

Reno tips!

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The Best
**kitchen reno
TIPS of 2024**

JR'S
CUSTOM CABINETRY



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12+ years in the kitchen industry

After more than a decade of designing and installing kitchens, I've learned my way around a double cutlery drawer :)

Before you make one of the largest ROI investments in updating your home, consider some of these handy tips to maximize your use and enjoyment of the space.

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let's save you some time

First, think about how and where you use kitchen items. Keep things simple and easy to organize over the long run:

- Store breakfast foods and bowls near the breakfast table.
- Keep wraps and plastic containers in one handy spot near a work surface for wrapping leftovers.
- Locate dishware and flatware near the dishwasher to ease the process of unloading.

You get the idea...store items close to where they will be used to make it easy to put away and find things when you need them.



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design wide walkways

Paths throughout a kitchen should be at least 36 inches wide. Paths within the cooking zone should be 42 inches wide for a one-cook kitchen and 48 inches wide for a two-cook configuration.

When we plan and design your kitchen for you, we will adjust kitchen islands and peninsulas accordingly to make sure your kitchen has an easy and practical flow for how you use your space.



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direct traffic

For kid-friendly kitchen designs, keep the cooktop out of traffic areas so children don't catch handles and cause spills when running through. Also, make the refrigerator accessible to both passersby and people working in cooking and cleanup areas.

find the right height for the microwave

The best height and location for a microwave oven depends on the chef and the degree of kid-friendliness desired in the kitchen. For adults, 15 inches above countertop level is a good microwave height. For kids, a below-countertop setup might be safer and more suitable.



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let a professional take care of the functional details

To make cabinet and appliance doors fully functional, plan space for the door's clearance and swing direction in your kitchen design.

Keep appliances away from corners, and make sure doors won't bang into each other if open at the same time.

Our experts will look at all these pesky details for you so you that you will love how each detail of your new kitchen works once it's installed.



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determine the island's function

When it comes to kitchen islands, size and form depend on function. If you want to cook and eat on kitchen islands, plan enough space so the cooktop is safely separated from the dining area.

Consider how much space any seating around the island will take up from traffic flow and plan accordingly.

plan landing space

When designing your kitchen, allow 15 inches of countertop on each side of a cooktop and refrigerator. Landing space is also important near the microwave.



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consider the countertops

Those who cook frequently require more counter space -- ideally between the range and sink -- than those who cook infrequently or who prepare simple meals. Incorporating two countertop heights makes baking easy and helps kids who are involved in meal preparation.

double up

A second microwave oven and a mini refrigerator or refrigerator drawer positioned at the edge of the kitchen work center can keep guests and family members in the kitchen but out of the cook's way. A bar with stools doubles as an after-school spot for kids and as a gathering spot for dinner guests.



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arrange the range

Create hidden or visible storage near the range to keep cooking oils, utensils, and spices handy. S hooks can be used to hang frequently used pots and pans. Or, large lower drawers can store them all away.

fill it up

Tired of lugging water-filled pots from the sink to the cooktop? A swing-out tap -- also called a pot filler -- installed near the cooktop fills pots near where you heat them. Or, you can install an extra-long hose attachment on your main faucet to fill pots on the cooktop.



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be sharp when storing knives

Have a designated spot for knives. This makes it easy to spot the right knife for a job and keeps dangerous items out of children's reach. A custom knife drawer will keep your tools handy, ready for any moment of cooking inspiration.

easy reach

Put kids' favorite dishes and snack foods on shelves or in drawers they can reach. Add built in organizers so foods are even easier to see and access.



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plug it in

Install multiple outlets along the backsplash and on the island so you'll have electricity wherever you need it.

cut cleanup time

Careful design decisions make cleaning easy. Flush-set or undermount sinks don't have a crumb-catching rim to worry about. Pull out garbage and recycling keeps the yuck out of sight. Matte finishes don't show dirt as much as glossy ones do.



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break up cabinetry blocks

Avoid boring, heavy blocks of doors and drawers by adding interesting details such as glass doors and display shelving. Or try wine storage or windows. Our team can provide beautiful layout options for you that optimize your space and style of your new kitchen.

use color and light strategically

Lighter cabinetry and natural light tend to visually expand a small room. Darker color schemes can add richness and warmth, Bold accent colors on walls or cabinetry can add personality.



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find a focal point

Splashy tile, fancy floors, sizable range hoods, bright kitchen cabinets, and busy countertop patterns give the eye too much to look at. Have a focal point in your kitchen design and complement that area with a few other more subtle, eye-pleasing details.

and boom!

You have your updated kitchen! Giving you the biggest bang for your buck both in enjoyment and home value.



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We hope you find this guide helpful as you start to dream about your new kitchen!

Updating your kitchen can be a big, complicated process. We'd love to help you make the best of your space and give you the best materials and service to make this update as painless as possible. We are located in the Southern Ontario region of Cambridge-Waterloo-Kitchener-Stratford-Perth County and surrounding area.

Call today to book your FREE quote and let's bring your kitchen dreams to life!

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