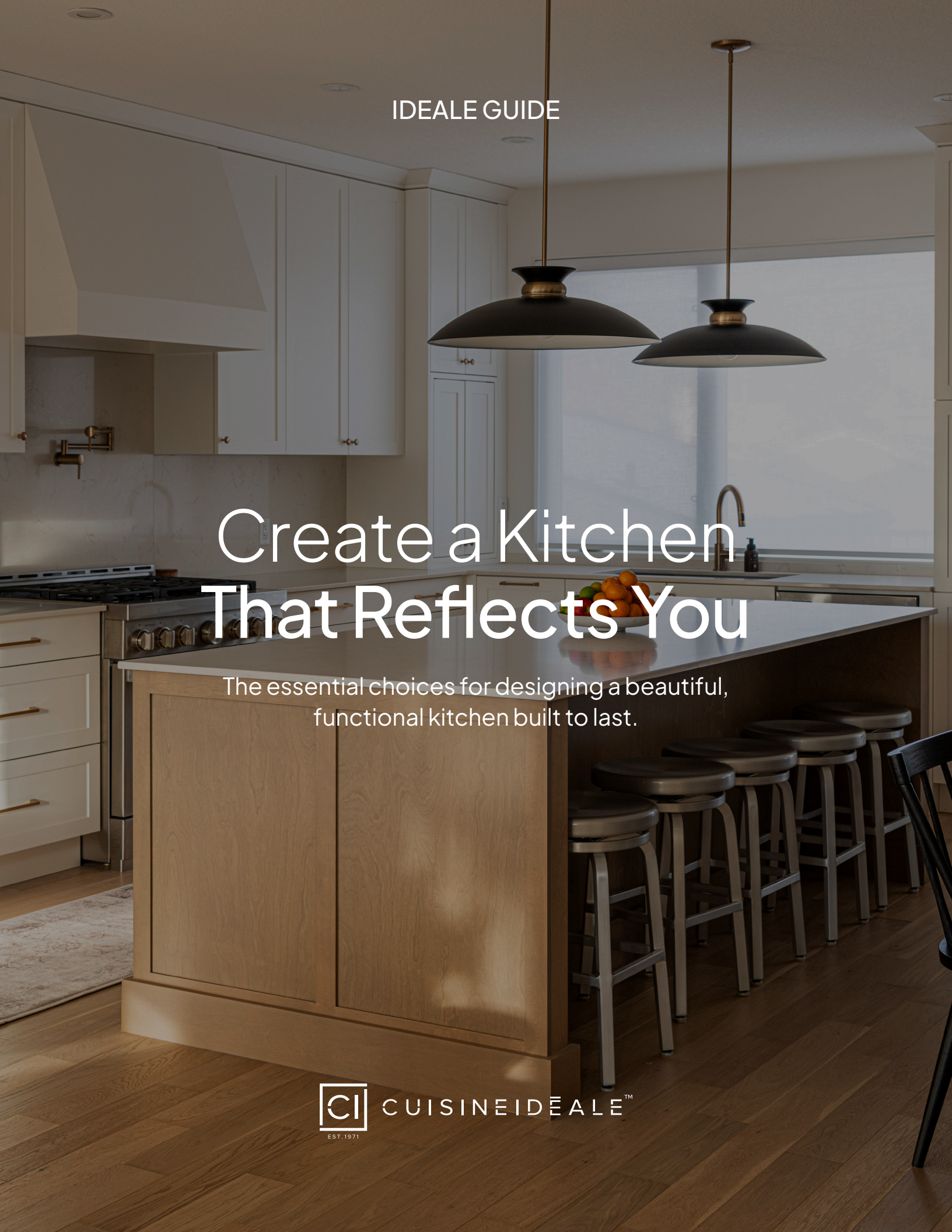


IDEALE GUIDE

Create a Kitchen That Reflects You

The essential choices for designing a beautiful, functional kitchen built to last.

CUISINEIDEALE™
EST.1971

Why This Guide?

