DYNAMIC SPACE Zone Planner

Determine your own personal storage space requirements
Your personal DYNAMIC SPACE Zone Planner specially for the storage items in your kitchen

How much storage space do you need?
All well-planned kitchens start out by first planning the individual kitchen work zones. The five DYNAMIC SPACE kitchen zones are Consumables, Non-consumables, Cleaning, Preparation and Cooking. Their allocation and setup are then customised to your personal requirements and workflows. The proper allocation will shorten distances travelled and simplify workflows.

Specific planning of storage space
The following checklist can be used to determine your individual requirements for storage space in each zone. Please check the items to be stored in your kitchen.

Size of available kitchen space
This is the most important information as the available space is the starting point from which 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 kitchen table
- Kitchen area (length, width, height of room)

It is recommended to bring a detailed plan of your kitchen layout with you when you meet your kitchen designer for the first time. 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, the following aspects also play an important role:

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

This zone contains typical consumer goods such as tinned goods, rice, pasta as well as refrigerated foodstuffs.

- Baby food
- Bread
- Breakfast cereals (cornflakes, muesli, etc.)
- Canned goods and disposable glass jars
- Coffee, tea and cocoa
- Drinks (unchilled)
- Finished and semi-finished products (unchilled)
- Ingredients (sugar, flour, semolina, etc.)
- Pasta, rice and side dishes
- Refrigerator or fridge/freezer combinations
- Snacks and sweets

Others:
Non-consumables zone

This kitchen zone is used to store items such as dishes, glasses, cutlery. Please check the items to be stored in your kitchen.

- Coffee maker
- Coffee service
- Cutlery
- Dessert bowls
- Dishes
- Empty plastic containers
- Extra coffee service (special occasions, etc.)
- Extra cutlery (silverware, etc.)
- Extra dishes (Fine china, etc.)
- Extra glasses (fine glassware, etc.)
- Fondue pot
- Glasses used on a daily basis
- Napkins
- Small electrical appliances (egg cooker, lemon press, chopper, etc.)
- Table ornaments
- Toaster

Others:
Cleaning zone

This zone is a space for waste collection and storage and contains household cleaners and cleaning utensils.

- Cleaning materials (rinse aid, general cleaning agents, scouring agents, etc.)
- Cleaning tools (vacuum cleaner, broom, ...)
- Cleaning utensils (sponges, brushes, detergent, etc.)

- Cloths and tea towels
- Dishwasher
- Dishwasher tablets

- Pet food
- Recycling/Waste separation and storage
- Rubbish bags

- Shopping bags (paper and plastic bags, etc.)
- Sink
- Water heater

Others:
This zone is the main work area of the kitchen where preparation activities take place. Kitchen utensils, spices, etc. are stored here.

- Cutting boards
- Elec. kitchen tools (hand blender, hand mixer, etc.)
- Foil and bags (aluminium foil, clingwrap, freezer bags, etc.)
- Food processors
- Food processor accessories
- Kitchen knives
- Kitchen tools (can opener, garlic press, etc.)
- Kitchen utensils (beater, pizza roller, etc.)
- Mixing bowls
- Oil/Vinegar
- Open ingredients and foodstuffs
- Paper towels
- Scales
- Spices

Others:
The cooking zone includes the hob, oven, steamer, microwave, extraction hood/fan, pots, pans, cooking utensils and baking trays.

- Baking foil
- Baking ingredients (baking powder, flour, cocoa, etc.)
- Baking tins
- Baking trays / racks
- Baking utensils (icing bag, cookie cutters, rolling pin, etc.)
- Casserole dishes
- Cookbooks
- Cooking pots, lids
- Cooking utensils (spatulas, wooden spoons, etc.)
- Extractor
- Hob
- Microwave/Steamer
- Oven
- Oven gloves
- Pans
- Wok

Others:
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