes  no

Adult children returning home?  yes  no

Parent(s) coming to live with you?  yes  no

Does anyone in your family have physical issues that should be considered (difficulty standing, walking, bending, poor eyesight, arthritis)?

Describe:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

How often do you entertain? \_\_\_\_\_ times a month

Do you entertain large crowds or small groups?

\_\_\_\_\_



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### Your goals

Update the look of the room  yes  no

Update the kitchen for resale of our home  yes  no

Open up the kitchen to another room  
(dining room, family room, etc.)  yes  no

Update with the latest and greatest appliances  yes  no

Improve the storage  yes  no

Other:

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### Would you like to have

Eating Area  yes  no

Island  yes  no

Pantry  yes  no

Home office area  yes  no

Island  yes  no

Pantry  yes  no

Home office area  yes  no

Laundry area  yes  no

Recycling center  yes  no

Wine storage  yes  no

Three things you want most in your new kitchen:

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Three things you dislike most about your kitchen now:

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# Have you thought about...?

*As you plan your new kitchen, you may have some special personal priorities. They could be environmental concerns, health and safety issues, longer-term family needs. Many health, safety and usability factors are addressed by the NKBA Kitchen Planning Guidelines with Access Standards. But no matter what your concerns, your Buckingham Group professional will be able to offer solutions.*



Designer: Edward Kaplan | Construction: The Buckingham Group



## ECOLOGICALLY RESPONSIBLE...

NKBA members can help you select environmentally friendly, sustainable and attractive products for your new kitchen, and can also manage your project in an environmentally responsible manner. Here are some things to consider:



Can some products be recycled? Or reused in a basement or garage?

Will new appliances be Energy Star rated?

How much water will a new dishwasher save? A new faucet?

Will the wood in your new cabinets, countertops or floors come from a sustainably managed forest? Sustainable wood products — products made from forests that grow quickly and are easily replenished — have become more popular. Examples of fast-growing species are bamboo, Lyptus, cane, and some maple.

Can you use recycled countertop materials?

Can you use recycled flooring?

How energy-efficient will your new lighting be?

Do you want a recycling center?

A composting area?

Is this a good time to change to new, more efficient windows?

If any walls are going to be opened, can you add more insulation?

Will new finishes and materials be low-VOC ?

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### Health friendly ...

A thoughtfully designed kitchen can contribute to your family's health, safety and well-being. For example:

Excellent ventilation is essential to remove cooking odors and grease that can affect air quality. Proper ventilation also removes humidity that can contribute to mold.

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Water quality issues can be addressed with a variety of filter types.

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Sharp knives and cleaning products can be stored safely out of the reach of children.

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If anyone in your home is highly sensitive and/or allergic, special cabinet finishes and materials can be specified to minimize problems.

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Non-slip flooring can help prevent falls.

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Proper use of GFCI s (ground-fault circuit interrupters) can prevent shocks.

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### User friendly ...

All kitchens should function beautifully for their users, but it's worthwhile to think about any longterm changes anticipated in your family.

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Excellent ventilation is essential to remove cooking odors and grease that can affect air quality. Proper ventilation also removes humidity that can contribute to mold.

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Will the kitchen be used by someone who might prefer to work while seated?

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Will it be used by anyone relying on a wheelchair, walker, cane or other device? If so, is aisle space adequate?

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Is there enough lighting on countertops, and even inside cabinets, for someone with diminished eyesight?

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Can the dishwasher be raised to a more back friendly height?

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Can rollouts and pullouts make cookware and dishes more accessible?

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Will the right flooring make standing more comfortable?

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Are faucet handles easy to operate?

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# What's your look?

*It all works today. We've assembled these Buckingham Group kitchen remodels to help you pinpoint your favorites. Do the same with your clippings file. Note: what you love about the room: the color, the materials, a special detail or just the overall tone. The more specific you are, the more the Buckingham Group can work with you to define your style.*



Definitely me  Not my style

## CRISP AND CLEAN

What do you like about this kitchen?

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What don't you like about this kitchen?

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Definitely me  Not my style

## WHITE AND WONDERFUL

What do you like about this kitchen?

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What don't you like about this kitchen?

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Definitely me  Not my style

**RICH WOODS**

What do you like about this kitchen?

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What don't you like about this kitchen?

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Definitely me  Not my style

**WOOD AND STONE**

What do you like about this kitchen?

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What don't you like about this kitchen?

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Definitely me  Not my style

**BEAUTIFULLY RUSTIC**

What do you like about this kitchen?

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What don't you like about this kitchen?

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Definitely me  Not my style

**A TOUCH OF COLOR**

What do you like about this kitchen?

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What don't you like about this kitchen?

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# Setting your budget range

*What does a kitchen cost? You ultimately decide by the scope of your project, the products you select and the services you'd like. (Of course, labor rates in your area have some bearing on it too.)*

With a wide variety of quality products available, there's a kitchen for almost any budget, ranging from the lovely to the super deluxe.

To share a few examples: a large show-stopper of a kitchen with luxurious materials in a major metro area could start at more than a hundred thousand dollars and go well beyond that. However a lovely modest makeover in a smaller town might be achieved for around \$20,000 to \$25,000.

The NKBA's handy chart on the following page explains how that breaks down by products and services

## HERE ARE SOME TIPS FOR SETTING YOUR BUDGET

- Keep your priorities front and center. A \$500 range or a \$10,000 one? A \$100 sink or one that's \$3,500? A \$4 polished brass knob or a \$98 crystal model? What's important to you?
- Cabinetry and hardware generally run about 29% of your investment, appliances and ventilation can be 14% and countertops typically account for around 10% of the total project cost.
- Remember that installation can be about 17% of the budget.



