



küche
cuisine
cucina
cuschina

The Kitchen Guide

Get your dream kitchen

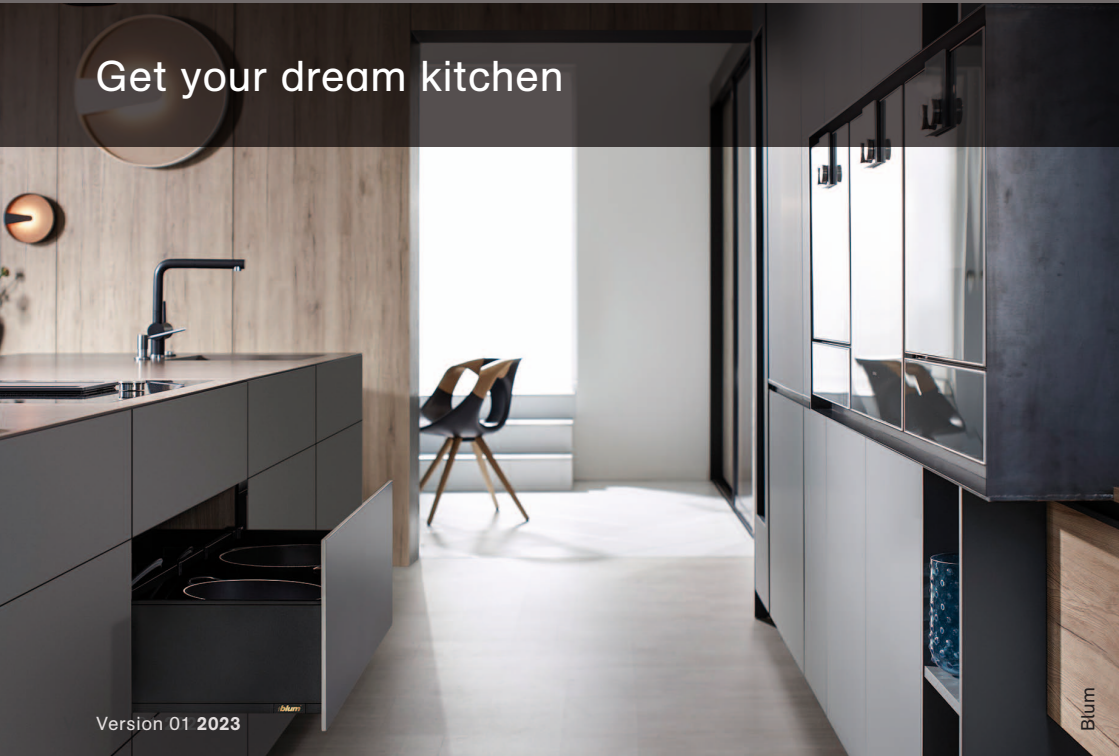




Table of contents

1. Prologue	5
--------------------	----------

2. Guide	7–17
Basics	
What you should pay attention to	7
Floor plans	
A variety of possibilities	8
Design	
Fronts, covers, handles and light	13
Furniture	
Functionality and technology	15
Devices	
Leave nothing to be desired	17

3. Appendix	18–27
Checklist	
How to prepare	18
Grid template	
Floor plan grid for planning	24
Encyclopaedia	
The Kitchen ABC	26



Prologue

If you are currently considering buying a new kitchen or remodelling, you are about to make a long-term investment. Both structured and good preparation as well as thinking about your current and future needs are crucial for your project to be successful. This guide serves as a preparation aid for the first conversation with your kitchen specialist.


Your kitchen specialist has extensive experience and versatile knowledge. He deals with the kitchen, cooking, design and functionality on a daily basis. This is the foundation for understanding your needs and visions and giving them shape within the framework of a planning project. You can find the right partner in your area at www.kueche-schweiz.ch under the heading «Küchenprofi finden».

