



Designer____

Date:		
Name:		
Residence:		-
Jobsite Address:		
Client 1:	[Olivert Ov	
	Client 2:	
Home Phone:	Home Phone:	
Work Phone:	Work Phone:	
Cell Phone:	Cell Phone:	
Email:	Email:	
Appointment	Allied Professional	
Schedule:	Name:	
Call When Ready:	Firm:	
Times Available:	Address:	
Directions:	Office Phone:	
	Cell Phone:	
	Email:	
Notes:		

G	Seneral Client Information			
1.	What type of project is this? ☐Renove	ation ☐New Construction		
2.	Have you ever purchased a kitchen be	efore? Yes No		
3.	When would you like to start the proje	ct?	Complete the Project?	
4.	How much time do you / will you spen	d at the jobsite residence?		
5.	How did you learn about our firm?			
6.	Has anyone else assisted you in prepa	aring a design for the kitchen	?	
7.	Do you plan on retaining an interior de	esigner or architect to assist i	in the kitchen planning?	
	If so, Name:		Phone:	
8.	Do you have a specific builder/contrac	ctor or other subcontractor/sp	pecialist with whom you would like to v	vork?
	If so, Name:		Phone:_	
9.	What portion of the project, if any, will	l be your responsibility?		
10.	What budget range have you establish	ned for your kitchen project?		
	☐\$5,000 - \$10,000	□\$10,000 -\$ 20,000	\$20,000 - \$40,000	□\$40,000 - \$60,000
	□\$60,000 - \$75,000	☐\$75,000 - \$100,000	□\$100,000 +	
11.	How long do you intend to own the jol	bsite residence?		
a.	Is return on investment a primary concern	n?		
b.				
12.			ss?	
13.	Would you like our firm to assist you i	in securing project financing?	Y□Yes □No	
14.	What do you dislike most about your p	oresent kitchen?		
15.	What do you like most about your pre			
16.	Sustainable design ideas important to	your family:		
	☐Use of "Green" Products	General products made from re	ecycled materials: Cabinets Counte	rs Floors Building Materials
		☐ Wood products supplied	by environmentally responsible manufact	urers
	Special water conservation pro	oducts:	· · · · ·	
	☐Energy efficient appliances:			
	☐Energy efficient lighting system	ns:		
	Sustainable design details inco	•		
	Areas for recycling waste incor			
		poraced into the plan.		
17.	If you are remodeling: Is there a room a	•		
a.				?
b.	Are you considering relocating ☐window	vs □doors □ walls in your ne	w plan?	
18.	If you are building a new home:			
	a. Are you able to relocate □window	s Odoors Owalls at this stage	e of construction? TYes TNo	

b. Are you able to relocate walls at this stages of construction ☐Yes ☐No

Specific Kitchen Questions

How many household members? Are you plan Name	Age	Handed	Height	Physical Limitations/Mobility Aids
Name	Age		пеідпі	Physical Limitations/Mobility Aids
		□R □L		
How many pets in your household?	,	What Types?		Names:
Do any frequent guests have physical limitation				
Personal information about the kitchen:				
What is the typical pattern of cooking in your hou	sehold?			
One person does most of the cooking. Who?				
Two or more people share most of the cooking.				
	j. D000/100			
One person cooks and another person helps.	Describe:			
Different people take turns doing the cooking.	Describe:			
Another arrangement. Describe:				
What about clean-up?				
☐The cook cleans up. Describe:				
☐Cooking and clean-up are shared. Describe:_				
Clean-up is done by someone who does not c				
☐Another arrangement. Describe:				
Primary Cook:				
Is the primary cook ☐left handed ☐right hande	d			
Does the primary cook have any physical limitation		lo		
How tall is the primary cook?				
Does the primary cook have any cooking hobbies				
☐gourmet ☐baking ☐ethnic ☐gri				
other:	-	-		
-				
Other Family Cooks:				
Other Family Cooks: How many other household members cook?				

