

Rental Coffee Station Planner

Plan around your own kitchen, appliance instructions and rental requirements.

My preferred spot and the food-preparation space I need to keep:

Counter width / depth / usable height (record your units):

Appliance model and manual location:

Refill, lid, steam, plug and drip-tray access to check:

- ☐ Suitable dry, stable operating surface checked against the manual
- ☐ Cord reaches a suitable outlet without crossing a walkway or wet area
- ☐ Cabinets and appliance doors can open; everyday route stays clear

My layout: supply tray / cabinet pairing / pack-away caddy

Lease, surface-care or permission questions to resolve:

Planning aid only. Not a property condition report or appliance approval.

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Choose useful pieces, keep surfaces dry and make moving day easier.

Supplies I already own and can try first:

One optional purchase - measured outside size and usable interior:

My daily reset: put away / clean according to care instructions / dry:

- ☐ Keep hot drinks and appliances off a tray while lifting or moving it
- ☐ Check under removable supplies for dampness, crumbs or marks
- ☐ Keep decoration outside appliance controls, heat and ventilation space

Written permission and product / surface-care instructions kept here:

What moves with me, and where could it work in another kitchen?

Next review date / one thing to simplify:
