

# KITCHENS

## PLANNING GUIDE

[homedepot.com/kitchens](http://homedepot.com/kitchens)

  
**GET IT  
INSTALLED**



**More saving. More doing.<sup>SM</sup>**



# FROM INSPIRATION TO INSTALLATION

## GET STARTED TODAY.

Three ways to make an appointment for Kitchens and/or Countertops:

- See an associate
- Visit [homedepot.com/getstarted](http://homedepot.com/getstarted)
- Call 1-877-979-6683

**CONTACT PHONE NUMBERS AND/OR EMAIL ADDRESSES**

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## More saving. More doing.<sup>SM</sup>

No matter what you're looking to do in your kitchen, you'll find what you need at The Home Depot at affordable prices. Instead of going from store to store or flipping through catalogs, you'll be able to find the best brands all in one place; like Thomasville cabinetry, Silestone countertops, Maytag appliances and more. We also offer free design services to guide you through the planning and design process to help you create the perfect kitchen. So when it's time to create your next kitchen, come to The Home Depot first.



The Home Depot is a member of the National Kitchen & Bath Association (NKBA), dedicated to promoting professionalism as well as providing leadership and direction for the kitchen and bath industry worldwide.

Thomasville

KraftMaid



MOEN

ascentia



KOHLER

American Standard

PEGASUS

ELKAY

DISTINCTIONS



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# THINKING AHEAD.

Sure, you can visualize your next kitchen. But have you really thought about what will go into it? With a little imagination — and a lot of thinking — you can create a kitchen that’s easy to love. And easier to live in.

## APPROACHING YOUR PROJECT

Can’t wait to renovate your kitchen? Planning is the one thing you won’t want to rush.

We suggest keeping a journal to record how your kitchen is used over a period of several weeks. Is a shortage of space forcing you to get creative with food storage? Do you need a traffic cop to get people in and out? Once you realize what your needs are, you’ll be able to think of creative ways to satisfy them.

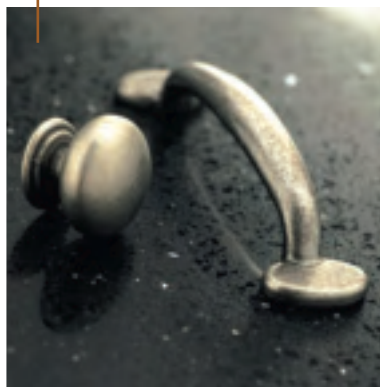
Of course, while understanding your needs is important, there may be some things you just want. Some you may already know about, others may not be as obvious. That’s why looking through magazines, watching home design shows and talking with friends about their remodels are all good starting points.

Finally, it’s important to be realistic. If something should go wrong, don’t let it dampen your excitement. Like they say, you have to break a few eggs to make an omelet. And this is a kitchen we’re talking about.

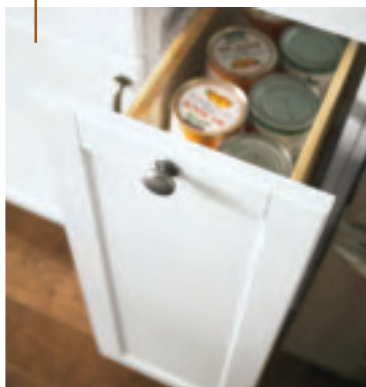
### MORE OPTIONS



### BETTER HARDWARE



### MORE STORAGE



### BETTER APPLIANCES



## WHAT TO EXPECT

While home improvement shows would have you think everything can be done in a weekend, the average remodel takes a little longer. Here’s how it really happens.

### STEP 1

#### Pre-planning

- Determine your likes and dislikes
- Develop ideas and review trends
- Make preliminary product selections
- Measure and make a rough sketch of your existing kitchen
- Formulate a budget and research financing

### STEP 2

#### Schedule an initial kitchen appointment

- Visit [homedepot.com/getstarted](http://homedepot.com/getstarted) or see a store associate.
- OR
- Call 1-877-979-6683 to schedule a professional measurement

### STEP 3

#### Design creation

- Brainstorm with a kitchen associate
- Review preliminary drawings
- Discuss features and benefits of Home Depot’s Installation Services
- Site evaluation by a Home Depot representative
- Finalize product selections



# MAKING YOUR KITCHEN FROM SCRATCH

Don't want your kitchen to turn out half baked? Follow these tips to ensure your renovation goes as smoothly as possible.

## Have you thought about everything?

You'd be amazed at what people forget once the process gets going. Before you sign off on a design plan and order your materials, step back and take a moment to review everything.

## Is there a certain time you need your kitchen by?

Depending on the size and scope of your remodel, it could take weeks or months to complete. Think about this as you decide when to start your project. If you always host a large holiday party, plan well in advance of this.

## Are you truly ready to begin?

Before your renovation can start, you'll need to confirm that all the materials you've ordered have arrived. Doing so will help you notice missing items or if the wrong thing was shipped.

## Do you have a contingency plan?

It sounds silly, but a lot of people don't plan where they're going to eat while their new kitchen is being installed. We recommend setting up a temporary kitchen in your dining room. Having a microwave, toaster oven and other small appliances around will help get you through the transition.

### STEP 4

#### Design finalization

- Review and approve final drawings
- Submit product order
- Finalize payment arrangements
- Verify design and measurements with a Home Depot representative<sup>†</sup>
- Create tentative project schedule<sup>†</sup>

### STEP 5

#### Preparation & renovation

- Locate a large area to store products prior to and during remodel
- Inspect items as they arrive
- Empty cabinets, clear area and get it ready for remodel
- Create a temporary kitchen to use during construction
- Confirm start date with the installer<sup>†</sup>

### STEP 6

#### Completion (Installation services only)

- A team of licensed<sup>††</sup> and insured professionals will install your new kitchen
- Thorough clean up of job site upon completion
- Final walk through with the installer
- Enjoy your new kitchen

<sup>†</sup>Applies only if using The Home Depot installation services. <sup>††</sup>where applicable

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# ASSESSING YOUR NEEDS.

There are many ways to design a kitchen. Not all of them are the right way. That's why the best solutions do more than fit your needs. They also fit your space.

## THE SHAPE OF THINGS TO COME

Every kitchen has three hubs of activity. Can you guess them? First, you have your food storage center. Then you have the cooking center. And finally there's the clean-up center.

The food storage center is just a designer's term for your refrigerator, freezer and pantry. If you're looking for your new kitchen to be practical as well as beautiful, we recommend placing your food storage center as closely as possible to your kitchen's entry. Follow our advice and you'll have a shorter distance to walk with heavy grocery bags.

