

Kitchen PLANNER



Kitchen Showroom Locations:

Ballston Spa
518.885.5311

Perth
518.883.9663

Queensbury
518.792.8601

Norwich
518.337.9322

Schuylerville
518.695.3242

Hamilton
315.824.2233

Hoosick
518.686.7391

Richmondville
518.519.2001

Warrensburg
518.623.3281

Plattsburgh
518.561.2691

Delmar
518.439.9968

Ray Brook
518.891.2216

East Greenbush
518.477.7503

Burlington, VT
802.863.3428

We Also Have Store Locations In...

Granville
518.642.2855

Schroon Lake
518.532.7404

Willison, VT
802.863.3428

Delhi
607.746.2386

Fort Plain
518.993.5755

Waterville
315.841.4111

New Berlin
607.847.6101

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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

4% Flooring

1% Lighting

(source National Kitchen and Bath web site "Typical Budget Breakdown")

Select a cabinet range and style to fit your budget and décor

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 fixture and appliances

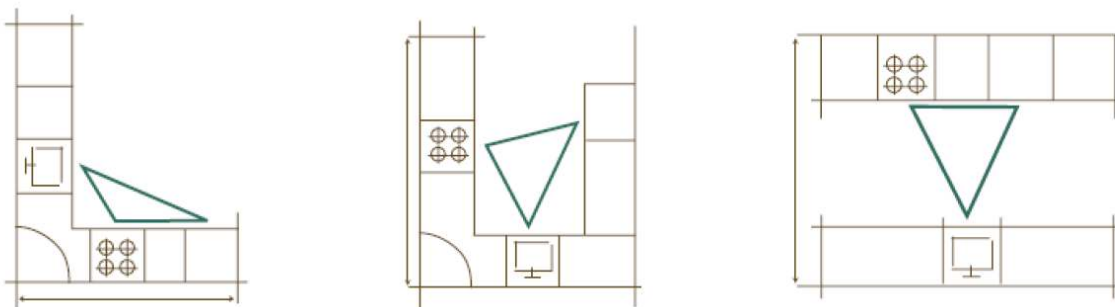
A wide range of kitchen appliances can be incorporated into the design as accents or to blend with the overall look using customized matching panels. Determine where and how you want your appliance and fixtures in your new space.

For kitchens, select a work triangle and traffic flow

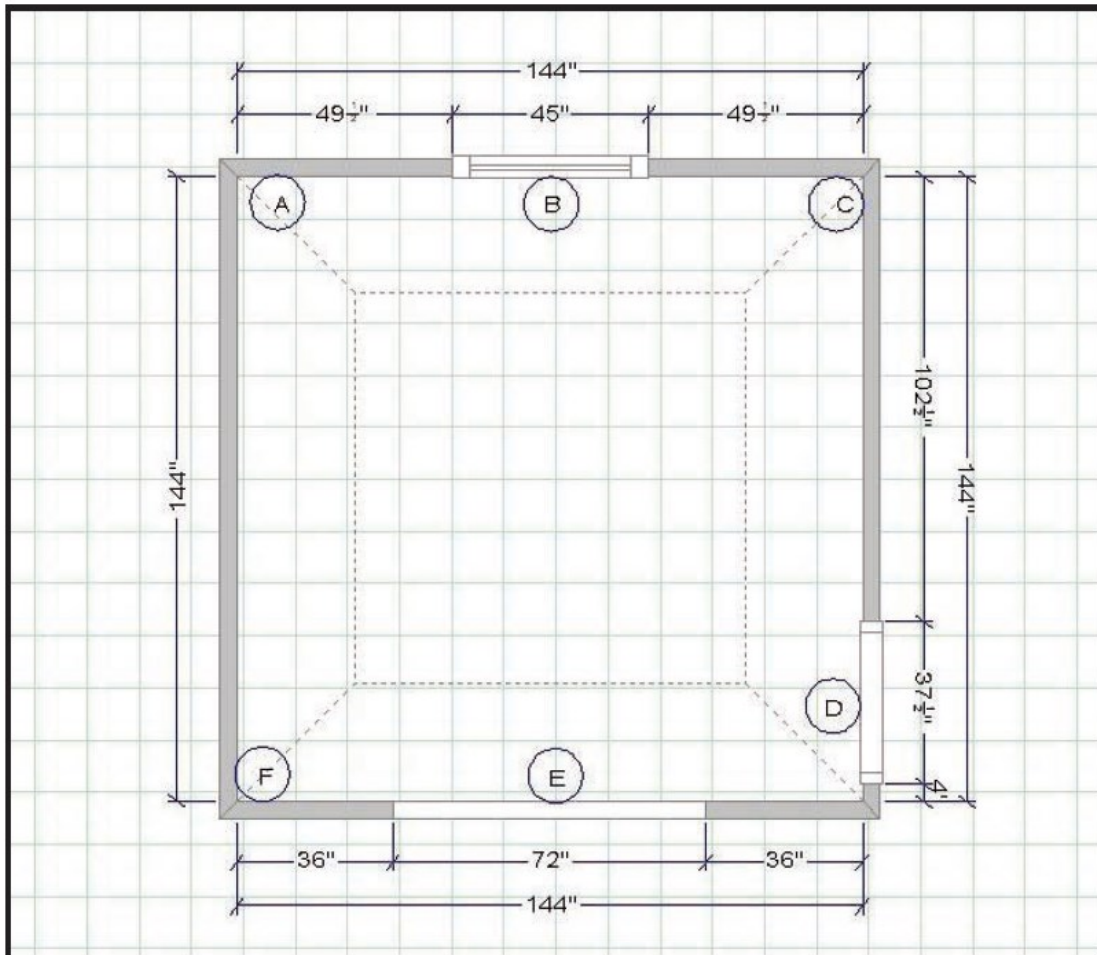
For the greatest efficiency, kitchen workspace is generally laid out in what kitchen designers call a "work triangle."

