

# Kitchen Renovation Checklist



**KITCHEN GALLERY**

PREMIUM QUALITY - AFFORDABLE KITCHENS

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# Contents

1. Planning Stages	Page 1
Why renovate?	
Current and future kitchen requirements	
Key questions to answer	
2. Design	Page 2
Design considerations	
Size of available kitchen space	
Work triangle	
Kitchen layouts	Page 3
Galley Kitchen	
L Kitchen	
Single Line Kitchen	
U Kitchen	
Island Kitchen	Page 4
G Shaped	
Storage	Page 4
Special cabinet designs for specific storage items	
Key questions to answer	Page 4
3. Finances	Page 5
Budget	
Beware of over capitalising	
Key questions to answer	

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# 1. Planning Stages

## Why renovate?

Renovating is an exciting and busy time. Ideas, plans, designs, budgets, architects, builders, and councils are just some of the aspects you will encounter during your renovation. But, don't be put off by it. The end result of having your home dramatically transformed into what you wanted is an exhilarating experience, and the sense of achievement is brilliant. We have all heard the horror stories of home renovations taking twice as long and costing twice as much as planned, but with a little forethought, a bit of research, good planning, and some help from us, you will be well on your way to the home of your dreams! So let's get going...

The two main reasons people renovate are:

1. To add to the comfort, use and value of the home.
2. To tidy it up to sell.

Renovating can be a costly and inconvenient business. Before you launch into renovations, take time to consider whether the expense and disruption is justified.

If you intend staying in the home you may want to:

- Add extra space to accommodate an expanding family, or simply to add a sense of spaciousness.
- Add rooms for special purposes, such as an office or games room.
- Change the configuration of the house for better flow, ease of use or orientation to sun and views.
- Update and remodel to give the house a fresher, more modern look – this could involve major changes such as taking out walls to enlarge a room, putting in a new kitchen, or installing new wallboards and ceilings. Or it could simply be a matter of painting or wallpapering.
- Restore the house to its original style (while adding modern features in some areas, like the kitchen and bathroom).
- Add value to increase your investment.

If you are renovating to sell, it is likely that you'll want to give the house an inexpensive makeover to freshen it up and make it more attractive to buyers. For example, repainting, repapering, or changing dated or damaged fixtures, such as a cracked basin in the bathroom. You need to consider the tastes of potential buyers, which really means keeping everything fairly neutral to appeal to a wider range of people. Not everyone warms to bright feature walls or pink bathtubs.

Renovations that will increase the appeal of your home may include painting the kitchen and bathroom, or putting in some decking to give an indoor-outdoor flow and an increased sense of space or some landscaping. Don't spend money that you won't get back in the sale price. Ask a real estate agent for ideas to increase the house's appeal, and how much you should spend without overcapitalising.

Take care to renovate to the existing style of the house and neighbourhood. People search in particular neighbourhoods because they like the age and style of houses found there. Giving your older villa-style house a very modern aspect, which is inconsistent with the other houses in the street, will lessen the range of potential purchasers.

## Current and future kitchen requirements

Experience has shown that most people keep a kitchen for approx 20 years. That's why it pays to carefully consider your needs and wants before you venture out to buy a kitchen. You will spend a great deal of time in the kitchen, therefore it should be looked upon as an enjoyable place and somewhere you want to be.

When planning for your dream kitchen it's a good idea to consider:

- Size of your household
- Lifestyle, cooking and eating habits
- Shopping habits
- Kitchen function (entertainment, dining, working kitchen)
- Body heights (to determine the optimal work heights)
- Right handed and/or left handed people (important for the proper zone layout)
- Types of items to be stored in the kitchen

Take some time to ponder the following questions to get your kitchen planning underway. It will help clarify your likes, dislikes and lifestyle. Your job is to get really clear about your requirements so that designers can translate this into a beautiful, functional kitchen that suits your individual needs and tastes.

## Key questions to answer:

- What do you want and what do you need. Decide what is necessary for your renovation project and what would be nice to have so you know what can easily be cut out if the budget becomes tight during the renovation.
- Is there a deadline for your renovations? Do you know when you would like the renovations to begin or when you would like them completed. Can you renovate in stages or does it need to be done all at once.
- Decide on a budget
- What things are a "must" and what's a "nice" to have?
- What drives you NUTS about your existing kitchen?
- What are your pet hates?
- What do you LOVE about your existing kitchen?
- What do you think is MOST IMPORTANT in a kitchen?
- What style, look or feel do you want your kitchen to create?