This kitchen guide will support you to prepare for the first meeting with your kitchen specialist. It provides basic knowledge and shows opportunities and limits. The kitchen guide helps to ensure that your ideas and visions are turned into your perfect kitchen, one that meets your needs and desires.

Using the information from the joint consultation, your kitchen specialist will draw up a plan with a quotation that reflects your wishes. Planning is a process that requires creativity, technical knowledge and time to implement your ideas. The offer is the result of extensive considerations, clarifications and calculations.

Every member of the industry association will competently meet the diverse and often complex requirements that exist around a new kitchen in every respect. We wish you every success on the way to your new kitchen.

Yours sincerely



Rainer Klein

CEO Küche Schweiz



Basics

What you should pay attention to

Your new kitchen is a long-term investment. The quality of the workmanship is therefore particularly important. The total costs over a kitchen's life-cycle weighs more than the pure procurement costs. It is particularly important that you have a reliable kitchen specialist as a partner at your side, who will guide you expertly through this process, advise you and look after your interests.

So that your wishes and ideas can be harmonised with the possibilities of the spatial conditions, several consultation meetings usually take place.

The clearer you express your wishes and needs, the more focused and effective the kitchen specialist submits an initial design proposal to you. This already contains a high level of detail and is meaningful. Associated with this are planning and creative services, clarifications and much more. It is customary and justified that you can be charged for this service.

The more carefully the planning and the quotation are prepared, the fewer the construction errors, defects and unpleasant follow-up costs. A good kitchen specialist provides all the necessary services. Build on the know-how of the specialist in the planning, coordination and organisation (architect, craftsmen) of your kitchen construction. Then you will enjoy your new kitchen every day for years to come.

Floor plans

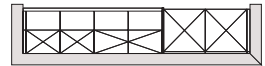
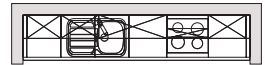
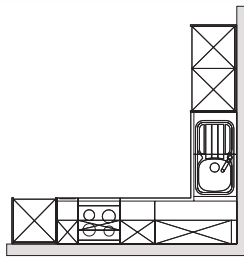
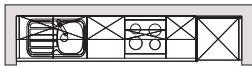
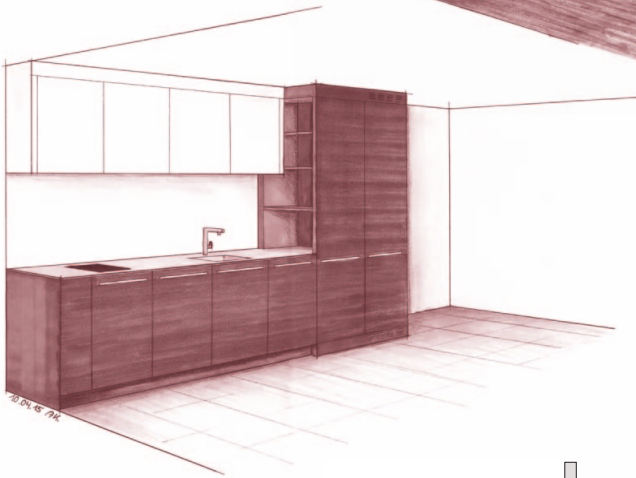
A variety of possibilities

The kitchen as a workshop, meeting place and place where cooking is celebrated should always be designed in such a way that the main activity is oriented towards the view or towards communication (table / living room). The kitchen work is divided into 70% in the area of preparation, washing and 30% in the area of cooking.

When planning, make sure that the walkways are short and that the arrangement of the furniture and appliances is ergonomic for your work processes. Sketch your dream kitchen in as much detail as possible and discuss it with your specialist. He knows the planning principles, uses every space optimally and implements your visions in the best possible way.

