

A modern kitchen with a central island, a framed Roy Lichtenstein print, and a built-in oven.

# THE KITCHEN DESIGN GUIDE

*Kendall + Co*

KITCHENS AND INTERIORS



In recent years we have really begun to appreciate the impact having a well-designed, high functioning and light-filled home can have on wellbeing and day to day living







# CONSIDERATIONS

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- Creating Space
- Open-Plan or Broken-Plan?
- Activities ... new way of living
- Storage
- Layouts
- Island dreams
- Colour and texture
- Sustainability



Any new kitchen will be a hefty investment, so the first consideration should always be the space you're working with, either making the best of what you already have, or to create more in the most effective way possible.

# CREATING SPACE

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UK 2023

Average single-storey extension projects cost £1,550-£2,250 per m2 of space

So, a 30m2 kitchen extension could cost between

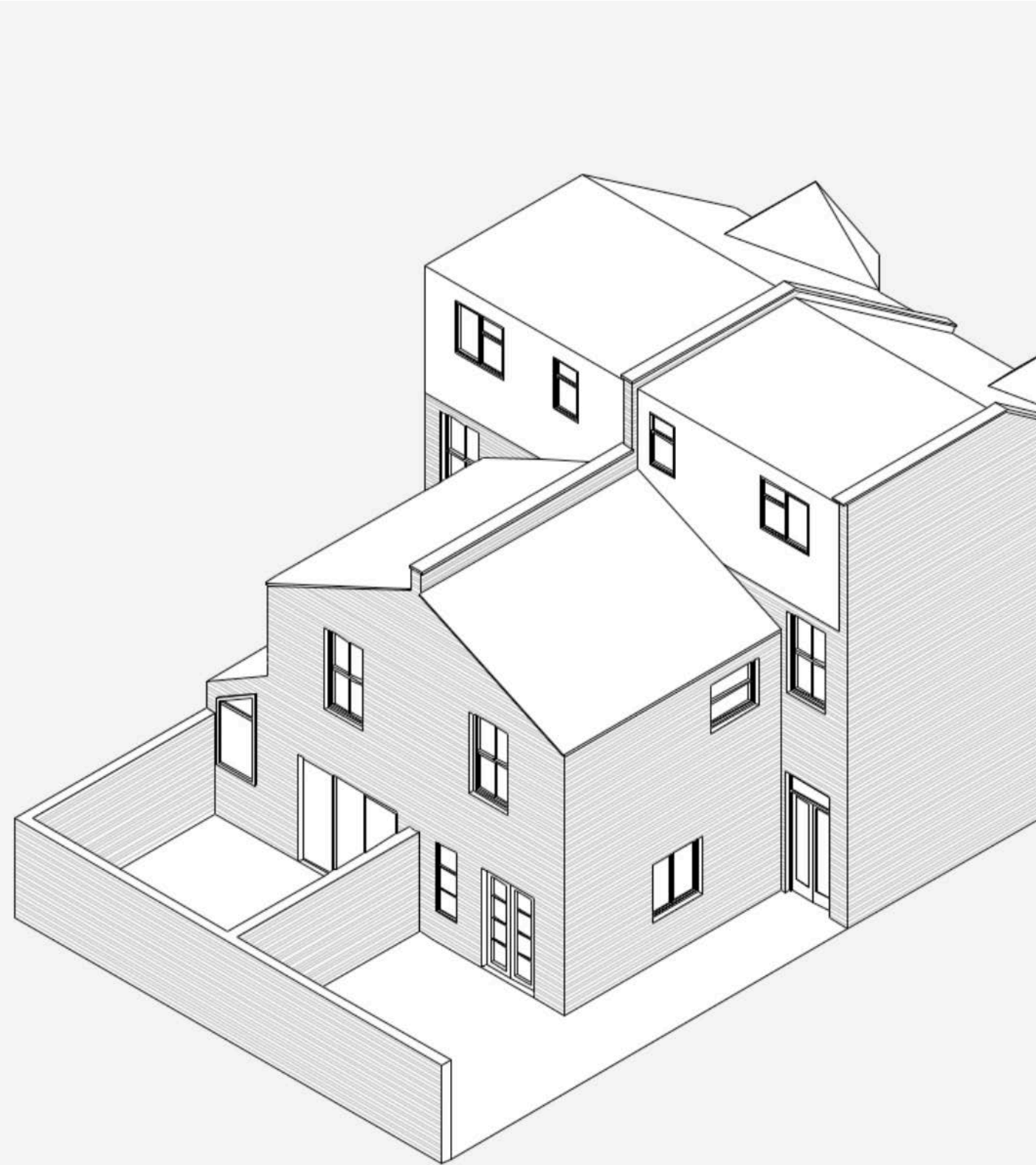
£46,500 - £67,500

Plus VAT @ 20%

Plus Kitchen!

