GET STARTED TODAY.
Three ways to make an appointment for Kitchens and/or Countertops:
• See an associate
• Visit homedepot.com/getstarted
• Call 1-877-979-6683

CONTACT PHONE NUMBERS AND/OR EMAIL ADDRESSES

No matter what you’re looking to do in your kitchen, you’ll find what you need at The Home Depot at affordable prices. Instead of going from store to store or flipping through catalogs, you’ll be able to find the best brands all in one place; like Thomasville cabinetry, Silestone countertops, Maytag appliances and more. We also offer free design services to guide you through the planning and design process to help you create the perfect kitchen. So when it’s time to create your next kitchen, come to The Home Depot first.

The Home Depot is a member of the National Kitchen & Bath Association (NKBA), dedicated to promoting professionalism as well as providing leadership and direction for the kitchen and bath industry worldwide.
Sure, you can visualize your next kitchen. But have you really thought about what will go into it? With a little imagination — and a lot of thinking — you can create a kitchen that’s easy to love. And easier to live in.

APPROACHING YOUR PROJECT

Can’t wait to renovate your kitchen? Planning is the one thing you won’t want to rush.

We suggest keeping a journal to record how your kitchen is used over a period of several weeks. Is a shortage of space forcing you to get creative with food storage? Do you need a traffic cop to get people in and out? Once you realize what your needs are, you’ll be able to think of creative ways to satisfy them.

Of course, while understanding your needs is important, there may be some things you just want. Some you may already know about, others may not be as obvious. That’s why looking through magazines, watching home design shows and talking with friends about their remodels are all good starting points.

Finally, it’s important to be realistic. If something should go wrong, don’t let it dampen your excitement. Like they say, you have to break a few eggs to make an omelet. And this is a kitchen we’re talking about.

WHAT TO EXPECT

While home improvement shows would have you think everything can be done in a weekend, the average remodel takes a little longer. Here’s how it really happens.

<table>
<thead>
<tr>
<th>STEP 1</th>
<th>STEP 2</th>
<th>STEP 3</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pre-planning</strong></td>
<td><strong>Schedule an initial kitchen appointment</strong></td>
<td><strong>Design creation</strong></td>
</tr>
<tr>
<td>• Determine your likes and dislikes</td>
<td>• Visit homedepot.com/getstarted or see a store associate. OR • Call 1-877-979-6683 to schedule a professional measurement</td>
<td>• Brainstorm with a kitchen associate • Review preliminary drawings • Discuss features and benefits of Home Depot’s Installation Services • Site evaluation by a Home Depot representative • Finalize product selections</td>
</tr>
<tr>
<td>• Develop ideas and review trends</td>
<td>• Make preliminary product selections</td>
<td>• Measure and make a rough sketch of your existing kitchen</td>
</tr>
<tr>
<td>• Make preliminary product selections</td>
<td>• Formulate a budget and research financing</td>
<td>• Finalize product selections</td>
</tr>
<tr>
<td>• Measure and make a rough sketch of your existing kitchen</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Formulate a budget and research financing</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Don’t want your kitchen to turn out half baked? Follow these tips to ensure your renovation goes as smoothly as possible.

**Have you thought about everything?**
You’d be amazed at what people forget once the process gets going. Before you sign off on a design plan and order your materials, step back and take a moment to review everything.

**Is there a certain time you need your kitchen by?**
Depending on the size and scope of your remodel, it could take weeks or months to complete. Think about this as you decide when to start your project. If you always host a large holiday party, plan well in advance of this.

**Are you truly ready to begin?**
Before your renovation can start, you’ll need to confirm that all the materials you’ve ordered have arrived. Doing so will help you notice missing items or if the wrong thing was shipped.

**Do you have a contingency plan?**
It sounds silly, but a lot of people don’t plan where they’re going to eat while their new kitchen is being installed. We recommend setting up a temporary kitchen in your dining room. Having a microwave, toaster oven and other small appliances around will help get you through the transition.

---

**STEP 4**
**Design finalization**
- Review and approve final drawings
- Submit product order
- Finalize payment arrangements
- Verify design and measurements with a Home Depot representative†
- Create tentative project schedule†

**STEP 5**
**Preparation & renovation**
- Locate a large area to store products prior to and during remodel
- Inspect items as they arrive
- Empty cabinets, clear area and get it ready for remodel
- Create a temporary kitchen to use during construction
- Confirm start date with the installer†

**STEP 6**
**Completion (Installation services only)**
- A team of licensed†† and insured professionals will install your new kitchen
- Thorough clean up of job site upon completion
- Final walk through with the installer
- Enjoy your new kitchen

†Applies only if using The Home Depot installation services. ††where applicable
ASSESSING YOUR NEEDS.

There are many ways to design a kitchen. Not all of them are the right way. That’s why the best solutions do more than fit your needs. They also fit your space.

THE SHAPE OF THINGS TO COME

Every kitchen has three hubs of activity. Can you guess them? First, you have your food storage center. Then you have the cooking center. And finally there’s the clean-up center.

The food storage center is just a designer’s term for your refrigerator, freezer and pantry. If you’re looking for your new kitchen to be practical as well as beautiful, we recommend placing your food storage center as closely as possible to your kitchen’s entry. Follow our advice and you’ll have a shorter distance to walk with heavy grocery bags.

On a related note, we suggest placing the components of your cooking center near each other. For example, by having your range and cookware in the same area, you’ll not only save a step, but you’ll save time, too.

You’ll also want to think about the placement of your clean-up center. A common practice is to place your dishwasher in close proximity to your sink and disposal so dirty dishes and glasses won’t have far to travel.