Things to consider when planning the kitchen

- Possible change of floor covering during conversion
- Radiators and window heights
- Collision hazards in the corners
- A representative eat-in kitchen requires around 18 to 25 square metres



1 Single line kitchen

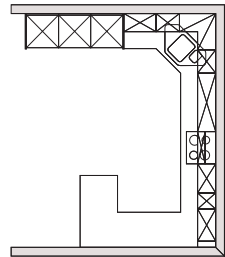
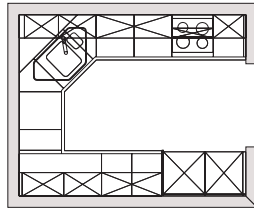
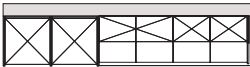
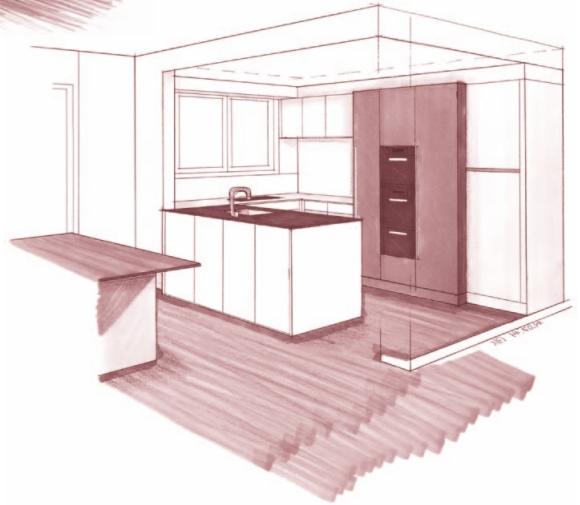
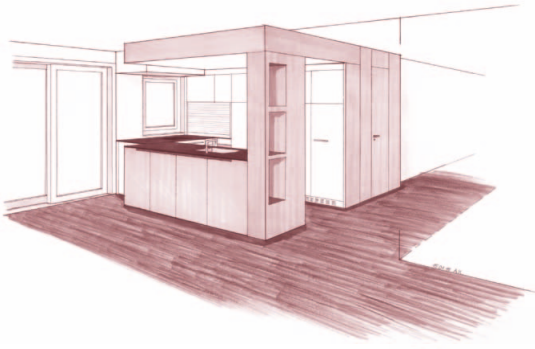
Suitable for smaller flats or flats with only one movable wall. All functions in the smallest space. Creative solutions are also possible here.

2 L-shaped kitchen

With this versatile kitchen shape, the distances are short and many planning variations are possible. This kitchen shape is particularly suitable for rooms that have two or more doors.

3a Two-line kitchen

More space means more work surfaces. The two-row arrangement opens up a wide range of design options and enables optimum use of space. This variant is ideal if there are doors or windows on the narrow sides of the room.



3b Two-line kitchen in the open space (with fixed wall)

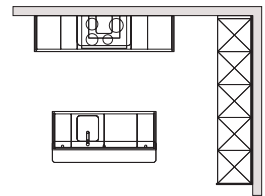
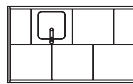
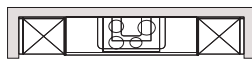
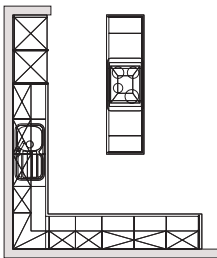
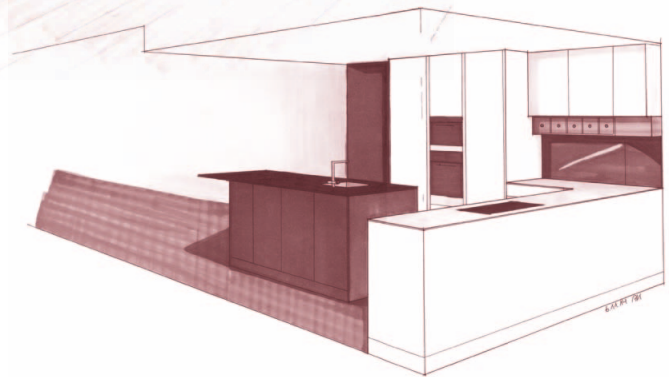
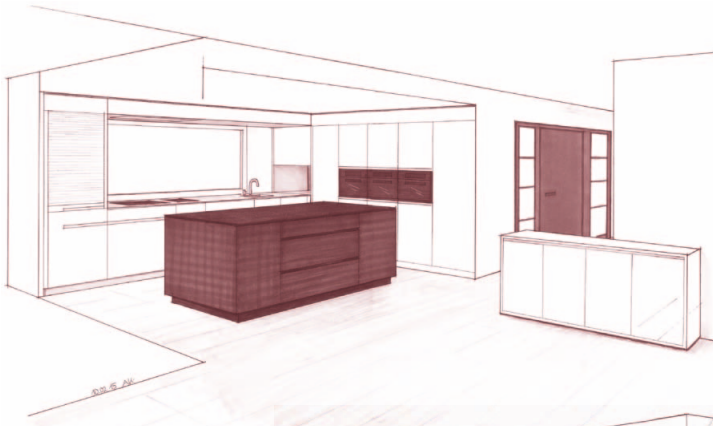
Wall-mounted functions such as refrigerator, oven, steamer, food processors, provisions, etc. Free-standing island with washing and cooking centre (can be used on two sides).

