

The following checklist should provide a good starting point when meeting with your kitchen planner/designer. It will also help to make sure that nothing important is left out when discussing your requirements.

### 1. Give detailed consideration to your current and future kitchen requirements.

Experience has shown that most people keep a kitchen for approx. 20 years. That's why it pays to carefully consider your needs and wants before you venture out to buy a kitchen. You will spend a great deal of time in the kitchen, therefore it should be looked upon as an enjoyable place – somewhere you want to be.

#### Size of available kitchen space

This is the most important information as the available space is the starting point from where the new kitchen is defined. However, the layout of the kitchen space is not the only thing to consider. You should also take into consideration important aspects such as:

- Connection requirements (electricity, water, etc.)
- Dimensions and sill height of window
- Alternative storage space in the house
- Position of table
- Kitchen area (length, width, height of room)

This is why you should bring a detailed plan of your kitchen layout with you when meeting your kitchen designer for the first time.

#### Information specific to your household and the people in it.

In order to be well prepared for planning your dream kitchen, it is also a good idea for the kitchen planner to know as much as possible about the

- size of the household
- Lifestyle, cooking and eating habits
- Shopping habits
- Kitchen function (i.e. entertainment, dining, purely a working kitchen, etc.).

Along with this general information, information such as

- Body heights (to determine the optimal work heights)
- Right-handed and/or left-handed people (important for the proper zone lay-out)
- types of items to be stored in the kitchen

also plays an important role.

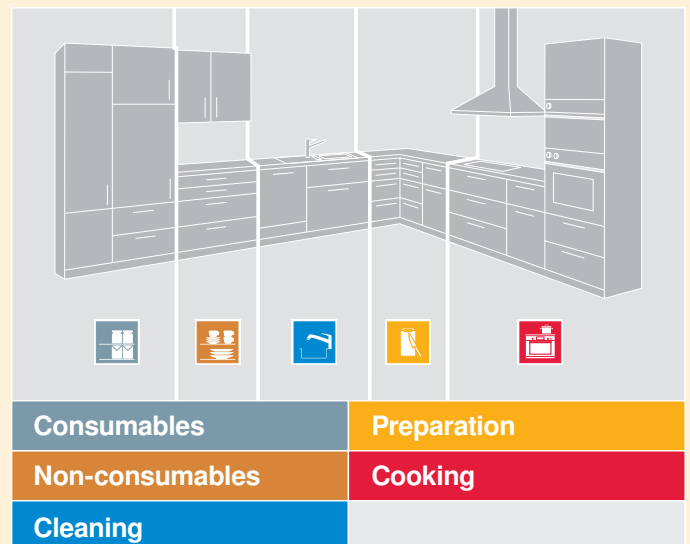
### 2. Determine your own personal storage space requirements.



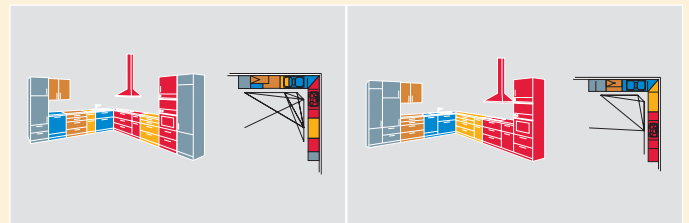
Use the Zone Planner at:  
[www.dynamicspace.com](http://www.dynamicspace.com)

### 3. Plan in kitchen zones.

All well planned kitchens start out by first planning the individual kitchen work zones. The five DYNAMIC SPACE kitchen zones include (e.g. for right-handed people):



Their allocation and setup are then customised to your personal requirements and work flows. The proper allocation will shorten distances travelled and simplify workflows.

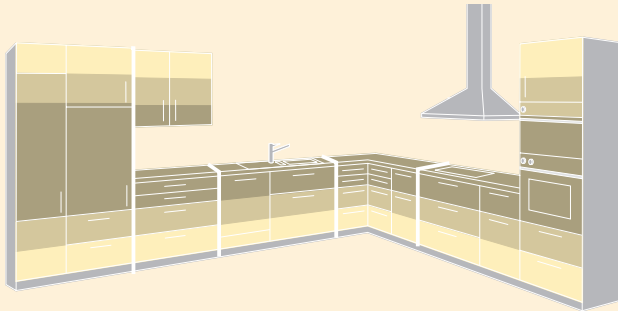


Pay attention to the allocation of kitchen zones.

