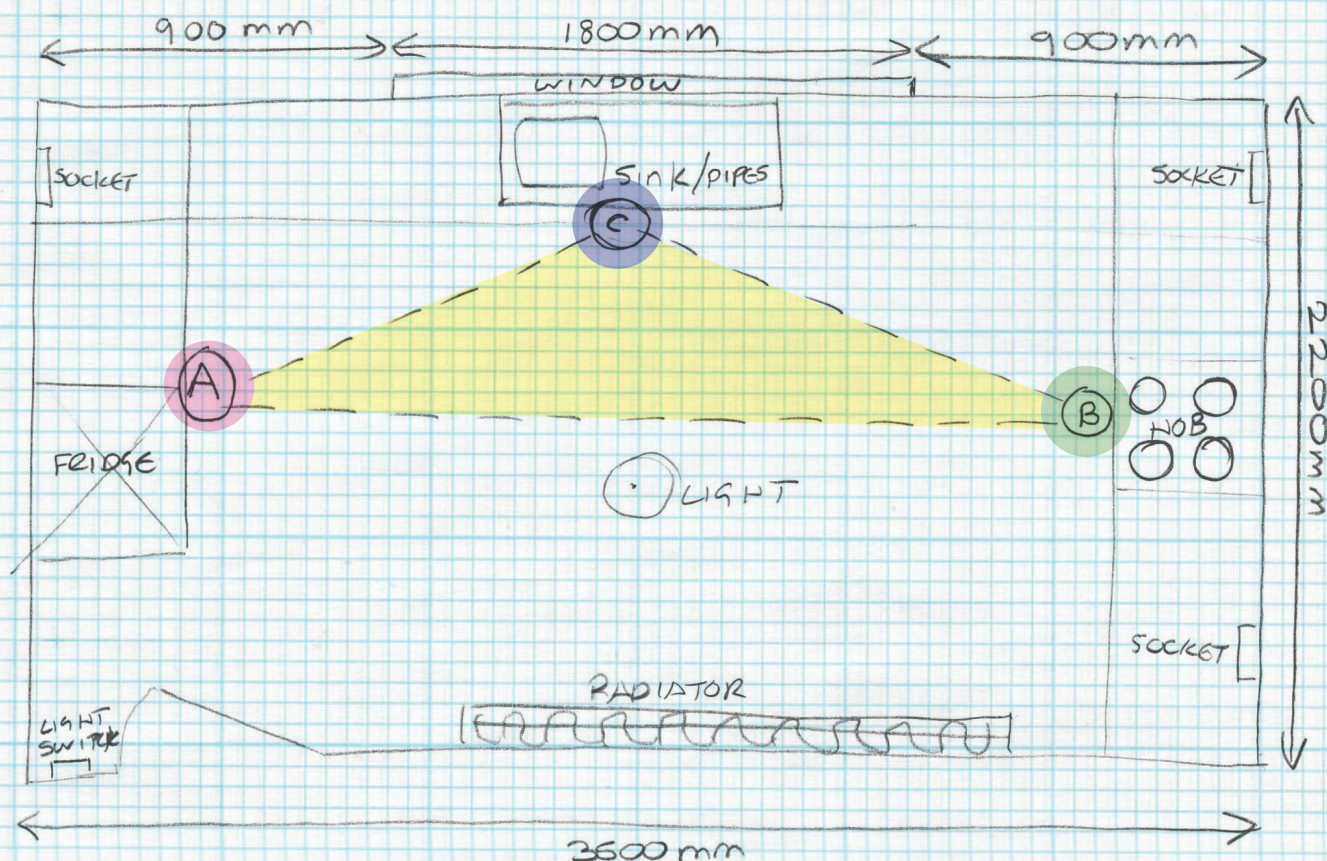


### How to design a kitchen layout?

1. To plan your kitchen effectively, it is best to sketch out your current kitchen layout (or the dimensions of your empty kitchen if you are starting from scratch) on a piece of graph paper and add all relevant measurements. We have included a piece of graph paper at the back of this guide to help you.
2. Start by mapping out the length, width and height of the room, highlighting all doors and windows (and distance from the floor to the ceiling).  
Then add all fixed items such as chimney breasts, radiators, power sockets, boilers and gas and water supply points. Take your time and measure as accurately as possible, as this will ensure that when you come to fit the cabinets they will all fit exactly as you planned. Also, do not forget to record all of your dimensions in millimetres, as the kitchen cabinets sold on our site are all shown in metric measurements.
3. Finally, add your current kitchen cabinets if you want to follow the same layout. Alternatively, determine the layout that best suits your kitchen space (examples of common ones are shown on pages 3 and 4) and start adding in the cabinets on your plan based on these.





### Working Triangle

Always keep in mind the 'working triangle', which is the distance between the three most frequently used work areas in a standard kitchen. For example:

- A.** Food Storage and Preparation
- B.** Cooking and Dishing Up
- C.** Washing Up.

