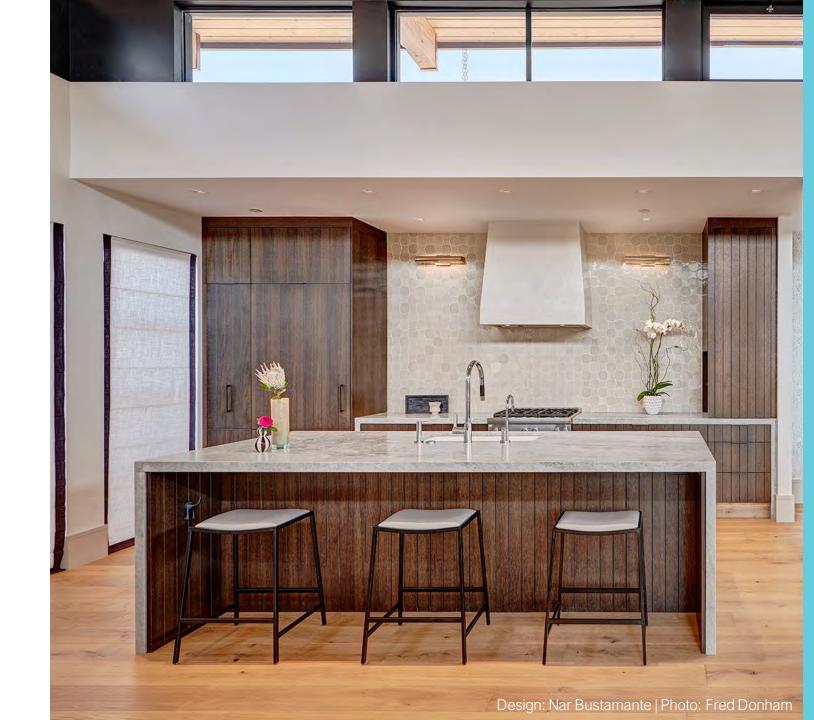
NKBA KBIS 2024 Kitchen Trends

Research Report | Released September 2023





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OBJECTIVE

Provide designers and specifiers with insights on the most popular design styles and features:

 Identify overall and individual product category styles, features, and materials that are anticipated to be popular in the next few years.

Total (n=630): US (95%); Canada (5%)

74% NKBA Members + 26% Non-Members

METHODOLOGY

An online survey conducted among members of the NKBA community and targeted occupations:

- Occupation: designers, showrooms, dealers, specialists, manufacturers, K&B remodelers / contractors, architects (52% are designers)
- Excluded occupations (if not qualified above): fabricator, home center, honorary members, installers
- Have designed, specified, or sold products for at least 1 kitchen project in the past year
- All ages qualify
- Gender allowed to fall naturally

Note: the NKBA sample sourced self-administered survey was augmented with a 3rd party sample interviewer-administered survey recruited via LinkedIn

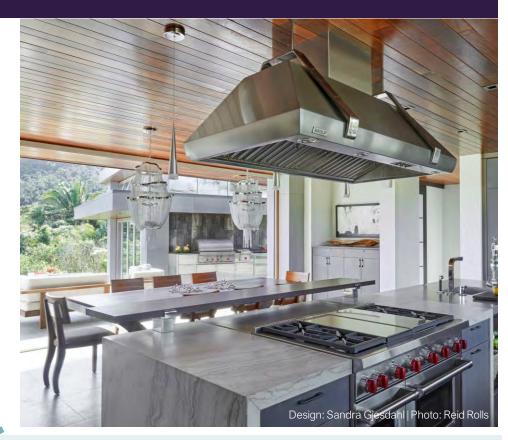


KITCHENS: EMERGING THEMES

- A connection to the outdoors
- Innovative personalized designs
- Minimalistic designs that are easy to maintain
- Islands are the heart of the kitchen
- A place for wellness and nutrition
- Increased focus on sustainability
- Well curated lighting

KITCHENS: A connection to the outdoors

- Adding larger windows, glass doors and window walls to bring the outdoors into the kitchen.
- Organic/ natural design themes for a connection to nature.
- Layering warmer whites, earthy greens and wood tones to create a sense of nature, calm, harmony.
- Warmer metals, especially gold and black fixtures and faucets to create a warm atmosphere.
- Natural high texture wood and wood patterns on cabinets to create the organic, nature inspired design.



I think earth tones will make a big comeback. Especially with designs leaning toward bringing the outside in.

Textures will also mimic nature, with more reeded styles for cabinetry, more natural-looking quartz patterned after marble and quartzite.



KITCHENS: Innovative personalized designs

- Personalized settings and controls with apps like ovens that support temperature control precision, delayed starts and programable lighting settings for different times of day.
- Innovating for living in place with cabinetry and islands that work for all ages.
- Customizable sinks designed as a workstation.
- Cabinets, islands and pantries will have personalized organization modules and integrated outlets.





More personality. I don't think the first point of view is going to be "what will the next owners like", it will be more personalized to the current homeowner.

Appliances will continue to incorporate more smart tech features. Balancing increased capabilities of modern kitchen appliances with improved intuitive controls and user friendliness will be a primary focus of new product design.



KITCHENS: Minimalistic design that is easy to maintain

- Contemporary, Modern, Mid-Century, Scandinavian designs will be popular; cabinets with modern European, flat panel designs, free of hardware with push-to-open technology.
- More pantry space, floor to celling cabinetry, and hidden kitchens/appliance areas to keep clutter off the countertops.
- Extremely easy to clean countertops using popular heat tolerant and stain resistant materials like Quartz.
- Extending countertops into the backsplash for a seamless look that is easy to clean.
- Invisible induction cooktops integrated into countertops.
- Smaller, no grout lines in kitchen flooring for easy cleaning.



More contemporary, clean lines, Simple crown molding or no molding at all, lighter stained woods, Slab door style, continuation of mixed metals, no farm sinks, colored sinks other than stainless steel.

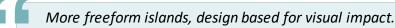
Full height backsplashes using quartz, or glass and moving away from tile with grout lines.



KITCHENS: Islands are the heart of the kitchen

- Kitchen islands are a gathering place in the home allowing for socializing, school or work during meal prep and clean-up.
- Islands are getting larger with new features to help with storage, managing electronics, seating, meal prep, clean up.
- In addition to functional needs, islands are becoming a
 design focal point with a different color cabinetry and/or
 countertop than the surround.
- Lighting over the island is also more likely to take on a statement role, relative to other kitchen lighting.





Incorporation of creative design elements into islands, hoods, and other customized storage areas.

Islands will become the kitchen tables for multigenerational gatherings.



KITCHENS: A place for wellness and nutrition

- Kitchen design is accommodating a focus on nutrition and healthy eating among homeowners.
- Homeowners are adding more refrigeration space with better flexibility (e.g., columns, drawers, convertible) to accommodate healthy lifestyles.
- New refrigerator food inventory technology will help with menu recommendations and shopping, while emergency power sources will ensure food doesn't spoil.
- Cooking appliances will have integrated cooking functions
 like air frying and steam cooking.





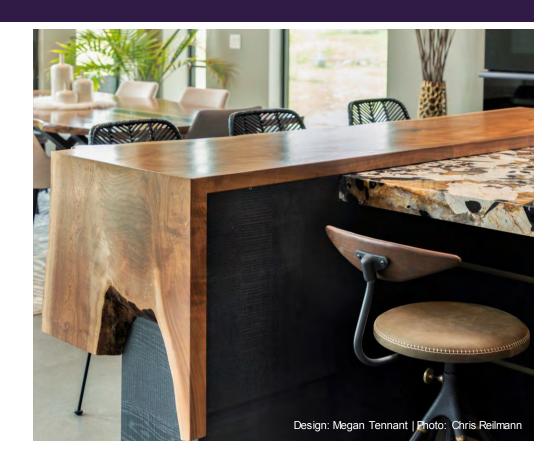
KITCHENS: Increased focus on sustainability

- Sustainability in selecting products for the kitchen is being driven by homeowners, manufacturers and designers.
- Key kitchen areas with sustainability focus are Appliances,
 Faucets, Lighting and Flooring.
- Top ways to focus on sustainability will include:
 - Built in recycling storage
 - Long lasting products that reduce the need for replacement
 - Selecting energy efficient/water conserving products
 - Donating old kitchen cabinets and appliances



More sustainability in the efficiency of the appliances.

The trend towards induction cooking will increase, green composting will increase as a factor, and perhaps even use of sustainable countertop materials.





KITCHENS: Well-Curated Lighting

- Some lighting will serve as a design statement, while other lighting is expected to blend seamlessly into the overall design.
- While serving as a style statement, the primary goal of lighting is also functional, from supporting all the diverse activities in the kitchen, to setting the proper mood for the kitchen's inhabitants.
- Passive technology is expected to play a key role in lighting's functionality, using light sensing, motion sensing, voice activated and programmable to individual lifestyles and schedules.



Lighting! Back lighting surfaces, Undercabinet Lighting and General Lighting.

More lighting interiors, especially drawers.

Better lighting - undercabinet, recessed, accent, correctly placed, correct beam spread and directional correctly aimed, all on dimmers and same color temperature.

 $\textbf{Design:} \ Lori \ Kurnitsky, \ NCIDQ; \ Co-designer: \ Michele \ Plachter \ | \ Photo: \ Christian \ Garibaldi$



NEW KITCHEN FEATURES...

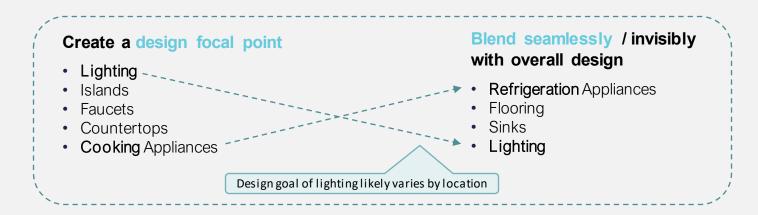
- + **ISLANDS** appliance drawers, charging areas, sinks and dining areas
- PANTRIES walk-in and butler's pantry to get clutter off the countertop
- + CABINETS textured and patterned wood finishes
- + COUNTERTOPS quartz and engineered materials with honed/matte finishes
- BACKSPLASHES solid surfaces integrated with countertops
- + **FLOORING** easy to maintain materials like luxury vinyl, engineered hardwood



- REFRIGERATORS drawers and convertible refrigeration
- COOKING APPLIANCES integrated induction cooktops, multiple cooking functions like steam and air frying
- + **DISHWASHERS** drawer styles and new features like ultra quiet, 3rd rack
- + SINKS workstation sinks with cutting boards, drying racks, strainers
- + FAUCETS matte and brushed finishes in gold, stainless and black colors
- LIGHTING customizable presets for mood lighting varying by time of day, mobile app controls, in drawer lighting



TOP PRODUCT CATEGORIES TO ACHIEVE GOALS



Create contrast to other parts of the kitchen

- Islands
- Countertops
- Flooring
- Lighting

Minimize upkeep

/ cleaning

- Flooring
- Countertops
- Sinks
- Cabinets
- Cooking Appliances
- Faucets

Maximize energy / water efficiency or environmentally friendly materials

- Refrigeration Appliances
- Faucets
- Cooking Appliances
- Lighting
- Flooring

Improve usability

- #1 goal for all categories except flooring & countertops
- Cabinets (e.g., storage, organization, layout)
- Islands (e.g., storage, seating, meal prep)

