

Checklist for your planning.

1 Your family

The number of persons and your family's lifestyles affect the layout and fittings of your kitchen. These questions are intended to help you and your SieMatic adviser to take account of these in your plans.

1. How many persons are living in your household?
 adults child(ren)
2. Do you like to be with your (extended) family at home?
 often seldom never
3. Do you like to cook at home for neighbours, friends, and other guests?
 often seldom never
4. Do you like to cook together with your family or friends?
 yes no
5. Do you have somebody to help you in the household and kitchen?
 daily weekly occasionally never
6. Do you have pets that you want to feed in your kitchen?
 yes no

2 You yourself

The features of your kitchen should be based on the person using the kitchen the most. This also applies to the right height for the worktop. But it is not the only factor.

1. How tall is the person who works in the kitchen the most?
_____ cm
2. The efficient arrangement of the stove and sink depends on this, so are you: right-handed? left-handed?
3. If both are available, which form of energy would you prefer for the cooktop?
 electricity electricity / gas combination gas
4. When working in the kitchen do you also use:
 hi-fi? television? internet?

3 Your home

Planning your new kitchen also should take the layout of the other rooms into consideration.

1. What's your house like?
 old building new building
 completed structural modifications possible
 still in the planning stages
2. Is it only a short distance to the basement?
 yes no
3. What other rooms are on the same level as your kitchen?
 pantry utility room

4. Where are the family meals mostly eaten?
 the dining room the kitchen the living room
5. Where do you mostly serve meals to your guests?
 the dining room the kitchen the great room

The room for your kitchen

The layout of the room for your kitchen, its floor plan, and the available installations are often virtually immutable factors

4 for your planning. The following questions are intended to help you not to forget anything.

1. How large is your kitchen?
(In the case of rooms with many nooks and crannies a simple sketch should help.)
length _____ cm width _____ cm
2. How high is the room for your kitchen from floor to ceiling?
_____ cm. Everywhere? yes no
3. Where are the doors and windows in the room for your kitchen?
(Please include on your sketch.)
number of windows _____ number of doors _____
4. How do the windows open and what kind of sashes do they have?
 inwards outwards side-hung bottom-hung
5. How high are the window breasts (including the window sills) above the floor _____ cm
6. How large are the windows including the casings?
width _____ cm height _____ cm
7. How large are the doors including the casings?
width _____ cm height _____ cm
8. Is there a radiator in the kitchen?
 under the window against a free wall
 in a recess under floor heating
 wall heating (concealed)
9. How large is the radiator?
height _____ cm width _____ cm depth _____ cm
10. What is the hot water system?
 from a central supply
 from a separate instant heater
11. What forms of energy are available in the kitchen?
 electricity gas
12. Can a break-through be made in an outer wall for extractor hood ducting?
 yes no opening is existing
13. What is the kitchen floor made of?

a new floor will be installed yes no

5 Your cabinet needs

This section deals with your need for cabinet capacity in the kitchen. For an efficient storage system of your supplies, crockery, pans, pots, etc., adequate storage space is crucial.

1. What kind of food do you store in the kitchen?
 dry goods / packets cans bottles spices
 vegetables / fruit frozen food
2. How much storage space do you think you'll need for:
bowls, dishes, vases, and other large table implements?
 much average little

tableware, table ware, etc.?
(Note stacked heights!)
 much average little

coffee / tea things, table ware, etc.?
(Stacked heights!)
 much average little

glasses, jugs, carafes, and other glass articles?
 much average little

cutlery (services, serving and carving cutlery, sets of knives and spoons, implements for preparing food)?
 much average little

washing-up liquid, cleaners for dishwasher, cooktop, etc.?
 much average little

waste collecting / waste separating systems?
 much average little

brooms, cleaning implements, detergents, and washing powder?
 much average little
3. Do you need a base cabinet for a multi purpose slicer?
 yes, special-purpose base cabinet
4. What would you use a free standing kitchen island for?
 for serving
 for preparing
 for washing up
 for cooking
 for nothing at all
5. Which recess fittings do you want over the worktop?
 recess cabinet with louvre shutter
 function railing with accessories
 kitchen shelf

Lighting:
 Lighting carrier profile (under wall cabinets or directly on wall) with Halogen, LED-warmwhite or colored LED-RGB-lights, florescent lights and outlets
 Halogen or LED lights (integrated in cabinet)
 Shelves with lighting
 other decorative light-sources, e.g. colored LED-light

6. Which interior fittings for doors (MultiMatic) for optimised utilisation of storage space would you like to be incorporated in the plans?
 spice container spice / sauce jars
 sachets (vanilla sugar, custard powder, spices, etc.)
 coffee filters plastic lids (Tupperware, etc.)
 kitchen rolls foil and cling film (incl. tear-off)
 lids for pots cleaning agents.
 _____ other
7. Do you occasionally use your kitchen as an "office", and do you need storage for files, etc?
 yes no
8. Do you need a tall cabinet for an ironing board in your kitchen?
 yes no
9. What other special work do you perform in the kitchen?

