



# THE NKBA KITCHEN PLANNER

Bringing your dream to reality

**NKBA**<sup>®</sup>  
National Kitchen & Bath Association





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Cover page photography: Top photo designed by NKBA Member Gerard Ciccarello, CMKBD, Westbrook, CT (Photo: Steve Wegener). Bottom photo designed by NKBA Member Jennifer L. Gilmer, CKD, Chevy Chase, MD (Photo: Bob Narod Photography, LLC).

## Bringing your dream kitchen to life

*Dear Homeowner,*

Thank you for requesting your personal copy of the NKBA Kitchen Planner. Chances are you've been dreaming for a while about a new kitchen and imagining how it will add to the daily enjoyment of your home. Now it's time to take the ideas you've been collecting and turn them into reality.

Here is where the pros at the National Kitchen & Bath Association come in. Our planner will assist you every step of the way, clarifying the process and identifying the fun and exciting decisions you'll be making. We'll help you define the scope of your project, finalize a budget, select an NKBA professional to work with you, narrow down product choices and plan for the installation.

We're here to share our in-depth expertise with you as your special room evolves. Enjoy!

*Your NKBA kitchen professionals*

The National Kitchen & Bath Association is comprised of the finest professionals in the industry. Experienced, knowledgeable and ethical, the approximately 40,000 members throughout North America are dedicated to listening to your ideas and bringing them to life. As specialists in the highly complex kitchen field, NKBA members have the in-depth expertise to create spaces that are

as good looking as they are functional.

The NKBA is the oldest and largest kitchen and bath trade organization in the country, with members who concentrate on design as well as specialized product sales. All members adhere to the NKBA's comprehensive Standards of Conduct, assuring your confidence in their integrity and service.

To learn more, visit [NKBA.org](http://NKBA.org)

To find a NKBA member, visit [NKBA.org/ProSearch](http://NKBA.org/ProSearch)

 Follow us at [Facebook.com/TheNKBA](https://www.facebook.com/TheNKBA)

Designed by NKBA Member Gioi Tran, San Francisco, CA





John Savarese

Designed by NKBA Member Gerard Ciccarello, CMKBD, Westbrook, CT

# Eight steps to your new kitchen

*While decorating shows on TV are fun and inspirational, the real life process of creating a new kitchen takes longer and involves many more “behinds the scenes” steps than first meets the eye. Here, the NKBA spells out the eight steps to achieving your dream. The following pages will tell you about each one in more detail.*

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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.

Have questions? [NKBA.org/AskAPro](http://NKBA.org/AskAPro)

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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.

Learn more: [NKBA.org/Budgeting](http://NKBA.org/Budgeting)

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## 3. Find an NKBA professional

Interview several members to find someone who feels simpatico and who understands the scope of your project.

Search today: [NKBA.org/ProSearch](http://NKBA.org/ProSearch)

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## 4. Finalize room layout and design

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.

Find your style: [NKBA.org/Styles](http://NKBA.org/Styles)



Designed by NKBA Member Kristin A. Okeley, CKD, Indianapolis, IN

### 5. Decide on a look

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

Be inspired: [NKBA.org/Gallery](http://NKBA.org/Gallery)

### 6. Choose products

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

Learn the terms: [NKBA.org/Glossary](http://NKBA.org/Glossary)

### 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.

What to expect: [NKBA.org/Remodeling](http://NKBA.org/Remodeling)

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

Test-drive everything in your new kitchen. Keep all receipts, contracts, warranties and product information. Understand the proper care and maintenance of all new products, then relax and enjoy your dream come true.

## 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 NKBA 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.

Designed by  
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Westbrook, CT



Designed by  
NKBA Member  
Heidi Schumann  
Vancouver, BC, Canada



# What do you want to do?

*Determining your priorities for a new kitchen—and sticking to them—will help you and your NKBA 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

Y    N    Are you remodeling?

Y    N    Building a new home?

How old is your home?

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How long are you planning to stay there?

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Approximately how big is your kitchen now?  
\_\_\_\_\_ ft. x \_\_\_\_\_ ft.

Are you thinking of expanding your kitchen?  
Adding on? Relocating the kitchen?

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## About your family

Number and age of household members:

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Number and age of cooks

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Do you anticipate:

Y    N    New children arriving?

Y    N    Children leaving home?

Y    N    Adult children returning home?

Y    N    Parent(s) coming to live with you?

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

Describe:

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

Do you entertain large crowds or small groups?

