

# KITCHEN APPLIANCE CHECKLIST

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## THE BRAND

What do you know about the manufacturer and distributor and service backup?

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Where is the product manufactured?

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Will the distributor and spare parts be available in 10 years time?

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If I need service, can I call a national hotline for sameday service?

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Are spare parts available next day throughout Australia?

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Does the product need specialist installation and can the distributor provide this?

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Can I use and learn about the product before and/or after I buy?

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Does the manufacturer have environmental protection policies?

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How does the product feel to use? (Trust your other senses as well as sight.)

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## THE OVEN

What cooking functions match my style of cooking?

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Size? Will the oven fit a 16" cake tin? Usable space vs. volume?

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Ease of cleaning? Removable door and glass? Quality of enamel?

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Catalytic Liners? Pyrolytic?

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Wall or underbench? (Cavity cooling design is required to place underbench).

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Safety features? Cool door design? Auto cut off?

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## THE COOKTOP

Gas? Electric? Ceramic top? Induction?

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Safety gas cut off? Auto ignition? Wok burner?

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Position of controls to elements?

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Trivets? Do they securely hold different sized pots and/or woks?

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## **THE RANGEHOOD**

Air extraction capacity? How is it measured - inflow or outflow?

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Filtration system? Can I put filters in dishwasher? Effectiveness of filter?

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Ducting? (Ducting impacts effectiveness significantly.)

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Lighting? Halogen vs. Incandescent?

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## **THE DISHWASHER**

Freestanding? Integrated?

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Water conditioning? Designed for enzyme powders?

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Sound? 31db? 4 stage filtration?

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Concealed heating element?

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Spray arm technology/accuracy?

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Water consumption? On which setting? Load recognition?

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Power consumption? Star rating on which setting? Delay start?

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## **THE SINK/TAP**

How much do I use the sink and tap?

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Size and depth of bowls to suit the things that don't fit in the dishwasher?

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Accessories to turn the sink into an effective work area?

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Designer basket wastes?

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Ease of use of mixer? Does it have a dual stage eco-cartridge?

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Travel of mixer from off to fully on? The splash effect?

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## REFRIGERATION

Do I want the fridge to spoil my kitchen design or become part of the design?  
Will the fridge impact on floor space, especially depth?

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How do/will my shopping habits affect my refrigeration needs?

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Fridge minimum 130ltrs, maximum 540ltrs? Useable space vs. volume?

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Freezer minimum 50ltrs, maximum 300ltrs? Useable space vs. volume?

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Does the fridge provide moist air or will it turn grapes into sultanas? Frost Free/  
Auto Defrost?

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Will the freezer snap freeze to maximise freshness? Freezing capacity kg/24hr?

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Will the freezer hold - 18°C or better to maintain freshness?

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Temperature gauge on freezer? Fridge?

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How does the design of freezer prevent temperature fluctuations or loss of cold  
when the door is opened?

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How does it ensure even temperature top to bottom?

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Is the product designed and manufactured for normal 32°C, subtropical 38°C or tropical 43°C environment?

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Does the product use environmentally friendly natural refrigerant gas R600a or Greenhouse dangerous R134a?

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Energy usage? Consider 10 years of usage cost.

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