



The Kitchen Design Guide

Kendall + Co
KITCHENS AND INTERIORS



Key Considerations

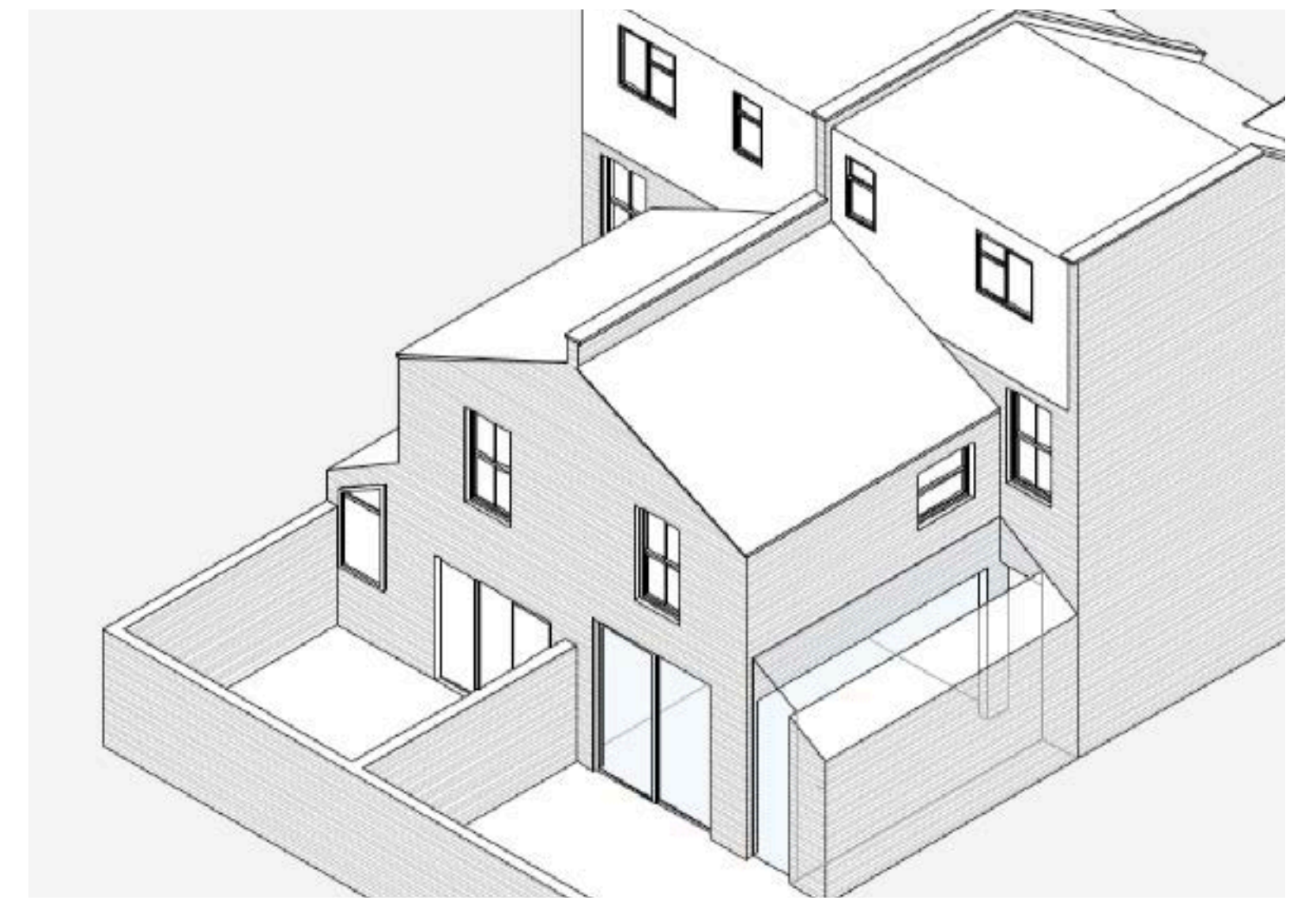
- Creating Space
- Open Plan v Broken Plan
- Activities and Storage
- Layouts
- Dream Islands
- Colour, Texture and Lighting
- Sustainability

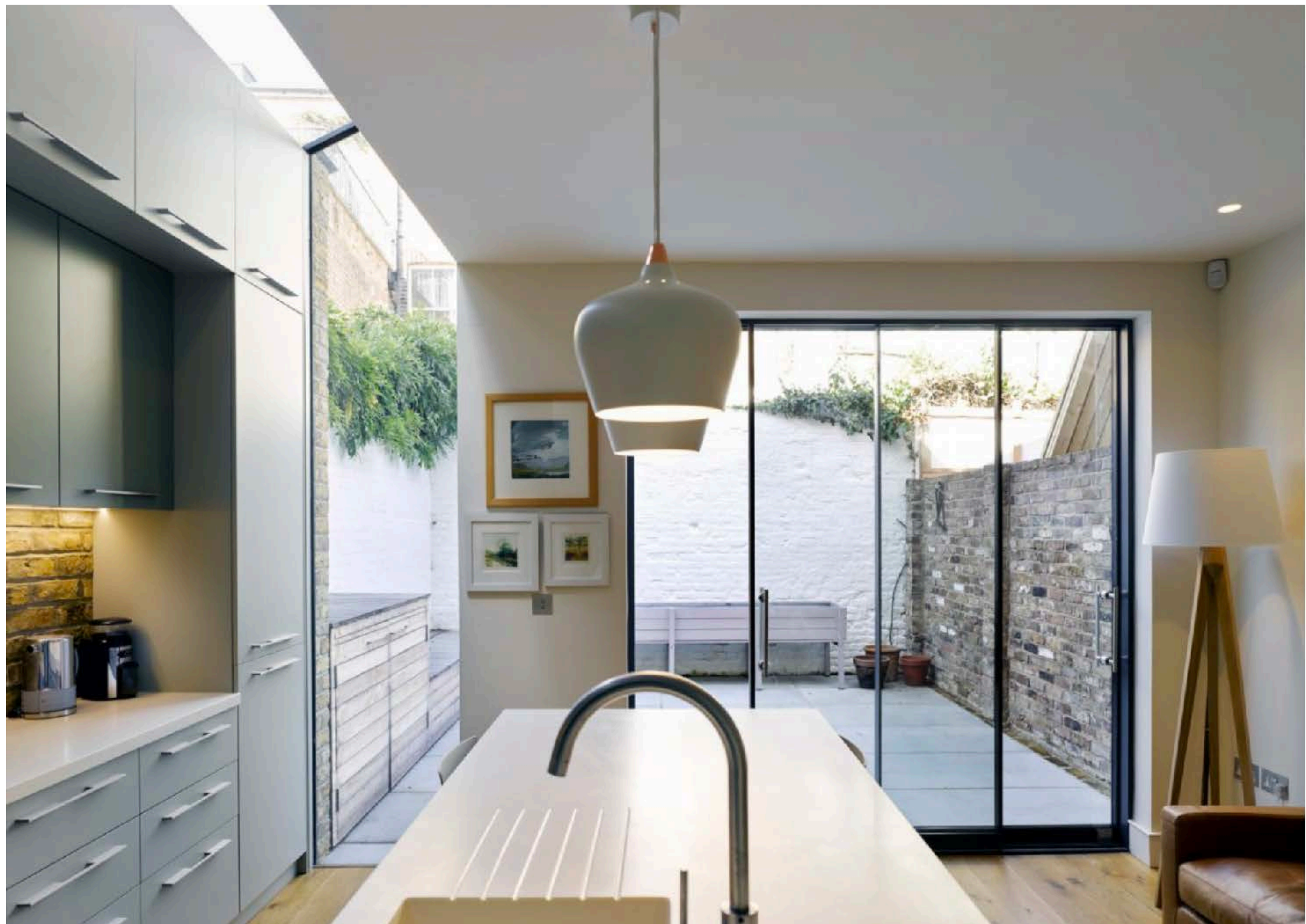


Creating Space

When to get a kitchen designer involved?







