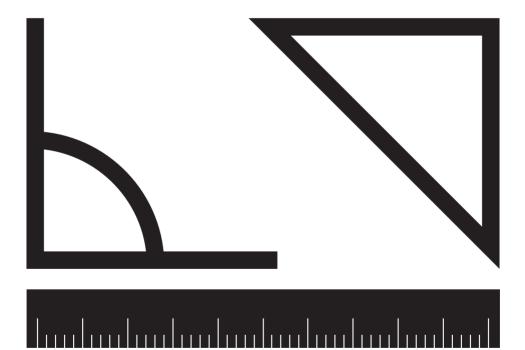
Customized kitchen planning

# KITCHEN CHECKLIST





# THE PEOPLE

How many people live in y	your house?	
Adults	Children	
Data to the person who v	vorks in the kitchen most o	often
cm Height	cm Elbow heigh	t*
right handed	left handed	
How often do you cook?		
every day	4-6 times a week	rarely/now and then
once a week	2-3 times a week	
What's your cooking style	e?	
the more elaborate, the	e better	vegetarian / vegan
not very elaborate		quick and easy
Do you use electronic dev	vices when working in the	kitchen?
Smartphone	Tablet	TV Radio
Others:		
	arried out in the kitchen (e Icare) or do you have any o eights, accessibility)?	
Which characteristics be	st describe your style?	
cosy	practical	high-quality comfortable
impressive	minimalist	versatile structured
individual	inviting	colourful stylish
Others:		

\* Elbow height: Distance from floor to elbow

## KITCHEN AREAS

Where do you live?			
in a house	📄 in a flat	in rented property	Freehold
new build	old building		
What floor do you live on?			
What type of energy is ava	ailable?		
Electricity	Gas		
How do you get your hot v	vater?		
through the communal	heating system	separately from a	a tankless boiler
How do you see your kitch	nen?		
in a separate room	in an open room w	vith a living and dining area	
How big is your kitchen?			
m² Floor area	m Length	m Width	m Height
Are structural changes po	ssible and required?		
yes	no		
What are the walls like? *			
Brick wall	Concrete wall		
Drywall / plasterboard	single layer claddi	ng 🗌 double layer clad	ding
What materials and colour	s are used?		
on your floors			
on the walls			
Are there any heaters?			
yes	no, not yet	no, we have unde	erfloor heating
Are there any special build	ling features?		

\* Depending on your required kitchen design, please discuss details regarding the walls with your retailer.

# **DESIGN FEATURES**

What shape should your kitchen be and what would you use an island for?					
Galley kir		Double galley kitchen U-shaped		with island	<ul> <li>for preparation</li> <li>for washing up</li> <li>for cooking</li> <li>for eating</li> </ul>
	<b>lire certain ne</b> cooking table	xt125 design features?		next125 wall-mounte	delements
Pocket s		Island on legs			
What front	would you like	e?			
high glos	_	matt			
Laminate	_	Lacquer	$\square$	Wood/veneer	Glass
SensiQ f	ïne matt	SensiQ inox		Ceramic	_
What mater	ial should you	r worktop be made of?			
Laminate	e uni	Laminate wooden dec	or	Laminate stone	decor
Glass		Quartz		Ceramic	
Solid wo	od	SensiQ		Stone/granite	
What colours do you like? Have you already got a particular decor in mind?					
What handl	es would you	like?			
Standard	d handles	Bar handles		handleless / with TIP-	ON
Grip ledç	ges	Grip ledges		Shell handles	

High-quality materials and functional design characterise the values of the next125 kitchen. Find inspiration here for your fronts, worktops and handles:



