

KITCHEN PLANNING CHECKLIST



This checklist is designed to prepare for your consultation with a Küche&Co kitchen specialist and should help you plan the perfect new kitchen. Make sure nothing is overlooked at the start by taking plenty of time to respond to all the questions.

HOUSEHOLD AND COOKING HABITS

How many people live in your house?

adults children age of children

Do you love to cook regularly?

very often often sometimes rarely

What kind of cooking do you do?

often elaborate not very elaborate often ready meals and frozen food

Do you like to cook with family or friends?

alone with family and friends both

How tall is the person who works most frequently in the kitchen?

cm

Are you:

right handed left handed

Are there any special requirements to consider (e.g. young children, older people, people with a disability, pets)?

KITCHEN AREA

How big is your kitchen?

m² length width

The kitchen is mainly:

a work area open-plan with dining space for people

What storage areas are available in addition to the kitchen?

pantry or utility room cellar

Is other work also undertaken in the kitchen?

What materials are the:

walls floors

What colour are the:

walls floors

Are there any special structural features?

DINING AREA

Where are meals eaten?

dining room kitchen living room

How many people should the kitchen dining table be able to seat?

people

What kind of dining area should there be?

dining table breakfast bar extension table pull-out table for all meals
 for chair height for stools L-shaped for quick snacks

KITCHEN DESIGN

What shape should your new kitchen be?

single line L-shaped two lines U-shaped kitchen island

What style of kitchen do you prefer?

classic modern rustic designer
 wooden no handles

What colours do you like?

What type of finish do you prefer for the kitchen fronts?

- matte high gloss painted
 glass synthetic wood genuine wood/veneer

What materials would you like for the work surface?

- synthetic wood natural finish (such as stone, concrete or metal)
 granite glass solid wood stainless steel

What style should your kitchen be?

- mainly closed cupboards mainly open with shelves
 open onto the living room handles no handles

STORAGE SPACE AND EQUIPMENT

What foods do you store in the kitchen?

- bottles tins/jars dry goods
 spices frozen food fruit/vegetables

How much storage space do you think you need?

- | | | | |
|---|--------------------------------|----------------------------------|--|
| <i>Food</i> | <input type="checkbox"/> a lot | <input type="checkbox"/> average | <input type="checkbox"/> not very much |
| <i>Crockery & glasses</i> | <input type="checkbox"/> a lot | <input type="checkbox"/> average | <input type="checkbox"/> not very much |
| <i>Bowls, dishes,
plastic containers</i> | <input type="checkbox"/> a lot | <input type="checkbox"/> average | <input type="checkbox"/> not very much |
| <i>Saucepans, frying
pans, lids</i> | <input type="checkbox"/> a lot | <input type="checkbox"/> average | <input type="checkbox"/> not very much |
| <i>Cutlery, utensils,
accessories</i> | <input type="checkbox"/> a lot | <input type="checkbox"/> average | <input type="checkbox"/> not very much |
| <i>Cleaning products,
washing-up
utensils, tea towels</i> | <input type="checkbox"/> a lot | <input type="checkbox"/> average | <input type="checkbox"/> not very much |

What kinds of cupboards or furnishings do you prefer?

Tall cupboards

- ceiling-height cupboards tall cupboard for broom, ironing board
 tall cupboard with internal drawers apothecary cabinet

Other wishes:

Base cabinets

- | | | |
|---|--|--|
| <input type="checkbox"/> classic base cabinets with doors | <input type="checkbox"/> pull-out units | <input type="checkbox"/> internal drawers |
| <input type="checkbox"/> base cabinet for waste sorting | <input type="checkbox"/> corner cupboard with carousel | <input type="checkbox"/> plinth drawers |
| <input type="checkbox"/> louvre cupboard | <input type="checkbox"/> bread cupboard | <input type="checkbox"/> spice cabinet |
| <input type="checkbox"/> open shelves | <input type="checkbox"/> cutlery drawers | <input type="checkbox"/> fitted plug sockets |
| <input type="checkbox"/> rail system/utility wall | | |
| <input type="checkbox"/> Other wishes: | <input type="text"/> | |

Wall units

- | | |
|--|---|
| <input type="checkbox"/> classic wall units with doors | <input type="checkbox"/> modern wall units with sliding or bi-fold lift doors |
| <input type="checkbox"/> glass wall units | <input type="checkbox"/> electrical opening support |
| <input type="checkbox"/> wall unit shelving | |
| <input type="checkbox"/> Other wishes: | <input type="text"/> |

Internal design for

- | | | |
|---|--|---|
| <input type="checkbox"/> baking trays | <input type="checkbox"/> kitchen accessories and utensils | <input type="checkbox"/> knives and cutlery |
| <input type="checkbox"/> drinking bottles | <input type="checkbox"/> foil/food wrap with tear-off device | <input type="checkbox"/> oil/sauce bottles |
| <input type="checkbox"/> open foods (e.g. flour) and sachets (e.g. baking powder) | <input type="checkbox"/> spice jars | |
| <input type="checkbox"/> Other wishes: | <input type="text"/> | |

What would you use a free-standing kitchen island for?

