

Designing Your Kitchen

Designing your new kitchen may at first seem a little intimidating given the huge range of units, doors, accessories and appliances that are out there. We at Kitchen Finesse do offer a free no obligation design service however, if you want to work on the design for your new kitchen here is some information that you will find helpful.

MEASURING YOUR KITCHEN

First you will need to make an accurate measurement of your kitchen walls. Starting from the door that you enter the kitchen and working clockwise around the room, measure every wall, door and window. Please note all measurements should be in millimetres.

If you need some help with this, why not email our design team, questions@kitchenfinesse.co.uk for some friendly, helpful FREE advice.

PREPARATION

Measure and keep a note of all appliances that you wish to keep in your kitchen. Remember to mark off on your plan the exact position of your stop tap (the tap that turns off the water supply to the house in an emergency) if it is in your kitchen; if you try to put an appliance in front of it, the appliance will not go all the way back to the wall and should you need to turn off the water supply in a hurry, you will be struggling.

It will also make designing your kitchen easier if at this stage you make a note of the position of the hot and cold water supply (to ease positioning of your sink/washing machine) and the gas/electricity supply for your cooker.

If you need some help with this, why not email our design team, questions@kitchenfinesse.co.uk for some friendly, helpful FREE advice.

PLAN AND DESIGN

Now you are ready to design your kitchen. To make life easier it is useful to have a sheet of scale graph paper, a ruler and a fine tipped pen/pencil.

Before you begin to design the kitchen, you have a number of things to consider:

- The Working Triangle/ Kitchen Shape
- Practicality versus Design
- Likes and Dislikes
- Eating in the Kitchen?
- Appliances?
- Worktops

If you need some help with this, why not email our design team, questions@kitchenfinesse.co.uk for some friendly, helpful FREE advice.

The Working Triangle

Something you may have already heard about. Good kitchen design dictates that there should be separate areas for cooking, food preparation and wet area.

In order to design an efficient, workable kitchen you should try to keep these three areas at opposing ends of a triangle. Of course not all kitchens are the ideal shape to allow this or have particular architectural features that make it hard to achieve. So, if you need some help with this, why not email our design team at questions@kitchenfinesse.co.uk for some friendly, helpful FREE advice.

Kitchen Shapes

The shape of your kitchen can reduce the possibilities open to you dramatically; however with a qualified kitchen designer most obstacles can be overcome so don't lose heart.

The most common kitchen shapes are:

- U-Shaped Kitchens
- L-Shaped Kitchens
- Galley Kitchens

U-Shaped Kitchens

U-shaped kitchens are exactly that U-shaped and usually a main kitchen resource such as cooker, fridge and sink within ones of the three sides. The U-shaped kitchen is ideal for large kitchen rooms and large families as it offers the most space for a working kitchen.

If designed properly you can adjust one side of the U-shape to incorporate a kitchen breakfast bar, or if there is enough space within the flooring of the kitchen a dining table can be set. U-shape kitchens usually incorporate a lot of cupboard space, again this needs to be paid attention to because too many cupboards can create an adverse feel to the kitchen making it too busy, a quality designer will always suggest blending in glass or large display cupboard cases to balance the busy look and add more attractiveness to the kitchen as a whole.

L-Shaped Kitchens

This type of kitchen layout is popular as it provides a working functional kitchen with worktops, sink cooker and fridge but also allows for further kitchen room space to be utilised for other purposes such as a dining table, larder or walk in cupboard.

The L-shaped kitchen means that the cost of a fully fitted kitchen with other room shapes is reduced. Allowing more budget spend for accessories such as cooker, fridge and kitchen fittings.

Galley Kitchens

A galley kitchen usually runs alongside one side of a long thin room, galley kitchens can be ideal for smaller buildings with odd room shapes. Most kitchen fittings and appliances can be used within a galley kitchen and can have a number of worktop surfaces which make it as functional as other shaped kitchens.

Twin Galley

A twin galley (two way galley) kitchen usually runs along side two adjacent walls with a walkway through the middle. More often than not a twin galley kitchen has little space for seating areas within the working kitchen. However a good kitchen designer can allow for a flat wall facing breakfast bar with under worktop seating which can be used for dining.