On a related note, we suggest placing the components of your cooking center near each other. For example, by having your range and

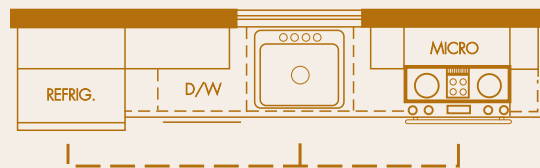
cookware in the same area, you'll not only save a step, but you'll save time, too.

You'll also want to think about the placement of your clean-up center. A common practice is to place your dishwasher in close proximity to your sink and disposal so dirty dishes and glasses won't have far to travel.

Now that you know a little about your work centers and where to place them, it's time to think about how your kitchen should be laid out. All in all, there are five common designs. For more information on each of them, refer to the diagrams below.

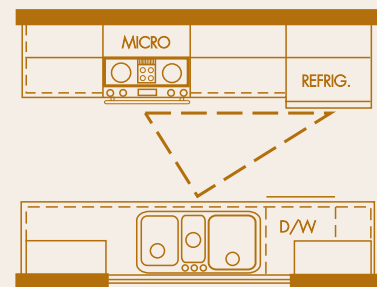
## THE WORK TRIANGLE

No, the work triangle isn't some mysterious corner of your kitchen where things disappear and are never seen again. It's the area where you spend most of your time preparing meals. Your sink, range and refrigerator usually represent the three points of the triangle. The sum of these three sides should be no more than 26 feet. If the total is less, your appliances are too close. If the sum is more, they're too far away. So before you finalize your room redesign, make sure it gives you the right amount of room.



### One wall or single wall

A one-wall or single-wall kitchen has all its work centers along one wall. This is the least efficient plan, but a necessity in smaller homes and apartments where space is limited.



### Corridor or galley

Similar to the one-wall plan, but better suited for cooking, is the corridor or galley plan. It offers an efficient workspace for the single cook, grouping work centers on parallel walls. This plan, however, is less than ideal for households with multiple cooks. Expect lots of bumping and maneuvering in a galley kitchen.



# KITCHENS FOR ALL

## The benefits of Universal Design

Have you thought about the needs of those who'll use your kitchen? Not just yourself, but your family, guests and even those who may own your house after you? If you haven't, you should.

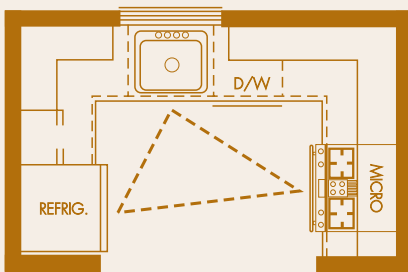
This practice is called Universal Design and it strives to make all elements and spaces in a room more user friendly – for as many different people as possible. Universal Design emphasizes making your kitchen accessible to young children, elderly parents and a variety of guests.

For example, make “traffic lanes” such as hallways and doorways extra wide. Doing so will accommodate unexpected future needs, like twins in a double stroller or perhaps yourself on crutches. It will also allow you to easily get furniture and appliances in and out of the room. Other aspects of Universal Design include utilizing slide-out storage systems so users of all heights can access the contents, as well as varying the heights of work surfaces and countertops to accommodate different tasks and different people.

Fortunately, the cost of implementing Universal Design is usually negligible and it could increase your home's value. To find out more, ask your designer for details.

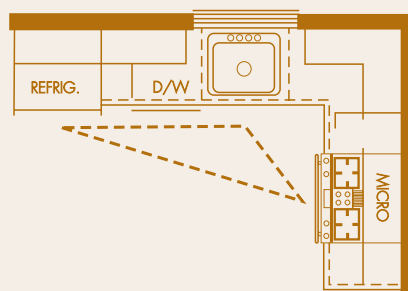
## RECOMMENDED HEIGHTS

Counter heights	34" – 36" H
Dining surfaces	30" H
Bar counters	36" – 42" H
Work surfaces	42" – 48" H
Storage access	15" – 48" H



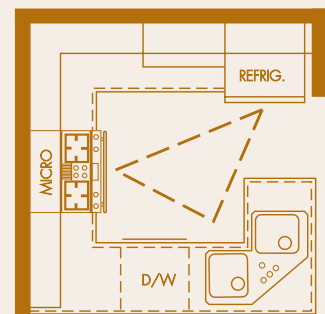
### U-shaped

If you could use more space, consider a U-shaped plan. It's perfect for one or more cooks. A common characteristic of this design is a continuous work area. The cook is surrounded by countertops on all three sides, making everything within reach. This layout allows others to pass by the kitchen without interrupting cooking.



### L-shaped

The L-shaped kitchen has a definite advantage over U-shaped kitchens thanks to a more generous amount of counter space. With work centers on two adjacent walls, people can come in and out without even entering the work area. Add an island and you'll encourage interaction between cooks and guests while gaining another work surface.



### G-shaped

The G-shaped kitchen is really only a modification of the U-shaped design. It simply adds an extra wall of cabinets and appliances or a fourth partial wall. To keep you from feeling too closed in, open up one or two of the cabinet sections to adjacent spaces. When you do so, you'll have a kitchen that's spacious in every sense of the word.

# THE KITCHEN IN QUESTION

Having a hard time telling your designer exactly what you want? Before you do anything else, take some time to complete the questionnaire below. The few minutes you'll spend answering our questions could lead to years of enjoyment.

**CABINETS & COUNTERTOPS**  
see pages 16–23

What type of storage do you prefer?

- shelves
- sliding shelves
- drawers
- specialty

What kind of items do you need storage for?

- tableware
- glassware
- stemware
- utensils
- cutlery
- silverware
- blender
- fine china
- barware
- dry food
- canned food
- spices
- canned beverages
- coffee maker
- toaster
- mixer
- food processors
- cookbooks
- pottery
- wine
- cleaning supplies
- mops and brooms
- recycling bins
- linens

What type of wood species would you prefer?

- oak
- hickory
- cherry
- maple
- pine

Or what type of non-wood species would you consider?

- Thermofoil
- laminate

What style of cabinet door fits your tastes?

- flat panel
- recessed panel
- raised panel
- shaker
- cape cod

What kind of countertop would you like?

- natural stone
- quartz
- solid surface
- stainless steel
- copper
- wood
- laminate

What is your backsplash preference?

- matching countertop
- accent with other materials

What is your hardware preference?

- knobs
- pulls

**SINKS & FAUCETS**  
see pages 24–25

What type of sink would best suit you?

- single bowl
- double bowl
- triple bowl
- round bowl

What kind of material do you want to use?

- stainless steel
- enamel
- cast iron
- integral
- acrylic

Could you use a garbage disposal?

- yes
- no

Is there a certain way you'd like your sink mounted?

- top-mounted
- under-mounted
- integrated

Which faucet options would you prefer?

- single handle
- two handle
- high-arc spout
- pull-out sprayer
- separate sprayer







What faucet finish do you like?

