Kitchen Planner

We Also Have Store Locations In...

<table>
<thead>
<tr>
<th>Location</th>
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<tbody>
<tr>
<td>Ballston Spa</td>
<td>518.885.5311</td>
<td>Perth</td>
<td>518.883.9663</td>
<td>Granville</td>
<td>518.642.2855</td>
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<td>Queensbury</td>
<td>518.792.8601</td>
<td>Norwich</td>
<td>518.337.9322</td>
<td>Schroon Lake</td>
<td>518.532.7404</td>
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<tr>
<td>Schuylerville</td>
<td>518.695.3242</td>
<td>Hamilton</td>
<td>315.824.2233</td>
<td>Delhi</td>
<td>607.746.2386</td>
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<td>Hoosick</td>
<td>518.686.7391</td>
<td>Plattsburgh</td>
<td>518.561.2691</td>
<td>Sherburne</td>
<td>607.674.2533</td>
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<td>Warrensburg</td>
<td>518.623.3281</td>
<td>Ray Brook</td>
<td>518.891.2216</td>
<td>New Berlin</td>
<td>607.847.6101</td>
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<td>Delmar</td>
<td>518.439.9968</td>
<td>Burlington, VT</td>
<td>802.863.3428</td>
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<td>East Greenbush</td>
<td>518.477.7503</td>
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Kitchen planning isn’t rocket science, but it does take some homework before you start.

1. Get a general idea of how the space will be used.
2. Examine the traffic flow in and out of the space.
3. Make special note of architectural accents or barriers.
4. Design your kitchen or bath to be family-friendly.
5. Avoid hazards in design or cooking choices for small children.
6. Plan with electrical and water lines in mind.
7. Most of all, work within the space to achieve a pleasing mix of cabinets and open areas.

*With a little forethought, you can design the perfect kitchen for almost any size space!*

**Getting Started**

**Determine the look you want to achieve.**

Whether it is Traditional or Contemporary or something in between, Curtis Lumber has more than enough style and color choices to please even the most discriminating tastes.

**Determine Your Budget**

National Kitchen and Bath Association typical budget for a kitchen remodel:

- 48% Cabinets
- 16% Labor
- 13% Countertops
- 8% Appliances
- 6% Interior Design
- 4% Plumbing Fixtures
- 4% Flooring
- 1% Lighting

(source National Kitchen & Bath web site “Typical Budget Breakdown”)

**Select a cabinet range and style to fit your budget and decor**

From economical stock cabinets to semi-custom and even a full-custom option, Curtis Lumber has cabinet styles and choices for every style and budget.

**Determine fixtures and appliances**

A wide range of kitchen appliances can be incorporated into the design as accents or to blend with the overall look using customized matching panels. Determine where and how you want your appliances and fixtures in your new space.

**For kitchens, select a work triangle and traffic flow**

For the greatest efficiency, kitchen workspace is generally laid out in what kitchen designers call a “work triangle.”

Examine these sample triangles and create a work triangle for your space

- No one length of the work triangle should be longer than 8’-9’
- Your triangle’s perimeter should be no longer than 26’
- The work triangle should not be in the middle of traffic flow
Measuring your kitchen is easy. By following these simple instructions and using the graph paper provided you can help speed along the design process for your new kitchen.

Simply follow these instructions:

1. Start in one corner (A) and measure to the edge of the first door or window and mark down this measurement.
2. Measure the door or window (B) from one outside edge of the trim to the other outside edge.
3. Now, measure from the outside of the trim to the corner (C) or next door or window.
4. Repeat Step 1 through Step 3 until you have measured the entire room.

Please Note: Double check your measurements by measuring the entire wall length from wall to wall and comparing it to your individual measurements taken in Steps 1-3.

