



Checklist kitchen planning

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:

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Required storage space:

	a lot	medium	little
Cutlery	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dinnerware	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cookware	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Glasses and cups	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Baking accessories	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Small appliances	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Inventories	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Bottles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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 (Hutten)
- 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:
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Colours

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

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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:

What do you find particularly good?

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

More notes

Investment / budget

How much do you want to invest?

About francs:

Notes

What bothers you about your current kitchen?