

Your kitchen project

1. Kitchen trends

Here is your space to make notes on trends and ideas that have inspired you.

Did you like certain kitchens, equipment details, photos and ideas that you found in our gallery or in our articles?

Print them out or show them to your kitchen planner on your notebook or tablet.

Space for your ideas:

2. Kitchen planning

1. Inventory:

Print out our pros and cons checklist and make notes.

For a complete inventory, draw up a plan with the most accurate measurements of your premises, including all connections

2. Your wishes and needs:

You've decided on your essential wishes and needs.
Note them down here:

Style:

- Designer kitchen
- Classic kitchen
- Country house style kitchen

Colour, fronts, handles:

- Kitchen front: colour / structure _____
- Worktop: colour / material _____
- Handles: Material, style / or handleless _____
- Recess back panel: colour / material _____

Built-in appliances: Which built-in appliances do you require?

You can also note the name of your desired appliance here.

- Oven/Hob _____
- Hob _____
- Extractor hood _____
- Microwave _____
- Steam oven _____
- Warming drawer(s) _____
- Coffee maker _____
- Dishwasher _____
- Refrigerator _____

Operating convenience:

- Automatic opening of appliance fronts for kitchen fronts and cupboards
- Automatic door opening for dishwashers
- Touch operation for ovens/steam cookers
- Slide&Hide® the fully retractable oven door (only from Neff!)

- TwistPad® the intuitive one-button operation for hobs (only from Neff!)
- Extendable extractor fan (table fan)
- Other: _____

Flush installations:

- Flush-mounted hob
- Flush-mounted hob

Lighting system:

- LED strips
- Individual colour and intensity selection for room moods
- Recess lighting systems for work surfaces
- Illuminated drawers
- Internally illuminated dishwasher (EmotionLight®)
- Fully illuminated oven (NeffLight®)

3. Personal and family set-up:

Your family set-up will determine which type of kitchen is right for you.

- Family kitchen
- Kitchen for cooking as a couple
- One-person kitchen
- Kitchen for cooking as a couple

4. Open-plan kitchen - yes or no?

Check your structural specifications and personal preferences to decide whether an open plan-kitchen is the right choice for you.

Open-plan kitchen:

- Yes
 No

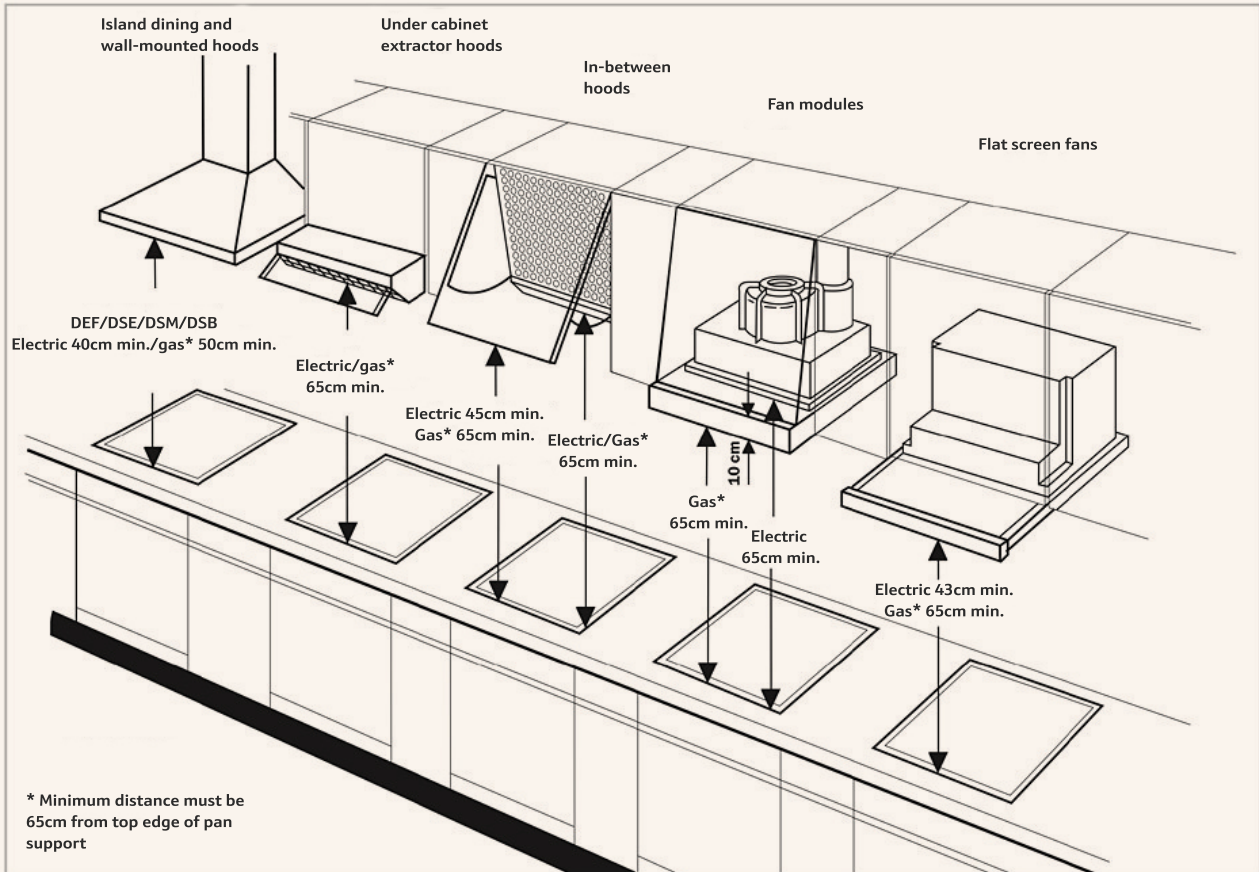
Extractor fan:

Note room size for performance-appropriate extractor fan: _____ m²

Which type of extractor fan do you prefer?

- Island dining**
For mounting on the ceiling above the hob.
- Wall-mounted extractor hood**
For mounting on the wall above the cooking zone.
- Table fan**
Extendable extractor fan for installation in the worktop, fully retractable.
- Ceiling fans**
For installation in the kitchen ceiling, e.g. above a cooking island
– particularly inconspicuous.
- Fan module**
Installation above cooking islands, in kitchen recesses, in brick fireplaces or wall units.
- Flat screen fans**
Very flat units that can be installed invisibly in a suitable wall unit.
- In-between hoods**
Installed between two high wall units and covered with an original furniture door.

Here are the different extractor fan types side by side.



Interval ventilation function for fresh room climate:

- Yes
- No

Privacy screens for open kitchens:

- Attachment on worktop
- Sliding door
- Room divider / screen

5. Planning and personal analysis:

Re-analyse your room layout, where is your personal favourite place?

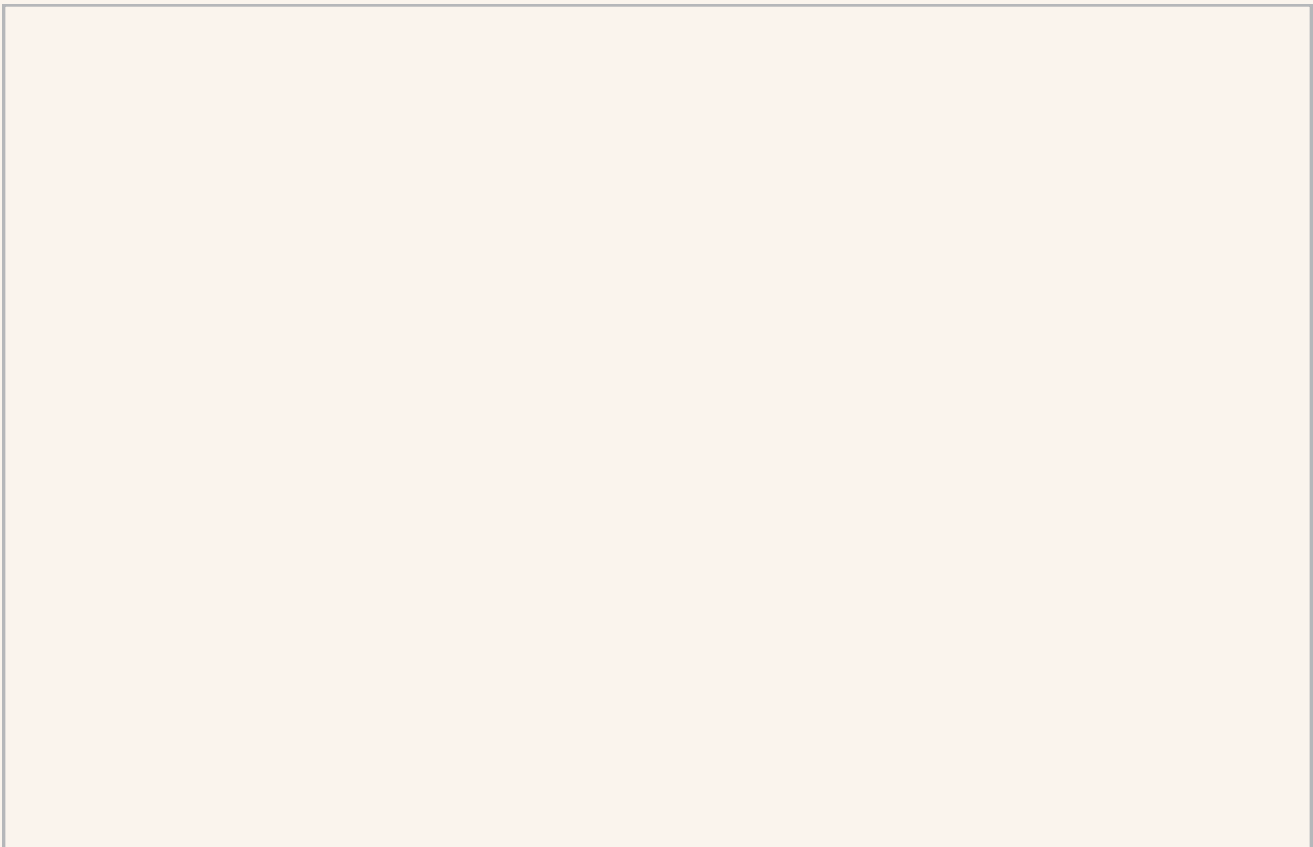
- Where do you want to stand when you work in your kitchen?