Before Starting Your Project

Choosing a kitchen is about more than just its appearance. Materials, storage,ergonomics, lighting, layout, and budget all play a role in the success of your project.

This guide walks you through the essential decisions to help you define your priorities, avoid common mistakes, and make informed choices.



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The Ideale Method in 6 Steps

01 **Inspirations & Needs**

Define your style, habits, inspirations, and priorities.

02 **Design & Selections**

Your project takes shape through layouts, materials, colours, and design solutions.

03 **Samples & Approval**

Compare materials, colours, and finishes before making your final selections.

04 **Workshop & Quality Control**

Your project is crafted with precision and undergoes quality checks at every stage.

05 **Delivery, Installation & Follow-Up**

Our team takes care of the installation, adjustments, and finishing touches.

06 **After-Sales Experience**

We remain available after installation to ensure proper follow-up on your project.

Your Kitchen, **Your Priorities**

Your Habits

You cook :

☐ Daily
☐ On weekends
☐ Rarely

Children/Pets :

☐ Yes
☐ No

You entertain :

☐ Often (6+)
☐ Sometimes (2–4)
☐ Rarely

Countertop Height :

☐ 30 in
☐ 36 in
☐ 42 in (for taller individuals)

Your Style

Select 1 or 2 options :

☐ Contemporary
☐ Modern
☐ Transitional
☐ Farmhouse
☐ Industrial
☐ Rustic
☐ Classic

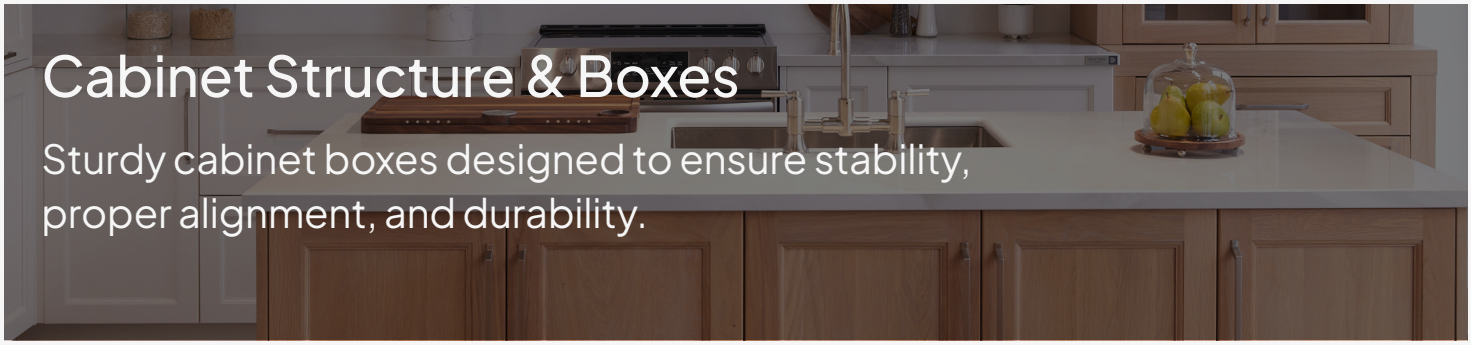
Priorities & Constraints

☐ Optimized storage
☐ Durability
☐ Lighting
☐ Easy maintenance
☐ Controlled timeline
☐ Exclusive design

Budget :

