Checklist

for buying a kitchen
Before obtaining comprehensive advice from a specialist in the kitchen furniture trade, you and your familiy 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 &euro 2,500 ○ up to about &euro 5,000 ○ not decided

Are existing appliances to be included? ○ Yes ○ No

If so, which one?

☐ Refrigerator ☐ Freezer ☐ Built-in cooker ☐ Built-In Oven
☐ Built-in hob ☐ Cooker hood ☐ Microwave ☐ Dishwasher
☐ Washing machine ☐ 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

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

SPECIAL UNITS

My kitchen should contain the following special units:

- [ ] Towel closet and dryer unit
- [ ] Tall medicine cabinet unit
- [ ] Pull-out units
- [ ] Pull-out work surface
- [ ] Top cupboard with pull-outs
- [ ] Tall unit for e.g. brushes
- [ ] Drawer unit
- [ ] Tall larder units
- [ ] Front pull-out
- [ ] Herbs and spices unit
- [ ] Internal pull-out
- [ ] Cutlery drawers
- [ ] Shelving units
- [ ] Carousel units in the corner
- [ ] Drawer with all-purpose slicer
- [ ] Highboard with drawers
- [ ] Base unit for waste separation
- [ ] Bread unit
- [ ] Pull-out unit with bottle basket
- [ ] Base unit with all-purpose slicer

FOOD PREPARATION

For food preparation we need:

- [ ] Sit-down work space
- [ ] Knife-holder
- [ ] Cutting board
- [ ] Chopping board on the worktop

SMALL APPLIANCES

Which small appliances need to be accommodated?

- [ ] Coffee machine
- [ ] Egg boiler
- [ ] Grinder
- [ ] Toaster
- [ ] Kitchen clock
- [ ] Food-processor
- [ ] Radio
- [ ] Food mixer
- [ ] Tin opener
- [ ] Kettle
- [ ] Citrus squeezer
- [ ] 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

SINKS I

The sink:

○ Two sinks and drip tray
With opening for waste

○ One sink with waste sink and drip tray
Accessories such as cutting board, sieve, etc.

The mixer tap:

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

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 he
What will there be in the base unit under the sink?	Waste collector	Cleaning products pull-out

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