

Mr. Paul's Custom Cabinets

Remodeling Tips

Use our handy checklist to ensure a smooth remodeling process:

Preparation

Before the cabinets arrive, choose a safe, enclosed area for your cabinets and appliances to be delivered to. The garage is generally a good location.

Decide in advance where you'd like the installers to store their tools.

Dust...There's just no way to avoid it! If you have a fish tank or electrical equipment in close proximity to the workspace, make sure they are well covered.

We will use plastic sheeting and tape to seal off doorways into other rooms.

Move all pictures, mirrors, and furniture away from the walls of adjacent rooms – vibrations from the construction could cause damage.

Don't forget about your pets! If there isn't an area in your home to keep them safely away from construction, especially during certain phases, it may be the perfect time to treat your pet to a vacation at the kennel or a play date at a friend's home.

As a fond farewell to your old kitchen, spend some time in it. Cook family favorites and throw them in the freezer...you'll thank yourself later!

Packing

Pack up the kitchen (or bathroom) well before the remodeling begins. While it's a great time to "spring clean" your shelves, don't forget to label your boxes well. This will make the unpacking process a lot easier.

Items that are fragile should be marked accordingly and stored in an area away from the construction.

If you're remodeling your bathroom, pretend you're going on a trip – keep hairdryers, toothpaste, and face wash accessible.

Keep Eating

In the weeks before the work begins, keep a list of all the restaurants you've been meaning to try. When the microwave gets old, your list will come in handy for a quick escape!

Plan a location outside of the remodeling area to act as your temporary kitchen. Make sure that it includes:

A refrigerator. Small, dorm-type units often work best and often have freezer spaces for storing frozen dinners.

The microwave. Don't forget to stock up on microwave-safe dishes and microwaveable meals.

A "kitchen sink." Consider where your water source will be in relation to your temporary kitchen. Stock up on bottled water. You may need to wash dishes in the bathtub – make sure you keep cleaning supplies, trash bags, and dishtowels handy.

The coffee maker. Keep filters and coffee close at hand.

Utility utensils. Don't pack away everyday items like can openers, sharp knives, and bottle openers.

A dining area. Set up a table for eating and food preparation, preferably near your microwave and fridge.

The essentials. Tell your kids you're picnicking...use paper plates, napkins, and disposable silverware. Ordinary items like condiments, cereal and salt and pepper should be easily accessible.