

FEATURES

Saving your sanity while preparing for a kitchen remodel

By Kevin Mond

The kitchen is often the hub of the home. It's no wonder a kitchen remodel has some homeowners leaving their home until the work is done. But if that's not part of the plan or budget, you can survive a kitchen remodel with a little preparation.

You'll want to work with a contractor who values your schedule to minimize disruptions to family routines. Here are a few of our sanity-saving tips to prepare any area of your home for construction.

Create a "Safe Zone" – Designate a room to store temporarily displaced items. Pack fragile and valuable items like fine china, photos, artwork, electronics, etc. and move it to the "safe zone."

Define "Work Zone" – Define where workers are allowed, and not allowed in your home. We recommend ZipWalling these areas off from the rest of the house.

Define "Time Zone" – Define when workers are allowed to work or visit before construction begins.

Always wear shoes – Take precautions to protect yourself when walking around a construction zone.

Keep a Positive Attitude – This too shall pass – and we hope the results are worth it.

Construction is dusty work, but with a little preparation your home can stay relatively dust-free. Here are a few techniques any contractor should employ to minimize dust exposure:

Dust barriers and ZipWalls – Install plastic sheets over doorways and openings to create a barrier to non-construction areas.

Air filtration – Reduce dust by drawing in particulate laden air and filtering it, before venting outdoors.

Power tools with dust extractors – Employ tools with built-in dust extractors to further minimize dust and debris.

Sticky mats and floor paper – Place at entries to remove dirt from tracking in and out and to protect flooring and carpet.

Now for the biggest concern: Cooking during a kitchen remodel

Consider remodeling your kitchen during the summer or fall when the weather allows for outdoor cooking and grilling. Areas to set up a temporary kitchen can include: the garage, patio, deck, or even your front porch. Here are our tips for keeping you fed when your kitchen turns into a construction zone.

Set up a temporary kitchen – Pack up your kitchen in advance, reserving minimal items for your temporary kitchen.

Set up a wash station – Designate a room with a sink as the temporary wash station.

Bring out your camp cook – Normalize camp food and prepare hot meals using your gas grill, electric skillet or propane stove, for a reliable heat source.



ZipWall barrier will help to keep dust out of the rest of your home during construction.

Get a mini-fridge – A mini-fridge gives you easy access to store perishables while construction is underway. You can ask your contractor to move your fridge to a temporary location and move it back when the job is done.

Create a temporary countertop – Get a foldable table for countertop space to fit a microwave, electric kettle, or a cutting board.

And lastly, factor in the costs of dining out in your overall budget, because you will have to eat out occasionally! Now, you're all set for a successful kitchen remodeling project. If you need more tips, contact us at hdrremodeling.com.

Kevin Mond is head of project development at HDR Remodeling, 2952 Sacramento St, Berkeley. Tel. 510-845-6100. hdrremodeling.com.



Sticky floor paper prevents the tracking of dust, dirt and debris.



Temporary kitchen space is essential during a kitchen remodel.

McDonnell  Nursery

Free Delivery
to Piedmont

family owned since 1933

Trees • Shrubs • Vines • Annuals
Perennials • Vegetables
Containers • Statuary & Fountains
Indoor Plants • Decorative Items

www.mcdonnellnursery.com

196 Moraga Way • Orinda • (925) 254-3713
Open Wednesday to Sunday • 8:30 a.m. to 5:00 p.m.



1 Hour Consultation FREE for a Limited Time

hdrremodeling.com ♦ 510-845-6100 ♦ Choose an Award-Winning Bay Area Design + Build Firm