



Remodeling Tips

Use our handy checklist to ensure a smooth remodeling process.

Preparation

- Before the cabinets arrive, choose a safe, enclosed area for your cabinets and appliances to be delivered and stored. The garage is generally a good location.
- Dust...there's just no way to avoid it! Dust can be minimized by creating a temporary wall or door separating the work space from your living space. If you have a fish tank or electronics in close proximity to the workspace, make sure they are well protected.
- Move all pictures, mirrors, and furniture away from the walls of adjacent rooms—vibrations from the construction could cause damage.
- If you have a piano consider having it professionally stored. Plan on having it tuned when construction is complete.
- Don't forget about your pets! Make sure there is a safe area in your home for your pets during construction. Alert all workers in your home to your pets' whereabouts.
- Cook and freeze family favorites.

Packing

Assess the contents of your kitchen (or bathroom) well before remodeling begins. It is a great opportunity to begin thinking about, and refining space planning.

- Items that are fragile should be marked accordingly and stored in an area away from the construction.
- Create a space to keep your "must have" items handy.



Meal Planning

- In the weeks before the work begins, update your list of take-out menus, and compile a list of all the restaurants you've been meaning to try.
- Plan a location outside of the remodeling area to act as your temporary kitchen. Make sure that it includes:
 - A refrigerator. Small, dorm-type units often work best and often have freezer spaces for storing frozen dinners.
 - The microwave. Don't forget to stock up on microwave-safe dishes and microwaveable meals.
 - A "kitchen sink." Consider where your water source will be in relation to your temporary kitchen. You may need to wash dishes in the bathtub—make sure you keep cleaning supplies, trash bags, and dishtowels handy.
 - The coffee maker. Keep filters and coffee close at hand. Stock up on bottled water.
 - Utility utensils. Don't pack away everyday items like can openers, sharp knives, and bottle openers. Stock up on paper plates, cups, napkins and disposable utensils.
 - A dining area. Set up a table that will not only serve as an eating area, but also provide space for basic food preparation.