Now that you know a little about your work centers and where to place them, it’s time to think about how your kitchen should be laid out. All in all, there are five common designs. For more information on each of them, refer to the diagrams below.

THE WORK TRIANGLE

No, the work triangle isn’t some mysterious corner of your kitchen where things disappear and are never seen again. It’s the area where you spend most of your time preparing meals. Your sink, range and refrigerator usually represent the three points of the triangle. The sum of these three sides should be no more than 26 feet. If the total is less, your appliances are too close. If the sum is more, they’re too far away. So before you finalize your room redesign, make sure it gives you the right amount of room.

One wall or single wall
A one-wall or single-wall kitchen has all its work centers along one wall. This is the least efficient plan, but a necessity in smaller homes and apartments where space is limited.

Corridor or galley
Similar to the one-wall plan, but better suited for cooking, is the corridor or galley plan. It offers an efficient workspace for the single cook, grouping work centers on parallel walls. This plan, however, is less than ideal for households with multiple cooks. Expect lots of bumping and maneuvering in a galley kitchen.
The benefits of Universal Design
Have you thought about the needs of those who’ll use your kitchen? Not just yourself, but your family, guests and even those who may own your house after you? If you haven’t, you should.

This practice is called Universal Design and it strives to make all elements and spaces in a room more user friendly – for as many different people as possible. Universal Design emphasizes making your kitchen accessible to young children, elderly parents and a variety of guests.

For example, make "traffic lanes" such as hallways and doorways extra wide. Doing so will accommodate unexpected future needs, like twins in a double stroller or perhaps yourself on crutches. It will also allow you to easily get furniture and appliances in and out of the room. Other aspects of Universal Design include utilizing slide-out storage systems so users of all heights can access the contents, as well as varying the heights of work surfaces and countertops to accommodate different tasks and different people.

Fortunately, the cost of implementing Universal Design is usually negligible and it could increase your home’s value. To find out more, ask your designer for details.

RECOMMENDED HEIGHTS

<table>
<thead>
<tr>
<th>Height</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Counter heights</td>
<td>34” – 36” H</td>
</tr>
<tr>
<td>Dining surfaces</td>
<td>30” H</td>
</tr>
<tr>
<td>Bar counters</td>
<td>36” – 42” H</td>
</tr>
<tr>
<td>Work surfaces</td>
<td>42” – 48” H</td>
</tr>
<tr>
<td>Storage access</td>
<td>15” – 48” H</td>
</tr>
</tbody>
</table>

U-shaped
If you could use more space, consider a U-shaped plan. It’s perfect for one or more cooks. A common characteristic of this design is a continuous work area. The cook is surrounded by countertops on all three sides, making everything within reach. This layout allows others to pass by the kitchen without interrupting cooking.

L-shaped
The L-shaped kitchen has a definite advantage over U-shaped kitchens thanks to a more generous amount of counter space. With work centers on two adjacent walls, people can come in and out without even entering the work area. Add an island and you’ll encourage interaction between cooks and guests while gaining another work surface.

G-shaped
The G-shaped kitchen is really only a modification of the U-shaped design. It simply adds an extra wall of cabinets and appliances or a fourth partial wall. To keep you from feeling too closed in, open up one or two of the cabinet sections to adjacent spaces. When you do so, you’ll have a kitchen that’s spacious in every sense of the word.
ASSESSING YOUR NEEDS

THE KITCHEN IN QUESTION

Having a hard time telling your designer exactly what you want? Before you do anything else, take some time to complete the questionnaire below. The few minutes you’ll spend answering our questions could lead to years of enjoyment.

<table>
<thead>
<tr>
<th>CABINETS &amp; COUNTERTOPS see pages 16–23</th>
<th>SINKS &amp; FAUCETS see pages 24–25</th>
</tr>
</thead>
<tbody>
<tr>
<td>What type of storage do you prefer?</td>
<td>What type of sink would best suit you?</td>
</tr>
<tr>
<td>◯ shelves</td>
<td>◯ single bowl</td>
</tr>
<tr>
<td>◯ sliding shelves</td>
<td>◯ double bowl</td>
</tr>
<tr>
<td>◯ drawers</td>
<td>◯ triple bowl</td>
</tr>
<tr>
<td>◯ specialty</td>
<td>◯ round bowl</td>
</tr>
<tr>
<td>What kind of items do you need storage for?</td>
<td>What kind of material do you want to use?</td>
</tr>
<tr>
<td>◯ tableware</td>
<td>◯ stainless steel</td>
</tr>
<tr>
<td>◯ glassware</td>
<td>◯ enamel</td>
</tr>
<tr>
<td>◯ stemware</td>
<td>◯ cast iron</td>
</tr>
<tr>
<td>◯ utensils</td>
<td>◯ integral</td>
</tr>
<tr>
<td>◯ cutlery</td>
<td>◯ acrylic</td>
</tr>
<tr>
<td>◯ silverware</td>
<td></td>
</tr>
<tr>
<td>◯ blender</td>
<td>Could you use a garbage disposal?</td>
</tr>
<tr>
<td>◯ fine china</td>
<td>◯ yes</td>
</tr>
<tr>
<td>◯ barware</td>
<td>◯ no</td>
</tr>
<tr>
<td>◯ dry food</td>
<td></td>
</tr>
<tr>
<td>◯ canned food</td>
<td>Is there a certain way you’d like your sink mounted?</td>
</tr>
<tr>
<td>◯ spices</td>
<td>◯ top-mounted</td>
</tr>
<tr>
<td>◯ canned beverages</td>
<td>◯ under-mounted</td>
</tr>
<tr>
<td>◯ coffee maker</td>
<td>◯ integrated</td>
</tr>
<tr>
<td>◯ toaster</td>
<td></td>
</tr>
<tr>
<td>◯ mixer</td>
<td>Which faucet options would you prefer?</td>
</tr>
<tr>
<td>◯ food processors</td>
<td>◯ single handle</td>
</tr>
<tr>
<td>◯ cookbooks</td>
<td>◯ two handle</td>
</tr>
<tr>
<td>◯ pottery</td>
<td>◯ high-arc spout</td>
</tr>
<tr>
<td>◯ wine</td>
<td>◯ pull-out sprayer</td>
</tr>
<tr>
<td>◯ cleaning supplies</td>
<td>◯ separate sprayer</td>
</tr>
<tr>
<td>◯ mops and brooms</td>
<td></td>
</tr>
<tr>
<td>◯ recycling bins</td>
<td></td>
</tr>
<tr>
<td>◯ linens</td>
<td></td>
</tr>
<tr>
<td>Or what type of non-wood species would you consider?</td>
<td>What is your backsplash preference?</td>
</tr>
<tr>
<td>◯ Thermofoil</td>
<td>◯ matching countertop</td>
</tr>
<tr>
<td>◯ laminate</td>
<td>◯ accent with other materials</td>
</tr>
<tr>
<td>What style of cabinet door fits your tastes?</td>
<td>What is your hardware preference?</td>
</tr>
<tr>
<td>◯ flat panel</td>
<td>◯ knobs</td>
</tr>
<tr>
<td>◯ recessed panel</td>
<td>◯ pulls</td>
</tr>
<tr>
<td>◯ raised panel</td>
<td></td>
</tr>
<tr>
<td>◯ shaker</td>
<td></td>
</tr>
<tr>
<td>◯ cape cod</td>
<td></td>
</tr>
</tbody>
</table>
What are your lighting needs?
- recessed spots
- pendant
- track
- ceiling mounted
- wall mounted
- under cabinet