Flexibility for living in place

- Islands
- Cabinets

TOP PRODUCT CATEGORIES TO ACHIEVE GOALS

	Islands	Cabinets	Lighting	Countertops	Cooking Appliances	Faucets	Flooring	Sinks	Refrigeration
Most Important Goals by Product	%	%	%	%	%	%	%	%	%
Improve usability	78	80	73	64	71	71	33	75	74
Create a design focal point	47	34	48	35	34	37	13	23	11
Create contrast to other parts of the kitchen	33	13	19	26	13	16	23	10	7
Flexibility for living/aging in place	32	34	28	15	26	25	29	25	20
Minimize upkeep / cleaning	31	52	13	71	47	44	79	59	32
Blend seamlessly / invisibly with overall kitchen design	27	34	39	30	31	27	50	45	65
Maximize energy / water efficiency or Source environmentally friendly materials	11	19	32	22	36	37	27	15	45



Kitchen Style & Vision

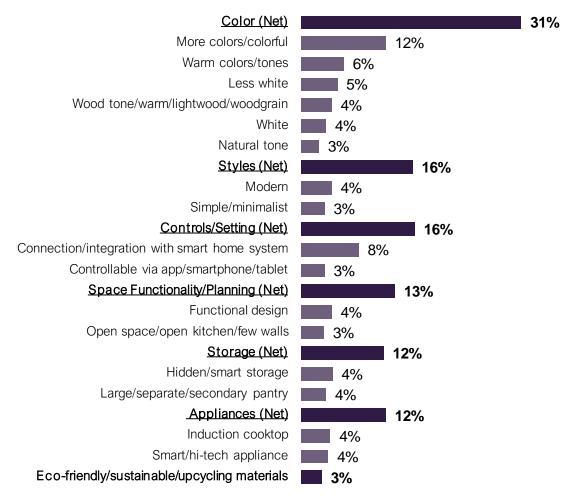
Next Three Years



KITCHEN DESIGN

Changes will be in the area of color, followed by style shifts, greater technology integration, more thoughtful storage, and electronic advancements in appliances.

Biggest Changes

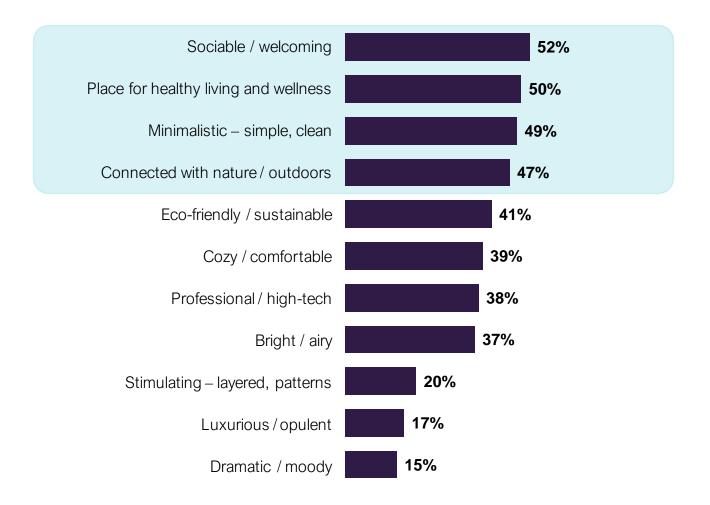






Kitchen environments will be a sociable, welcoming place for healthy living, with simple clean designs that connect to the outdoors.

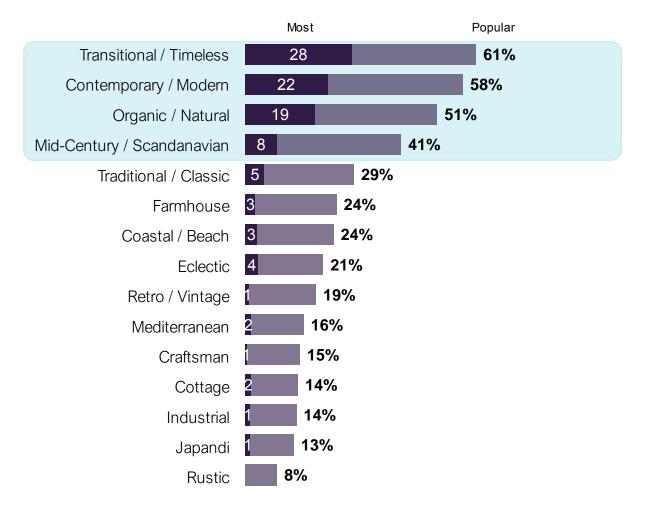
Popular Environments





Top styles for kitchens will vary and include a transitional/ timeless look, contemporary, organic and midcentury designs.

Popular Styles & Visions



Base: Total (n=630)

13. Which of the following styles or visions of kitchens will be popular in the next 3 years'

4. Which one of the following styles or visions of kitchens do you expect will be MOST popular in the next 3 years?



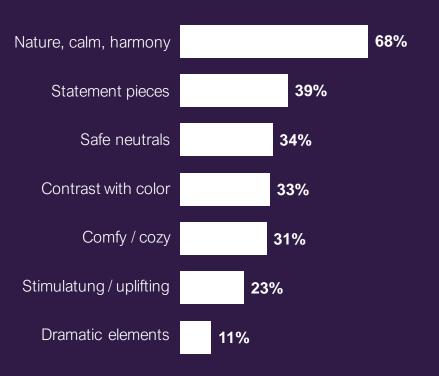
Kitchen Colors

Next Three Years



KITCHEN COLOR GOALS

Key color goal will be to create a sense of nature, calm and harmony.





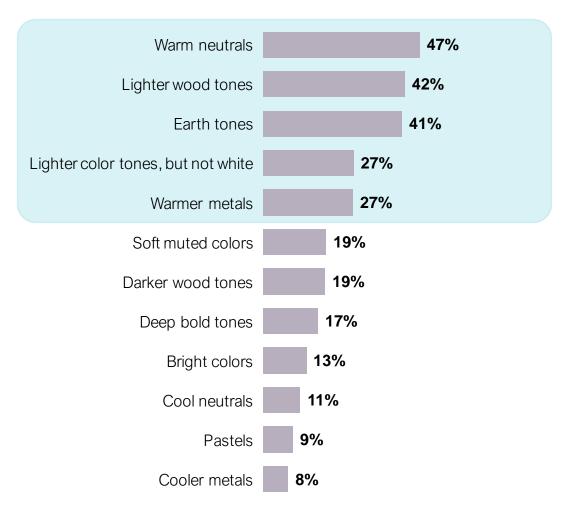
Base: Total (n=630)

Q11. What do you expect will be the most important goals when selecting specific colors in kitchens?



Warm neutrals, lighter woods, earth tones and warmer metals will be popular in kitchens.

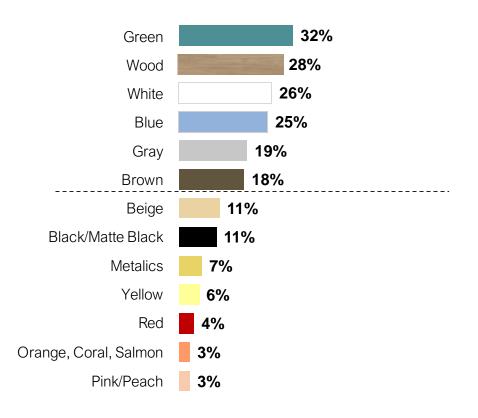
Popular Colors / Tones





KITCHEN TOP-OF-MIND COLORS

Top-of-mind colors for kitchens include greens, woods, whites, blues, grays and brown.



Deep greens, deep blues, warm browns.

Earth tones with "pop" color to add unique personal touch. getting away from white.

Greige, **warmer** cozier tones that are a bit more neutral than the beige of the 90's. Wood tones with subtle **graining** like maple.

Natural **wood** tones, subtle color in **blues**, **greens** and **muted whites**.

I think earth tones will make a big comeback. Especially with designs leaning toward bringing the **outside** in.

Finally grey is going away, but White is always popular, we are doing a lot more **green** cabinetry.

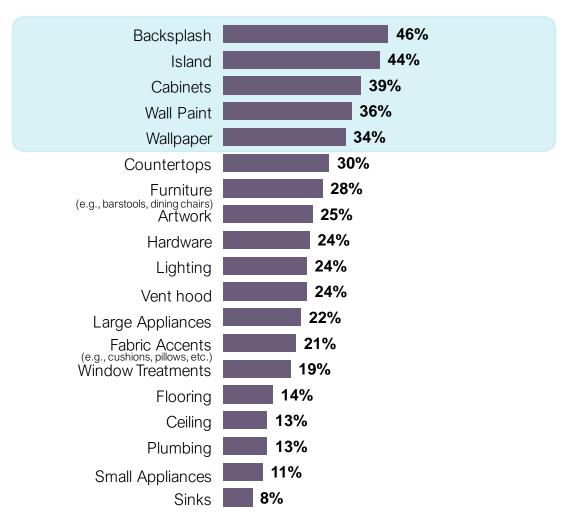
Neutral with glazing accents of sand and beige, away from grey and bright white. Islands in **wood** tones.

Natural hues will still be popular but more pops of slightly muted orange/pinks.



Designers will leverage vertical surfaces and cabinetry for statement colors.

Incorporating New Statement Colors



ase: Total (n=630)

Q13. What do you expect will be the popular way to incorporate new statement colors into kitchens in the next 3 years?



Kitchen Design & Modifications

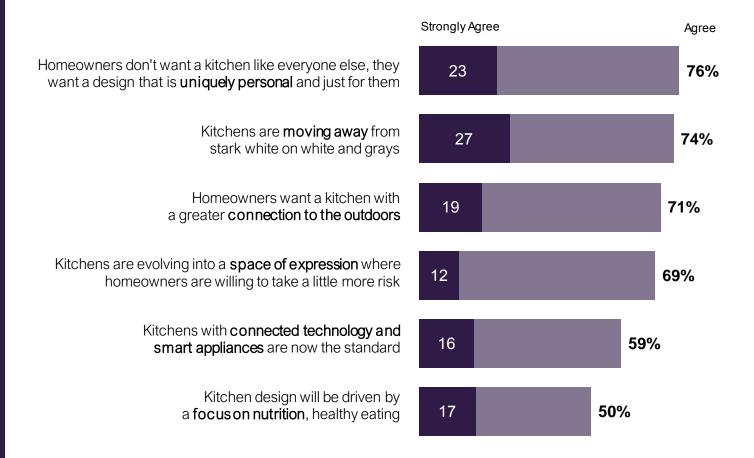
Next Three Years



KITCHEN DESIGN ATTITUDES

Designers are creating uniquely personal designs, that move away from stark whites/ grays for a kitchen connected to the outdoors.

