



# ADVICE FOR SETTING UP A TEMPORARY KITCHEN

Check Out Our Full Blog Post About This Including Helpful Links At: [kitchenremodelingquadcities.com/temporarykitchen/](http://kitchenremodelingquadcities.com/temporarykitchen/)

Remodeling a kitchen is a process. During that process you will need a temporary kitchen to prep and clean in. How can you keep the essentials handy for your day-to-day life? You set up a temporary kitchen! This can be located in a dining room, living room or even a corner of the kitchen itself. Some of the most innovative locations we have seen use existing furniture or spaces already accessible near the kitchen. Do you already have a buffet or built-in bookcase? Consider these spaces first before unfolding a large camping table for your temporary kitchen. If you find an existing space you may only need a small cart in addition to that. Always seek out a location that is outside of any masked off areas from the jobsite.

## 15 Must-Have Items For Your Temporary Kitchen During a Remodel:

1. Decide what **small appliances** best fit the lifestyle of your family. You can still prepare meals at home without eating out every day. Choose appliances that can be used for multiple tasks. For Example, toaster oven may have convection features and interior capacities that will make it possible to prepare many different meals. Take note that these ovens can get very hot in the areas surrounding them. Keep the space clear and avoid stacking items on top. Crock pots, rice-cookers, and countertop grills can each be used and stored off-site in another room.
2. No immediate access to water? Keep a bottle of **anti-bacterial gel** accessible for you and the crew. Stop germs from spreading without needing running water.
3. While they can be very wasteful to use regularly, **using "disposable" products** during your remodel can be a great way to keep dirty dishes from piling up. When cleared off properly, many can even be recycled. Plastic utensils and cups can even be washed and reused. Just be aware that certain plastics should not be heated up to high heats and reused for food service.
4. Keep a roll of **paper towels** handy. Some snacks and meals can even be prepped and served on a paper towel (no judgement from us if we catch you eating a slice of pizza off of one). Be excited to know that in just a few weeks you will be cooking a gourmet meal in your brand new kitchen.

5. For quick meal prep, reheating leftovers, and even warming up coffee, a **countertop microwave** really is a necessity. If you do not have a portable model microwave, consider borrowing one or purchasing an inexpensive one that can later be sent with a child to college or moved to a basement bar or “man Cave” area. Village Home Stores keeps many countertop model microwaves in stock so ask your design team about our options.

Life goes on in your home no matter what state the kitchen is in. Busy families, single adults, and empty-nesters all create dirty dishes. When they do start to pile up we recommend setting up a dish-washing station. We understand that not having a running kitchen sink and faucet is probably one of the largest inconveniences during a remodel.

### **Set Up a Dish Washing Station:**

6. Find a **large plastic tub** that will act as your sink during this time. If you do not have another running sink nearby, make sure your tub fits nicely in the closest bathtub you have. If you are preparing a meal at home, we suggest filling this tub with warm, soapy water and adding dirty dishes as they are used. This gives them time to soak as you prep the meal and will mean less time scrubbing in the bathtub later on.

7. Of course you will need a **bottle of dish detergent**. Keep the bottle nearby whatever water source you are using.

8. Set up **an area for drying** clean items. Find a drying mat or rack that does not take up too much space and fits the dishes you do plan on using often.

9. Using a **dish scrubbing brush that also dispenses detergent** can eliminate the need for a sponge at all in your dish-washing station.

### **Keep a Command Center:**

10. **Establish a command center** for your family and even the crews. Keep a notebook and writing utensils available for notes and lists. Project information should also be in this location. Village Home Stores will give you a project binder with schedules, specs and up to date plans to be kept on-site. If you have a busy household, create an “Action File” for papers and piles to stay organized. This is a great addition to your temporary kitchen command center and may even find its way into your permanent one. Here you can keep bills, incoming mail, school papers, schedules, and paperwork that may normally end up piled on a kitchen counter.

11. Borrow a shelf or two from a space outside of your kitchen. Relocating a few boxes of books or movies can clear off enough **shelf space for pantry items** and even some small appliances. If you have set up a folding table, large tubs or bins below can be used

for pantry storage. Always have trash bags and lunch packing items handy by the pantry area as well.

12. A **coffeepot** is absolutely a must-have item for most customers. Just remember this part of your temporary kitchen does not need to be near the rest. Reduce clutter and free up counter space by setting up your coffeemaker in the master bathroom or even a home office.

13. Find an **all-purpose cleaner** in a spray bottle that you can keep on hand. This can be used to clean work surfaces and even appliances as they may get dusty during the remodeling process. All-purpose cleaning wipes can be fantastic as well for quick clean up.

14. Running water and a clear work surface are as desirable as available outlets in your temporary kitchen. By using a **power strip** for your small appliances you can gain surge protection and access extra receptacles for charging devices.

15. The most important item of course is **patience**. Being torn up for a short period of time is always worth it once you can enjoy your new finished kitchen space. Patience truly is a "Must-Have Item" when remodeling. Just remember that the project is only temporary. Soon you will have a new space to enjoy.

**Thank you so much for your business we can't wait for you to "move" back into your new completed space!**

*-Your Village Home Stores Team*