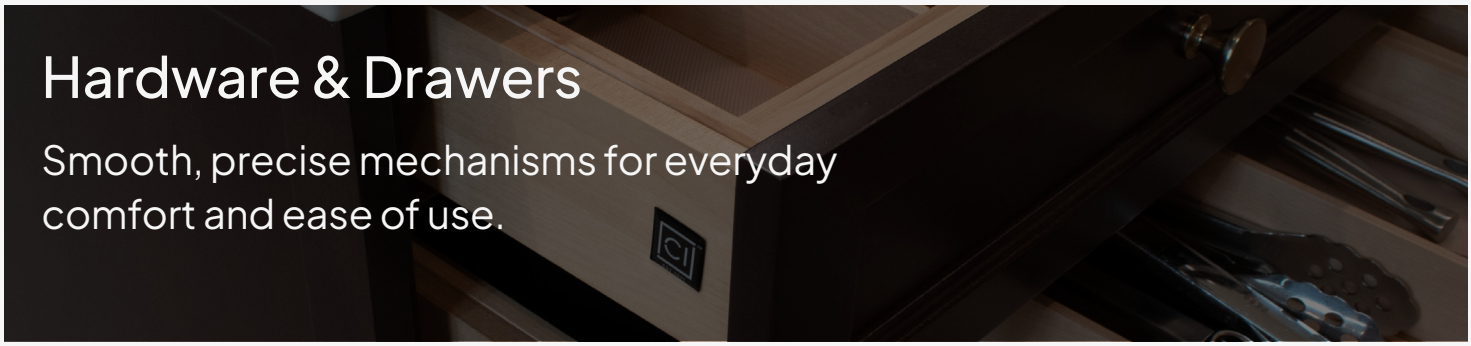
☐ $
☐ $$
☐ $$$

What Makes **the Difference**



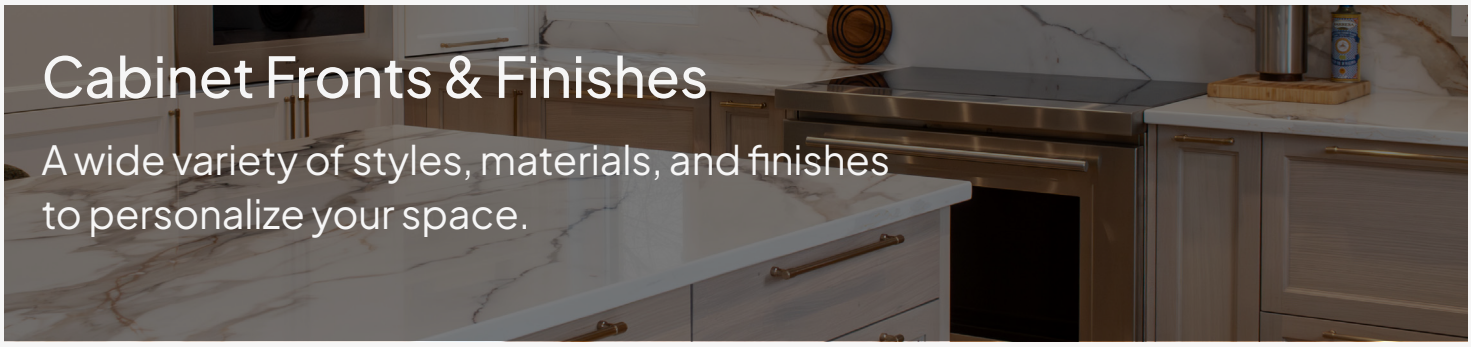
Cabinet Structure & Boxes

Sturdy cabinet boxes designed to ensure stability, proper alignment, and durability.



Hardware & Drawers

Smooth, precise mechanisms for everyday comfort and ease of use.



Cabinet Fronts & Finishes

A wide variety of styles, materials, and finishes to personalize your space.



Installation

Professional installation to ensure precise adjustments and alignment.

Quality can be felt in every detail :
in the touch, the opening, the quiet operation, and the alignment.

Inspiring **Trends**

Trends evolve, but a well-designed kitchen should remain enjoyable and functional for many years. Draw inspiration from current trends while adapting them to your personal style and everyday life.



Natural Colours

Sage green/forest green for a calming atmosphere,
terracotta brown for warmth, and warm white for brightness..

Winning Combinations :

- Deep green island + walnut/wood cabinetry
- Sand/caramel brown cabinetry + light veined stone countertop
- Snowbound white (warm) + light wood + brass







Layered Lighting

Ambient lighting (subtle ceiling fixtures), integrated lighting (under-cabinet/under-shelf).