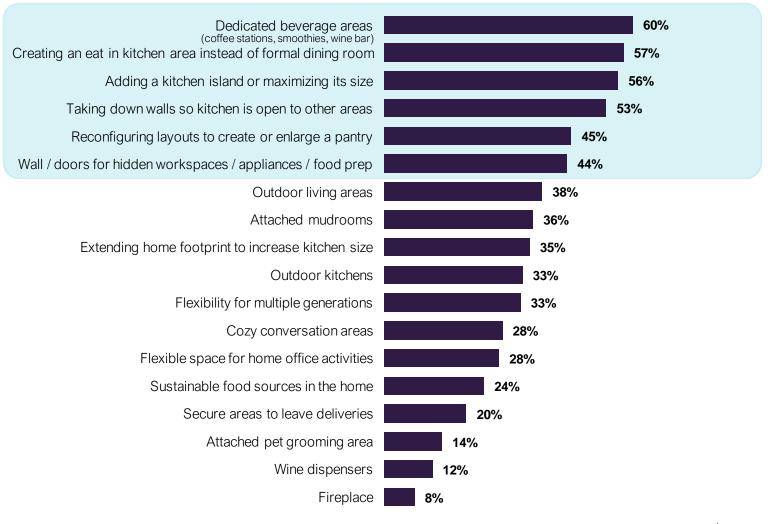
Design Attitudes for Kitchens





Top kitchen features include beverage areas, eat-in kitchen area, large islands, taking down walls, enlarged pantries, hidden appliance / workspace areas.

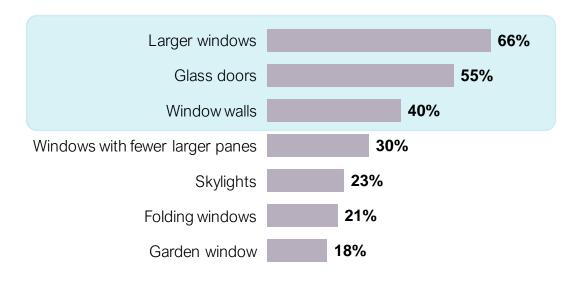
Design Layouts and Features





Large windows, glass doors and window walls will help bring the outdoors into the kitchen.

Window and Door Options



Kitchen Island & Pantries

Next Three Years



KITCHEN ISLAND ATTITUDES

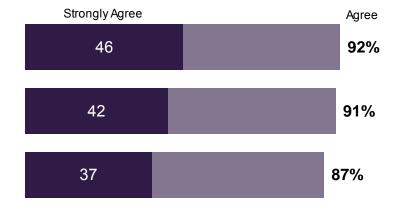
Kitchen islands are a gathering place to socialize, cook, and clean up; homeowners will reconfigure layouts for larger islands.

Design Attitudes for Kitchen Islands

Kitchen islands encourage guests and family to gather, socialize and relax

Kitchen islands allow the homeowner to engage with others while cooking and cleaning up

Homeowners are reconfiguring kitchen layouts to create larger islands





KITCHEN ISLAND GOALS

Key goals are to improve usability and create a design focal point.

Improve usability (e.g., storage, seating, meal prep) Create a design focal point 47% Create contrast to other 33% parts of the kitchen Flexibility for living / 32% aging in place Minimize upkeep / cleaning 31% Blend seamlessly / invisibly 27% w/ overall kitchen design Source environmentally 11% friendly materials

78%

Design: Rebecca Foster | Photo: Tracey Ayton

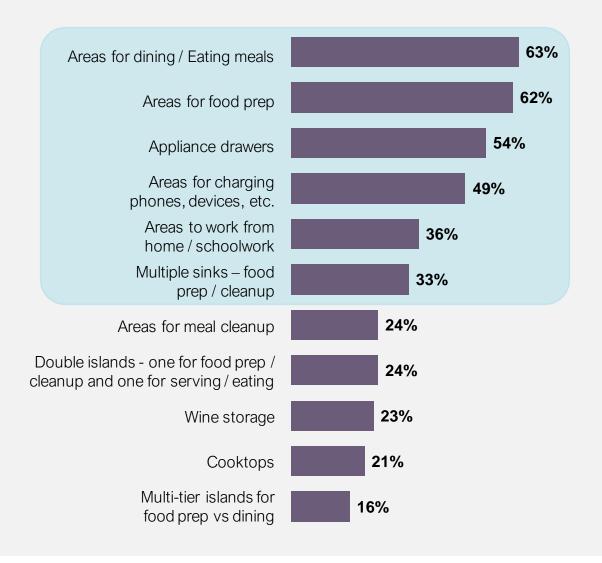
lase: Group 1 (n=31*1*

Q27. What do you expect will be the most important goals for kitchen islands?

KITCHEN ISLAND FEATURES & FUNCTIONS

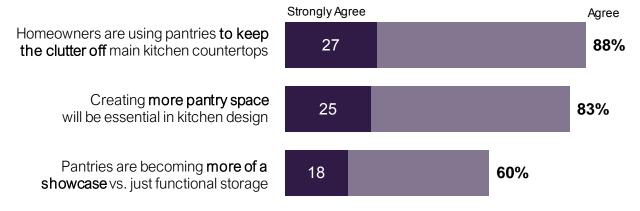


Kitchen Islands are serving many purposes and homeowners are adding new features to help with food prep, managing electronics, work, schoolwork and clean up.



Designers are creating pantries with more space and a showcase look to keep the clutter off the countertops.

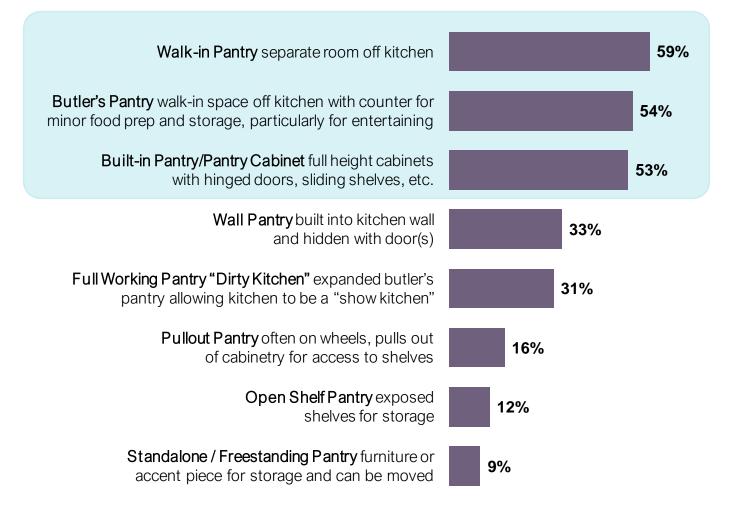
Design Attitudes for Kitchen Pantries





Walk in, Butler, and Built-In Pantries will all provide homeowners with more space and function.

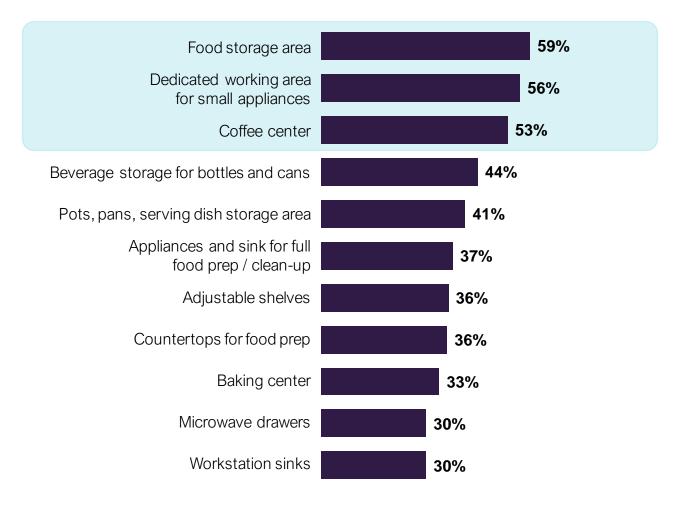
Pantry Types





Pantries will not only include food and beverage storage, but also working areas for small appliances and a coffee center.

Pantry Features and Functions





Kitchen Cabinets

Next Three Years



Drawer dividers and partitions create better cabinet storage, and push open technology gives a clean look on cabinet doors.

Design Attitudes for Kitchen Cabinets

Homeowners want cabinets with better storage like drawer dividers and partitions that can be configured to their needs



Homeowners like cabinets with a clean surface free of decorative hardware that have push-to-open technology



Open visible storage for frequently used items is popular

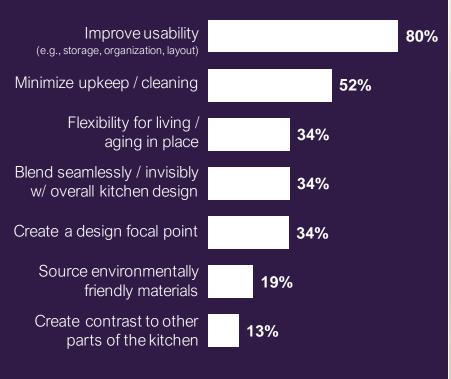


Strongly Agree



KITCHEN CABINET GOALS

Key goal is to improve storage and organization with cabinets.

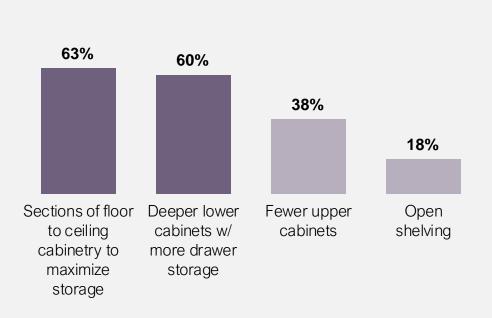


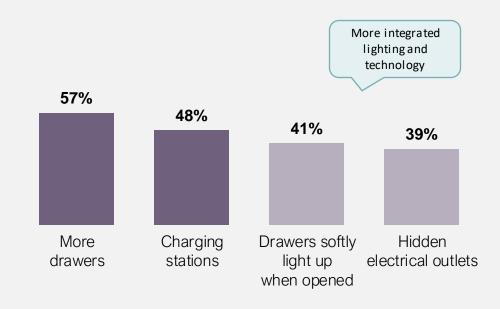


KITCHEN CABINETS / STORAGE

Floor to ceiling cabinetry and deep lower cabinets will help maximize storage

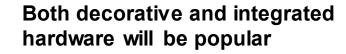
More drawers and built in charging stations help improve cabinet functionality

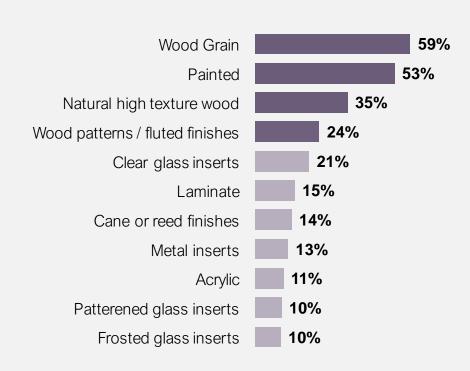


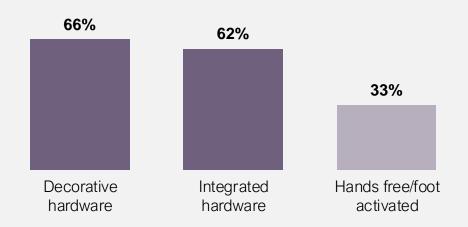


KITCHEN CABINETS / STORAGE

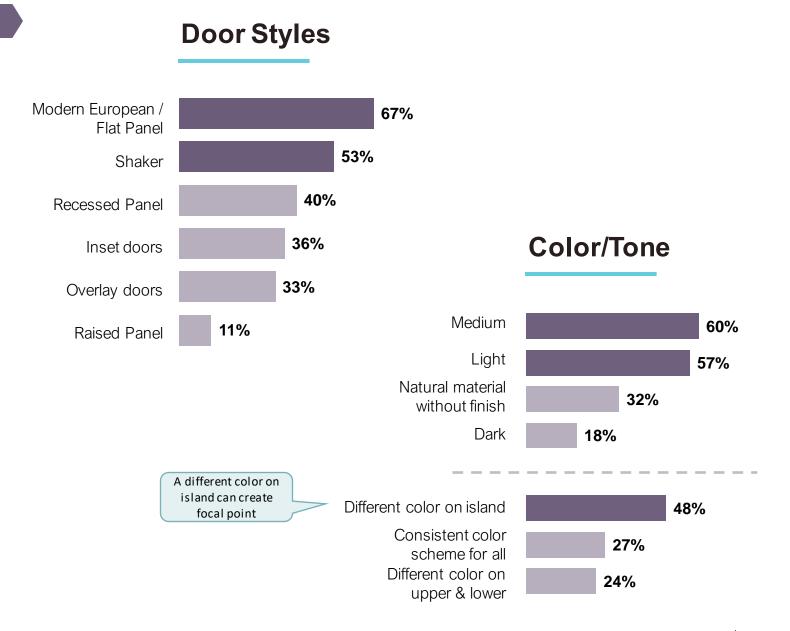
Wood grain, painted surfaces and high texture wood will be popular







Designers will often use modern flat panel or shaker style doors in medium or light tones.