What do you build?

- How will you know? - design your kitchen first!
- Architectural design detail and overall size should be led by the interior design, not the other way round
- Understand the implications to daylight levels in the original part of the house following an extension





What do you build?

- How will you know? - design your kitchen first!
- Architectural design detail and overall size should be led by the interior design, not the other way round
- Understand the implications to daylight levels in the original part of the house following an extension
- Plan ahead to avoid awkward details



Open Plan v Broken Plan

Creating zones, delineating areas



What goes on in your kitchen?

- Working from Home
- Children's Homework
- Family Socialising
- Parties
- Relaxation
- TV Viewing
- Music/Reading
- Seasonal requirements
- Future proof



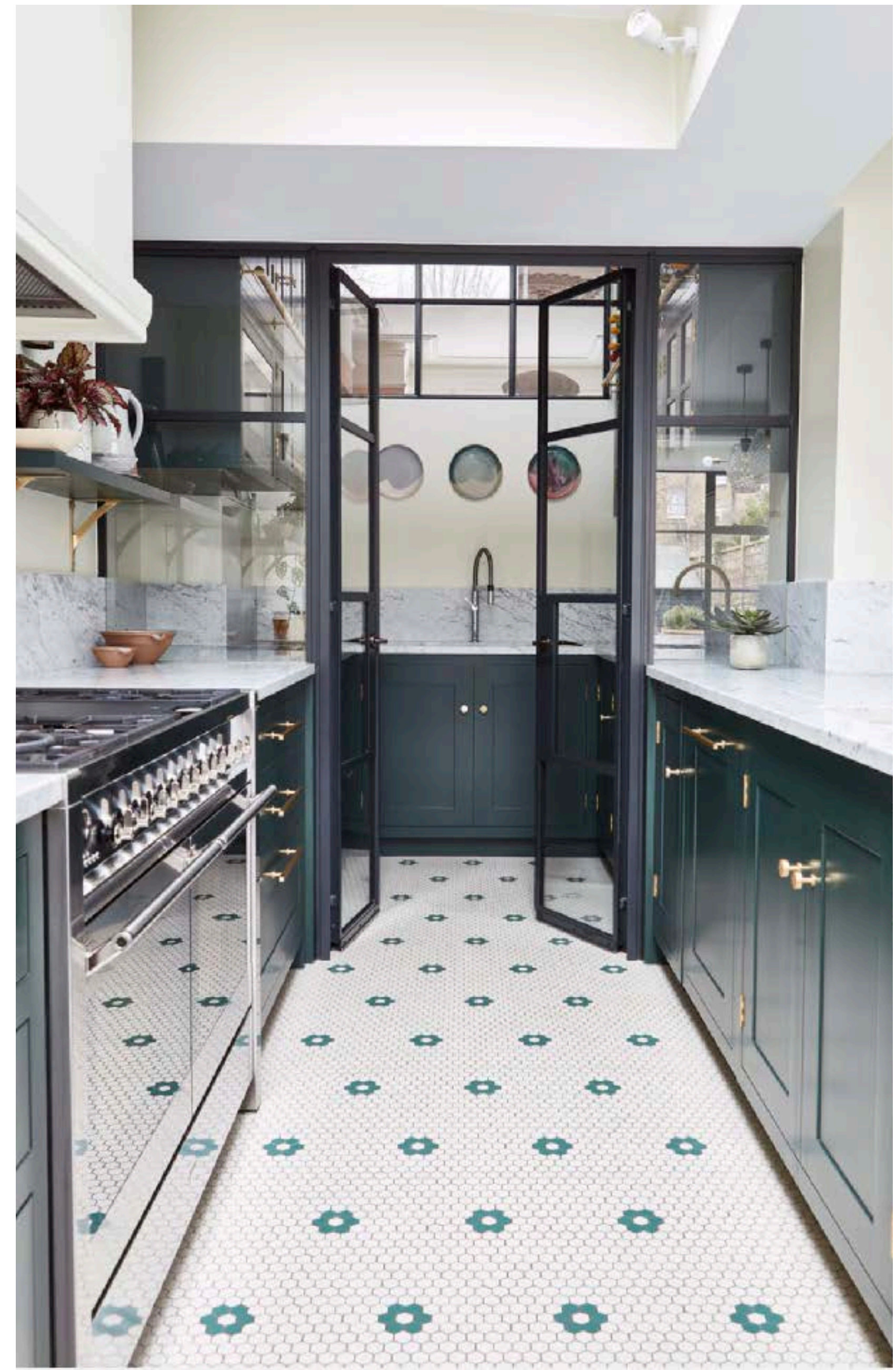




Part Walls with Shelving/ Media



Sliding Doors | Open Shelving | Screening | Half-Walls



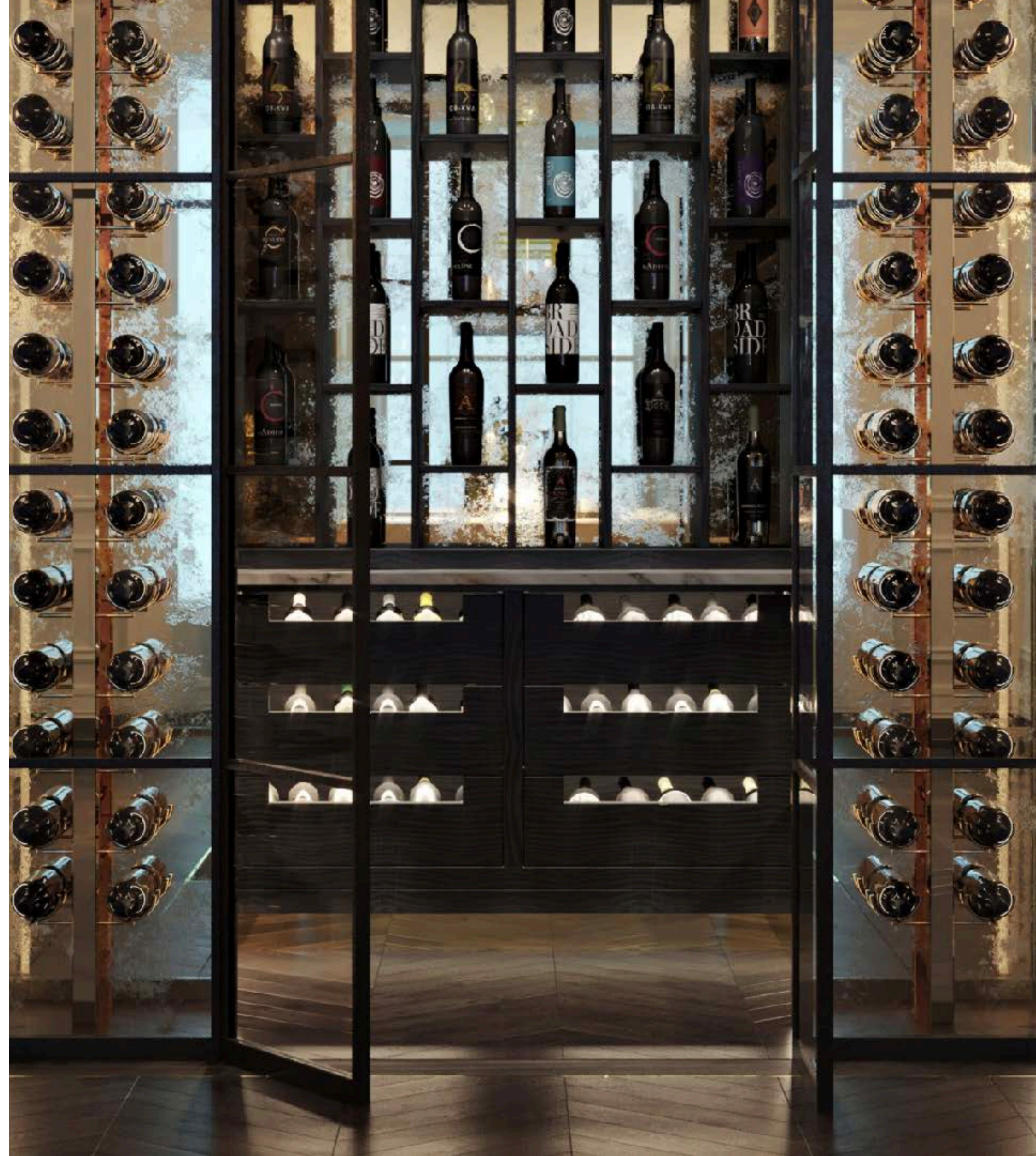


Glazed Panels

Traditional or Contemporary

Activities and Storage

More than just a place to cook



Dedicated work area

Space 'stolen' from room behind



Dedicated Bar

A place to host



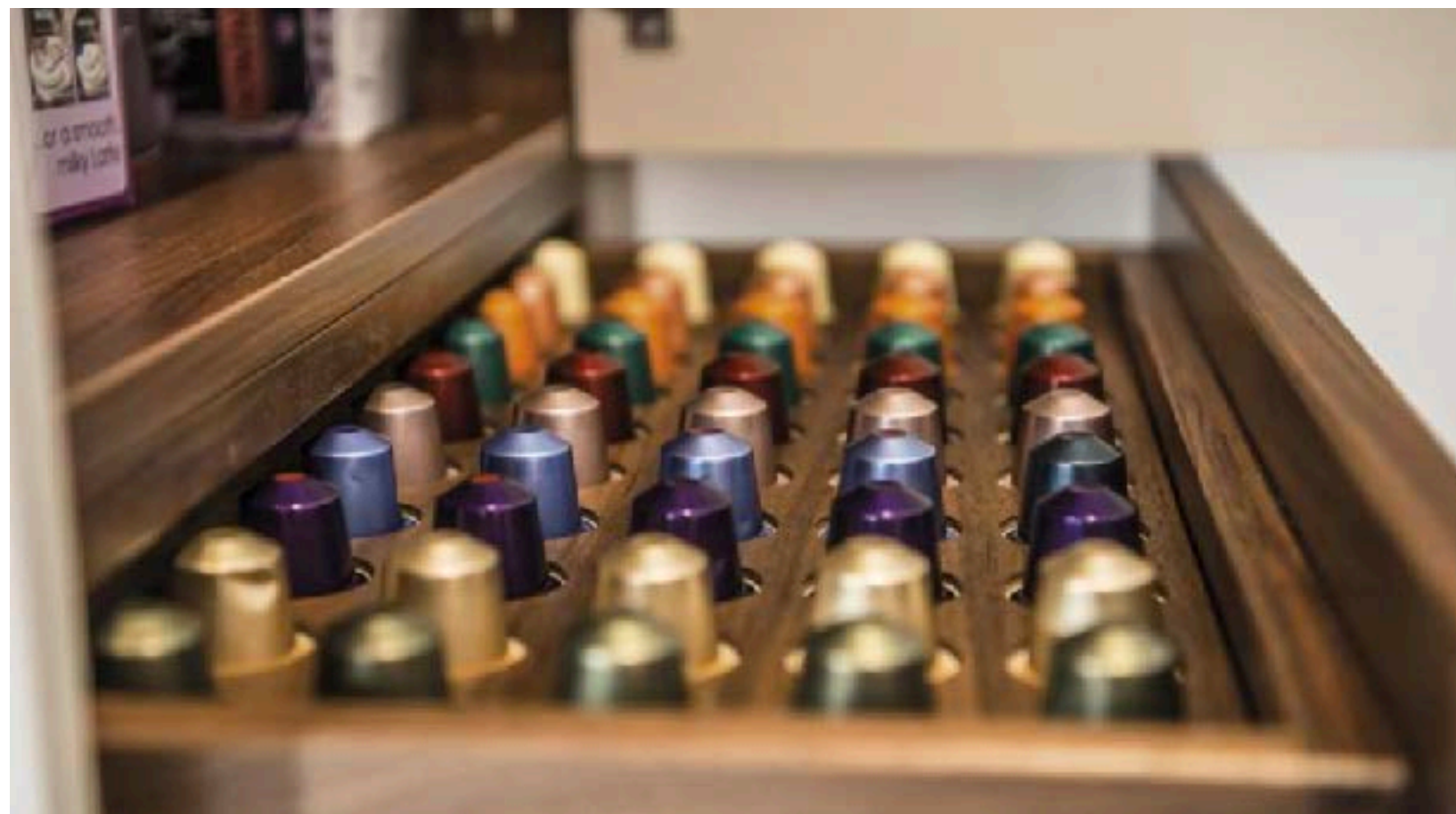
Coffee/ Breakfast Area

Designated activity cabinet



Coffee/ Breakfast Area

Designated storage to suit



Baking Cabinet

Appliances plugged in ready to use,
everything you need to hand



Dry Foods Storage - Larder

Keep track of your 'stock'









Storage

How much do you really need?!



Each Design Decision...