Remember that reducing the size of your triangle will save you time and effort in the kitchen. However, if they are too close together you will have a very cramped kitchen without adequate nearby workstations.

Some key points to remember regarding the working triangle are:

1. The perimeter of the triangle should not exceed 7m.
2. The ideal distance between the different working points is 900mm.
3. No obstructions such as free standing cabinets or islands should interrupt any of the sides of the working triangle.

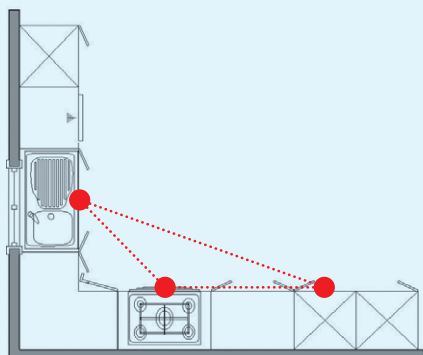


### Kitchen Layouts

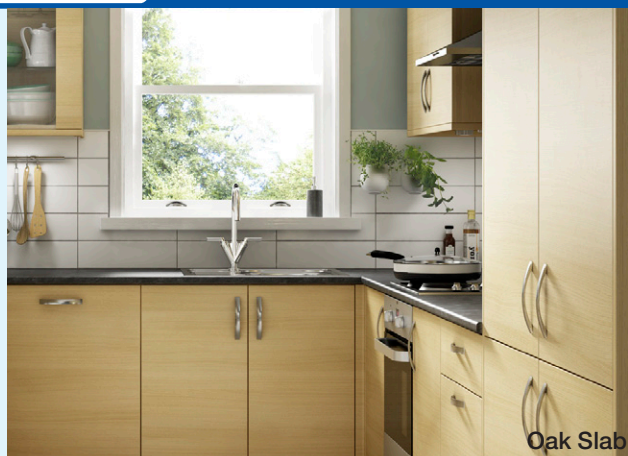
With regards to the layout of your kitchen, in most cases it is the size and shape of your kitchen space that dictates which one you should choose. However, some of the more common layouts work

well in both small and larger kitchen spaces. Below are diagrams and images of the six most common kitchen layouts, which show the most ideal working triangles to choose.

### L-Shaped Kitchen

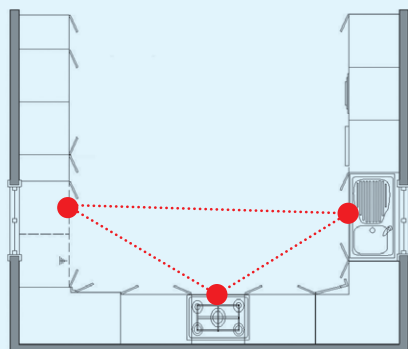


One of the most common layouts, the L-shaped kitchen is a flexible design that suits a large variety of spaces. It is also a particularly useful layout if you plan on including a table for dining within your kitchen.



Oak Slab

### U-Shaped Kitchen

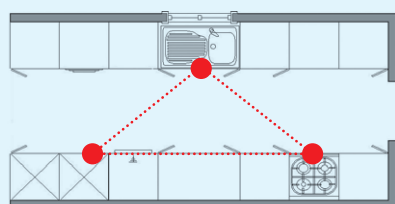


The U-shaped kitchen is best suited for larger spaces and offers maximum cabinet and worktop space. It is perfect for families and can also provide an efficient and functional working triangle.

