

Planning Your Kitchen Remodel

FREE GUIDE

Sterling Custom
Kitchens, Inc.

The Complete Kitchen Remodel Guide: Design, Budget, and Renovate with Confidence

Introduction to Kitchen Remodeling

Why Remodel Your Kitchen?

The kitchen is more than just a space for cooking—it's the **heart of your home**. It's where meals are shared, conversations are sparked, and memories are made. A thoughtfully planned kitchen remodel can not only enhance daily life but also add substantial **value to your property**.

Common reasons homeowners choose to remodel:

- Outdated or inefficient layouts
- Lack of storage or counter space
- Worn or damaged surfaces and cabinetry
- Desire for modern finishes and appliances
- Preparing for resale and increasing home appeal

 A kitchen remodel is one of the **best investments** you can make in your home—both for your lifestyle and resale value.

The Benefits of Thoughtful Planning

Whether you're dreaming of a sleek, modern kitchen or a cozy, farmhouse-inspired space, a successful remodel **starts with a plan**. Without it, costs can spiral, timelines can stretch, and outcomes can fall short of your vision.

Thoughtful planning ensures:

- Clear **budgeting** and reduced financial surprises
- Efficient **use of space** and improved functionality
- A design that reflects your **personal taste and lifestyle**
- Easier communication with **contractors and suppliers**

- A **smoother, less stressful renovation process**

This guide will help you understand the **entire kitchen remodeling process** from vision to final reveal—equipping you with insider tips, printable checklists, and proven strategies along the way.

What You'll Learn in This Guide

Over the next pages, you'll discover how to:

- Define your renovation **goals and design vision**
- **Set a realistic budget** (and stick to it)
- Explore the pros and cons of popular **layouts, materials, and appliances**
- Decide between **DIY or hiring professionals**
- Stay on schedule with a **step-by-step renovation timeline**

Whether you're refreshing a tired space or doing a full gut renovation, this guide gives you the clarity and tools to remodel with confidence.

Defining Your Goals and Vision

Before you pick up a hammer or browse cabinet samples, it's essential to get crystal clear on your **kitchen goals and design direction**. This step lays the foundation for every decision you'll make—from layout to lighting to backsplash tile.

Assessing Your Current Kitchen

Start by evaluating what works—and what doesn't—in your current kitchen. Pay attention to function, flow, and aesthetic details.

Ask yourself:

- What do I **like** about my current kitchen? (e.g., natural light, open space)
- What are the **pain points**? (e.g., cramped layout, poor storage, outdated appliances)
- Is the layout **functional for how I cook or entertain**?
- Are there **enough outlets, cabinets, or prep areas**?

✓ Take photos, make a list of must-fix issues, and note any structural limitations (walls that can't be moved, plumbing constraints, etc.).

✦ Creating a Vision Board

Now it's time to **dream big**. Collect ideas and inspiration to help define the style and features you want in your new kitchen.

Tools to Use:

- **Pinterest** boards or **Instagram saves**
- Home design apps like **Houzz**, **Roomstyler**, or **Morpholio Board**
- Old-school: tear pages from magazines and collect samples

Look for:

- Color palettes you're drawn to
- Cabinet and hardware styles
- Countertop and flooring textures
- Appliance finishes
- Layouts that match your home's shape and flow

Tip: Focus on creating a cohesive **style direction**—such as modern, farmhouse, transitional, Scandinavian, or eclectic.

🌀 Clarify Your Kitchen's Purpose

Every kitchen is unique because every homeowner has different needs. Define what **your** kitchen must do for your household.

Lifestyle Factor	Considerations
Cooking habits	Gourmet cook? Daily prepper? Occasional baker?
Family size	Need seating for 1, 4, or 10?
Entertaining style	Open concept for guests? Bar seating?

Lifestyle Factor	Considerations
Storage needs	Pantry? Wine storage? Small appliances?
Accessibility or aging-in-place	Lower counters, pull-out shelves, wider walkways

Set Priorities: Must-Haves vs. Nice-to-Haves

Your vision will evolve with budget and space realities, so it's helpful to distinguish **needs** from **wants** early on.