Materials & Details

- Solid wood/wood veneer, natural/engineered stone, upholstered stools to soften the space.
- Integrated appliances, concealed range hoods, and hidden coffee/tea stations.





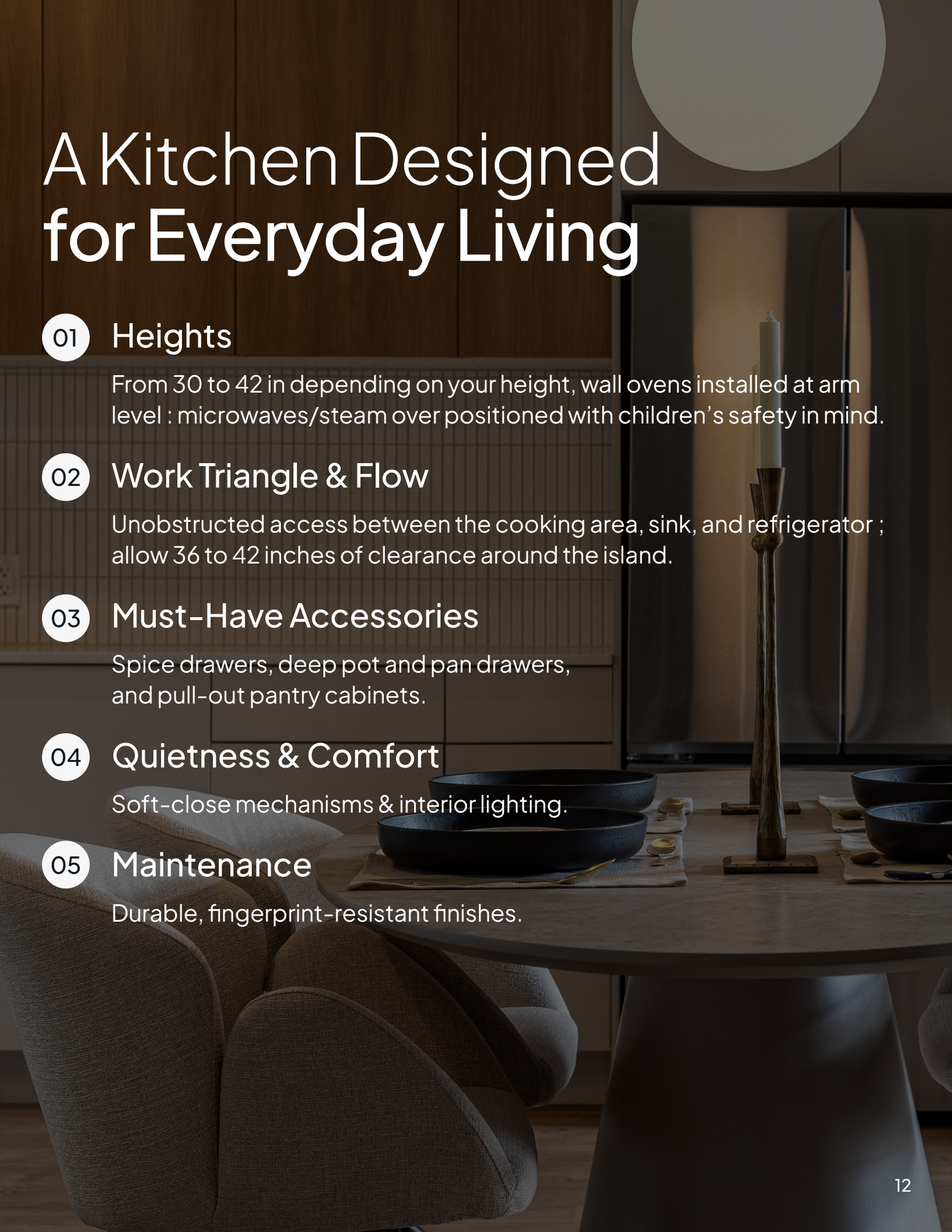


Smart Layouts

- Glass partitions/decorative screens to open or divide spaces as needed.
- Floor-to-ceiling tile backsplashes or mosaics to add visual rhythm..
- Floating shelves (used sparingly) to break up large sections of cabinetry.







