

Kitchen Planning Checklist

Use this checklist before a kitchen measure or quote. Mark what is known, circle what needs advice, and bring appliance details, room photos and any strata or access requirements to the conversation.

1. Property and room

- ☐ Project suburb and property type
- ☐ House, townhouse, terrace, apartment or other building type
- ☐ Strata or building renovation requirements, if applicable
- ☐ Heritage or known planning constraints
- ☐ Clear photos from each corner of the room
- ☐ Photos of the connection to dining and living areas
- ☐ Approximate wall lengths and ceiling height
- ☐ Window, door and opening positions
- ☐ Current plumbing, gas, electrical and ventilation positions

2. Household and priorities

- ☐ Number of people who use the kitchen
- ☐ One cook or several people working at once
- ☐ Everyday cooking, entertaining and meal-preparation habits
- ☐ Two or three problems the renovation must solve
- ☐ Features that are useful but not essential
- ☐ Seating and dining requirements
- ☐ Accessibility or reach considerations

3. Appliance list

- ☐ Refrigerator make and model
- ☐ Oven and cooktop make and model
- ☐ Rangehood and ventilation approach
- ☐ Dishwasher make and model
- ☐ Microwave position
- ☐ Small appliances that remain on the bench
- ☐ Appliances that need a dedicated cupboard or pantry zone
- ☐ Owner-supplied appliance delivery dates

4. Layout and workflow

- ☐ Preferred one-wall, galley, L-shape, U-shape, peninsula or island direction
- ☐ Clear preparation area near the sink and cooktop
- ☐ Dishwasher and bin relationship
- ☐ Refrigerator and pantry relationship
- ☐ Appliance, door and drawer opening conflicts checked
- ☐ Main traffic route kept clear
- ☐ Island seating and clearance tested
- ☐ Service moves identified

5. Storage inventory

- ☐ Everyday plates, glasses and cutlery
- ☐ Pots, pans and baking equipment
- ☐ Pantry food and bulk storage
- ☐ Small appliances
- ☐ Waste, recycling and cleaning items
- ☐ Oversized or occasional pieces
- ☐ Drawer, shelf and tall-storage priorities
- ☐ Corner access decision
- ☐ Butler's pantry or appliance zone, if needed

6. Materials and finishes

- ☐ Cabinet door profile and finish
- ☐ Carcass and internal cabinet specification discussed
- ☐ Handles or integrated pull direction
- ☐ Benchtop material and edge direction
- ☐ Splashback material and set-out
- ☐ Flooring interface
- ☐ Tapware and sink
- ☐ Lighting and power points
- ☐ Real samples compared together in the room's light

7. Scope and responsibilities

- ☐ Old-kitchen and waste removal
- ☐ Plumbing isolation, changes and connection
- ☐ Electrical isolation, changes and connection
- ☐ Gas work, if applicable
- ☐ Structural, wall, floor or preparation work
- ☐ Cabinetry manufacture and installation
- ☐ Benchtop measurement, fabrication and installation
- ☐ Splashback installation
- ☐ Painting, silicone and final finishes
- ☐ Handover and care information

8. Access and programme

- ☐ Parking and delivery position
- ☐ Stairs, narrow doors or long carries
- ☐ Lift dimensions and booking process
- ☐ Building working hours and protection
- ☐ Temporary kitchen plan
- ☐ Preferred timing and any fixed dates
- ☐ Appliance and owner-supplied item availability
- ☐ Contact person for strata or building access

9. Quote comparison

- ☐ Measured cabinetry and material specification
- ☐ Clear inclusions and exclusions
- ☐ Related trade responsibilities
- ☐ Access assumptions
- ☐ Surface and appliance allowances
- ☐ Production and installation programme
- ☐ Change and variation process
- ☐ Licence, insurance and applicable warranty information

10. Notes for H&R Kitchens

Suburb: _____

Property type: _____

The three problems this kitchen must solve:

1. _____

2. _____

3. _____

Preferred timing: _____

Questions for the measure: _____

READY FOR THE NEXT
STEP?

Send room photos, your suburb and this checklist at
hrkitchens.com.au/contact