Examples:

Must-Haves:

- More prep space
- Upgraded appliances
- Better lighting

Nice-to-Haves:

- Smart appliances
- Heated flooring
- Designer tile backsplash

 This will help when making trade-offs later in the planning process.

Setting a Realistic Budget

A successful kitchen remodel balances your **dream design** with your **financial reality**. Setting a clear, realistic budget upfront is one of the most important steps in your renovation journey—it guides every decision and helps you avoid unexpected costs down the line.

Understanding Average Costs

Kitchen remodels vary widely in scope, so knowing what's typical in your area can help you set the right expectations.

National Averages (Estimates):

Remodel Type	Cost Range
Minor facelift	\$10,000–\$25,000
Mid-range remodel	\$25,000–\$50,000
High-end renovation	\$50,000–\$100,000+


Factors that influence cost include your home’s location, kitchen size, quality of finishes, and whether or not you move plumbing or walls.

Kitchen Remodel Cost Breakdown

Knowing where your money is likely to go helps you allocate funds wisely.

Typical cost distribution:

- **Cabinetry & hardware:** 30–35%
- **Labor:** 20–25%
- **Appliances:** 15–20%
- **Countertops:** 10–15%
- **Flooring:** 7–10%
- **Lighting & electrical:** 5–7%
- **Plumbing & fixtures:** 3–5%
- **Permits & fees:** 1–3%

 Build in a **10–20% contingency fund** for surprises like mold, outdated wiring, or structural issues.

Budgeting Tips to Stay on Track

1. Prioritize High-Impact Areas

Spend on elements that will enhance function, value, and daily use—like quality cabinets, lighting, and layout efficiency.

2. Don’t Over-Improve

If you plan to sell in the near future, don't spend more than **15–20% of your home's value** on a kitchen remodel.

3. Shop Smart

Compare prices for appliances, cabinets, and fixtures across multiple suppliers. Look for **sales**, **floor models**, and **contractor discounts**.

4. Get Multiple Quotes

Whether you're hiring a general contractor or a specialty installer, always get **at least three quotes** for major work.



Hidden Costs to Watch For

- **Permit fees** and code compliance upgrades
- **Asbestos or lead** removal in older homes
- **Structural repairs** or outdated plumbing/electrical
- **Eating out** while your kitchen is out of use
- **Temporary accommodations** (for large-scale projects)

Tip: Ask your contractor to include line items for **unexpected contingencies** in their estimate.



Budget Planner Checklist:

- Total renovation budget set
- Priorities ranked (must-haves vs. nice-to-haves)
- Contingency fund included (10–20%)
- Multiple contractor bids gathered
- Materials/appliances researched and compared
- Cost tracker spreadsheet or app ready

Kitchen Layouts and Floor Plans

Your kitchen's layout is the **backbone of functionality**. Whether you're redesigning an existing footprint or starting from scratch, choosing the right layout ensures your kitchen supports how

you cook, gather, and move through the space. Let's explore your options and how to pick the one that best fits your lifestyle.

Common Kitchen Layouts

Each layout comes with its own pros, cons, and ideal use cases. Here are the most popular designs:

1. Galley Kitchen

Two parallel walls of cabinets and appliances, creating a corridor.

Best For: Small spaces or narrow kitchens

Pros: Efficient, easy to navigate, minimizes movement

Cons: Limited counter space; not ideal for multiple cooks

2. L-Shaped Kitchen

Counters and cabinets form an "L" along two perpendicular walls.

Best For: Open-concept homes or kitchens adjoining a dining area

Pros: Flexible, open feel; great for adding an island

Cons: Corner cabinets may be tricky to access

3. U-Shaped Kitchen

Cabinets and counters line three walls, creating a U shape.

Best For: Large or medium-sized kitchens

Pros: Tons of storage and workspace

Cons: Can feel closed off; may not work for open-concept living

4. Island Kitchen

An island is added to an existing layout for more surface area and storage.

