## CHECKLIST

**SieMatic** 

# ENJOY PLANNING WITH A CHECKLIST FOR YOUR KITCHEN.

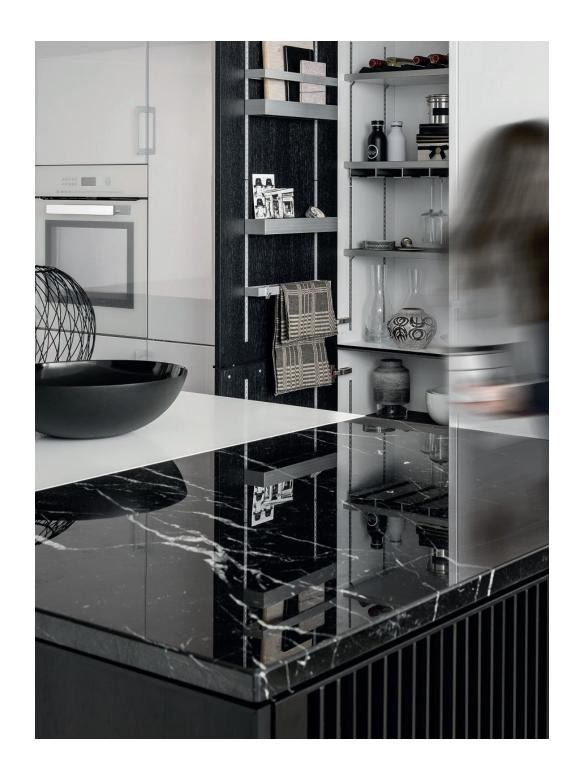
So, you've made the decision to plan a new kitchen. An exciting process thus begins, which ought to be fun. After all, it's all leading up to your individual premium kitchen.

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!

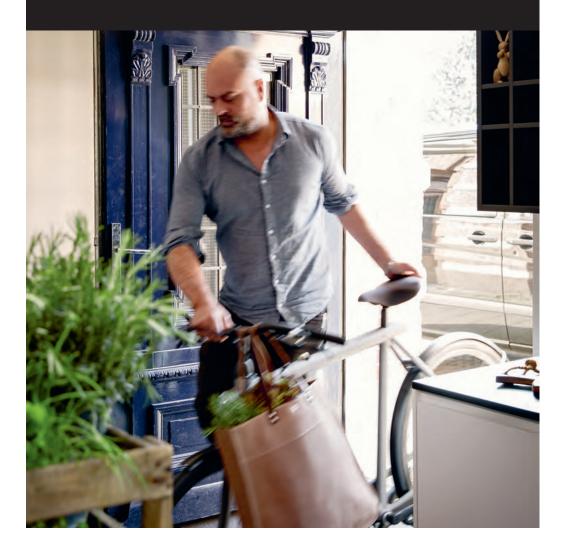
All the very best, The SieMatic Team



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## 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.

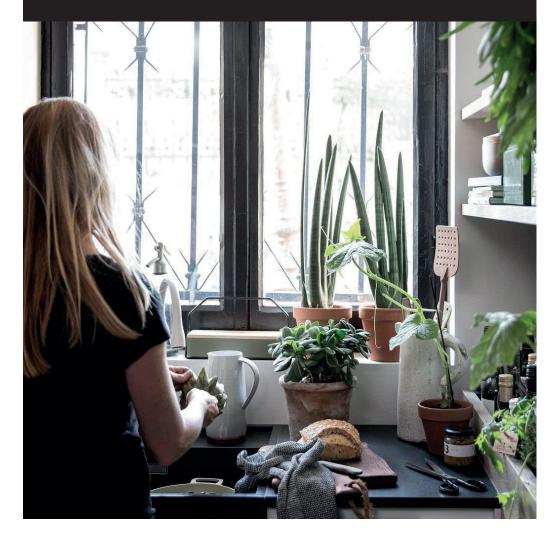


HOW MANY PEOPLE LIVE IN YOUR HOUSEHOLD?
Adults Children
DO YOU ENJOY BEING HOME TOGETHER WITH YOUR FAMILY (INCLUDING YOUR EXTENDED FAMILY)?
Often Rarely Never
DO YOU COOK TOGETHER IN YOUR FAMILY, OR WITH FRIENDS?
Yes No
DO YOU HAVE SOMEONE WHO HELPS YOU WITH HOUSEWORK AND IN THE KITCHEN?
Daily Weekly Occasionally Never
DO YOU HAVE ANY PETS WHOSE CARE REQUIRES SOME SPECIAL TYPE OF STORAGE? IF SO, WHAT ANIMALS?

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### 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.

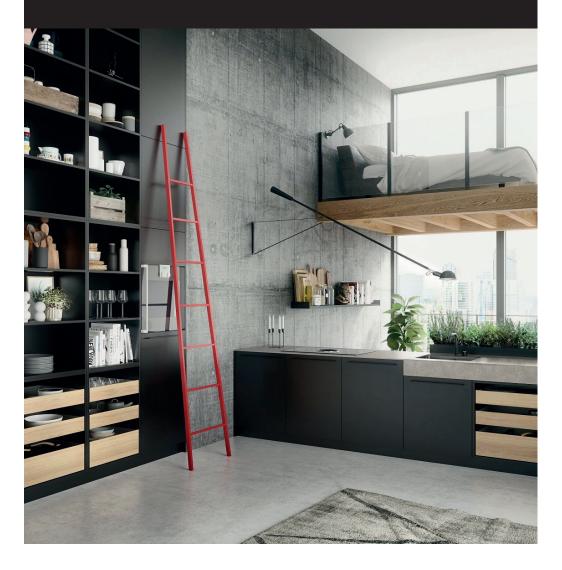


HOW TALL IS THE PERSON WHO WORKS IN THE KITCHEN MOST OFTEN?
cm
AS THE PRACTICAL LAYOUT OF THE STOVE AND SINK DEPENDS ON IT:
You are Right-handed Left-handed
WHICH DEVICE DO YOU USE WHILE WORKING IN THE KITCHEN?
Sound system Smartphone Tablet TV
IF THEY WERE ALL AVAILABLE, WHICH TYPE OF ENERGY WOULD YOU CHOOSE FOR THE HOB?
Electricity Gas Induction

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## YOUR HOME

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



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.