- | | | | | |
|----------------------------------|-------------------------------------|---|----------------------------------|-------------------------------------|
| <input type="checkbox"/> serving | <input type="checkbox"/> washing up | <input type="checkbox"/> food preparation | <input type="checkbox"/> cooking | <input type="checkbox"/> not at all |
|----------------------------------|-------------------------------------|---|----------------------------------|-------------------------------------|

ELECTRICAL DEVICES

Should existing devices be incorporated in the new design?

- | | |
|------------------------------|-----------------------------|
| <input type="checkbox"/> yes | <input type="checkbox"/> no |
|------------------------------|-----------------------------|

if yes, which ones

What energy sources are available in the kitchen?

- | | |
|--------------------------------------|---|
| <input type="checkbox"/> electricity | <input type="checkbox"/> natural gas / town gas |
|--------------------------------------|---|

Hob

- | | | | |
|--|--|--|--------------------------------------|
| <input type="checkbox"/> ceramic | <input type="checkbox"/> induction | <input type="checkbox"/> gas | |
| <input type="checkbox"/> combi e.g. gas, fryer, grill, wok, teppanyaki | | | |
| <input type="checkbox"/> ergonomically recessed | <input type="checkbox"/> in the corner | <input type="checkbox"/> island design | |
| <input type="checkbox"/> recessed | <input type="checkbox"/> protruding | <input type="checkbox"/> 60 cm width | <input type="checkbox"/> 90 cm width |
| <input type="checkbox"/> Other wishes: | <input type="text"/> | | |

Oven

- built-in at eye-level built-in beneath the hob European convection oven
 top/bottom heat element standard fan oven grill
 integrated microwave integrated steamer full pull-out
 child lock pyrolytic self-cleaning sliding oven carriage
 Other wishes:
-

Refrigerator

- built-in at eye level built-in beneath work surface with freezer compartment
 fridge-freezer side-by-side fridge/free-standing fridge
 Other wishes:
-

Extractor hood

- 60 cm wide 90 cm wide fan extraction fan
 wall hood island hood fully integrated ceiling fan
 hob ventilation/downdraft pull-out hood
 Other wishes:
-

Dishwasher

- 45 cm 60 cm built-in elevated
 built-in beneath the work surface partially integrated with visible control panel
 fully integrated with hidden control panel
 Other wishes:
-

What other devices would you like?

- microwave steam cooker plate warmer
 fully automatic coffee machine wine refrigerator freezer
 Other wishes:
-

Do the washing machine and tumble dryer need to be accommodated in the kitchen?

- washing machine dryer
-

Which electrical devices need to be accommodated?

- food slicer coffee machine food processor bread machine bread slicer
 toaster kettle egg cooker juicer mixing device
 tin opener flour mill radio
 Other:
-

KITCHEN ACCESSORIES

What design do you prefer for the sink area and kitchen accessories?

Sink

- 1 basin 2 basins waste sink draining board corner sink
 with chopping board angular round flush-mounted stainless steel
 ceramic plastic with waste disposal
 quartz or granite composite
 Other wishes:

Taps

- high pressure low pressure single-lever dual lever with soap dispenser
 with pull-out spray chrome stainless steel plastic
 folding for installation in front of window
 Other wishes:

Lighting

- ceiling lights glass cabinets with internal lights
 work lights LED lights illuminated shelves
 plinth lighting built-in sockets
 Other wishes:

Waste sorting

- sorting system under the sink waste sorting in utility room
 space for cleaning materials in base cabinet
 number of containers:

BUDGET

What is your budget for the kitchen?

- up to € 5,000 up to € 10,000 up to € 15,000 up to € 25,000
 I do not want to specify a fixed budget
 Comments:

DONE

Completing the checklist means you are a significant step closer to your new kitchen. Our Küche&Co kitchen specialists will be delighted to support you in taking the next steps towards creating your new kitchen.

Visit > www.kueche-co.de/kuechenstudios to find your nearest Küche&Co studio.

You can arrange an appointment directly via the website and upload the completed checklist:

> www.kueche-co.de/kuechenberatung