

## KITCHEN PLANNING CHECKLIST

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### IN GENERAL

- Are structural alterations necessary?
- Is a large room to be split up?
- In a kitchen or dining room?
- In a kitchen and utility room?

### MATERIALS

- solid wood
- veneer
- wood
- decor
- plastic
- varnish
- aluminium
- stainless steel - Glass

### POWER SUPPLY

- Is there a gas service line in the kitchen?
- Where are the gas service lines?
- How many power outlets are in the kitchen?
- Can additional power outlets be installed?

### HEATING

- Which source of heat is in the kitchen?
- Under the window?
- In front of the wall?
- In a niche?
- Is the heating sufficient?

### LIGHTNING

- General room lighting with fluorescent lamps?
- Light bulbs?
- Low-voltage halogen?
- Do you want workstation lighting?

### DINETTE

- Do you want a dinette?
- How many seats?
- Stand-alone?
- Pull-out?
- Swivelling?

### COOKING

- Connection for an electric cooker?
- Separation of hot plates and backing oven?

### COOKING

- Baking oven at eye level?
- Do you want a microwave oven?
- Stearmer?

### SINK

- With one basin?
- With two basins?
- With drainboard?
- Stainless steel?
- Ceramics?
- Material mix?
- Do you want a dishwasher?
  - 45 cm wide
  - 60 cm wide
- Mixer tap?
- with spray hose?

### REFRIGERATING

- Do you want a refrigerator?
  - with freezer compartment
  - without freezer compartment
- Built-in under the worktop?
- Installed at eye level?
  - approx. 160 l?
  - approx. 220 l?
- Appliance combination?
- Do you want a separate refrigerator?

### COOKER HOOD

- wall mounted cooker hood
- island cooker hood
- integrated cooker hood
- recirculated air operation
- exhaust air operation

### STORAGE ROOM AND ORGANISATION INSIDE CABINETS

- interior division systems for drawers and pull-out units
- pull-out units for dishes
- broom / cleaning agent cabinet
- waste separation
- shelves
- spice cupboard
- integrated universal food slicer
- open shelf systems
- niche rail