What kind of accent lighting would you like to add?
- floor lamps
- sconces
- table lamps
- toe kick
- over the cabinet
- under the cabinet

Would you like a decorative technique to be applied when painting?
- yes
- no

How many colors of paint do you need?
- one
- two
- three
- four

Which features are important in your next refrigerator?
- ice maker
- water filter
- side-by-side doors
- top freezer
- bottom freezer
- ENERGY STAR

What kind of dishwasher would you want?
- built in
- portable

What other appliances would you like to add?
- warming oven
- stand-alone icemaker
- wine cooler
- second dishwasher
- second sink

How should your new floor transition into other areas?
- provide continuity
- provide contrast

What are you expecting from your flooring?
- to be a prominent feature accented with patterns and borders
- to blend in and serve as a neutral backdrop for other design elements

What faucet finish do you like?
- brass
- venetian bronze
- stainless steel
- oil-rubbed bronze
- chrome
- nickel

How do you prefer to cook?
- gas
- electric

Which type of range/oven would you prefer?
- cooktop with separate oven
- slide in/drop in
- freestanding

Which type of wall oven would you prefer?
- single oven
- double oven
- convection
- microwave/oven combo

Where would you like your microwave oven?
- over the range
- on the countertop
- on a cart or shelf
- built in

APPLIANCES
see pages 26–31

LIGHTING & PAINT
see page 33

FLOORING
see page 32

INSTALLATION
see page 36
Now that you’ve decided what you can’t live without, it’s time to decide what you can pay. But don’t worry. With our guaranteed low prices, you’ll have a kitchen that looks like a million bucks, but costs considerably less.

**MANAGING YOUR MONEY**

So how should you spend your money? Making that decision is easier than you think. When budgeting for your new kitchen plan to spend 5%–15% of your home’s value in the following areas:

- 1/3 of total cost on cabinets
- 1/3 of total cost on Installation
- 1/3 of total cost on everything else including:
  - faucets
  - sinks
  - countertops
  - appliances
  - flooring
  - lighting

Of course, different people have different ideas of what makes an ideal kitchen. For a better idea of what you can expect to pay based on your personal needs and preferences, simply fill out the form on the next page.

**FINANCE OPTIONS**

**The Home Depot Consumer Credit Card**

Helps you keep monthly payments low while offering special payment promotions throughout the year.

**Home Equity Loan**

Lets you borrow a specific dollar amount against the equity in your home. Home equity loans typically offer lower interest rates than other loans, but you’ll also be expected to pay closing costs.

**Refinancing**

Allows you to take cash out of your home, provided you have a considerable amount of equity built up. Like a mortgage, you’ll typically have to pay points, title insurance, loan origination fees and more.

**Installation you can trust.**

When you take advantage of The Home Depot’s installation services, you can rely on licensed** and insured professionals who do quality work. For more details, see page 36 or ask your Home Depot kitchen designer.

