

KITCHEN DESIGN CHECKLIST

Help your kitchen designer create an organized, efficient kitchen to meet all your storage needs. Check off the items that are important to you, then take this list to your kitchen cabinet company.

Pullout shelves in base cabinets



Deep drawers for dishes:

If you have the new, larger dinner plates, bring one with you. The interior depth of standard 12"-deep upper cabinets varies between manufacturers. If your upper kitchen cabinets will not be deep enough to hold your plates, drawer storage is a great option. It's very handy to store plates in this manner. The kids can reach them too!



Full extension drawer glides: This feature is particularly important for allowing accessibility to the back of shallow drawers.

Drawer dividers for:

- Knives
- Flatware
- Utensils



Spices



- Built-in trash can
- Built-in recycle bin



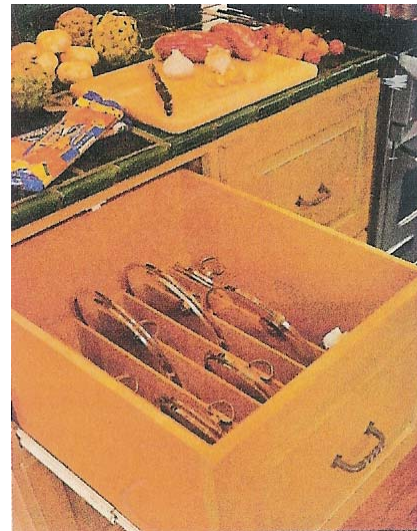
Spice storage



Vertical cookie sheet platter storage: The platter storage shown here is located above the refrigerator. It can also be created above the double ovens or inside a base cabinet.



Storage for lids that accompany pots and pans



Pullout cutting board



□ Pullout pantry system in tall, deep cabinets:

Deep, narrow shelves are very inefficient pantry storage. It is hard to find anything in that configuration. The pullout pantry to the left is one way to turn a deep, narrow pantry into efficient storage.



□ Pullout pantry shelving in tall, deep cabinets:

A less expensive option is to maintain the deep, narrow shelving but make each shelf pull out. This design will give you the ability to see what is stored in the back. The pullout shelves will have small sides to keep items in place when pulling the shelves forward or pushing them back.



□ Pullout shelving in corner: To avoid having to store items in deep, awkward corner spaces, one option is to use the type of shelving shown to the right. This design will bring the items stored in the deep corner to you.



Lazy Susan in corner: Another option is to use a lazy Susan.



Wine storage

Refrigerator drawers



Pull-up shelf for electric mixer



□ **Height of base cabinets:** If you are tall, or bending over is a problem, consider increasing the height of the base cabinets. This picture shows a dishwasher built in above normal height for the convenience of the homeowner.



□ **Dishwasher drawers:** Although still rather pricey, dishwasher drawers can add convenience to your kitchen design. For example, one drawer can be installed on either side of the sink, thus eliminating the need to bend down to fill the dishwasher. You can fit glasses and cups in one drawer and plates in the other. That way, if you run out of glasses way before plates, or vice versa, you can run just one drawer.



□ **Knobs and/or pulls:** Knobs or pulls with exposed ends can be a hazard. The knob in the picture to the right is just waiting to rip open a pants pocket. On the other hand, the pulls have no exposed ends and are a good choice. Also, pulls are easier to grasp for people with arthritis.





OTHER CONVENIENCES TO MENTION TO YOUR KITCHEN DESIGNER

- Cookbook storage
- TV location
- Computer / desk area
- Barstool area
- Eat-in area
- Under-cabinet lighting
- Above-cabinet lighting
- Preference for the dishwasher on left or right side of sink
- Sink in island
- Cook top in island

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