

A modern kitchen interior featuring a central island with a dark countertop and blue cabinetry. The island has three round wooden stools underneath. In the background, there are white upper cabinets, a stainless steel range hood, and a backsplash of light-colored stone tiles. To the right is a large stainless steel refrigerator. To the left, a dining table and white chairs are partially visible. A framed quote is on the wall: "A FRIEND IS ONE THAT KNOWS YOU AS YOU ARE UNDERSTANDS WHERE YOU HAVE BEEN ACCEPTS WHAT YOU HAVE AND STILL ALLOWS YOU TO GROW".

How To Start Your Kitchen

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You can do this...



How To Start Your Kitchen

What You Will Learn:

1. ABC of Kitchen Design (literally)
(Yes you can do this)
2. Look at Your Space and ask Some Questions
3. 2 Radically Different Case Studies
4. Where You Start and With What Appliance
Hint: Its Not an appliance
5. Your Biggest Appliance Decision
6. Ventilation...and why Benny Hana is not exactly the best model to copy
7. Refrigeration Types
8. Appliance Issues
9. Key Takeaways / Resources





Steve Sheinkopf
CEO of Yale Appliance

History at Yale

- 2021 is my 48th Year at Yale
- 35 Years Full Time
- 14 years writing a blog on how to buy appliances
- Remodeled my apartment in 2014
- Remodeled a burnt-out brownstone in 2017
- Been involved with the ongoing project known as Yale Dorchester
- Designed Yale Framingham
- Involved with Yale Hanover





01 Architects, Builders, Contractors (ABCs)

- You need good ones
- Spend time here please
- Reviews: Google, Yelp, BBB
- Look at their portfolios and ask for references



“Good Tradespeople Solve Problems Bad ones Cause Them”



02 Space

Let's Look at Your Space:

- How will you use it
- What is important to you
- How do you cook
- Are you trying to highlight any objects?
 - Windows, Ocean, gardens



What is your Lifestyle?

- How much space do you have?
- Do you and/or your partner like to cook?
- What appliances do you use frequently?
- Do you have an object you're highlighting?
- Will your lifestyle be changing?
- Don't copy somebody else's



Case Study 1

My First Renovation: (2014) 5th Floor Walkup



Kitchen for a Bachelor





Lifestyle Change



New 2017 Lifestyle: Convenience

Smaller kitchen is in the
basement close to
where the car is parked.

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Windows



Coffee Maker



Case Study 2: My Sister's Home (Empty Nester)

New Place for a TV





04 Where Do You Start?

1. Most used
2. Completes the kitchen triangle
3. Do not need to vent





Lifestyle



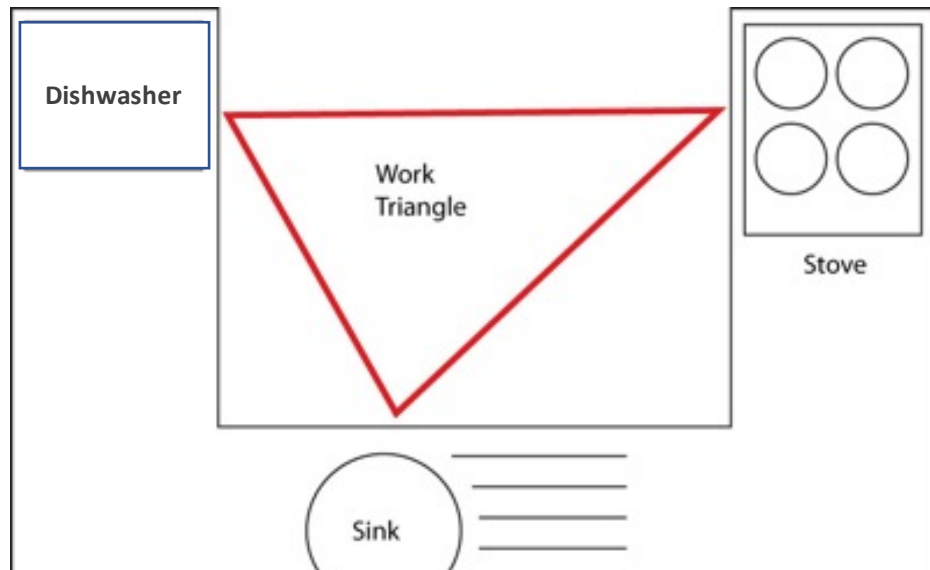
VS

Lifestyle



Kitchen Triangle: Basis of Good Kitchen Design

- Never moving more than 1 or 2 steps when you are cooking
- Two Hints: Don't look in appliance showrooms
- Place the sink not the stove in your island



