



Cabinet Refinishing: Pros & Cons

[Complete Guide]



What We'll Be Covering

- **Cabinet Refinishing: Pros & Cons**
 - **What are Your Goals?**
 - **Durability Solutions**
 - **Proper Preparation**
 - **Correct Primer**
 - **Correct Finish**
- **Arana Project Examples**
- **Arana Designer Solutions**
- **Arana: Get in Touch**



Cabinet Refinishing: Pros and Cons

What are your Goals?

Pros

- Refinishing can be budget friendly versus refacing or replacing
- More of an instant transformation of a space with cabinets
- Previously stained cabinets biggest change of all

Cons

- Long term durability can be an issue
- 3-5 years durability range

Options

- Replacing doors and drawer fronts and repainting cabinet fixed bodies (for specific colors only)
- More cost friendly than entire cabinet replacement
- More durable than full repaint, 5-7 years or until full remodel



Cabinet Refinishing: Pros and Cons

Durability Solutions

- **Proper Preparation**
- Expert Application of Correct Primer
- Expert Application of Correct Finish Materials



Cabinet Refinishing: Pros and Cons

Durability Solutions

◦ Proper Preparation

- Mask off all areas not to be painted for thorough protection
- Remove and properly label all hardware
- Remove all doors and drawers and properly label for reinstallation
- Sand all surfaces scheduled for painting: both sides of doors, drawers and cabinet bodies
- Clean all surfaces prior to primer
- Apply proper primer by sprayer, brush and roller
- Do final spackle work with bondo or epoxy to fix any damage
- Caulk any gaps
- Sand, clean and primer applied to repairs
- Final sand and cleaning to all scheduled surfaces prior to application of 2 finish coats





Cabinet Refinishing: Pros and Cons

Durability Solutions

- Proper Preparation
- **Correct Primer**
- Correct Finish Materials

Cabinet Refinishing: Pros and Cons

Durability Solutions

ADVANCE, Renner, Farrow and Ball Interior Primer

- **Best to stick with the primer that the paint manufacturer recommends**
- You want primer with excellent leveling properties
- You want excellent adhesion
- "Harmonizing" properties
- Sandable and Bondable



Cabinet Refinishing: Pros and Cons

Durability Solutions

- Proper Preparation
- Correct Primer
- **Correct Finish Materials**

Cabinet Refinishing: Pros and Cons

Durability Solutions

Cabinet Cote - Satin, Semigloss & High Gloss

- **Urethane cabinet and trim paint**
- Resists chipping, scuffing, food stains, grease and water
- Super adhesion
- For interior & exterior use
- Recommended for metal, new and previously painted surfaces, furniture, doors and trim





Cabinet Refinishing: Pros and Cons

Durability Solutions

Renner - Satin, SemiGloss & High Gloss

- **Waterborne Alkyd aka "Italian technology"**
- Suitable for all kinds of wood including mdf
- Excellent bonding
- Hardness and scuff resistant
- Color match to any color
- Low VOC even after tinting
- Must use their primer



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Durability Solutions

Farrow and Ball - Satin & High Gloss

- **Deeper, richer colors**
- Long lasting finish
- A+ for indoor air quality
- Primer and paint are a system
- \$110+ a gallon just for paint





































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LAURA MARTIN BOVARD
INTERIORS

“Arana holds the vision for our projects - a quality that is paramount to our success. We are only as good as the vendors we work with and Arana is one of our most trusted allies.”

