

The Influence of Cookware on Kitchen Design



*Helping kitchen-related businesses make smarter decisions
and better products by delivering actionable insights*

Research Institute for Cooking & Kitchen Intelligence

2108 South Boulevard
Suite 201
Charlotte, NC 28203

www.kitchenintelligence.org

Summary

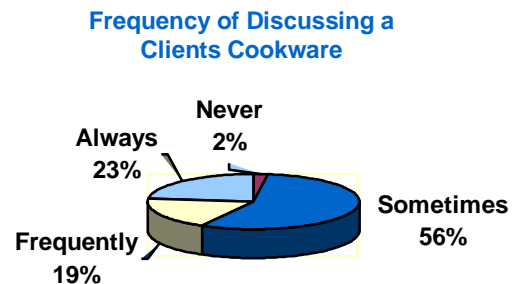
Research Shorts is a series of 'mini' surveys conducted among RICKI's exclusive panel of certified kitchen designers.

For this *Research Shorts*, designers were asked how cookware might influence kitchen design. The study was conducted online from October 21 – November 2, 2009. Fifty-six designers from across the country participated in the project.

How often do you have conversations with clients about their cookware when discussing a kitchen remodel?

Two out of five participating designers say they 'always' or 'frequently' talk about cookware with clients when creating a kitchen design plan.

- Virtually all of the designers in the study say they discuss cookware at least 'sometimes' when designing a kitchen.



How does a client's cookware impact your decisions or suggestions when designing a kitchen?

Most of designers in the study say a client's cookware most impacts storage decisions.

"The method of storage is the priority."

"Storage needs are most important – making sure there is ample space and it is accessible."

"I need to know the specifics of cookware to make sure that there is ample and easy access to it... I always try to create a storage solution where pots/pans can be stored with their correct lid already placed on them so that there is not an issue about trying to find the right lid for the right pot."

"I try to give my clients as much storage as possible... I also counsel choosing flexible storage that can change over time to accommodate grandmother's china or some new gadget or small appliance."

Many designers say a client's cooking style and how much they cook impacts design decisions and suggestions.

"If they cook and bake a great deal with many types of pans, skillets, stock pots, cookie sheets, etc., that's a different kitchen than the one for the client who thinks of a phone book as a cookbook (lots of carry out food!)."

"Are they vegetarian? Do they stir fry? Gourmet cooks? All have different storage requirements."

"The type of client has a large effect as to the percentage of the conversation that is focused on cookware (e.g., culinary chef vs. preparing meals out of a box)."

"Clients that cook a lot from 'scratch' have different needs than those who 'open and heat'."

Detailed Tables

Note: Designers' verbatim comments below are exactly as they entered them with only minor edits.

Q.: How does a client's cookware impact your decisions or suggestions when designing a kitchen?

Storage needs - areas for displaying cookware (particularly Le Creuset), making meal prep and cooking more efficient.

It impacts everything - from cook top selection to storage requirements to displaying. Induction cooktops require a certain type of pot/pan to work. Type of storage depends on cookware as well - for weight, placement, height of pans, etc.

Storage needs apply when lots of cookware or large (wok) type pieces are in play. Also the type of cooking surfaces need certain types of application for the cookware - gas, electric, glass, induction- all require different types of cookware.

If they have fine cookware that they want to display, it does mean I will plan the design accordingly. If they do a lot of cooking with woks, etc. I will plan a larger food prep area for chopping vegetables and possibly a second prep sink. If they are not big cooks but use the microwave a lot, I will suggest larger drawers for microwave cookware and possibly a second microwave. If they have collections of copper pots, for example, I will work with the copper material when selecting tile for a backsplash or floor as well as the type of wood for cabinets to be sure that they all work together to show off the collection to its' best advantage. Finally, I will try to find a way to display their collection in a way that is both beautiful and still functional as I believe cookware only gains character with use.

Mostly it deals with the weight of the cookware and how they prefer to store it. If they cook and bake a great deal with many types of pans - skillet, stock pots, cookie sheets etc. - that's a different kitchen than the one for the client who thinks of a phone book as a cookbook (lots of carry out food!).

It usually affects the type of storage. Drawers are the choice for storing saucepans, frying pans and sauté pans. The biggest complaint about reaching cookware is crawling to the back of a cabinet to get a piece of it, so the drawers are very popular. Some cabinet companies have a specific pots and pans drawer base with a narrow top drawer - medium ht. middle drawer and taller bottom drawer. We always try to have those items closest to the cooking surface. It is very rarely that a client wants to display their cookware - the last time I did that they chose part of an antique iron gate as a pot rack and bought hooks for it.

Storage needs are most important - making sure there is ample space and it is accessible. When discussing induction cooktops - whether they have the correct cookware and if not if they are willing to purchase new cookware.

Size and depth of cabinets - how much area for open display items.

Clients like pot drawers and a place for lids. Also like pots hanging or open shelves.

1) How do they cook? 2) Would they be interested in an induction cooktop/range - do they have the correct cookware/are they aware of what won't work with induction? 3) Do they prefer to store their cookware on a standard shelf, rollout shelf or drawer. 4) Do they prefer to store cookware next to or below the surface cooking appliance (and discourage any mention of displaying it on a pot rack - ever).

Storage - definitely impacted because of the size of some pots and pans. Areas for displaying - usually not unless they want the items hung for easy reachability. Making meal prep/cooking more efficient - that is the primary purpose of kitchen design - so it is very important in locating the meal prep utensils in place of first use (which is not usually obvious - saucepans most often get some water put in them and then are taken to the stove, so they should be near the sink or need a range-area faucet). If the designer also sells appliances or recommends them, then pots and pans also must be part of her knowledge repertoire..

Most are for pure function and method of storage is the priority. Others have had very attractive items and beg to be displayed. This is always fun to explore within the area design. The goal for me is to allow for display and daily use. Ease of handling...hanging...stacking. Keeping within easy distance of stations.

Don't overdo - or allow for clutter.

Are they vegetarian? Do stir fry? Gourmet? A lot of pasta dishes? The list is endless. Are they considering induction? All of the above have different storage requirements for accessibility. Does premium cookware make a difference. Definitely. I have cooked one dish more than once - dividing the same recipe into standard cookware and quality cookware. The difference in taste is amazing.