

## Wondering what to do first?

Use the guide below

### Set Your Project Parameters

**Think about your design**

**Take rough measurements. Draw them out on the measure your space page.**

### Define Your Vision

**Identify your style.**

**Collect inspiration. Save favorite images from designs you have seen to share with your designer.**

**Think about your appliances. Your new kitchen layout will be built around your major appliances. Map out the number, size and type you're considering.**

**Pick out materials. Have a general idea of the materials you prefer for the big-impact elements of your new kitchen and bath. Think cabinetry, countertops, decorative knobs/pulls, sink, appliances, faucets, light fixtures, paint, trim and doors.**

### Plan For What's Next

**Get ready for your showroom visit. Bring in all your design and vision ideas.**

**Book your contractors early. Start your search now – Good contractors are busy and they would want to get you on their schedule as soon as possible.**

**Prepare for construction. It's never too early to strategize how you'll get through the disruptions.**

**Talk to your designer about the delivery process.**



### Project Check List

- CABINETRY
- COUNTERTOPS
- DECORATIVE KNOBS/PULLS
- SINK
- APPLIANCES
- FAUCET
- LIGHT FIXTURES
- FLOORING
- TRIM/DOORS
- PAINT

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**Got a specific question about your project?**

**Visit [tricreek.com/kitchen-and-bath](http://tricreek.com/kitchen-and-bath) or call 219.696.8936 to get personal advice from a Tri-Creek Kitchen & Bath Designer.**

# Measure Your Space

## **1. SKETCH AN OUTLINE OF YOUR KITCHEN**

Label each wall with a number or letter for easier reference in future design and new kitchen layout planning discussions. Precise scale isn't important. Take pictures of each wall and closer shots detailing any obstructions. This step helps your designer visualize the things you've noted on your drawing.

## **2. LOCATE OPENINGS AND OBSTRUCTIONS**

Mark the general location of any windows, door openings and obstructions like radiators or structural posts.

## **3. LOCATE KITCHEN APPLIANCES**

Mark the general location of your sink and range.

## **4. GRAB A TAPE MEASURE**

Measure the full width of each wall from corner to corner. Write down the measurements (in inches) on your drawing.

## **5. MEASURE FOR OPENINGS AND OBSTRUCTIONS**

After you've measured the overall width, go back and measure the locations of all the openings and obstructions you've already marked.

Measure windows and doors from the outside edge of the trim on one side to the outside edge of trim on the other. Note the height of each opening too.

Also measure your kitchen from the nearest wall/corner to the center of each window and door.

## **6. LOCATE ANY UTILITIES**

Identify all water supply and drain lines, gas lines, electric outlets and HVAC vents. If you can't see the gas line behind the range, for example, then measure to the center of the range. The gas line will be located nearby.

## **7. MEASURE THE HEIGHT OF YOUR ROOM**

If you have soffits, the part of the ceiling that drops down to meet the top of your upper cabinets, then get both floor-to-ceiling and floor-to-soffit measurements.