Best For: Families, entertainers, open kitchens

Pros: Ideal for prep, dining, and socializing

Cons: Requires ample floor space; can disrupt traffic flow if not planned well

5. Peninsula Kitchen

Similar to an island, but the extra counter space is connected to a wall or cabinetry.

Best For: Medium spaces needing more function without full island space

Pros: Adds counter space and seating; more compact than an island

Cons: Can limit movement if not spaced properly

△ Work Triangle vs. Work Zones

A timeless design principle, the **work triangle** connects your stove, sink, and refrigerator—allowing for smooth movement between key areas. However, modern kitchens also benefit from **zoned planning**.

Work Zones include:


- **Prep Zone:** Counter space, knives, cutting boards, mixing bowls
- **Cooking Zone:** Cooktop, oven, microwave, and spice drawers
- **Cleaning Zone:** Sink, dishwasher, trash/recycling
- **Storage Zone:** Pantry, cabinets, fridge
- **Serving/Entertaining Zone:** Bar, beverage center, or breakfast area

Tip: Identify how you move in the kitchen and plan zones that match your habits.

How to Choose the Right Layout

Ask yourself:

- How many people use the kitchen at once?
- Do I cook frequently or occasionally?
- Do I host or entertain guests often?
- Am I working with an open-concept space or traditional floorplan?
- Do I want to eat or work at the island/peninsula?

 **Pro Tip:** If possible, tape off the layout on the floor to **visualize your space** before committing to cabinetry or island placement.

Layout Planning Checklist:

- Chosen layout suits your daily needs
- Sufficient clearance (36"–48") around islands or walkways
- Work zones or triangle optimized for flow
- Potential for storage and seating considered
- Electrical, plumbing, and appliance placement aligned with layout

Choosing Cabinets and Storage Solutions

Cabinets are the **visual and functional centerpiece** of your kitchen. They define your style, maximize your space, and often represent the **biggest investment** in your remodel. Choosing the right cabinet system—along with smart storage solutions—ensures a kitchen that’s as practical as it is beautiful.

Types of Cabinets: Custom, Semi-Custom, and Stock

1. Stock Cabinets

Pre-manufactured and available in standard sizes from home improvement stores.

- **Pros:** Most affordable; quick delivery
- **Cons:** Limited style and sizing options
- **Best For:** Tight budgets and simple layouts

2. Semi-Custom Cabinets

Pre-built units with some customization for size, finish, and storage features.

- **Pros:** Flexible design options at a mid-range price
- **Cons:** May have longer lead times
- **Best For:** Most homeowners seeking balance between cost and customization

3. Custom Cabinets

Built to your exact specifications by a cabinet maker or designer.

- **Pros:** Fully tailored to space and style; unique solutions
- **Cons:** Most expensive and time-consuming
- **Best For:** High-end remodels or irregular kitchen layouts

✔ Tip: Ask if the cabinet frames are made from **solid wood, plywood, or MDF**—this affects durability and price.

Cabinet Styles and Finishes

Cabinet style sets the tone for your entire kitchen. Here are popular looks:

Style	Features	Works Well With...
Shaker	Clean lines, recessed panel	Farmhouse, transitional, modern
Slab/Flat-Panel	Smooth, minimalist look	Modern, Scandinavian
Raised Panel	Decorative detailing	Traditional, classic
Glass-Front	Shows off dishware, adds openness	Small kitchens, eclectic spaces
Open Shelving	No doors; casual and airy	Contemporary, rustic

Choose a **durable finish** (e.g., painted, stained, laminated) that fits your lifestyle and maintenance preferences.