visit us online @ homedepot.com/kitchens
## ESTIMATING COSTS

Not sure what kind of kitchen you can afford? Use the form below to find out.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>LEVEL</th>
<th>APPROXIMATE COST</th>
<th>WHAT YOUR MONEY GETS YOU</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cabinetry</strong></td>
<td>Good</td>
<td>Starts at $50/lin. ft.</td>
<td>In-stock designs, laminate (materials only)</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $100/lin. ft.</td>
<td>Semi-custom designs, wood veneer, Thermofoil</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $250/lin. ft.</td>
<td>Custom designs, solid wood, hand-rubbed glazes, decorative details</td>
</tr>
<tr>
<td>Countertops (installation included in most cases and prices vary by market)</td>
<td>Good</td>
<td>Starts at $15–$25/sq. ft.</td>
<td>Laminate</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $35–$40/sq. ft.</td>
<td>Solid surfaces</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $40–$55/sq. ft.</td>
<td>Natural stone, quartz</td>
</tr>
<tr>
<td><strong>Flooring</strong></td>
<td>Good</td>
<td>Starts at $1/sq. ft.</td>
<td>Laminate, vinyl, linoleum</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $3/sq. ft.</td>
<td>Ceramic tile, slate, hardwood</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $15/sq. ft.</td>
<td>Natural stone</td>
</tr>
<tr>
<td><strong>Lighting &amp; Paint</strong></td>
<td>Good</td>
<td>Starts at $150</td>
<td>In-stock overhead light fixtures, 1-color paint</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $500</td>
<td>In-stock pendant fixtures and select recessed lighting, 2-color paint</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $1,000</td>
<td>Chandeliers, recessed and directional fixtures, decorative paint technique</td>
</tr>
<tr>
<td><strong>Sink</strong></td>
<td>Good</td>
<td>Starts at $100</td>
<td>Drop-in design, stainless steel, acrylic, porcelain</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $200</td>
<td>High-grade stainless steel</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $400</td>
<td>Integrated solid surface, under-mount or apron-front designs</td>
</tr>
<tr>
<td><strong>Faucet</strong></td>
<td>Good</td>
<td>Starts at $60</td>
<td>Two handle</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $150</td>
<td>Single lever, pull-out sprayer</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $200</td>
<td>Wall-mounted designs</td>
</tr>
<tr>
<td><strong>Dishwasher</strong></td>
<td>Good</td>
<td>Starts at $200</td>
<td>Basic models, low capacity</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $400</td>
<td>Rinse-and-hold cycle, multiple spray arms, sound insulation, tall tub</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $800</td>
<td>Quiet cycles, stainless steel tub, delayed-wash timer</td>
</tr>
<tr>
<td><strong>Range hood</strong></td>
<td>Good</td>
<td>Starts at $35</td>
<td>Under cabinet, two-speed control, incandescent cooking light</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $150</td>
<td>Four-speed control, halogen cooking light</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $500</td>
<td>Strong power, downdraft exhaust, “decorator” canopies and custom designs</td>
</tr>
<tr>
<td><strong>Range</strong></td>
<td>Good</td>
<td>Starts at $300</td>
<td>Electric-coil burners, freestanding</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $500</td>
<td>Glass-ceramic cooktop, self-cleaning feature</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $1,000</td>
<td>Slide in, double ovens, sealed gas burners, dual fuel (gas/electric)</td>
</tr>
<tr>
<td><strong>Cooktop</strong></td>
<td>Good</td>
<td>Starts at $150</td>
<td>Electric-coil, glass-ceramic top</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $400</td>
<td>Unsealed gas burners</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $1,000</td>
<td>Sealed gas burners, grill, dual burners (inner ring for small pots)</td>
</tr>
<tr>
<td><strong>Wall oven</strong></td>
<td>Good</td>
<td>Starts at $700</td>
<td>Electronic control, low capacity</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $750</td>
<td>Space for two racks, delay-start cook control</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $1,500</td>
<td>Double ovens, glass-touch controls, convection cooking</td>
</tr>
<tr>
<td><strong>Refrigerator</strong></td>
<td>Good</td>
<td>Starts at $300</td>
<td>Top mount, manual defrost</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $500</td>
<td>Bottom mount or side-by-side, frost free</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $1,000</td>
<td>Built in, water and ice dispenser, large capacity</td>
</tr>
<tr>
<td><strong>Microwave</strong></td>
<td>Good</td>
<td>Starts at $40</td>
<td>Countertop and over-the-range models</td>
</tr>
<tr>
<td></td>
<td>Better</td>
<td>Starts at $150</td>
<td>High wattage, quick-touch cooking controls</td>
</tr>
<tr>
<td></td>
<td>Best</td>
<td>Starts at $500</td>
<td>Convection cooking</td>
</tr>
</tbody>
</table>

*Please note: installation costs are in addition to product costs.*
FINDING YOUR STYLE.

Everyone has a look they’re drawn to. Are you clean and uncluttered? Elegant and adorned? Or somewhere in between? However you’d describe your design preference, we can help to make it a reality.

GETTING IDEAS, GETTING ORGANIZED

OK, now that you’ve thought about planning, shapes and money, here comes the fun part: picking everything out. As we mentioned before, going through magazines, watching design shows and talking with friends are excellent ways to get inspired. If you haven’t yet, you’ll also want to spend time browsing the Internet. From manufacturer web sites to web-only articles, you’ll see idea rooms with elements you probably haven’t thought about (and will certainly dream of).

We have lots of brochures and material samples you can take with you, too. And don’t forget, our magazine section and your local bookstore have plenty of books packed with wonderful photos. We suggest cutting out the ones you like — after you’ve purchased them, of course.

Start a folder or binder to keep these clippings, notes and more all in one place. Just think of it as a scrapbook for your future kitchen. Once you’ve reviewed everything you’ve collected, you’ll notice common characteristics suggesting one of the three styles featured on the following pages.

Work with one of our designers to figure out which look fits your personal style.

A traditional kitchen combines rich European design with today's modern conveniences. Expect solid wood cabinetry with furniture-like detailing, antique-style knobs and pulls, and tasteful crown moulding. Decorative trims and patterns are emphasized, as are symmetry and balance.

Defining characteristics:
- Wood with fine detailing
- Cabinetry-trimmed appliances
- Sculpted metal fixtures
- Polished brass, antique bronze and satin nickel finishes
- Ceramic or hardwood flooring
- Decorative glass door inserts
- Ceramic tile backsplashes
- Ornate light fixtures
- Warm color palette
- Traditional prints on fabrics
FINDING YOUR STYLE

THE CONTEMPORARY LOOK

Hip. Hot. In the now.