A Kitchen Designed **for Everyday Living**

01 Heights

From 30 to 42 in depending on your height, wall ovens installed at arm level : microwaves/steam over positioned with children's safety in mind.

02 Work Triangle & Flow

Unobstructed access between the cooking area, sink, and refrigerator ; allow 36 to 42 inches of clearance around the island.

03 Must-Have Accessories

Spice drawers, deep pot and pan drawers, and pull-out pantry cabinets.

04 Quietness & Comfort

Soft-close mechanisms & interior lighting.

05 Maintenance

Durable, fingerprint-resistant finishes.

Investing Wisely in Your Project

Estimated Price Ranges

(To be adjusted based on quotes)

Surfaces :

- Melamine : +
- Polymer : +
- Laminate : +
- Lacquer : ++
- Wood : +++
- Stone : ++++

Standard :

- Appliances : Allow a 10–20% buffer
- Lighting & accessories : 5–10% for each

Timeline :

- Assessment & measurements : 1–2 weeks
- Design & selections : 1–2 weeks
- Manufacturing & logistics : 6–10 weeks
- Installation & finishing : 2–5 days depending on materials
- After-sales service/adjustments : Depending on materials

Prioritize Long-Lasting Essentials :

3/4 inch cabinet boxes, premium hardware, and professional installation.

Optimize Customizable Visible Elements :

Handles, lighting fixtures, and backsplashes.

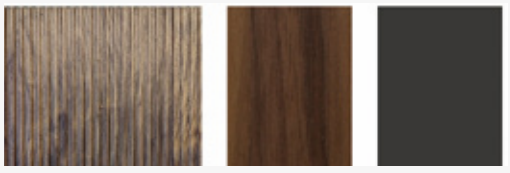
Two Design Inspirations **to Envision Your Space**

Discover how materials, colours, and layouts can come together to create a cohesive atmosphere.