Maximizing Kitchen Storage

A beautiful kitchen is only as functional as its storage. These smart upgrades can make a world of difference:

Pull-Out Features

- Trash/recycling drawers
- Spice racks
- Pantry organizers

- Corner carousels (Lazy Susans)

Vertical and Hidden Storage

- Tray dividers for baking sheets
- Tall pantry cabinets with rollout shelves
- Appliance garages to hide toasters/mixers


Drawer Upgrades

- Deep drawers for pots and pans
- Soft-close hardware
- Hidden cutlery trays and utensil dividers

Pro Tip: Mix **open and closed storage** to balance function and style.

Cabinet Measurement Tips

- Leave **3 inches of clearance** between cabinet edges and walls
- Allow for **countertop overhang** (usually 1–1.5")
- Standard base cabinet height: 34.5" (36" with countertop)
- Upper cabinet depth: 12–15"; base depth: 24"
- Toe-kick height: 3–4"

 Plan tall cabinets to meet ceiling height for a **built-in look** and maximum storage.

Cabinet & Storage Planning Checklist:

- Chosen cabinet type fits budget and layout
- Style and color complement overall design
- Interior features planned (drawers, pull-outs, etc.)
- Materials and hardware verified for quality
- Storage meets current and future needs


Selecting Countertops and Backsplashes

Countertops and backsplashes are where **style meets function** in your kitchen. They offer a chance to personalize your space while standing up to daily wear and tear. Let’s explore the most popular materials, along with tips for choosing surfaces that suit your cooking habits, design taste, and budget.

Popular Countertop Materials

Choosing the right countertop means balancing **durability, maintenance, aesthetics, and cost**. Here’s a comparison of top choices:

Material	Pros	Cons
Quartz	Non-porous, low maintenance, many styles	Can be pricey
Granite	Natural stone, heat-resistant, unique patterns	Needs sealing; heavier
Butcher Block	Warm look, great for prep zones	Prone to stains/scratches; needs sealing
Marble	Classic, elegant, heat-resistant	Easily stained/scratched; high maintenance
Laminate	Budget-friendly, many styles	Less durable, not heat-resistant
Concrete	Custom look, highly durable	Requires sealing; can crack
Solid Surface (e.g., Corian)	Seamless look, easy to repair	Not heat-resistant; can scratch

 **Pro Tip:** Use durable materials like quartz or granite in high-traffic areas, and reserve wood or concrete for accent islands or baking stations.

Coordinating with Cabinets and Flooring

Your countertops should **complement your cabinetry and flooring**, not compete with them. Aim for harmony:

- Bold countertops? Pair with neutral cabinetry
- Neutral countertops? Add flair with tile or cabinet color
- Match undertones (warm vs. cool) across all surfaces

Create a **material board** to compare samples under natural and artificial lighting before deciding.

Choosing a Backsplash

Backsplashes aren’t just decorative—they protect your walls from moisture, grease, and heat. The right choice enhances both style and practicality.


Popular Backsplash Options:

- **Subway tile:** Classic, affordable, versatile
- **Glass tile:** Reflects light, adds sparkle
- **Natural stone:** Rustic and organic, pairs well with granite
- **Metal/stainless steel:** Sleek, modern, easy to clean
- **Peel-and-stick tile:** Budget-friendly, DIY-friendly
- **Slab backsplash (same as countertop):** Seamless and dramatic

Tip: Run your backsplash to the ceiling behind open shelves or a range hood for a more modern, finished look.

Maintenance and Durability Considerations

Feature	Best Materials
Easy to clean	Quartz, laminate, glass tile
Heat resistance	Granite, marble, stainless steel
Stain resistance	Quartz, solid surface, sealed stone
Scratch resistance	Quartz, granite, tile

-  Seal natural stone every 6–12 months to protect its surface.

Countertop & Backsplash Checklist:

- Materials chosen for durability and lifestyle
- Color and texture complement cabinets and flooring
- Maintenance requirements understood
- Sealing needs planned (if applicable)
- Backsplash style fits function and design goals

Flooring Options for Kitchens

Kitchen flooring must be more than just beautiful—it needs to stand up to **heavy foot traffic, spills, and moisture**. With the right flooring, you can combine long-lasting durability with style that ties your kitchen together.