4 U-shaped kitchen

With sufficient space, the U-shape offers a particularly large amount of work surface and storage space in the kitchen and allows optimal working.

5 Kitchen with peninsula

If the kitchen and living/dining area flow into each other, this floor plan is ideal, with the peninsula often taking on the function of a visual room divider.



6 Kitchen with cooking island

If at least 15 m² are available, then this architecturally representative variant is a good choice. The island can be planned purely as a preparation centre or with a hob. In this case, modern systems that replace the extractor bonnet are suitable.

7 The two-line kitchen with wash and work island

This division creates a generous central work surface with a water point. It is possible to work on it from all sides. The tall cupboards with oven and refrigerator are positioned to the left and right of the cooking area.

8 Kitchen with three work centres

On one side, the tall cupboards for cooling, baking and steaming (coffee machine and kitchen utensils). On the other side, the wall unit as a cooker. And the washing or work island as a preparation centre.



Design

Fronts, covers, handles and light

Social developments, new ways of living and technical innovations shape kitchen trends. Harmony, function and matching design are in the sensibilities of each individual. The range of colours, shapes and materials has never been as extensive as it is today.

In its showroom, the kitchen specialist presents the diverse materials and shapes to you. Take a look at the built-in reference kitchens and realise your ideas in your own personal style. Your kitchen specialist knows the latest products and trends and will help you make the right choice.

Tips for your kitchen construction

- **All users have a say in the planning and design process**
- **Take into account the lighting conditions of the room**
- **Compare LED lighting systems**
- **Check handles or handleless systems for functionality**



Furniture

Functionality and technology

Whether living, dining or working kitchen: thanks to today's technology, form and function are combined.

Let the kitchen specialist show you the range of technical and practical refinements. Drawers with soft-closing mechanisms, pull-outs for tall cabinets, corner solutions, waste separation systems and much more contribute to effortless cooking pleasure.

Hints for the practical kitchen

- **Enough work surface between cooking and washing**
- **Ergonomics adapted to the body size of the user**
- **Making optimal use of corner solutions**
- **Planning task area lighting**
- **Provide work sockets**



Devices

Leave nothing to be desired

Your kitchen specialist will introduce you to the latest cooking, cooking and refrigeration technologies, taking your individual cooking habits into account. Exhaust air or recirculation, bonnet or hob extractor? Your kitchen specialist will show you which extractor hood solution is right for you.

Whether it's ovens, steam cooking or steam baking appliances, combi ovens, microwaves, refrigerators, energy- and water-saving dishwashers, induction hobs, table top grills, the water boiling or carbonated from the tap and much more, your kitchen specialist knows the extensive range and can give you the best advice.

