kitchen remodel

Thriving and Surviving During a Kitchen Remodel




1'-4"
4'-10"
1'-4"
L4
STEP
3-2x6
3-2x6
BREAKFAST
HARDWOOD FLOORING
DISHWASHER
B
MARBLE OR GRANITE
SINK
KITCHEN
EXIST. MASONRY WALL
REF.
POCKET DOOR
REMOVE EXIST. WINDOW
DINING ROOM

Thriving and Surviving During a Kitchen Remodel

The kitchen is the epicenter of your home, and making the decision to remodel it is exciting and also a bit disconcerting. A kitchen remodel can be an arduous process, but it is definitely worth it. For new kitchens, there are certain steps you can take to make the renovation process less stressful, costly and time consuming. These include:

- Planning for Life Without a Kitchen
  - Dining Out and Takeout
  - Creating a Temporary Kitchen
  - Identifying Ares for Washing Dishes, Pots, Pans, etc.
- Packing Your Existing Kitchen
- Effective Project Planning
- Establishing a Realistic Timetables and Budgets
- Plan for Pets

CONTACT US

Thomas Michael Design Center
3127 Cranberry Highway
East Wareham,MA 02538

Phone : 508-295-1311
Email : info@tmkitchens.com
Web : www.tmkitchens.com



Planning For Life Without a Kitchen

Depending on the scope, a kitchen renovation can take several weeks to several months. Simply replacing what currently exists in the same footprint can take less time than expanding or reconfiguring space, ventilation, plumbing, electrical and structural components and systems.

Temporary Kitchen

Create a temporary kitchen in your garage, basement, utility room or other location to simplify eating at home during the renovation. You will minimize the expense of dining out and ordering takeout by creating a place to cook and store groceries. You may use a combination of the following to create a temporary kitchen:

- Grill
- Microwave
- Hot plate
- Camping stove
- Refrigerator (If you are replacing your existing refrigerator, the renovation provides a perfect opportunity to move the fridge to the basement, garage or other location that provides additional refrigeration space).
- Toaster oven
- Sandwich press
- Stick blender
- Pressure cooker and/or slow cooker
- Coffee maker
- Electric skillet
- Folding or portable tables and chairs
- Temporary trash and recycling bins

Your grill, toaster oven, microwave or camping stove offer functionality comparable to an oven. A pressure cooker or slow cooker enable you to make one pot meals that can satisfy even the most finicky of palates.

Before the renovation begins, make freezer-friendly dishes that are packed in individual serving sizes. Meals can be made in a few microwave minutes on demand. Several examples include pasta sauces, chili, casseroles, soup, meatballs, chicken cutlets and beef and turkey burgers.

Don't be afraid to reach out to nearby family members or neighbors and ask to "borrow" their kitchen occasionally to restock your supply of freezer meals or to make a fresh meal that can be shared with family or neighbors.

If you are replacing your existing cabinets, have your contractor install several of those that you are replacing in your temporary kitchen space or another part of the home. You can use that space to store snacks, canned goods, small appliances, cooking utensils and cookware and other items you will regularly use to prepare meals in your temporary space. If it is not practical or possible to use the cabinets you're replacing in a temporary kitchen or other space, consider investing in under bed-boxes to hold silverware, coffee cups and other small items.

If you are losing countertop space necessary for meal preparation, ask your contractor to place a piece of plywood on sawhorses in your temporary kitchen area, which can be used as a countertop and a place for your coffee pot and other small appliances.

Dish washing does not have to be a challenge during a renovation. Determining where you are going to wash dishes and cookware may require a little creativity. Many of our clients have used basement utility sinks, outdoor decks or spare bathrooms as washing stations. A key is to reduce the number of dishes, pots and pans, utensils, etc. that need washing. Using biodegradable plates, bowls and cutlery and preparing food on a grill or in a toaster oven eliminates much of the dish washing commonly required with meal prep.

Dining Out and Takeout

Regardless of the timetable, living without a kitchen can be hectic and unsettling. Dining out and ordering takeout become appealing when you don't have access to a complete kitchen. Include an estimate of dining and takeout expenses in your renovation budget.