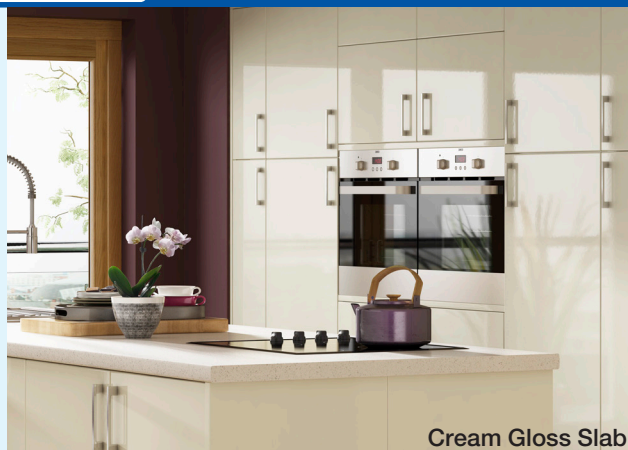


White Gloss Slab

### Galley Kitchen

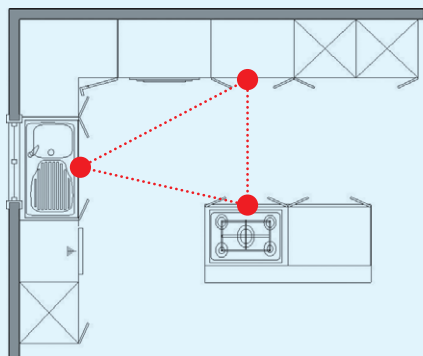


This layout is featured in many homes, as it provides two opposing working and storage areas. It allows for plenty of preparation space and moving between activity areas can be as simple as just turning around.



Cream Gloss Slab

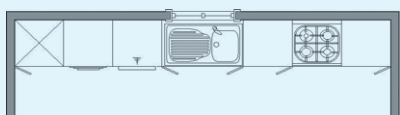
### Kitchen Layouts - continued



This option generally relies on a reasonable amount of space - so it is a good choice for open plan living. The island can be used to house an under-counter fridge or a sink. Alternatively, if you have the room, it can be a dedicated food preparation space.



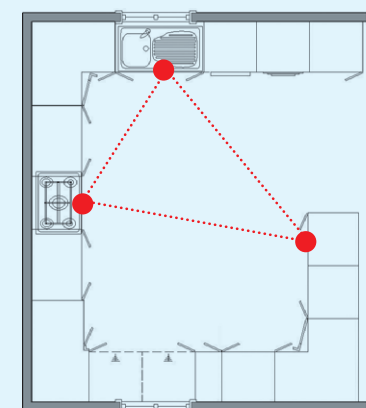
Island Layout Kitchen



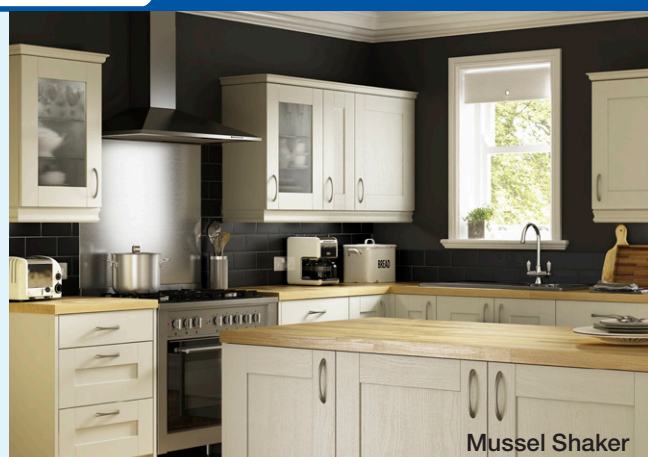
The single-wall kitchen floor plan is ideal for smaller homes. However, due to the work zones all being against one wall the working triangle does not apply in this case.