Popular Kitchen Flooring Materials

Each flooring type offers a unique combination of **appearance, performance, and price**. Here's a breakdown to help you choose the best fit:

Material	Pros	Cons
Ceramic/Porcelain Tile	Durable, water-resistant, many styles	Hard underfoot; grout requires upkeep
Vinyl (LVP/LVT)	Waterproof, soft underfoot, budget-friendly	May dent or fade; not as long-lasting
Hardwood	Warm, timeless, adds value	Can scratch or warp with moisture
Engineered Wood	More moisture-resistant than hardwood	Still sensitive to water; higher cost
Laminate	Affordable, easy to install	Not fully waterproof; lower resale appeal
Cork	Eco-friendly, cushioned feel	Needs sealing; not ideal for heavy moisture

Material	Pros	Cons
Concrete	Modern look, highly durable	Can be cold and hard; may crack over time

Tip: If choosing tile or concrete, consider **area rugs or anti-fatigue mats** near prep zones to protect joints.

Flooring Factors to Consider

1. Moisture Resistance

Kitchens are prone to spills and splashes. Opt for flooring that can handle water without warping or staining.

2. Durability

Busy households with kids or pets need surfaces that won’t scratch or dent easily.

3. Maintenance

Think about how much upkeep you're willing to manage—sealed grout, refinishing, sweeping, etc.

4. Comfort Underfoot

If you cook frequently, you’ll want flooring that’s forgiving—like vinyl, cork, or engineered wood.


5. Style Match

Coordinate flooring with your cabinet and countertop tones. Contrast or complement to create balance.

Cost Comparison

Material	Avg. Cost per Sq. Ft. (Installed)
Vinyl Plank (LVP)	\$3–\$7
Laminate	\$2–\$6
Ceramic Tile	\$5–\$10

Material	Avg. Cost per Sq. Ft. (Installed)
Hardwood	\$8–\$14
Engineered Wood	\$6–\$12
Concrete	\$6–\$10
Cork	\$5–\$10

 **Pro Tip:** Use the same flooring throughout open areas to create flow. Or define the kitchen zone with a distinctive material for contrast.

Flooring Selection Checklist:

- Chosen flooring is moisture-resistant and durable
- Maintenance level suits lifestyle
- Color and texture coordinate with kitchen style
- Comfort considered for high-use areas
- Budget includes underlayment and installation

Appliances: Functionality and Efficiency

Your kitchen appliances are the workhorses of the space—and they need to match your **cooking habits, energy goals, and lifestyle**. From ranges to refrigerators, selecting the right appliances is all about balancing performance, aesthetics, and long-term value.

Choosing the Right Appliances

Start by assessing your current appliances and how you use them.

Key Questions to Ask:

- Do you cook daily or occasionally?
- Do you batch cook or entertain often?
- How much fridge/freezer space do you need?
- Are smart features or energy savings more important?

- ✓ Tip: Stick to one appliance **brand line** for a cohesive look and easier servicing.
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Core Appliances to Plan For

1. Refrigerator

- **French door:** Spacious, modern, freezer on bottom
- **Side-by-side:** Easy access to fridge and freezer
- **Top freezer:** Budget-friendly and compact
- Look for: **Energy Star rating**, adjustable shelving, smart cooling

2. Range/Oven

- **Gas:** Better control for cooks; requires gas line
- **Electric:** Easier to clean, lower install costs
- **Induction:** Fast, efficient, high-tech
- Features: Convection cooking, self-cleaning, dual-fuel options

3. Dishwasher

- Quiet operation, adjustable racks, eco cycles
- Stainless steel interior for durability
- Integrated controls for a sleek look

4. Microwave

- Over-the-range vs. countertop or drawer-style
- Consider size, power, and built-in venting if above stove

5. Ventilation Hood

- Undercabinet, wall-mounted, or insert options
- Choose a hood with appropriate **CFM rating** for your cooktop

6. Optional Add-Ons:

- Beverage or wine fridge
- Warming drawer

- Built-in coffee station
- Wall oven & cooktop combo

Energy Efficiency & Smart Features

Modern appliances are designed to use **less energy and water**, saving you money over time.

