

The great "Birgit Müller"

KITCHEN GUIDE

The expert focuses on the details involved in making your dream kitchen in your new home a reality.

Birgit Müller
COCINA Y VIDA

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Birgit Müller
COCINA Y VIDA

Dear Kitchen Fan,

*Are you thinking about buying a new kitchen?
Do you want it to be perfect, professional and exactly
tailored to your wishes and ideas?*

*One of the keys to this is precise planning. So we've
developed this exclusive guide to help you on the
journey to achieving your dream kitchen.*

*Based on our years of experience, we have
summarized all relevant and important topics for you
in question form.*

*We hope that the focussed questions will provide you
with the answers you need when planning your
kitchen.*

*Yours
Birgit Müller & Team*



GENERAL INFORMATION ON NEW-BUILD PROJECTS

We recommend working with a kitchen planner and starting to develop the design as early as possible. This will allow the layout of the kitchen area to be adjusted to match your design perfectly.

Installation plans help to ensure that the installations are correctly placed and do not have to be changed afterwards.

On no account should you order your kitchen before the planner has taken measurements on site.

Don't have your beautiful new kitchen fitted too early. It is highly advisable that all trades are completed before the heart of the house is fitted - even if you can hardly wait! (Floors laid, walls painted, installations completely finished, windows installed, building site lockable to prevent theft.)





INFORMATION ON THE KITCHEN AREA

Should the kitchen area be a closed-off space or open-plan?

Ceiling height? _____

Suspended ceiling? Beam ceiling? _____

This is key when planning lighting and the exhaust air pipe (if desired)

Extractor fan: Exhaust air Recirculation

Recirculation: the cooking vapours are cleaned with carbon filters and returned to the kitchen area.

Exhaust air: external motor on the façade, in the ceiling, in the floor or on the roof? Or motor integrated in the cooker hood?

INFORMATION ON THE KITCHEN AREA

Is a storage room planned?

Or should provisions also be stored in the kitchen?

→ Flooring: Colour and material are key to deciding on a colour for the kitchen units.

Are there any other existing materials / surfaces / colours to be considered?

What additional circumstances may need to be taken into account in the planning?

To guarantee that units fit perfectly, it is advisable that the kitchen planner takes measurements on site.





INFORMATION ON THE HOUSEHOLD & HABITS

How many people live in the household?

Do you have children?

The materials chosen for the kitchen should be child-friendly.

Who mainly works in the kitchen?

How tall is the chef?

The correct worktop height must be taken into account here.

Left-handed or right-handed - can be key when choosing taps.





INFORMATION ON THE HOUSEHOLD & HABITS

Are there any other (special) requirements?

e.g. small children, heights, space requirements

Do you prefer a raised oven / dishwasher?

Are you a keen chef who cooks often?

Make sure you have practical workflows.

Do you eat in the kitchen? Mostly Rarely Never

If so, how many people:

Bar counter or dining table?

KITCHEN UNITS

Central block (island unit) Yes No

Which colour tones would you like to use for the kitchen units

Mainly bright

Mainly dark

Coloured / Accent colours:

What style would you prefer for the units?

Classic

Modern

Minimalist

Industrial

A style mix of: _____





INFORMATION ON KITCHEN UNITS

Are there any preferences for worktop materials?

- Natural stone Artificial stone Wood Stainless steel
- Glass Acrylic stone, such as Corian

What materials should be used in the design for the kitchen units:

- Wood - matt or glossy? Lacquer - matt or glossy?
- Melamine-faced chipboard - matt or glossy?
- Stainless steel - satin or polished?
- Natural stone - matt or polished?
- Corian or similar? Ceramic - matt or glossy?
- Combination of several materials?

KITCHEN UNITS

How should the kitchen be lit? _____

Room illumination: _____

Ceiling lights? _____

Wall lights? _____

Pendant lights? _____

Cabinet illumination:

Underneath the wall units? _____

Cabinet interior lighting? _____

Drawer lighting? _____

Further lighting of shelves, etc.?

Plinth lighting? _____

Lighting adjustable? _____

Warm or cold light? _____





INFORMATION ON KITCHEN UNITS

What extras would you like?

- Extra deep cupboards / worktop
- Drawers hidden in plinth
- Special waste disposal system
- Special storage for spices, tableware, plates, etc.
- Special storage for plates
- Larder units?
- Storage for cleaning equipment

Are there any preferences for cutlery storage?

- Silver cutlery
- Several cutlery sets
- Special display of kitchen knives

Is there any special existing furniture, such as a kitchen dresser, which should be integrated into the planning?

KITCHEN APPLIANCES

Should existing appliances be fitted: Yes No

If so, which ones:

Model numbers must be provided to the kitchen planner.

Preferred equipment manufacturers





KITCHEN APPLIANCES

What equipment do you need?

- Oven
- Steam oven
- Freestanding cooker with oven
(range cooker)
- Microwave
- Combination microwave
- Steam combination oven
- Warming drawer
- Dishwasher
- Extractor hood
- Coffee machine
- Fridge
- Freezer
- Fridge-freezer
- Vacuuming drawer
- Wine refrigerator
- Ice cube - or water dispenser

KITCHEN APPLIANCES

- Hob: Gas Induction
- Ceramic Tepan Yaki
- Griddle Induction wok

Would you like boiling water from the tap?