A contemporary kitchen is a minimalist one. It’s sleek and simple with no ornamentation or patterns. Think blond or espresso finishes, metallic accents and an eye toward the future. This kind of design uses bold colors sparingly as a statement. Everything is high contrast.

Defining characteristics:
- Unbroken lines
- Streamlined cabinetry with open shelving
- Polished and brushed metals
- High-gloss and matte finishes
- Stone or solid-surface countertops
- Stainless steel appliances
- Stone flooring
- Glass tile backsplashes
- Modern light fixtures
- Monochromatic palette with pops of bold color
THE CASUAL LOOK


A casual kitchen is natural and uncomplicated with relaxed lines and a lived-in feel. It blends elements of traditional and contemporary design to create a welcoming space that invites all to linger. The lines of the cabinetry are softer than what you’d find in contemporary kitchens while details aren’t as fussy as what you’d see in traditional kitchens. A nice, comfortable mix of styles.

Defining characteristics:
• Simplistic details
• Simply designed cabinetry
• Painted, distressed or washed finishes
• Vintage fixtures
• Rustic knobs and pulls
• Oversized “farmhouse” sinks
• Hardwood or natural stone flooring
• Doors with glass inserts
• Bead-board wainscotting
• Easy-care cotton fabrics
• Pastels and earth tones
SELECTING THE MATERIALS.

Now you can furnish your kitchen just like you would in any other room in your house — with style.

DOORS AS DÉCOR

With hundreds of door styles to choose from, we could fill page after page with options. Instead, we’ve chosen to feature just a few of today’s most popular choices.

- **Slab**
  A clean canvas for hardware; perfect for contemporary designs.

- **Recessed panel**
  Adds interest and depth; can go country or contemporary.

- **Raised panel**
  A classic style for more formal, traditional looks.

- **Shaker**
  Known for its no-nonsense simplicity, favored for its warm and casual feel.

- **Cape Cod**
  Reminiscent of bead-board and ideal for a cottage look.

- **Glass insert**
  Turns storage into display, especially when lighted inside.

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CABINETRY OPTIONS

Please note: the beauty of wood is that every piece is unique. This means some pieces of wood will have more pronounced grain patterns than others. A variation in grain should be expected and is not to be considered a defect.

<table>
<thead>
<tr>
<th>Cherry</th>
<th>Maple</th>
<th>Oak</th>
<th>Hickory</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium wood, usually with rich, reddish tint; ideal for traditional design styles.</td>
<td>Hard, tightly grained wood; ideal for styles with furniture-like detail.</td>
<td>Strong and durable, with golden color and highly visible grain; ideal for simple design styles.</td>
<td>Similar in color to oak, but with a finer grain imparting a slightly more elegant look.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pine</th>
<th>Thermofoil</th>
<th>Laminate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft wood with visible knots and burls; ideal for casual styles.</td>
<td>Strong fiberboard permanently fused with advanced vinyl-like material. Seamless, durable and maintenance free in vast selection of colors and finishes.</td>
<td>Durable, economical and maintenance free in vast selection of colors and finishes.</td>
</tr>
</tbody>
</table>

FINISH IT OFF

Wood tones
Ranges from natural to medium to dark. Species and stain determine how much wood “shows through.”

Color casts
Options include reds, yellows, blues and greens. Casts are typically more opaque than translucent.

Glazes
Can be added to finishes to highlight recessed areas and give an antique look to cabinets.

GET A HANDLE ON HARDWARE

Hardware is to your cabinets what accessories are to an outfit: It can make all the difference. It actually helps define the personality of a kitchen and updating it alone can quickly and inexpensively give your kitchen a new look.
CABINETS: THE INSIDE STORY

The interior construction of cabinets is as important as their outside design. Below are some features to look for when purchasing cabinetry.

Cabinet Box:
Furniture–Grade Plywood or Particle Board
½” - ¾” thickness for maximum strength and long-lasting durability. Solid wood-face frames.

Drawers:
Solid Wood and Dovetail Construction
Furniture–quality interlocking joinery and a plywood bottom provide ample support even when the drawer is fully extended.

Doors:
Solid Wood Frames with Adjustable Door Hinges
Solid wood or veneer panel doors open easily with concealed, reliable hinges.

Shelves:
¾” Thick Adjustable Plywood or Particle Board
A perfect solution for your heaviest pots and pans.

Drawer Hardware:
Full Extension Drawer Glides
Full extension metal drawer glides provide easy access and smooth opening. Return the drawer quietly with soft or self-closing options.

Standard overlay
As you can see, the face of the cabinet box is visible, giving a “frame” to the cabinet doors. This overlay is used in more traditional design installations.

Full overlay
In this case, the cabinet doors completely cover the cabinet box. This overlay is often used in more contemporary design installations because it provides a sleek, uninterrupted look.

Add crown molding and a kick plate to give your cabinets the perfect finishing touch.
A PLACE FOR EVERYTHING
EVERYTHING IN ITS PLACE

Now you can maximize every inch of space in your kitchen. With hundreds of optional accessories like these, you can customize your cabinets to suit your individual needs, preferences, even whims.

Pull-out shelves
With these shelves, you have all the convenience of drawers including quick access to everything on the shelf.

Pull-out spice drawer
Keep the spices of life (and the vinegar and oils, too) right at your fingertips.

Two-tiered cutlery/flatware dividers
Store nearly twice as many utensils and flatware with two tiers of divided wooden trays. Top trays slide so nothing is out of sight.

Lazy Susan
Corner cabinets can’t hide their contents when you have these one- or two-tiered spinning shelves.

Under-the-sink recycling bins
Slide-out divided bins let you keep your recyclables out of the way and separate from each other.

Pegged plate organizer
Thanks to the slide-out design, it’s never been easier to put away plates. Adjustable pegs make for flexible storage, too.

ask about guaranteed* installation
SELECTING THE MATERIALS: COUNTERTOPS

COUNTER CULTURE

The right countertop can make a dramatic statement and instantly transform the look of your kitchen. The Home Depot will help you choose the surface that’s right for you and deliver results to exceed your expectations. With extensive styles, professional installation and helpful, knowledgeable design specialists to guide you, we’ll make the process easy and seamless.

A. **Granite**
   Extremely durable; stain, scratch and heat resistant. Available in over 30 colors. No sealing – no added maintenance required.

B. **Solid Surfaces**
   Seamless look yet durable. Easy to mix and match, scratches can be sanded out. Perfect with an integral sink and backsplash.

C. **Silestone® Quartz**
   Made from 93% quartz. Protected by Microban®. Requires no added maintenance – never has to be sealed.

D. **Stainless Steel**
   Functional yet sophisticated. Easy to clean and keep hygienic. Heat and stain resistant.

E. **Wood**
   Traditional and classic. Available in many colors and grain patterns. Waterproof oil finish.

F. **Copper**
   A new look from an old metal. Durable and elegant with a traditional matte finish. 100% recyclable.

G. **Laminate**
   Smooth gloss finish. Over 250 colors available in stock or special order. Stain resistant, durable and affordable. Get it installed or do it yourself.
LEADING EDGES

Customized edges and corners give an elegant, finished look to counters, even those made of less-expensive materials. Featured here are six of the most popular styles.

GET IT INSTALLED

For more information on how our network of licensed**, insured contractors can help with your remodel, see page 36 or ask your Home Depot kitchen designer.

ISLAND LIVING

Once you add an island to your kitchen, you’ll wonder how you ever got by without one. That’s because islands offer extra space for food preparation and more. They also offer many opportunities for personalization, including:

Wood stains
For greater visual appeal, opt for a darker stain than what you’ve selected for your wall-mounted cabinetry. Doing so will give your island a custom look without the custom price.

Countertops
Island countertops get more use than any other surface in your kitchen, so carefully consider your choices. Granite and quartz make great selections for their natural beauty and scratch resistance. Wood is another great island countertop option.

Multi-level areas
A two-tier countertop makes perfect sense for the cook who likes to entertain. Food prep can be restricted to the lower level, while the upper level can be used for serving.

Storage
An island is a great place for wine racks, display shelving and other amenities you normally wouldn’t have room for. In many instances, islands can hold what your cabinetry can’t.

Sinks and appliances
To simplify food prep and clean up, add a small sink, garbage disposal or a second dishwasher. While these features will increase the price, the convenience will be well worth it.
PULLING IT ALL TOGETHER

Know what you like, but not clear on how it would all look in the same kitchen? Here are four rooms where we’ve done the work for you.

**Traditional**
- Glazed maple wood cabinetry with furniture-like details
- Cabinet doors with glass panes
- Solid-surface countertop
- Brushed nickel knobs and pulls
- Tumbled-stone tile backsplash

with
- Biscuit undermount sink
- Brushed chrome faucet
- Stainless steel appliances
- Pendant lighting
- Slate flooring

**Contemporary**
- Cherry wood cabinetry with chocolate finish
- Solid-surface countertop
- Brushed stainless steel pulls
- Stainless steel-look backsplash

with
- Stainless steel appliances
- Tile flooring
- Pendant lighting
Casual Eclectic
- Maple cabinetry in cherry mocha glaze and vanilla glaze
- Brushed pewter pulls
- Solid-surface countertop
- Bi-level island
- Built-in storage shelves

with
- Stainless steel appliances
- Solid hardwood floors
- Granite double-bowl sink

Casual
- White Shaker-style wood cabinetry with glass panes
- Satin chrome knobs and pulls
- Solid-surface countertop
- Bead-board backsplash

with
- Stainless steel double-bowl sink
- Pull-out chrome faucet
- Stainless steel appliances
- Mesquite hardwood floors
SELECTING THE MATERIALS: SINKS AND FAUCETS

GO WITH THE FLOW

Today's sinks and faucets offer function in fabulous forms. Choose from a wide range of styles, including these popular versions.

**Material and mounting options**

When it comes to selecting a sink, you can opt for acrylic, solid surface, stainless steel, cast iron and more. There are also multiple ways to affix your sink to your countertop.

![Copper Double Bowl Sink](image)

- **Single**
  Great for washing large-diameter dishes and oversized pots. Amazingly, single-bowl designs take up less space than other bowls.

- **Double**
  Separates tasks with a side for rinsing or washing, and a side for prep or clean up.

- **Triple**
  Features a small, third bowl that's intended as a prep sink, especially when a disposal is added.

- **Round**
  The perfect shape for a prep sink or a secondary sink.

![Top-mount](image)

- Sit the sink on top of your counter with a top-mount.

![Under-mount](image)

- Put the sink below your counter with an under-mount.

![Integral](image)

- Or use an integral sink made from solid surface countertop material for a seamless look.

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Two handle
Separate hot and cold controls offer a more traditional look.

Single handle
Easy-to-use design lets you adjust temperature and flow with one hand.

High-arc spout
Increasingly popular height accommodates the filling and cleaning of large pots.

Pull-down sprayer
The newest kitchen trend in kitchen design allows for convenience and style.

FAUCET FINISHES

- Brass
- Venetian bronze
- Stainless steel
- Oil-rubbed bronze
- Brushed nickel
- Chrome
Today’s appliances are all about convenience. So before you make your final selection, make sure it has all the options you’ll need. To make picking the right appliance easier for you, we’ve listed the most commonly wanted features.

