

Checklist

for buying a kitchen

Before obtaining comprehensive advice from a specialist in the kitchen furniture trade, you and your family should already have discussed and reached a decision on the most important elements, preferably using this checklist. You can fill the checklist in here and print it out as a guide for your discussions with the kitchen specialist.

YOUR HOUSEHOLD

- How many people live in your household?
- How many of them are children?
- How many people generally work in the kitchen?

FINANCE

How high is your budget for the kitchen?

- up to about € 2,500 up to about € 5,000 not decided

Are existing appliances to be included?

- Yes No

If so, which one?

- | | | | |
|--|---|--|--|
| <input type="checkbox"/> Refrigerator | <input type="checkbox"/> Freezer | <input type="checkbox"/> Built-in cooker | <input type="checkbox"/> Built-In Oven |
| <input type="checkbox"/> Built-in hob | <input type="checkbox"/> Cooker hood | <input type="checkbox"/> Microwave | <input type="checkbox"/> Dishwasher |
| <input type="checkbox"/> Washing machine | <input type="checkbox"/> Fridge-freezer | | |

THE KITCHEN SURROUNDINGS

Is there storage space outside the kitchen?

- Yes No

Is other work also performed in the kitchen?

- Yes No

If so, which one?

THE TYPE OF KITCHEN

What type of kitchen do you prefer?

- Modular Compact Generous

Is the kitchen to be ...

- Open-plan to the living room for separate from the living room?

Are high wall units to be planned in?

- Yes No

Do you want a lot of glass units?

- Yes No

PREPARATORY WORK AND CONNECTIONS

What preparatory work is planned?

- New floor New fixtures and fittings New wall tiles Structural alterations

What forms of energy are available?

- Electricity Gas
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ACCOMODATING THE REFRIGERATION UNITS

The refrigerator is to be positioned in the:

- Tall unit Highboard Under the worktop

The freezer is to be positioned in the:

- Tall unit Highboard Under the worktop

The fridge-freezer is to be positioned in the:

- Tall unit Highboard Stand alone appliance
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SPECIAL UNITS

My kitchen should contain the following special units:

- | | | |
|--|---|--|
| <input type="checkbox"/> Towel closet and dryer unit | <input type="checkbox"/> Tall larder units | <input type="checkbox"/> Drawer with all-purpose slicer |
| <input type="checkbox"/> Tall medicine cabinet unit | <input type="checkbox"/> Front pull-out | <input type="checkbox"/> Highboard with drawers |
| <input type="checkbox"/> Pull-out units | <input type="checkbox"/> Herbs and spices unit | <input type="checkbox"/> Base unit for waste separation |
| <input type="checkbox"/> Pull-out work surface | <input type="checkbox"/> Internal pull-out | <input type="checkbox"/> Bread unit |
| <input type="checkbox"/> Top cupboard with pull-outs | <input type="checkbox"/> Cutlery drawers | <input type="checkbox"/> Pull-out unit with bottle basket |
| <input type="checkbox"/> Tall unit for e.g. brushes | <input type="checkbox"/> Shelving units | <input type="checkbox"/> Base unit with all-purpose slicer |
| <input type="checkbox"/> Drawer unit | <input type="checkbox"/> Carousel units in the corner | |
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FOOD PREPARATION

For food preparation we need:

- | | |
|--|--|
| <input type="checkbox"/> Sit-down work space | <input type="checkbox"/> Cutting board |
| <input type="checkbox"/> Knife-holder | <input type="checkbox"/> Chopping board on the worktop |
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SMALL APPLIANCES

Which small appliances need to be accommodated?

- | | | | |
|---|---|-------------------------------------|--|
| <input type="checkbox"/> Coffee machine | <input type="checkbox"/> Toaster | <input type="checkbox"/> Radio | <input type="checkbox"/> Kettle |
| <input type="checkbox"/> Egg boiler | <input type="checkbox"/> Kitchen clock | <input type="checkbox"/> Food mixer | <input type="checkbox"/> Citrus squeezer |
| <input type="checkbox"/> Grinder | <input type="checkbox"/> Food-processor | <input type="checkbox"/> Tin opener | <input type="checkbox"/> Juicer |

COOKING AND BAKING

The built-in cooker...

- at eye level and separate built in hob and built-in hob one above the other

The built-in hob...

- is set back is projecting is in the corner as an island

The cooker hood...

- Exhaust air Recirculation air decorative (e.g. tower hood) hidden (e.g. slimline cooker hood)

The built-in hob...

- in stainless steel in devitrified glass in enamel as an individual cooking unit
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SINKS I

The sink:

- Two sinks and drip tray One sink with waste sink and drip tray
 With opening for waste Accessories such as cutting board, sieve, etc.

The mixer tap:

- Single lever mixer Two handle pressure mixer With pull-out rinsing hose
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SINKS II

Would you like a dishwasher?

- Yes No

Would you like waste separation?

- Yes No

If so, which width?

- 45 cm 60 cm

How will the water be heated?

- Storage heater Flow-through water heater

What will there be in the base unit under the sink?

- Waste collector Cleaning products pull-out
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DINING AREA

The dining area should be...

- for quick snacks between meals for all meals, with guests
 Dining table Dining counter or bar Breakfast bar Pull-out table
 at normal chair height at bar stool height on a pedestal with a corner bench

Number of people dining

LIGHTING AND MISCELLANEOUS

The lighting should consist of:

- Niche spotlight Work area lighting Top shelf spotlight Glass cabinet lighting

Miscellaneous:

- Sideboards Railing systems Wall shelves Niche cladding Glass cabinet combinations
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