- Right-handed kitchen
- Left-handed kitchen

### 4. Plan your storage items in ergonomically correct levels.

This too saves time during daily kitchen work.



- Often-used items
- Less frequently-used items
- Infrequently-used items

#### Frequently-used items:

- In easy-to-reach pull-outs underneath work areas
- On the first level in the top cabinet area

#### Less frequently-used items:

- Above or below the regularly-used area

#### Infrequently-used items:

- On the top level of wall cabinets
- On the bottom level of base cabinets

### 5. Select cabinets that are specially designed for specific storage items.

#### Larder units:

- Bread
- Coffee, tea, cocoa
- Tinned goods
- Cereals
- Rice, pasta, noodles etc.
- Finished products
- Sugar, flour, dried fruit etc.
- (Refrigerator and freezer)
- Snacks



#### Base cabinets with drawers and pull-outs (Zone Storage)

- Cutlery
- Crockery
- Coffee service
- Glasses, dessert bowls
- Plastic containers
- Odds and ends



#### Sink cabinet:

- Recycling/ waste separation
- Cleaning utensils
- Household cleaners
- Detergent
- Rubbish bags
- Tea towels
- Plastic & paper bags



#### Corner cabinets

##### (e.g. Preparation zone):

- Kitchen utensils
- Work aids
- Small electric appliances
- Cutting boards
- Vinegar, oil, sauces
- Spices
- Mixing bowls
- Food processors
- Scales
- Plastic containers (filled)



#### Base cabinet with pots & pans pull-out (Zone Cooking/Baking):

- Cooking utensils
- Pans
- Cooking pots
- Special oven pans
- Baking trays and racks
- Baking tins and foil
- Baking utensils and baking ingredients
- Oven gloves
- Cookbooks
- Operating instructions



#### Base cabinet with bottle pull-out (Zone Cooking/Baking):

- Vinegar, oil and sauces



## 6. Select pull-outs with high backs and closed side walls.

This is good for pots and larger units where items are sometimes stacked upon each other. It enables you to gain as much as 55% more storage space per pull-out. In addition:

- Pull-outs can hold more items
- Items are prevented from falling out
- Awkward items (pot handles) can not jut out the sides



## 7. Avoid shelves in Base cabinets

The use of shelves in Base cabinets is poor in ergonomic terms: It makes it very difficult for you to find items since you don't have an overview of the entire cabinet contents. Quite often you will find that you have to bend or stretch to locate items you are looking for. It is not uncommon to find yourself having to remove some of the contents at the front in order to get to the items at the back.



Drawers and pull-outs, on the other hand, enable you to see what you want easily and get your hands on it quickly and in comfort.

## 8. Select full extensions.

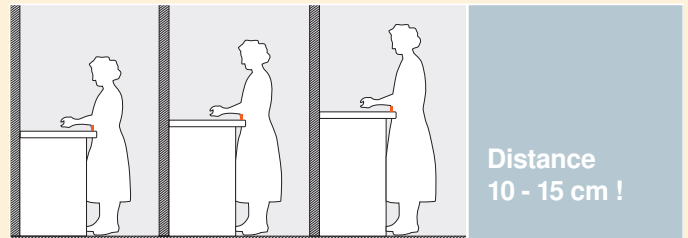
Fully extending ("full extension") drawers and pull-outs offer an added bonus with regards to comfort.

In contrast to normal 2/3rd extending ("single extension") drawers they have a significant advantage: allowing you to see and access items all the way to the back.



## 9. Adjust work heights to your height.

The work heights in your kitchen should suit your height not the other way around.



The following general rule should be used: With your arms bent, the distance between your elbows and the work area should be approx. 10 - 15 cm.

- Supports a healthy posture and saves effort

Also be aware that different activities require different work heights. The following have shown that they are good for the back (e.g.):

- Raised dishwasher and built-in appliances
- Sunken stove

## 10. Make sure that enough work space is planned in your kitchen.

The Preparation zone contains the main work areas of the kitchen. This work area between the sink and hob should be of sufficient size and well lit. Blum recommends a min. width of 90 cm.