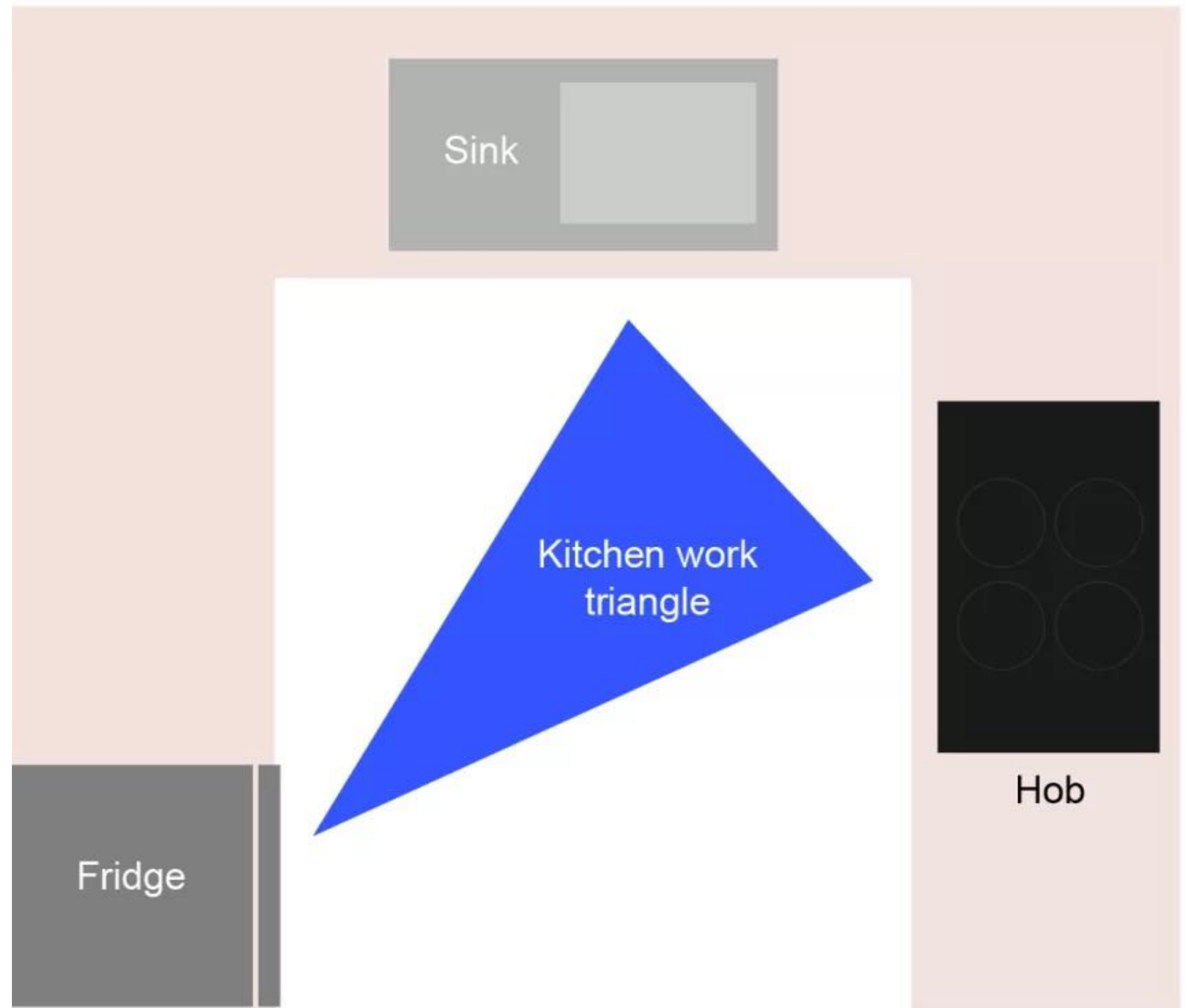
Should ensure...

- Your storage absolutely suits what is required to be stored
- You have a home for everything
- Your work flow is improved
- Your enjoyment of the space is improved