- brass
- venetian bronze
- stainless steel
- oil-rubbed bronze
- chrome
- nickel

#### APPLIANCES

see pages 26–31

How do you prefer to cook?

- gas
- electric

Which type of range/oven would you prefer?

- cooktop with separate oven
- slide in/drop in
- freestanding

Which type of wall oven would you prefer?

- single oven
- double oven
- convection
- microwave/oven combo

Where would you like your microwave oven?

- over the range
- on the countertop
- on a cart or shelf
- built in

Which features are important in your next refrigerator?

- ice maker
- water filter
- side-by-side doors
- top freezer
- bottom freezer
- ENERGY STAR

What kind of dishwasher would you want?

- built in
- portable

What other appliances would you like to add?

- warming oven
- stand-alone icemaker
- wine cooler
- second dishwasher
- second sink

#### FLOORING

see page 32

How should your new floor transition into other areas?

- provide continuity
- provide contrast

What are you expecting from your flooring?

- to be a prominent feature accented with patterns and borders
- to blend in and serve as a neutral backdrop for other design elements

#### LIGHTING & PAINT

see page 33

What are your lighting needs?

- recessed spots
- pendant
- track
- ceiling mounted
- wall mounted
- under cabinet

What kind of accent lighting would you like to add?

- floor lamps
- sconces
- table lamps
- toe kick
- over the cabinet
- under the cabinet

Would you like a decorative technique to be applied when painting?

- yes
- no

How many colors of paint do you need?

- one
- two
- three
- four

#### INSTALLATION

see page 36

Would you like to learn more about The Home Depot's Installation Services?

- yes
- no

# DETERMINING YOUR BUDGET.

Now that you've decided what you can't live without, it's time to decide what you can pay. But don't worry. With our guaranteed low prices, you'll have a kitchen that looks like a million bucks, but costs considerably less.

## MANAGING YOUR MONEY

So how should you spend your money? Making that decision is easier than you think. When budgeting for your new kitchen plan to spend 5%–15% of your home's value in the following areas:

- 1/3 of total cost on cabinets
- 1/3 of total cost on Installation
- 1/3 of total cost on everything else including:
  - faucets
  - sinks
  - countertops
  - appliances
  - flooring
  - lighting



Of course, different people have different ideas of what makes an ideal kitchen. For a better idea of what you can expect to pay based on your personal needs and preferences, simply fill out the form on the next page.

## FINANCE OPTIONS

### **The Home Depot Consumer Credit Card**

Helps you keep monthly payments low while offering special payment promotions throughout the year.

### **Home Equity Loan**

Lets you borrow a specific dollar amount against the equity in your home. Home equity loans typically offer lower interest rates than other loans, but you'll also be expected to pay closing costs.

### **Refinancing**

Allows you to take cash out of your home, provided you have a considerable amount of equity built up. Like a mortgage, you'll typically have to pay points, title insurance, loan origination fees and more.



### **Installation you can trust.**

When you take advantage of The Home Depot's installation services, you can rely on licensed\*\* and insured professionals who do quality work. For more details, see page 36 or ask your Home Depot kitchen designer.

# ESTIMATING COSTS

Not sure what kind of kitchen you can afford?

Use the form below to find out.

ITEM	LEVEL	APPROXIMATE COST	WHAT YOUR MONEY GETS YOU
Cabinetry	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$50/lin. ft. Starts at \$100/lin. ft. Starts at \$250/lin. ft.	In-stock designs, laminate (materials only) Semi-custom designs, wood veneer, Thermofoil Custom designs, solid wood, hand-rubbed glazes, decorative details
Countertops (installation included in most cases and prices vary by market)	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$15–\$25/sq. ft. Starts at \$35–\$40/sq. ft. Starts at \$40–\$55/sq. ft.	Laminate Solid surfaces Natural stone, quartz
Flooring	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$1/sq. ft. Starts at \$3/sq. ft. Starts at \$15/sq. ft.	Laminate, vinyl, linoleum Ceramic tile, slate, hardwood Natural stone
Lighting & Paint	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$150 Starts at \$500 Starts at \$1,000	In-stock overhead light fixtures, 1-color paint In-stock pendant fixtures and select recessed lighting, 2-colors paint Chandeliers, recessed and directional fixtures, decorative paint technique
Sink	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$100 Starts at \$200 Starts at \$400	Drop-in design, stainless steel, acrylic, porcelain High-grade stainless steel Integrated solid surface, under-mount or apron-front designs
Faucet	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$60 Starts at \$150 Starts at \$200	Two handle Single lever, pull-out sprayer Wall-mounted designs
Dishwasher	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$200 Starts at \$400 Starts at \$800	Basic models, low capacity Rinse-and-hold cycle, multiple spray arms, sound insulation, tall tub Quiet cycles, stainless steel tub, delayed-wash timer
Range hood	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$35 Starts at \$150 Starts at \$500	Under cabinet, two-speed control, incandescent cooking light Four-speed control, halogen cooking light Strong power, downdraft exhaust, “decorator” canopies and custom designs
Range	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$300 Starts at \$500 Starts at \$1,000	Electric-coil burners, freestanding Glass-ceramic cooktop, self-cleaning feature Slide in, double ovens, sealed gas burners, dual fuel (gas/electric)
Cooktop	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$150 Starts at \$400 Starts at \$1,000	Electric-coil, glass-ceramic top Unsealed gas burners Sealed gas burners, grill, dual burners (inner ring for small pots)
Wall oven	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$700 Starts at \$750 Starts at \$1,500	Electronic control, low capacity Space for two racks, delay-start cook control Double ovens, glass-touch controls, convection cooking
Refrigerator	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$300 Starts at \$500 Starts at \$1,000	Top mount, manual defrost Bottom mount or side-by-side, frost free Built in, water and ice dispenser, large capacity
Microwave	<input type="radio"/> Good <input type="radio"/> Better <input type="radio"/> Best	Starts at \$40 Starts at \$150 Starts at \$500	Countertop and over-the-range models High wattage, quick-touch cooking controls Convection cooking

Please note: installation costs are in addition to product costs.

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# FINDING YOUR STYLE.

Everyone has a look they're drawn to. Are you clean and uncluttered? Elegant and adorned? Or somewhere in between? However you'd describe your design preference, we can help to make it a reality.

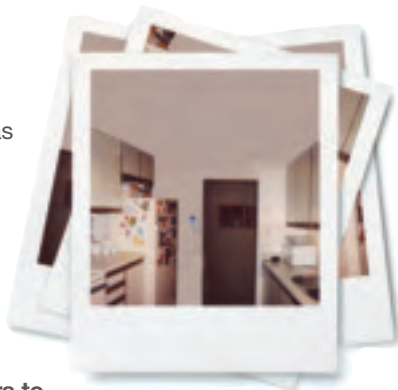
## GETTING IDEAS, GETTING ORGANIZED



OK, now that you've thought about planning, shapes and money, here comes the fun part: picking everything out. As we mentioned before, going through magazines, watching design shows and talking with friends are excellent ways to get inspired. If you haven't yet, you'll also want to spend time browsing the Internet. From manufacturer web sites to web-only articles, you'll see idea rooms with elements you probably haven't thought about (and will certainly dream of).

