Where to start?

All areas have to flow and work together

Food Storage

This includes the pantry and the fridge. It may not be possible to group the pantry and the fridge together, but both should be in a convenient position for putting the food away when it arrives home from the supermarket and to and from the preparation area.

Cooking area

Your principal cooking appliance needs to relate well to the sink, as water and heat are always interacting in cooking. This area also requires landing areas for hot pots and dishes alongside the oven and cook top. It is important that the microwave is no higher than eye level as this makes pulling out hot dishes much easier.

Serving area

This area needs to be on the other side of the cook top from the sink so it is not in the way of other areas. Plates, cutlery and serving dishes can be stored in this area.

Cleaning up

This area includes the sink and a dishwasher. This can be a separate area to the preparation area or incorporated into it. The important thing to remember is that both areas need to flow and work together.

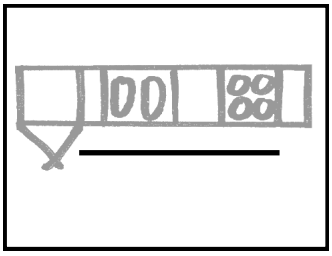
Additional areas

Additional areas such as baking or breakfast areas can be created to suit your needs. It is important that these areas work well while not disrupting the main centres. Even those main centres are not exclusive to each other but share elements, appliances and space.

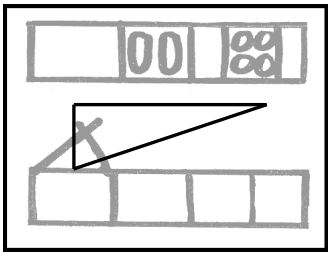
Use these simple tools to plan a kitchen that works for you

DESIGN TIPS

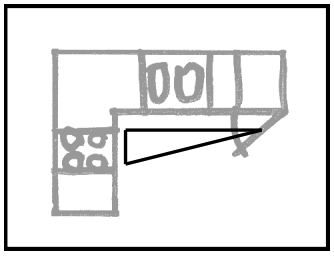
Designing your kitchen can be a bit daunting at first, but not if you know some basics. The key to a functional kitchen is a well thought out working triangle. In simple terms you should be able to take food from the fridge, wash and prepare it and then cook it. Here are a few common kitchen layouts.



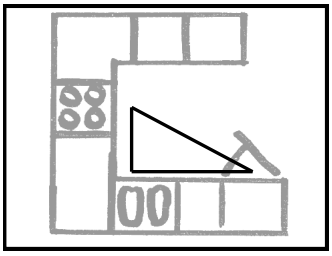
Straight Kitchen



Galley Kitchen



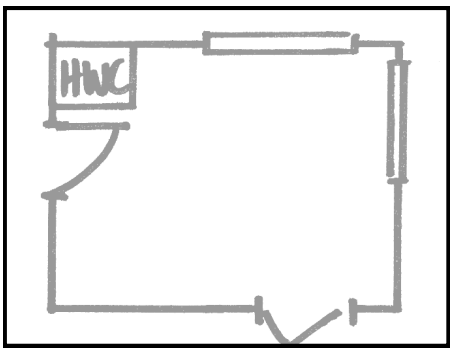
L-Shaped Kitchen



U-Shaped Kitchen

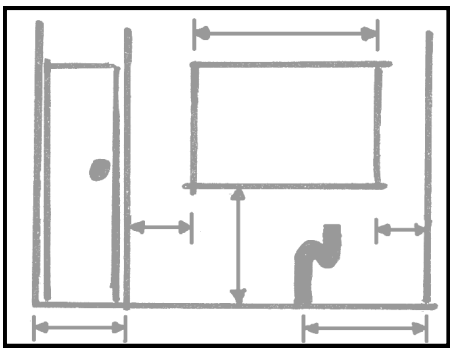
PLANNING TIPS

Take some time to carefully measure your kitchen area. All houses have out of square walls and uneven floors. Always ensure you measure sizes at 3 levels to get an accurate picture, always take the smallest size. A simple rule to remember 'Measure twice cut once'.



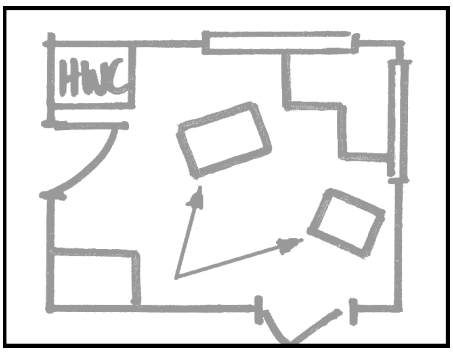
Draw the Floor Plan.

Measure the length and width of your floor space. Draw your floor plan to scale on the planning grid, clearly marking positions of doors, windows and permanent fixtures.



Measure Usable Space.

Measure the usable space leaving room for doors, windows, permanent fixtures and plumbing. Ensure windows are above the finished height of bench top plus cabinetry.

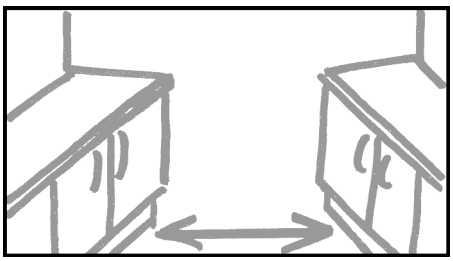


Play With the Cutouts.

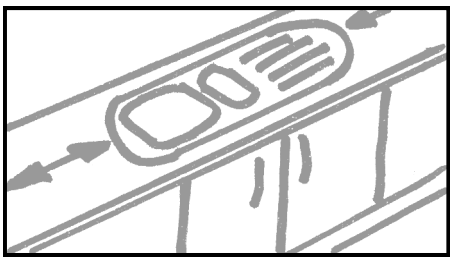
Cut out the cabinet shapes provided and start playing with your design. Start out with the base and tall cabinets then finally wall cabinets. Ensure you allow space for opening doors /drawers.

SPACE TIPS

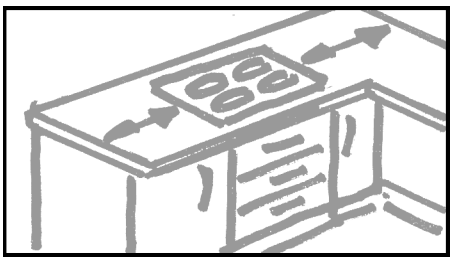
Make sure that you allow yourself enough room to prepare food, cook and move around in the kitchen. This allows for a safe and user friendly kitchen.



In a galley or a kitchen with an island there should be a minimum of 1200mm between facing cabinets so you can move comfortably around.



Try to allow plenty of room either one side or both sides of your sink. Plenty of space will make life easy.



Make sure you allow clearance on both sides of the cook top for safety and Convenience. Refer to your appliance technical specifications.

This is the most important part!

a) Write a list of all the things that are important for you to have in your kitchen. This should include a good workflow. Once you have drawn up your plan you can check it against this list to ensure you have not missed anything

b) Measure your room using a metric tape measure in millimeters. This gives you the most accurate measurement. Check to see if the room is out of square by measuring from the corner of the room 1200mm out toward the centre of the wall and mark the spot. Starting from the same corner measure along the other wall 1600mm, and mark the spot. The measurement between these two marks should come to 2000mm. If it is under or over your room is out of square. You need to be aware of this in your design, and particularly as you place you cabinets around the room.

c) Draw your walls onto your plan. Measure all windows in height and width and mark on your plan. Draw in the position of light switches, lights, plugs and plumbing.

d) Now you can start to out the cabinets in place. The easiest way is to start in the corners and work your way into the centre of each wall. Plan out the base cabinets and pantries first.

e) Remember to allow space for any appliances. For a free standing fridge allow an extra 20mm either side (the benchtop overhangs 10mm back towards the fridge). For a free standing oven allow a 5mm gap either side (with 2.5mm benchtop overhang).

f) Once you have your base cabinets in place, add in your wall cabinets and utility cabinets.

g) Any exposed cabinet ends require a coloured end panel. These are 16mm thick in most cases. Make sure you allow enough room to include them.

h) When you have finished check your plan against your checklist. Does your design cover all the points in your checklist? Is the kitchen user friendly? Does it look attractive? If you are not happy with any part of it, change your plan now! Better to spend more time planning it right rather than rushing it and getting it wrong!

i) When you are happy with your plan, plug it in to the ordering basket system to work out your costs. You have not committed to anything until you send an order confirmation. Therefore you can print your final cost calculation and use it as an estimate

We recommend installing you cabinets first then getting your Benchtop measured. Most problems we have seen relate to incorrect measurement of the benchtops. After all most New Zealand houses are not square. The benchtop is one of the most expensive items so you want to take your time to get it right. Trying to re-calculate the cabinets and the benchtop and the sink cut out can be tricky, especially of your room is out of square. For these reasons we recommend contacting a local benchtop fabricator to measure up, quote, and deliver your benchtop.

Project management Tips

a) You will need to allow 1 full day to remove your old kitchen fittings. 1-2 full days to assemble and install your new kitchen. This does not allow for any structural changes, repairs to walls, paintings, laying the floor, installation of appliances or the fit out of plumbing or electrical
hardware etc.

b) Make sure you have all the tools you need. A battery drill with a Phillips head, and a good spirit level are musts! Additional tools needed are a rubber mallet or hammer.

Things you need to think about

c) When will you do the installation e.g. Will you take time off work or will you do it in the weekend?

d) Will the painting, wallpaper, floor laying etc be done before the kitchen is installed or after? If it is to be completed after, you need to know what type of flooring is to be laid and allow for this when installing the cabinets

e) You will not be able to cook etc while the kitchen is being installed. What will you do for meals and washing dishes? (Takeaways, B.B.Q., go to a friend's house, or family member?).

f) To minimise the downtime, you need to organise the plumber and the electrician for the second day of the installation. This way the kitchen can be in working order by the end of the day. Any necessary painting can be completed after this time if required.
g) What do you do with your previous kitchen? If the kitchen is in good order and not damaged when pulling it out, you can try selling it on Trademe for example. Other options include:

- - Take it to the local dump – you will require a trailer for this. You will need to allow for disposal costs.
- - Hire a bin to be dropped off at home and collected at a later date
- - Use it in the garage, basement, bach.