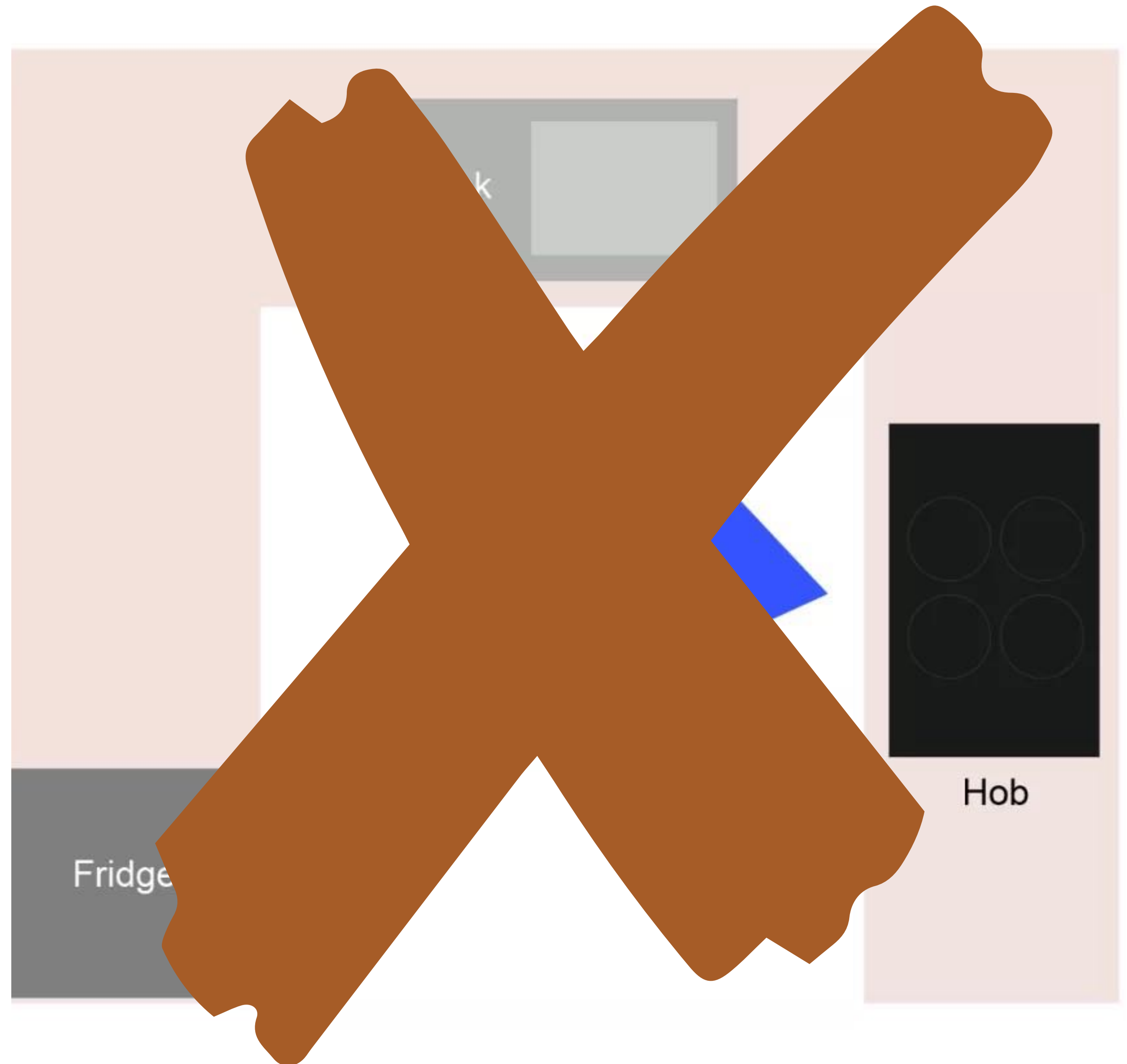
Layouts

A new approach



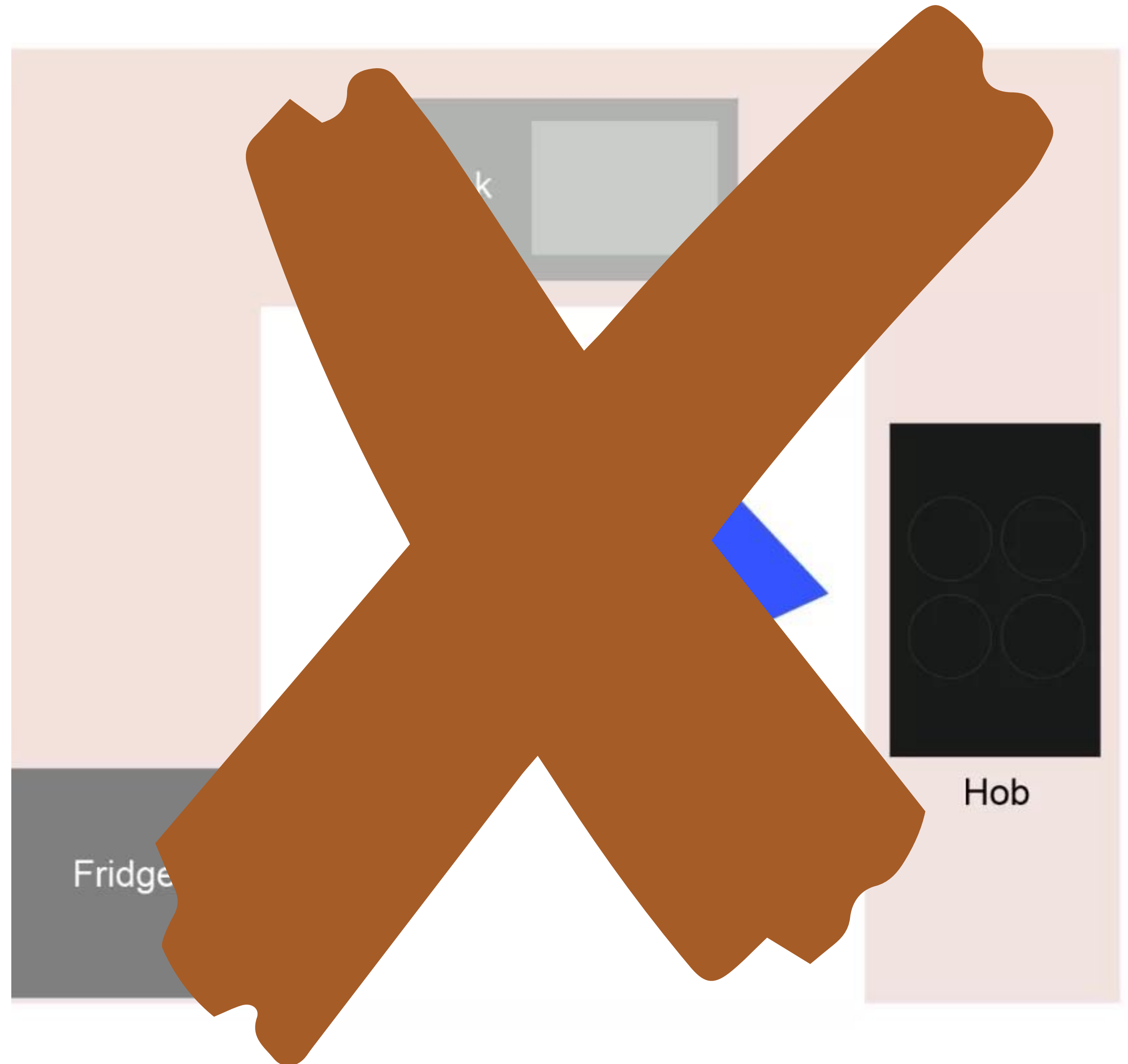
The Work Triangle

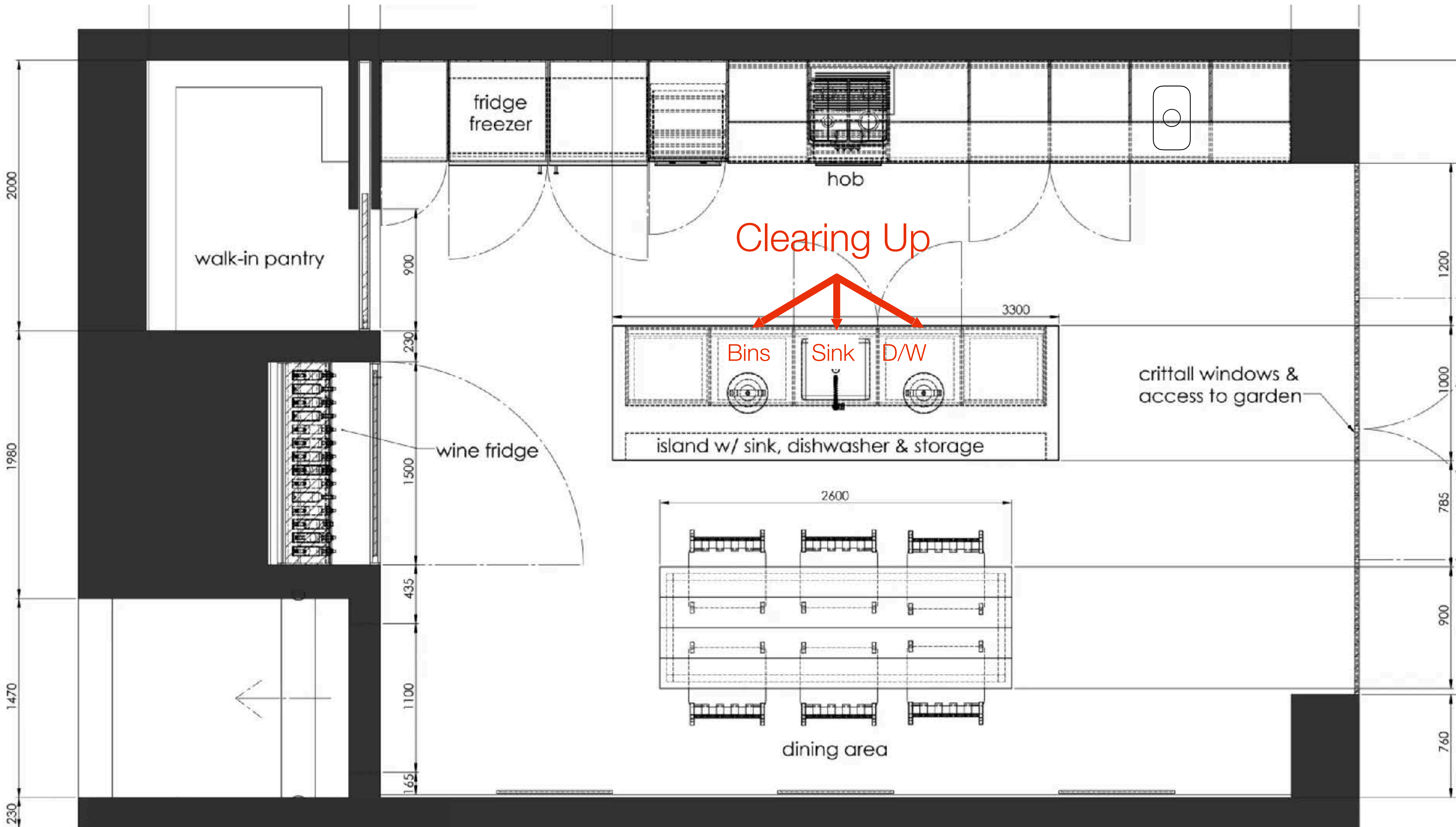
- Developed over 100 years ago
- Women no longer spending 10-12 hours a day on the kitchen
- We have many time-saving appliances
- How we spend our time has changed
- How we socialise at home has changed
- Kitchens in the UK have doubled in size since the 1920s