Kitchen Countertops

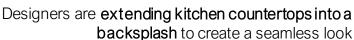
Next Three Years



Homeowners want sanitary, easy to clean materials and are extending the countertop into the backsplash for a seamless look appealing.

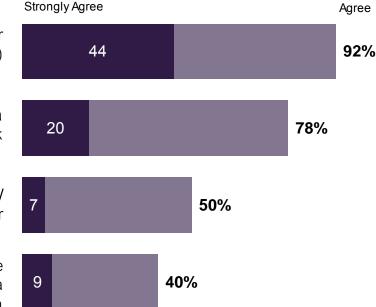
Design Attitudes for Kitchen Countertops

Homeowners want **sanitary**, **easy to clean** counter surfaces (e.g., non-porous, antibacterial, antimicrobial)



Featuring two different countertop materials/ designs in one kitchen is becoming popular

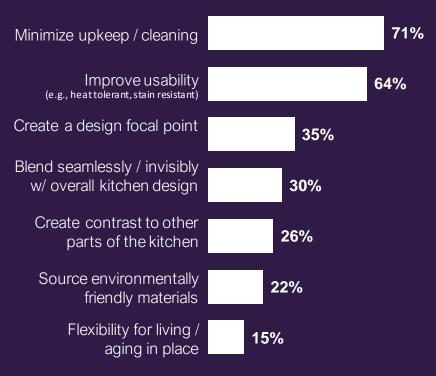
European-inspired and ultra-thin countertops are preferred by homeowners looking for a minimalist style in their kitchen





KITCHEN COUNTERTOP GOALS

Goals include minimizing cleaning, increasing heat tolerance and stain resistance.

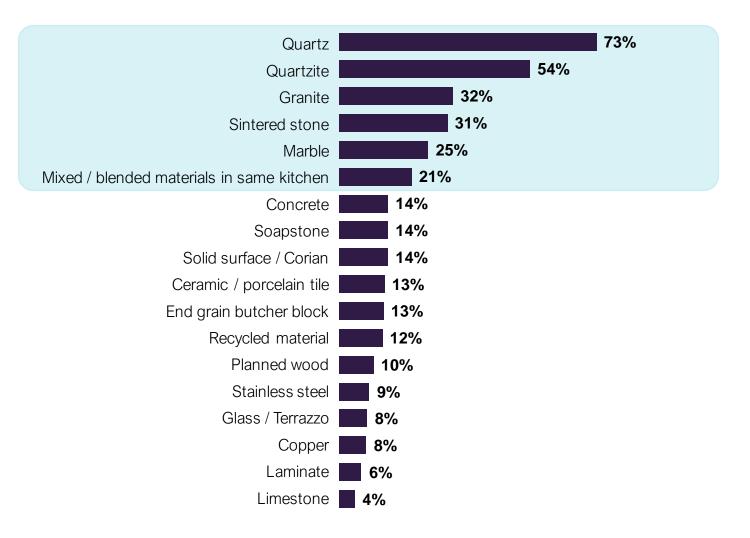




KITCHEN COUNTERTOPS

Quartz countertops will be popular, also Quartzite, Granite, Sintered Stone, Marble and mixed materials.

Anticipated Popular Materials

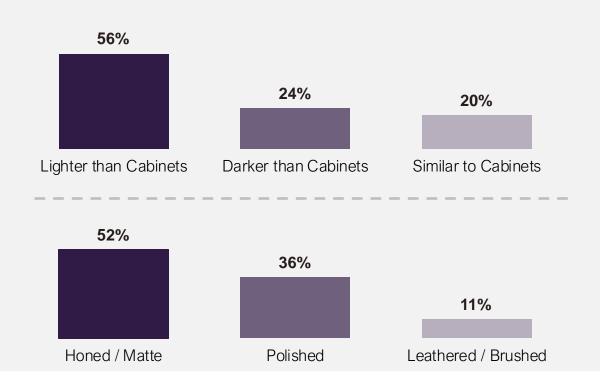


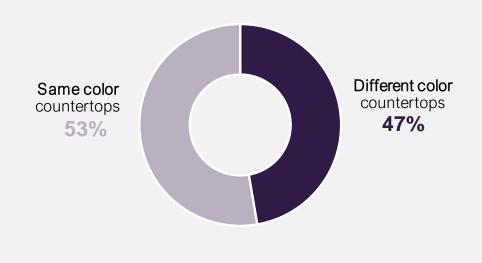


KITCHEN COUNTERTOPS

Countertops will be lighter colors, many with honed/ matte finishes

Island countertop colors will vary; at time matching the surround and some contrasting to make a statement



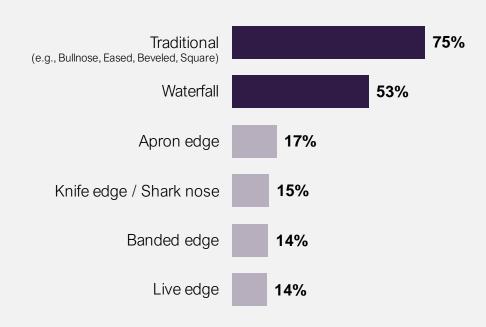


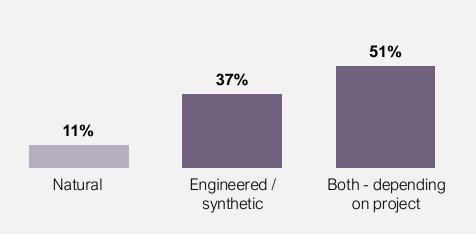


KITCHEN COUNTERTOPS

Traditional and Waterfall countertop edges will be popular

Both natural and engineered countertop surfaces will be popular





Q53. Which type of material do you expect to be more popular for kitchen countertops in the next 3 years?

Kitchen Backsplashes

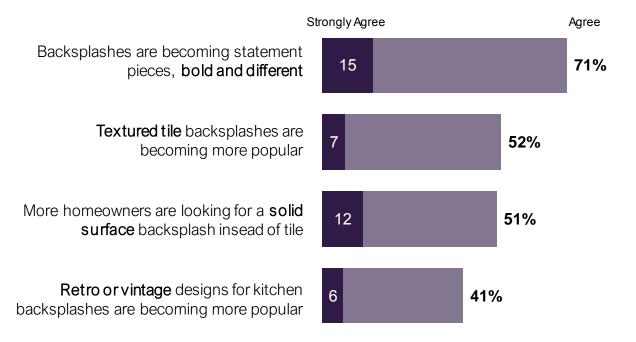
Next Three Years



KITCHEN BACKSPLASHES

Designers will use backsplashes to make a statement with bold and different designs.

Design Attitudes for Kitchen Backsplashes

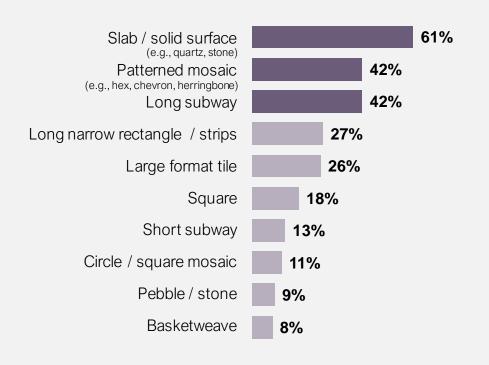


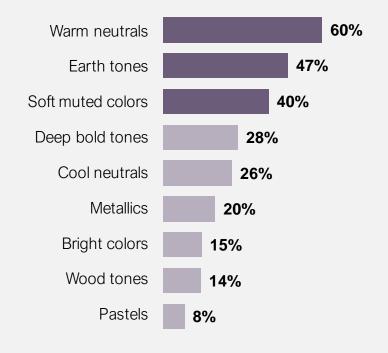


KITCHEN BACKSPLASHES

Backsplash patterns will vary, using solid surfaces, patterned tile or subway designs

Backsplash colors will be warm neutrals, earth tones and muted colors



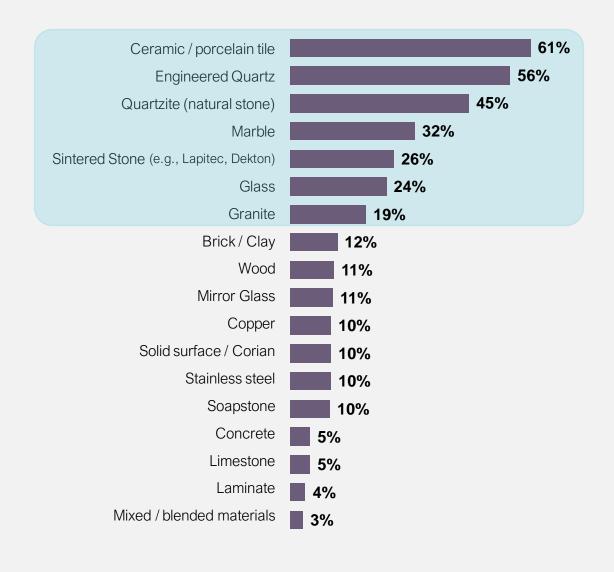


KITCHEN BACKSPLASH MATERIALS



Popular backsplash materials will be tile, quartz, quartzite, marble, sintered stone, glass and granite





Kitchen Flooring

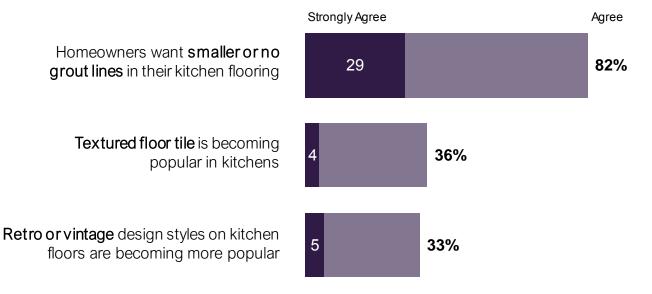
Next Three Years



KITCHEN FLOORING

Designers will use small or no grout lines in kitchen flooring.