Example:
(A) to (C): Entire wall measures 144”
From (A) to (B) = 49-1/2”. (B) to (C) = 49-1/2”
Totals: 49-1/2” + 45” + 49-1/2” = 144”

Obstacles to note:
- Ceiling Heights
- Appliance Dimensions
- Windows
- Alcoves
- Exterior Walls
- Soffits
- Doors
- Steps

Utilities to note:
- Receptacles
- Lights
- Water Lines
- Radiators
- Switches
- Gas Lines
- Heat Vents

Ask Us For Help or Advice!
Your Curtis Lumber specialist has the experience and professional training to help you plan and answer any questions you may have about kitchen design and installation.
Kitchen Planning Checklist

Please fill out this planning sheet to the best of your ability in order to help you refine what you might want in your new kitchen. Our designers will walk you through the process in-person, however, this checklist will help you to think about what you might want. Bring this sheet to a showroom or to your first appointment with your designer.

Name: ________________________________________________________________________________________

Address: _______________________________________________________________________________________

City: ________________________________________________________ State: _____ Zip: _________________

Home Phone: ____________________ Work Phone: ____________________ Cell: ____________________

Email: ______________________________________________________________ Fax: ___________________

Jobsite Location: ________________________________________________________________________________

About Your Project

How did you hear about Kitchens at Curtis Lumber? __________________________________________________

How long do you plan to live in the home you are renovating or building? ______________________________

When was the house originally built? ___________________________________ Age of kitchen? __________

When would you like to begin the project? ___________________________________________________________

Do you have a specific building or contractor with whom you’d like to work with? ______________________

If so, Name: ________________________________________ Phone: ______________________

What is the project budget range?

☐ 5-10K  ☐ 10-20K  ☐ 20-40K  ☐ 40-60K  ☐ 75-100K  ☐ 100K+

☐ Don’t know
Household & Lifestyle

Number of adults in household? ___________________ Teens? _________________ Children? _______________

Are you planning on a large family while in this house? _________________________________________________

In what room do you usually eat meals? _______________________________________________________________

Where would you like to eat after the kitchen project? ___________________________________________________

Do you need a table in the kitchen? _________________________ What size? _________________________________

Do you entertain frequently? __________________________________________________________________________

Large or small gatherings? __________________________________________________________________________

What other activities will take place in the new kitchen? (check all that apply):

☐ Computer Center  ☐ Homework  ☐ Watching TV  ☐ Paying bills  ☐ Wet bar

How do you usually shop?

☐ Weekly  ☐ Buy in bulk  ☐ Before meal  ☐ Non-perishable in bulk

If you buy in bulk, do you need storage in the kitchen for all/most of the items? ___________________________

Cooking Style

Is the primary cook left or right handed? __________________________________________________________________

How does the family use the kitchen for meal at home?

☐ “Take-out” meals  ☐ Baking  ☐ Gourmet  ☐ Specialty  ☐ Daily heat & serve meals

☐ Daily “from scratch” meals  ☐ Weekend family meals  ☐ Weekend “quantity” meals

Does the primary cook prefer to cook along or with help? _________________________________________________
Will the family visit during the meal preparation?  

Does the primary cook have any physical limitations?  

Is there a secondary cook?  

Do the primary and secondary cooks prepare meals together?  

Will children be assisting with meal preparation?  

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**Design and Style**

What colors/finishes are you considering for your new kitchen?  

Is there a style you are considering?  

Do you have a sketch, or collected pictures and ideas that you would like to include?  

If the design could be greatly improved would you be willing to make structural changes (move windows, doors, etc.)?  

What do you like about your current kitchen?  

What do you dislike about your current kitchen?  

Will you need a recycling center in your kitchen?  

Will you be replacing your existing appliances? (check all you would like to include):  

- [ ] Dishwasher  
- [ ] Refrigerator  
- [ ] Oven/Range  
- [ ] Cook top  
- [ ] Microwave  
- [ ] Hood  
- [ ] Trash Compactor  

Do you have any furniture that you want in your kitchen?  

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*Be sure to bring this completed questionnaire to your appointment with your designer or on your initial visit. It is not required, but will help to facilitate the design process quickly and smoothly.*