LAURA MARTIN BOVARD,
INTERIOR DESIGNER

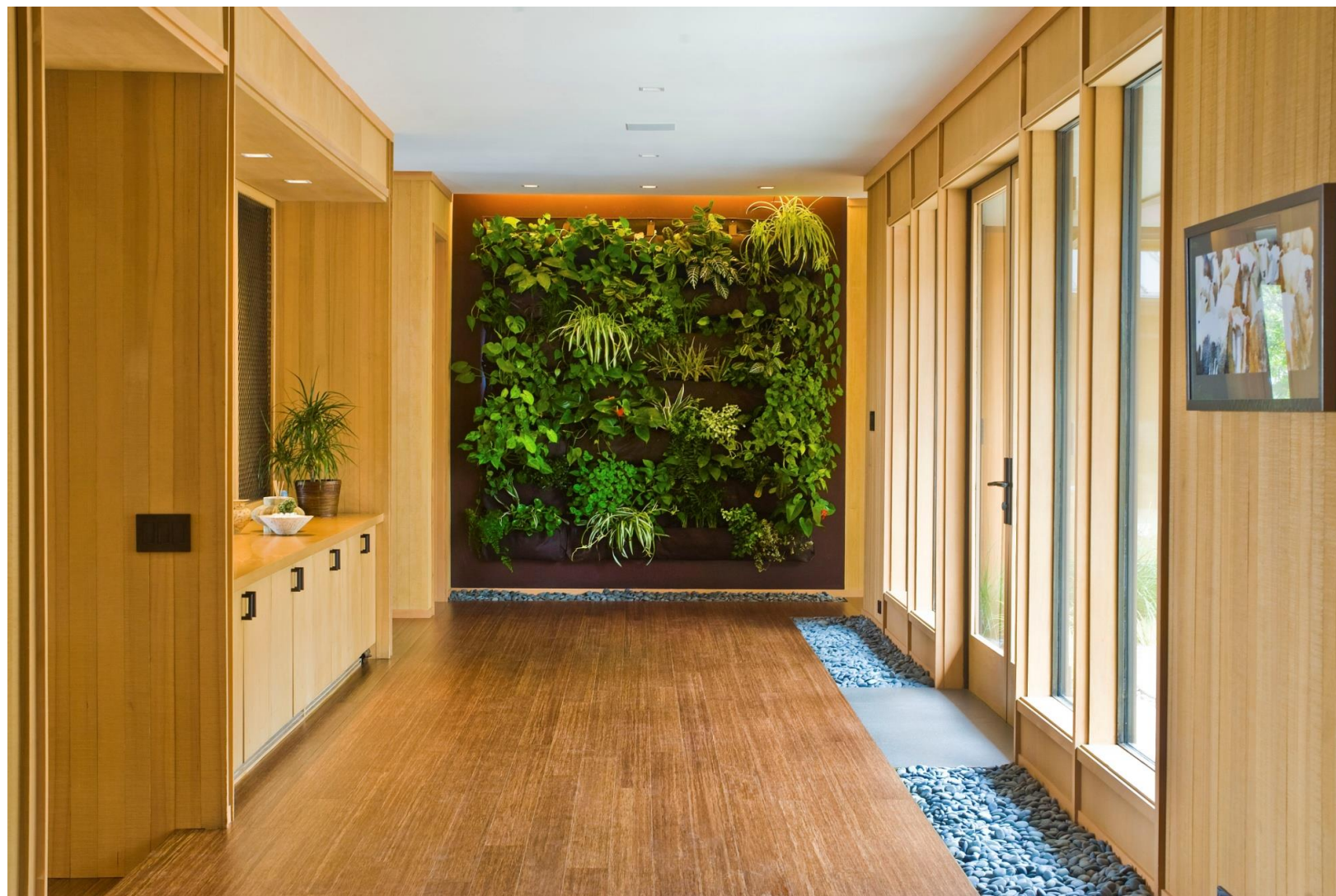


ARANA
CRAFTSMAN PAINTERS



“Arana has been painting for our general contracting company for several years. They provide excellent work with personal service. Whether interior or exterior, residential or commercial, they are highly recommended. I used them to paint my own house, which, as a contractor, is my highest praise.”

