

Page Hardware & Appliance Co.

9 Boston Street, Guilford, CT 06437

203-453-5267/ 866-277-2405

www.pagehardware.com / fax 203-458-9159

Kitchen Worksheet

Name: _____ Date: _____ Salesperson: _____

Home Phone: _____ Cell Phone: _____

Work Phone: _____ Fax: _____

Mailing Address: _____

Town: _____ Zip Code _____

Delivery Address (if different): _____

Town: _____ Zip Code _____

Builder/Contractor: _____ Kitchen Designer: _____

Phone: _____ Phone: _____

Fax: _____ Fax: _____

How did you hear about us? _____

Is this new construction or a remodel? _____

Approximately when do you need your appliances? _____

What brands do you have in mind? _____

What color scheme are you looking for (stainless, black, white, bisque, designer color, panels, etc)?

Do you want your appliances to match your cabinets? _____

Are you looking at any gas appliances for your home? _____

If yes, is there an existing gas line to your kitchen? _____

Do you use natural gas or liquid propane (LP)? _____

Do you have existing ventilation to the outside? _____

If yes, what length is your duct run? _____

If no, is your kitchen on an outside wall? _____

Are you also looking for laundry appliances? _____

What accessory pieces do you want (ice maker, griddle, cutting board, wok, trim kit, etc.)

If you are looking for an ice maker, do you have an existing water line? _____

Appliances

Name: _____ Date: _____ Salesperson: _____

For each appliance you are shopping for, circle the attributes that interest you.

Range/Stove	Type:	Gas	Electric	Dual Fuel	Sealed burner (gas only)
		Slide-in	Free-standing	Drop-in	Double oven (Gemini)
	Size:	30"	36"	48"	
	Accessories:	Island trim	Back guard	Backsplash	High shelf

Cooktop/ Rangetop	Type:	Gas	Electric	Sealed burner (gas only)	
	Size:	30"	36"	45"	48" 60"

Wall Oven	Type:	Single	Double	Convection	w/ Microwave
	Size:	24"	27"	30"	36"

Microwave	Type:		Counter top	w/ Wall oven	Over-the-range*
	Cooking Type:		Standard	Convection	
	Ventilation:		Ducted	Non-ducted	Filter Kit

Ventilation	Venting:	Ducted	Non-ducted	Over-the-range microwave*	
	Type:	Wall hood Hood liner	Island hood Power pack	Down draft Chimney hood	Raised vent
	Accessories:	Duct cover	Heat Lamps	Hood rail	
	Blower:	Exterior	Remote	In-line	Internal/Cabinet

Refrigerator	Type:	Side-by-Side Drawer	Bottom mount Under counter	Top mount Reduced depth	French door
	Hinge:	Left	Right		

Ice Maker	Type:	In the door	In the freezer	Separate unit
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Dishwasher	Type:	Standard	Portable	Single drawer	Double drawer
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Garbage Disposal	Type:	Continuous Feed	Batch Feed
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Extended Warranty	2 Years	3 Years	5 Years
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Also Available: Trash Compactors, Wine Coolers, Warming Drawers, Outdoor Grills, Freezers, Washers and Dryers, Dehumidifiers, Air Conditioners, and Hot Water Dispensers

*Over the range microwaves must be at least 30" above the cooking surface, and may not be placed over a professional range or rangetop.

Appliance Definitions

Batch feed (disposal) – A cover must be on the disposal before it turns on

Bottom-mount (refrigeration) – The freezer is below the refrigerator, as a drawer or a swinging door

Cabinet depth (refrigeration) – Refrigerator is flush with the depth of a standard counter

Continuous feed (disposal) – Turns on and off with a switch, with the disposal open

Convection (cooking) – A fan moves heat around the oven, producing uniform heat throughout the oven

Cook top (cooking) – A cooking surface that is built into a cabinet or island, with controls on the counter surface

Drop-in (cooking) – A range designed to be set in cabinetry, resting on the cabinet base

Dual fuel (cooking) – A combination of gas and electric in the same range, allowing a gas oven to be self-cleaning

Duct cover (ventilation) – Covers the ventilation pipe when there is extra space between the hood and the ceiling

Ducted (ventilation) – Vents air from the kitchen to the outside

Free-standing (cooking) – A range with finished sides, designed to stand independently of cabinetry

French door (refrigeration) – The refrigerator has two doors that swing out, and the freezer section is below

Hood liner (ventilation) – A range hood mounted inside a decorative hood made of wood, tile, etc.

Non-ducted (ventilation) – Re-circulates air through a filter, back into the kitchen

Rangetop (cooking) – A cooking surface that is built into a cabinet or island, with controls in the front.
Rangetops are usually more powerful than cooktops.

Reduced depth (refrigerator) – Refrigerator is flush with the depth of a standard counter

Sealed burner (cooking) – Gas burners that are attached to the cooking surface, keeping spills from getting inside the unit

Side-by-side (refrigeration) – Full-length refrigerator and freezer compartments that are located next to one another

Slide-in (cooking) – A range designed to be set inside cabinetry, resting on the floor

Top-mount (refrigeration) – The freezer is located above the refrigerator, as a drawer or a swinging door

Double oven (cooking) – Two independently controlled ovens, either mounted in the wall or in a single range (formerly called Gemini)

If you need further clarification or definitions, please ask a salesperson for assistance