

Enjoy planning with a checklist for your kitchen.

CHECKLIST

SieMatic

ENJOY PLANNING WITH A CHECKLIST FOR YOUR KITCHEN.

So, you've made the decision to plan a new kitchen. An exciting process thus begins, which ought to be fun. After all, it's all leading up to your individual premium kitchen.

However, in most cases, there are also uncertainties: many things need to be considered. A few basic questions obviously need to be clarified: Is an existing kitchen being replaced, or is it going to be completely reconceptualised? Do you live in a new or an old building? Is it still possible to make any structural changes to the building? And of course, you need to decide on a style and, for example, weigh the advantages of an open kitchen compared to a closed room.

Besides these, many questions only come up after having a close look. Just so they aren't forgotten, we've developed and continually adapted a checklist over many years, based on countless kitchen consultations. Take the time to go through the following questions in peace and quiet. The effort you invest will be well worth it; after all, on average, people live with a kitchen for 15 to 20 years. And the important thing is that you feel completely happy and comfortable in your kitchen every single day.

We hope you have fun planning your kitchen with this checklist!

All the very best,
The SieMatic Team



YOUR FAMILY

The size and lifestyle of your family will influence the design and furnishing of your kitchen. These questions will help you to consider this while planning.



SieMatic Checklist

HOW MANY PEOPLE LIVE IN YOUR HOUSEHOLD?

☐

Adults

☐

Children

DO YOU ENJOY BEING HOME TOGETHER WITH YOUR FAMILY (INCLUDING YOUR EXTENDED FAMILY)?

☐

Often

☐

Rarely

☐

Never

DO YOU COOK TOGETHER IN YOUR FAMILY, OR WITH FRIENDS?

☐

Yes

☐

No

DO YOU HAVE SOMEONE WHO HELPS YOU WITH HOUSEWORK AND IN THE KITCHEN?

☐

Daily

☐

Weekly

☐

Occasionally

☐

Never

DO YOU HAVE ANY PETS WHOSE CARE REQUIRES SOME SPECIAL TYPE OF STORAGE? IF SO, WHAT ANIMALS?

THE PERSON AT THE CENTRE

The kitchen facilities must be designed to suit the person who uses the equipment most. This applies to the correct working height – but there's more to it than that.



HOW TALL IS THE PERSON WHO WORKS IN THE KITCHEN MOST OFTEN?

cm

AS THE PRACTICAL LAYOUT OF THE STOVE AND SINK DEPENDS ON IT:

You are ☐ Right-handed ☐ Left-handed

WHICH DEVICE DO YOU USE WHILE WORKING IN THE KITCHEN?

☐ Sound system ☐ Smartphone ☐ Tablet ☐ TV

IF THEY WERE ALL AVAILABLE, WHICH TYPE OF ENERGY WOULD YOU CHOOSE FOR THE HOB?

☐ Electricity ☐ Gas ☐ Induction

YOUR HOME

*Planning your new kitchen depends on how
the other rooms are arranged.*



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DO YOU HAVE ACCESS TO ANY CELLAR ROOMS CLOSE TO THE KITCHEN?

☐ Yes ☐ No

**WHAT OTHER ROOMS ARE AVAILABLE TO YOU ON THE SAME FLOOR AS
THE KITCHEN?**

☐ Pantry ☐ Workroom

WHERE DOES THE FAMILY USUALLY HAVE MEALS?

☐ In the dining room ☐ In the kitchen ☐ In the living room

WHERE DO YOU USUALLY CATER TO YOUR GUESTS?

☐ In the dining room ☐ In the kitchen ☐ In the living room

YOUR KITCHEN

The shape of the kitchen, its floor plan and the existing installations are often things that you can't influence very much when planning. These questions will help you not to forget anything.



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IN WHICH DIRECTION DO THE WINDOWS OPEN AND WHAT KIND OF SASHES DO THEY HAVE?

- ☐ Inwards ☐ Outwards
☐ Swing sash ☐ Tilt sash ☐ Sliding sash

HOW HIGH ARE THE WINDOW PARAPETS ABOVE THE FLOOR?

Height: cm (including the windowsills)

WHERE IS THE RADIATOR LOCATED IN THE KITCHEN?

- ☐ Below the window ☐ Fixed to the wall ☐ In an alcove
☐ Floor heating ☐ Wall heating

HOW IS THE KITCHEN SUPPLIED WITH HOT WATER?

- ☐ From the central waterpipe system ☐ Separately, from a flow heater

WHAT TYPES OF ENERGY ARE AVAILABLE IN THE KITCHEN?

- ☐ Electricity ☐ Natural/city gas

WOULD IT BE POSSIBLE FOR THE EXHAUST AIR OF THE EXTRACTOR HOOD TO BE DISCHARGED THROUGH AN OUTER WALL, THE FLOOR OR THE CEILING?

- ☐ Yes ☐ No ☐ An opening already exists

WHAT IS THE KITCHEN FLOOR MADE OF?

YOUR CUPBOARD REQUIREMENTS

This section is about the amount of cupboard space you expect to need in the kitchen. Sufficient storage space is essential for housing food, tableware, pans, pots, etc. neatly and manageably.



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IN YOUR ESTIMATE, HOW MUCH STORAGE SPACE DO YOU NEED FOR

... BOWLS, DISHES, VASES AND OTHER LARGE TABLE ACCESSORIES?

☐ Lots ☐ Medium ☐ Little

... TABLEWARE ETC.? (BEAR IN MIND STACKING HEIGHTS!)

☐ Lots ☐ Medium ☐ Little

... COFFEE/TEA SERVICES, ETC.? (STACKING HEIGHT!)

