



## Helpful Tips For Your Kitchen Remodel Project



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KOMFORT KITCHENS

phone, managing mail/family correspondence and conducting family "discussions/conflict resolution" talks. We all know most kitchens include a TV, and many are open to adjacent entertaining spaces.

Some of the design changes that are being made are:

- Gathering spaces for personal interaction in the kitchen between cooks and non-cooks.
- Appliances are being broken up into smaller point-of-use pieces. Point-of-use, special purpose fixtures are being added. Built-in woks, specialty appliances, pot fillers, and steam ovens are being added.
- Multiple work stations for shared cooking activities are valued.
- Nutrition Centers where vitamins, supplements, energy bars and food scales are made easily accessible.
- Pet center for storage of pet food and dishes and accessories for our four-legged family members.
- Charging station for all electronics to be housed and re-charged for the next day's use.

The task of remodeling a kitchen can be daunting and too often clients don't even know where to begin.

The following are a few questions that may help you on your way in beginning the process:

- **What is the first thing to think about when planning a kitchen renovation?**  
The first thing is what changes, if any, will be made to the space. If the structure of the room will

remain the same then construction will be minimal. However, if walls are going to be moved and space added on, a general contractor will need to be involved early in the process.

- **Should I be looking for a functional space or for one that looks great?**

You should not have to choose between the two. Komfort Kitchens believes in "form follows function." A lot of time is spent on the design process to ensure the kitchen meets all of your needs and functions well while looking beautiful.

- **Do I have to spend a lot of money to get a quality product?**

No. Kitchen showrooms should have a wide range of products to select from and range from entry level to full custom. They should be confident enough to provide a quality product while staying within your budget.

- **Do I have to buy new appliances?**

No, it is not necessary to replace appliances as long as they are in good working order. The designer should take the necessary information about your appliances to make sure that it will work within the space planned.

- **How long will it take?**

Generally, if cabinets are being replaced and there isn't any major construction, you would be without a working kitchen for about 2 weeks. This allows time for any cabinet or solid surface counter tops to be installed. Delivery varies depending on the manufacturer, so it is not recommended that the old kitchen be ripped out until a deliv-



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ery date is confirmed. This prevents you from being without a working kitchen for a long period of time.

- **Should I be home while the work is being done?**

You should never be discouraged from being home while work is being performed. However contractors and installers should be licensed, insured and personal references may help to ease your mind.

- **How should I select a contractor?**

Designers usually have contractors that they have a work history with, however you are free to select your own. If you choose your own contractor, check his references, the local better business bureau, request

insurance certificates and current NJ Contractor's License.

- **Call Komfort Kitchens at 732-695-6111**

*Lisa Eber is the owner the of and primary designer for Komfort Kitchens of Ocean, New Jersey. Lisa has been working in the kitchen industry for over a decade. After years of kitchen design for other companies, Lisa seized the opportunity to open a showroom where she could display her vision of kitchen designs for today's lifestyle, and offer service beyond expectations. Lisa holds a B.S. degree in Business from Georgian Court College, and is a member of the National Kitchen and Bath Association.*