

HAMILTON'S

FREE Kitchen Planning Guide



DREAMING ABOUT A NEW KITCHEN?

Get your hands on our kitchen wish list!

Which layout
works best
in your kitchen?

P. 5



What's Inside?



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- 02** Kitchen Wishlist: assess the pros and cons of your current kitchen to determine what you need and want!
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- 05** Floor Plan Ideas: determine what space will work best for you and your family.
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- 06** Surviving Without a Kitchen: tips on how to get home-cooked meals and not spend too much money on take-out food.
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KITCHEN

Wish List

DETERMINE YOUR STYLE

What do you love about your current kitchen?

What would you most like to change?

Describe your dream kitchen:

What colors do you like?

How would you describe your decorating style?

Do you want to include multiple workstations?

Do you want your kitchen to be open to the family room?

Number of household members:

How many times per month do you entertain?

Do you host large events or small gatherings?

KITCHEN

Wish List

KITCHEN ACTIVITIES

COOKING

	Yes	No
Light cooking (fast meals, easy preparation)	<input type="checkbox"/>	<input type="checkbox"/>
Family cooking (large meals, partially from scratch)	<input type="checkbox"/>	<input type="checkbox"/>
Gourmet cooking	<input type="checkbox"/>	<input type="checkbox"/>
Baking	<input type="checkbox"/>	<input type="checkbox"/>
Entertaining (serving outside the kitchen)	<input type="checkbox"/>	<input type="checkbox"/>
Cooking parties as entertaining	<input type="checkbox"/>	<input type="checkbox"/>

DINING

	Yes	No
Informal dining for fewer than 6	<input type="checkbox"/>	<input type="checkbox"/>
Informal dining for 6 or more	<input type="checkbox"/>	<input type="checkbox"/>
Formal dining	<input type="checkbox"/>	<input type="checkbox"/>

STORAGE BY ITEM TYPE

FOOD/BEVERAGES

	Yes	No
Staples, canned good	<input type="checkbox"/>	<input type="checkbox"/>
Fruits, vegetables	<input type="checkbox"/>	<input type="checkbox"/>
Spices, oils, vinegar	<input type="checkbox"/>	<input type="checkbox"/>
Coffee, espresso, tea	<input type="checkbox"/>	<input type="checkbox"/>
Wine	<input type="checkbox"/>	<input type="checkbox"/>
Other: _____		

COOKWARE

	Yes	No
Bakeware	<input type="checkbox"/>	<input type="checkbox"/>
Pots and pans	<input type="checkbox"/>	<input type="checkbox"/>
Measuring cups, spoons	<input type="checkbox"/>	<input type="checkbox"/>
Specialty utensils, such as funnels	<input type="checkbox"/>	<input type="checkbox"/>
Cookbooks, recipes	<input type="checkbox"/>	<input type="checkbox"/>
Small appliances	<input type="checkbox"/>	<input type="checkbox"/>
Other: _____		

DISHES/SERVING

	Yes	No
Everyday dinnerware, glassware	<input type="checkbox"/>	<input type="checkbox"/>
Table linens, napkins	<input type="checkbox"/>	<input type="checkbox"/>
Special-occasion dinnerware, glassware	<input type="checkbox"/>	<input type="checkbox"/>
Flatware	<input type="checkbox"/>	<input type="checkbox"/>
Serving pieces (platters, tureens, pitchers)	<input type="checkbox"/>	<input type="checkbox"/>
Other: _____		

OTHER

	Yes	No
Paper Goods	<input type="checkbox"/>	<input type="checkbox"/>
Food Storage containers/wraps	<input type="checkbox"/>	<input type="checkbox"/>
Pet food and Supplies	<input type="checkbox"/>	<input type="checkbox"/>
Cleaning products	<input type="checkbox"/>	<input type="checkbox"/>

OTHER KITCHEN ACTIVITIES

	Yes	No
Office/computer work	<input type="checkbox"/>	<input type="checkbox"/>
Crafts	<input type="checkbox"/>	<input type="checkbox"/>
Sewing	<input type="checkbox"/>	<input type="checkbox"/>
Homework	<input type="checkbox"/>	<input type="checkbox"/>
TV Viewing (in kitchen or from kitchen area)	<input type="checkbox"/>	<input type="checkbox"/>
Listening to music	<input type="checkbox"/>	<input type="checkbox"/>
Displaying collections	<input type="checkbox"/>	<input type="checkbox"/>
Growing herbs/plants	<input type="checkbox"/>	<input type="checkbox"/>