Useful tips for your cooking pleasure

- **Get to grips with the new cooking techniques and your habits**
- **Ensure exhaust air ducts in new design**
- **Consider the overall ventilation concept for all zones (living room, kitchen and wet zone) at an early stage of planning**
- **Optimise sanitary pipe routing**
- **Provide controlled ventilation for Minergie exhaust air to prevent problems with the fireplace.**
- **If Minergie certification is planned, the requirements and standards should already be taken into account during the planning phase.**

Checklist

How to prepare

The checklist and your notes are the basics for the kitchen professional to record your needs and visions and to advise you optimally for your dream kitchen.

General information

How many people are in your household?

■ Number: _____

How many people are cooking at the same time?

■ Number: _____

How many people are cooked for regularly?

■ Number: _____

How and how often is cooking done?

- Daily
- Rarely
- Occasional
- Professional
- Hobbylike
- With minimal effort

What is the kitchen used for?

- To cook
- To eat
- For living
- To work
- Other:

Do you have pets in the household?

- If so, which ones? _____
- What space do the pets need in the kitchen?
To eat _____
As a sleeping place _____

What is your shopping behaviour?

- Large quantities and volumes
- Regularly in smaller quantities

Storage space planning – what is your space requirement for food storage

- High
- Medium
- Low

Structural changes

Where is the kitchen located?

- In old building (renovation)
- In new building

How many years do you want the new kitchen to last?

■ Number: _____

Are there any structural changes planned in your kitchen?

- No
- Yes, which one?

What is specifically emphasised?

- Environmentally friendly materials
- Energy Saving
- Ease of care
- Aesthetics
- Spaciousness

For new construction

How should the new kitchen be placed?

- Open to the living room
- Semi-open to the living space
- Closed and separable from the living room

What shape should the kitchen have?

- One-line kitchen
- Kitchen in L-shape
- Two-line kitchen
- Two-line kitchen in open space (with fixed wall)
- U-shaped kitchen
- Kitchen with peninsula
- Kitchen with cooking island
- Two-line kitchen with wash and work island
- Kitchen with three work centres

Kitchen equipment

If you want to eat in your kitchen:

Size of the kitchen table?

- Only for small meals
- For larger meals
- Length x width (cm): _____

For how many people?

- Number: _____

How would you like the table?

- Free standing
- Attached

What do you absolutely want your kitchen to be equipped with?

- Slim drawers
Number: _____
- Wide drawers
Number: _____
- Bottle extract
- Pan drawer
- Supply excerpt
- Storage cupboard
- High cupboards with shelves
- Cleaning cupboard
- Waste system
- Towel compartment
- Pass-through
- Other:

Required storage space:

	a lot	medium	little
Cutlery	■	■	■
Dinnerware	■	■	■
Cookware	■	■	■
Glasses and cups	■	■	■
Baking accessories	■	■	■
Small appliances	■	■	■
Inventories	■	■	■
Spices	■	■	■
Bottles	■	■	■

Devices

For cooking:

- Glass ceramic hob
- Induction hob
- Wood cooker
- Gas cooker
- Wok trough
- Teppan Yaki

For baking:

- Oven at working height
- Self-cleaning oven
- Microwave oven
- Combi microwave
- Steam cooker/steamer
- Combisteamer

For cooling:

- Working height
- Refrigerator without freezer compartment
- Refrigerator with freezer compartment
- 2-door refrigerator and freezer
- Separate freezer
- Free standing refrigerator
- 130–140 litres
- 190–220 litres
- 240–260 litres
- 260–320 litres
- Zero degree zone
- Wine cabinet

Dishwasher:

- Ergonomically built in
- Large space
- With cutlery drawer
- With programme for partial loading

Extractor bonnet:

- Extendable
- On the wall
- Built in hob
- Island bonnet
- Exhaust bonnet (Hutte)
- Recirculation bonnet (no exhaust duct)
- Table fan
- Ceiling fan

Other devices:

- Ice cream maker
- Coffee maker
- Warming drawer
- Sound system
- Other:

Apparatus marks:

Sink

- 1 Basin
 - 2 Basin
 - Large sink
 - Residual basin
 - Basin with residual spout
 - Draining surface
 - Integrated washing-up liquid dispenser
 - Other:
-
-

Fitting

- Mixer with swivel spout
 - Mixer with additional pull-out spout / shower
 - Electronic control (infrared, touch, etc.)
 - Prewindow solution
 - Cooking water from the tap
 - Soda from tap
 - Lighting
 - Other:
-
-

Style

- Modern
 - Minimalist
 - Rustic
 - Mediterranean
 - Retro
 - Fancy
 - Other:
-
-

Colours

- Bright
 - Dark
 - Strong
 - Subtle
 - Warm
 - Cool
 - Contrasting
 - Other:
-
-

Licht / Beleuchtung

- Window
 - Ceiling spots
 - Ceiling lights
 - LED lighting system
 - Wall lights
 - Lamps on wall units
 - Interior lighting of the cabinets
 - Work surface lighting
 - Dimmable
 - Special lighting throughout the kitchen. Description:
-
-
-
-
-
-
-
-
-
-

Materials

Kitchen fronts:

- Synthetic resin gloss
 - Synthetic resin matt
 - Synthetic resin structure
 - High gloss lacquer
 - Lacquer matt
 - Varnish structure
 - Wood
 - Metal coloured
 - Stainless steel
 - Glass
 - Other:
-

Work surfaces

(covering the substructures):

- Granite, natural stones
 - Mineral materials
(Corian / iMacs / Varicor / Staron etc.)
 - Concrete
 - Chrome steel (stainless steel etc.)
 - Synthetic resin
 - Composite materials
(Silestone / CaesarStone / Zodiaq etc.)
 - Ceramics (Dekton etc.)
 - Wood
 - Full core panel
 - Glass (Acilux / Floatlux etc.)
 - Other:
-

Back wall:

- Plates
- Plaster
- Wood
- Glass
- LED illuminated glass back panels
- Glass with individual digital print
- Mirror
- Granite

- Mineral Materials
 - Composite materials
 - Other:
-

During conversion

On which wall are the water installations located?

Description:

How is the room heated?

- Floor heating
- Heating under the window
- Before a wall
- In a wall niche

How many sockets are needed?

Number: _____

Do you have plans, floor plan sketches?

- Yes
- No

Investment / budget

How much do you want to invest?

About francs:

Notes

What bothers you about your current kitchen?

What do you find particularly good?

More notes

Grid template

Floor plan grid for planning

Object designation

Name building owner

Street

Postcode/Place

Phone

Mobile

E-mail

Enter the dimensions and details below

Room size (length x width x height)

Windows (height of sill, window height and width)

Doors (width, height, opening side)

Radiator (width, height, depth)