## 2. Design

Whether you need a designer to design and draw up plans really depends on the extent of work being done. Major renovations involving moving walls around, adding new rooms or having a new kitchen put in will benefit from the design expertise of an architect, architectural designer or architectural draughtsperson.

Their ideas can help to maximise floor space, aspect to the sun, and flow. They can also advise on materials and special design features, such as making the best use of natural light, heat and other energy efficiency aspects.

With a few exceptions, major work is going to need building consent. The building consent application will require plans and specifications to be attached. A designer can prepare these for you.

Finding a designer - go to [www.mydreamkitchen.co.nz](http://www.mydreamkitchen.co.nz)  
For major renovations and alterations, finding a good designer should be carried out as carefully as if you are having a whole house built.

If you are having a bathroom or kitchen renovated, you can use the specialist services of kitchen and bathroom designers. Some offer a design service only but others can offer a service which includes all or some of the following:

- A consultation at your home.
- Bathroom/kitchen design service.
- Strip out of existing fittings.
- Installation of new fittings.
- Plumbing work.
- Electrical work.
- Paint and paper finishing.
- Complete tile services.
- Payment and finance options.

### Design Considerations

#### Size of available kitchen space

This is the most important information as the available space is the starting point from where the new kitchen is defined. However, the layout of the kitchen space is not the only thing to consider. You should also take into consideration important aspects such as:

- Connection requirements (electricity, water etc.)
- Dimensions and sill height of window
- Alternative storage space in the house
- Position of table (if applicable)
- Kitchen area (length, width, height of room)

### Work Triangle

Having a good layout for your kitchen is important, because the kitchen should be an efficient and pleasant area in which to prepare meals and do related tasks. Understanding the kitchen work triangle concept and the basic kitchen layouts is a valuable starting point for having a good kitchen design that you like.

The kitchen work triangle consists of the distance between the sink, refrigerator and range or cooktop. Each one of these areas becomes a focal point in the kitchen and forms the three points of a triangle with different distances between them. Done correctly, the kitchen work triangle provides the most efficient food preparation area layout in the kitchen.

Whether you're remodeling an existing kitchen or building a new one, an efficient design means that your work triangle minimizes the number of steps the cook must take between the three areas during meal preparation and cleanup.

The total distance from the sink to the stove to the refrigerator and back to the sink should be not less than 3.6 metres total nor more than 8.5 metres. Each triangle leg should measure between 1.2 and 2.7 metres in length. The kitchen isles should be at least 1.2 metres wide to allow people to move around easily and for appliances to be opened with ease.



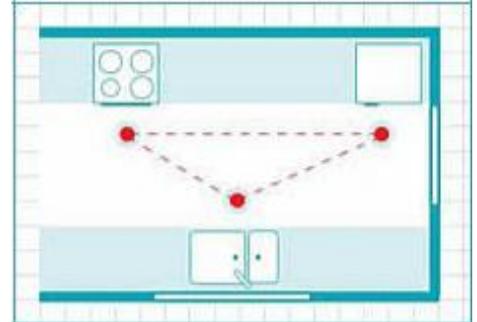
## Kitchen Layouts

When selecting the floor plan for your kitchen, here are basic kitchen layouts to consider:

### Galley Kitchen

A walk-through kitchen design, featuring cabinets on two sides. The Galley design or corridor kitchen is common in many apartments and open-plan layouts. Space is limited, so try and optimise or consolidate your benchtop areas.

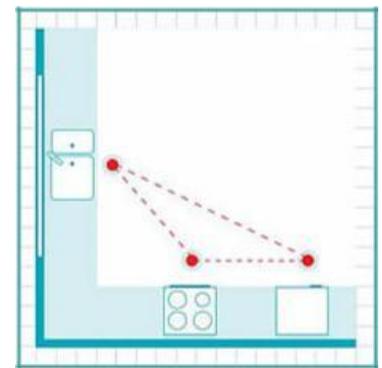
Be careful of your appliance location. You do not want to have your appliances when opened, block any exits or not be able to open fully because of cabinetry. Try and use pull-out wall cabinets to conserve space. Economise space with floor and wall cabinetry and try and plan for overhead microwaves or look for the new models that pull out like drawers.



### L Kitchen

One line of cabinets placed around a corner. L Shaped kitchen designs are great for small spaces and open-plan rooms.

