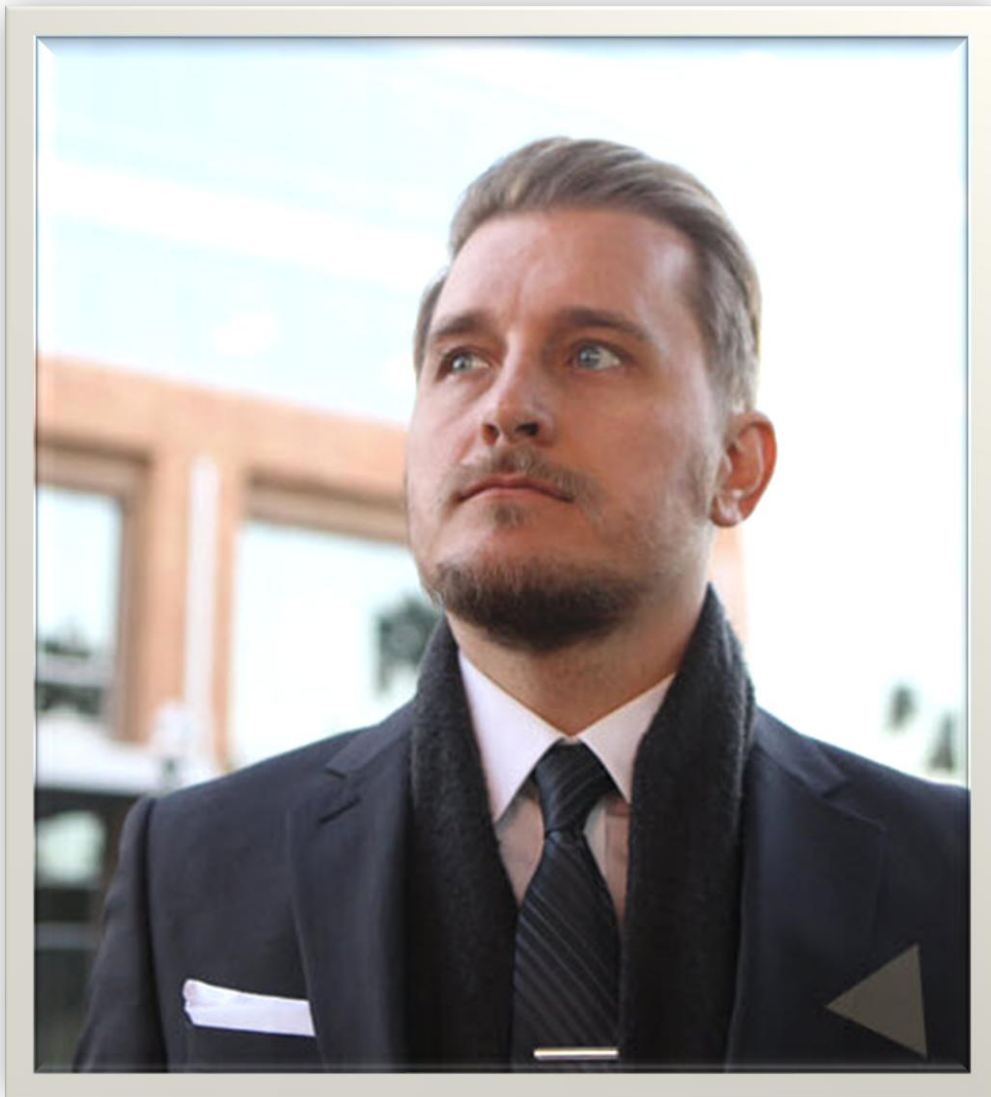
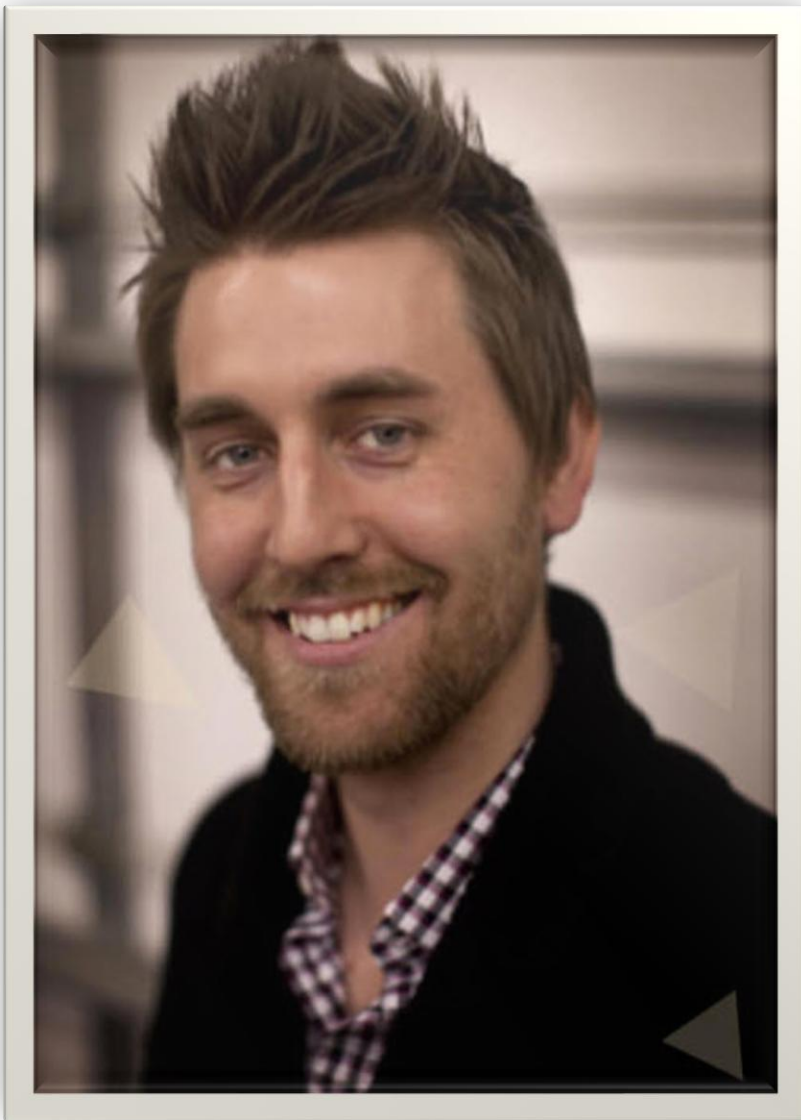