☐ Lots ☐ Medium ☐ Little

... GLASSES, JUGS, CARAFES, AND OTHER GLASS ITEMS?

☐ Lots ☐ Medium ☐ Little

... CUTLERY (TABLE, SERVING AND CARVING CUTLERY, SETS OF KNIVES AND SPOONS, TOOLS FOR PREPARING/PROCESSING THE FOOD)?

☐ Lots ☐ Medium ☐ Little

... WASHING-UP LIQUID, DETERGENTS FOR DISHWASHER, HOB, ETC.?

☐ Lots ☐ Medium ☐ Little

... WASTE COLLECTION/WASTE SORTING SYSTEMS?

☐ Lots ☐ Medium ☐ Little

... BROOMS AND CLEANING EQUIPMENT (E.G. VACUUM CLEANER), AS WELL AS SUPPLIES OF CLEANING AND WASHING AGENTS?

☐ Lots ☐ Medium ☐ Little

HOW WOULD YOU USE A CENTRAL, FREE-STANDING KITCHEN ISLAND?

☐ For dishing up ☐ For preparing food ☐ For rinsing
☐ For cooking ☐ For having breakfast/meals ☐ I wouldn't use it

DO YOU NEED A BREAD AND FOOD SLICER?

☐ Yes ☐ No

DO YOU OCCASIONALLY USE YOUR KITCHEN AS YOUR "OFFICE" TOO?

☐ Yes ☐ No

DO YOU NEED A TALL CUPBOARD IN THE KITCHEN FOR THE IRONING BOARD?

☐ Yes ☐ No

YOUR APPLIANCE REQUIREMENTS

This section focuses on your preferences when equipping your kitchen with helpful appliances and ergonomic installations



BOILING AND SIMMERING

- ☐ Induction hob ☐ Glass ceramic hob ☐ Gas hob
- ☐ Combination hobs (individually combinable)
e.g. glass ceramic, gas, deep fryer, grill, steamer, wok,
Tepanyaki or other cooking methods

BAKING, FRYING, HEATING, WARMING

- ☐ Integrated oven in floor cupboard (if desired, with microwave)
- ☐ Baking oven in wall cupboard (if desired, with microwave)
- ☐ Microwave (in tall or wall cupboard)
- ☐ Steam cooker (in tall cupboard)
- ☐ Coffee machine (in tall cupboard)
- ☐ Plate warmer/warming drawer (in tall cupboard)

REFRIGERATING, FREEZING

- ☐ Integrable cooling appliances (cubic capacity: 150–300 l)
- ☐ Integrable fridge-freezer combinations (cubic capacity: 150–300 l)
- ☐ Integrable undercounter fridge
- ☐ Upright fridge/upright freezer, free-standing
- ☐ Wine storage unit
- ☐ Appliances with ice cubes and drinks dispenser

EXTRACTOR HOOD

- ☐ Extractor hood in the wall cupboard ☐ Wall extractor hood
- ☐ Integrable undercounter fridge ☐ Island extractor hood
- ☐ Downdraft

Ventilation system: ☐ Exhaust air ☐ Air circulation

☐ External motor, e.g. in the attic

YOUR APPLIANCE REQUIREMENTS



DISHWASHER

- Width: ☐ 45 cm ☐ 60 cm
- Installation: ☐ Under the worktop ☐ In a tall cupboard
- ☐ Integrated dishwasher (visible control panel)
- ☐ Fully integrated dishwasher (concealed control panel)
- Do you need two dishwashers? ☐ Yes ☐ No

SMART HOME – WOULD YOU LIKE TO CONNECT YOUR APPLIANCES WITH ONE ANOTHER VIA SMART HOME?

- ☐ Yes ☐ No

INBUILT SINK UNITS AND TAPS

- ☐ Single-basin sink ☐ Double-basin sink ☐ Drip tray
- Material: ☐ Stainless steel (matt-brushed or shiny)
- ☐ Ceramic quartz or granite composite materials
- ☐ Emaille
- Faucet: ☐ With extendable spray ☐ Without extendable spray

VARIOUS APPLIANCES (POWER SUPPLY)

- ☐ All-purpose slicer ☐ Coffee machine ☐ Food processor
- ☐ Toaster ☐ Kettle

Other:

THE ATMOSPHERE

A soothing, personal atmosphere in the kitchen makes work a pleasure.



WHICH WORKTOP MATERIAL DO YOU LIKE BEST?

- ☐ Wood ☐ Polished, matt or structured granite ☐ Slate
☐ Marble or limestone ☐ Stainless steel ☐ Plastic

WOULD YOU LIKE TO ADD VARIETY TO THE WALL CUPBOARD UNIT WITH GLASS CABINETS OR SHELVES?

- ☐ Yes ☐ No

WHAT WALL CUPBOARD HEIGHT WOULD YOU LIKE?

- ☐ Low ☐ High ☐ No wall cupboards

THE DINING AREA

*Whether for a quick breakfast or a cosy get-together with family and friends –
a dining area in the kitchen offers many advantages*



**BEARING IN MIND YOUR SPATIAL POSSIBILITIES IN THE KITCHEN,
WHAT KIND OF DINING AREA WOULD YOU PREFER?**

☐

Bar

☐

Table

☐

Dining area anywhere in the room

☐

Dining area in the corner of the room

HOW MANY SEATS DO YOU NEED IN THE KITCHEN?

Regularly:

Occasionally:

WOULD YOU LIKE TO INCORPORATE A SETTLE/ OR CORNER SEAT?

☐

Yes

☐

No

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