



OMEGA[®]
C A B I N E T R Y



PLANNING GUIDE



COMMISSION
GREATNESS
WITH OMEGA

YOU’RE PLANNING A PROJECT!

The first step is to take a deep breath. There are a lot of things to think about, and a lot of things you may not have considered, but that is where your professional Omega kitchen designer comes in; they are here to guide you every step of the way!

This planning guide contains specific questions that will give your designer some insight about your personal style and how you need your space to work. From this information, they will help establish a budget and deliver a plan that is both beautiful and functional for your home.

Let’s get started!

What do you love about your current kitchen? _____

What would you like to change? _____

Describe your dream kitchen—is there a feeling or style you want it to have?

WHAT’S YOUR STYLE?

Tell your story with design elements that speak to you.
Three style sets create the foundation for building a theme for a home that is as unique as you!



☐ CASUAL

A balance of modern and traditional looks that come together in the most pleasing way describes the timelessness of transitional design. Blending old with new, masculine with feminine, creating a fresh look thats easy to live in and easy to love.

Hallmarks of casual design include:

- Neutral colors
- Tone on tone color palettes
- Contrast in texture
- Minimal accessories



☐ CONTEMPORARY

Contemporary, by definition, is “in the moment”- what is happening right now in design. With filtered focus on a variety of global styles, contemporary design is fairly ambiguous and doesn’t refer to a specific period of time.

Aspects of contemporary design include:

- Neutral palettes
- Clean lines
- Organic silhouettes
- Stark minimalism



☐ TRADITIONAL

Also defined as classic; traditional design is nothing if not predictable. Featuring European influence from the 18th and 19th centuries, timeless elements exemplify elegance and comfort in today’s home.

Characteristics of traditional design include:

- Mid-tone to deep rich wood finishes
- Detailed woodwork
- Carved mouldings
- Symmetrical lines

CABINETRY IS THE BACKDROP OF YOUR SPACE.

DO YOU PREFER WOOD TONES OR PAINTED FINISHES?

Tip: Think about the tones you want to carry through your home when selecting cabinetry colors. See Omega’s vast offering of colors and finish techniques at [omegacabinetry.com](https://www.omegacabinetry.com)!

Not finding the perfect color among Omega’s finish offering?
With Omega Cabinetry’s custom color programs you’re sure to find your perfect shade.

☐ LIGHT WOOD TONES



☐ WHITES/NEUTRALS



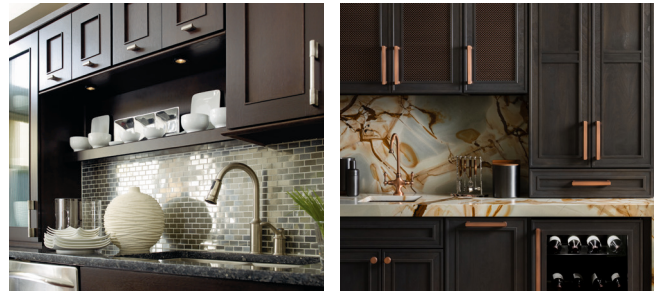
☐ MEDIUM WOOD TONES



☐ BLUES/GREENS



☐ DARK WOOD TONES



☐ BOLD/UNIQUE



VIEW OMEGA’S
CABINET VIZUALIZER



Visit our visualizer to see our painted finishes in action. Change cabinet color, countertops, flooring, and backsplash to explore what color can do for you.

CABINET CONSIDERATIONS.

Tip: Learn the lingo by visiting Cabinets 101 on [omegacabinetry.com](https://www.omegacabinetry.com) to understand door, wood and material types, as well as the different door styles and finishes in Our Products that make your house a home.

WOULD YOU RATHER:

- Have a kitchen all one color or wall cabinets one color, base/tall cabinets one color?
- Island same as perimeter or contrasting color?
- Decorative range hood - same color? Contrasting?

RECORD YOUR FAVORITES HERE:

Door Style: _____

Species/Material: _____

Finishes: _____

Decorative Accents: _____

HOW DOES YOUR FAMILY LIVE AND WORK IN YOUR SPACE?

