



PEACE OF MIND

How to set up a temporary kitchen during your renovation

A kitchen renovation can be a great way to improve your home's functionality, appearance, and value. However, it can also be a challenging and inconvenient time for you and your family, especially if you have to live without a fully functional kitchen for weeks or months. That's why setting up a temporary kitchen in another room or area of your house can be a lifesaver. A temporary kitchen can help you prepare and enjoy meals, save money on eating out, and reduce stress and frustration during your renovation.

Here are some steps and tips on how to set up a temporary kitchen during your renovation: Choose a location for your temporary kitchen. The first step is to decide where you want to set up your temporary kitchen. Ideally, you want to choose a location that is away from the construction zone, has access to water and electricity, and has enough space and ventilation for cooking and eating.

Some possible locations are:

The dining room. This can be a convenient option if you have a large dining table that can serve as a countertop and a dining area. You can also use the dining room cabinets or sideboard to store your kitchen items and appliances.

The basement or garage. This can be a good option if you have a sink or a utility faucet in these areas. You can also use shelves, tables, or carts to create a makeshift kitchen. However, you may need to install extra lighting, heating, or cooling to make these areas comfortable and safe.

The backyard or patio. This can be a fun option if you have good weather and outdoor cooking equipment, such as a grill, a smoker, or a fire pit. You can also use coolers, ice chests, or outdoor refrigerators to store your food and drinks. However, you may need to protect your temporary kitchen from rain, wind, insects, or animals.

- Pack up your existing kitchen and keep the essentials. The next step is to pack up your existing kitchen before the renovation starts. This will help you clear out the space for the contractors and protect your belongings from dust and damage. You can use boxes, bins, or bags to pack up your kitchen items and label them clearly. You can store them in another room, in the basement, in the garage, or in an off-site storage unit. However, you don't need to pack up everything. You should keep the essentials that you will need for your temporary kitchen.

These include:

- **Small appliances.** You should keep some small appliances that can help you cook and prepare meals without using too much space or power. Some examples are:
 - **A microwave oven.** This can help you heat up food, cook frozen meals, make popcorn, boil water, and more.
 - **A toaster oven.** This can help you toast bread, bake cookies, broil cheese,.