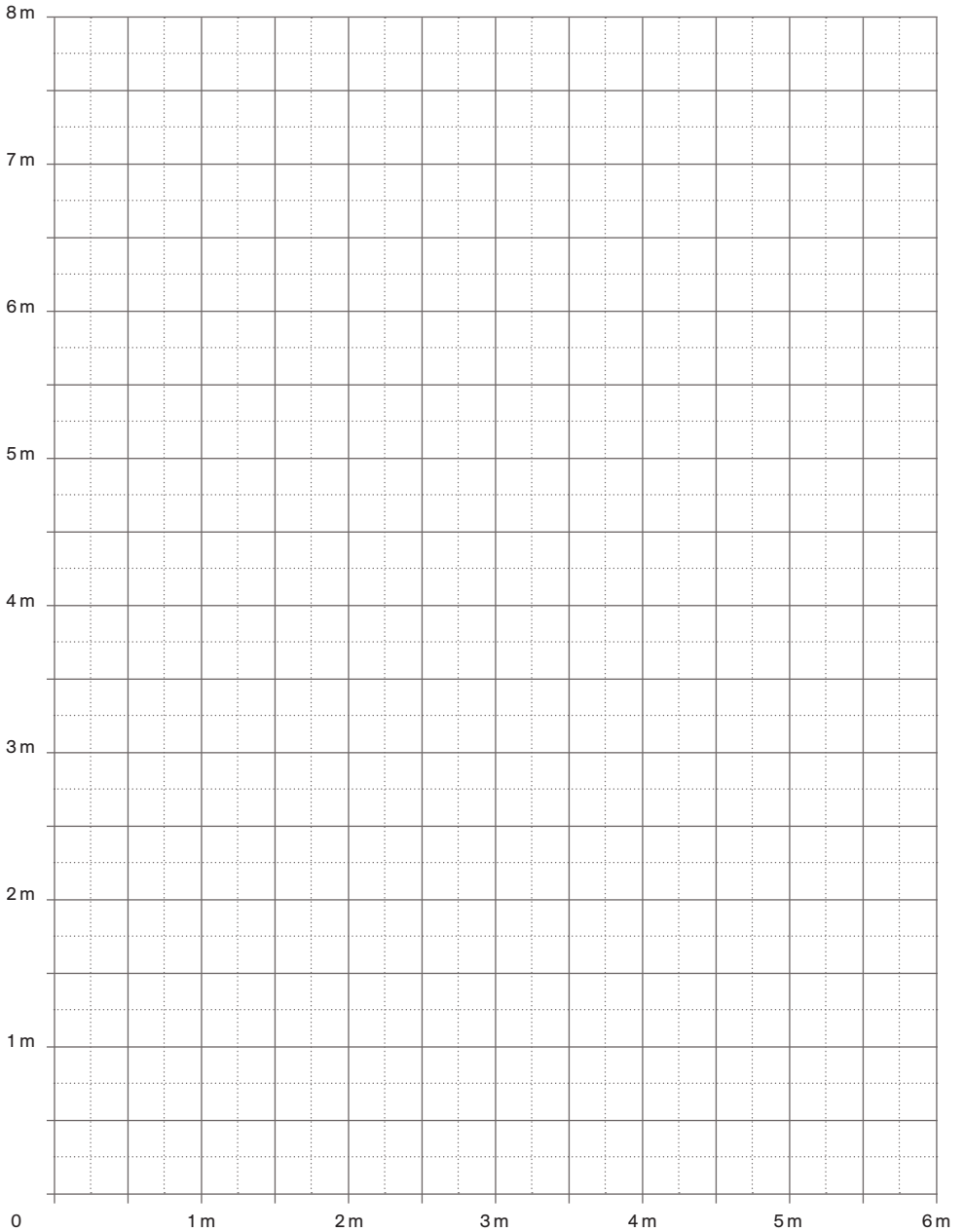
Wall projections (width, height, depth)

Connections (water, electrical, ventilation)

Notes

Enter the shape of your floor plan and the dimensions here:

Scale 1:50 (1 cm corresponds to 50 cm in reality)



Encyclopaedia

The Kitchen ABC

Here you will find a brief explanation of the most important terms relating to the kitchen.