STORAGE ACCESSORIES

BASE CABINETS

	Yes	No
Full-extension sliding shelves	<input type="checkbox"/>	<input type="checkbox"/>
Hinged swing-out wire shelf units (for blind corners)	<input type="checkbox"/>	<input type="checkbox"/>
Lazy Susan system (for corner cabinet)	<input type="checkbox"/>	<input type="checkbox"/>
Door-mount racks for food pantry	<input type="checkbox"/>	<input type="checkbox"/>
Slide-out racks/bins for trash and recycling	<input type="checkbox"/>	<input type="checkbox"/>
Dedicated racks for pots and pans, with lid dividers	<input type="checkbox"/>	<input type="checkbox"/>
Controlled-close drawer systems	<input type="checkbox"/>	<input type="checkbox"/>
Deep pegged drawers	<input type="checkbox"/>	<input type="checkbox"/>

WALL CABINETS

	Yes	No
Pull-down overhead shelf systems	<input type="checkbox"/>	<input type="checkbox"/>
Flip-down cookbook shelf mounted to underside	<input type="checkbox"/>	<input type="checkbox"/>

MISCELLANEOUS

	Yes	No
Backsplash rack system for utensils and spices	<input type="checkbox"/>	<input type="checkbox"/>
Ceiling-mount pot rack	<input type="checkbox"/>	<input type="checkbox"/>
Cabinet for TV	<input type="checkbox"/>	<input type="checkbox"/>
Other: _____		

KITCHEN

Wish List

PHYSICAL PROPERTIES

VENTILATION/LIGHTING

	Yes	No
Chimney hood	<input type="checkbox"/>	<input type="checkbox"/>
Custom insert	<input type="checkbox"/>	<input type="checkbox"/>
Downdraft	<input type="checkbox"/>	<input type="checkbox"/>
Island hood	<input type="checkbox"/>	<input type="checkbox"/>
Microwave-hood combination	<input type="checkbox"/>	<input type="checkbox"/>
Undercabinet hood	<input type="checkbox"/>	<input type="checkbox"/>
Pendant lights	<input type="checkbox"/>	<input type="checkbox"/>
Recessed lighting	<input type="checkbox"/>	<input type="checkbox"/>
Skylight	<input type="checkbox"/>	<input type="checkbox"/>
Task lighting	<input type="checkbox"/>	<input type="checkbox"/>
Accent lighting	<input type="checkbox"/>	<input type="checkbox"/>
Other: _____		

LARGE APPLIANCES

_____	Conventional oven
_____	Convection oven
_____	Microwave oven
_____	Steam oven
_____	Cooktop
_____	Freestanding range
_____	Slide-in range
_____	Warming drawer
_____	Refrigerator
_____	Freexer
_____	Refrigerator drawer
_____	Wine cooler
_____	Dishwasher
_____	Dishwasher drawers
_____	Washer
_____	Dryer
_____	Washer-dryer combination

BUDGET PLANNING

MONEY MANAGEMENT

	Yes	No
I plan to do some of the work myself	<input type="checkbox"/>	<input type="checkbox"/>
I plan to do the decor, paint, etc. myself	<input type="checkbox"/>	<input type="checkbox"/>
I plan to do all the work at once	<input type="checkbox"/>	<input type="checkbox"/>
I plan to do the work and replace items in stages	<input type="checkbox"/>	<input type="checkbox"/>
This is the realistic total I hope to spend: \$ _____		
This is the absolute most I can spend: \$ _____		

SMALL APPLIANCES

_____	Blender
_____	Bread machine
_____	Coffee grinder
_____	Coffeemaker
_____	Electric frying pan
_____	electric griddle
_____	Electric toaster
_____	Electric wok
_____	Espresso/cappuccino machine
_____	Food dehydrator
_____	Food processcor
_____	Hand mixer
_____	Ice cream/sorbet maker
_____	Indoor grill
_____	Juicer
_____	Pasta machine
_____	Popcorn popper
_____	Slow cooker
_____	Stand mixer
_____	Toaster
_____	Toaster oven

NOTES:

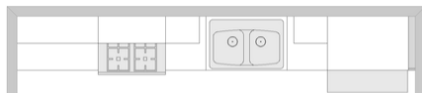
KITCHEN Spaces

FLOOR PLAN IDEAS

Use these sample floor plans to gather ideas about the placement of elements. How you use your kitchen should be your guide in how you design your space. If you'll have multiple people cooking in your kitchen regularly, you might want to consider designing the room in a zone or workstation type setup.

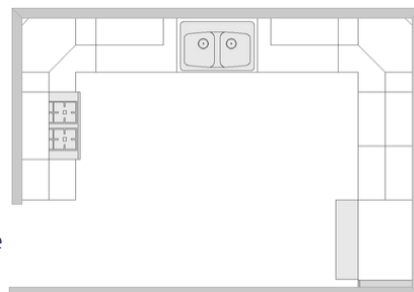
SINGLE WALL

This is considered a space-saving plan. It works best when the sink is centered on the wall and bordered by the refrigerator and the cooktop/range. If able, allow 4 feet of counter on each side of the sink to provide plenty of space for preparing food and cleaning.