“I Like to Entertain my Guest While I’m Cooking”



1. Ventilation?
2. Do Not Downdraft!
3. Be Prepared for an Island Hood in Your Design

The One Real Appliance Decision

- Stove versus Wall Oven/cooktop determines the layout of your kitchen
- Stovetop cooking should be centralized. Wall ovens can be placed anywhere
- Type of stove and its location determines your ventilation





Wall Oven/Cooktop Vs Range

- Centralized Vs Better Design (don't have to bend)
- Personalize your cooking a bit better with a wall oven

Secondary Cooking: Ovens, Microwave, Steam
and Warming Drawers
How you choose is based what you will use



Ventilation (So Easy to Make a Mistake)



How To Vent

CFM Cubic Feet Per Minute or how many cubes of air is exhausted in a minute. 600 over a high output 30 –36 inch range

Capture: Depth of the hood. 24 inches depth minimum if over a high output range

Duct Run: Shorter runs without transitions are the best

Duct Size: Larger ducts are best

Mass Residents: Make Up Air over 400 CFM..If you pull out 600 CFM, you have to put back 600 CFM

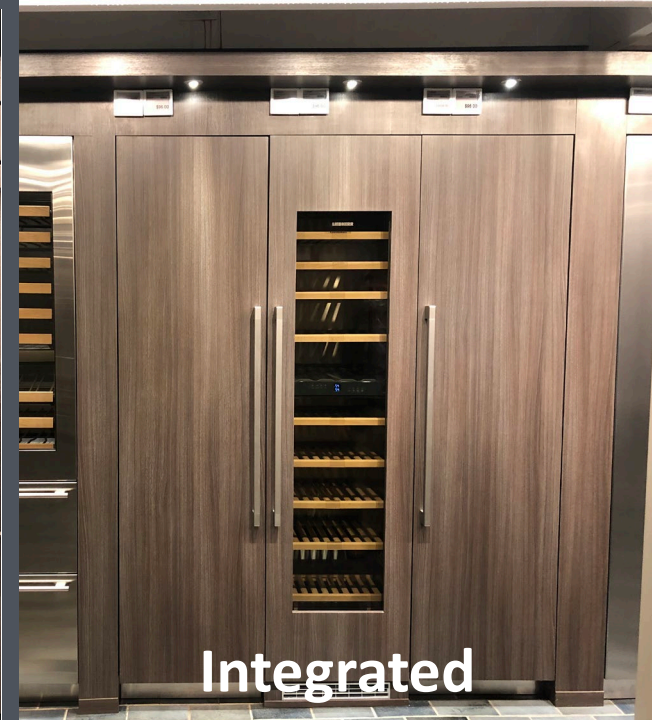
Downdrafts are last resort only

Vent Guide on our website

Refrigeration

4 Types:

- Regular
- Counter Depth
- Professional
- Integrated





Secondary: Drawers, Icemakers, Beverage Centers

- Drawers can be refrigeration, freezer, combination
- Point of Use: (Great for kids)

Like Wine?

- You can do anything with refrigeration from drawers to wine cabinets (You can even add locks for that teenage lifestyle)