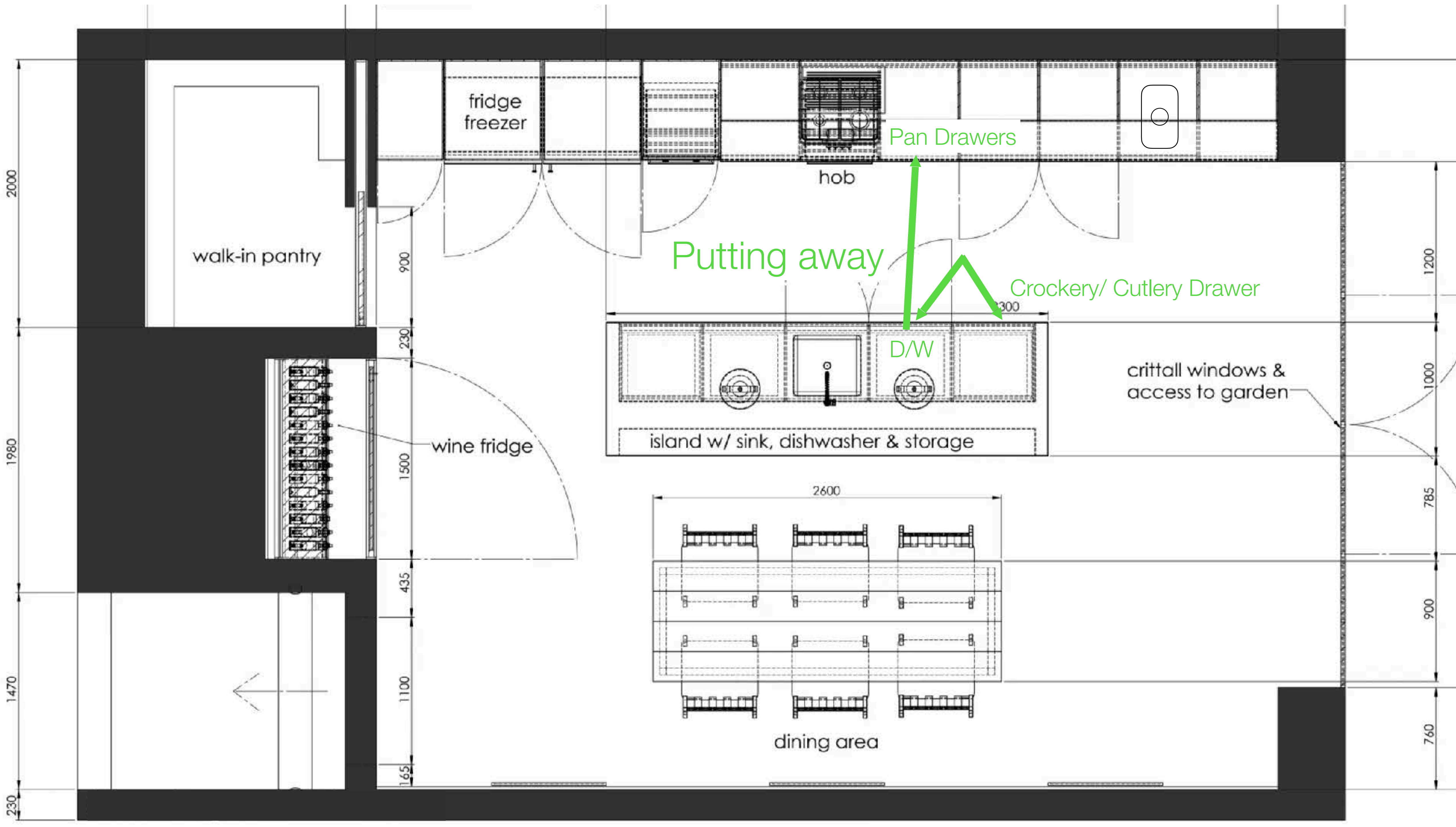


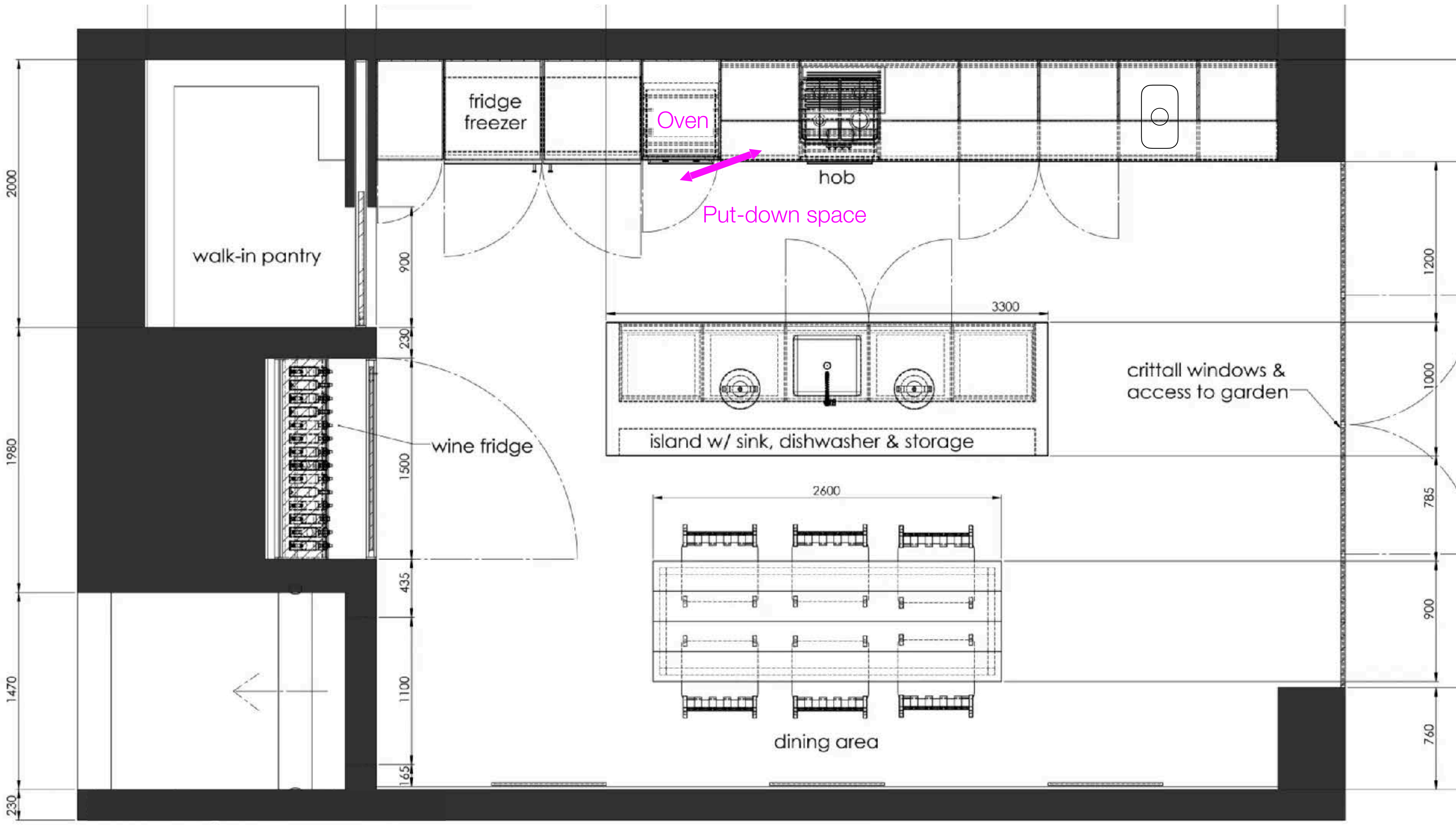
New Approach

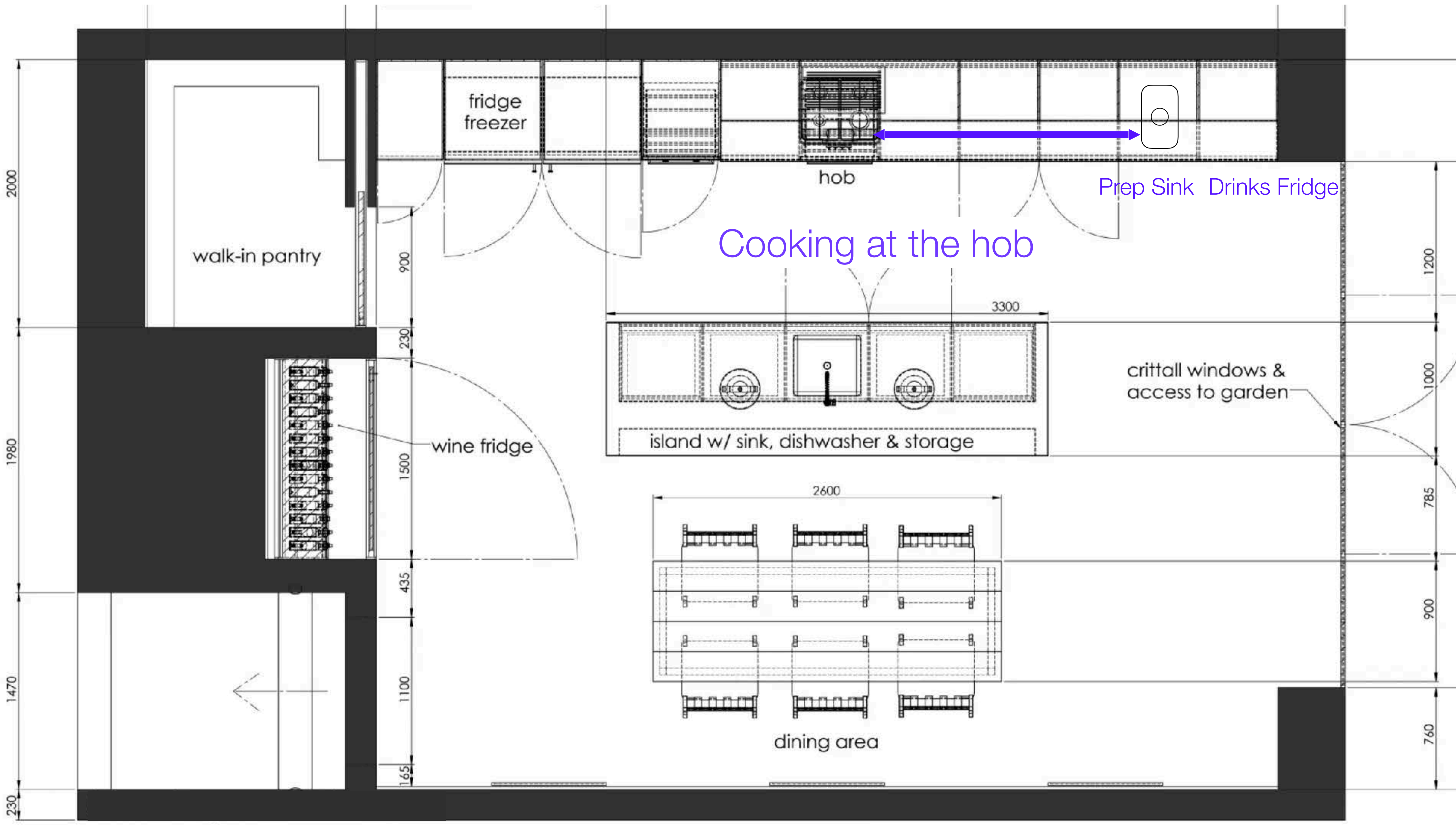
- Design to suit how you live and function in your kitchen today
- Create functional relationships between appliances/ work areas
- Create specific areas of activity/ tasks
- Mitigate against pinch-points













