

01237 475886

## **Kitchen Remodel Checklist**

This checklist is designed to help us understand your kitchen requirements and make sure we've covered all the necessary bases.

Set y	our budget	£					
Targe	et Completion Date:					create a conceptual design. yable place you want to be.  No  Other	
use	this sheet to make not	es of your pers	en design will depend on how well the space is used to meet your specific needs. Please is your personal preferences and priorities. This will help us to create a conceptual design. Used spaces in a house, therefore we want to create an enjoyable place you want to be.  The future or selling the property on?  In g to achieve?  Ok at our kitchen collection brochure.  In g to achieve?  Ok at our kitchen collection brochure.  In g to achieve?  Other  Solid Surface - Hanex Granite Other  ash? Yes No  In ge of handles, for an idea of style please look in the back of our kitchen collection  Handleless Door Traditional				
1.0	Are you redesigning	for the future	or selling the propert	y on?			
2.0	What style are you lo			chure.			
	Door Choice:						
	Colour:						
	Would you like any g	glazed doors?	This can effect your cl	hoice of ranges Y	es No		
	Worktop choice:  If you want to keep y	your cost dowl	n, we recommend usii	ng a laminate worktop			
	Laminate	Solid Sur	face - Hanex	Granite	Other		
	Would you like a bad	cksplash?	Yes No				
	Handle Choice:						
	We have a very large range of handles, for an idea of style please look in the back of our kitchen collection						
	brochure Contemporary (The Sleek and simple T-		Handleless D	oor	Traditional		
	comes in many diffe	rent					



3.0	How many people snar	e the kitchen at once?		1-2	2-4	4-6	6+
4.0	Are there any height re	strictions?		If Yes, Max	Height:		mm
5.0	Is the main user right h	anded or left handed?		Right		Left	
6.0	Do you entertain?			Yes		No	
7.0	Would you like a seated	d area for guests or breakt	fast?	Yes		No	
8.0	8.0 Would you like a central Island? With an appliance e.g. hob or sink? Or free work space?						
9.0	Storage Requirements? For inspiration have a le	ht handed or left handed?  Right  Yes  No  Patentral Island? With an appliance e.g. hob or sink? Or free work space?  Ints?  Ints?  Ints or look at our Hafele Ideas for living brochure.  Ining visible to you while you cook?  Intelved pantry units or pull-out systems?  Intelved depth units?  Plate rack  Tea towels  Power Sockets  Oven Trays  Cook Books  Waste disposal  Io in your kitchen?  Homework with the kids  Laundry					
	Do you like everything	visible to you while you co	ook?	or neatly a	way?		
	Do you like large shelve	d pantry units or pull-out	systems?				
	Do you require any red	uced depth units?			x Height:mm  Left  No  No  Pee work space?  Power Sockets		
	Cutlery	Plate rack	Tea towels		Power Soc	ckets	
	Wine Racks	Oven Trays	Cook Books	5	Waste dis	posal	
10.0	What else do you do in	your kitchen?					
	Ironing	Homework with the kid	ls	Laundry			
	,						
	Do you need a telephor	ne, desk or computer in th	ne kitchen are	a?			
	A message centre?			Yes		No	



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11.0	Do you need access for	anyone with a physica	al disability?	Ye	S	No
12.0	Do you have pets in the	kitchen?		Ye	S	No
	Do they sleep in the Kit	chen?		Yes	S	No
	Do you need storage sp	ace for pet food, groo	ming tools, sleep	ing rugs?		
13.0	Would you like us to ins	stall any lighting?				
	Down Lights	Plinth I	ights			
			Appliances			
14.0	What stlye of sink are y	ou looking for? Circula	ar, Square, Belfas	t?		
	Single	Bowl & Half	Double			
	Which side would you l	ike the drainer?	Right hand	I	Left Hand	
	Would you like your sin top of the worktop? If you have chosen a lar				op or fitte	ed into the
15.0	Tap: Dual taps?	Mixer tap with si	ngle or double ha	andle? F	lexi hose	pro spray tap?
15.0	For the following applia	nces please mark if yo	ou are keeping yo	ur existing or wis	h to purch	nase new?
	Preferred Colour Black	or Stainless Steel?		Integrated or fr	eestandin	g?
	Oven: Single or D	ouble? Built u	nder counter or in	n a tower?		
	Hob: Ceramic	Induction/Flexing			wide	
	Extractor Hood:	Chimney Island		Integrated top		
	Extractor Hood.	•	1 /		DOX	
	Fridge & Freezer:	Built under counter	Tall 2 in 1	American		
	Microwave	Wine C	Cooler	Wa	ashing Ma	chine
	Coffee Machine	Dishwa	sher	Tu	mble Drye	er



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Please provide a detailed floor plan of your kitchen layout, including important aspects such as the following:

All dimensions of the kitchen area, length x width (please check all wall lengths, as you can't assume that your room is square)

Ceiling height (again please check this measurement in several areas of your kitchen as the height can vary)

Connections for electricity & water

Where windows and doors are located, measure the openings from outside trims, include sill heights of windows and direction of door swing

(If you are unable to do this, we can send someone to you to carry out these measurement checks)

	Notes		
When you receive your kitchen designs, p	lease refer back to a copy of this	check list to make sure that vou'r	e happy
with the final layout. For example is the pre			