

KITCHEN REMODEL CHECKLIST

CALL (480) 248-8699 www.rosieright.com

My Target Budget \$ Kitchen S Earliest Start Date Remodel		Room Specifications Kitchen Square Feet Remodeled Sq.Feet		Moving Plumbing Moving Electrical Moving Stove Move/Add Sink Move Gas Line Move Refrigerator	Yes / No Yes / No Yes / No Yes / No Yes / No
		Currently working well			
		•••••	<u> </u>		
	•••••		<u> </u>		
	••••••		O	•••••	
	••••••		O	•••••	
				•••••	
The state of the s				•••••	• • • • • • • • • • • • • • • • • • • •
Items to splurge on			<u> </u>	•••••	• • • • • • • • • •
			<u> </u>	••••••	• •••••
***************************************	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			•••••	• • • • • • • • • • • • • • • • • • • •
•••••	100000000000000000000000000000000000000				
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			•••••	
				•••••	
			O	••••••)
New items needed	○ Range Ho	od	Notes		
○ Refrigerator ○ Freezer			***************************************		
○ Cooktop					
Oven	Other:			••••••	TIFIER
○ Wall Oven					
Microwave		•••••			
Convection Oven			•••••		THOUS!



CALL (480) 248-8699 www.rosieright.com

KITCHEN REMODEL CHECKLIST

The kitchen is one of the most important rooms in your home.

Your kitchen is a social hub for family gatherings, a work space for homework, projects, and so much more. It is also the focus and starting point of most home renovations because of it's importance. Since it plays such a key role in your life, the kitchen needs to be designed with care. In a well designed kitchen, the spatial and functional aspects go hand in hand with visual appeal.

A good first step is assessing your needs and wants, as well as identifying the shortcomings of your existing kitchen. You can do a self assessment by answering the following questions and use the checklist on the back to keep track of your wishes. Ready to remodel? Give us a call!



QUESTIONS

- What drives me crazy in my current kitchen? (Organization, Lighting, Usability)
- How is the kitchen used? (Cooking, Homework, Gathering, Laundry)
- How much storage do I need? Do I need a pantry?
- How do I want to organize my workspace?
 (Location of appliances, kitchen island, prep stations)
- What other functionality do I need to consider? (Gourmet cooking, entertainment and seating)
- What style am I looking for? (Countertops, floors, backsplashes, surfaces, colors)