

Checklist Kitchen



Just as in cooking, the individual design of your kitchen is all about the ingredients. Because every cook has their own style, uses different utensils and has special storage needs. So the kitchen should be carefully tailored to suit the users' wishes and requirements.

In our checklist, you will find basic questions that you can think about before consulting with our TEAM 7 partners to lay the foundation for planning your perfect TEAM 7 solid wood kitchen.

We hope you enjoy planning!

TEAM 7



INDIVIDUALITY

How many people do you live with?

adults

children

How many people use the kitchen?

1-2 people

3-4 people

5 or more people

How tall are the people who use the kitchen most often?

shortest person:

tallest person:

height in cm

height in cm

elbow height* in cm

elbow height* in cm

right-handed people

right-handed people

left-handed people

left-handed people

*elbow height: distance from elbow to floor

Would you like to include different counter heights in your plan i.e. for cooking, washing up and preparing food?

yes

no

How often do you cook?

every day several times per week only at weekends rarely/irregularly

How do you cook?

with lots of preparation quickly and without any fuss both

Do you use any electronic devices in the kitchen?

smartphone tablet TV other:

Do you do other things in the kitchen as well?

working from home helping the kids with their homework

other:

Do you like to cook with family or friends?

yes no

Where do you and your family eat?

in the kitchen in the dining room in the living room

Where do you usually entertain guests?

in the kitchen in the dining room in the living room

Would you like a dining area in the kitchen? If so, what type?

bar add-on table free-standing table and chairs in the room or in the corner of the room

the dining area should serve people



ARCHITECTURE

Where will the kitchen be?

☐ in a separate room

☐ in an open living area

How much space is available (in metres)?

length

width

height

Will you need bespoke designs (e.g. for a sloped ceiling)?

☐ yes

☐ no

Are there any other rooms nearby?

☐ storage room

☐ utility room

☐ cellar

Where do you live?

☐ in a house

☐ old building

☐ freehold

☐ in an apartment

☐ new building

☐ rental

The kitchen is on the

floor.

What types of energy are available?

electricity

gas

Where do you get hot water from?

directly from the pipes

separately from a flow heater

What type of walls do you have?

brick walls

concrete walls

drywall/plasterboard

solid wood

other:

How much daylight does the kitchen have?

1 window

2 windows

3 or more windows

no window



DESIGN

Which design from the current TEAM 7 kitchen catalogue do you like best? (model, catalogue page)

Which type of kitchen do you prefer?

single-row



double-row



L form



U form



single-row with
kitchen island



L form with
kitchen island

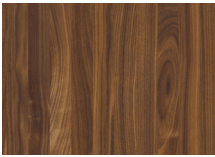


What should the kitchen plan look like?

predominantly closed cupboards

with open design elements, display cases,
shelves and niches

Which wood type would you like?



walnut



wild walnut*



oak



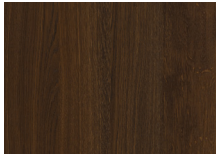
wild oak*



oak white oil



wild oak white oil*



smoked oak



alder



alder white oil



cherry



beech



beech heartwood

*wild grading only available on fronts

Would you like accents in ceramic/MDi?

yes no

Would you like accents in coloured glass?

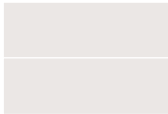
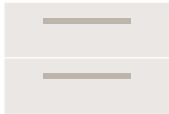
yes no

What material should the worktop be made of?

solid wood ceramic/MDi natural stone

Which type of handles would you like?

profile handles bar handles no handles



How much storage do you need?

a little a lot

- food
- glasses and crockery
- cutlery and kitchen utensils
- bowls and storage containers
- pots and pans
- baking utensils
- food processor and coffee machines
- recycling system
- dishwasher detergent etc. or washing-up utensils
- cleaning equipment (e.g. vacuum cleaner or broom)



FEATURES

Which appliances would you like in your kitchen?

baking/warming

oven in bottom cabinet

oven in top cabinet

steam cooker

microwave

other requirements:

cooking

induction

glass ceramic

gas

other requirements:

cooker hood

ducted hood

downdraft hood

wall-mounted hood

island hood

integrated into top cabinet

ceiling cooker hood

table ventilation

other requirements:

cooling/freezing

refrigerator

width

height

freezer

width

height

fridge-freezer combination

width

height

wine cooler

integrated

free-standing

other requirements:

dishwasher

- in bottom cabinet

in top cabinet
- partially integrated (with visible control switches)

fully integrated (without visible control switches)

more appliances

- food processor

coffee machine

kettle

all-purpose slicer

toaster
- other appliances:

What do you want your sink and fittings to look like?

- one sink

two sinks

with pull-out hand spray
- with drying area

with water treatment system
(boiling, chilled or sparkling water)

When are you planning on installing the kitchen?