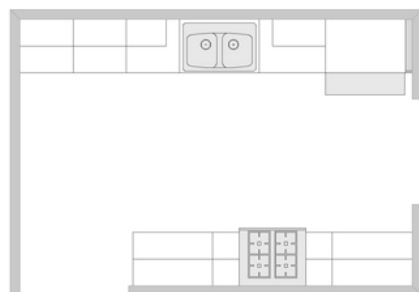
U SHAPE

This floor plan is most efficient with one workstation on each of the three walls. The main cook can easily transition from one station to another, while the second cook shares one of the workstations. The base of the U should be at least 8 feet long.



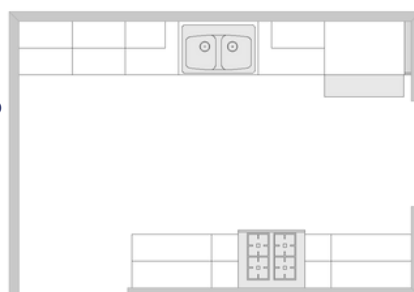
TWO WALL GALLERY

Parallel walls contain 3 workstations. This plan lets the cook move between areas with ease, but traffic will interfere unless there is 4 feet of space between counters. Ideally, the sink and the refrigerator on one wall and the cooktop on the other.



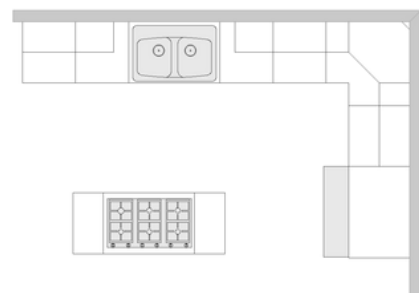
U-SHAPED WITH ISLAND

installing a sink or cooktop in the island allows multiple cooks to work at the same time. Plan for 42 inches or more of space from the island to cabinets.



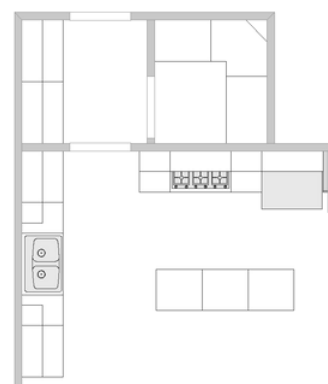
L-SHAPED WITH ISLAND

With workstations on two adjacent walls, this plan is perfect for those wanting to include an island. This plan works best in a 10X10 foot or larger room. Enjoy plenty of space without running into others in the kitchen with this plan.



MULTIPLE WORK ZONE KITCHEN

This plan features two walls and an island in the work core, this kitchen offers multiple prep areas so two cooks can cook seamlessly together. A butlers pantry and walk-in food pantry offer tons of storage and additional prep and entertaining space close by to primary cook zones.



SURVIVING WITHOUT A KITCHEN DURING YOUR REMODEL

- Plan on setting up a temporary kitchen in some place like your garage, basement or utility room (ideally, someplace with a sink). Before you get rid of your old cabinets, have your contractor place a few in your temporary kitchen. If the counters don't have a countertop anymore, lay plywood on top so you'll at least have a work surface.
- Set up a bulletin board to track the remodeling progress. Take photographs often, and make a checklist and a calendar so you can cross off each step as it happens. It'll help keep your frustration down if you can see that you're getting to your end goal – a new kitchen.
- Keep commonly used kitchen items in clear plastic storage containers and label them accordingly. Box up stuff that you use only occasionally and store out-of-the-way.
- If you're still going to have a freezer during the remodel, make some big meals ahead of time and freeze them in smaller portions. This way you can defrost single-meal portions and reheat them in the microwave.
- If you're lucky enough, your remodel will take place in warmer weather during barbeque season. If you're worried about putting your cookware on the grill, rub bar soap on the bottom and sides of your pots and the black soot from the grill will easily wash off.
- Start clipping restaurant and take-out coupons before your remodel starts. If you plan and budget for dining out you'll have more money to invest in your remodel.
- Spread a plastic tablecloth on the floor of your living room or den. The best thing about indoor picnics: no ants.
- Invest in a camping cook stove. Better yet, borrow one from a friend or check online to see whether you can get a secondhand one cheap.
- Put away breakables and valuables in rooms adjacent to the kitchen. Stuff in the next room may even suffer damage during construction or when work crews are carrying equipment in and out.
- Map out the path the contractors will take from your door to the kitchen and protect those floors by laying down carpet scraps, old rugs or plastic drop cloths.

KITCHEN MAKEOVERS

Find inspiration and ideas for your next remodeling project. Check out our projects on our website!



WE'RE ON PINTEREST AND HOZZ!

Find kitchen inspiration on our "Dream Kitchens" board on Pinterest and Houzz! For more kitchen ideas and makeover ideas check out our project gallery on our website!

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