Single Wall or Straight-Line



This layout is basically very similar to the U-Shaped Kitchen except it has an additional part-row of cabinets on the fourth wall. Therefore, it has workspace and storage options that surround the cook on all three sides of the working triangle.



G-Shaped Kitchen

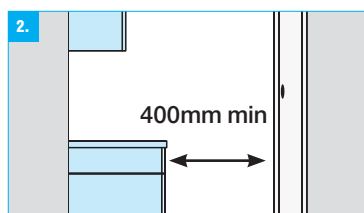
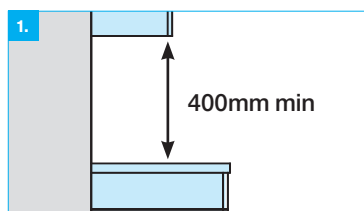
## PLANNING YOUR KITCHEN GUIDE

PAGE 5

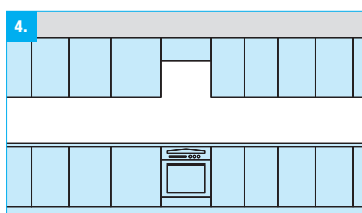
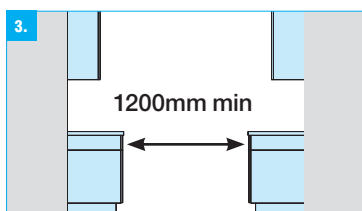
### Helpful Tips

Refer to these helpful tips whilst planning your kitchen, in order to ensure your kitchen is both practical and functional.

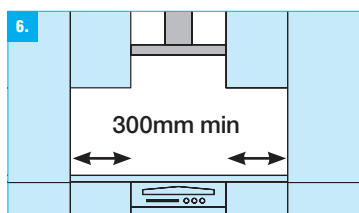
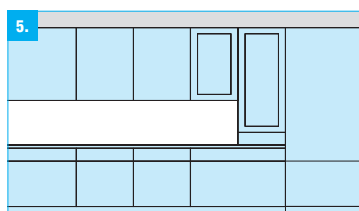
### Do's



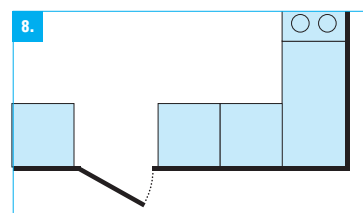
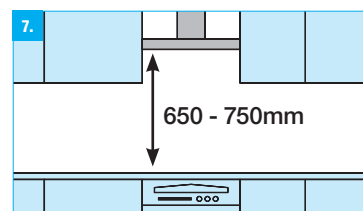
1. Leave at least 400mm clearance between the worktop and wall cabinets.
2. Allow for a 400mm clearance between an open kitchen door and the nearest opposite cabinet.



3. Try to leave at least 1200mm clearance between two opposing runs of kitchen cabinets to ensure that two people can work in the kitchen at once.
4. Wherever possible, use the same width door for a base cabinet as on the wall unit so that the doors are lined up.

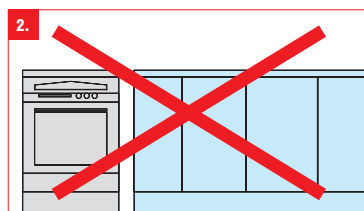
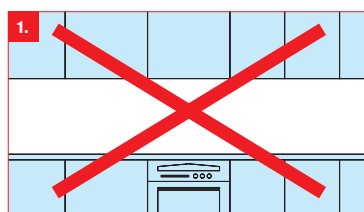


5. Position tall larder / oven housing cabinets at the end of worktop runs, so as not to interrupt the working areas.
6. Leave at least 300mm worktop space either side of the hob to allow for protruding panhandles.

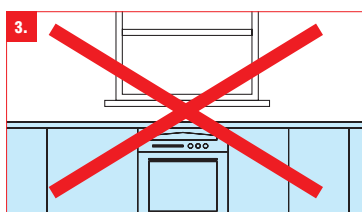


7. Install range hoods between 650mm and 750mm above your hob.
8. Ensure doors into the kitchen are hinged to open outwards to reduce the risk of accidents.