Design Attitudes for Kitchen Flooring

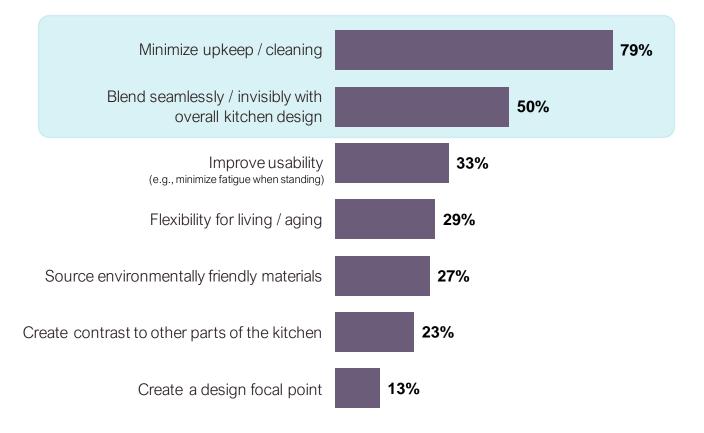




GOALS FOR KITCHEN FLOORING

Minimizing upkeep is key for kitchen floors and blending seamlessly into the overall kitchen design.

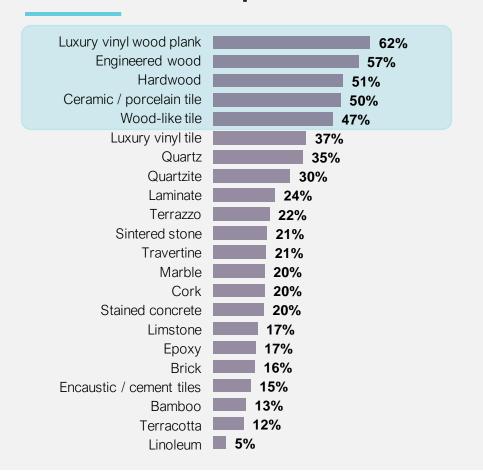
Important Goals for Kitchen Floors





KITCHEN FLOORING

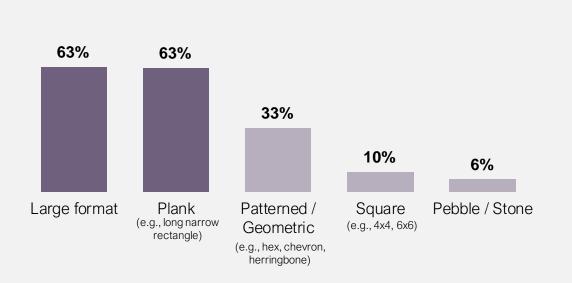
Flooring material favorites will likely include luxury vinyl, engineered and real hardwoods, as well as ceramic / porcelain tiles.



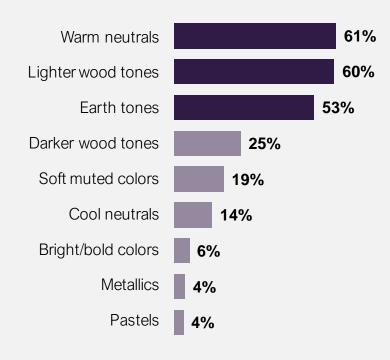


KITCHEN FLOORING

Large format and plank flooring styles will be popular



Flooring colors will be warm neutrals, light wood tones and earth tones





Refrigerator

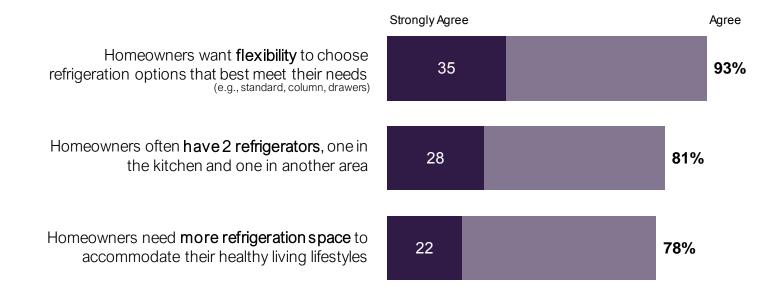
Next Three Years



REFRIGERATORS ATTITUDES

Designers will use new and expanded refrigeration options that provide flexibility for homeowner lifestyles.

Design Attitudes for Refrigerators

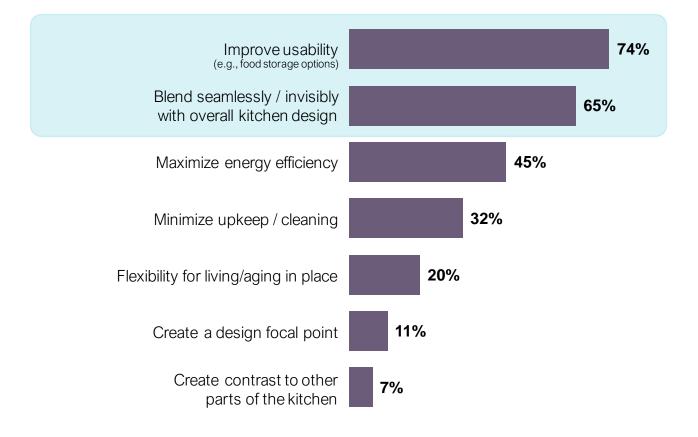




GOALS FOR REFRIGERATORS

Key goal for refrigerators is function, improving food storage options and blending seamlessly into the overall kitchen design.

Important Goals for Refrigerators

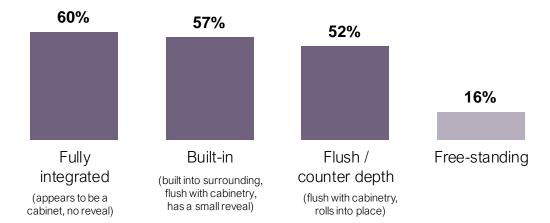




REFRIGERATORS

Fully integrated and built-in / counter depth refrigerators will help create a seamless design.

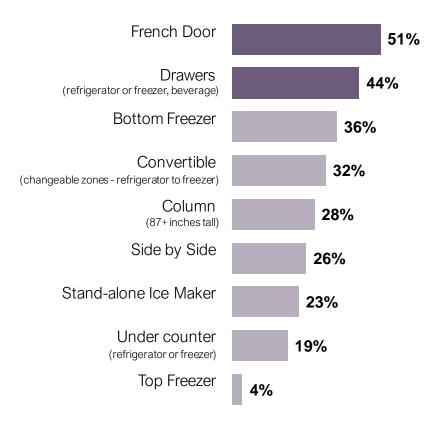
Installation





French door styles will continue to be popular, and designers will also use refrigerator drawers.

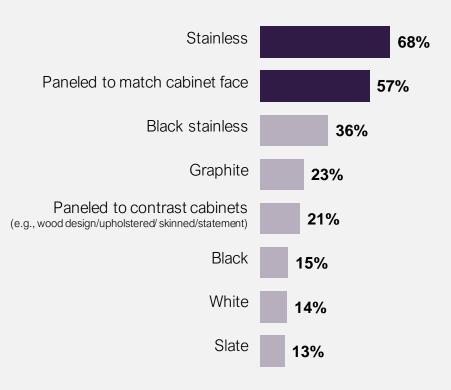
Refrigerator/Freezer Types





REFRIGERATOR FINISHES

Most refrigerators will be stainless or paneled to match the cabinet face.

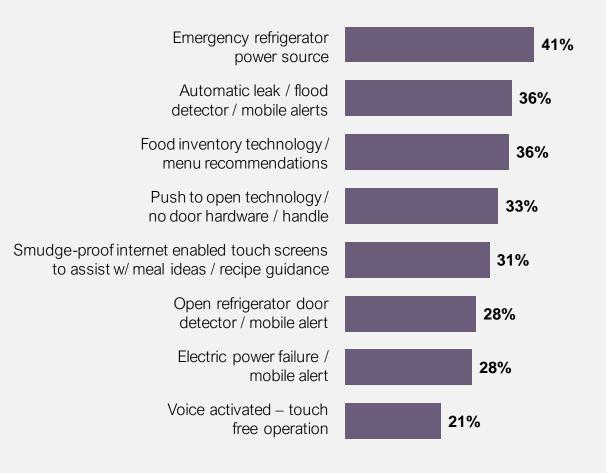




REFRIGERATOR TECHNOLOGY



Key technology features will be safety related, including emergency power, leak detectors, and food inventory technology



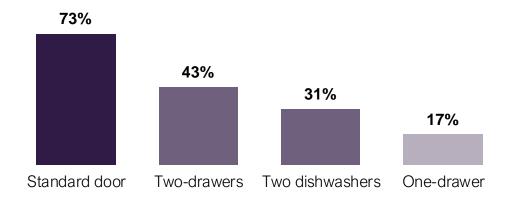
Dishwasher

Next Three Years

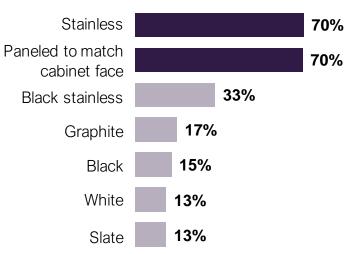


Designers will primarily use standard door dishwashers, but many will also utilize two drawer models; mostly in stainless or paneled to match cabinet facings.

Dishwasher Types



Finishes





31. Which of the following types of dishwashers do you expect will be popular in kitchens over the next 3 years?



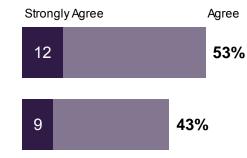
DISHWASHERS

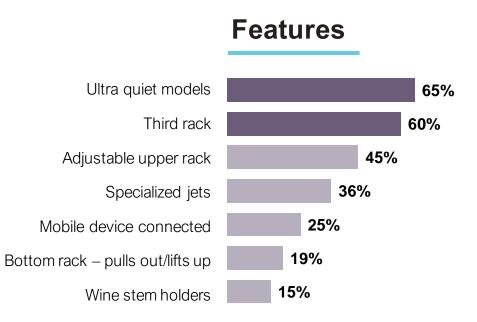
Some homeowners will be looking for new technology, particularly related to silent operation and third and adjustable racks.

Design Attitudes for Dishwashers

Homeowners are looking for **new technology features** when selecting dishwashers

Homeowners are including **multiple dishwashers** in their kitchen





Base: Group 2 (n=313)

290. Thinking about dishwashers in kitchens, how much do you agree or disagree with the following statements? (5pt. scale)

91. Which of the following types of dishwashers do you expect will be popular in kitchens over the next 3 years?



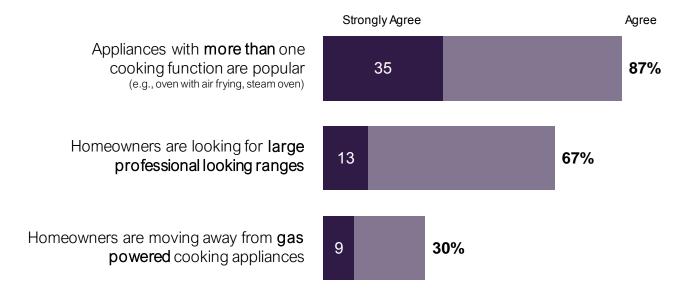
Cooking Appliance

Next Three Years



Cooking appliances will have more than one cooking function and many homeowners like a large professional looking range.