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

- **No one length of the work triangle should be longer than 8' or 9'**
- **Your triangle's perimeter should be no longer than 26'**
- **The work triangle should not be in the middle of traffic flow**



Kitchen Measuring Guide



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) = 45". (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:

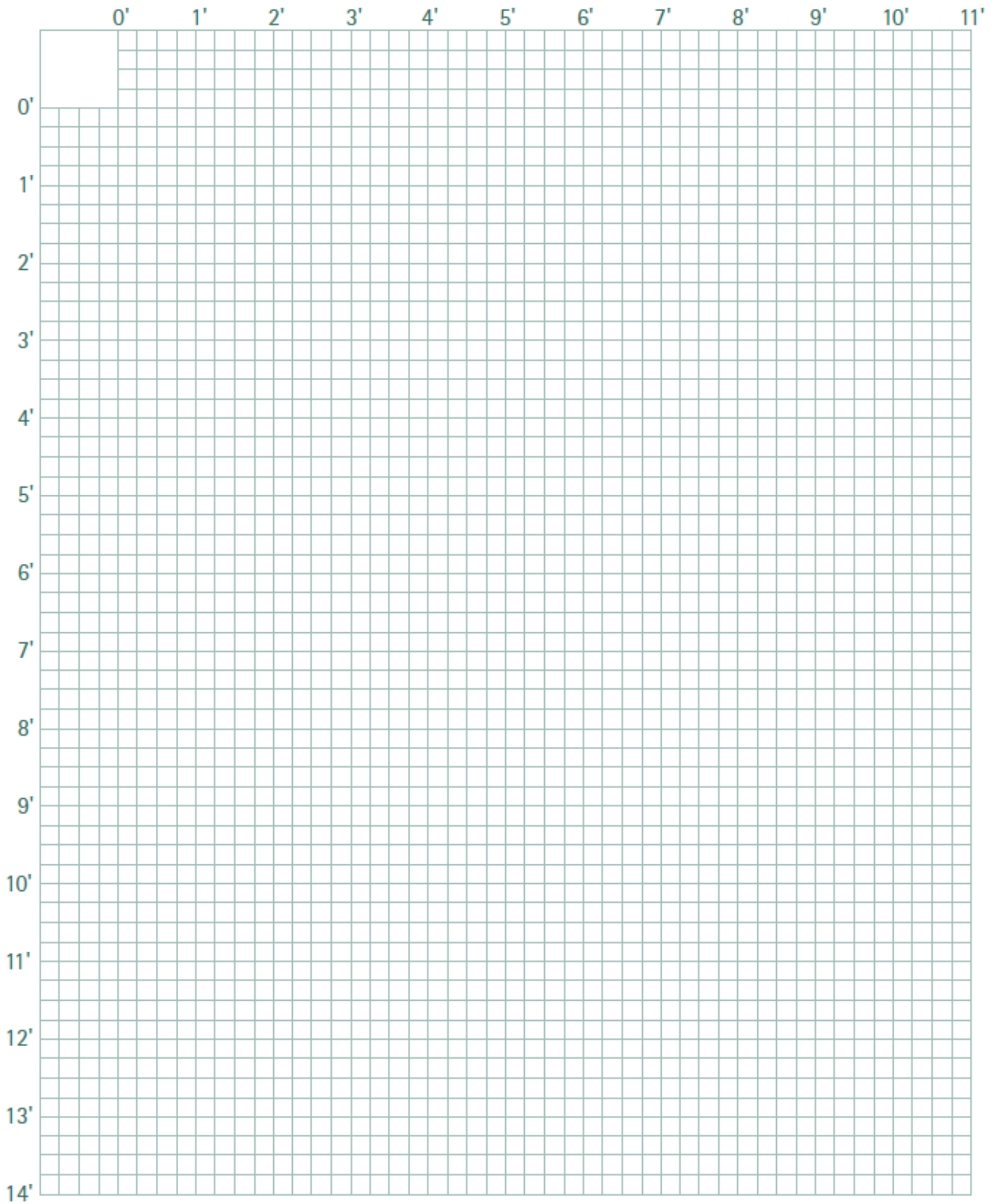
Receptacles
Lights
Water Lines
Radiators
Switches
Gas Lines
Heat Vents



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 Floorplan





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? _____

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 will 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 with sizes if available):

Dishwasher Refrigerator Oven/Range Cook top Microwave

Hood Trash Compactor

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

**Be sure to bring this completed questionnaire with any pictures of the existing kitchen that you may have
to your appointment with your designer or on your initial visit.**

It is not required, but will help facilitate the design process quickly and smoothly.