

...Better by Design

KITCHEN PLANNING GUIDE

Name(s)Residence Address				
Residence phoneJobsit			e phone	
Phone #'s forWork phon		Work phone	Cell phone	
			Cell phone	
Clie	nt's fax number if a	vailable		
Client's e-mail address			E-mail or phone preferred (circle one)	
Architect / Interior Designer phone number			Cell phone	
Builder's phone number			Cell phone	
		Design Planning I	nformation	
1.	Is this a plan for a	new home, a remod	el kitchen or an addition?	
2.	Have you ever—	remodeled a home before _	? built a new home before?	
3.	Do you have anot	her facility to use during the	remodeling?	
4.	Will you need assistance with installation?			
5.	Is there a particula	ar completion date for the pr	oject?	
6.	What is the main	reason you are planning to i	nvest in a new kitchen?	
7.	Has anyone else	assisted you with the planning	ng of this kitchen?	
8.	How did you happen to choose us for assistance?			
9.	Do you have a scrapbook of ideas or pictures we may discuss?			
		them available at our next m		
11.	How many house	nold members? Adults	Children (ages) Pets (type)	
12.				
13.			w tall are they?	
			hes, i.e. desserts, main course, etc	

15. Will they have any special physical requirements we should be aware of?			
What improvements on the current/past kitchen should we consider for your new one?			
17. Do you entertain frequently? If so, formally or informally			
18. Will the room serve additional purposes, i.e. laundry, hobbies, wine/alcohol bar,			
computer station, television, other?			
19. Will meals be served in the kitchen? Total to be served at one time? What			
type of eating area have you considered, i.e. freestanding table, counter bar area,?			
If you are considering a counter bar how many people should it seat?			
20. If possible do you desire storage for tall items such as brooms, mops, etc.?			
21. What is your cycle of food shopping?			
22. What new appliances are you considering for your new kitchen?			
Oven: single double Cooktop separate from oven Range/Stove			
Ventilation system Garbage Disposal Barbecue grill Microwave			
Wine chiller Compactor Espresso machine Warming drawer			
Refrigerator: side-by-side freezer on top freezer on bottom			
Water filter Hot water dispenser Soap dispenser Dishwasher			
23. What appliances if any are you planning on retaining for use? Please list:			
24. What type of service are you planning? Gas/Propane Electric			
25. What other cabinet accessories are you considering for your new kitchen?			
Tray storage Spice storage Lazy susans Roll-out shelving			
Bread bin Cutlery dividers Towel bar Recycle/Waste bins			
Tilt-down sink trays Cutting surfaces Glass doors wine rack			
Small appliance storage Knife storage			
27. Do you have any special storage needs, i.e. Kitchen Aid mixer, pasta machine, table			
linens?			
26. Do you have any color preferences?			
Any colors you do not like?			
28. Do you have a preference for single control faucets or separate hot and cold?(circle one)			
29. Do you have any preference in countertop material?			
30. Do you have any preference in flooring material?			

Every project has a range of investment based upon the materials selected and the degree of labor involved to accomplish the project. To assist you in getting the most from your project it is necessary to have a range of investment that you are considering. If you have not determined what that range might be I will happy to answer your questions and assist you at our next meeting.
Please note any ideas or questions as they arise and we will address them at our next meeting.
Better Kitchens, Inc. 7640 N. Milwaukee Ave.

31. Do you have any preference in wall covering?

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