

SIMONE FELDMAN DESIGNS

The Ultimate Kitchen Remodeling Guide

A MASTERCLASS IN SPACE PLANNING, MATERIAL SELECTION, AND TIMELESS
ARCHITECTURAL DESIGN

A Note from Simone Feldman, CKBD, CAPS:

Your kitchen is the heart and logistical center of your home. Over the past 40 years, I have guided North Atlanta homeowners through thoughtful, stress-free transformations. A successful kitchen remodel isn't simply about beautiful finishes; it begins with intelligent space planning that aligns with how your family actually lives, cooks, and gathers.

1. THE SIMONE FELDMAN DESIGN PHILOSOPHY

Every exceptional kitchen project starts with a rigorous assessment of your home's existing architectural parameters. Rather than applying short-lived design trends, our focus centers on longevity, ergonomics, and structural integrity. We carefully analyze traffic bottlenecks, appliance workflows, and storage constraints to maximize both day-to-day utility and long-term asset value.

Intelligent Space Planning

We first isolate your kitchen's primary work zones: preparation, cooking, refrigeration, and cleanup. By optimizing the distance and interaction between your range, refrigerator, and farmhouse or undermount sink, we engineer out daily friction points long before material and finish selections even begin.

Designed for a Lifetime

As a Certified Aging-in-Place Specialist (CAPS), I integrate subtle, elegant accessibility features that support comfortable living without compromising aesthetic refinement. This includes strategic counter heights, wider circulation paths, and seamless cabinetry storage access patterns.

2. OUR PROVEN 5-STEP REMODELING PROCESS

A highly structured process ensures your renovation progresses with complete transparency, predictable timelines, and a minimized risk of construction field errors.

Step 01 / Discovery & Consultation

In-Home Spatial Assessment

We spend dedicated time in your current kitchen observing active workflows, identifying hidden storage potentials, and clarifying unique layout challenges specific to North Atlanta's classical and modern architectural estates.

Step 02 / Concept & Layout Design

Detailed Renderings & Floor Plans

Using strict architectural principles, we design layout concepts—whether a multi-use island layout, L-shaped configuration, or a tailored culinary workspace—ensuring an intuitive, effortless flow between stations.

Step 03 / Material & Finish Selection

Curated Selection Guidance

We guide you one-on-one through fine cabinetry options, high-durability countertops, custom backsplashes, and advanced architectural lighting layers, outlining real-world longevity and performance metrics for every single choice.

Step 04 / Contractor & Trade Coordination

Seamless On-Site Execution

We leverage decades of established partnerships with top-tier local contractors and master craftspeople. During implementation, we personally review critical elements on-site, including hidden infrastructure integrity, waterproofing protocols, and precise cabinet alignments.

Step 05 / Final Walkthrough

The Finished Masterpiece

A meticulous, comprehensive physical review ensures that every door function, drawer alignment, appliance fit, and custom trim piece meets our exceptionally rigorous benchmarks for structural and aesthetic perfection.

The Custom Cabinetry Advantage

Cabinetry governs both the visual scale and organizational capabilities of your kitchen. We specialize in custom configurations that turn awkward architectural corners into fully integrated walk-in pantries and sophisticated pull-out storage solutions. For structurally sound frames needing a stylistic refresh, we also evaluate premium cabinet refacing strategies to optimize budgets effectively.

3. MATERIALS, FIXTURES, & PERFORMANCE DYNAMICS

Selecting high-end finishes requires balancing deep aesthetic beauty with physical resilience. Below is an engineering overview of key material components commonly specified during our primary design consultations:

• **High-Fired Fireclay**

SURFACE & FIXTURE TYPE	MATERIAL PERFORMANCE CHARACTERISTICS	OPTIMAL KITCHEN APPLICATION
Engineered Quartz	Zero-porosity, highly stain-resistant, low maintenance; lower heat threshold than natural stone.	High-use perimeter countertops, integrated islands, and seamless slab backsplashes.
Natural Stone (Granite/ Marble)	Exceptional high-heat resistance, unique natural veining; requires regular protective sealing.	Statement islands, baking stations, and elegant focal-point accent surfaces.
Solid Brass Infrastructure	Commercial-grade structural durability, corrosion resistance, and timeless aging patina options.	Premium culinary faucets, secondary pot fillers, and heavy-use spray assemblies.
Impact-resistant, scratch-resistant, and completely non-porous glazed surface profile.	Deep farmhouse or apron-front cleanup basins and utility sinks.	

Design Pro Tip: The Ergonomic Culinary Triangle Upgrade

When planning layout configurations, ensure the combined distance of your work triangle path stays between 12 and 26 feet. For modern open-concept estates, transitioning from a classic triangle to a linear "Zone Station" configuration optimized around dedicated preparation zones prevents traffic overlaps during group entertaining.

The Science of Kitchen Illumination Layers

A balanced kitchen requires distinct, multi-layered architectural lighting systems working in tandem to support both utility and environment:

- **Task Lighting:** High-output fixtures mounted directly over critical food preparation surfaces, sinks, and ranges to deliver shadow-free visibility.
- **Ambient & Accent Lighting:** Concealed low-lux LED strips positioned inside glass cabinets and under-cabinet trim to provide gentle, warm evening illumination.
- **Decorative Fixtures:** Proportionate statement chandeliers or linear pendants positioned over central islands to anchor the room's overarching visual layout.

4. CRITICAL ARCHITECTURAL CHECKLISTS BEFORE REMODELING

To protect your real estate asset and ensure a seamless construction phase, confirm your design consultant has fully audited these infrastructural items before pulling local building permits:

The Mechanical, Structural, & Spatial Verification

- **Mechanical Ventilation & CFM Dynamics:** Verify that your range hood exhaust fan matches the BTU output of your professional range cooktop, venting directly out to the home's exterior envelope rather than the attic cavity.
 - **Structural Joist Assessment:** Review whether subfloor structural framing needs sistered reinforcement to safely bear the dead weight of oversized natural stone slabs or commercial-grade appliance columns.
 - **Electrical Circuit Isolation:** Ensure dedicated, high-amperage lines are isolated for premium high-load appliances, including induction cooktops, built-in steam ovens, and under-counter refrigeration units.
 - **In-Cabinet Appliance Integration:** Plan integrated mechanical access points and concealed power supplies directly inside pantries and appliance garages to keep daily countertop machinery hidden but functional.
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READY TO TRANSFORM YOUR KITCHEN?

Serving Roswell, Alpharetta, Milton, Johns Creek, Sandy Springs, and North Atlanta communities since 1984.

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CERTIFIED KITCHEN DESIGNER (CKD) • CERTIFIED AGING-IN-PLACE SPECIALIST (CAPS)