

Checklist

Design your very own individual kitchen. Simply, quickly and comfortably. The checklist and the plan with grid lines will assist you in the first stages of your design. And when you need more detailed planning for your dream kitchen with a unique, realistic 3-D visualisation of the room, our interactive kitchen planner, is available to you.

1 STRUCTURAL AND DIMENSIONAL SPECIFICATIONS

On the adjacent planning page sketch the layout of your kitchen according to scale.

- | | |
|---|---|
| <input type="checkbox"/> Room measurements | <input type="checkbox"/> Drains and water pipes |
| <input type="checkbox"/> Corners (if not 90 °) | <input type="checkbox"/> Plugs and cables for electrical appliances |
| <input type="checkbox"/> Size of doors and which way they open | <input type="checkbox"/> Power for cooker |
| <input type="checkbox"/> Window measurements and heights of windowsills | <input type="checkbox"/> Any power points in niches |
| <input type="checkbox"/> Position and size of radiators | |

2 PERSONAL REQUIREMENTS

- | | |
|--|---|
| <input type="checkbox"/> Island for cooking | <input type="checkbox"/> Material (glass, aluminium, stainless steel) |
| <input type="checkbox"/> Dining area with table space for x people | <input type="checkbox"/> Split level for additional work surface |
| <input type="checkbox"/> Bar solution | <input type="checkbox"/> Adjustable table |
| <input type="checkbox"/> Niche systems | <input type="checkbox"/> Waste disposal units |
| <input type="checkbox"/> Lighting systems | <input type="checkbox"/> Miscellaneous |

3 TYPE OF KITCHEN

- | | |
|--|--|
| <input type="checkbox"/> Along one wall | <input type="checkbox"/> L-shaped |
| <input type="checkbox"/> Along two walls | <input type="checkbox"/> U-shaped |
| <input type="checkbox"/> Closed off from the living room | <input type="checkbox"/> Kitchen with island for cooking |
| <input type="checkbox"/> Open towards the living room | |

4 ERGONOMIICS

- Different working heights for areas for cooking, washing up and food preparation
- Appliances mounted at eyelevel (dishwasher, oven, etc.)
- Wall units folding doors/shutters for more headroom
- Drawers instead of doors to give you a better view of everything and easy access

5 MAKING THE MOST OF STORAGE SPACE

- Extra deep units and worktop
- Corner unit systems
- Plinth drawers
- Extra wide drawers
- Extra high wall units

6 ELECTRICAL APPLICANCES AND SINKS

- Hob (electric/ceramic/gas)
- Oven
- Microwave
- Extraction hood
- Fridge
- Freezer
- Dishwasher
- Combo- electrical appliances
- Small appliances
- Other appliance
- Sink (material, corner sink, number and use of basins, etc.)