

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



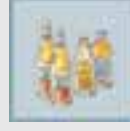
Breakfast cereals
(cornflakes, muesli, etc.)



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:

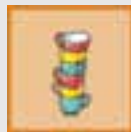


Non-consumables zone

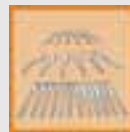
This kitchen zone is used to store items such as dishes, glasses, cutlery. Please check the items to be stored in your kitchen.



Coffee maker



Coffee service



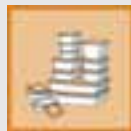
Cutlery



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.)



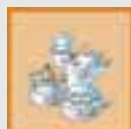
Fondue pot



Glasses used on
a daily basis



Napkins



Small electrical
appliances
(egg cooker, lemon press,
chopper, etc.)

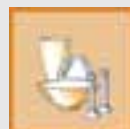


Table ornaments



Toaster

Others:



Cleaning zone

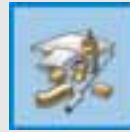
This zone is a space for waste collection and storage and contains household cleaners and cleaning utensils.



- Cleaning materials
(rinse aid, general cleaning agents, scouring agents, etc.)



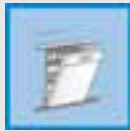
- Cleaning tools
(vacuum cleaner, broom, ...)



- Cleaning utensils
(sponges, brushes, detergent, etc.)



- Cloths and tea towels



- Dishwasher



- Dishwasher tablets
Dishwasher powder



- Pet food



- Recycling/Waste separation and storage



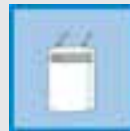
- Rubbish bags



- Shopping bags
(paper and plastic bags, etc.)



- Sink



- Water heater

Others:



Preparation zone

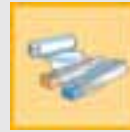
This zone is the main work area of the kitchen where preparation activities take place. Kitchen utensils, spices, etc. are stored here.



Cutting boards



Elec. kitchen tools
(hand blender, hand mixer, etc.)



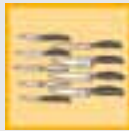
Foil and bags
(aluminium foil, clingwrap, freezer bags, etc.)



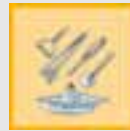
Food processors



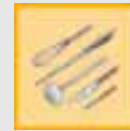
Food processor accessories



Kitchen knives



Kitchen tools
(can opener, garlic press, etc.)



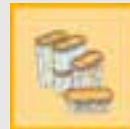
Kitchen utensils
(beater, pizza roller, etc.)



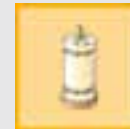
Mixing bowls



Oil/Vinegar



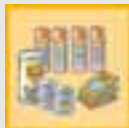
Open ingredients and foodstuffs



Paper towels



Scales



Spices

Others:



Cooking zone

This kitchen 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:



Blum Fittings

For the lifetime of your kitchen

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