	Odello Whata a contal all all of the Ward	og in" meals []weekend "guantity	" cooking
☐daily heat & serve meals	daily "from scratch" meals daily "brir	ig in meals weekend quantity	· ·
weekend family meals	ethnic or specialty cooking (please specify)	
What type of foods is the fa	mily cooking?		
What are your kitchen dinin	g area requests?		
separate table- new	existing size	leaf extension	number of seated diners
☐30" counter height ☐36"	counter height ☐42" counter height		
Is the kitchen a socializing	space?		
What time of day is your kit	chen most frequently used?		
Do you have any furniture t	hat you want in your kitchen?		
☐Dining Table- Size?	Chairs- How many?	☐Hutch- Size?	☐Buffet- Size?
☐Baker's Rack- Size?	☐Easy Chair- How many?	☐Sofa - Size?	Other Items-
☐Family Room	□ Dining Room	□Family	Home Office
☐Family Room ☐Family Media Center	□Dining Room	•	Home Office ry/Hobby Space
☐Family Media Center	☐ Outdoor Kitchen	□Laund	ry/Hobby Space
Family Media Center Do you entertain frequently	_	□Laund	ry/Hobby Space □formally □informally □buffet □plat
☐ Family Media Center Do you entertain frequently ☐ snacks/drinks mostly How No	Outdoor Kitchen ? per week pe v many people typically might be in the kitchen	☐Laundir month per year - [ry/Hobby Space □formally □informally □buffet □plat Do friends bring food to share? □Yes
□ Family Media Center Do you entertain frequently □ snacks/drinks mostly How No Designing the kitchen so the	Outdoor Kitchen ? per week pe y many people typically might be in the kitchen at it supports your entertainment style	□Laundi □r month per year - □ hen when entertaining? I is part of the planning process.	ry/Hobby Space ☐formally ☐informally ☐buffet ☐plat Do friends bring food to share? ☐Yes Tell me which statement fits you bes
□ Family Media Center Do you entertain frequently □ snacks/drinks mostly How No Designing the kitchen so th □ I like to be the only one	Outdoor Kitchen Per week per many people typically might be in the kitchen with my guests in a separate	□ Launding per year - [then when entertaining? I is part of the planning process. The space that is away from the kitch	ry/Hobby Space ☐formally ☐informally ☐buffet ☐plat Do friends bring food to share? ☐Yes **Tell me which statement fits you besteen.**
□ Family Media Center Do you entertain frequently □ snacks/drinks mostly How No Designing the kitchen so th □ I like to be the only one □ I like to be the only cool	Outdoor Kitchen Programment per week per many people typically might be in the kitchen with my guests in a separate k in the kitchen, with my guests close by in	□ Laundi r month per year - □ then when entertaining? I is part of the planning process. e space that is away from the kitch a space that opens onto the kitch	ry/Hobby Space ☐formally ☐informally ☐buffet ☐plat Do friends bring food to share? ☐Yes Tell me which statement fits you bes nen.
□ Family Media Center Do you entertain frequently □ snacks/drinks mostly How No Designing the kitchen so th □ I like to be the only one □ I like my guests to be si	Outdoor Kitchen Per week per many people typically might be in the kitchen with my guests in a separate in the kitchen with my guests close by in the kitchen, with my guests close by in thing in the kitchen visiting with me while I described to the control of the cont	□ Laundi r month per year - □ then when entertaining? I is part of the planning process. e space that is away from the kitch a space that opens onto the kitch	ry/Hobby Space ☐formally ☐informally ☐buffet ☐plat Do friends bring food to share? ☐Yes Tell me which statement fits you bes nen.
□ Family Media Center Do you entertain frequently □ snacks/drinks mostly How No Designing the kitchen so th □ I like to be the only one □ I like my guests to be si □ I like my guests to help	Outdoor Kitchen Programment per week	□ Laundi r month per year - □ then when entertaining? I is part of the planning process. e space that is away from the kitch a space that opens onto the kitch	ry/Hobby Space ☐formally ☐informally ☐buffet ☐plat Do friends bring food to share? ☐Yes Tell me which statement fits you bes nen.
□ Family Media Center Do you entertain frequently □ snacks/drinks mostly How No Designing the kitchen so th □ I like to be the only one □ I like to be the only cool □ I like my guests to be si □ I like my guests to help □ I like my guests to help	Outdoor Kitchen Per week per many people typically might be in the kitchen with my guests in a separate in the kitchen with my guests close by in the kitchen, with my guests close by in the kitchen visiting with me while I come in the kitchen in meal preparation. in the clean-up process after the meal.	□ Laundi r month per year - □ then when entertaining? I is part of the planning process. e space that is away from the kitch a space that opens onto the kitch	ry/Hobby Space ☐formally ☐informally ☐buffet ☐plat Do friends bring food to share? ☐Yes Tell me which statement fits you bes nen.
□ Family Media Center Do you entertain frequently □ snacks/drinks mostly How No Designing the kitchen so th □ I like to be the only one □ I like my guests to be si □ I like my guests to help □ I like my guests to help □ I retain caterers who presented to the side of	Per week in the kitchen with my guests in a separate with the kitchen with my guests in a separate with the kitchen, with my guests close by in the kitchen visiting with me while I were in the kitchen in meal preparation. In the clean-up process after the meal. Pepare all meals for entertaining.	□ Laundi r month per year - □ then when entertaining? I is part of the planning process. e space that is away from the kitch a space that opens onto the kitch	ry/Hobby Space ☐formally ☐informally ☐buffet ☐plat Do friends bring food to share? ☐Yes **Tell me which statement fits you besteen.**
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□ Family Media Center Do you entertain frequently □ snacks/drinks mostly How No Designing the kitchen so th □ I like to be the only cool □ I like my guests to be si □ I like my guests to help □ I like my guests to help □ I retain caterers who pre □ The caterers come to th □ I stop at the deli/take-out	Per week in the kitchen with my guests in a separate with the kitchen with my guests in a separate with the kitchen, with my guests close by in the kitchen, with my guests close by in the kitchen visiting with me while I with the kitchen in meal preparation. In the clean-up process after the meal. Pepare all meals for entertaining. The home to serve and clean up.	□ Launding month per year - □ hen when entertaining? □ list part of the planning process. The space that is away from the kitch a space that opens onto the kitch cook.	ry/Hobby Space ☐formally ☐informally ☐buffet ☐plat Do friends bring food to share? ☐Yes Tell me which statement fits you bes nen.
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□ Family Media Center Do you entertain frequently □ snacks/drinks mostly How No Designing the kitchen so th □ I like to be the only one □ I like to be the only cool □ I like my guests to be si □ I like my guests to help □ I retain caterers who pre □ The caterers come to th □ I stop at the deli/take-ou □ Food items that I purchase	Outdoor Kitchen Programment per week	□ Launding month per year - □ hen when entertaining? □ list part of the planning process. The space that is away from the kitch a space that opens onto the kitch cook.	ry/Hobby Space ☐formally ☐informally ☐buffet ☐plat Do friends bring food to share? ☐Yes Tell me which statement fits you bes nen.
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□ Family Media Center Do you entertain frequently □ snacks/drinks mostly How No Designing the kitchen so th □ I like to be the only one □ I like my guests to be si □ I like my guests to help □ I like my guests to help □ I retain caterers who pre □ The caterers come to th □ I stop at the deli/take-ou □ Appetizers □ Desserts	Per week	□ Laundi r month per year - □ then when entertaining? I is part of the planning process. The space that is away from the kitch a space that opens onto the kitch cook. al home before entertaining.	ry/Hobby Space ☐formally ☐informally ☐buffet ☐pla Do friends bring food to share? ☐Yes Tell me which statement fits you besiden.
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16. What is your cycle for shopping for food?