**Ovens**
- Convection broiling
- Covered bottom element
- Extra oven-rack positions
- Larger oven windows
- Delay- and time-bake cycles
- Self-cleaning or continuous-cleaning feature
- Warming drawer

**Microwaves**
- Convection cooking
- Auto cook
- Auto reheat
- Auto defrost
- Time defrost
- Electric touch controls
- Quick touch keys
- Variable power levels
- Removable turntable
- Child lock

**Refrigerators**
- Icemaker
- Adjustable deep-door bins
- Fully adjustable shelves
- Easy-clean glass shelves
- Pull-out shelves and bins
- Spill guards
- Separate temperature and humidity controls for meat, fruit and vegetables
- Exterior cold water, beverage and ice-cube dispensers

**Cooktops**
- Expandable heating elements (gas only)
- Continuous grates (gas only)
- Easy-to-read electronic controls
- Auto-off pan sensor (electric only)
- Hot-surface light indicator (electric only)
Dishwashers

- Stainless steel tub
- Three-tier rack
- Built-in food disposer
- Two or three spray arms
- Adjustable water pressure controls
- Tall bottom tub for large pots
- Covered baskets and stemware holders
- Time remaining display
- Delay-start and pause functions

Ranges

- Expandable heating elements (gas only)
- Continuous grates (gas only)
- Easy-to-read electronic controls
- Auto-off pan sensor (electric only)
- Hot-surface light indicator (electric only)

Stainless steel

A wonderful option because of its neutral color and great flexibility. Nothing is more contemporary looking.

Black

A great alternative to stainless steel, but goes well with it, too. Perfect for that modern look.

White

Both bring out the warmth in wood cabinetry and make small spaces seem bigger and brighter. Works great in traditional and casual kitchens.
NOW YOU’RE COOKING

If you think finding recipes you like is hard, just imagine the challenge of picking out what you’re going to cook them with. These days, you have more options to choose from than ever before. Fortunately, we’ve taken some of the heat off you by explaining the benefits of each option.

**GAS VS ELECTRIC**

Both are efficient and cook well. But depending on where you live, you may not have a choice. If you do, however, here are some points to consider.

<table>
<thead>
<tr>
<th>GAS</th>
<th>ELECTRIC</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Less expensive to use</td>
<td>• Burners often better for simmering</td>
</tr>
<tr>
<td>• No burner warm up necessary</td>
<td>• Cooking surfaces easier to clean</td>
</tr>
<tr>
<td>• Affords infinite levels of heat thanks to adjustable flame</td>
<td>• More even heat distribution in oven</td>
</tr>
</tbody>
</table>

**COOKTOPS**

Cooktops are increasingly popular paired with one or two wall ovens. Electric cooktops come in standard coil or easy-to-clean smooth tops with concealed heating elements. Although all gas cooktops have exposed flames, some now have sealed burner pans for easy cleanup.
RANGES AND OVENS

Double oven/range
Two ovens in one range. Can set each at a different temperature. Use one for cooking, one for warming.

Freestanding oven/range
Can be placed between cabinetry or positioned by itself against a wall. Most models feature a control panel that doubles as a backsplash.

Wall oven
Single or double wall ovens built in at counter height are a smart ergonomic choice – there’s no backbreaking bending. You may even want to consider a built in that’s both a convection and conventional oven for optimal cooking and baking.

Slide-in range
Slides snugly between two sections of counter, hiding the unfinished sides. It can even be installed so the top is flush with the countertops.

Dual-fuel oven/range
The best of both worlds – gas burners and an electric oven. A little more expensive, but ideal for the serious cook without much space.

HOODS

Proper ventilation eliminates lingering odors and prevents grease buildup on surfaces. Look for a system with a fan rated at a minimum of 150 cfm (cubic feet per minute).

Under cabinet
These updraft vents are the most common and generally are the most effective and efficient. The hood should extend 3 inches past the sides of the cooking surface and be installed 24 to 30 inches above the surface.

Downdraft
These are a good choice for island cooktops or for areas too small or difficult to install a hood. Standard downdraft vents look like a grill section built into a cooktop.

Canopy
Another type of updraft vent, the canopy is becoming increasingly popular as a decorative focal point in the kitchen. Canopy vents are most often seen over island or peninsula cooktops, but models are made for wall installation as well.

Integrated
Yet another type of updraft vent, the integrated vent is installed under or built into a wall-mounted microwave oven, or underneath a wall cabinet. This type is streamlined and can be trimmed to match cabinetry for a unified design.
SELECTING THE MATERIALS: APPLIANCES

THE BIG CHILL

Your fridge shouldn’t be too big, or too small. Make your choice based on your specific cooking and entertaining needs and how much you grocery shop. A good rule of thumb is: 12 cubic feet of freezer and refrigeration space for two people. Add 2 cubic feet for each additional person. In addition to the styles below, consider a cabinet-depth unit with door fronts that match your cabinetry.

- **Side-by-side**
  Offers eye-level access to both compartments.

- **French door**
  Pairs side-by-side doors with a bottom-mounted freezer for maximum convenience.

- **Top-mounted freezer**
  The most common choice; efficient and usually the least expensive.

- **Bottom-mounted freezer**
  Easy access to both the freezer and cold storage compartments. Most have roll-out shelves or bins.

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KEEP IT CLEAN

Today’s dishwashers are highly effective, energy efficient, well insulated and quiet. Most standard 24-inch models slide in under counters for a built-in look. Wheeled portable models are also available, as well as drawer-type models. Stainless steel and vivid color fronts are now common, too.

