



HOW TO CHOOSE THE BEST KITCHEN APPLIANCES FOR YOUR KITCHEN REMODEL

Planning a kitchen remodel often includes upgrading appliances. We share some tips on how to choose those appliances that sales people don't often inform you about.

DISHWASHERS

Noise is a big factor for me.

Dishwasher noise levels are rated in decibels, the lower the decibel number the quieter the dishwasher. A difference of just a few decibels may not seem to be much, but a dishwasher that is just one decibel more is 30 percent louder.

A dishwasher that is four decibels more is twice as loud. However, buying a dishwasher at 44 DBs is quiet enough. You do not want to pay for just quietness under 44 DB. A final tip, a decibel rating of 60 will make it hard to have a conversation in the kitchen!





Style of dishwasher- full built in with no buttons on the front, built in with limited buttons on the front, standard dishwashers. Dishwasher drawers have become more popular and are a cool way to make the dishwasher disappear. It also allows you to wash smaller loads as there are normally a couple of drawers. Typically, a dishwasher is 24" wide but they do make them 18"

Features like delay start, built in food disposals, sani-wash for cleaner dishes as well as heated wash our great. I like delay start so you can have the dishwasher running while you are away or in bed. Also, there are now WIFI enabled dishwashers you can run them when you are away

REFRIGERATORS

One of the biggest trends and a worthwhile upgrade is countertop depth fridges. Most fridges stuck out way past the cabinets and countertops, with the countertop depth fridge the appliance is less obtrusive. It has a built-in look and, depending on the style, can be built in.

Fridge and freezer drawers have also become popular. This really hides the unit. It allows you to have items in various areas. It can help organize your food. They also make these WIFI enabled and even have cameras, so you can see if you are missing something when you are out grocery shopping. The built in/countertop depth fridges run quite a bit more but in my opinion are well worth it and may really help in the flow and design of your kitchen.



RANGE HOODS



The most important thing to consider here is CFM (Cubic Feet per Minute of air movement). Codes now require most hoods over 300 CFM to have make up air provided. (Outside air brought in) This is to avoid pulling in dangerous exhaust from things like water heaters or furnaces.

When the hood goes over 600 CFM there will more than likely be mechanical make up air necessary – in Minnesota probably tempered (heated) make up air as you do not want to be pulling in large quantities of 10 degree below zero air when you have the makeup air running. This can get QUITE expensive.

RANGES\OVENS:

There are so many ways to go when it comes to ranges. They come as follows:

Free standing- this is the standard style. It has legs that adjust, slides in to an opening left for it, and goes all the way back to the wall. These typically come 30" but can go all the way up to 60".

Slide in- The only real difference is that these do not have a back on them. The controls are either mounted on the front or top (Think about kids when considering units with controls in the front) They typically slide in to a hold cut in the counter top with a small amount of countertop at the back. This gives the range a little more built in look

Drop in- Not used too often any more. There is a cabinet that these drop in to. There is a hole cut in to the counter and the cabinet for this

Built-in ovens- These are just what they say they are. They are installed into a tall cabinet.

Cook tops- This is just the range top itself and often used when you have a built-in oven

The ranges come with different cooking options between electric and gas. Electric has the old school coil burners, ceramic/smooth top, and induction. Induction is slick- You must have special pans, but the burners don't heat! They use the materials in the pan and the burner function to heat what is in the pan/pot. One of the most popular things we see now is the DUAL FUEL range.

The top is gas and the oven is electric- the best of both worlds. Most gourmet cooks like gas for cooking and electric for baking. It is very important you let your contractor know before they start work if this is the route you are going so they can make sure there is gas and 220 at the range's location





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Several of our reviews...



Tom Schutz

4 reviews · 5 photos

★★★★★ 2 months ago

The management and install team with Titus Contracting have performed wonderfully for Key Land Homes. Their responsiveness and dedication has been truly exceptional and I would recommend them for any new construction or remodeling.



Douglas Lockard

1 review

★★★★★ 4 months ago

I have worked with Titus on two residential remodels. I have received nothing less than honesty and transparency throughout each project. Their team goes the extra mile starting with design and consultation, finding the right materials that fit within my budget and standing behind the workmanship during and after completion. I am planning to start my third remodel project with them this summer and could not be more excited to enjoy the finished product. Give them a call, you won't be disappointed.



Diane Harr

1 review

★★★★★ 4 months ago

The Titus team succeeded in bringing my dreams to reality - and in fact, truly exceeded my dreams. True to their mission and vision statement, Lee, Greg, and the rest of the team focused on what I needed to move forward with my project. They communicated honestly, listened to my vision, and shared their incredible expertise which resulted in having a relationship filled with trust. Always conscious of staying on schedule and budget, the team brought an amazing kitchen and bath to reality for me. Every day, I walk into those rooms and smile with gratitude that I am fortunate enough to work with the Titus team.

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