	Daily	☐Twice Weekly	□Weekly	☐Bi-weekly	☐Monthly
17.	What types of products/mate	erials do you purchase at the	e grocery/specialty store	?	
	☐ Predominantly fresh food	purchased for a specific meal	<u>. </u>		
	☐ Predominantly fresh/froze	en foods purchased for stock			
	☐ Traditional pantry boxed/p	oackaged/canned/bottled good			
	Cleaning products stocked in	n bulk:			
	☐ Paper products stocked in b				
	☐Other boxed/packaged food				
	Other:				
18.	Where do you presently store				
	_Baking Equipment	_Flatware	_Leftover Container	_	_Serving Trays
	_	_Food Prep Utensils	_Linens/Towels	_	_Specialty Cooking Vessels (Wok, etc.)
		_Food Wrapping Materials	_Non-Refrigerated		Other:
	_Cleaning Supplies	_Glassware	_Paper Products		Other:
	_Coffee Station	_Grill Equipment	_Pet Food		Other:
	_Cooking Utensils	_Hand Appliances	_Pots & Pans		Other:
	_Dishes	_Laundry/Iron Equip	_Recycle Container	rs _	Other:
	Legend:				
	AG=Appliance Garage B=Basement	BC=Bookcase C=Countertop	G=Garage L=Laundry		T=Tall Cabinet W=Wall Cabinet
	BA=Base Cabinet	D=Desk	P=Pantry (
19.	What type of specialized stor	age is desired?			
	□Bottles	☐Display Items	□Linen		□Wine
	☐Bread Board	Dishes	□Plasticware	e	
	☐Bread Box	☐Food Wrappings	☐Soft Drink	Cans	
	Cookbooks	Glassware	Spice		
	☐ Cutlery	□Lids	□Vegetables	S	
20.	What small specialty electrica	al appliances do vou use in	vour kitchen?		
	□Blender	☐Crock Pot / Slow Co	-		
	☐Can Opener	☐Electric Frying Pan	Toaster		
	☐Coffee Grinder	☐Food Processor	☐Toaster O\	ven	
	☐Coffee Pot	Griddle	□Wok		.
	☐Countertop ☐Built-ir	n			
	•				
21.	Do you plan on sorting recyc	lable trash in your kitchen?	□Yes □No		
	Number of bins required:	· · · · · · · · · · · · · · · · · · ·			
	Would you like a sorting station				
	∐Kitchen	☐Utility Room	□Garage	□Basement	Outside

