

What to Know Before Remodeling Your Kitchen

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1. Planning & Budget

A successful kitchen remodel starts with clear goals and realistic budgeting.

- Identify your priorities: storage, layout, lighting, appliances, or finishes.
- Decide if you are keeping the same layout or moving plumbing/electrical walls.
- Set a realistic budget that includes a contingency (often 10–15%).
- Gather inspiration photos but be flexible with product availability.
- Discuss lead times for cabinets, counters, and special-order items before starting demolition.

2. Living Through a Kitchen Remodel

- Create a temporary mini-kitchen zone with a microwave, coffee maker, and small fridge if possible.
- Stock up on disposable plates and utensils for the remodel period.
- Plan simple meals that don't require full cooking or heavy cleanup.
- Clarify hours when noisy work will take place.
- Ask how dust will be contained (plastic barriers, zip walls, floor protection).

3. Inspections & Final Walkthrough

- Confirm that all outlets, lights, and appliances are working as expected.
- Check that cabinet doors and drawers open and close smoothly.
- Verify that caulking at counters, backsplash, and sink edges is neat and continuous.
- Test water connections for leaks at the sink, dishwasher, and fridge (if plumbed).
- Walk barefoot to feel for any loose tiles or high spots on the floor.

4. Aftercare & Maintenance

- Follow manufacturer instructions for countertop cleaners and heat protection.
- Use cutting boards instead of cutting directly on counters.
- Wipe spills quickly to protect grout, stone, and wood surfaces.
- Keep records of appliance serial numbers and warranty information.

Every kitchen project is unique. This guide covers typical considerations and may not address all special conditions.

Work with licensed and insured professionals and review all plans and specifications before approving work.