Structurally, is your kitchen part of an open floor plan with a living or family room? _____

If not, would you like an open plan or would you rather maintain a separate space? _____

How often do you entertain? _____ Large or small gatherings? _____

How many people cook in your kitchen at one time? 1 2 3 or more

Would you prefer multiple workstations? Y/N

How many people are in your household and what are their ages? _____

How many of those folks cook and what are their ages? _____

Does anyone using the kitchen have any physical limitations that need to be considered?



GETTING DOWN TO BUSINESS.

Obviously, cooking is the main activity in a kitchen, but not all cooks are created equal! What are your typical cooking characteristics?

- ☐ Light cooking - fast meals, easy prep, sometimes it has to be take - out (no shame here!)
- ☐ Family cooking - partially from scratch, large meals, we eat together often
- ☐ Gourmet cooking - involved recipes with lots of ingredients, it's all about the experience
- ☐ I'm a baker - and not just at the holidays
- ☐ We NEED an island - we want the ability to prep and eat at the extra counter space



Besides cooking, a lot of other things can happen in the kitchen. Do any of the activities pertain to your family?

- ☐ Office/Computer work
- ☐ Crafts
- ☐ Sewing
- ☐ Homework
- ☐ Games
- ☐ Talking on the phone
- ☐ Listening to music
- ☐ Displaying collections
- ☐ Growing herbs/plants
- ☐ TV Viewing (*in kitchen or from kitchen area*)
- ☐ Laundry (*machine-wash, hand-wash, air-dry, sort/fold*)



APPLIANCES. GETTING THE JOB DONE.

Whether you plan to purchase new, or are keeping what you have - appliances are the mainstays of the home and those dimensions are critical. Take note of what you’ll have so that your designer can create a plan with all of the items your lifestyle requires!

	Brand & Model	Width	Height	Depth	Other Info.
Refrigerator					
Range					
Range Hood					
Cook Top					
Oven(s)					
Microwave					
Over the Range Microwave					
Dishwasher					
Sink					
Prep Sink					
Compactor					
Wine Cooler					
Warming Drawer					
Washer					
Dryer					
Television					

TO CONCEAL OR NOT

Paneling appliances makes them nearly invisible, a visually pleasing option for open floor plans. Today, paneled appliances are nearly as popular as stainless steel.

Planning for small appliances is key, while thinking about where they will be stored is critical. Homeowners are requesting dedicated working areas for small appliances in the kitchen and adjacent pantry. Consider if you want your small appliances inside cabinetry, in a walk-in pantry, or on the counter.

☐ APPLIANCE PANELS



☐ METAL APPLIANCES



List the appliances you would like paneled: _____

DON'T FORGET THE LITTLE GUYS—THEY'RE THE ONES THAT TAKE UP THE MOST ROOM.

(Because we have a lot of them!)

Planning for small appliances is key- thinking about where they will be stored is critical. Now's the time to start thinking about cabinet types with a focus on Wall, Base, and Tall cabinetry ...and which products best suit your personal storage needs within your floor plan.

SMALL APPLIANCES

- ☐ Blender
- ☐ Bread machine
- ☐ Coffee grinder
- ☐ Coffeemaker
- ☐ Electric frying pan
- ☐ Electric griddle
- ☐ Electric toaster
- ☐ Electric wok
- ☐ Espresso/cappuccino machine
- ☐ Food dehydrator
- ☐ Food processor
- ☐ Hand mixer
- ☐ Ice cream maker
- ☐ Indoor grill
- ☐ Juicer
- ☐ Pasta machine
- ☐ Popcorn popper
- ☐ Rice cooker
- ☐ Slow cooker
- ☐ Stand mixer
- ☐ Toaster
- ☐ Toaster oven
- ☐ Air fryer
- ☐ Pressure cooker

CHECK THE BOX TO PLAN WHAT YOU’LL NEED.

Essential to planning the perfect space is knowing exactly what you’re working with. Peruse the lists below and check the box on items you’ll want to store. Go one step further and note the number of items in each category to provide your designer with even more helpful information.

FOOD/BEVERAGES

YES

NO

Staples, canned goods

☐

☐

Fruits, vegetables

☐

☐

Spices, oils, vinegar

☐

☐

Coffee, espresso, tea

☐

☐

Wine

☐

☐

Other



COOKWARE

YES

NO

Bakeware

☐

☐

Pots and pans

☐

☐

Measuring cups, spoons

☐

☐

Specialty utensils

☐

☐

Cookbooks, recipes

☐

☐

Small appliances

☐

☐

Other



DISHES / SERVING

YES

NO

Everyday dinnerware, glassware

☐

☐

Table linens, napkins

☐

☐

Special occasion dinnerware

☐

☐

Flatware

☐

☐

Serving pieces (platters, pitchers)

☐

☐

Other



OTHER

YES

NO

Paper goods

☐

☐

Food storage containers/wraps

☐

☐

Pet food and supplies

☐

☐

Cleaning products

☐

☐

Other



CONSIDER THE FINISHING TOUCHES.

Details make your kitchen a reflection of you and your family. Which details will you choose? Maybe glass doors to show off a collection, floating shelves instead of wall cabinets, or detailed moulding and decorative feet. Below are some options to consider. Visit [omegacabinetry.com](https://www.omegacabinetry.com) for additional choices.

SPECIALTY DOORS

YES

NO

Aluminum doors and inserts

☐

☐

Resin inserts

☐

☐

Glass inserts

☐

☐

Mullion doors

☐

☐

Wire mesh inserts

☐

☐

Other



OTHER

YES

NO

Floating shelves

☐

☐

Cabinet lighting

☐

☐

Metal slide-out trays

☐

☐

Push-to-open doors

☐

☐

Pocket doors

☐

☐

Other



EMBELLISHMENTS

YES

NO

Stacked moulding

☐

☐

Under-the-cabinet moulding

☐

☐

Decorative feet

☐

☐

Decorative legs

☐

☐

Decorative corbels

☐

☐

Decorative overlays

☐

☐

Decorative end panels

☐

☐

Decorative hearth

☐

☐

Wood hood

☐

☐

Other



OTHER DETAILS YOU’LL WANT TO THINK ABOUT.

When your are planning a complete kitchen overhaul, there is more to consider than just cabinetry. Use the handy check lists below to guide you in researching the types of materials available for countertops, backsplashes and floors.

SINKS

- SINK TYPE
- ☐ Single Bowl

☐ Double Bowl

☐ Triple Bowl

☐ Farm Sink

☐ Prep Sink
- ACCESSORIES
- ☐ Single lever faucet

☐ Bridge faucet

☐ High-arc faucet

☐ Pullout faucet

☐ Pot filler

☐ Water filter

☐ Soap/lotion dispenser

- SINK MATERIAL
- ☐ Acrylic

☐ Cast iron

☐ Composite

☐ Fire Clay

☐ Solid Surface

☐ Stainless Steel

FLOORING

- ☐ Bamboo

☐ Carpet

☐ Ceramic tile

☐ Concrete

☐ Cork

☐ Laminate

☐ Luxury vinyl plank

☐ Vinyl sheet

☐ Vinyl tile

☐ Wood

☐ Wood, engineered

☐ Stone

LIGHTING

- ☐ Pendant lights

☐ Recessed lights

☐ Skylight

☐ Task lighting

☐ Accent lighting

COUNTERTOPS

- ☐ Concrete

☐ Granite

☐ Laminate

☐ Quartz

☐ Soapstone

☐ Solid surface

☐ Stainless steel

☐ Wood

BACKSPLASH

- ☐ Ceramic tile

☐ Concrete

☐ Granite

☐ Laminate

☐ Quartz

☐ Soapstone

☐ Solid surface

☐ Stainless steel

☐ Wood

OUTLINE YOUR BUDGET

It is important to establish a budget, taking into consideration all of the factors that will contribute to the project. Will you be moving walls, electrical or plumbing locations? Replacing the floor? Appliances, cabinetry, and countertops will impact the budget depending on the materials selected; installation services should also be an important consideration. Sharing an initial budget with your designer helps keep your selections within your budget.

