

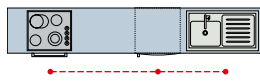
# CHECKLIST

## FOR YOUR KITCHEN PLANNING

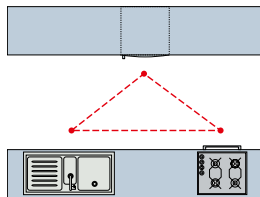
Plan your very own individual kitchen - simple, fast and convenient. The checklist supports you in your first steps. By answering the questions, you gain a concrete picture of the kitchen that fits your personal ideas.

### KITCHEN SHAPES

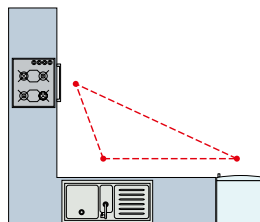
The single-line kitchen is particularly space-saving and is therefore chosen for narrow rooms, but also for kitchen-living rooms, when the space is slightly bigger.



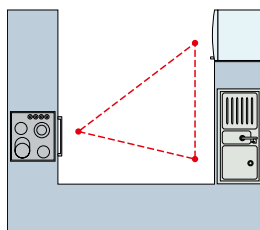
The two-line kitchen is a classic solution from two opposite functional areas. It is ideal if the kitchen is used for cooking and preparation only.



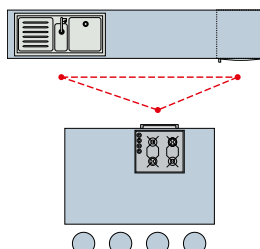
The L-shaped kitchen that allows practical work-flows, usually also has space for a dining area or counter if it is open to the living area.



The U-shaped kitchen makes optimum use of space and enables short working distances. It is important to plan enough space between the rows and to use the corners for storage space.



The island kitchen with a free-standing cooking island offers great freedom of design, and in particular if there are no walls and a lot of space is available.



### ALL PLANNING STEPS AT A GLANCE

- 1 Determine your own wishes and needs.
- 2 Record the current state, for example with a plan sketch.
- 3 Decide on the use and style of the new kitchen.
- 4 Be inspired by magazines or in kitchen studios.
- 5 Determine your budget.
- 6 It is best to plan together with a good kitchen consultant.
- 7 Decide with common sense and personal feeling before placing an order.
- 8 Please be aware of the conversion and delivery times.
- 9 Pay attention to the guarantee periods granted for the new kitchen.
- 10 Check the finished kitchen for defects and have everything demonstrated to you.

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### What shape should your kitchen have?

- Single-line: space-saving solution
- Two lines: ideal only for cooking
- U-shaped: good use of space
- L-shaped: dining place from 12 sqm possible
- Cooking island: free-standing cooking zone
- Kitchen-living room: free-standing dining table

### How ergonomic should your kitchen be?

- Ideal working height in \_\_\_\_\_ cm  
(body height in cm divided by 1.8)
- Different working heights  
(cooking 15 cm lower, rinsing 15 cm higher)
- Highly built-in appliances (dishwasher, oven, etc.)
- Wall cupboards with folding lift doors or roller shutters for more headroom
- Full extension slides instead of doors  
(for better overview and easy access)

### What do you want to create new storage space for?

- For inventories
- For cooking utensils
- For household appliances (vacuum cleaners etc.)
- For kitchen appliances (kitchen machine, coffee machine)

### What kind of equipment would you like?

- Dining area with table solution for \_\_\_\_\_ persons
- Kitchen with bar or eating counter
- Niche system (between wall cabinet and worktop)
- Lighting systems (niche, cabinet lighting, LED light)
- Waste disposal systems
- Other \_\_\_\_\_

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### Which solutions do you prefer?

- Cabinets and worktop overflowed
- Corner cupboard systems
- Plinth drawers
- Extra wide pull-outs
- Extra high wall cupboards
- Apothecary side cabinets

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### Which electrical appliances do you want?

- cooktop (glass/ceramics/gas/induction)
- oven
- extractor hood
- dishwasher
- refrigerator
- freezer
- microwave
- steam cooker
- Other devices \_\_\_\_\_  
\_\_\_\_\_

### Which material for the kitchen front?

- Melamine plastic decor
- laminate
- Varnish (matt varnish, textured varnish, high-gloss varnish)
- real wood
- glass
- ceramics

### Which kitchen style do you prefer?

- Classical kitchen
- Modern puristic design
- Kitchen without handles
- real wood
- Wood or wood look
- Country kitchen

### What should the sink area look like?

- Material: \_\_\_\_\_
- corner sink
- several sinks
- draining area

### Are you left-handed or right-handed?

- right-handers (from left to right  
storage - preparation - cooking)
- left-handers (from right to left  
storage - preparation - cooking)

### Which material for the worktop?

- laminate decor
- glass
- stainless steel
- stone
- ceramics

### How much budget are you planning for your new kitchen (including appliances)?

\_\_\_\_\_ Euro

When you create a concrete planning proposal the ALNO specialist dealer will help you and will be happy to advise you individually. With a 3-D kitchen planning he creates the kitchen of your choice with all extras down to the last detail.

More information can be found at  
[www.alno.de](http://www.alno.de)

# PLANNING

## FOR YOUR KITCHEN PLANNING

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Every kitchen plan begins with a true-to-scale sketch of the room.  
Ideally, the following details should be included:

- Room dimensions
- Door dimensions and door hinges
- Position and dimensions of radiators
- Sockets/power cables for electrical appliances and lighting
- room corners
- Window dimensions and parapet heights
- Waste water/water pipes
- cooker connection



More information about the extensive  
planning options can be found at [www.alno.de](http://www.alno.de)