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# ***KITCHEN DESIGN***

## ***GUIDELINES***

*Compliments of Inspired Spaces*



*Inspire* your home or business

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## KITCHEN DESIGN GUIDELINES

1. Critically examine your current kitchen. List all the things **you like**, list all the things you dislike
2. Does your current **layout work**, if it does, this can be a cost-effective advantage as it reduces costs on moving plumbing and electricals? However, if it doesn't, change it to ensure it meets your needs, otherwise the entire exercise will be a waste of money
3. List all your **needs** and wants in **order of importance**
  - a. Identify non-negotiable items for eg, an engineered stone bench top
  - b. However, you may be able to compromise on the colour and select from the standard range which can save thousands in a large kitchen.
  - c. Consider the type of cooking you do as this will influence finishes and colours
4. Use **drawers** wherever possible rather than cupboards, even under the sink. They are more expensive but worth every cent
5. **Stocktake** items that need to be stored. Don't miss out on this step as it is vital that drawers are deep enough to accommodate your appliances/cooking items
6. Decide on a **style** you like as this influences profiles of cupboards, drawers and end panels

For example, if you want a **Hamptons** look you will nominate a "shaker" profile with handles, subway tile splashback and in a satin finish.



On the other hand, if you desire an **ultra-modern/contemporary kitchen** you will select a flat profile, no handles, in a gloss finish with a glass splashback



7. Make your **kickboards** the same as the corresponding cupboards and drawers

8. Finalise **splashback colour** once cabinetry and benchtop are installed

- a. If you are using a glass splashback always insist on a colour glass sample before signing off
- b. Ensure glass splashback is made of **starphire** glass otherwise there will be a green tinge to your final colour

9. Don't be scared to **mix materials**. Laminates are not the poor cousin anymore and come in some wonderful textures. You can mix finishes and have some of the cabinetry in polyurethane and others in wood grain laminates



10. Always place **refrigerator** on the outer edge of the kitchen layout to prevent congestion within the workspace.



11. **Double check** all details before signing off with cabinet maker as if it is your responsibility and cost if it is incorrect. This is especially important if you are using different colours throughout the kitchen

12. When **comparing quotes** ensure you are comparing apples with apples. If there is several thousand dollars discrepancy between quotes establish why. It may mean the cheaper quote does not add increased support in extra wide drawers, hinges may be inferior, sides of drawers may not be metal. Nothing is a deal breaker, just be aware so you are not disappointed. Download our **free builder's comparison template** to assist you with this process.

The team at **Inspired Spaces** can reduce the stress and anxiety when creating your new kitchen by providing detailed plans, elevations and schedules as well as a scope of works for all trades involved in creating your **dream kitchen**. Plans include a demolition plan, 3D drawings and details such as door profiles, position of handles, tapware, sink, lighting etc