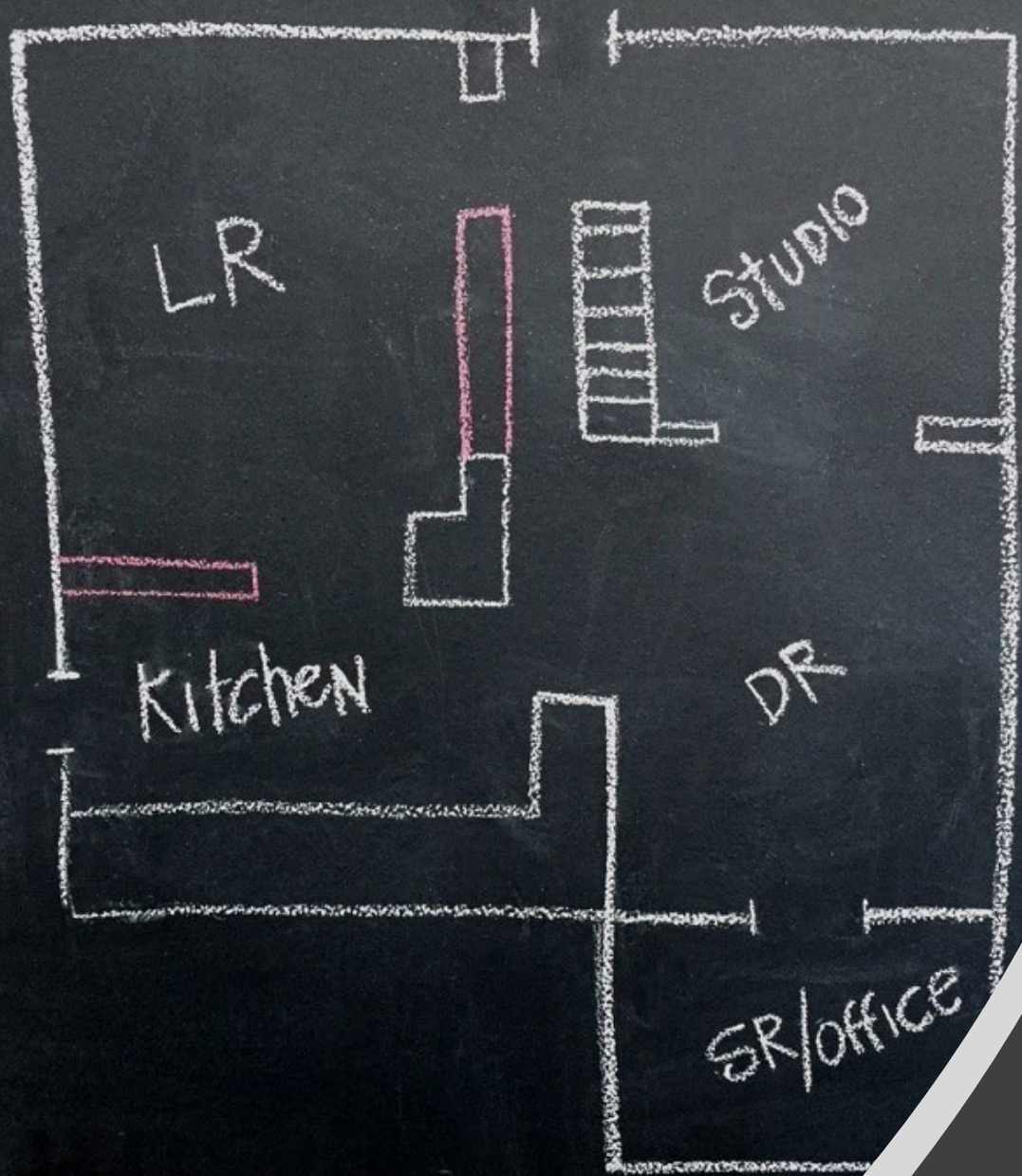
Don't be Overwhelmed

- Appliance follow cabinet sizes
- Dishwashers are **24-inches**
- Stoves fit **30-inch**, 36, 48, 60 spaces
- Refrigerators fit 18, 24, 28, 30, 33, **36-inch**, 42 and 48 inch spaces
- All American and most European brands fit these sizes





All The Same



Once you pick everything, chalk the diagram on your current space to see if it looks right to you.