Design Information

1.	kitchens that you like?		pace to have? Have you created a scrapbo	
	American Country	☐Asian	☐Warm Contemporary	☐Sleek Contemporary
	☐American Formal	Old World European	Personal Design Statement (Eclectic)	□Traditional
2.	What colors do you like?			
	And dislike?			
	What colors are you cons	sidering for you new kitchen?		
	What are the color prefere	ences of other family member	rs?	
3.	Design Notes:			
	Special Details:			

Cabinetry

Construction	Base	Wall	Tall	Island
Framed				
Frameless				
Door Type				
Full Overlay				
Partial Overlay				
Lip				
Inset				
Hardware				
Knob				
Pull				
Finger Pull				
Material				

Face Material	Base	Wall	Tall	Island
Wood-Species				
Laminate				
Paint				
Acrylic				
Metal				
Other				
Door Style:				
Color and Finish:				
	•			

Storage Accessories or Organizers:								
	Base	Wall	Tall	Island				
Appliance Garage								
Breadbox								
Cutlery Tray								
Door Shelf								
Drawer Divider / Insert								
Drawer Dish Storage								
Drawer Pot / Pan Storage								
Knife Block								
Knife Drawer								
Lazy Susan / Turntable								
Mixer Lift-up								
Pantry								
Plate Rack								
Pot Rack								
Pull-out Recycle Bin								