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Tim McGee

Designed by  
NKBA Member  
Tony Hunt, CKD, CBD  
Pickering, ON, Canada

**Your goals**

- |   |   |  |
|---|---|--|
| Y | N | Update the look of the room  |
| Y | N | Update the kitchen for resale of our home                            |
| Y | N | Add more space   |
| Y | N | Open up the kitchen to another room (dining room, family room, etc.) |
| Y | N | Update with the latest and greatest appliances                       |
| Y | N | Improve the function of the room                                     |
| Y | N | Improve the storage  |

Other:

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**Would you like to have**

- |   |   |                       |
|---|---|-----------------------|
| Y | N | Eating area           |
| Y | N | Island                |
| Y | N | Pantry                |
| Y | N | Home office area      |
| Y | N | TV/entertainment area |
| Y | N | Laundry area          |
| Y | N | Recycling center      |
| Y | N | Wine storage          |

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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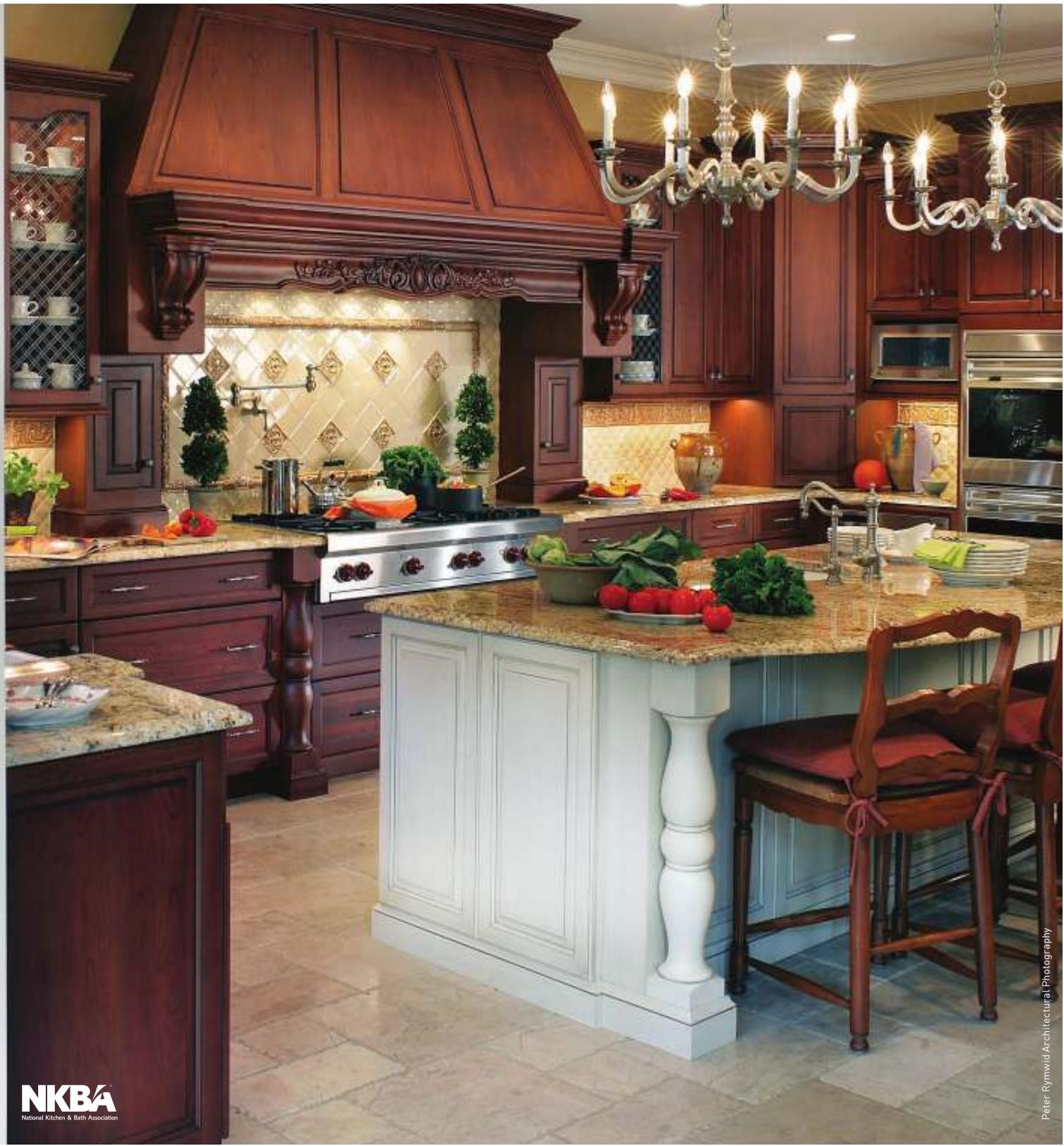


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# Have you thought about...?