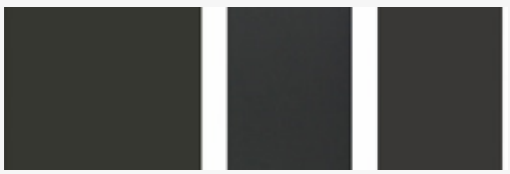


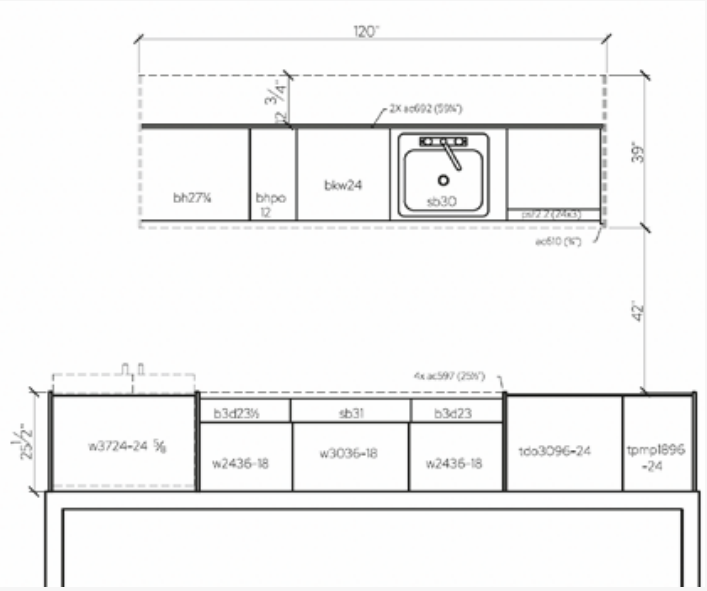
Materials

Wood section



Grey section







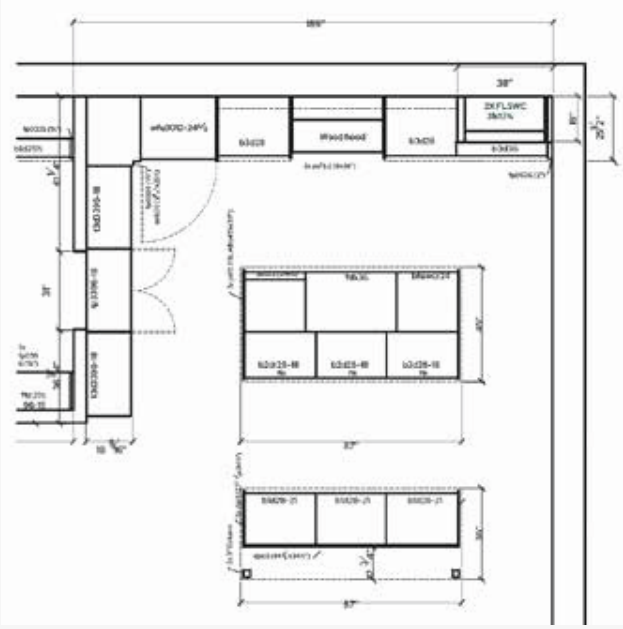
Materials

White section



Wood section





Checklists to Keep Handy

Before Signing

- ☐ Choosing 3/4–inch cabinet boxes to “save money”
- ☐ Overlooking hardware quality (noisy mechanisms/components that become loose)
- ☐ Choosing colours under poor lighting conditions
- ☐ Forgetting task and ambient lighting
- ☐ Installing shelves everywhere (dust/maintenance)
- ☐ Underestimating island dimensions / clearance space
- ☐ Ignoring ventilation/range hood requirements
- ☐ Following a trend without considering functionality
- ☐ Postponing essential accessories (you’ll regret it)
- ☐ Underestimating the number of electrical outlets/USB ports needed
- ☐ Skipping integrated waste sorting
- ☐ Underestimating the importance of comfortable stools
- ☐ Forgetting to plan a dedicated coffee/tea area
- ☐ Choosing a countertop that is too delicate for your lifestyle
- ☐ Failing to test whether doors/drawers can open simultaneously
- ☐ Overlooking finish maintenance requirements (follow the manufacturer’s recommendations)
- ☐ Failing to confirm the timeline with the workshop/installation team.
- ☐ Forgetting to protect the worksite
- ☐ Not setting aside a contingency budget (5–10%)
- ☐ Signing without making the agreement conditional on final measurements

Basic Measurements

- ☐ Wall measurements (inside to inside)
- ☐ Ceiling height and / or height beneath bulkheads
- ☐ Openings (doors / windows)
- ☐ Water supply/drainage connections
- ☐ Electrical outlets
- ☐ Technical constraints (beams, columns)
- ☐ General photos + close-ups of specific details

Worksite Preparation

- ☐ Clear the space
- ☐ Protect floors/walls/stairs
- ☐ Designate a cutting/dust extraction area
- ☐ Reserve paking
- ☐ Ensure pets/children are kept safe
- ☐ Inform neighbours of noisy work periods (condominiums)



Your Project **Starts Here**

Let’s Talk About Your Space

Every project begins with an idea. Our team is here to understand your needs, guide you through your choices, and turn your vision into a space designed to last.

Book an Appointment

info@cuisineideale.com

Phone : 819–566–2401

Toll-Free : 888–566–8080

Complimentary 20 min Design Consultation :

During a video call, we’ll review your priorities, suggest two creative directions, and establish a realistic budget and timeline.