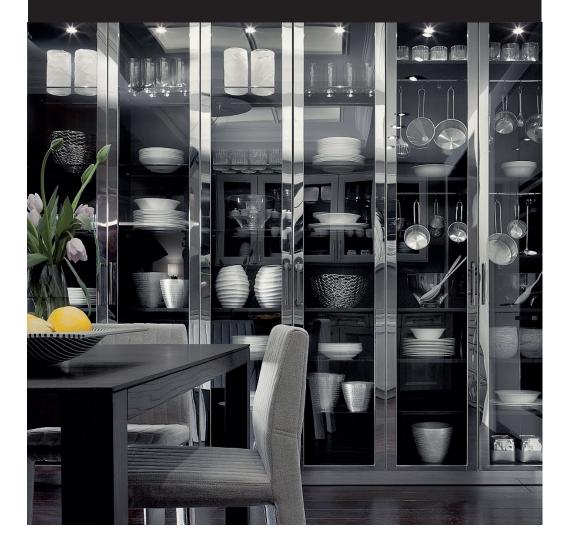


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IN WHICH DIRECTION DO THE WINDOWS OPEN AND WHAT KIND OF SASHES DO THEY HAVE?
Inwards Outwards
Swing sash Tilt sash Sliding sash
HOW HIGH ARE THE WINDOW PARAPETS ABOVE THE FLOOR?
Height: cm (including the windowsills)
WHERE IS THE RADIATOR LOCATED IN 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 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

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## YOUR APPLIANCE REQUIREMENTS

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

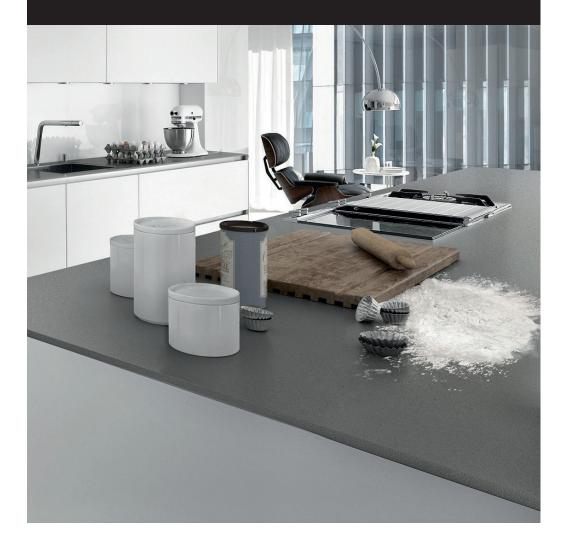


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BOIL	ING AND SIMMERING
	Induction hob Glass ceramic hob Gas hob
	Combination hobs (individually combinable)
	e.g. glass ceramic, gas, deep fryer, grill, steamer, wok,
	Tepanyaki or other cooking methods
ВАК	ING, FRYING, HEATING, WARMING
	Integrated 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)
REF	RIGERATING, 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
EXT	RACTOR HOOD
	Extractor hood in the wall cupboard Wall extractor hood
	Integrable undercounter fridge
	Downdraft
Vent	ilation system: Exhaust air Air circulation
	External motor, e.g. in the attic

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## 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)
Material: Stainless steel (matt-brushed or shiny)  Ceramic quartz or granite composite materials
Ceramic quartz or granite composite materials
Ceramic quartz or granite composite materials  Emaille
Ceramic quartz or granite composite materials  Emaille  Faucet: With extendable spray Without extendable spray

## THE ATMOSPHERE

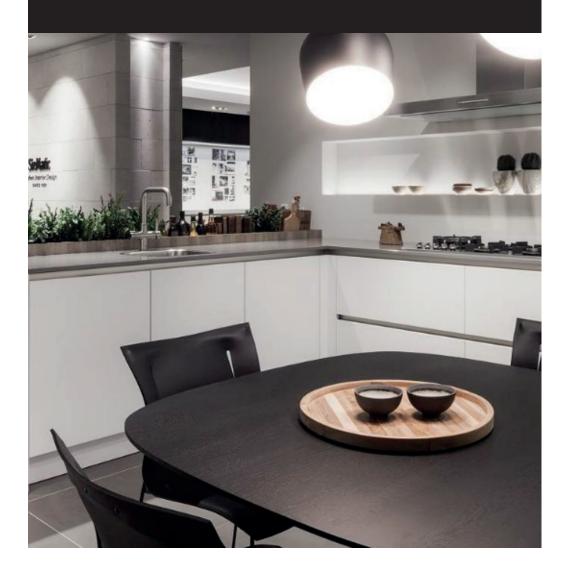
A soothing, personal atmosphere in the kitchen makes work a pleasure.



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



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

