

## Kitchens remodel checklist

- 1) How you want to live in your new kitchen?
- 2) How long are you planning to live in this house?
- 3) Will this be your retirement home?
- 4) Do you have any physical limitations (reaching, bending, lack of strength issues)?
- 5) Do you entertain, and if so, how do you entertain? Caterers? Formally? Buffet style?
- 6) Does everyone have a hand in the food preparation? Or do you prefer to cook alone?
- 7) Do you have, or will you have children/grandchildren that will need to be able to cook in this kitchen?
- 8) Do you retain caterers for large parties?
- 9) Do you can food or buy in bulk?
- 10) Do you need a 2 cook kitchen?
- 11) Two sinks? Types such as single large bowl, double, or specialized? Bar sink?
- 12) Size of range (30", 36", 48")
- 13) Gas or electric cooking
- 14) Convection oven
- 15) Separate cooktop and ovens
- 16) Warming Drawers
- 17) How many ovens?
- 18) Built-in appliances (refrigerator)
- 19) Professional appliances
- 20) Display cabinets
- 21) Open cabinets
- 22) Glass doors on cabinets
- 23) Countertops: laminate, tile, solid surfaces (Corian?), granite, stone, stainless steel, concrete, Slatescape, etc.
- 24) Eat in kitchen — How many?
- 25) Pantry storage
- 26) Recycling center
- 27) Message center
- 28) Dump center (mud room and kids' storage)
- 29) Pet food storage and feeding station
- 30) Hanging pots and pans
- 31) Decorative hood
- 32) Wine storage
- 33) Computer/internet access