

The Ultimate Guide to Designing Your Kitchen

Checklist

1. Write your wish list

- ⊃ How do you want to use the kitchen?
- ⊃ What appliances will you need?
- ⊃ What do you need to store?
- ⊃ What styles do you like?
- ⊃ Chat to other people about their kitchens.

2. Decide on your budget

- ⊃ Make sure you include a 10% contingency budget.

3. Find the right supplier

- ⊃ Ask them the right questions.
- ⊃ Visit them to see their work for yourself.
- ⊃ Consider other services you might need.

4. Design decisions

- ⊃ Keep referring to your wish list to make sure your decisions match what you need.

4a. Decide on your layout shape

- ⊃ Will it be open plan, galley, U shaped, with or without an island...?
- ⊃ Make sure everything will fit in, things won't knock into each other and that you can access everything you need.

4b. Decide where to put your main appliances

- ⊃ Traditional kitchen triangle? Or something different?
- ⊃ Research the types of appliances available to find the ones to suit you. Consider the space they need and any ventilation requirements.
- ⊃ Where will smaller appliances go?

4c. Decide what worktop space you need and where

- ⊃ Do you need worktop space around your appliances?
- ⊃ Where will you prepare food?

4d. Choose your taps

- ⊃ Don't skimp – taps are the most used device in the kitchen!

4e. Decide on your storage solutions

- ≥ Do you have space for a pantry or pantry cupboard?
- ≥ How will you organise the storage inside cabinets?
- ≥ Consider drawer storage (shallow or deep).
- ≥ What will be stored on your worktop?

4f. Decide what lighting you want and where

- ≥ Make sure you consider ambient, task and accent lighting.
- ≥ Think about where switches should go.
- ≥ What about natural light?

4h. Decide where to position your power points

- ≥ Explore the numerous options that are available, including inside cabinets and worktop pop-up towers.

4i. Consider where your music device will go

- ≥ If you love to cook to music, then decide where your device and/or speakers will live.

4j. Choose cabinet styles and colour/s

- ≥ Traditional in-frame cabinets with shaker-style doors? Or modern lay-on cabinets with flat doors?
- ≥ What handles will finish off the look?
- ≥ Will they be natural wood, glossy veneer, mirrored...and what colour...there are endless options!

4k. Choose worktop style and colour/s**4l. Choose any furniture you need****4m. Decide what to do on your walls and floor**

- ≥ Where do you need splashbacks? What will they be made of?
- ≥ What type of flooring?
- ≥ What colour/s?

4n. Decide how to dress the windows

- ≥ Blinds? Shutters? Curtains? Or use frosted glass?

5. Draw up your plan

- ≥ Make sure you get expert involvement, where required, for structural changes and installation.
- ≥ Do you need planning permission?
- ≥ Make sure you know exactly what, when and where work is being done, before it starts.



6. Install your kitchen

- ≥ Take the opportunity to have a clear out!
- ≥ If you're decorating the kitchen, do this before the installation.
- ≥ Make sure you use trades when needed if you're installing it yourself (eg for gas work).
- ≥ Check you have all appliance instructions and maintenance information when the job's done. And that you know who to contact if there's a problem.



7. Dispose of your old kitchen

- ≥ If it's in good condition, consider selling or donating it.



8. Enjoy your new kitchen

- ≥ It's been a lot of work, so make the most of it!!

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