



# 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. If, for example, you store your 64-piece coffee service in the living room display cabinet, this would not be relevant for the kitchen.

## Size of available kitchen space

This 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)

This is why you should bring a detailed plan of your kitchen layout with you when meeting 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.



Bread



Breakfast cereals  
(cornflakes, muesli, ...)



Coffee, tea and  
cocoa

For notes:



Pasta, rice and  
side dishes



Ingredients  
(sugar, flour, semolina, ...)



Finished and semi-finished  
products (unchilled)



Canned goods  
and disposable  
glass jars



Drinks (unchilled)



Snacks and sweets



Baby food



Refrigerator or  
fridge/freezer  
combinations



## 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.



Cutlery



Dishes



Glasses used on a daily basis



Coffee service



Dessert bowls



Empty plastic containers



Odds and ends



Napkins



Coffee maker



Toaster



Food-slicer



Electric kettle



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



Cheese boards or snack serving plates



Jugs and carafes



Table ornaments



Extra cutlery  
(silverware, ...)



Extra dishes  
(Fine china, ...)



Extra glasses  
(fine glassware, ...)



Extra coffee service  
(special occasions,....)



Fondue pot



Raclette and table-top grill



First aid and medicines



## Cleaning zone

This zone contains storage areas, a place for waste collection as well as household cleaners and utensils along with the sink and dishwasher.



- Recycling/Waste separation and storage



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



- Dishwasher tablets  
Dishwasher powder



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



- Cloths and tea towels



- Rubbish bags



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



- Pet food



- Sink



- Dishwasher



- Water heater



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



## Preparation zone

This zone is the main work area of the kitchen. Most kitchen preparation work takes place here. Kitchen utensils, spices and much more should be stored in this zone.



- Kitchen utensils  
(beater, pizza roller, ...)



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



- Kitchen knives



- Cutting boards



- Mixing bowls



- Oil/Vinegar



- Spices



- Open ingredients  
and foodstuffs



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



- Paper towels



- Scales



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



- Food processors



- Food processor  
accessories



## Cooking zone

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



Cooking utensils

(spatulas, wooden spoons, ...)



Cooking pots, lids



Pans



Wok



Special oven pans

(clay cooker, steamers, ...)



Casserole dishes



Baking tins



Baking trays / racks



Oven gloves



Baking utensils

(icing bag, cookie cutters, rolling pin, ...)



Baking foil



Baking ingredients

(baking powder, flour, cocoa, ...)



Cookbooks



Hob



Extractor



Oven



Microwave/Steamer



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