We have lots of brochures and material samples you can take with you, too. And don't forget, our magazine section and your local bookstore have plenty of books packed with wonderful photos. We suggest cutting out the ones you like — after you've purchased them, of course.

Start a folder or binder to keep these clippings, notes and more all in one place. Just think of it as a scrapbook for your future kitchen. Once you've reviewed everything you've collected, you'll notice common characteristics suggesting one of the three styles featured on the following pages.



**Work with one of our designers to figure out which look fits your personal style.**



# THE TRADITIONAL LOOK



**Classic. Time tested.  
Never out of fashion.**

A traditional kitchen combines rich European design with today's modern conveniences. Expect solid wood cabinetry with furniture-like detailing, antique-style knobs and pulls, and tasteful crown moulding. Decorative trims and patterns are emphasized, as are symmetry and balance.

Defining characteristics:

- Wood with fine detailing
- Cabinetry-trimmed appliances
- Sculpted metal fixtures
- Polished brass, antique bronze and satin nickel finishes
- Ceramic or hardwood flooring
- Decorative glass door inserts
- Ceramic tile backsplashes
- Ornate light fixtures
- Warm color palette
- Traditional prints on fabrics



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# THE CONTEMPORARY LOOK

## Hip. Hot. In the now.

A contemporary kitchen is a minimalist one. It's sleek and simple with no ornamentation or patterns. Think blond or espresso finishes, metallic accents and an eye toward the future. This kind of design uses bold colors sparingly as a statement. Everything is high contrast.



### Defining characteristics:

- Unbroken lines
- Streamlined cabinetry with open shelving
- Polished and brushed metals
- High-gloss and matte finishes
- Stone or solid-surface countertops
- Stainless steel appliances
- Stone flooring
- Glass tile backsplashes
- Modern light fixtures
- Monochromatic palette with pops of bold color



# THE CASUAL LOOK

**Warm. Understated.  
Very laidback.**

A casual kitchen is natural and uncomplicated with relaxed lines and a lived-in feel. It blends elements of traditional and contemporary design to create a welcoming space that invites all to linger. The lines of the cabinetry are softer than what you'd find in contemporary kitchens while details aren't as fussy as what you'd see in traditional kitchens. A nice, comfortable mix of styles.

Defining characteristics:

- Simplistic details
- Simply designed cabinetry
- Painted, distressed or washed finishes
- Vintage fixtures
- Rustic knobs and pulls
- Oversized "farmhouse" sinks
- Hardwood or natural stone flooring
- Doors with glass inserts
- Bead-board wainscotting
- Easy-care cotton fabrics
- Pastels and earth tones



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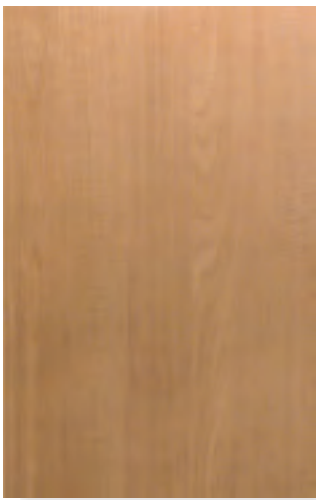


# SELECTING THE MATERIALS.

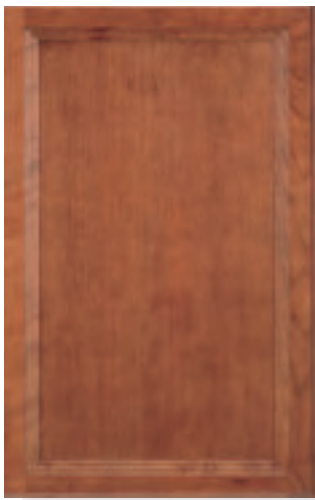
Now you can furnish your kitchen just like you would in any other room in your house — with style.

## DOORS AS DÉCOR

With hundreds of door styles to choose from, we could fill page after page with options. Instead, we've chosen to feature just a few of today's most popular choices.



**Slab**  
A clean canvas for hardware; perfect for contemporary designs.



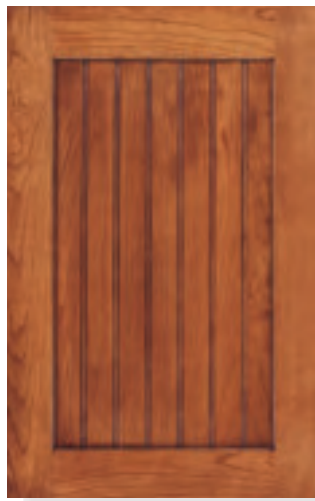
**Recessed panel**  
Adds interest and depth; can go country or contemporary.



**Raised panel**  
A classic style for more formal, traditional looks.



**Shaker**  
Known for its no-nonsense simplicity, favored for its warm and casual feel.



**Cape Cod**  
Reminiscent of bead-board and ideal for a cottage look.



**Glass insert**  
Turns storage into display, especially when lighted inside.



# CABINETY OPTIONS

**Please note:** the beauty of wood is that every piece is unique. This means some pieces of wood will have more pronounced grain patterns than others. A variation in grain should be expected and is not to be considered a defect.



## Cherry

Premium wood, usually with rich, reddish tint; ideal for traditional design styles.



## Maple

Hard, tightly grained wood; ideal for styles with furniture-like detail.



## Oak

Strong and durable, with golden color and highly visible grain; ideal for simple design styles.



## Hickory

Similar in color to oak, but with a finer grain imparting a slightly more elegant look.



## Pine

Soft wood with visible knots and burls; ideal for casual styles.



## Thermofoil

Strong fiberboard permanently fused with advanced vinyl-like material. Seamless, durable and maintenance free in vast selection of colors and finishes.



## Laminate

Durable, economical and maintenance free in vast selection of colors and finishes.

# FINISH IT OFF



## Wood tones

Ranges from natural to medium to dark. Species and stain determine how much wood "shows through."



## Color casts

Options include reds, yellows, blues and greens. Casts are typically more opaque than translucent.



## Glazes

Can be added to finishes to highlight recessed areas and give an antique look to cabinets.

