





BEFORE

The old kitchen was a hodgepodge of cabinets that didn't flow and inadequate work surfaces and storage. The stove was against the fridge. No dishwasher. And the radiator wasted space.







Design Statement

Addressing needs

The goal was to open the kitchen and make it feel and function outside the box. The homeowner wanted a peninsula for informal eating and entertaining. Optimizing and sharing natural light from the three windows was key. The owners were keen to balance 1940s design elements with modern features, energy efficiency and comfort. They also understood the plumbing and electrical would need to be brought up to code and that the interior wall was load bearing.

Functional improvements

The new peninsula adds valuable work surface and seating for two. The new layout improves the safety and efficiency of the appliance layout. Frameless cabinets with pullouts, lazy susans and adjustable shelves increase storage and make it more accessible. Dimmable recessed, pendant and undercabinet LED lights combine with light colors to improve visibility while the broad archway shares natural light with the dining room. Luxury vinyl tile flooring is easy care and comfortable underfoot. Electrical, plumbing and insulation were brought up to code.



Aesthetics

The Rhol apron sink, bridge faucet and classic beadboard end cabinet panels impart the desired 40's feel. Meanwhile, the Caesarstone Frosty Carina counters and a distinctive pot filler faucet between the stainless steel Bosch induction range and hood offer decidedly upscale details. Window-top display shelves bridges the gaps between the upper cabinets to unify the elements and add a splash of color to the otherwise, clean white environment. Stepped upper cabinets make the kitchen appear longer.

Innovating Problem Solving

While the space was tiny, the designer was not allowed to move the odd-placed windows or expand into the adjacent rooms. Although a cast iron radiator hogged a wall, he had to figure out how to separate the former side-by-side range and refrigerator without blocking traffic. The contractor replaced the load bearing wall between the kitchen and the dining room with a dropped, double LVL beam and curved archway. This shelters a new peninsula that slightly overhangs the tiny kitchen footprint and floods the dining room with light. Cabinets along the interior wall are stepped and different depths to add dimension and create the illusion of space. A toekick heater eliminated the obtrusive radiator.

Fresh Start

Superior Craftsmanship

Careful attention to fit and finish is apparent throughout the project from the cabinetry and flooring to the counters and tile. Extra attention was given to improving the ceiling insulation before the space was finished. And a separate subpanel was installed to ensure there were plenty of circuits.





With the interior wall gone, the curved archway made room for a peninsula and improved appliance layout. Beadboard end panels add cottage charm and reinforce vertical lines.









Fresh Start

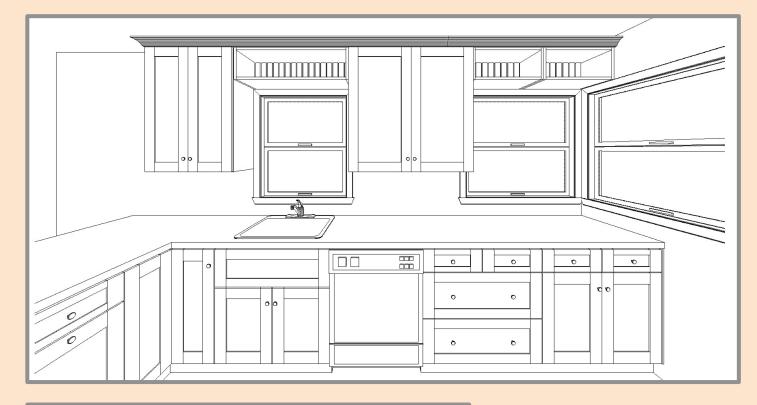
Upper cabinets and crown moldings step out to create the illusion of a longer space.

The pot filler faucet adds an upscale splurge.

The fridge and stove moved apart to save energy.

And the range hood now vents to the outdoors.







Stepped cabinets, high display shelves with beadboard backs and improved appliance placement.