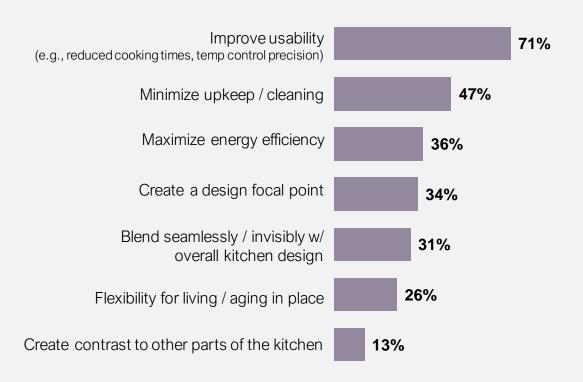
Design Attitudes for Cooking Appliances





Key goals for cooking appliances will be to improve usability and minimize cleaning.

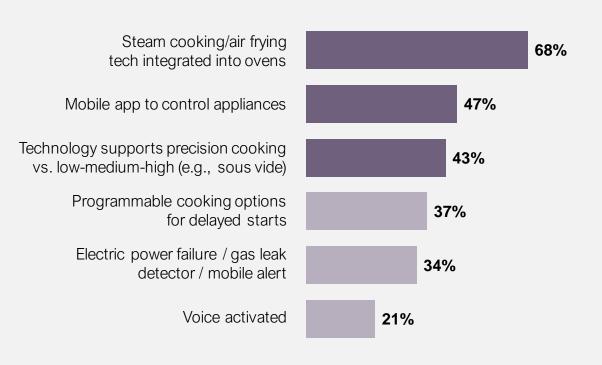
Rase: Group 2 (n=313)
Q101. What do you expect will be the most important goals for cooking appliances in kitchens?

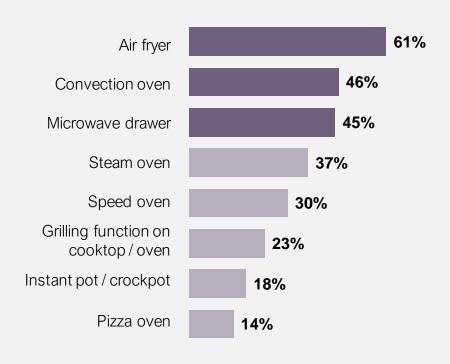




Homeowners will want alternative cooking methods, app controls and precision cooking capabilities embedded in their new cooking appliances

Air frying, convection ovens and microwave drawers are top cooking features





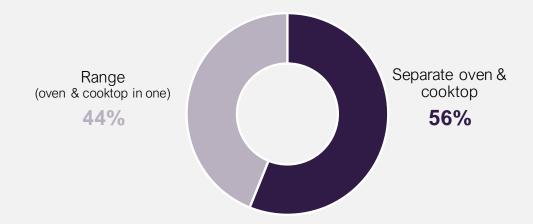
Base: Group 2 (n=313)

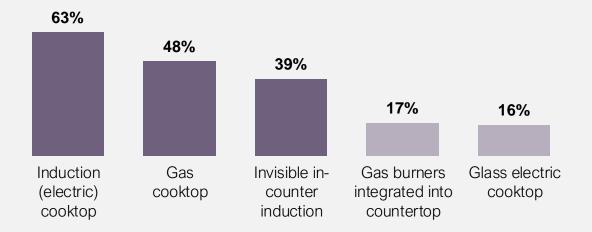
Q102. Which of the following cooking appliances do you expect will be popular in kitchens over the next 3 years? Q103. Which, if any, of the following technology features do you expect will be popular in the next 3 years?

COOKING APPLIANCES - Cooktops

Cooktops will be popular in both separate and combined range configurations

Induction (some invisible in counter) will be more popular than gas cooktops over the next few years



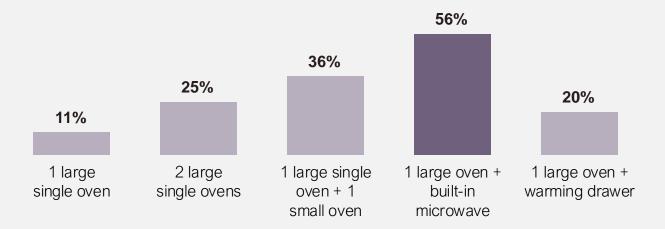


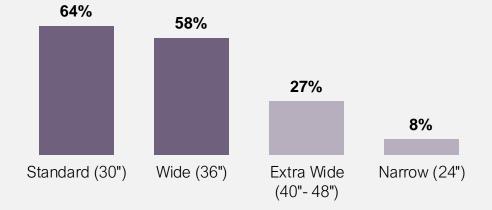


COOKING APPLIANCES - Ovens

Oven configuration will often include one large oven and a built-in microwave

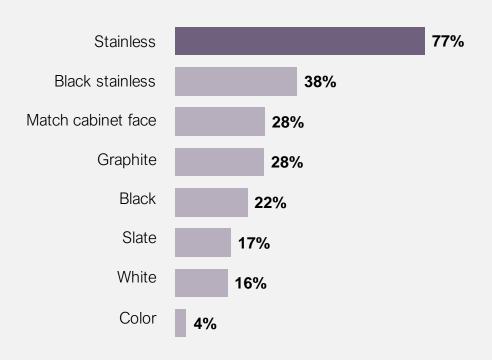
Oven sizes will be mostly 30" or 36" in width



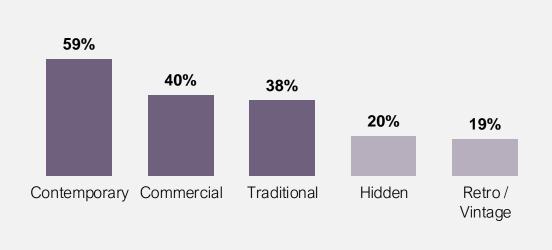




Stainless finishes will be most popular for cooking appliances



In a noticeable contemporary, commercial or traditional style





Venting/Hoods

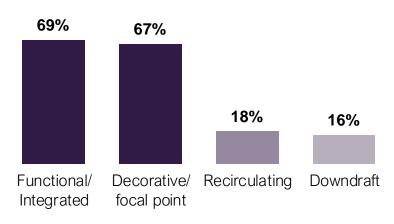


KITCHEN VENTILATION / HOODS

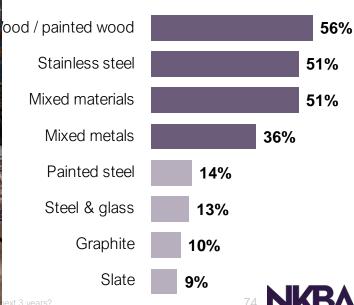
Designers will use both integrated and decorative vent hoods in wood or stainless steal, potentially using a mix of materials or metals.



Venting Hoods Type



Materials



Sinks



Workstation sinks with more functions will become more popular.

Design Attitudes for Sinks

The workstation kitchen sinks with food prep and serving areas are becoming popular



New colors and finishes in ceramics are enabling homeowners to embrace adventurous design in kitchen sinks



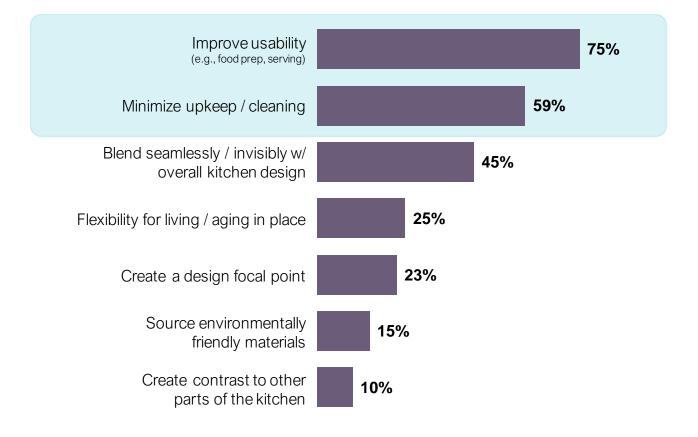
Homeowners are including two sinks in the kitchen





Improving usability and minimizing upkeep and cleaning are key goals for sinks.

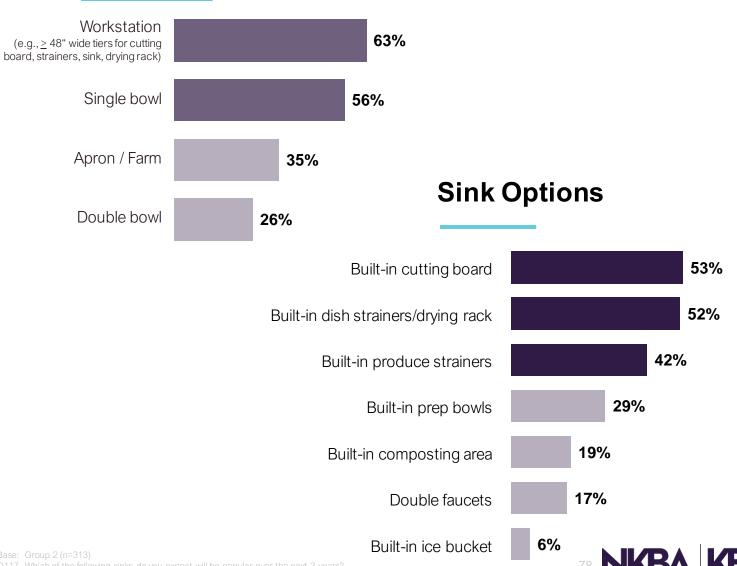
Important Goals for Sinks





Workstation sinks will be popular, especially with cutting boards, strainers, drying racks.

Configuration



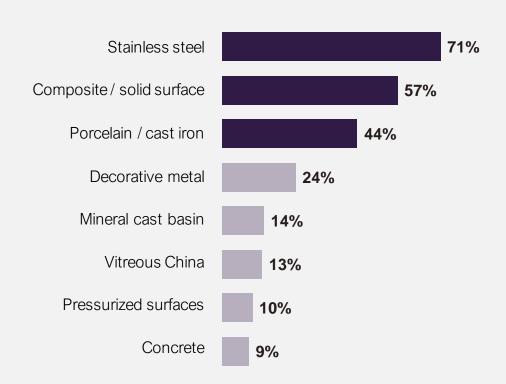
Q117. Which of the following sinks do you expect will be popular over the next 3 years?

