KITCHEN REMODELING HINTS

Whether you have been planning a remodel or are just about to embark on the journey, we invite you to take advantage of the great remodeling tips we have created from two decades of kitchen remodeling experience.

Ready. Set. Remodel.

Inspiring Interiors | Essential Advice | Foolproof Tips

Ready. Set. Remodel. Check List:

Restaurant Guides: In the weeks before the work begins, keep a list of all those restaurants you have been meaning to try. When the microwave reheats get old, your list will come in handy for a quick escape!

Good Morning: Remember, remodeling starts early in the morning, Be ready for the first arrival usually between 8:00 and 8:30 am. We generally work until 4:30pm. If it is a larger remodel, the contractor may provide a port-a-john. If not please advise which facilities are available to the crew. We cover the floors and stairs with protective materials, but dust is inevitable, remember you are under construction.

Storage and Staging: There needs to be a place to stage the delivered materials for your project. It should be easily accessible to the work crews. The garage is a great place for tile, fittings, and fixtures as well as building materials. Cabinets should arrive just prior to installation and must be stored inside. Agree in advance where the installers will store their tools.

Moving Day: Pack up the kitchen or bathroom well before the remodel. This is a great time to "spring clean" your shelves. You might be able to donate some items as well. Remember local charities. Do not forget to label the storage boxes to make the unpacking process a lot easier and much more fun! Items that are fragile should be marked accordingly and stored in an area away from the construction. Remove any fragile items from adjacent rooms just as a precaution.

Temporary Kitchen: Plan a location outside of the area where the remodeling is being done to act as your temporary kitchen. Setting up in the dining room works well – especially if a powder room is close by – stack up on disposable utensils and plates.

Don’t forget...

- you may be able to temporarily move everything you need...except the kitchen sink! Consider where your “water source” will be in relation to your temporary kitchen.
- the Refrigerator, Microwave, and small appliances like a toaster/toaster oven.
- meals, make family favorites and throw them in the freezer. We promise you...you will thank yourself later!
- the coffee Maker (filters and coffee too!)
- utility utensils, such as: can opener, bottle/wine opener, sharp knives, and microwavable dishes.
- to keep the basics handy: butter, salt & pepper, favorite spices.
- the dining area/table or folding tables.
- the cleaning supplies and dishtowels
- about your pets. If there isn’t an area in your home to keep them safely away from construction, especially during certain phases - it maybe a perfect time to treat your pet to a vacation at the kennel or a play date at a friend’s home. If there is a fish tank or electrical equipment near the work site – remember to keep them well covered!

Dust happens, there is just no way to avoid it!

Interested in learning more?
Reach out to us:
www.thymeandplacedesign.com