Activated carbon filter	Filter containing activated carbon. Activated carbon is porous and fine-grained. It binds disturbing odour particles and purifies the room air. Activated carbon filters have a shelf life of between 3 months and 5 years, depending on the manufacturer.
Battery	Synonym for faucet, also called mixer tap, e.g. faucet with regulation device of cold and hot water.
Blumotion	Soft-closing system for drawers and doors. Made by Blum
By-pass	Laterally adjustable balancing piece on the wall
Carcase	Furniture without front
Catalysis	A «self-cleaning» of the oven. Coated catalytic plates in the oven absorb grease splashes and vapours. These are burnt off during the baking process.
Ceiling trim	End between ceiling and wall units/high cupboards
Ceramic hob	Common expression for glass ceramic hob
Chipboard	Wood chips pressed into boards with the addition of synthetic resin glue
Chrome steel (CNS)	Stainless steel mixed with chrome/nickel
Coated	A (synthetic resin) coating that is glued to both sides of a substrate (usually chipboard).
Convection oven	Air heated internally by top and bottom heat, circulated with fan
Covered	Base material, usually chipboard or glued-on synthetic resin boards with a thickness of ± 0.8 cm. These are produced by kitchen manufacturers or suppliers
Decorative frame	Metal frame for fixing a front covering (synthetic resin 0.8 mm)
Drawer cushioning	Active cushioning of drawer retraction
Drip section	Tray for draining wet dishes
ESG	Toughened safety glass; specially tempered glass, more resistant to impact and heat than normal float glass.
Factory-glued	Factory-glued synthetic resin panel, thickness mostly approx. 0.4 mm
Faucet	For example, water faucet or kitchen faucet
Float glass	Transparent greenish shimmering window glass
Foil fronts	Thin plastic foils seamlessly drawn over kitchen fronts
Fronts	Furniture doors and drawer fronts
Fully integrated	Pre-assembled furniture front for dishwashers and refrigerators. This means that the appliance is not visible from the outside.
Glass rear wall	Glass back panel behind kitchen cover

Gneiss	Laminated stone, only conditionally suitable for kitchen tops
Granite	Hard rock/deep rock, suitable for kitchen tops
Hardwood	Wood with a high specific density
Hinges	Rotating attachment for fronts on kitchen furniture
Hot air	Air heated in the rear part of the baking chamber. This is blown through a fan into the entire baking chamber.
Lacobel glass	Brand name for float glass with white or coloured sprayed reverse side
Longlife-activated-carbon-filter	Regenerable activated charcoal filter with a service life of approx. 3 years.
Marble	Crystallised limestone. Not suitable for kitchen tops
MDF board	Medium-density fibreboard, wood fibreboard produced with binder (glue)
Microwaves	Electronic waves that heat water molecules by oscillation
Mixer tap	Water tap with single-lever mixer for hot and cold water
Multiplex	Thin wooden boards glued crosswise to each other
Partially integrated	Pre-assembled furniture front for dishwashers and refrigerators. The control panel remains visible.
Planilaque	Brand name for a lacquered float glass. The opaque, coloured lacquer layer is applied to the back of the glass.
Plastic	Colloquially (hard) plastic, a malleable material that allows the manufacture of a wide variety of products and shapes.
Plinth	Supporting substructure for kitchen furniture
Pyrolysis	Oven self-cleaning by heating the baking chamber to 500° C
Recirculation extractor hood	The steam produced during cooking enters the extractor hood. The steam passes through a grease filter and an activated charcoal filter. The latter binds unpleasant odour particles in the steam. The purified steam is returned to the living space.
Satinato glass	Roughened glass on one side (frosted glass)
Shelf	Open furniture element
Sinks	Water basin
Solid wood fronts	Fronts with continuous wooden panels, mostly with frame and infill panel
Steam cooking/steamer	Cooking with steam (with or without pressure)
Synthetic resin	Glued phenolic resin impregnated paper layers with decorative layer
Synthetic resin edge	Synthetic resin edge
Teppan Yaki	Japanese surface grill with chrome steel plate mounted on cover
Thick edge	Through-dyed plastic edge, 1 – 3 mm thick
Veneer	Thin sheets of hardwood or softwood
Visible side	Visible end side of kitchen furniture, mostly in front design.
VSG	Two or more panes of glass inseparably joined with foil
Wall box	Metal housing for exhaust air, recessed in outer wall
Wok	Curved, Asian cooking pan
Zero degree zone	Special freshness zone in the refrigerator for vegetables and salad



küche
cuisine
cucina
cuschina

Feldmatt 1, 6030 Ebikon, phone +41 41 44059 70, info@kueche-schweiz.ch, www.kueche-schweiz.ch

The images were provided by:



LAUFEN



WESCO

