Tips for kitchen remodel

Tip 1: Maximizing storage is essential to having a great kitchen

I have seen many kitchens that have no place to put the frying pans, no real pantry and no counter space on either side of the cook-top. These are not functional kitchens. I look at such designs in magazines and think, wow, that looks beautiful, but where do I store my pots and pans?

All cabinets less than 12 inches wide are basically useless. I also believe that Lazy Susan's are painful - everything falls down. If you are going to spend the money to remodel your kitchen, let a Designer move things around to maximize the storage. Stop going to the basement to get that crock pot or bulky pantry item.

At Dream Kitchens, I guarantee that we will give you at least 30% more storage space in your kitchen.

Tip 2: Show your personality

All styles and tastes can be expressed in your kitchen. Quick ways to personalize include backsplash, stained glass, two contrasting stains or mixing paint colors and moldings.

There are endless ways to personalize. Normally I visit a client's home, look at the colors and styles throughout the rest of the house, and bring those into the kitchen. If you do not like the current style of your home, show us a picture of what you do like.

I can make your new space show your personality - calm, playful, practical, or elegant. The kitchen is where you spend your time and it should be a showcase for the rest of your home.

Tip 3: Get rid of the clutter

Most people's countertops are just full of things. You are lucky if you get 12 inches of countertop that does not have something on it. This makes it almost impossible to prepare food. In addition, when we entertain in our kitchen, it makes us look messy. I always work to clear off the countertop. Even when we entertain in the kitchen it can look beautiful, clean and tidy.

Tip 4: No exercise in the kitchen

There are many places I think we sh
get exercise but the kitchen is not o
of them. Every item should be close
where you use it. You want to be ab
pull out a pan without taking extra

Good cooking is about timing and
everything should be at your finger
Most kitchens have pots and pans s
too far away. You actually have to g
your knees and unstack and restack
pans, in order to get access to the o
want. Everything you need should
ily and conveniently accesible.

Kitchens are where we spend the time. Kitchens should be beautiful organized and functional.

Nina Hackel

President
Dream Kitchens
139 Daniel Webster Hi
Nashua, NH 03060
www.adreamkitchen.c
603.891.2916