The Secrets To Avoiding Kitchen Remodeling Disasters

Whether you're remodeling a kitchen in Scottsdale or other areas of Phoenix, Mesa, Tempe, etc. We understand that it is one of the **highest-impact** upgrades you can make—and one of the easiest places to **Waste Time, Money, and lose your Sanity** if you don't think it through upfront, so we're here to help before anything bad happens. We value your ability to make an informed decision, so this guide gives you straight, **no-nonsense, no-fluff value-added tips!**







Brothers:

Josh (Top) is the best kitchen interior designer in the Valley – a master at bringing ideas to life. See more information on the process at our design page or check out some of the projects we've completed.

Jeff (Bottom) Once your initial design is complete, Jeff is your go-to guy to make sure everything runs smoothly. He'll review the preliminary design renderings with you to ensure they align with your vision, ensure the quality and delivery of cabinets, and oversee every detail of your remodel.

1.) Start With Your “Why” (Not The Pinterest Board)

Before materials, colors, or layouts—answer this:

What problem is your current kitchen failing to solve?

Common real reasons:

- Traffic jams (too many cooks, bad flow)
- Not enough storage where you actually need it
- Outdated appliances are killing efficiency
- Poor lighting makes the space feel smaller
- Resale value vs. forever-home priorities

👉 If you don't define the problem, you'll design something pretty that still annoys you daily.

2.) Layout Is King (Everything Else Is Secondary)

You can survive cheap tile. You cannot survive a bad layout.