6 Your appliance needs

This section deals with the kitchen appliances and ergonomic installations you want to include in your kitchen.

1. Frying, boiling
 glass ceramic cooking field with separate or integrated control panel
 glass ceramic cooking field regulated at the stove
 gas cooking field
 combined cooking fields (individual combinations), e.g. glass ceramic, gas, deep fryer, grill, steam cooker, wok,
 other cooking methods
2. Baking, roasting, heating, warming up
 built-in oven in base cabinet (also with microwave)
 oven in tall cabinet (also with microwave)
 microwave (in tall or overhead cabinet)
 steam cooker (in tall cabinet)
 coffee maker (in tall cabinet)
 plate warmer
3. Refrigerating, freezing
 integrated refrigerators (effective capacity 150 – 300 l)
 integrated fridge freezers (effective capacity 150 – 300 l)
 integrated base cabinet refrigerator
 free-standing refrigerator / freezer units
 wine storage
 appliances with ice and water dispensers
4. Extractor hoods
 flat fan
 wall cowl / wall extractor
 island extractor

Venting:
 exhaust air circulated air
 external motor, e.g. in the attic or outside
 special venting

5. Dishwasher:
- width 45 cm 60 cm
 - installed beneath the worktop or in tall cabinet
 - integrated appliance (visible control panel)
 - integrated large-capacity dishwasher (visible control panel)
 - fully integrated large-capacity dishwasher (concealed control panel)

6. Fitted sinks and taps
- single sink with drip well
 - single sink with small ancillary sink and drip well
 - double basin with drip well
 - sink unit in special designs
 - single sink (various sizes and shapes)
 - tiles ? natural stone ? wood ? other material

Material:

- stainless steel (brushed or shiny)
- ceramic
- quartz or composite stone
- enamel

Configuration:

- overlay-flush
- under mount
- retractable - with or without spray hose
- separate spray hose
- optional soap dispenser
- optional shut-off valve for dish washer

7. Special Appliances: (electric)
- coffee maker
 - mixer
 - toaster
 - hot water maker

7 The ambience

A pleasant, personal environment in the kitchen helps to turn work into pleasure.

1. Remembering what you saw in this book, for what option would you decide for your own kitchen?
 - white kitchen
 - colored kitchen
 - extravagant kitchen with matt or high-gloss lacquer finishes
 - a professional kitchen in hi-tech design with lots of stainless-steel and glass
 - a purist kitchen without exposed hardware and reduced ornamentation.
 - modern kitchen in wood or wood veneer
 - a cozy country kitchen
 - a classic kitchen like SieMatic BeauxArts
2. What countertop material do you like best?
 - wood
 - polished, matt or textured granite, marble or stone
 - slate stainless steel laminate

3. What material and design would you like for the counter recess?
 - same color panel as counter top
 - panel in front finish
 - glass panel
 - stainless steel panel
 - tiles
 - paint finish
4. Would you like to open the design of your wall cabinet-run by adding shelves or glass doors?
 - yes no
5. What height wall cabinets would you like?
 - low high no wall cabinets
6. What flooring material would you prefer if a new floor should be needed?
 - Tiles Stone Wood Laminate
 - other
7. What finishes would you prefer for the exposed walls?
 - Plaster Tiles Wallpaper
 - other

8 The dining area

A dining place in the kitchen has many advantages whether for a quick breakfast or for a cozy gathering with family and friends.

1. Considering the space potential in your kitchen, which kind of eating area do you prefer?
 - breakfast bar
 - table
 - detached dining area in the kitchen
 - dining area in a corner
2. Which type of furniture do you prefer for the dining area?
 - in a material, color, and style matching the kitchen?
 - antique
 - modern styles
3. Which shape of table do you prefer for standalone or corner variants?
 - angled round
 - other
4. How often do you need seating in the kitchen?
 - regularly occasionally
5. Do you want to integrate a corner bench?
 - yes no