



REFURB FOR PROFIT

Kitchen Checklist

Which items are important to you?

		Yes	No	Maybe
DESIGN, STYLE & LAYOUT				
Breakfast bar / kitchen island				
Natural light				
Task Lighting	under wall cupboards			
Eating area	table space, stools at worktop			
Optimise view / outlook				
STORAGE				
Appliance cupboard				
Pan drawer				
Waste disposal unit				
Built in bins	rubbish & recycling			
Cabinet	cutlery, plates, utensils			
Cabinet	baking tins & trays			
Pantry / larder				
Cabinet	cleaning products			
Display shelves	bottles, herbs, spices			
APPLIANCES				
Built in oven				
Free standing cooker				
Range / Aga				
Fridge freezer	integral, free standing			
Beer / Wine fridge				
Washing Machine				
Dishwasher				
Ventilation				
FINISHING TOUCHES				
Single or double sink				
Water filter				
Hot water tap				
Rinsing tap				
Powerpoints				
Wall finish				
Splashback	tiles, perspex			
Non slip flooring				
Windows	curtains, blinds			
Worktops / benchtops	granite, marble, composite, concrete			