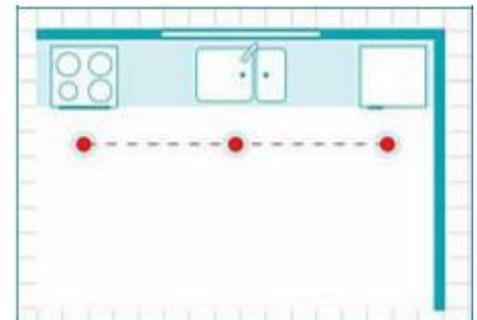
This kitchen design locates all appliances and counter space along two walls in the corner of the kitchen space at approximately a 90 degree angle. An L shaped kitchen design allows for a compact workspace while freeing up much needed space for a dining area or storage.



### Single Line Kitchen

In this layout the sink, cooking range and refrigerator are placed in a single line as per the desired order that fulfills your needs better.

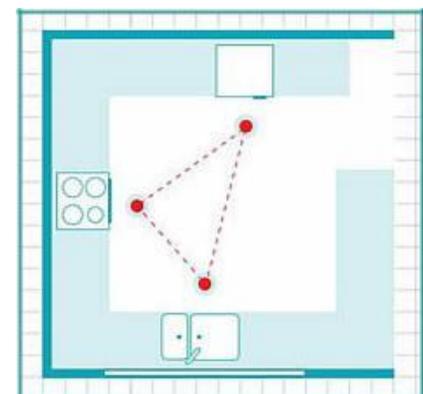
You can have your sink placed in the midst of the counter opposite to the longest wall of the kitchen and this arrangement will result you in increased efficiency while cooking. This layout offers a free workspace that is not overcrowded and on the other hand is not widespread so that you waste your time and energy in going one place to another. The work triangle is placed in a straight work line along with a wall and all the three major kitchen constituting factors in the same line.



### U Kitchen

A U shaped kitchen design usually has one entrance and all counter space and appliances are built into a U shape. The kitchen triangle concept is definitely recommended as to create good flow between appliances.

U-shape kitchens are often designed with a view through a wall or opening between rooms. This effect is great for small spaces such as flats or apartments as it will open up your kitchen to the rest of your home. If you are planning a U-shaped kitchen design where an opening exists in a wall, be aware not to sacrifice cupboard space and electrical outlets when taking that wall out. If you are unsure whether this wall is a load bearing wall, refer to your building plans or better yet seek professional advice.



## Island Kitchen

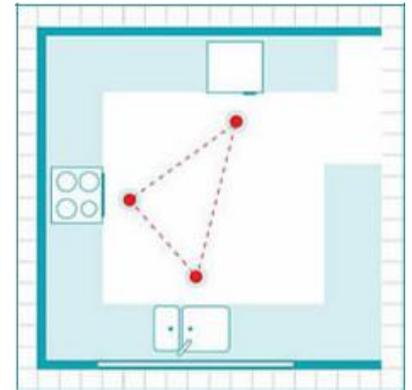
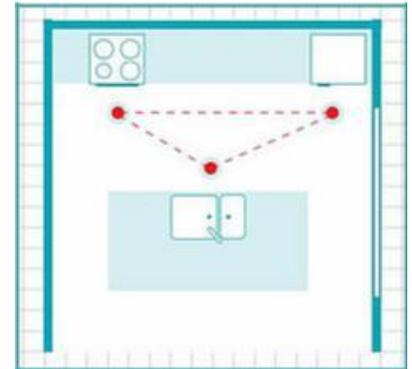
Adding an island is the most common way to achieve multiple work centers in a kitchen. An island suits many modern house styles where there is enough space and can provide several small work stations along its perimeter. It is also a great place to present a buffet when entertaining.

The provision of an extra sink in the kitchen is a great way to create an extra work station and greater versatility for two or more people working in the kitchen.

## G shaped

All counter space and appliances are built into a G shape with one entrance and extended benchtop/breakfast bar creating the 'G' shape. The work triangle concept is recommended to create good flow between zones.

G-shape kitchens are designed with a opening between rooms. This design is great for open plan spaces as it creates a definition between rooms such as the kitchen and dining room.



## Storage

When designing your dream kitchen it is key to consider your storage space, along with ample countertop space. The first place to look for extra storage space is your corners. In small, tight kitchens a blind corner cabinet can be used to get the most use out of the corner. However, to get the most efficient use of the corner space a lazy Susan corner cabinet or easy reach cabinet should be used. These cabinet options maximize the corner space while allowing easy entry to its contents. Or try adding rollout trays in your base kitchen cabinets to help access your pots and pans, or in your pantries in order to reach cans and dry goods more easily.