To help reduce the impact that dining out can have on your budget, subscribe to different services that offer coupons and specials from local restaurants and eateries. If your town has a restaurant week, schedule your renovation to coincide with that event and make reservations early. Consider planning a vacation during your renovation not only to negate the need to prepare meals, but also to take a break from construction activity.

Packing Your Existing Kitchen

Building a new kitchen is the perfect opportunity to curate kitchen equipment, utensils, small appliances, dishes and anything else that you store in your existing kitchen. Sort your kitchen gear into three categories:

1. Items you will need to store.
2. Items you will need to use in your temporary kitchen.
3. Items you want to recycle/donate/dispose of.

Avoid the temptation of keeping items such as stand mixers and waffle irons as part of your temporary kitchen. Stick to the essentials and store everything else. Label everything you are storing because it will make it easier when you unpack. Find a storage area that is out of the way of construction activity.

Effective Project Planning

An experienced and professional designer and showroom can help you develop an effective design and plan that saves time and money and avoids undue stress levels. Once you make decisions, stick to your guns. Don't start demolition until all of the products and finishes you need are specified and an order schedule is established. When you change your mind, you delay the project's completion and increase your cost. Recent industry surveys found changing scope during the course of a renovation is the reason why 33 percent of kitchen renovations exceed their budgets.

A kitchen renovation requires a number of trades that include general contractors, electricians, plumbers, tile and/or stone installers, appliance installers and others. We recommend you depend on a single source to coordinate and manage the entire project. Relying on multiple vendors can be penny-wise and dollar foolish. Working with multiple suppliers for appliances, cabinets, countertops, lighting, etc. takes more time, is almost impossible to coordinate and will almost always cost more than working with a single source that can put all the pieces of the puzzle together and maintain





an agreed-to budget. Either way, expect to have a number of strangers entering your home to work on your new kitchen.

Also, ask your contractor to develop a plan for controlling dust, debris, noise and working hours and protecting other parts of your home that may need to be accessed as part of the kitchen renovation.

Establish a Realistic Timetable and Budget

Because there are so many factors to consider, many homeowners have a difficult time setting a budget for their kitchen remodel without the help of a professional. Sure, you could search the Internet or watch home improvement television for estimates and ideas, but those sources are riddled with misinformation and misrepresentations. One "expert" claims that the average price of a kitchen remodel is $21,000; another "expert" writes that the average cost of a mid-range renovation is $63,000 and a third tells you that an upscale full renovation will be around $125,000. There are too many variables to exclusively use online resources to estimate product and project costs. It is similar to trying to estimate the cost of a new car without knowing the model, the make and special features.

While they are great sources of inspiration, home improvement television shows aren't good resources when it comes to budgeting and planning as they generally do not account for the cost of labor in their budget estimates and have unrealistic timetables. If you are scratching your head, you are not alone.

An experienced designer and showroom can help develop a realistic budget based on your goals, needs, desires and resources. As a rule of thumb, a new kitchen will cost between 10 and 20 percent of the value of your home with the variance determined by the following:

- Goals of the remodel
- Size of the kitchen
- Scope of the renovation
- Quality and type of materials and finishes selected
- Quality of the renovation plan
- Quality of plan implementation

The unexpected can and often does happen in a renovation. Always budget for a contingency, because you never know what may be uncovered when demolition begins. We recommend a 20 percent contingency to account for possible code upgrade requirements or unexpected obstacles. The good news is that if the unexpected occurrences are minor, you won't have to spend what you budgeted and if you do encounter unforeseen or unanticipated conditions, you are prepared.

Plan for Pets

Create a space in your home for your pets so that they are out of the way of the construction zone where they can access their food and water. You may need to invest in baby gates or a crate.

Maintaining a positive attitude and a good sense of humor help. Remember that the inconveniences you experience during the renovation process are temporary and the reward of having a brand-new kitchen that serves as the epicenter of your home is long lasting and priceless.