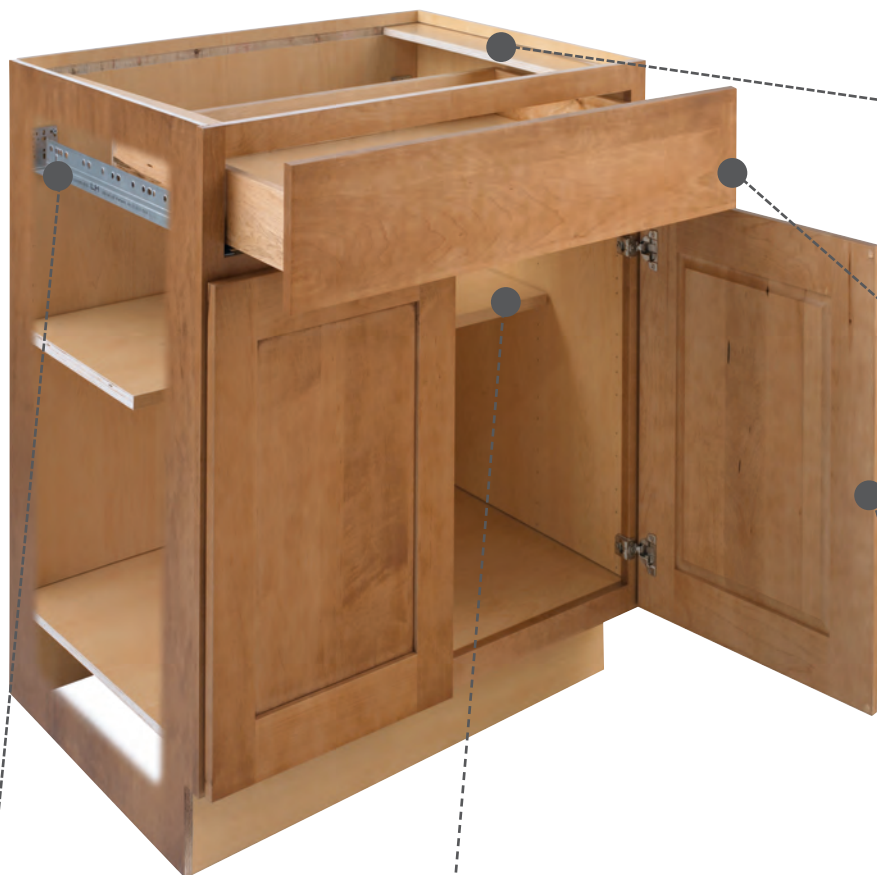
## GET A HANDLE ON HARDWARE

Hardware is to your cabinets what accessories are to an outfit: It can make all the difference. It actually helps define the personality of a kitchen and updating it alone can quickly and inexpensively give your kitchen a new look.



# CABINETS: THE INSIDE STORY

The interior construction of cabinets is as important as their outside design. Below are some features to look for when purchasing cabinetry.



## Cabinet Box:

Furniture-Grade Plywood or Particle Board  
1/2" - 3/4" thickness for maximum strength and long-lasting durability.  
Solid wood-face frames.

## Drawers:

Solid Wood and Dovetail Construction  
Furniture-quality interlocking joinery and a plywood bottom provide ample support even when the drawer is fully extended.

## Drawer Hardware:

Full Extension Drawer Glides  
Full extension metal drawer glides provide easy access and smooth opening. Return the drawer quietly with soft or self-closing options.

## Shelves:

3/4" Thick Adjustable Plywood or Particle Board  
A perfect solution for your heaviest pots and pans.

## Doors:

Solid Wood Frames with Adjustable Door Hinges  
Solid wood or veneer panel doors open easily with concealed, reliable hinges.

Add crown molding and a kick plate to give your cabinets the perfect finishing touch.



### Standard overlay

As you can see, the face of the cabinet box is visible, giving a "frame" to the cabinet doors. This overlay is used in more traditional design installations.



### Full overlay

In this case, the cabinet doors completely cover the cabinet box. This overlay is often used in more contemporary design installations because it provides a sleek, uninterrupted look.

# A PLACE FOR EVERYTHING EVERYTHING IN ITS PLACE

Now you can maximize every inch of space in your kitchen. With hundreds of optional accessories like these, you can customize your cabinets to suit your individual needs, preferences, even whims.



### Pull-out shelves

With these shelves, you have all the convenience of drawers including quick access to everything on the shelf.



### Pull-out spice drawer

Keep the spices of life (and the vinegar and oils, too) right at your fingertips.



### Two-tiered cutlery/flatware dividers

Store nearly twice as many utensils and flatware with two tiers of divided wooden trays. Top trays slide so nothing is out of sight.



### Lazy Susan

Corner cabinets can't hide their contents when you have these one- or two-tiered spinning shelves.



### Under-the-sink recycling bins

Slide-out divided bins let you keep your recyclables out of the way and separate from each other.



### Pegged plate organizer

Thanks to the slide-out design, it's never been easier to put away plates. Adjustable pegs make for flexible storage, too.

# COUNTER CULTURE

The right countertop can make a dramatic statement and instantly transform the look of your kitchen. The Home Depot will help you choose the surface that's right for you and deliver results to exceed your expectations. With extensive styles, professional installation and helpful, knowledgeable design specialists to guide you, we'll make the process easy and seamless.



A. **Granite**

Extremely durable; stain, scratch and heat resistant. Available in over 30 colors. No sealing – no added maintenance required.

B. **Solid Surfaces**

Seamless look yet durable. Easy to mix and match, scratches can be sanded out. Perfect with an integral sink and backsplash.

C. **Silestone® Quartz**

Made from 93% quartz. Protected by Microban.® Requires no added maintenance – never has to be sealed.

D. **Stainless Steel**

Functional yet sophisticated. Easy to clean and keep hygienic. Heat and stain resistant.

E. **Wood**

Traditional and classic. Available in many colors and grain patterns. Waterproof oil finish.

F. **Copper**

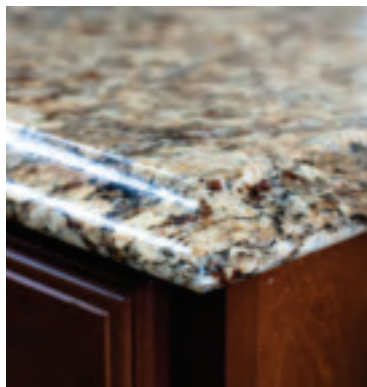
A new look from an old metal. Durable and elegant with a traditional matte finish. 100% recyclable.

G. **Laminate**

Smooth gloss finish. Over 250 colors available in stock or special order. Stain resistant, durable and affordable. Get it installed or do it yourself.

# LEADING EDGES

Customized edges and corners give an elegant, finished look to counters, even those made of less-expensive materials. Featured here are six of the most popular styles.



Ogee



Half Bullnose



Double Radius



Bevel



Bullnose



Triple Pencil



For more information on how our network of licensed\*\*, insured contractors can help with your remodel, see page 36 or ask your Home Depot kitchen designer.

