



New England's "Custom Cabinet Connection"

August 2010

As you flip through home improvement magazines to get kitchen or bathroom remodeling ideas, you see huge, expansive kitchens . . . then, you look around your small kitchen . . .

Small kitchen or bathroom . . . another reason to go custom

Kitchen and bath designers find space – and that alone is worth the cost difference! When purchasing custom cabinets, there are several other advantages, not necessarily price-related, but rather comfort and style.

Transform your small and cluttered kitchen or bathroom. . . with careful planning, strong design, and good use of finishes, you can embrace a kitchen or bathroom's shortcomings and highlight its strengths.

Here are our tips. . .

Small kitchen? No problem.

Planning/Design

- Think it through . . . and work with a kitchen designer. A kitchen designer will accommodate your personality and lifestyle. What's important to you? Want a drop-off area for mail, backpacks, gloves or

custom built-ins for a recycling center?

- Kitchen islands are versatile - an island in the center of the kitchen provides freestanding storage, additional counter space and can take the place of a table.
- With custom cabinets/counters, you can have the kitchen appliances incorporated in such a way that you won't need to make changes to the water or gas pipes (saving money and getting rid of the hassle that comes with these changes).

Storage

- Don't waste space – cabinets can be customized according to what is to be stored in them.
- How about a built-in counter along the wall to provide an eating nook or your home office?

- Upper cabinets are very popular and provide more space for less-used items. Make lower cabinets more accessible with rollout shelves.
- Make sure your cabinets yield the most efficient use of space. Think, tilt-out bins, lazy susans, pantry racks, slide-out systems and storage seating.

Finishes

- "Light and bright" is the key for small kitchens – sleek, light colored cabinets create the illusion of space.
- Use open shelves or glass doors on upper cabinets to open space, then use your dishes or serving pieces as design elements.

Small Bathroom? Maximize what you have.

- You'd be amazed at how small bathroom vanities can make your

bathroom look bigger. Decide on the essentials needed in your vanity, then work with a kitchen designer to make your vanity the perfect size -- more organized, clean-looking and aesthetic.

- How many shelves do you want your bathroom wall cabinets to have? With custom cabinets, you decide.
- Use corner and overhead spaces –make the most of these small unused areas.
- Consider a custom cabinet to fit over the toilet – this space is commonly overlooked and is a great storage opportunity.
- Again, "light and bright" -- light colors and transparent glass doors create the illusion of spaciousness.

So, take another look around your kitchen or bathroom and imagine the possibilities!



How Cook-Friendly is Your Kitchen?

A good layout for your kitchen should consider function, traffic flow, and efficiency. By understanding a few basic kitchen layout concepts, you can work with your kitchen designer to create the kitchen of your dreams!

The “work triangle”

A triangle is an important element of a kitchen’s design and functionality. The National Kitchen and Bath Association defines the “work triangle” as an imaginary straight line drawn from the center of the sink, to the center of the cooktop, to the center of the refrigerator, and back to the sink. In an efficient design, your work triangle will minimize the distance between meal preparation and cleanup.

Kitchen Work Triangle basics:

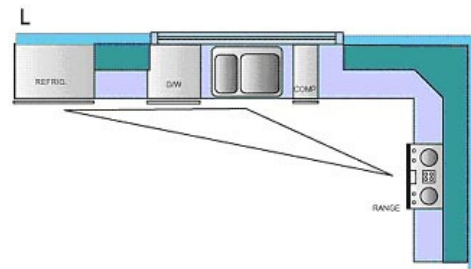
- The sum of the three sides should not exceed 26 feet, and each leg should be between 4 and 9 feet.
- A cabinet or island should not intersect a side of the triangle by more than 12 inches.
- If the kitchen has only one sink, it should be between or across from the cooktop, preparation site or refrigerator.

The kitchen work triangle is just a guideline. In larger kitchens, which feature more than three work sites, or in a kitchen where two or more people are cooking, the regular triangle isn’t as practical. A kitchen designer will consider your lifestyle in determining the function of your kitchen.

Basic Kitchen Layouts

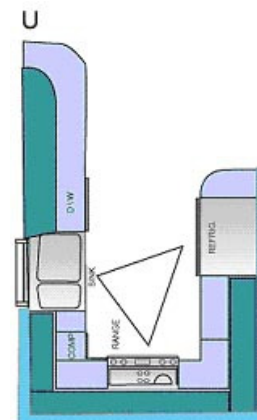
When selecting the floor plan for your kitchen, there are basic kitchen layouts to consider. Within these layouts, you’ll want to take into account where you will place your appliances, preparation areas, and storage.