# **ORGANISATION & STORAGE SPACE**

What storage space do yo	ou have besides the kitchen?	Utility room
What should your kitcher	n look like?	
mainly closed cupboar	ds 🗌 mainly open with she	lving
How much storage space	do you need for the following	items? _ +
Food		
Glasses and crockery		
Cutlery, kitchen utensi	ls and accessories	
Dishes, bowls and storage containers		
Pans, frying pans and o	cookware	
Small kitchen appliance	es	
Cleaning products and dishwashing utensils		
What else would you like What material should the	to store in the kitchen?	en be made of?
Wood		moulded non-woven material
A MARKET -		
Do you require any specia	al storage systems?	
Flex-Boxes of real wood	d or made from moulded non-w	voven material
LE MANS corner base	unit 🗌 Drinks cabinet with d	rop-down preparation area
Wall unit with electrical	opening system	

Base unit for recycling (optionally with electrical opening system)

Tall unit with internal pull-outs, pull-out larder unit or tiered pull-out larder unit

Other requirements:

The outer appearance of the kitchen places special demands on its interior. Modern and innovative solutions mean that you can keep it tidy and well organised.



#### APPLIANCES

Should existing appliances b	e used?	
yes, the following:		no
Would you like to use a smart	home system?	yes no
What kind of hob would you	like?	
<ul> <li>Induction</li> <li>ergonomically lowered</li> <li>Other requirements:</li> </ul>	Glass ceramic	Gas Island solution
What kind of extractor would	d you like?	
<ul> <li>Exhaust air</li> <li>Island hood</li> <li>Other requirements:</li> </ul>	Recirculated air     Ceiling hood	<ul><li>Chimney hood</li><li>Downdraft extractor</li></ul>
What kind of oven would you	ı like?	
<ul><li>raised built-in</li><li>Other requirements:</li></ul>	built-under appliance	
What kind of dishwasher wo	uld you like?	
<ul><li>raised built-in</li><li>fully-integrated</li></ul>	<ul><li>built-under appliance</li><li>Other requirements:</li></ul>	semi-integrated
What kind of fridge would yo	ou like?	
<ul><li>integrated</li><li>Other requirements:</li></ul>	freestanding	Fridge freezer
What kind of sink and tap wo	ould you like?	
<ul> <li>Built-in / inset sink</li> <li>Stainless steel</li> <li>Single-lever mixer tap</li> <li>Enamel</li> </ul>	<ul> <li>Flushmount sink</li> <li>Ceramic</li> <li>Dual-lever mixer tap</li> <li>Other requirements:</li> </ul>	<ul> <li>Undermount sink</li> <li>Composite material</li> <li>Pull-out spray mixer</li> </ul>
What other appliances would	d you like?	
Steamer Radio/TV	<ul><li>Microwave</li><li>Other requirements:</li></ul>	Coffee machine

## FURNISHINGS & DINING

What lighting would you	like?				
Task lighting (LED)	Fask lighting (LED) Ambient lighting Ceiling lighting				
Plinth lighting	Interior cupboard lighting Lighting shelves				
Other requirements:					
How should your recess	be set up?				
Backsplash	made of glass				
with a motif	made of worktop material				
next125 cube	next125 frame				
Would you like to equip y	our kitchen or dining room wit	h more homely elements?			
Side table	Sideboard	Open shelving			
Table and bench	Glass display unit	Trolley			
Tall wardrobe unit					
Where do you / your fam	nily generally have your meals?				
in the kitchen	in the dining room	in the living room			
Where do you usually en	tertain your guests?				
in the kitchen	in the dining room	in the living room			
How many people should	d the dining area be set up for?				
How should the dining a	rea be set up?				
Separate dining table	Breakfast bar	Adjoining table			

The kitchen long since left the confines of its four walls to become everything from a workspace to the home communication hub. The open concept of the modern kitchen enables the family or guests to be where it's all happening. Our homely elements will help you to create a smooth transition from the kitchen into the living area.



#### OTHER DETAILS

What is your budget for the kitchen?

up to € 40,000

I don't want to set a fixed budget

When is installation planned for?

up to € 10,000

What else would you like to discuss with your specialist dealer?

up to € 20,000

Have you filled out your checklist and are now looking for advice? Find a specialist retailer near you here!



## KITCHEN AREAS

# To obtain the most precise planning proposal possible you can draw the layout of your kitchen area here and include the positions of doors, windows and connections such as electricity, gas and water.