Feature	Benefit
Energy Star certified	Lower utility bills and eco-friendly
Smart connectivity	Control remotely, monitor usage
Induction cooktops	Fast, precise heating with less energy
Dual-zone refrigerators	Tailored storage for produce and meat

Smart appliances can sync with home systems, send alerts, and even reorder groceries via apps.

Appliance Selection Checklist:

- Appliance sizes fit kitchen layout and cabinetry
- Energy efficiency ratings verified
- Style and finish match design theme (e.g., stainless, matte black)
- Warranties and service plans reviewed
- Delivery timelines align with renovation schedule

Lighting and Electrical Considerations

Great kitchen design isn't just about cabinets and countertops—it's about **lighting that works**. A well-lit kitchen is safer, more functional, and more beautiful. Pair that with smart electrical planning, and you'll have a space that's both efficient and future-ready.

Layered Lighting: The Kitchen Trifecta

Effective lighting in a kitchen is all about **layers**. You'll want a mix of the following:

1. Ambient Lighting

- General overhead lighting that fills the room
- Common options: recessed lights, flush or semi-flush ceiling fixtures
- LED dimmable bulbs offer flexibility for brightness levels

2. Task Lighting

- Focused light for work zones like countertops, sinks, and stoves
- Under-cabinet lights, pendant lights over islands, or directional sconces
- Must-have for prep, cooking, and cleaning visibility

3. Accent Lighting

- Decorative or dramatic lighting to highlight features or add ambiance
- Examples: glass cabinet lighting, toe-kick LEDs, statement pendants
- Use warm temperatures (2700K–3000K) for cozy tones

✅ Tip: Install dimmers to control light intensity throughout the day.

Electrical Upgrades to Plan For

Remodeling is the ideal time to **modernize your kitchen's electrical system** for safety and function.

Key Upgrades:

- **Dedicated circuits** for major appliances (fridge, oven, dishwasher)
- **GFCI outlets** near sinks and wet areas (required by code)
- **USB outlets** for charging stations
- **Under-cabinet wiring** for sleek task lighting
- **Smart switches and plugs** for automation

Talk to your electrician early to determine outlet counts and breaker needs.

✦ Fixture Styles and Placement Tips

Area	Fixture Suggestions
Over island	Pendant lights (2–3 evenly spaced)
Over sink	Recessed or directional lighting
Ceiling	Recessed LED grid or flush-mount fixture
Under cabinets	LED strip or puck lights
Inside cabinets	Glass-front lighting or automatic LEDs

Make sure there's **no dark corners** and shadows don't fall where you work.

📋 Lighting & Electrical Planning Checklist:

- General (ambient) lighting mapped and selected
- Task lighting planned for all work surfaces
- Accent lighting considered for visual appeal
- Electrical panel and circuit upgrades confirmed
- All outlet locations, switches, and GFCIs placed

Hiring Professionals vs. DIY

When remodeling your kitchen, deciding whether to **hire professionals or go the DIY route** is one of the most important choices you'll make. The right decision depends on your **skills, budget, timeline, and project complexity**.

🔧 When to DIY

If you're handy and eager to save money, tackling some elements of your remodel can be rewarding. DIY makes the most sense when the tasks are **non-structural, cosmetic, or lower risk**.

Common DIY-Friendly Tasks:

- Demolition (removing cabinets, flooring, backsplash)

- Painting walls or cabinets
- Installing backsplashes (especially peel-and-stick or tile)
- Flooring installation (vinyl plank, laminate, cork)
- Assembling pre-fab cabinets
- Minor plumbing (like replacing a faucet)

✅ Tip: Know your limits. A DIY job gone wrong can lead to **expensive repairs** later.



When to Hire a Pro

Licensed professionals ensure your project is **code-compliant, structurally sound, and safely completed**—especially in areas involving plumbing, gas, electrical, or permits.