	Base	Wall	Tall	Island
Pull-out Cutting Board				
Roll-out Cart				
Roll-out Shelf				
Spice Rack / Drawer				
Swing-out Shelf				
Tilt-down Drawer				
Towel Bar				
Trash Can				
Tray Dividers (Vertical)				
Toe Kick Step Stool				
Vegetable Bin / Basket				
Wide / Deep Drawer				
Peg Board Drawer				
Other				
Other				

Soffit / Fascia									
Use Existing		Furn	shed by			Install	nstalled by		
□Yes □No	KS 🗌		O/OA 🗌		KS □		O/OA [
Fascia / Soffit Construct	ion			Fascia	a / Soffit Materials				
Open Extended	FlushReces	sed Remo	ove	□Wa	allpaper Wood	Display Rail]Paint □Ligh	nted Cornice	
☐Other				□Oth	ner				
Countertops									
Use Existing		Furnishe	d hv			Installe	d hv		
☐Yes ☐No KS [0/0			KS 🗌	motuno	0/0A [
Material	Kitchen	Island	Other	Ed	ge Treatment	Kitchen	Island	Other	
Ceramic Tile				Thi	ickness				
Size	9			Sh	ape:				
Grou	t			-	Bevel				
Concrete					Ogee				
Engineered Stone (quartz)				-	Bull Nose Full				
Granite					½ Full				
Limestone					Square				
Marble					Eased				
Plastic Laminate				Co	ntrast Color				
Stainless Steel				Otl	her				
Soapstone				Ba	cksplash				
Solid Surface				Ma	tch to Counter				
Wood				Ful	l Height				
Other				En	dsplash 4" High				
Other				Co	lor or Pattern:			'	
Other				De	tails:				
Color or Pattern:									
Details:				7					
Preparation:									
Describe:									
Decking:				7					

Insert:

Sink										
Use Existing			Furnished by				Instal			
☐Yes ☐No	KS		O/OA [KS	KS 🗆		O/OA 🗆		
Material		Sink #1	Sink #2	Sink #3	Mo	ounting	Sink	#1 Sink #2	Sink #3	
Composite						If-Rimming				
Enamel / Cast Iron	n					der-Mount				
Porcelain / Steel		<u> </u>	╀ 볼 ┦	ᆜ		egral		<u> </u>	<u> </u>	
Stainless Steel		<u> </u>	<u> </u>	<u> </u>		unter Section			<u> </u>	
Solid Surface		<u> </u>	 	<u> </u>		ron			<u> </u>	
Other Other					Oth	ecial Features	Sink	#1 Sink #2	Sink #3	
Number of Bowls	-	Sink #1	Sink #2	Sink #3		ainboard L	SIIIK	#1 SIIIK #2	SIIIK #3	
One	<u> </u>					ainboard R		- 	+ =	
Two			1 5	T T		ainer			 	
Same Size						cessories				
Large / Smal	ll				1					
Three					2					
Color		Sink #1	Sink #2	Sink #3	3					
					4					
Details:					5					
							•		•	
Faucet										
Use Existing			Furnished by				Instal	ed by		
□Yes □No)	KS 🗌	0/0	Α 🔲	KS			O/OA 🗌		
Material		Sink #1	Sink #2	Sink #3	Sty	le / Features	Sink #	#1 Sink #2	Sink #3	
Brass					One	e Handle □L [⊐R □			
Chrome					Two	o-Handles				
Epoxy-Color					Brio	dge Type				
Gold						Filler				
Brushed Nickel						ose Neck				
Pewter						I-out Spray				
Stainless Steel						omatic Operati	ion 🗆			
Other						ner Features	Sink #	#1 Sink #2	Sink#3	
Other							Olink /			
			 			parate Spray	<u> </u>	- 	- - 	
Other						tant Hot				
Other_			$+$ \vdash			ter Filter				
Other	_	Ш			Dis	hwasher Air G	ар Ц			
Diananaara										
Dispensers		_	Samuel all and the same				lo e t e II	and have		
Use Existing	I/C I		urnished by		I/C		Install			
☐Yes ☐No	KS		O/OA Cirk #2	Ciple #2	KS		Ciple #1	O/OA Cink #2	Ciple #2	
Type		Sink #1	Sink #2	Sink #3	Туре		Sink #1	Sink #2	Sink #3	
Dish Detergent				<u> </u>	папо	d Soap	Ш	Ш		
Hand Lotion										
Lighting Sys	tems									
Use Existing			Furnished by				Insta	lled by		
☐Yes ☐No	KS		O/OA]	KS			O/OA 🗌		
General					Am	bient				
☐Incandescent]Halogen [Fluorescent	□Xenon		Cove	Recessed	□Pendant	☐Surface mtd.	
Decorative						Track	Incandescent	□Halogen	□Fluorescent	
Incandescent	Г]Halogen	Fluorescent	Xenon	Oth	'		,		
Under Cabinet		L								
☐Incandescent		THalogen F	7Fluorescent	□Xenon	Other					