Chalk It Off

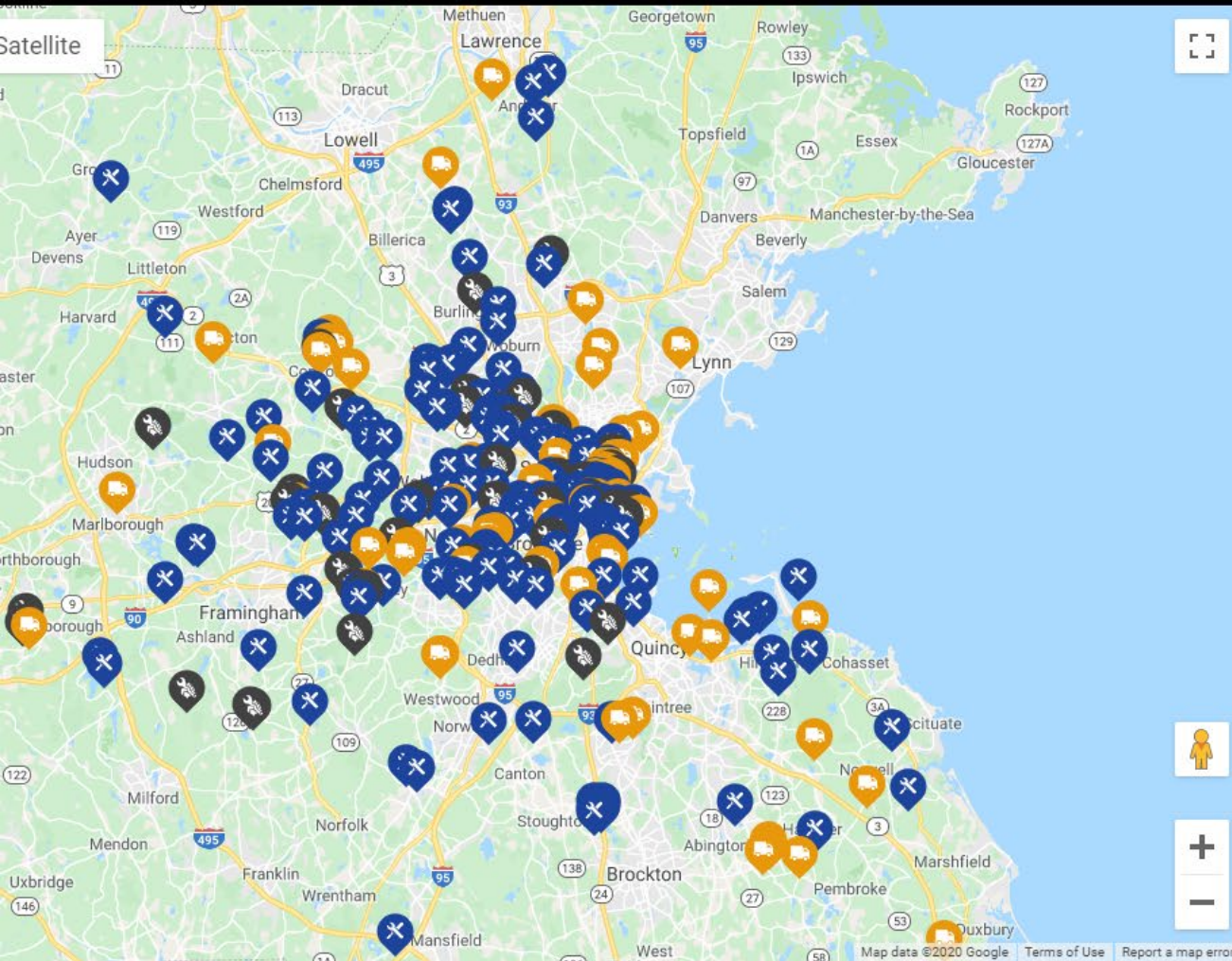
Real Appliance Problem


- Appliances break or need tune-ups
- 37,061 service calls in 2020
- 9.7% within the first year




YALE TODAY

TODAY, YALE WILL BE IN **336** HOMES




91
DELIVERIES


194
SERVICE STOPS


51
INSTALLATIONS

BOSTON - 22

BOSTON - 25

BOSTON - 8

HANSON - 5

STOUGHTON - 12

WAYLAND - 4

BROOKLINE - 5

CAMBRIDGE - 8

SOUTH BOSTON - 3

CONCORD - 4

LEXINGTON - 8

NATICK - 3

NEWTON - 3

HINGHAM - 8

ARLINGTON - 2

DORCHESTER - 3

BROOKLINE - 7

BELMONT - 2

WESTWOOD - 3

DORCHESTER - 7

PLYMOUTH - 2



Kitchen Planning: Key Takeaways

- Understand your space and how you will use it
- Start With Your Sink
- Your toughest decision revolves around your cooking
- Vent Properly
- Where do you want your secondary choices in cooking or refrigeration?
- Figure who will fix your appliances before you buy





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Thank You