

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.

2. You yourself.

The kitchen fittings must be based on the person using the fittings the most. This also concerns the right height for the worktop. But this is not the only factor.

3. Your home.

Planning your new kitchen also depends on the layout of the other rooms.

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

- How many persons are living in your household?
 adults child(ren)
 - Do you like to be with your (extended) family at home?
 often seldom never
 - Do you like to cook at home for neighbours, friends, and other guests?
 often seldom never
 - Do you like to cook together with your family or friends?
 yes no
 - Do you have somebody to help you in the household and kitchen?
 daily weekly occasionally never
-
- How tall is the person who works in the kitchen the most?
 cm
 - The efficient arrangement of the stove and sink depends on this, so are you:
 right-handed? left-handed?
 - If both are available, which form of energy would you prefer for the cooking well?
 electricity electricity/gas gas
 - When working in the kitchen do you also use:
 hi-fi? television? internet?
-
- What's your house like?
 old building new building shell completed
 structural modifications possible still in the planning stages
 - Is it only a short distance to the cellar?
 yes no
 - What other rooms can you use on the same level as your kitchen?
 pantry household workroom
 - Where are the family meals mostly eaten?
 the dining room the kitchen the living room
 - Where do you mostly serve meals to your guests?
 the dining room the kitchen the living room
-
- How large is your kitchen? (In the case of rooms with many nooks and crannies a simple sketch should help.)
length cm width cm
 - How high is the room for your kitchen from floor to ceiling?
 cm. Everywhere? yes no
 - Where are the doors and windows in the room for your kitchen? (Please include on your sketch.)
number of windows number of doors

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

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 frames?
width cm height cm
7. How large are the doors including the frames?
width cm height cm
8. Where is the radiator in the kitchen?
 under the window against a free wall in a recess
 underfloor heating wall heating (concealed)
9. How large is the radiator?
height cm width cm depth cm
10. How is the kitchen supplied with hot water?
 from a central supply from a separate flow heater
11. What forms of energy are available in the kitchen?
 electricity natural/town gas
12. Can a break be made in an outer wall for the duct from an extractor hood?
 yes no
13. What material is used for the kitchen floor?
14. What material will you be choosing for the wall design?

5. Your cabinet needs.

This section deals with your preliminary needs for cabinet capacity in the kitchen. If you want to have a clear overview of where you have stowed away food supplies, crockery, pans, pots, etc., adequate storage space is crucial.

1. What kind of food do you stock 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, services, etc.? (Note stacked heights!)
 much average little
coffee/tea things, services, 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

5. Your cabinet needs.

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washing-up liquid, cleaners for dishwasher, cooking field, etc.?

much average little

waste collecting/separating systems?

much average little

brooms, cleaning implements, detergents, and washing powder?

much average little

3. Do you need a base cabinet for a bread and sausage slicer?

yes, special-purpose base cabinet

4. When you can do the work sitting down, do you prefer to sit:

at the extending table? at the dining table?

5. What would you use a kitchen island for that stands freely in the room?

for serving for preparing for washing up

for cooking for nothing at all

6. Which recess fittings do you want over the worktop?

recess cabinet with louvre shutter

function railing with accessories kitchen shelf

Lighting:

light mount element (under the overhead cabinets) with halogen lamps
or fluorescent tubes and sockets

halogen lamps (installed in base of carcass)

fluorescent tubes behind screen

light mount element installed on walls

7. Which interior fittings for doors (MultiMatic) for optimised utilisation of storage space should now be incorporated in the plans?

spice pots 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

8. Can the sink be placed in front of the window?

yes no

9. Do you occasionally use your kitchen as an "office" as well, and do you need for paperwork:

an extending table? an own table in the room?

a computer or TV cabinet with desk?

10. Do you need a tall cabinet for an ironing board in your kitchen?

yes no

11. What other special work do you perform in the kitchen?

6. Your appliance needs.

This section deals with the helpful 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 electric stove
 - gas cooking field
 - combined cooking fields (individual combinations), e.g. glass ceramic, gas, deep fryer, grill, steam cooker, wok, teppan-yaki
 - other cooking methods
2. Baking, roasting, heating, warming up
 - fitted stove in base cabinet (also with microwave)
 - oven in tall cabinet (also with microwave)
 - microwave (in tall or overhead cabinet)
 - steam cooker (in tall or overhead 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 cabinet
 - appliances with ice and drink dispensers
4. Extractor hoods
 - flat fan
 - wall cowl/wall extractor
 - island cowl/island extractor

Venting

 - exhaust air
 - circulated air
 - external motor, e.g. in the attic
 - special venting
5. Dishwasher:
 - width 45 cm 60 cm
 - fitted 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)

6. Your appliance needs.

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

7. The ambience.

A pleasant, personal atmosphere in the kitchen makes the work enjoyable. What SieMatic can offer you gives you the best prospects.

Material

stainless steel (matt brushed or gloss) ceramic

quartz or granite composites enamel

Installation

upright sink flush-mounted sink sink beneath worktop

one-, two-, or three-outlet tap system

tap with or without shower attachment

separate shower extra: soap dispenser

extra: stop valve for dishwasher

7. Various appliances (electrical)

all-purpose slicer coffee maker food processor

toaster kettle

1. What type of kitchen design would you choose spontaneously?

modern wooden kitchen in the designer style

comfortable wooden kitchen in the farmhouse style

white kitchen coloured kitchen

extravagant kitchen with matt or high-gloss painted fronts

professional kitchen in a high-tech look with a lot of stainless steel and glass

purist kitchen without handles and with reduced design language

2. Which worktop material pleases you most?

wood polished, matt, or flamed granite

marble or limestone (surface sealed) slate

stainless steel wood reproductions

coloured laminate tiles mosaic

3. Which recess design do you prefer?

recess panels in worktop colour

recess panels in front colour glass panels

stainless steel panels tiles paint

4. Do you want glass cabinets or shelves to relieve the row of overhead cabinets?

yes no

5. Do you want the overhead cabinets to be 67 cm or 92 cm high?

67 cm 92 cm no overhead cabinets

6. Do you want to have an upright cabinet on the worktop?

yes, glazed door yes, aluminium louvre shutter

yes, stainless steel louvre shutter

7. The ambience.

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8. The dining area.

7. If your home is to be completely renovated, which floor covering would you prefer?

tiles natural stone wood other material

8. In the same circumstances, which material would you prefer for the free kitchen walls?

roughcast/fining coat buffed paint tiles

wallpaper other material

1. Based on the space potential in your kitchen, which kind of dining area do you prefer?

raised dining counter, dining and breakfast bar combined with base cabinets

extending table integrated in the base cabinet

tabletop secured to base cabinet

dining area standing freely in the room

dining area in a corner

2. Which type of furniture do you prefer for the dining area?

in a material, colour, and style matching the kitchen's

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 seats in the kitchen?

regularly occasionally

5. Do you want to integrate a corner seat?

yes no