Would you like a drinking water tap?

Will a water filter be required for this?





KITCHEN USAGE

Units fronts / type of opening:

- Handleless Handles / knobs
- Mix of handles & handleless

Preferences for arrangement of electrical appliances

What type of food do you usually store in the kitchen?

(approx. amount)

- _____ bottles
- _____ tin cans
- _____ spices
- _____ vegetables / fruit
- _____ frozen food
- _____ dry stocks

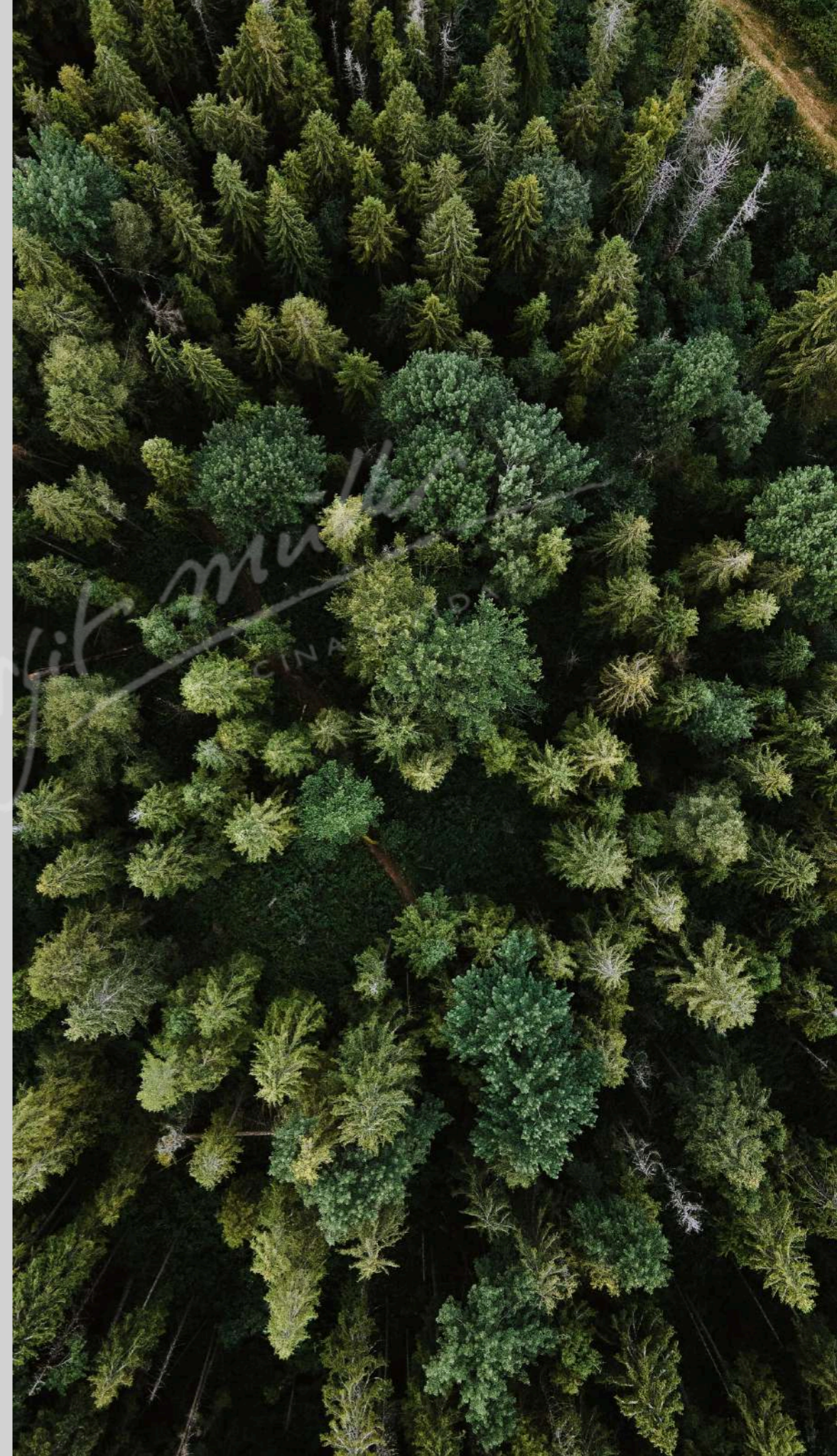
You would like more storage space for: Provisions

- Household appliances
- Small kitchen appliances

ENVIRONMENT

Healthy, environment-friendly fitted kitchens are available on the market.

A good way to identify them is to look out for sustainability awards or labels. Another option is to choose fronts with water-based lacquer surfaces.





BUDGET AND OTHER

How much are you planning to spend on your new kitchen?

EUR _____

OTHER

What else is important to you for your new kitchen?

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If you have further questions, please
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