Consider hiring pros for:

- Electrical rewiring or panel upgrades
- Plumbing reroutes or installations
- Custom cabinet design and installation
- Countertop templating and installation (granite, quartz, etc.)
- Appliance installation (gas ranges, built-in units)
- Structural work (moving walls, installing beams)

If your project value exceeds \$5,000–\$10,000 or involves multiple trades, a **general contractor** may be the best choice to coordinate everything.



How to Choose the Right Contractor

1. **Get multiple bids:** At least three written estimates with itemized costs
2. **Check references and reviews:** Ask for recent customer contacts
3. **Verify licensing and insurance:** Make sure they're fully credentialed
4. **Ask about timelines:** Include start and end dates in the contract
5. **Read the contract carefully:** Scope of work, payment schedule, warranty

- ✓ Avoid paying more than **10–20% upfront**, and set clear payment milestones.
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Combining DIY with Professionals

Many homeowners opt for a **hybrid approach**—doing simpler tasks themselves while hiring pros for technical work. This can **save money without sacrificing safety or quality**.

Example:

- DIY: Demolition, painting, backsplash
 - Pro: Cabinet installation, electrical, countertops
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Pro vs. DIY Planning Checklist:

- DIY tasks identified and within skill level
- Professional services scoped and budgeted
- Contractor estimates obtained and reviewed
- Permits and inspections planned (if needed)
- Contingency fund set aside for surprises

Final Checklist and Renovation Timeline

You’ve defined your vision, set your budget, chosen finishes, and mapped out your layout—now it’s time to **put it all into action**. This final section provides a complete **pre-construction checklist** and a sample **renovation timeline** to help you stay on track from start to finish.

Pre-Construction Checklist

Before demolition begins, make sure you’ve covered every critical detail:

Planning & Design

- Final floor plan approved
- Cabinet and appliance measurements verified
- Materials selected and ordered (countertops, flooring, tile)
- Lighting and electrical layout finalized

- Permit applications submitted (if required)

Budget & Contracts

- Detailed budget confirmed, with contingency buffer
- Contractor(s) hired with signed agreement
- Payment schedule and start date agreed upon
- Insurance confirmed for remodel protection

Kitchen Prep

- Temporary kitchen space set up (microwave, coffee maker, mini fridge)
- Fragile or personal items removed from nearby areas
- Floors protected and access paths cleared
- Dumpster or disposal arranged for demolition debris



Sample Kitchen Remodel Timeline

Kitchen renovations can take **4 to 12 weeks**, depending on size, scope, and complexity. Here's a basic outline:

Week 1: Planning & Ordering

- Finalize layout and design decisions
- Order cabinets, appliances, fixtures, and materials
- Apply for permits

Weeks 2–3: Demolition & Prep

- Tear out old cabinets, countertops, flooring
- Rough-in plumbing and electrical
- Inspect and repair subfloor, walls, insulation

Weeks 4–5: Installation

- Install flooring
- Set cabinets in place

- Begin electrical and plumbing hookups
- Template for countertops

Weeks 6–7: Countertops & Backsplash

- Countertops installed
- Sink and faucet connected
- Backsplash tile installed and grouted

Weeks 8–9: Finishing Touches

- Appliances installed
- Lighting and outlet covers added
- Final paint touch-ups
- Hardware and accessories installed

Week 10+: Final Walkthrough & Cleanup

- Inspect everything with contractor
- Confirm punch list is complete
- Deep clean and move back in

Pro Tip: Delays can happen. Stay flexible and **communicate weekly** with your contractor for smooth progress.

You're Ready to Remodel with Confidence!

With this guide, you've built the knowledge to tackle your kitchen remodel like a pro—from setting goals and choosing materials to hiring the right help and staying on schedule.

What to Include in Your Final Binder or Digital Folder:

- Floor plan and renderings
- All estimates, receipts, and contracts
- Appliance manuals and warranties

- Paint colors and material swatches
- Before-and-after photos!