KITCHEN PLANNER

Before you start ask yourself how you will use your kitchen and what sort of look you want. How many people do you usually cook for, how many of you cook, do you have any special needs (such as higher benches) and do you like to cook together? What sort of cooking do you like to do – and do you entertain a lot? What other activities will take place in your kitchen – dining, paperwork, using a computer? Here's a wish-list to help kick start your planning.

	Essential	Nice to have	Not Important	Comments
How many cooks, any special needs?				
More bench space, island bench				
New bench tops – laminate, wood, granite, concrete, Corian				
New sink, double sink				
New taps, pull out faucet for rinsing, water filter				
Dishwasher, all in one or separate drawers				
A wall oven and hobs, or all in one stove				
Microwave, grill oven				
Ventilation, rangehood or downdraft				
Appliance cupboard for smaller appliances				
Space for special appliances such as coffee machine				
Waste disposal unit				
Built in rubbish bin, recycling bins				
New cupboards, or new doors and handles				
A big pantry that's easy to organise				
Lots of drawers or pull-outs				
Big pot drawer				
Shelves for cook books, jars				
Fridge, freezer, separate drink fridge				
Natural light — big windows, skylights				
General lighting, feature lighting for effect, dimmers				
Good task lighting – work areas, pantry, cupboards				
Plenty of power points – benches, pantry, appliances				
Cables for TV, Internet				
Eating area, sit at bench top				
Access to entertaining areas – indoor, outdoor				
Family living area, TV area				
Home office, computer area				
Entertaining area, bar, drink storage				
Wall finish – paint, paper, tiles,				
Floors – tiles, wood, cork, vinyl				
Doors – wood, painted, glass, laminated board				
Window treatments – blinds, curtains, sun protection				

homeprize.co.nz

ENTER TO WIN A HOME PRIZE PACKAGE OF YOUR DREAMS