Appliance & Fixture Specifications - Option 1 (Option 1 to be used by design professionals who select specific appliances for the client.)

Size	Color	Item / Description Manufacturer Model # Notes			
Surface C	Cooking	Configuration: P=Professional CT=Cooktop (controls on top) RT=Range Top (controls on front)			
		Style: DI = Drop-in FS=Freestanding SI = Slide-in			
		Range Config. Fuel			
		Cooktop Config. Fuel			
		Rangetop Config. Fuel			
Surface V	entilation	☐ Remote Blower ☐ Interior Blower ☐ Recirculate ☐ CFM ☐ Height ☐ Transition			
		Hood: Wall Mounted Island			
		Duct Cover:			
		Hood Liner and/or Blower:			
		Down Draft:			
		Micro Combo:			
Oven Coo	king				
		Oven: Single Double			
		□Oven / Microwave Combo			
		Warming Drawer Quantity:			
Microwav	e and Spec	cialty Ovens Configuration: CT= Countertop BI= Built-In OTR= Over The Range			
		Microwave Confiig.			
		Trim Kit:			
		Other:			
Refrigerat	tion	Configuration: SxS= Side-by-Side UCDR= Undercounter Drawers UCD= Undercounter Door L/R TF= Top Freezer BF=Bottom Freezer	r		
		Style: Free Standing BI= Built-In (Standard) IN=Built-In (Integrated) AR=All Refrigerator AF=All Freezer			
		Refrig. Config Style:			
		Refrig. Config Style:			
		Refrig. Config Style:			
		Front Panel			
Dishwash	ier / Compa	pactor / Icemaker Style: ST= Standard IN= Integrated SI= Semi-Integrated DR=Drawer			
		DishwasherStyle			
		Compactor Style			
		Front Panel			
Water Pro	oducts	Configuration: S= Single D=Double BL= Big and Little Style: UM= Undermount TM= Top Mount IN= Intergral AP= Apron C=Counter Section			
		Sink #1 Config Style			
		Faucet:			
		Sink #2 Config Style			
		Faucet:			
		Sink #3 Config Style			
		Faucet:			
		Sink Accessories:			
		Instant Hot:			
		Water Filter:			
		Garbage Disposer Quantity			
Miscellan	eous	(Laundry, BBQ / Outdoor Equip, Intercom, Vacuum, Espresso, Ironing Center, Water Softener, Warranty, etc.)			

End Appliance & Fixture Specifications - Option 1

Appliance & Fixture Specifications - Option 2 (Option 2 is used by designers who gather all generic appliance info., rather than specifying specific appliances.)