Practicality Versus Design

You will also need to consider just how much storage space you will need; spice racks, plate cots and dresser units all look beautiful but can you afford them at the expense of having to leave tins of beans or packets of cornflakes on your worktop? There are many different storage solutions available to help you with this and our design team will be happy to discuss them with you.

Likes and Dislikes

Take a good look at your kitchen now and apart from the obvious signs of wear and tear, what is it that you particularly like and dislike about your existing kitchen - had you always wanted the sink in a different place, or do you need more worktop space at either side of your hob? Remember you are starting with a totally blank canvas, so it is up to you to design in the things that you really want. We understand that it is not always easy to visualise a new kitchen design so why not take advantage of our free design service which will give you 3D images of the layout.

Eating in the Kitchen

More and more families are using the kitchen as a drop in centre where you can cook, eat, chat, watch TV and any other form of family activity - so if that is the case, consider this in your design. Will you need a dining table or would you prefer a breakfast bar?

Appliances

Most appliance manufacturers have standardised the size of appliances to 600mm wide, so designing them into your kitchen is now so much easier. Full details of the makes and models can be found in the appliances section of our website. Alternative please contact us if you want to discuss the options and combinations available.

Here are some things to consider when choosing your appliances:

Dishwashers

Most fitted kitchens allow for dishwashers. When selecting a dishwasher it's important to take into consideration certain points. The design of your kitchen and style is at the top of the list, choosing a dishwasher that blends into your new kitchen is important. Whether it's the latest integrated, stainless steel designed dishwashers or a free standing traditional white one make sure your kitchen has the necessary water/waste service to accommodate one. Ask your kitchen designer if they will include the fitting free.

Waste Disposal

A waste disposal unit can easily be installed into your new fitted kitchens. Around 20-25% of all garbage waste is leftover food. Incorporating a waste disposal unit within your kitchen can save you time and also helps the environment as there are less trips to the landfill site and once the disposal unit has done its job the waste food is crushed into particles small enough to go down the waste pipe which eventually turn into soil conditioner!

Fridge Freezers

When it comes to choosing the right type of fridge freezer some of the things you will need to look at is do you want an integrated built in appliance/s or a freestanding fridge freezer? You can opt for one of the more stylish ones that stand out and shout modern style or a discretely placed built in one. Combining functionality with design needs and wants is not hard as there are so many different ranges to choose from including the American large fridge freezer.

Ovens/Hobs

Primarily you will need to know if you are having an electric or gas oven. Electric ovens can offer better cooking features with the fan assisted ovens spreading the heat evenly throughout the whole oven as apposed to the conventional gas oven which has varying heat usually the top being the hottest. Hobs come in all shapes, sizes and heating methods from halogen to induction and not forgetting gas.

Sinks

The sink you choose for your kitchen can be a focal point of style and because of the wide range to choose from the sink can compliment your kitchen choice whether traditional or contemporary. The various sizes and shapes include: Standard Single Bowl With Drainer Double Bowls With Double Drainers Central Half Bowl Sink and Under mounted to go with your stone worktops.

Taps

There are various types of kitchen sink taps on the market today from the standard mixer taps through to the more exclusive Tri-Way taps with built in purification systems. Choosing the right type of tap can play a large part in the stylish look and feel your kitchen has.

Dual Flow Taps:

A dual flow tap enables you to receive cold, hot or mixed water variants.

Tri-Way taps:

A tri-way tap will deliver all the above features plus the added feature of providing purified water.

Worktops

The choice of worktop will be determined by many factors such as the door style, type of finish you want, budget and many others. Take a look at our worktop section to get a feel for the options available and the benefits of each.

Remember if you need some help with this any of the above, just email questions@kitchenfinesse.co.uk or telephone 01349 885940.

We are just a phone call away and are here to help.

Once you have completed your design, why you can either post or email it over to designers for their advice (questions@kitchenfinesse.co.uk) and help you with pricing your kitchen. Once again this is a totally FREE service and you are under absolutely no obligation.