- What do you want to look at or who do you want to have in view?

- Where would you like to sit when eating?

6. Position correctly:

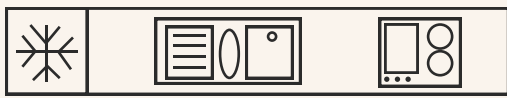
Given the available space and your personal favourite place, you know how the sink and worktop should be arranged correctly. Draw a sketch here:



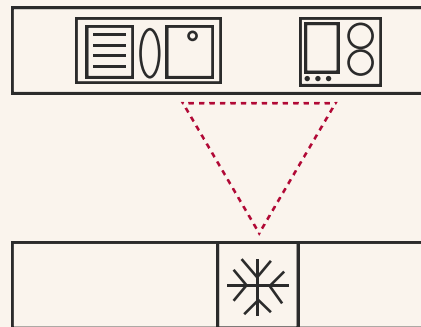
7. Choose the kitchen layout:

Based on the previous points and the available space, select the best kitchen floor plan for your spatial conditions:

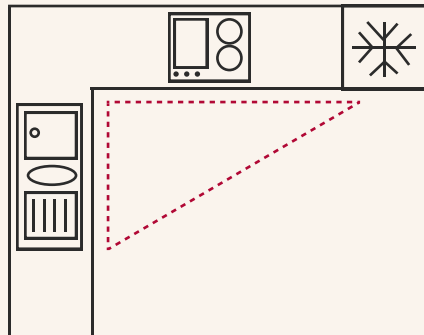
Kitchenette



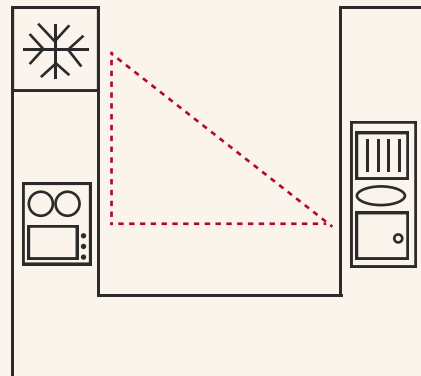
Galley kitchen



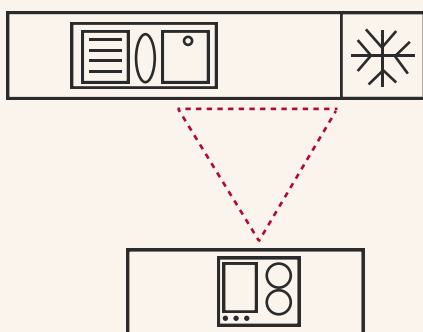
L-shaped kitchen



U-Shaped kitchen



Cooking island

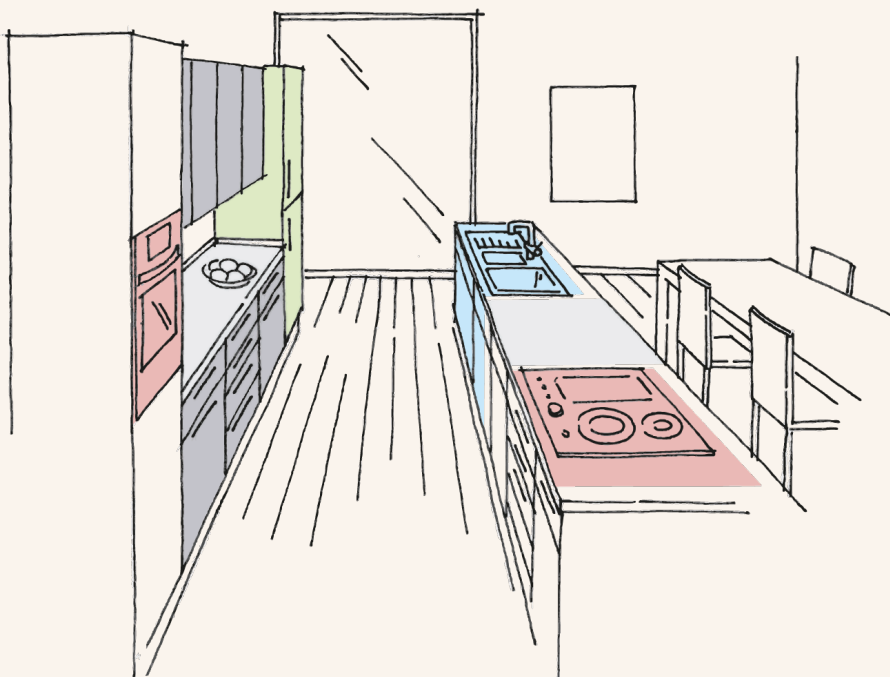







8. Storage space planning:

Use our guide to check that you have planned for enough storage space. Take into account your individual work processes when planning.

Make a note here of the necessary storage space quantities or the space required for:

- Appliances and utensils for cooking/baking: _____
- Appliances and utensils for sinks: _____
- Appliances and utensils for cooling/freezing: _____
- Storage/supplies: _____
- Preparing: _____
- Other: _____
- _____
- _____



-  Cooking/baking
-  (Dish) washing
-  Cooling
-  Storing
-  Preparing

9. Ergonomics:

Adjust the working heights of the worktop, sink and built-in appliances to your height. For more information, see our advice in the corresponding article on the website.

- Determined worktop height: _____ cm
- Installation height: hob: _____ cm
- Installation height: sink: _____ cm
- Installation height: oven (can be installed high!): _____ cm
- Installation height: dishwasher (can be installed high!): _____ cm

10. Grid dimensions:

The kitchen industry uses grid dimensions for drawers and cabinet elements. Consider which grid fits your desired kitchen.

- Desired grid size: _____ cm

Space for your ideas:

3. Appliance planning

When you have finished your preliminary planning, the next step is to select the best appliances.

1. Selection criteria:

Consider the selection of features for new appliances to determine which ones are important to you.

For example, for ovens: design, energy consumption, hot air system, cleaning aids, ease of use, steam cooking function.

2. Positioning and combination:

Oven installed high up, with or without steamer? Where does the dishwasher go? Think about your desired positioning and possible combinations of modern appliances.

3. Additional functions and extras:

Determine which of the many functions are important to you and draw up a list of must haves for your appliance functions.

4. Check our website to make a specific appliance selection:

<https://www.neff-home.com/>

4. *Buying appliances & kitchen cabinets*

To ensure you're not pressed for time, we recommend you arrange initial appointments with the kitchen specialists of your choice at least 3 months before your desired delivery date.

If you are planning a new build, it is best to contact a kitchen specialist during the planning phase so that you can check the positioning of the connections in advance.

Important questions to ask when you visit a kitchen specialist:

- Which kitchen brands and manufacturers does the kitchen dealer work with? Do these manufacturers meet your taste and quality requirements?
- Briefly explain your ideas with the help of this checklist and clarify whether the kitchen dealer can meet your wishes.
- Talk about your expectations of deadlines and the approximate planning and production time.

Space for your ideas: