

Planning Your Space

The kitchen is the heart of every home, now used for so much more than just cooking. When you're ready to begin planning, look carefully at the available space. What shape is the room and how can you get the most out of it - taking into account all the requirements of your busy lifestyle.

Layout Considerations

Consider how you use your kitchen and what you like about it.

Think about what you would change, from increasing storage space to ensuring you have enough preparation area. Make a list of the things you'd like to keep and what you'd like to change. This will be useful when planning your space.

Working Zone

Most kitchens work best divided into work zones covering storage (fridge/freezer/larder), washing (sink/dishwasher) and cooking (oven/hob).

The relationship between these three zones are often referred to as 'the working triangle' and if positioned correctly will ensure a practical and efficient layout making the kitchen a joy to use.

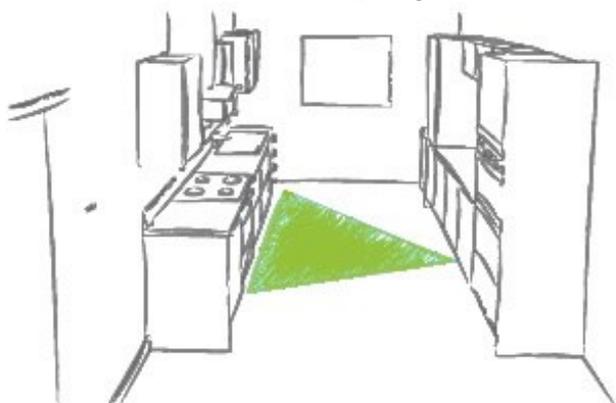
Straight



L Shape



Galley



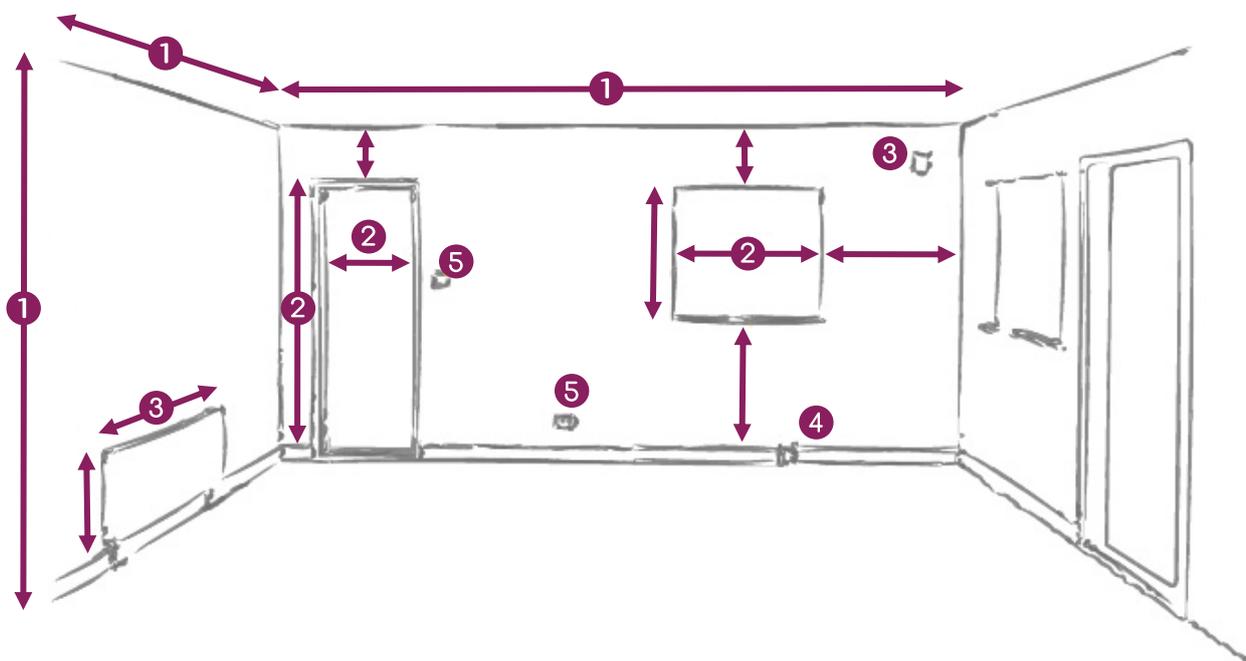
U Shape



MEASURING YOUR SPACE

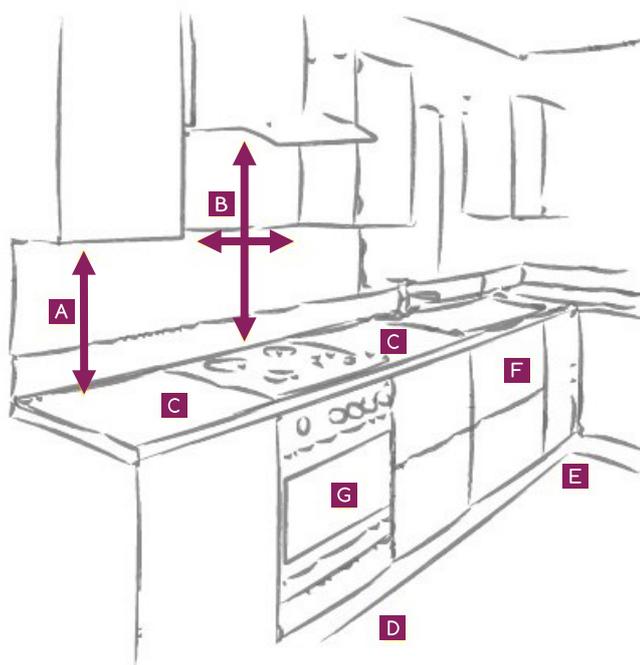
Successful kitchen planning starts with accurate and precise measurements. Careful preparation at this stage will ensure a smooth process leading to a kitchen that will fit perfectly.

- 1 Start by measuring the overall length of all walls and the height from floor to ceiling and record these in millimetres on your plan.
- 2 Measure each window and door by detailing the floor to sill (the height and width) and the distance from the ceiling, and room corners, remembering to include the frame.
- 3 Check for obstructions such as radiators, meters, extractors or ventilation grilles and detail these on your plan.
- 4 Note the position of any stop taps, water and gas pipes and outside drains that the waste pipes run into.
- 5 Finally mark any existing power points and light switches on your plan.



FURTHER TIPS

- A Splashback Height
- B Hob Clearances
- C Preparation Spaces
- D Oven Ventilation
- E Corner Planning
- F Drawer Options
- G Appliances



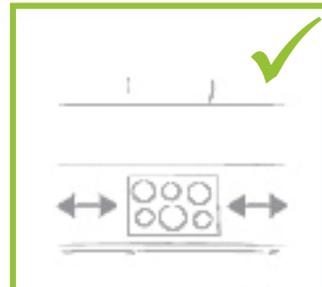
DESIGN POINTS TO CONSIDER



Allow sufficient space to pass comfortably between units remembering to allow for doors & drawers to open fully



Small fillers should be planned between all walls & units allowing for uneven walls & clearance for door opening



Think about providing a space to place hot pans onto a pan stand close to the hob



Plan sufficient worktop space for preparation especially in the hob & sink area



Place extractors on an outside wall if possible & ensure manufacturers recommended extractor/hob clearances are maintained



Consider the appliances you have & any additional ones you would like to include



Think about drawer & pan drawer storage requirements & their location for ease of access



Dishwashers should be as close to the sink as possible for ease of use & plumbing



If possible - avoid placing drawer units in corner situations



It is not recommended to plan ovens adjacent to walls



It is not recommended to plan sinks adjacent to walls



It is not recommended to plan ovens in corner situations

Finishing Touches

Once you're happy with your overall layout - consider including some additional design features such as glazed wall units or lighting to complete your kitchen.

Collect ideas for colour schemes from magazines and the internet. Make a lifestyle board to compare colours and finishes for walls, flooring and fabrics. This will help with your design.