Core layout principles:

- **Work Triangle:** Sink, stove, fridge should form a tight, efficient triangle (no obstacles).
- **Clearances matter:**
 - Walkways: 42–48 inches
 - Island seating clearance: minimum 36 inches behind stools
- **Think in zones**, not rooms:
 - Prep zone
 - Cooking zone
 - Cleaning zone
 - Storage zone (pantry + fridge)

 **Pro insight:** Most regret stories come from people who moved walls or added islands without testing real-life movement.

Tip: Tape your new layout on the floor and walk it for a week.

3.) Budget Reality Check (Where Money Actually Goes)

Typical kitchen remodel cost breakdown:

- Cabinets: **25–35%**
- Labor: **20–30%**
- Appliances: **10–20%**

- Countertops: **10–15%**
- Flooring, lighting, backsplash, misc: **10–20%**

Hard truth:

- **Cabinets and labor are not where you “save.”**
- You can save on:
 - Cabinet fronts (vs. boxes)
 - Mid-range appliances with high reliability
 - Quartz instead of natural stone
 - Smart lighting choices vs. overdoing fixtures

💡 **Rule:** Always hold back **10–15% contingency**. You *will* find something behind the walls.

4.) Cabinets: The Silent Deal-Breaker

People obsess over countertops. Cabinets determine daily happiness.

What actually matters:

- **Full-extension drawers**
- **Soft-close hinges**
- **Deep drawers instead of lower cabinets**
- **Vertical storage** (spice pull-outs, tray dividers)

Skip the hype:

- Ultra-custom isn't necessary unless your space demands it.
- Stock + smart inserts often outperform “custom” done poorly.

 **Future-proofing tip: Design cabinets around how you cook now and how you'll cook in 10 years (aging, mobility, resale).**

5.) Countertops: Pick For Use, Not Ego

Quick Breakdown:

- **Quartz** – Durable, low maintenance, consistent (best all-around)
- **Granite** – Natural, durable, but needs sealing
- **Marble** – Gorgeous, stains easily (high regret rate)
- **Butcher block** – Warm, but maintenance-heavy

Telling-It-Like-It-Is:

If you cook a lot and don't want stress, quartz wins almost every time.

6.) Appliances: Function Over Flash

Mistakes People Make:

- Buying pro-style ranges without ventilation to support them
- Overspending on brands instead of reliability
- Forgetting appliance dimensions until cabinets are ordered 🤔

Prioritize:

- Vent hood power (CFMs matter)

- Quiet dishwasher (look at decibel ratings)
 - Fridge layout (door swing, freezer access, counter depth)
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7.) Lighting Will Make or Break the Space

You Need Three Layers:

1. **Ambient** – overall light
2. **Task** – under-cabinet lighting (non-negotiable)
3. **Accent** – pendants, toe-kick lighting

💡 Warm truth: Most kitchens are under-lit. Fixing lighting often makes an “okay” remodel feel premium.

8.) Timeline Reality (Don't Kid Yourself)

Typical timeline:

- Design & planning: 4–8 weeks
- Ordering materials: 4–10 weeks
- Construction: 6–12 weeks

During demo:

- You'll lose your kitchen
- Dust will travel
- Decisions will come fast

🧠 **Pro move: Set up a temporary kitchen before demo starts.**

9.) Permits, Codes, and Boring Stuff That Matters

Don't Skip:

- Electrical upgrades (older homes especially)
- Proper ventilation
- GFCI outlets
- Plumbing code compliance

Skipping permits saves money until it doesn't—especially if you sell later.

10.) Biggest Regrets I Hear (Learn From Others)

- “I wish we added more outlets!”
 - “The island is too big!”
 - “We didn't add enough drawers!”
 - “We chose looks over function!”
 - “We rushed decisions under pressure!”
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Bottom Line

A great kitchen remodel is:

- **Problem-Driven**
- **Layout-First**
- **Function Before Fashion**
- **Budgeted With Buffers**
- **Designed For Real Life, Not Instagram**

Author: *Hunt's Kitchen & Design*: We are here for you! With our Kitchen Design services, your remodeling will be easier to complete! We understand that it is one of the **highest-impact** upgrades you can make—and one of the easiest places to **blow Time, Money, and lose your Sanity** if you don't think it through upfront, so we're here to help before anything bad happens.

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