Check out the budget calculator tool at <https://www.masterbrandcabinets.com/get-started/design-your-room/budget-calculator>

What is your budget range for cabinetry? _____



Tip: You won’t want to forget about lighting either—do you need more or is your space fine as it is? Several options are listed for consideration.



DESIGNING YOUR SPACE

FUNCTION BEFORE BEAUTY.

Below are time-tested and expert-approved guidelines to follow for a safe and comfortable kitchen.

Tip: Listed measurements are suggested minimums. Your kitchen designer will refer to these dimensions when planning your new space.

- 1. WALKWAYS:** Walkways should be 36” wide.
- 2. WORK AISLES:** Work aisle width should be at least 42” for a one-cook kitchen and 48” where multiple cooks will be working. If the kitchen is a U-Shape, there should be 60” of clearance between cabinets on opposite walls.
- 3. SINK:** A kitchen with one sink should position the sink adjacent or across from the cooking area or refrigerator, ideally between the two appliances. A primary sink needs continuous countertop at least 36” wide to either the left or right of it. Clean-up/prep sinks need 24” of landing space on one side and 18” of landing space on the other.
- 4. COOKTOP:** Include a 12” wide landing space on one side and a 15” landing space on the other – all at the same level as the cooking surface. Clearance above the cooking surface must be a minimum of 24” with no cabinetry or 30” if unprotected cabinets are above. Keep in mind that over-the-range microwaves and ventilation hoods will have their own specifications that may be more or less.
- 5. COUNTERTOPS:** Standard countertop height is 35 ½” – 36 ½” depending on the cabinetry brand and countertop material used. The maximum countertop (or “bar”) height is 45”. Allow 15”–18” between the countertop and the bottom of wall cabinetry. Overall countertop dimensions (not including appliances) should total 158” of space to accommodate all landing areas, prep and work space as well as storage.

- 6. FOOD PREP AREA:** Include a 36” wide work surface, adjacent to a water source for each cook.
- 7. DISHWASHER:** Locate the dishwasher no more than 36” from the clean up and prep sink (if there is one). Homeowner preference will determine which side of the sink the dishwasher is placed and will likely be dictated by the space.
- 8. REFRIGERATOR:** Single handle – 15” of landing space on the handle side.
Side by side or French door –15” of landing space on both sides OR
no more than 48” across from the front of the refrigerator.

*Undercounter refrigerators will need 15” of landing space above or adjacent to the appliance.
- 9. MICROWAVE OVEN:** When in a wall cabinet or over-the-range (OTR), the bottom of the microwave should be 3” below the principal users shoulder, but no more than 54” off of the floor. Keep in mind that OTR microwaves will have the height listed in their specifications. Landing space is key whether the microwave is located above the counter, below the counter, or on the countertop. There must be 15” of landing space either above, below or on the handle side of the microwave.
- 10. OVEN:** Include a 15” wide counter space above or adjacent to the oven, whether it’s part of the range or built into a cabinet. Landing space is also permissible on an island or peninsula that is no more than 48” away.
- 11. BAR COUNTERS:** Chair height bar counters should be between 28” and 30” high.
 - Bar height counters should be between 42” and 45” high-these will require a 30” high barstool.
 - Counter height counters are the standard countertop height of 35 ½” – 36 ½” and require a 24” high bar stool.

MEASURING YOUR KITCHEN

Working with the space you have is key to a successful kitchen design. While your designer will schedule time to measure before starting the project, it’s always helpful to give them an idea of what they will be working with.

Tip: Go to <https://www.masterbrandcabinets.com/blog/how-to-measure-for-kitchen-cabinets/> for a handy guide on how to measure your room and record the information on the graph paper on the following page.

KITCHEN LAYOUT GRID

Write clearly in ink; please draw a layout of your kitchen, including dimensions of appliances, all walls, doors, windows and other openings including casing sizes and heights of windows off the floor and down from the ceiling. (Please record dimensions in INCHES.) The more detailed and accurate information you provide, the more likely you are to receive an accurate design in a timely manner.

DRAW YOUR KITCHEN LAYOUT