### Special cabinet designs for specific storage items

#### Pantry Units

A new kitchen should create more storage space, improve workflow, as well as look good. Make sure you use quality fittings in your kitchen, some of the following storage solutions are great options:

#### Soft close hinges

Hinges that are designed with a mechanism that prevents a kitchen cabinet door from slamming!

#### Push Release Cupboards

'Push to open' cabinet hinges are used where the design calls for a clean line, without the need for handles.

#### Under the bench rubbish bins

A practical solution to help cope with kitchen waste while keeping your bin hidden.

#### Sliding Doors and Blind and Retractable Pantries

These pantry systems eliminate wasted space.

#### Butlers Pantry

Used as an out of the way preparation space, a spot to hide dirty dishes after a meal, a place to have small appliances at the ready, or for extra storage, the butler's pantry is an asset to any home plan.

#### Concealed Fridges and Dishwashers

Appliances fitted behind cabinetry, creating a more streamlined effect.

#### Utensil trays and Wine Racks

A place for everything – everything in place.

### Key actions or questions to answer:

- Plan the projects, room by room
- Collect pictures of designs you like through magazines, brochures and websites
- Discuss your requirements a kitchen retailer or designer depending on your budget and requirements.
- Ask your selected kitchen retailer or designer for examples of their previous work
- Research different product options for cabinetry and benchtops to make sure that you have the right one for your requirements and lifestyle
- Do you have a clear idea of what changes you want to make
- Do you want to consider issues such as energy saving and environmentally features in your renovations?
- Have you got professional advice on what changes would genuinely add value to your home?
- Have you considered the future and how your needs will change over time?
- Settle on a final design

## 3. Finances

### Budget

Budget, the word everyone hates! But, of course, a very necessary part of the whole process. After you have gathered all your ideas and wish list, it is time to realistically assess how much you can afford to pay. You may have to slightly reign in some ideas that you were thinking of so that you can get the job done!

Remember that once your home is done - especially if a major home overhaul is completed, that ancillaries such as landscaping, fences and retaining walls may start to look a little shabby when compared to your newly refurbished home - so you may want to keep some money aside to spruce these up too.

You may also want to book in and consult with a finance expert to help you if you require finance to complete your renovation. When banks loan to clients carrying out renovations the requirements can be a little different to simply lending to purchase a property - you don't want to get halfway through your renovation, want to borrow more money and be rejected. It is prudent to check on all these aspects first.

House Value	Kitchen Value	% of Home
\$200 - \$450,000	\$15 - \$30,000	7 - 10%
\$450 - \$750,000	\$20 - \$48,000	5 - 8%
\$750,000+	\$30,000+	4 - 6%
If you are renovating your whole house then a rule of thumb is to utilise approximately 10% of the total amount on your kitchen		
Budget guide includes all trades, appliances and lighting		

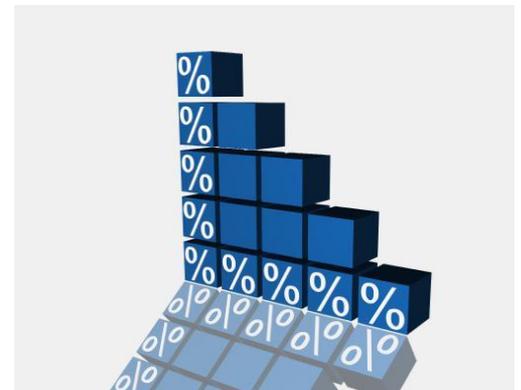
### Beware of overcapitalising

If you don't intend selling, the money you spend on renovating will be an investment in the comfort and enjoyment of the house. Whether you increase the value of the home may not be an important factor in how much you decide to spend.

However, it is easy to get carried away with the excitement of doing up a home and overcapitalise by spending money that can never be recouped if you do end up having to sell. You may regret the \$60,000 kitchen you put into your \$200,000 house should unexpected life changes occur, such as a marriage breakdown, or a business failure. It may be money you never get back if you have to sell and apportion the proceeds.

Make sure you take a look at the value of your land as well when deciding on an amount to spend on your property. It may help to get a valuer around to value your property and get their advice on what the maximum they believe you should spend on a renovation. You will then have something to gauge your initial investment figure by.

If your house needs a great deal of work to get it how you would like, decide whether you want to go to all the trouble and expense, or whether it would be better to sell and buy something more suited to your needs.



### Key Questions to answer

- Does the final design fit within your budget? Be realistic about how much you can afford to spend.
- How will you finance the project?
- If you are borrowing, have you checked your allowances and requirements with your bank or finance company?
- Do you need to set aside separate budgets for associated costs, such as possible alternative accommodation and insurance?