*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 NKBA professional will be able to offer solutions.*

Designed by NKBA Member Anthony Albert Passanante, CKD, Wyckoff, NJ



## 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 materials from your old kitchen be donated?

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

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Will new appliances be Energy Star rated?

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

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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.

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Articles, green terms and helpful links at [NKBA.org/Green](https://www.nkba.org/Green)

## 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 GFCIs (ground-fault circuit interrupters) can prevent shocks.

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Steps to a safe kitchen at [NKBA.org/SafeKitchens](https://www.nkba.org/SafeKitchens)

Can you use recycled countertop materials?

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Can you use recycled flooring?

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How energy-efficient will your new lighting be?

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Do you want a recycling center?

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A composting area?

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

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

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Will new finishes and materials be low-VOC?

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## USER FRIENDLY...

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

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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White, wood tones, colors?  
Streamlined or decorative?  
Traditional, casual, contemporary?

# What's your look?

*It all works today. We've assembled these all-star kitchens (winners of the NKBA Design Competition) 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 your NKBA professional can work with you to define your style.*

See all the NKBA Design Competition winners online at [NKBA.org/Gallery](http://NKBA.org/Gallery)



## 1 — CRISP AND CLEAN

Definitely me  Not my style

What do you like about this kitchen?

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What don't you like about this kitchen?

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## 2 — WHITE AND WONDERFUL

Definitely me  Not my style

What do you like about this kitchen?

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What don't you like about this kitchen?

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**3 — RICH WOODS**

Definitely me  Not my style

What do you like about this kitchen?

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What don't you like about this kitchen?

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**4 — WOOD AND STONE**

Definitely me  Not my style

What do you like about this kitchen?

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What don't you like about this kitchen?

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**5 — BEAUTIFULLY RUSTIC**

Definitely me  Not my style

What do you like about this kitchen?

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What don't you like about this kitchen?

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**6 — A TOUCH OF COLOR**

Definitely me  Not my style

What do you like about this kitchen?

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What don't you like about this kitchen?

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Kitchen 1:  
Designed by NKBA Member  
Robin Fisher, CMKBD, CAPS  
Lake Oswego, OR  
Photo: Neil Kelly

Kitchen 2:  
Designed by NKBA Member  
Tina Lynne Muller  
Glen Ellyn, IL  
Photo: Eric Hausman

Kitchen 3:  
Designed by NKBA Member  
Peter Ross Salerno, CMKBD  
Wyckoff, NJ  
Photo: Peter Rymwid  
Architectural Photography

Kitchen 4:  
Designed by NKBA Member  
Thomas David Trzcinski, CMKBD  
Pittsburgh, PA  
Photo: Craig Thompson  
Photography

Kitchen 5:  
Designed by NKBA Member  
James Howard, CKD, CBD  
St. Louis, MO  
Photo: Alise O'Brien  
Photography

Kitchen 6:  
Designed by NKBA Member  
Tricia Bayer  
Minneapolis, MN  
Photo: 360 VIP

# 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 this 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.

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NKBA Member  
Diane Foreman, CKD, CBD  
Lake Oswego, OR



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CAN YOU SHOW ME RECENT JOBS THAT YOU'VE DONE?

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CAN YOU EXPLAIN THE PROCESS OF HOW YOU WORK?

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DO YOU TYPICALLY WORK IN THE BUDGET RANGE I HAVE IN MIND?

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HOW DO YOU CHARGE?

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HOW MANY DESIGNS MIGHT I SEE? DO I WORK WITH YOU DIRECTLY OR WITH A TEAM?

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HOW WILL YOU HELP ME VISUALIZE MY NEW SPACE? COMPUTER DRAWINGS? PERSPECTIVES? ELEVATIONS?

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WHICH PRODUCTS WILL YOU SUPPLY? WHICH PRODUCTS WILL I BE RESPONSIBLE FOR?

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DO YOU MOVE WALLS? MOVE/ADD WINDOWS OR DOORS? DO ADDITIONS OR BUMP-OUTS?