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SINK MATERIALS

Stainless steel, composite and porcelain will all be popular

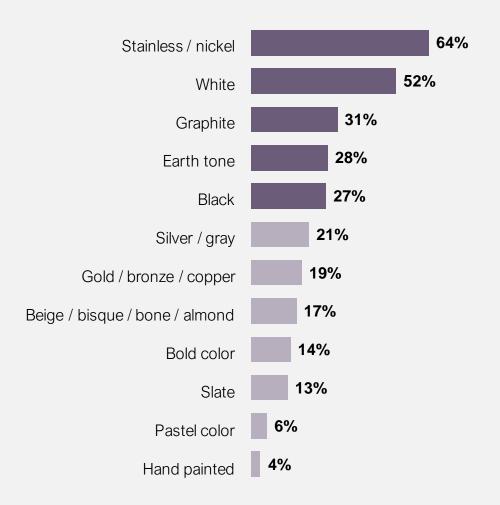
kitchen sink materials





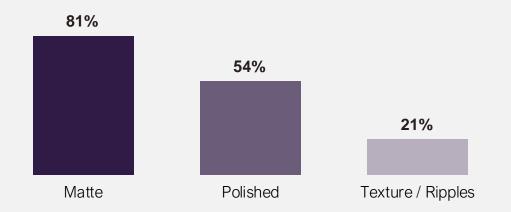


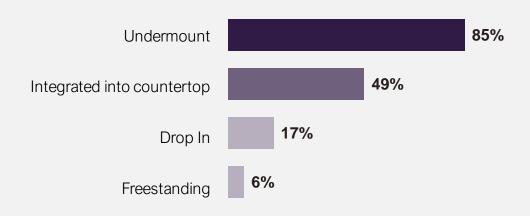
Top sink colors will include stainless/nickel and white with some venturing into graphite, earth tones and black.



Many sink finishes will be matte







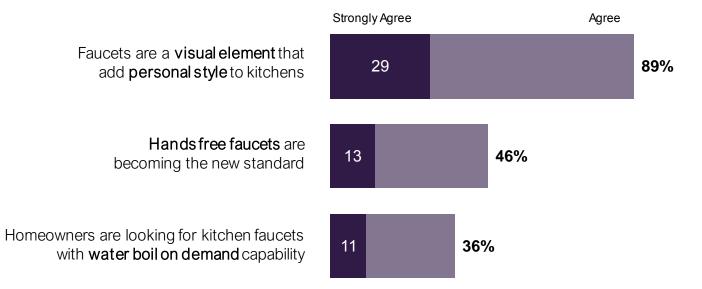


Faucets



Designers will use kitchen faucets to add a visual element and personal style to kitchen designs.

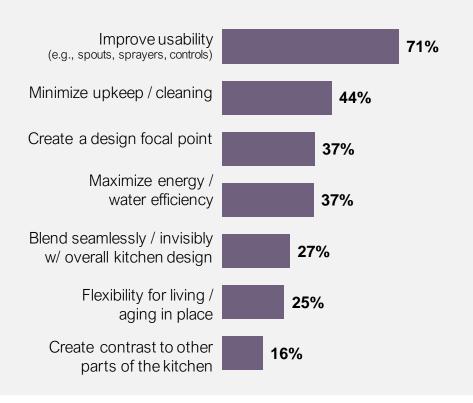
Design Attitudes for Kitchen Sink Faucets





KITCHEN SINK FAUCETS

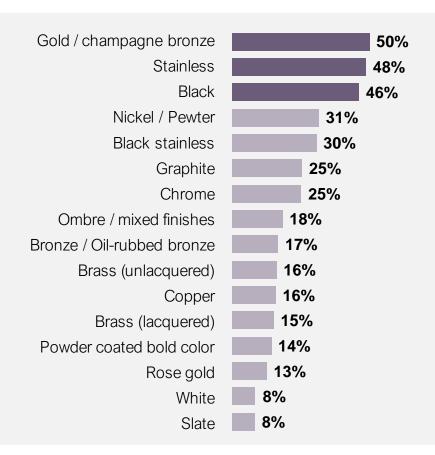
Key goals for faucets will be improved usability, reduced upkeep, and maximized water / energy efficiency.



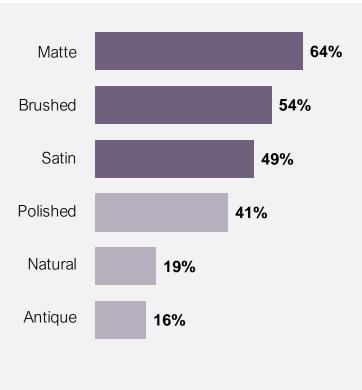


KITCHEN SINK FAUCETS

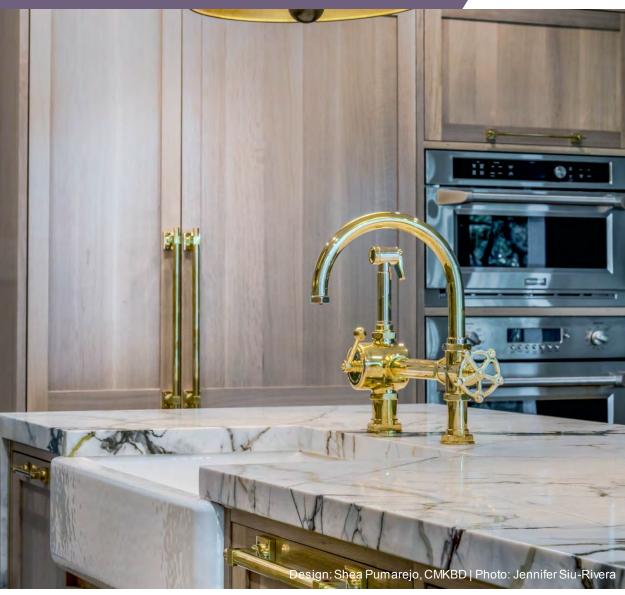
Kitchen sink faucet colors will mostly be gold, stainless or black



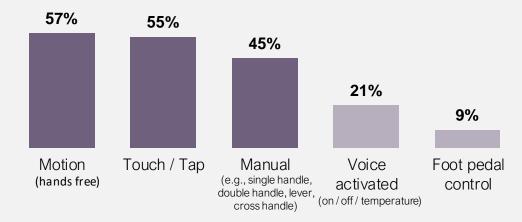
Matte, brushed and satin faucet finishes will be popular



KITCHEN SINK FAUCETS



Faucet controls will vary, frequently with motion or touch/tap controls



Base: Group 2 (n=313) Q123. Which of the following sink faucet controls do you expect will be popular in kitchei

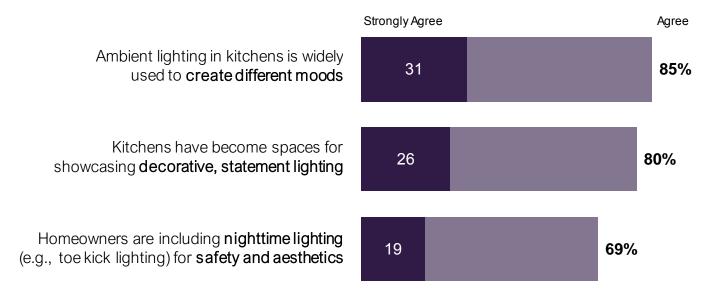
Lighting



KITCHEN LIGHTING

Designers will use multiple layers of lighting: ambient lighting, decorative statement lighting and nighttime lighting.

Design Attitudes for Kitchen Lighting

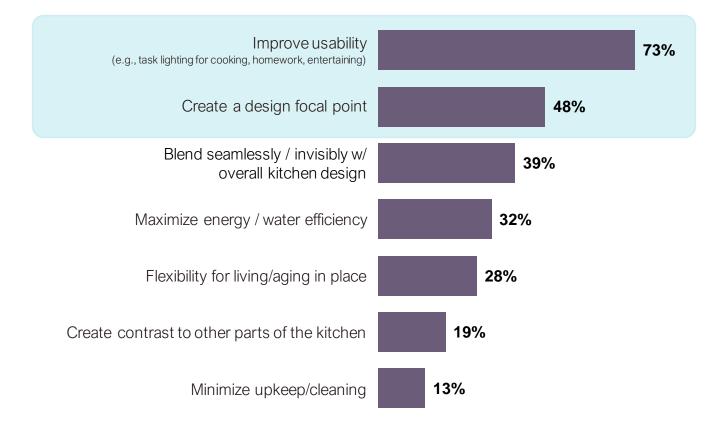




KITCHEN LIGHTING

In addition to improving function, lighting creates a design focal point in the kitchen.

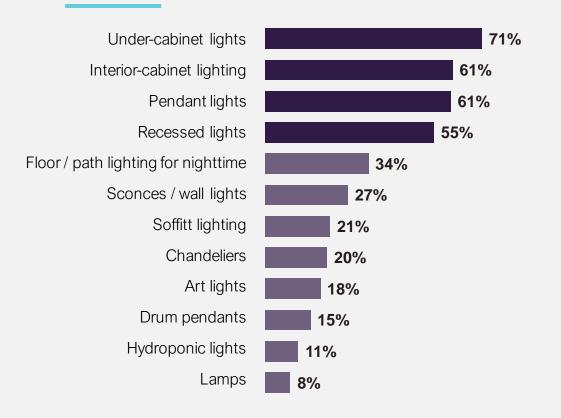
Important Goals for Kitchen Lighting

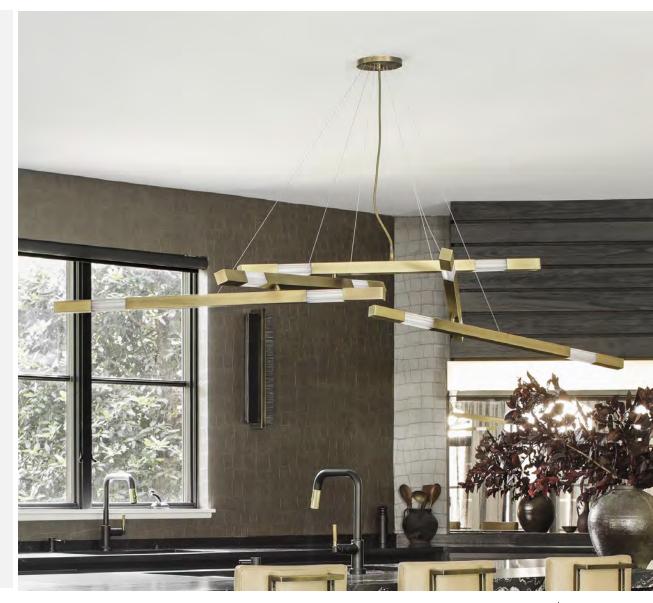




KITCHEN LIGHTING FIXTURES

Kitchens will include layers of different types of lighting.



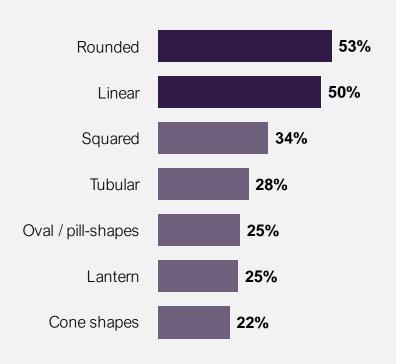


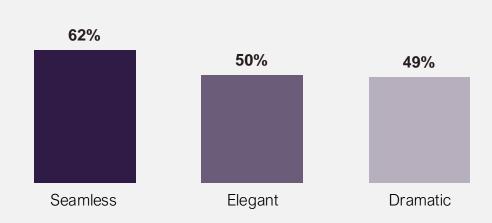


KITCHEN LIGHTING DESIGNS

Round and liner shaped lighting fixtures will be popular.