L-Shaped



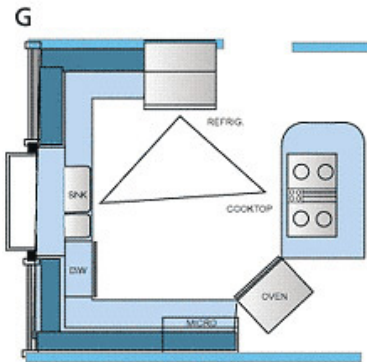
- Usually contains a refrigerator at one end, cooktop on the other and sink in the middle
- A natural work triangle is created from work space on two adjacent walls
- Allows for having a center island
- Typically opens to a nearby room, allowing the cook to still talk with guests

U Shaped



- Versatile layout
- Three walls with the sink usually located in the middle wall section and the refrigerator/cooktop on opposite sides
- Ample counter and cabinet space
- Multiple work stations

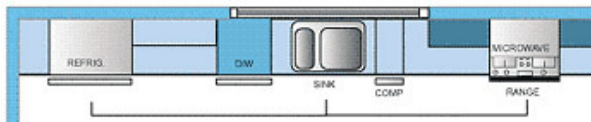
G-Shaped



- Especially efficient for multiple cooks in the kitchen
- Provides opportunity for two sinks, perhaps two cooktops or ranges
- Could provide two work triangles (sink/cooktop/refrigerator) and (sink/range or grill/cooktop)
- Conducive to entertaining large groups of people

Single Wall

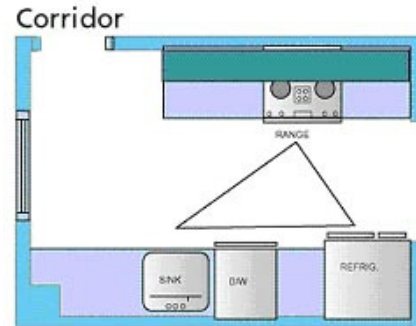
1 Wall



- Good for small/narrow spaces
- Sink is best between refrigerator and stove (refrigerator door should open away from the sink)

- Storage solutions are crucial

Galley or Corridor



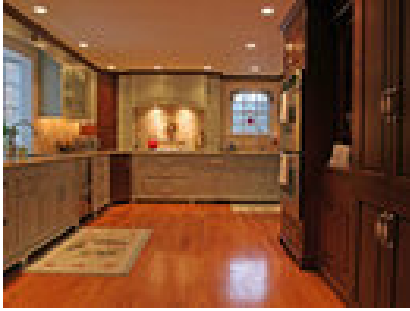
- Good for homes where space is limited
- Cabinets and appliances can be located on opposite sides for better work flow
- Range/cooktop is usually on opposite side of refrigerator and sink
- Space can be maximized with creative storage solutions

Just a few points on Kitchen Islands . . .

- Islands are common in homes today and are most often seen in L-shaped kitchens
- Can keep work areas traffic-free
- Create extra counter and storage space
- Ideal place to add an extra sink or grill

If you are remodeling, you are more limited by your layout options. A kitchen designer can shine here – overcoming the challenges and making your kitchen cook-friendly for YOU.

Current Colors



Contrasting colors is a great look! Check out this Sage Green with Cherry stain on Cherry cabinets.



Our exclusive color "Cape Sands".

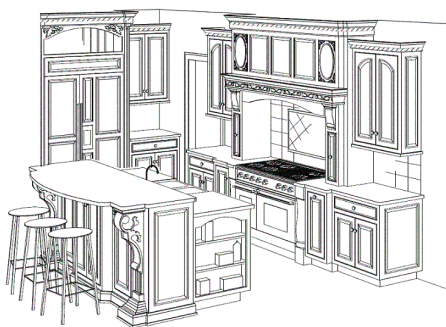


This is a new "in" color and it's a classic color . . . Sage Green.

Who Will Design My Kitchen?

At **Just Us**, not only do we have a state of the art 3D CAD program that will take your ideas from just a dream and turn them into a visual reality, but we also believe that you shouldn't have to pay to see your dream.

In our home style setting, we will sit with you and create your vision with you. You can take the design home with you and see how it fits in your life without the pressure of a salesman sitting in front of you and telling you that you need to decide now.



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Just Us Custom Kitchens

70 Corporation Street., Hyannis, MA 02601

508-771-4884

www.justuscustomkitchens.com