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WHAT GUARANTEES AND WARRANTIES DO YOU OFFER ON WORKMANSHIP AND PRODUCTS?

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HOW DO YOU HANDLE INSTALLATION?

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MAY I SEE YOUR LICENSE, INSURANCE AND ANY OTHER REQUIRED DOCUMENTS?

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IF I HAVE AN ARCHITECT, INTERIOR DESIGNER OR BUILDER ALREADY ENGAGED, CAN YOU WORK WITH THEM?

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HOW LONG DO YOU THINK MY PROJECT WILL TAKE?

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ARE THERE PAST CUSTOMERS I CAN CONTACT FOR REFERENCES?

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## WHAT DO THE INITIALS MEAN?

The NKBA's various levels of certification let you know an individual's skills have been independently evaluated and tested. That means you can have extra confidence in working with certified professionals who have proven, verified knowledge and experience. The requirements for the NKBA's professional design certifications are:

### **AKBD** (*Associate Kitchen & Bath Designer*)

- at least 2 years of industry experience
- minimum 2 years of formal design education or 30 hours of NKBA professional development programming
- passed a comprehensive academic exam

### **CKD** (*Certified Kitchen Designer*) or **CBD** (*Certified Bathroom Designer*)

- minimum of 7 years kitchen/bath design experience
- minimum of 4 years of formal design education or 60 hours of NKBA professional development programming
- passed a rigorous 2-part exam on academic knowledge and practical skills

### **CMKBD** (*Certified Master Kitchen & Bath Designer*)

- more than 17 years of industry experience
- has both CKD and CBD certifications
- minimum of 100 hours of NKBA professional development programming or equivalent formal design education

Learn more at [NKBA.org/CertifiedDesigners](http://NKBA.org/CertifiedDesigners)



Bob Narod Photography, LLC

Designed by NKBA Member Jennifer L. Gilmer, CKD, Chevy Chase, MD

# Finalizing your choices

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

**MORE RESOURCES:**

Tips & How-To Articles: [NKBA.org/Tips](http://NKBA.org/Tips)

Glossary: [NKBA.org/Glossary](http://NKBA.org/Glossary)



**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.)



**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



**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



Peter Leach Photography

Designed by NKBA Member Sandra L. Steiner-Houck, CKD, Columbia, PA



#### 4 — CLEAN-UP APPLIANCES

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



#### 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



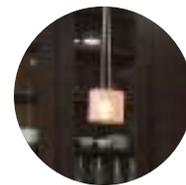
#### 6 — COUNTERTOPS

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



#### 7 — FLOORING

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



#### 8 — LIGHTING

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

# How will it 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...

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- 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...

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- 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...

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- 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?

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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?

There are NKBA members who can work with DIYers to create a plan and supply cabinets and other materials.

### MORE RESOURCES:

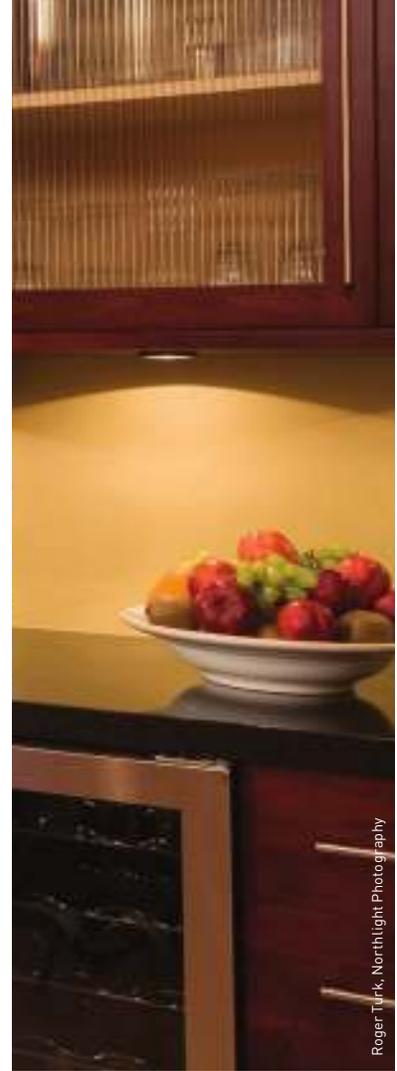
Understanding the Remodeling Process  
[NKBA.org/Tips](https://www.nkba.org/Tips)

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Roger Turk, Northlight Photography



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