MICHAEL MCCUTCHEON,
MCCUTCHEON CONSTRUCTION



Conclusion

Arana Designer and Contractor Solutions

Arana Craftsman Painters promotes our Interior Design and Contractor Partners at every opportunity

- Arana has a **well managed marketing presence**
- We constantly promote our design partners through our mailed newsletter, social media, and our website blog.
- We've also published articles in high-profile magazines with a primary intent of promoting the professionals we work with
- **Strong community presence:** Oakland Magazine Best Bay Area Painting Contractor 2019, nominated in 2018, 2017, 2016
- **Piedmont Heart of the Home Tour** project participant 2015, 2016, 2017, 2018, 2019 and 2020



GRILLED BUTTERFLIED LAMB

in pomegranate juice



MASCHERONI CONSTRUCTION & INTERIORS

This recipe is a favorite of mine and I've cooked it many times. One of my oldest, dearest friends, Leila Abu-Sabi, introduced me to the dish and the wonderful cookbook about the culture and history of ranchero cooking: Jacqueline Higuera McMahon's California Ranch Cooking. It was Leila's idea to add the salsa verde on top. She prepared both recipes with herbs picked fresh from her garden. — Julie

In her introduction to this recipe, Higuera McMahon writes, "Lamb was a favorite meat for barbecuing on the ranches. In fact, no one can recall lamb ever being cooked in an indoor oven. The pomegranate juice acts as a tenderizer and gives a tart, fruity pungency to the meat. The more tender, mild-tasting lamb now available does not require as long a marinating time as was needed in the past. The fresh herbs tossed on the dying embers of the fire release herbal oils into the smoke to further flavor the meat."

GRILLED LAMB IN POMEGRANATE JUICE

Serves 10

INGREDIENTS

- 1 butterflied leg of lamb (about 4 pounds)
- 2 cloves garlic, cut into slivers
- 4 tablespoons finely minced fresh rosemary
- 1 tablespoon finely minced garlic
- 1 teaspoon sea salt, or as needed
- 2 tablespoons olive oil
- 2 cups pomegranate juice, natural and unsweetened
- freshly ground black pepper
- 2 long branches (30 inches) of rosemary

Trim off any excess fat. Cut slits in the meat and stuff in the slivers of garlic. Combine the minced rosemary, garlic, salt, and olive oil to make a paste. (Leila's note: "I use a mortar & pestle here.") Rub over all of the surfaces of the meat. Place the meat in a shallow glass dish and add pomegranate juice to cover. Marinate for 4 hours in the refrigerator,

turning once. Bring the meat to room temperature before grilling.

About 45 minutes before grilling time, build a fire. When the coals are covered with grayish ash, place the grill rack 5 to 6 inches above the heat, or use a gas grill.

Place the meat on the grill. For rare meat, cook for 20 minutes per side; for medium rare, 25 minutes per side. The exact timing will depend upon the heat of the fire and the thickness of the meat. The softer the meat feels in the middle when you push your finger into it, the more rare it is. The firmer the meat, the more well done.

During the last 10 minutes of grilling, place the branches of rosemary on the coals. Turn the meat once so both sides benefit from the herbal smoke. (If broiling, skip this, naturally.) Brush with the pomegranate marinade.

Remove from the grill and let the meat rest for 10 minutes. Slice and serve.



SALSA VERDE

INGREDIENTS

- 2 cloves garlic, minced
- 3 tablespoons minced fresh oregano (or 1 tablespoon dried)
- 1/4 cup minced flat leaf parsley
- 1 teaspoon sea salt
- 1/2 cup fruity olive oil
- 3 tablespoons red wine vinegar

Combine ingredients and let sit several hours before serving. Spoon over grilled meat.



THE TEST OF TIME: TAKING A LOOK AT A LEED PLATINUM HOME, 10 YEARS LATER

Posted by Catherine Baldi, Principal, Arana Craftsman Painters and Julie Feinstein | Uncategorized | 0 ● | ★★★★★



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