## ISLAND LIVING

Once you add an island to your kitchen, you'll wonder how you ever got by without one. That's because islands offer extra space for food preparation and more. They also offer many opportunities for personalization, including:

### Wood stains

For greater visual appeal, opt for a darker stain than what you've selected for your wall-mounted cabinetry. Doing so will give your island a custom look without the custom price.

### Countertops

Island countertops get more use than any other surface in your kitchen, so carefully consider your choices. Granite and quartz make great selections for their natural beauty and scratch resistance. Wood is another great island countertop option.

### Multi-level areas

A two-tier countertop makes perfect sense for the cook who likes to entertain. Food prep can be restricted to the lower level, while the upper level can be used for serving.

### Storage

An island is a great place for wine racks, display shelving and other amenities you normally wouldn't have room for. In many instances, islands can hold what your cabinetry can't.

### Sinks and appliances

To simplify food prep and clean up, add a small sink, garbage disposal or a second dishwasher. While these features will increase the price, the convenience will be well worth it.



# PULLING IT ALL TOGETHER

Know what you like, but not clear on how it would all look in the same kitchen? Here are four rooms where we've done the work for you.



## Traditional

- Glazed maple wood cabinetry with furniture-like details
- Cabinet doors with glass panes
- Solid-surface countertop
- Brushed nickel knobs and pulls
- Tumbled-stone tile backsplash

## with

- Biscuit undermount sink
- Brushed chrome faucet
- Stainless steel appliances
- Pendant lighting
- Slate flooring

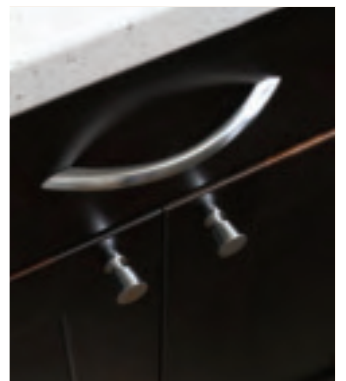
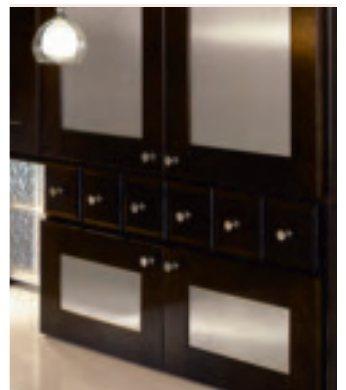


## Contemporary

- Cherry wood cabinetry with chocolate finish
- Solid-surface countertop
- Brushed stainless steel pulls
- Stainless steel-look backsplash

## with

- Stainless steel appliances
- Tile flooring
- Pendant lighting



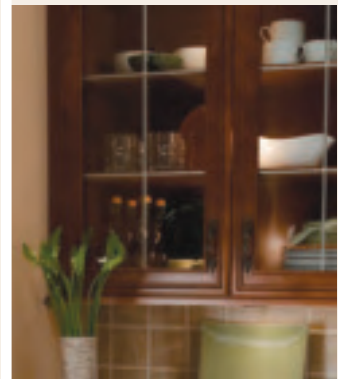
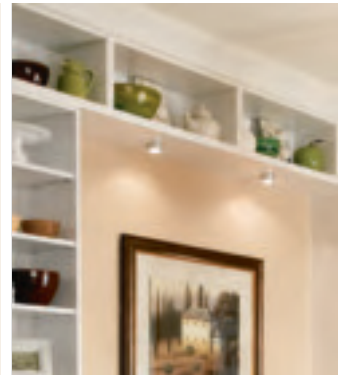


### Casual Eclectic

- Maple cabinetry in cherry mocha glaze and vanilla glaze
- Brushed pewter pulls
- Solid-surface countertop
- Bi-level island
- Built-in storage shelves

#### with

- Stainless steel appliances
- Solid hardwood floors
- Granite double-bowl sink

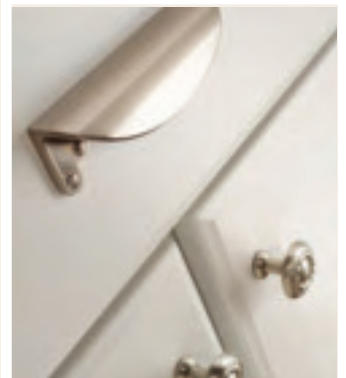


### Casual

- White Shaker-style wood cabinetry with glass panes
- Satin chrome knobs and pulls
- Solid-surface countertop
- Bead-board backsplash

#### with

- Stainless steel double-bowl sink
- Pull-out chrome faucet
- Stainless steel appliances
- Mesquite hardwood floors



# GO WITH THE FLOW

Today's sinks and faucets offer function in fabulous forms. Choose from a wide range of styles, including these popular versions.

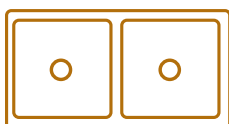


Copper Double Bowl Sink



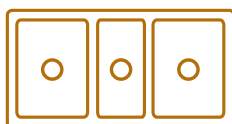
### Single

Great for washing large-diameter dishes and oversized pots. Amazingly, single-bowl designs take up less space than other bowls.



### Double

Separates tasks with a side for rinsing or washing, and a side for prep or clean up.



### Triple

Features a small, third bowl that's intended as a prep sink, especially when a disposal is added.



### Round

The perfect shape for a prep sink or a secondary sink.

## Material and mounting options

When it comes to selecting a sink, you can opt for acrylic, solid surface, stainless steel, cast iron and more. There are also multiple ways to affix your sink to your countertop.



Sit the sink on top of your counter with a **top-mount**.



Put the sink below your counter with an **under-mount**.



Or use an **integral** sink made from solid surface countertop material for a seamless look.





**Two handle**  
Separate hot and cold controls offer a more traditional look.

**High-arc spout**  
Increasingly popular height accommodates the filling and cleaning of large pots.

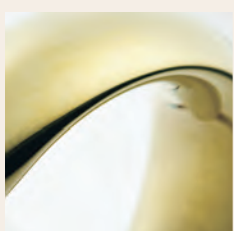


**Single handle**  
Easy-to-use design lets you adjust temperature and flow with one hand.



**Pull-down sprayer**  
The newest kitchen trend in kitchen design allows for convenience and style.

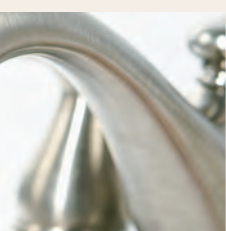
# FAUCET FINISHES



Brass



Venetian bronze



Stainless steel



Oil-rubbed bronze



Brushed nickel



Chrome

# FEATURES TO CHECK OUT, CHECK OFF

Today's appliances are all about convenience. So before you make your final selection, make sure it has all the options you'll need. To make picking the right appliance easier for you, we've listed the most commonly wanted features.