Use Existing																
□Yes □No	KS 🗌	O/	OA 🗌													
□Electricity		□Na	tural Gas													
□Propane																
☐Free-Standing		☐Drop-In		☐Drop-	-In		□Slide	e-In								
☐Integrated ☐Professional Style																
☐Conventional Coi		☐Solid Dis		□Solid				ed Glass								
/			(Electric			Cerami	-									
☐Magnetic Induction	on [∃Halogen	Unit	☐Halog	gen Unit			mostatic led Unit								
☐Dual Size Unit																
☐Open-Air (Conve	ntional)	□Sea	aled	□Seale	ed [∃High	n BTU									
□Electronic	Conv	entional K	nob	Conv	entional k	(nob		Griddle		Grill						
☐Griddle	Grill															
☐Electric Oven	□G	as Oven				•										
☐Convection Oven	□Р	yrolytic (Se	elf-													
	Clea	ning)														
Vandilatian Ca																
Ventilation Sy	/stem															
Use Existing		Fu	ırnished b				Installed by									
☐Yes ☐No	KS 🗌		(O/OA 🗌		KS					0/0	<u>А Ц</u>				
Updraft / Canopy			_					ndraft / Proxi	imity	_						
☐ Exhaust ☐ Recirculating								ırface Mount			Behind Cookto	pp)	☐Pop-Up (I	Next to Cooktop)		
Hood								lation Syster								
Match to Cooktop)			to Cabineti				ew Ductwork					☐Duct Terr	nination		
Custom Design			Slim Li	ne / Teleso	coping]	Sp	ace to Run D	Ouctwork	(
Ovens										Mi	crowave	Ovo	ND.			
Ovens										IVII	Ciowave	Ove	311			
Use Existing	Fu	ırnished l	by	Ins	stalled b	у		Use Exi	isting	Fur	nished by		Insta	lled by		
□Yes □No	KS 🗌	0/	OA 🗌	KS 🗌	0/0/	Ā 🔲		□Yes	□No	KS 🗌	O/OA		KS 🗌	O/OA 🗌		
Conventional								Microwave	e Oven							
☐New ☐Existing	Finish:		Size:					New	Existin	g Finish:		Si	ize:			
Configuration								Installation	n							
Single		Double		Com	bo Micro /	Oven		Free-St	anding		Вохе	ed/Built-	-ln	Integrated		
Under-Counter Ins	stallation		☐Wall Ins	stallation				Configurat	tion							
□ Convection Cooking- □ Convection Cooking- □ Steam Cooking-						ooking		Microwa	ave-Ven	tilation Combo)		Professional S	Style		
elective Gas																
High-Speed Cooking Pyrolytic (Self-Cleaning)								☐ Microwave-Convection Cooking ☐ Microwave-Light Cooking								
Controls: Conven	tional Knol	Electr	ronic					Features					_			
Other Features								Brownir	ng Eleme	ent			Turntable			

Refrigerator / Freezer													
Use Existing	Furnished by				Installed by								
□Yes □No	KS □		O/OA 🗌						O/OA 🗌				
Туре		#1 #2		#3	Fea	tures		#1	#2	#3			
Single Door Refrigerato	or				Ice I	Maker							
Single Door Freezer					Ice I	Dispenser (Door)							
Refrigerator / Freezer	:												
Side by Side						-Door Access							
Top Mount						er Disp. (Outside)							
Bottom Mount					LCE	Screen							
Undercounter													
Modular Units:													
Refrigerator Drawers					Other Features			#1	#2	#3			
Freezer Drawers													
Freezer:													
Upright													
Chest		"4	110	"	041								
Installation		#1 ;	‡ 2	#3		er Cooling Applian	ces		Vr. 01				
Free-Standing						ce Maker		L V	Vine Storage				
Boxed-In													
Integrated Under-Counter													
Decorative Panels													
Decorative Fallers		l											
Dishwasher													
Use Existing			Furnishe	ed by	Installed by								
□Yes □No	KS		0	/OA 🗌		KS 🗆			O/OA 🗌				
Туре	#1		#2	2		Interior Finish		#1		#2			
Door						Plastic							
Drawers						Stainless							
Installation	#1		#2	2		Dishwasher Feat		#1		#2			
Built-In						Adjustable Shelve	es						
Integrated with Decorat						Flatware Trays							
Panel to Match Cabine	ts												
Stainless Steel						Multiple Racks							
Color Front						Special Cycles							
						Stem Storage							
Other Clean-Up	Applian	ces											
Use Existing		F	urnished	l by				Installed	by				
□Yes □No	KS □		0/0/	A 🗌		KS 🗆			O/OA 🗌				
Туре		#1 ;	#2	#3	Туре			#1	#2	#3			
Disposer:					Tras	h Compactor							
Batch Feed													
Continuous Feed													
Other Appliance	es												
Use Existing	Furnished by				Installed by								
□Yes □No	KS 🗌	□ O/OA □				KS 0/0A							
Туре:				,									
Built –In Small App	liances	Computer		ntercom		CR / DVD		ning Drawer		er / Dryer			
Radio		Telephone	- □1	elevision	∐Ot	her:	Other	· <u> </u>	_ ☐Other:				