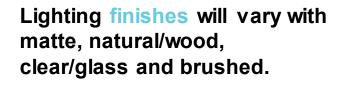


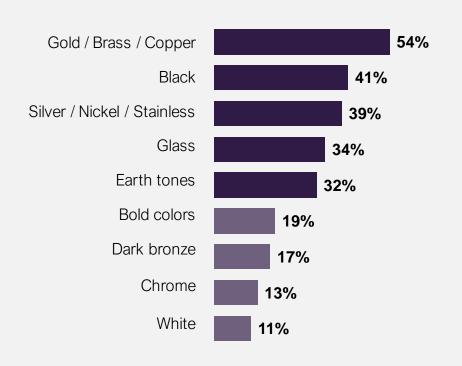


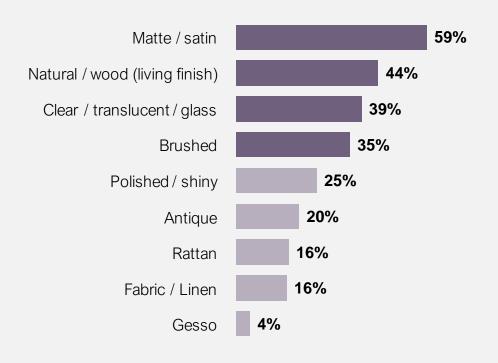


KITCHEN LIGHTING DESIGNS

Lighting fixture colors will be gold, black, silver, glass and earth tones.

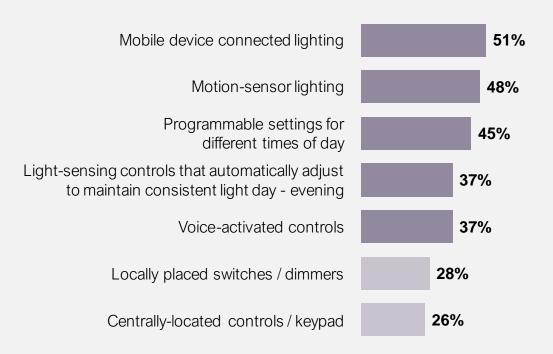






KITCHEN LIGHTING CONTROLS

Lighting controls will take advantage of new technology including mobile connectivity, motion sensors and programmable settings.





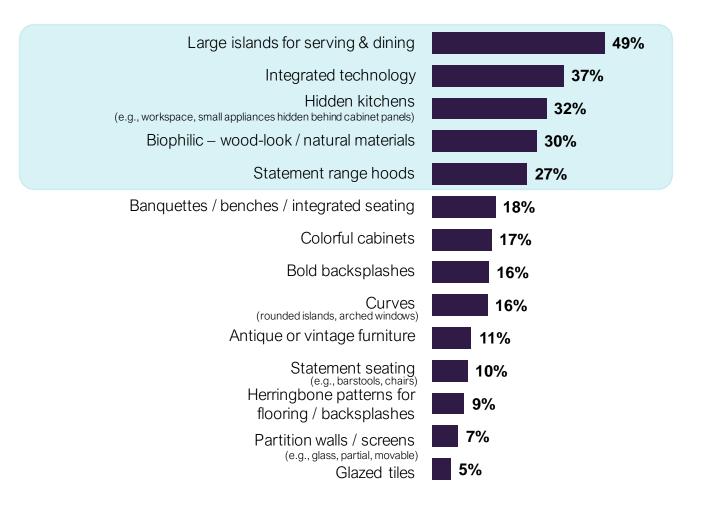
Changes in Kitchens



INCOMING & OUTGOING TRENDS

Homeowners are excited about large islands, integrating tech, hidden kitchens, biophilic materials and creating statement range hoods.

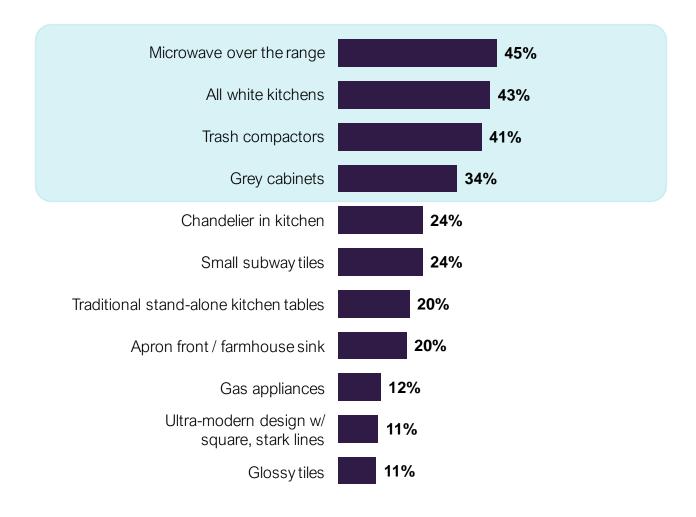
Biggest Trends





There is less enthusiasm for over-the-range microwaves, trash compactors, monochromatic white kitchens and gray cabinets.

On the Way Out



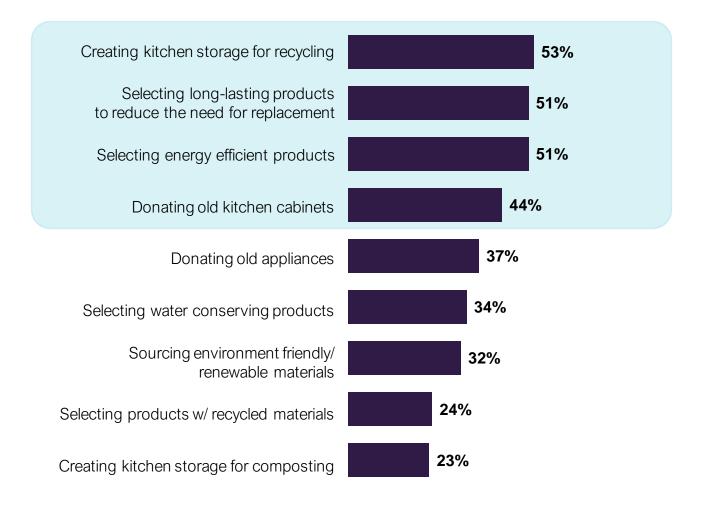


Sustainability



Top sustainability practices will include promoting recycling, selecting long lasting and energy efficient products and donating old cabinets.

Ways to Incorporate Sustainability

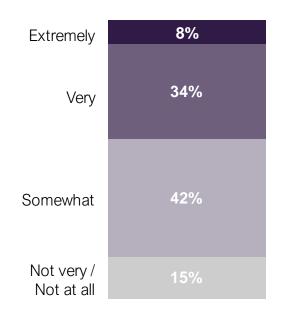




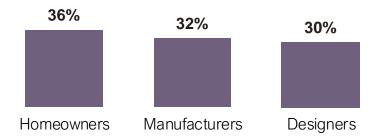
KITCHEN SUSTAINABILITY

Sustainability is important in kitchen product selection and being driven by homeowners, manufacturers and designers.

Sustainability Importance in Product Recommendations...







Base: Total (n=630)

Q138. In your experience, who is driving sustainability in kitchens the MOST?

139 How important are sustainability considerations when deciding which products to recommend or specify for kitchens?



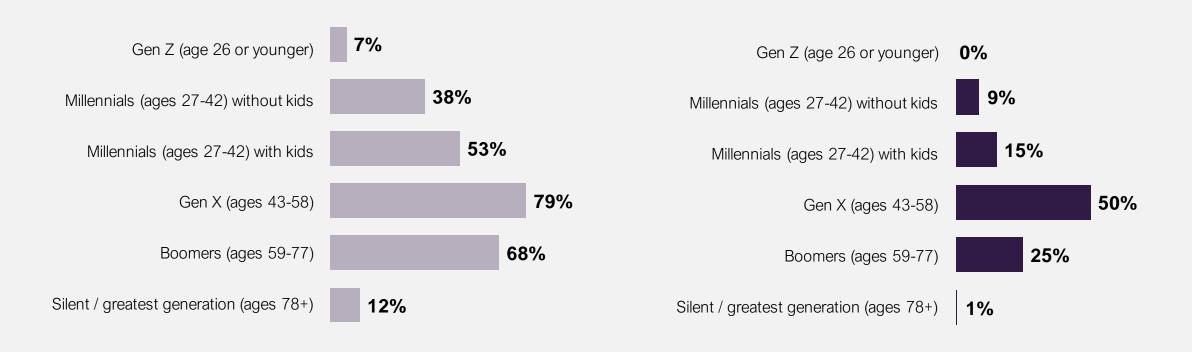
Project Profile



LIFESTAGES DESIGNED FOR

Designer kitchen clients are represented by all Life Stages.

And are designing for Gen X the MOST.



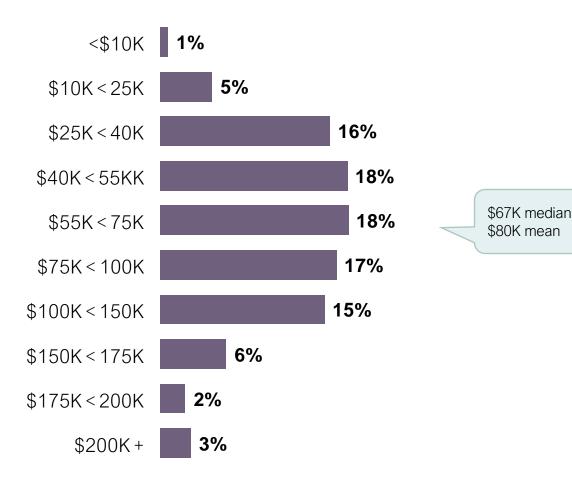


Q140. Thinking about your work in kitchens, which life stage(s) describe clients for whom you've designed, specified, or provided products for in the past year's Q141. Which life stage have you designed, specified, or provided products for MOST this past year for kitchens?



Kitchen spend varies greatly, with homeowners spending about \$80K on average.

Total cost to customer



Base: Total (n=630)

2145. What is the total cost to the customer of the average medium sized kitchen (150-350 sq. ft.) you designed/specified in the past year, including materials and labor?



Designer/ Specifier Profile



DESIGNER/SPECIFIER PROFILE

PROFESSION



52% Designers48% Specifiers(showrooms, dealers, specialists,

(showrooms, dealers, specialists, manufacturer, remodeler, general contractor, architects)

GENDER



66% Female34% Male

AGE



49 Avg. years old

MEMBERSHIP



74%Members

COUNTRY



95% US5% Canada

US REGION



22% Midwest19% Northeast

17% Southeast

23% West

6% Southwest

8% no US zip provided



DESIGNER/SPECIFIER PROFILE

	Designers
# Kitchens Designed Past Year	%
1 to 4	16
5 to 9	28
10 to 14	19
15 or more	37

	NKBA Members
NKBA Certifications (among NKBA members)	%
Certified Kitchen & Bath Designer (CKBD)	23
Certified Master Kitchen & Bath Designer (CMKBD)	8
Associate Kitchen & Bath Designer (AKBD)	10

	Designers	Specifiers
Company Size	%	%
1 to 4	31	18
5 to 9	16	13
10 to 19	10	16
20 or more	42	52
Unsure	1	2
Projects	%	%
Share of projects for kitchens	64	63
Tenure in residential kitchen work	%	%
1 year or less	3	2
2-4 years	13	14
5-9 years	25	26
10-19 years	27	18
20+ years	33	40



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