### Ovens

- Convection broiling
- Covered bottom element
- Extra oven-rack positions
- Larger oven windows
- Delay- and time-bake cycles
- Self-cleaning or continuous-cleaning feature
- Warming drawer



### Cooktops

- Expandable heating elements (gas only)
- Continuous grates (gas only)
- Easy-to-read electronic controls
- Auto-off pan sensor (electric only)
- Hot-surface light indicator (electric only)



### Refrigerators

- Icemaker
- Adjustable deep-door bins
- Fully adjustable shelves
- Easy-clean glass shelves
- Pull-out shelves and bins
- Spill guards
- Separate temperature and humidity controls for meat, fruit and vegetables
- Exterior cold water, beverage and ice-cube dispensers



### Microwaves

- Convection cooking
- Auto cook
- Auto reheat
- Auto defrost
- Time defrost
- Electric touch controls
- Quick touch keys
- Variable power levels
- Removable turntable
- Child lock

# STYLISH FINISH



## Ranges

- Expandable heating elements (gas only)
- Continuous grates (gas only)
- Easy-to-read electronic controls
- Auto-off pan sensor (electric only)
- Hot-surface light indicator (electric only)



## Dishwashers

- Stainless steel tub
- Three-tier rack
- Built-in food disposer
- Two or three spray arms
- Adjustable water pressure controls
- Tall bottom tub for large pots
- Covered baskets and stemware holders
- Time remaining display
- Delay-start and pause functions



## Stainless steel

A wonderful option because of its neutral color and great flexibility. Nothing is more contemporary looking.



## Black

A great alternative to stainless steel, but goes well with it, too. Perfect for that modern look.



## White

Both bring out the warmth in wood cabinetry and make small spaces seem bigger and brighter. Works great in traditional and casual kitchens.

# NOW YOU'RE COOKING

If you think finding recipes you like is hard, just imagine the challenge of picking out what you're going to cook them with. These days, you have more options to choose from than ever before. Fortunately, we've taken some of the heat off you by explaining the benefits of each option.

## GAS VS ELECTRIC

Both are efficient and cook well. But depending on where you live, you may not have a choice. If you do, however, here are some points to consider.

### GAS



- Less expensive to use
- No burner warm up necessary
- Affords infinite levels of heat thanks to adjustable flame

### ELECTRIC



- Burners often better for simmering
- Cooking surfaces easier to clean
- More even heat distribution in oven

## COOKTOPS

Cooktops are increasingly popular paired with one or two wall ovens. Electric cooktops come in standard coil or easy-to-clean smooth tops with concealed heating elements. Although all gas cooktops have exposed flames, some now have sealed burner pans for easy cleanup.



Electric



Electric on glass



Five burner electric



Gas



Gas on glass



Five burner gas

# RANGES AND OVENS



## Double oven/range

Two ovens in one range. Can set each at a different temperature. Use one for cooking, one for warming.



## Wall oven

Single or double wall ovens built in at counter height are a smart ergonomic choice – there's no backbreaking bending. You may even want to consider a built in that's both a convection and conventional oven for optimal cooking and baking.



## Slide-in range

Slides snugly between two sections of counter, hiding the unfinished sides. It can even be installed so the top is flush with the countertops.



## Freestanding oven/range

Can be placed between cabinetry or positioned by itself against a wall. Most models feature a control panel that doubles as a backsplash.



## Dual-fuel oven/range

The best of both worlds – gas burners and an electric oven. A little more expensive, but ideal for the serious cook without much space.

# HOODS

Proper ventilation eliminates lingering odors and prevents grease buildup on surfaces. Look for a system with a fan rated at a minimum of 150 cfms (cubic feet per minute).



## Under cabinet

These updraft vents are the most common and generally are the most effective and efficient. The hood should extend 3 inches past the sides of the cooking surface and be installed 24 to 30 inches above the surface.



## Downdraft

These are a good choice for island cooktops or for areas too small or difficult to install a hood. Standard downdraft vents look like a grill section built into a cooktop.



## Canopy

Another type of updraft vent, the canopy is becoming increasingly popular as a decorative focal point in the kitchen. Canopy vents are most often seen over island or peninsula cooktops, but models are made for wall installation as well.



## Integrated

Yet another type of updraft vent, the integrated vent is installed under or built into a wall-mounted microwave oven, or underneath a wall cabinet. This type is streamlined and can be trimmed to match cabinetry for a unified design.

# THE BIG CHILL

Your fridge shouldn't be too big. Or too small. Make your choice based on your specific cooking and entertaining needs and how much you grocery shop. A good rule of thumb is: 12 cubic feet of freezer and refrigeration space for two people. Add 2 cubic feet for each additional person. In addition to the styles below, consider a cabinet-depth unit with door fronts that match your cabinetry.



**Side-by-side**  
Offers eye-level access to both compartments.



**Top-mounted freezer**  
The most common choice; efficient and usually the least expensive.



**French door**  
Pairs side-by-side doors with a bottom-mounted freezer for maximum convenience.



**Bottom-mounted freezer**  
Easy access to both the freezer and cold storage compartments. Most have roll-out shelves or bins.

# KEEP IT CLEAN

Today's dishwashers are highly effective, energy efficient, well insulated and quiet. Most standard 24-inch models slide in under counters for a built-in look. Wheeled portable models are also available, as well as drawer-type models. Stainless steel and vivid color fronts are now common, too.

## Features to look for:

- Stainless steel tub
- ENERGY STAR
- SaniCycle
- Built-in food disposer
- Two or three spray arms
- Adjustable water pressure controls
- Delay-start and pause functions
- Tall bottom tub for large pots
- Covered baskets and stemware holders
- Trim kits for customizing front panels



# PARTY FAVORITES

Do you entertain a lot? Then entertain the thought of adding these to your kitchen.



Wine cooler & Beverage cooler



To earn an ENERGY STAR® rating, an appliance must use at least half the energy of a regular model without sacrificing performance. By choosing ENERGY STAR appliances – everything from dishwashers to refrigerators – you'll save hundreds of dollars annually on your energy bill.

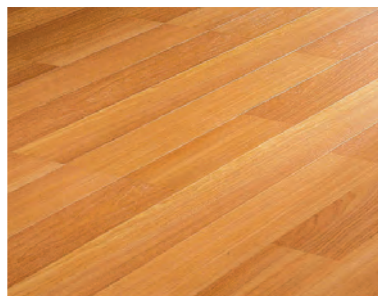
# FLOOR PLANS: FIVE POPULAR STYLES

Want flooring that can stand up to a parade of foot traffic and still look great? When considering options, think about how the material will fit with your lifestyle. For instance, a family with kids and pets would be smart to select vinyl or stone. Empty nesters, however, may want a hardwood now that everyone has moved on.