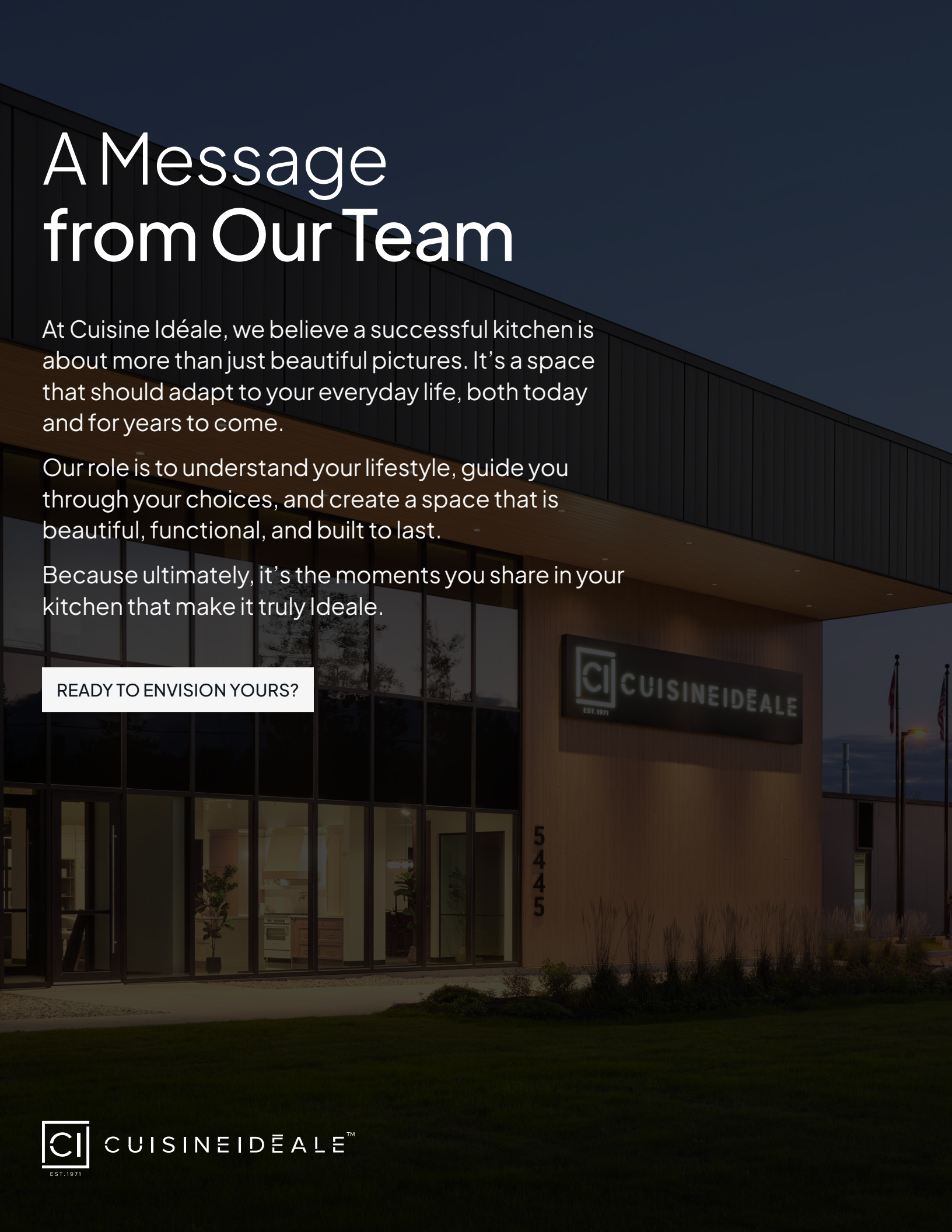
A Message from Our Team

At Cuisine Idéale, we believe a successful kitchen is about more than just beautiful pictures. It's a space that should adapt to your everyday life, both today and for years to come.

Our role is to understand your lifestyle, guide you through your choices, and create a space that is beautiful, functional, and built to last.

Because ultimately, it's the moments you share in your kitchen that make it truly Ideale.

READY TO ENVISION YOURS?



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