

PLANNING YOUR KITCHEN

Good planning is the key.

Be aware of what is available, what you can afford and how it will suit your lifestyle. The kitchen should be designed around your individual needs, desired atmosphere and of course the size and shape of your room.

The following guidelines highlight some key issues that will help you attain a result that is both functional and attractive. The first steps to consider are:

HOW YOUR KITCHEN WILL BE USED

Ask yourself the following questions:

- . What aspects of your current kitchen annoy/ please you?
- . What atmosphere you would like to create? Contemporary, heritage, cool, warm, open, airy or country.
- . Who will use your kitchen?
- . What will the kitchen be used for - Entertaining, meals, ironing, study/work?
- . What storage space will you require - Food, wine, cutlery, crockery, glassware, appliances and recipe books?
- . Do you prefer open shelves, cupboards or drawers?
- . Location of rubbish bin
- . Appliances you will need?
- . Number of power points required?
- . Will all work areas have enough lighting?

LAYOUT – The Work Triangle

There are essential fittings that need consideration –the sink, the refrigerator, the oven/ hotplate. Ideally these should form a work triangle with the sink along one wall and the fridge and hotplate in the two corners opposite.

Unobstructed and within a few easy paces of one another.

See layouts on page 2.

THE NEXT STEP.

Once the layout has been decided it is now time to consider the many material options and colour combinations available.

A range of:

Flatpack units

Doors – Melamine, Polyurethane, Thermolaminated & Solid Timber

Benchtops – Laminated & Timber

Hardware – Hinges, Drawer systems, kitchen fittings and a selection of handles

What we require:

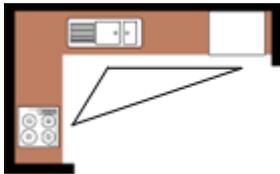
A Floor Plan as attached or cutting list of carcass sizes, Benchtop measurements – width, length, roll, edges and Door material.

THE WORK TRIANGLE LAYOUTS



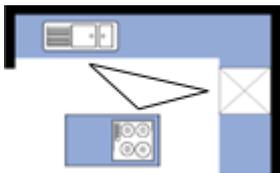
U SHAPED

One of the most versatile, suiting large or small rooms. Safe and efficient, offering maximum bench and storage space. Excellent for one cook.



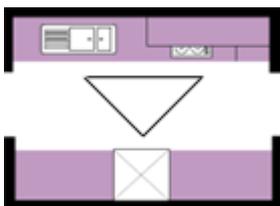
L SHAPED

A workable shape usually integrated into other living areas. Most suited to large, long or narrow rooms often allowing space for a meals area and two cooks. Great where the cook likes to be part of what's going on.



ISLAND

Combines any shape kitchen with a separate work bench, creating extra work space for food preparation, cooking, dining or entertainment, whilst allowing a feeling of openness. Needs a rather large room and caters well for more than one cook.



GALLEY

Preferred by professional chefs, it allows the most efficient use of space with cabinets down either side of the room. Works best if one end is closed to prevent through traffic and requires good lighting. Ideal where space is limited.



SINGLE LINE

Usually needs a minimum of three metres of wall to work efficiently. Best if benchspace is maximised with storage kept overhead and under bench appliances utilised. Perfect for small rooms and where windows are above bench