Features to look for:

- Stainless steel tub
- ENERGY STAR
- SaniCycle
- Built-in food disposer
- Two or three spray arms
- Adjustable water pressure controls
- Delay-start and pause functions
- Tall bottom tub for large pots
- Covered baskets and stemware holders
- Trim kits for customizing front panels

PARTY FAVORITES

Do you entertain a lot? Then entertain the thought of adding these to your kitchen.

Wine cooler & Beverage cooler

To earn an ENERGY STAR® rating, an appliance must use at least half the energy of a regular model without sacrificing performance. By choosing ENERGY STAR appliances – everything from dishwashers to refrigerators – you’ll save hundreds of dollars annually on your energy bill.
FLOOR PLANS: FIVE POPULAR STYLES

Want flooring that can stand up to a parade of foot traffic and still look great? When considering options, think about how the material will fit with your lifestyle. For instance, a family with kids and pets would be smart to select vinyl or stone. Empty nesters, however, may want a hardwood now that everyone has moved on.

Stone
Another good choice for high-traffic kitchens, granite, slate and marble also afford an infinite array of colors, textures and patterns. Floors will remain stain resistant for a lifetime with proper sealing.

Hardwood
Long lasting, natural warmth hardwood can add resale value to your home. Comes in planks or strips, even in exotic species.

Laminate
Another high-traffic choice, laminates provide the realistic look of wood, but with greater durability and ease of installation. Interlocks over any subfloor.

Ceramic tile
To customize your kitchen floor, there’s nothing like tile. It not only comes in many colors, materials and textures, but it can be installed in a variety of patterns and designs as well.

Vinyl
Choose sheet or tile varieties for a highly durable, resilient surface that’s stain resistant and easy to maintain. In numerous colors and textures.
LIGHTEN UP

Lighting serves both a practical and an aesthetic function. In fact, lighting engineers often talk about painting with light. That’s how dramatic an effect light can have. When planning your lighting, evaluate your natural lighting first. Then begin to “layer” your lighting by mixing ambient, task, accent and recessed lighting together.

Ambient lighting
This is the soft, gentle lighting that spans a room. Ambient lighting typically sets the stage and serves as a backdrop for the other, more specific types of lighting such as task and accent.

Task lighting
This is always used to light specific areas such as sinks, stoves or food prep areas. Fixtures for task lighting include track lights, hanging pendant lights and under-cabinet strip lights.

Accent lighting
This is most commonly used to highlight collectibles, artwork or architectural features. Typically, this lighting is three times more powerful than general lighting and can greatly increase the design impact of your kitchen.

Recessed lighting
A popular alternative to a central ceiling fixture, recessed lights help reduce glare. When placing recessed lighting, space them in a way that lets light patterns overlap.

VIEWPOINTS

No matter how attractive your view is, it could probably use a little something extra. After all, the right frame can improve even the prettiest picture. That’s why we recommend enhancing your windows with curtains, shades, blinds or shutters.

While these types of treatments can improve the aesthetics of your windows, they also have many practical benefits. For instance, they provide excellent privacy, can diffuse light and even help you direct light at different times of the day.

BLANK CANVASES

The way you treat your walls says a lot about your personality and style. Generally speaking, cool, light colors open up a room while darker colors warm up a room, making it more cozy. As you weigh your color choices, think about how they’ll look as light changes throughout the day. When painting, be sure to test a spot and let it dry. You may be surprised by how the color turns out.
You might think you can remember all your selections, but it never hurts to have it all down on paper. That way, what’s delivered is exactly what you ordered.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>SIZE</th>
<th>ROUGH (HxWxD)</th>
<th>BRAND/OPENING</th>
<th>COLOR/MODEL</th>
<th>PRICE FINISH</th>
<th>DELIVERY DATE</th>
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</thead>
<tbody>
<tr>
<td>Cabinetry</td>
<td></td>
<td></td>
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<tr>
<td>Countertops</td>
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<td>(installation included in most cases)</td>
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<td>Flooring</td>
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<td>Lighting &amp; Paint</td>
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<td>Sink</td>
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<td>Faucet</td>
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<td>Dishwasher</td>
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<td>Vent Hood</td>
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<td>Range</td>
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<td>Cooktop</td>
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<td>Wall Oven</td>
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<td>Refrigerator</td>
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<td>Microwave</td>
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• See an associate
• Visit homedepot.com/getstarted
• Call 1-877-979-6683

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**Measurement verification**
Our network of licensed** installers will visit your home for measurements and gather any additional information required for installation. This will ensure the products you’re ordering are exactly what you need.

**Order confirmation**
After measuring openings and verifying site conditions, we’ll update your order, call you with the final amount and process your payment in full.

**Demolition and installation**
Once everything has arrived, your professional installer will contact you to set up a convenient date for timely, courteous installation.

**Clean-up and removal**
When finished, your installer will thoroughly clean the site and remove all debris. If requested, discarded items and other trash can also be hauled away (optional fees may apply).

For more information, www.homedepot.com/install

**COUNT ON QUALITY.**
For installation you can always trust, think of The Home Depot. Licensed** and insured contractors ensure the success of your kitchen renovation from beginning to end. Each strives to get the job right the first time, so you’ll have nothing to worry about. We’ll even guarantee their work, standing behind the service you receive.

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- Flooring
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- Generators
- Kitchen Cabinets
- Window Treatments

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- Decks
- Electrical Services
- Fencing
- Garage Doors
- Gutters & Leaf Protection
- Heating & Cooling Systems
- Insulation
- Interior Shutters
- Landscaping & Pavers
- N-Hance Wood Renewal
- Roofing
- Sheds & Storage Buildings
- Siding
- Solar Power
- Sunrooms & Patio Covers
- Water Heaters (Tank & Tankless)
- Water Treatment (Softening & Filtration Systems)
- Windows (Vinyl & Wood)

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