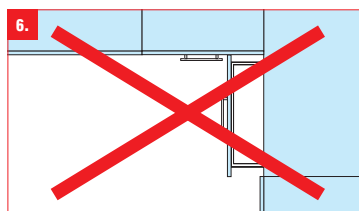
### Don'ts



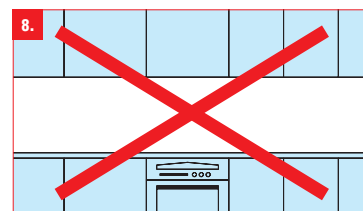
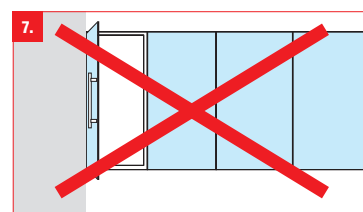
1. Position wall cupboards above hobs or cookers.
2. Site a hob or freestanding cooker at the end of a run of base units, in a corner, or next to the bowl of the sink (a minimum of 300mm of work surface should be allowed either side of the cooker or hob).



3. Situate a hob unit near or under a window.
4. Locate a freestanding cooker and freestanding fridge side-by-side.



5. Place a door adjacent to a cooking area where there is the risk of the person doing the cooking swinging around with a hot pan and accidentally coming into contact with someone else.
6. Situate drawers in a corner where they can block other cabinets.



7. Forget to consider the impact that the addition of handles will make (e.g. will the handles hit the wall next to the unit, will the door on a corner unit be obstructed by the handle of the unit next to it etc).
8. Place wall units above a cooker / hob without an extractor.



### Finishing Touches

Do not forget to plan what type of appliances, accessories and door handles you require – as these will add the finishing touch to your kitchen, ensuring that it is designed to suit your lifestyle.



### 1. Choose Good Storage Solutions

Wirework accessories are great accessories for de-cluttering a kitchen to make a small space appear bigger. Check out our kitchen storage section to see a whole host of clever solutions such as pull-out larders, swing-out corner base cabinets and drawer boxes.

### 2. Create the Illusion of More Space

In small spaces choose reflective surfaces, such as gloss doors and drawers, glass splashbacks and stainless-steel appliances. Also opt for built-in, slimline appliances and keep floor and work surface areas clear to minimise clutter and avoid over-crowding the space.

### 3. Use Clever Lighting

Add lights underneath wall cabinets to enable you to carry out specific tasks without impacting the overall ambience of your room. Remember that each working zone may have different lighting requirements. This is sometimes referred to as 'task lighting'.

### 4. Add Glass Doors for Added Interest

Break up a run of solid cabinets with glass wall doors - these are especially good for displaying your favourite glassware or ceramics. Glass doors are available across all of our kitchen ranges.

### 5. Install Integrated Appliances

For a seamless look consider integrating your fridge, freezer and dishwasher - this will keep them out of sight from guests and give your kitchen a high-quality, contemporary look.

### 6. Stick to One Style

Your door handles should follow the style of your kitchen suite e.g. modern or traditional. An oak shaker style wooden door will be best with a traditional knob style in pewter, brass or satin nickel. More modern style designs such as gloss slab would suit long bar handles.



### Appliances & Fixture Information

Knowing the dimensions of your appliances and fixtures will help you plan your kitchen more effectively. This list can be referred to during the planning process so that you can order the correct cabinets and panels to house your integrated equipment.

| Appliance/Fixture         | Brand and Model | Size: Wmm x Hmm x Dmm | Hinge Location |
|---------------------------|-----------------|-----------------------|----------------|
| Fridge/Freezer            |                 |                       |                |
| Dishwasher                |                 |                       |                |
| Cooker Range/Hob          |                 |                       |                |
| Extractor Fan/Cooker Hood |                 |                       |                |
| Washing Machine           |                 |                       |                |
| Microwave                 |                 |                       |                |
| Sink                      |                 |                       |                |
| Waste Disposal            |                 |                       |                |
| Waste Bin                 |                 |                       |                |





