

KITCHEN PLANNING CHECKLIST



This checklist is designed to prepare for your consultation with a specialist from Kitchennette 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 for chair height breakfast bar stools L-shaped extension table for pull-out table for quick snacks for all meals

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 wooden no handles designer

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 need? a lot average storage space do you think you
Food not very a lot average much
Crockery & a lot average glasses not very
much Bowls, dishes, not very much
plastic containers
Saucepans, frying a lot average not very much
pans, lids
Cutlery, utensils, a lot average not very much
accessories
Cleaning a lot average not very much
products,
washing-up
utensils, tea
towels

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
 with internal drawers

Other wishes:

Base cabinets

classic base cabinets with pull-out units doors internal
 drawers base cabinet for waste corner cupboard with carousel sorting plinth
 drawers bread cupboard
 louvre cupboards spice cabinet cutlery drawers open
 shelves fitted plug sockets
 rail system/utility wall

Other wishes:

Wall units classic wall units with doors modern wall units with sliding or bi-fold lift doors

glass wall units electrical opening support

wall unit shelving

Other wishes:

Internal design for

baking trays kitchen accessories and utensils knives and cutlery

drinking bottles foil/food wrap with tear-off device oil/sauce bottles

open foods (e.g. flour) and sachets (e.g. baking powder) spice jars

Other wishes:

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

serving washing up food preparation cooking not at all

ELECTRICAL DEVICES

Should existing

devices be no

incorporated in

the new design?

yes if yes, which

ones

What energy sources are available in the kitchen?

electricity natural gas / town gas

Hob

ceramic induction gas

combi e.g. gas, fryer, grill, wok, teppanyaki

ergonomically recessed in the corner island design

recessed protruding 60 cm width 90 cm width

Other wishes:

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:
-

Extractorhood

- 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 wine refrigerator freezer
 coffee machine
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:
-

