



# Getting Through a Kitchen Renovation With Minimal Disruption

A kitchen renovation disrupts daily life while the work is underway. You lose your kitchen, dust settles through the house, and trades come and go through your home.

Still, the disruption is manageable with the right team and clear planning. At The Kitchen Design Centre, registered builders [Michael Simpson and Peter Schelfhout](#) have designed and built Melbourne kitchens since 1994, so a home can stay liveable throughout. This guide shows you how.

## What daily life is like during a kitchen renovation

Daily life during a [kitchen renovation](#) changes in one big way. You lose your working kitchen for most of the build. The sink and cooktop go offline for part of that time. In most of our projects the fridge is simply relocated and keeps running, so with a little forward planning you are never caught short.

The kitchen [renovation process](#) moves through phases. The first stage is the loudest, with plumbing disconnected and the old kitchen pulled out. Work then settles as the new build takes shape. A full kitchen remodel is bigger than a quick kitchen makeover, so it runs as clear stages, not one long mess.

Strong project management keeps it all on track. Your installation is scheduled through our factory, so you receive a clear plan of the upcoming installation stages and the trades involved.

One dedicated client manager flags anything found in demolition and tells you what happens next, so you always know which trades are coming and when the loud work is due.

## Setting up a temporary kitchen that works

A temporary kitchen needs only a few basics, set up in a room well away from the dust. Put them together before demolition starts, so you are never caught without.

- Your relocated fridge keeps milk, leftovers, and cold drinks within reach.
- A microwave and an electric kettle cover hot drinks and quick reheating.
- A portable induction cooktop and a combination microwave and steam oven handle simple cooked meals.
- In the warmer months, the barbecue works as an outdoor stovetop.
- A sturdy bench or table gives you a clean prep surface.
- A washing-up plan, such as a nearby bathroom sink or laundry tub, handles the dishes.
- Stackable tubs keep pantry staples and everyday plates within easy reach.

Plan the setup around the build schedule. Our [designers](#) will confirm it during your 3D walkthrough once your kitchen design is locked in. Settling the kitchen layout and any kitchen trends you like then keeps the schedule from slipping.

Changing your mind mid-build is a common cause of delays, so settle the details early.

## What to eat during a kitchen renovation

Eating well without a full kitchen comes down to simple meals and a little prep. With a portable induction cooktop and a combination microwave and steam oven you can still cook properly. One-pan dinners, steamed vegetables, and quick pasta all work, and in the warmer months, the barbecue takes care of the rest.

Batch-cook and freeze a few meals before demolition, so the first hard days are easy. Plan a rough week of meals, mixing home options with the odd takeaway. Paper plates cut the washing up to almost nothing.

Planning is easier when the schedule holds. Our clients regularly note that trades arrive when promised, so you can plan meals around a schedule you can trust.

## How to manage dust and noise during a kitchen renovation

Dust and noise are easier to manage when the team handles them by default. Sealing off the work zone, protecting your floors, containing dust, and cleaning the site at the end of each day are standard practice on every TKDC project, not extras you have to request.

A few habits at your end help too.

- Agree on noisy-work times, so loud jobs never catch you off guard.
- Keep adjoining rooms closed off from the work.
- Set up a quiet space for kids and pets, away from the mess.
- Close or cover heating and cooling vents, so dust does not travel through the ducts.

This is where our own team matters most. Our qualified cabinet makers and certified tradespeople work as though you still live there, not a rotating crew of subcontractors.

## **Why off-site cabinetry means less mess at home**

Off-site cabinetry means less mess at home because the loud, dusty work happens elsewhere. We cut, assemble, and finish your kitchen cabinets in our own [Bayswater factory](#), not on your kitchen floor. Best of all, your new kitchen is built in full before we remove the old one.

Because the cabinetry is ready before demolition, your existing kitchen keeps working right up until the new one goes in, which keeps the stretch without a working kitchen as short as possible. Your custom cabinetry then arrives ready to install, with kitchen finishes such as laminate and timber veneers already applied. The same off-site build covers everything from small kitchen upgrades to a luxury kitchen, so less dust lands at home and less time is spent on site.

It is worth asking any renovator whether cabinetry is built off-site, since that affects both the mess and the time in your home.

## **When will your kitchen be usable again?**

Your kitchen comes back to life once the new cabinetry goes in. The old kitchen is removed, then your cabinets are installed, and from there, the work follows a clear order.

- Your benchtops are templated to the installed cabinets for an exact fit.
- Stone or porcelain benchtops go in next, with matching stone or porcelain splashbacks fitted at the same time, where they apply.
- Glass or tiled splashbacks are fitted after the benchtops and any trade work they need.
- The plumber and electrician complete the final fit-off, reconnecting your sink, appliances, and any pot filler.

Installation runs to plan because each cabinet is checked for fit and function before it leaves our factory. That means fewer hold-ups on site, so you are back to normal sooner.

## **Should you stay or move out during a kitchen renovation?**

Most homeowners can stay at home during a kitchen renovation. Moving out makes more sense in a few cases, such as young children, health needs, or a very long build with structural changes.

Be honest about the trade-offs. Moving out adds to the kitchen renovation cost and the hassle, while staying means living with the mess for a while. For most homeowners, staying is the simpler choice.

Staying is more workable with one accountable team. We handle design, manufacture, and installation, so fewer separate trades are involved, and the site stays controlled.

## Let's plan a renovation that works around you

A kitchen renovation does not have to upend your home. With careful planning and one team handling the build, daily life keeps moving. We can help you start designing a kitchen that suits your routine and the kitchen styles you love.

Drop into our [Blackburn](#), [Eltham](#), or [Essendon showroom](#), no appointment needed. See full-size displays, picture your dream kitchen, and talk to a kitchen designer without any pressure. Ask about our [home office](#), [living room](#) or [bathroom renovations](#), too, if you are updating more of the home.

When you are ready, book a [Project Consultation](#) in your home, a Video Project Consultation, a Showroom Tour, or start with a quick Discovery Call, and we will plan the build around your home and your routine.