## Stone

Another good choice for high-traffic kitchens, granite, slate and marble also afford an infinite array of colors, textures and patterns. Floors will remain stain resistant for a lifetime with proper sealing.



## Hardwood

Long lasting, natural warmth hardwood can add resale value to your home. Comes in planks or strips, even in exotic species.



## Laminate

Another high-traffic choice, laminates provide the realistic look of wood, but with greater durability and ease of installation. Interlocks over any subfloor.



## Ceramic tile

To customize your kitchen floor, there's nothing like tile. It not only comes in many colors, materials and textures, but it can be installed in a variety of patterns and designs as well.



## Vinyl

Choose sheet or tile varieties for a highly durable, resilient surface that's stain resistant and easy to maintain. In numerous colors and textures.



# LIGHTEN UP



Lighting serves both a practical and an aesthetic function. In fact, lighting engineers often talk about painting with light. That's how dramatic an effect light can have. When planning your lighting, evaluate your natural lighting first. Then begin to "layer" your lighting by mixing ambient, task, accent and recessed lighting together.



## Ambient lighting

This is the soft, gentle lighting that spans a room. Ambient lighting typically sets the stage and serves as a backdrop for the other, more specific types of lighting such as task and accent.



## Task lighting

This is always used to light specific areas such as sinks, stoves or food prep areas. Fixtures for task lighting include track lights, hanging pendant lights and under-cabinet strip lights.



## Accent lighting

This is most commonly used to highlight collectibles, artwork or architectural features. Typically, this lighting is three times more powerful than general lighting and can greatly increase the design impact of your kitchen.



## Recessed lighting

A popular alternative to a central ceiling fixture, recessed lights help reduce glare. When placing recessed lighting, space them in a way that lets light patterns overlap.



## VIEWPOINTS

No matter how attractive your view is, it could probably use a little something extra. After all, the right frame can improve even the prettiest picture. That's why we recommend enhancing your windows with curtains, shades, blinds or shutters.

While these types of treatments can improve the aesthetics of your windows, they also have many practical benefits. For instance, they provide excellent privacy, can diffuse light and even help you direct light at different times of the day.



## BLANK CANVASES

The way you treat your walls says a lot about your personality and style. Generally speaking, cool, light colors open up a room while darker colors warm up a room, making it more cozy. As you

weigh your color choices, think about how they'll look as light changes throughout the day. When painting, be sure to test a spot and let it dry. You may be surprised by how the color turns out.



# KEEPING TRACK.

You might think you can remember all your selections, but it never hurts to have it all down on paper. That way, what's delivered is exactly what you ordered.

ITEM	SIZE	ROUGH (HxWxD)	BRAND/ OPENING	COLOR/ MODEL	PRICE FINISH	DELIVERY DATE
Cabinetry						
Countertops (installation included in most cases)						
Flooring						
Lighting & Paint						
Sink						
Faucet						
Dishwasher						
Vent Hood						
Range						
Cooktop						
Wall Oven						
Refrigerator						
Microwave						



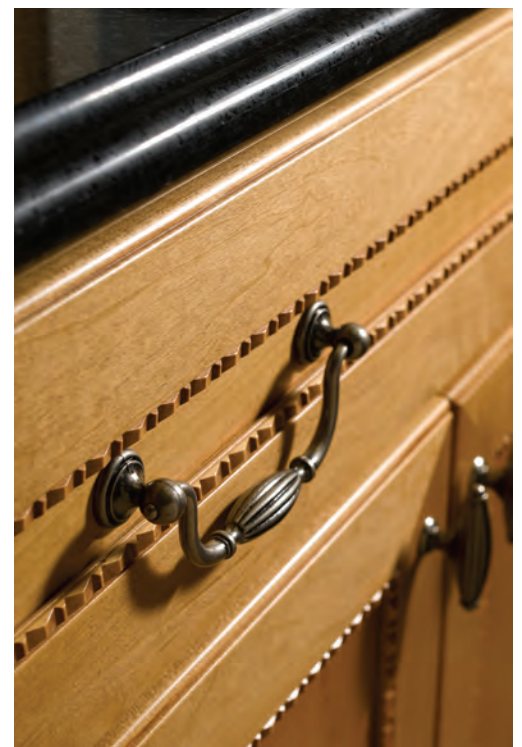
# GET STARTED TODAY.

Three ways to make an appointment for Kitchens and/or Countertops:

- See an associate
- Visit [homedepot.com/getstarted](http://homedepot.com/getstarted)
- Call 1-877-979-6683



Our network of licensed\*\*, insured contractors can install everything you've ordered. For more details, see page 36 or ask your Home Depot kitchen designers.



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\*See contract for guarantee details

\*\*Where applicable

ask about guaranteed\* installation





# GET IT INSTALLED



## WHAT CAN YOU EXPECT WHEN YOU HIRE A PROFESSIONAL INSTALLER THROUGH THE HOME DEPOT?

### Measurement verification

Our network of licensed\*\* installers will visit your home for measurements and gather any additional information required for installation. This will ensure the products you're ordering are exactly what you need.

### Order confirmation

After measuring openings and verifying site conditions, we'll update your order, call you with the final amount and process your payment in full.

### Demolition and installation

Once everything has arrived, your professional installer will contact you to set up a convenient date for timely, courteous installation.

### Clean-up and removal

When finished, your installer will thoroughly clean the site and remove all debris. If requested, discarded items and other trash can also be hauled away (optional fees may apply).

For more information,  
[www.homedepot.com/install](http://www.homedepot.com/install)

## COUNT ON QUALITY.

For installation you can always trust, think of The Home Depot. Licensed\*\* and insured contractors ensure the success of your kitchen renovation from beginning to end. Each strives to get the job right the first time, so you'll have nothing to worry about. We'll even guarantee their work, standing behind the service you receive.

## A WIDE RANGE OF SERVICES ARE AVAILABLE

### VISIT YOUR LOCAL STORE

- Countertops
- Doors (Interior & Exterior)
- Flooring
- Garage Door Openers
- Generators
- Kitchen Cabinets
- Window Treatments

### CALL 1-800-HOMEDEPOT

- Bathroom Remodeling
- Cabinet Refacing
- Carpet & Upholstery Cleaning by Chem-Dry
- Custom Home Organization
- Decks
- Electrical Services
- Fencing
- Garage Doors
- Gutters & Leaf Protection
- Heating & Cooling Systems
- Insulation
- Interior Shutters
- Landscaping & Pavers
- N-Hance Wood Renewal
- Roofing
- Sheds & Storage Buildings
- Siding
- Solar Power
- Sunrooms & Patio Covers
- Water Heaters (Tank & Tankless)
- Water Treatment (Softening & Filtration Systems)
- Windows (Vinyl & Wood)