- When it comes to resale, check with real estate professionals to find out specifically for your neighborhood what the return would be for a new kitchen. National statistics can give you a general idea, but what matters most is your neighborhood.
- Find out how much faster your home would sell with a new kitchen.
- Discuss your budget with an your Buckingham Group pro. They work a variety of price ranges, and can tell you up front whether they're the right fit for your project.
- The Buckingham Group professional can also help you get the most value for your investment.

## KITCHEN REMODELING COSTS

DESIGN FEES:	4%
INSTALLATION:	17%
APPLIANCES & VENTILATION:	14%
CABINETRY & HARDWARE:	29%
COUNTERTOPS:	10%
LIGHTING:	5%
FLOORING:	7%
DOORS & WINDOWS:	4%
WALLS & CEILINGS:	5%
FAUCETS & PLUMBING:	4%
OTHER:	1%



## WAYS TO SAVE

Set priorities so you know where to allocate your dollars.

Don't move plumbing, mechanical systems or walls unless it will greatly improve the space.

Avoid changing your mind once products are ordered and installation begins.

Have a clear set of specifications before comparison shopping.

Be sure to compare exactly the same products, not just similar ones. The price for the same model of faucet, for example, will vary by finish. Granite prices vary by grade.

Everyone shops online, but it's important to visit showrooms and be sure what you see online is what you think it is.

### Some friendly advice

Get a written proposal with detailed specifications of all products and services.

Be sure that you understand the payment schedule. Is there a design fee? A retainer? What payments are due, and when?

Never pay 100% up front.

Be sure at the end of the job there are no contractor liens.

Set aside some money for contingencies, perhaps 10% to 20% of your project.

# Finalizing your choices

Here's a handy checklist of everything you may want to consider for your new kitchen. Don't worry, your Buckingham Group professional will help weigh the pros and cons of each to fit your lifestyle.



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## 1. CABINETS

- Door material (wood, metal, laminate, etc.)
- Style/Finish
- Hardware
- Interior storage aids (pull outs, roll outs, lazy Susans, spice racks, trash cans, drawer dividers, etc.)

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## 2. COOKING APPLIANCES

- Separate cooktop and oven(s) or all one unit
- Range top: gas, electric, halogen, induction
- Oven: convection, gas, electric, single, double, under counter, wall
- Specialty: high BTU burner, simmer burner, wok, griddle, grill, steam, deep fryer, French plaque, coffee maker/espresso machine, warming drawer, microwave: combination
- Convection, combination vent, built-in or drawer model
- Ventilation: downdraft or hood

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## 3. REFRIGERATION

- Built-in, free standing, drawers
- Side-by-side, French door, top freezer, bottom freezer, under counter
- Through the door ice and water, separate ice maker
- Wine refrigeration, tall or under counter




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#### 4. CLEAN UP APPLIANCES

- One or two dishwashers
- Full size, oversize or compact
- Trash compactor
- Laundry: washer, dryer, stacked
- Front or top loading

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#### 5. FIXTURES/ FITTINGS

- One or two sinks
- Single, double or triple bowl
- Undermount integral, self rimming
- Enamel/cast iron, solid surface, stainless, quartz
- Baskets, cutting boards, drainer racks
- Soap and lotion dispensers, side spray
- Strainer basket
- Bar or vegetable
- Faucets: single or double-handle, pull-out, pot-filler
- Instant-hot
- Water purification

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#### 6. COUNTERTOPS

- Granite, marble, other stone soap stone, etc)
- Wood
- Quartz and solid surface
- Ceramic tile
- Laminate
- Lavastone
- Concrete
- Edge treatment
- Backsplash material

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#### 7. FLOORING

- Wood
- Tile
- Vinyl
- Laminate
- Stone
- Bamboo
- Cork

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#### 8. LIGHTING

- Ambient
- Under cabinet
- Task
- In-cabinet
- Fluorescent, incandescent, LED, xenon, halogen

# How will it all come together?

*While it may not be fun having your kitchen torn out and your household disrupted, proper planning can alleviate some of the stress. Get a jump start with our checklists here.*

## 1. THINK ABOUT

- Where will products go before installation? In the garage? On a porch? Living room or dining room?
- How will they be delivered? A back door into the kitchen? Or through the rest of the house?
- How will your old kitchen be removed?
- Where will you put a dumpster if needed?
- What hours will the crew be in your home?
- Who do you talk to if you believe there's a problem? The crew or someone else?
- What happens if I want to make a change after the project starts? Whom do you contact?

## 2. REMEMBER TO...

- Ask for a written schedule
- State your preferences about music, smoking and eating on the premises
- Prepare an alternate kitchen, such as by placing a microwave and small fridge near a bathroom sink
- Keep pets and children out of the work area
- Close off the rest of the house as much as possible
- Remove artwork on walls adjoining the kitchen, since hammering can jar them
- Communicate in advance with neighbors so they know what to expect
- Be accessible... let the crew or general contractor know how to reach you

## 3. KEEP ON SCHEDULE BY...

- Have products you supply on hand before work begins (remember there can be long lead times)
- Don't substitute a product without telling your designer (even small changes can have a big impact)
- Keep any changes to a minimum after construction starts

## DO IT YOURSELF? YES , NO OR MAYBE?

The success of your kitchen depends on the quality of the installation. In inexperienced hands, cabinet doors and drawers may not align properly, countertop and wall edges may not come together precisely, and the overall look can be a disappointment.

If you're thinking of doing it yourself, realistically consider your skills and time available. Are you generally handy? Do you have the right tools? Have you tackled a project like this before? Do you have any help? Do you like doing projects like this? Would you be better off handling some tasks like painting, wallpapering or installing a sink or floor, versus doing the whole job?