Downdraft Vented Hobs



Dream Islands

The heart of the home





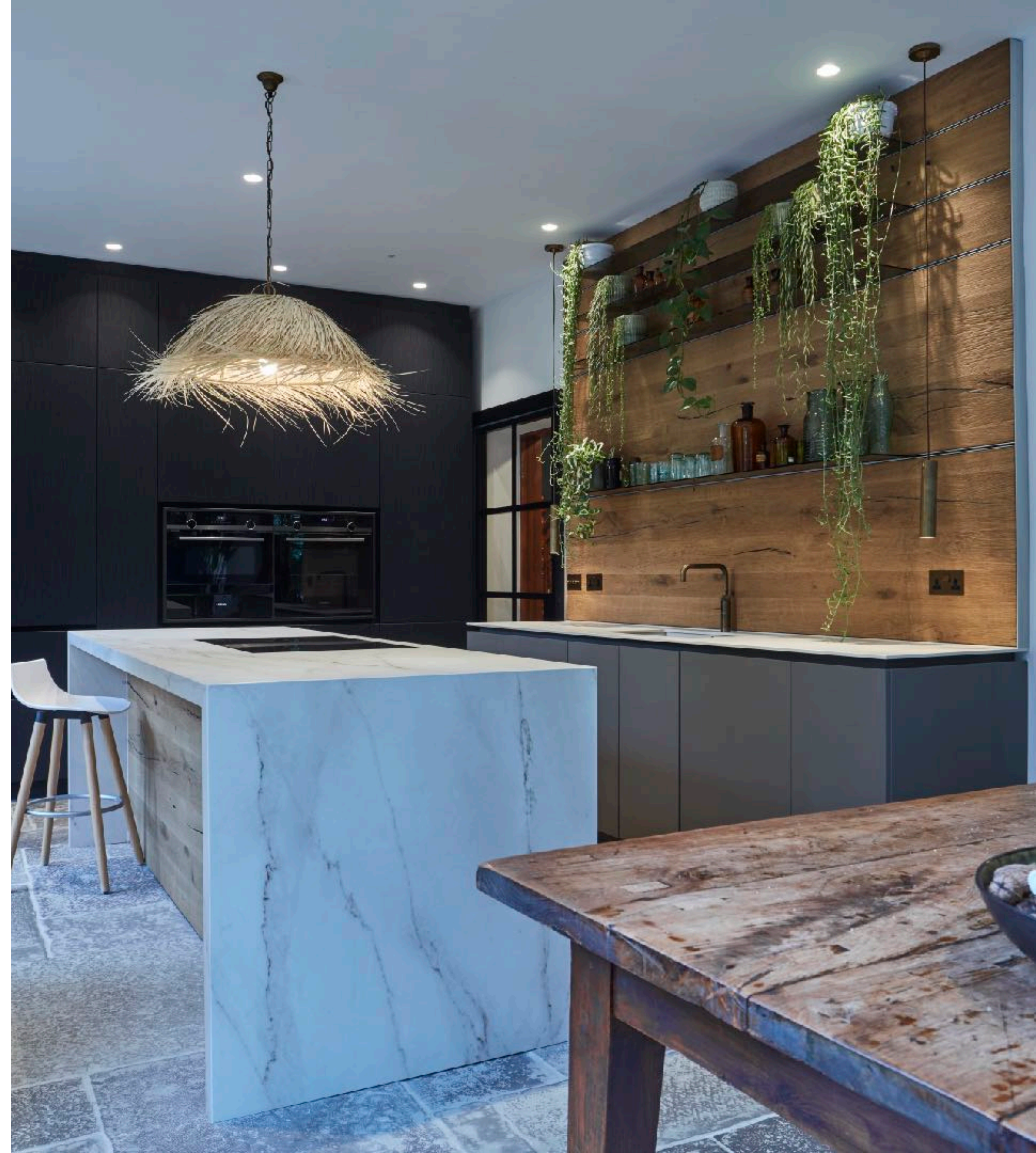






Can I squeeze an island in?

- Allow...
- Minimum of 600mm depth for main surface against wall +
- 1000mm thoroughfare between surface and island edges +
- Minimum 800mm island depth +
- Minimum 1000mm thoroughfare
- Therefore, room width of absolute minimum **3400mm**
- If considering bar stools, add another 500mm











Colour, Texture and Lighting

Bring the design to life











Use Colour to Re-Balance

Advancing and Receding Colours

Colour Zoning

Use colour to draw the eye to items/ areas of interest and to expand the feeling of space



















Lighting

The single most important design tool





Create layers of light

Draw the eye through the space



Sustainability

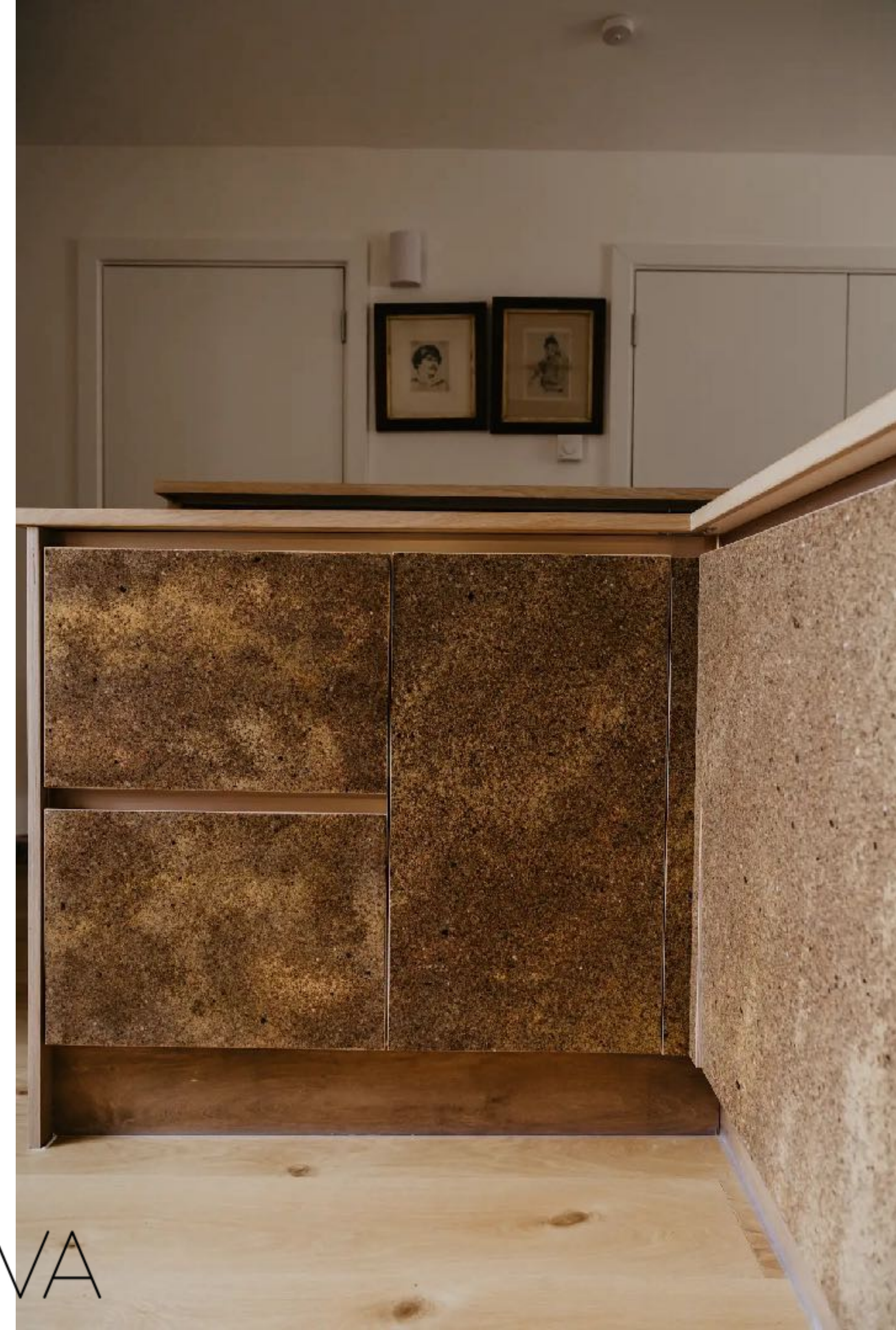
Good choices for the planet and for your health



Sustainability Checklist

- Kitchen longevity - buy once, timeless design
- Use reclaimed materials where appropriate and a high %age of recycled materials. Circular product
- Ensure you know where everything is sourced from and ask questions (FSC certification)
- Choose most energy efficient and water saving appliances
- Use energy efficient lighting

KAVA



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Did you know?...

- You can sell your second-hand kitchen and grab a massive bargain for your new one!

The
Used Kitchen
Company



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Genuine Mark Wilkinson Kitchen



Genuine Mark Wilkinson Kitchen

RRP new was £245,000 | Bought for £25,000!



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