End of Appliance & Fixture Specifications - Option 2

ricorning														
Use Existing			Furnished by		Installed by									
☐Yes ☐No		KS O/OA				KS								
Floor Prep	paration					Floo	r Cove	ering						
Removal:						Material								
Leveling:						Bamboo		Carpet	Ceramic	Tile	□Cork			
☐Shim:						Laminate		Linoleum	□Vinyl-Sh	neet	□Vinyl-Tile			
☐Subfloor Materia	l:					□Wood		Wood-Enginee	red Stone		Other:			
Underlayment:						Color or Pattern:								
☐Baseboard Unde	r Trim:					Describe:								
☐Transition Treatr	nent													
Windows						Check all that apply.								
			Slider = S (Vinyl = V	= Casement Aluminu	-									
Use Existi	ng		Furnish		1111 - 7	· / dumino	III Olda	710 11000	Installed by	<u> </u>				
☐Yes ☐	No	KS _	(O/OA 🗌		KS 🗌			0/0					
Interior Wall Patch:				Exter	ior W	all Patch:			Sink Vent	Relocat	ion:			
Window #	Configura	tion					Size				Screen			
											Screen: Yes No			
											reen: Yes No			
						Screen: Yes [
							reen: Yes No							
			Screen: ☐Yes ☐											
							Screen: ☐Yes ☐N							
Doors				Solid C	Slide		et = P	ply. French = F Hollow Core						
Use Existing ☐Yes ☐No	KS		Furnish	ned by DA 🗍			KS 🗆		Installed by	O/OA	\Box			
Door #	Configura							Size			Screen			
			□L □R							Scr	een: Yes No			
			□L□R							Scr	een: Yes No			
			□L□R							Scr	een: Yes No			
			□L□R							Screen: ☐Yes ☐No				
			□L□R]R							Screen: Yes No			
			□L□R					Scr	een: Yes No					
			□L□R							Scr	reen: Yes No			
Hardware Finish:						□Passage □Privacy □Knob □Lever								
		(N	ote: Door hing	ging detern	mine	d as you face	door ar	nd open towa	ırd you.)					
Decorative Su	rtaces													
Use Existing Furnished b									Installed by					
□Yes □No KS □ Wall Preparation □ New Plaster/Dryv			r/Drywall	O/OA Clean		☐Patch Ex	iet	KS 🗌	KS O/O/					
Wall Friedrich New Plaster/Drywall Clean Wall Finish Paint Wallpaper					Tile Other:									
Ceiling Finish	□Ра		☐Wallpaper		Suer	ended			Other:					
Ceiling Preparation		_	r/Drywall	☐ ☐ Clean		□Patch Ex			ve Exist. Covering:					
Jenning i Teparation		her:	ir Di y wali		'		∏Repai		VO ENIST. COVERING.					
		1161.						II 3.						