Plus Architect's fees/  
Planning fees/ party wall agreement etc





Our natural inclination is to build as much as we can get away with, but considering the cost per sq metre to build, taking a considered approach to what you actually need to achieve your spatial requirements can often yield some exciting and cost effective results.

Here, a 1.2m width extension with clever glazed detail, is enough of an addition to transform this terraced kitchen









The same width addition here has a more 'open' and light feel due to the full-width glazing, but it limits the placement of kitchen cabinetry on this side.

The eye is drawn to features at the end of the small garden to give the illusion of space









# OPEN-PLAN OR BROKEN-PLAN

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Glazed screens can help to delineate areas





Sliding doors, open shelving/ screening, half-walls and different levels





Glazed screen/ door to separate space







# ACTIVITIES

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- 
- Working from home
  - Children's homework
  - Family socialising
  - Socialising with friends
  - Exercise
  - Relaxation
  - TV viewing
  - Music/ Reading
  - Change in circumstances
  - **FUTURE PROOF**





Dedicated work area





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Dedicated bar...









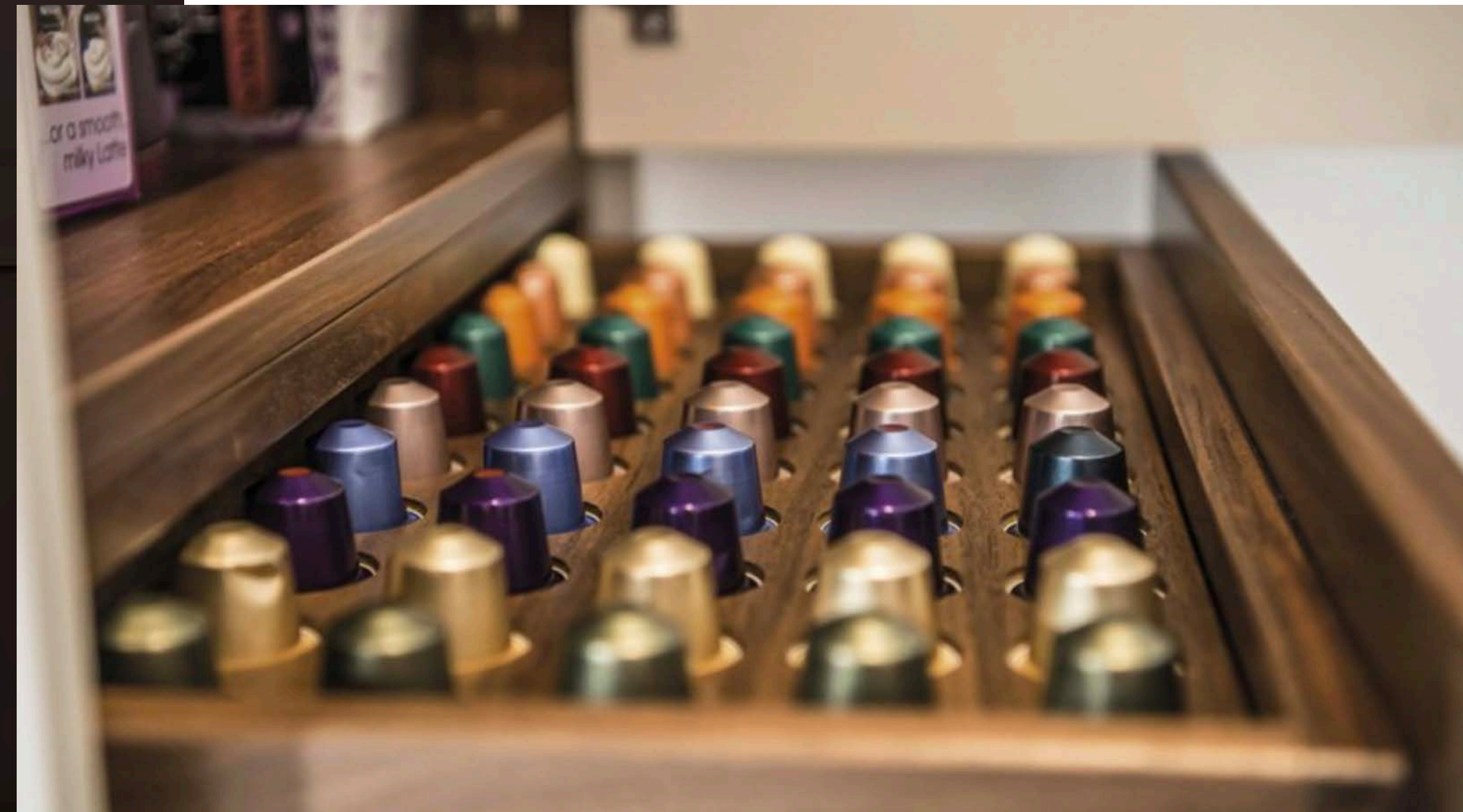




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Breakfast Area





Breakfast Area





Baking Cabinet/ Larder



# STORAGE

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How much do you really need?



















## EASY ACCESS OPTIONS

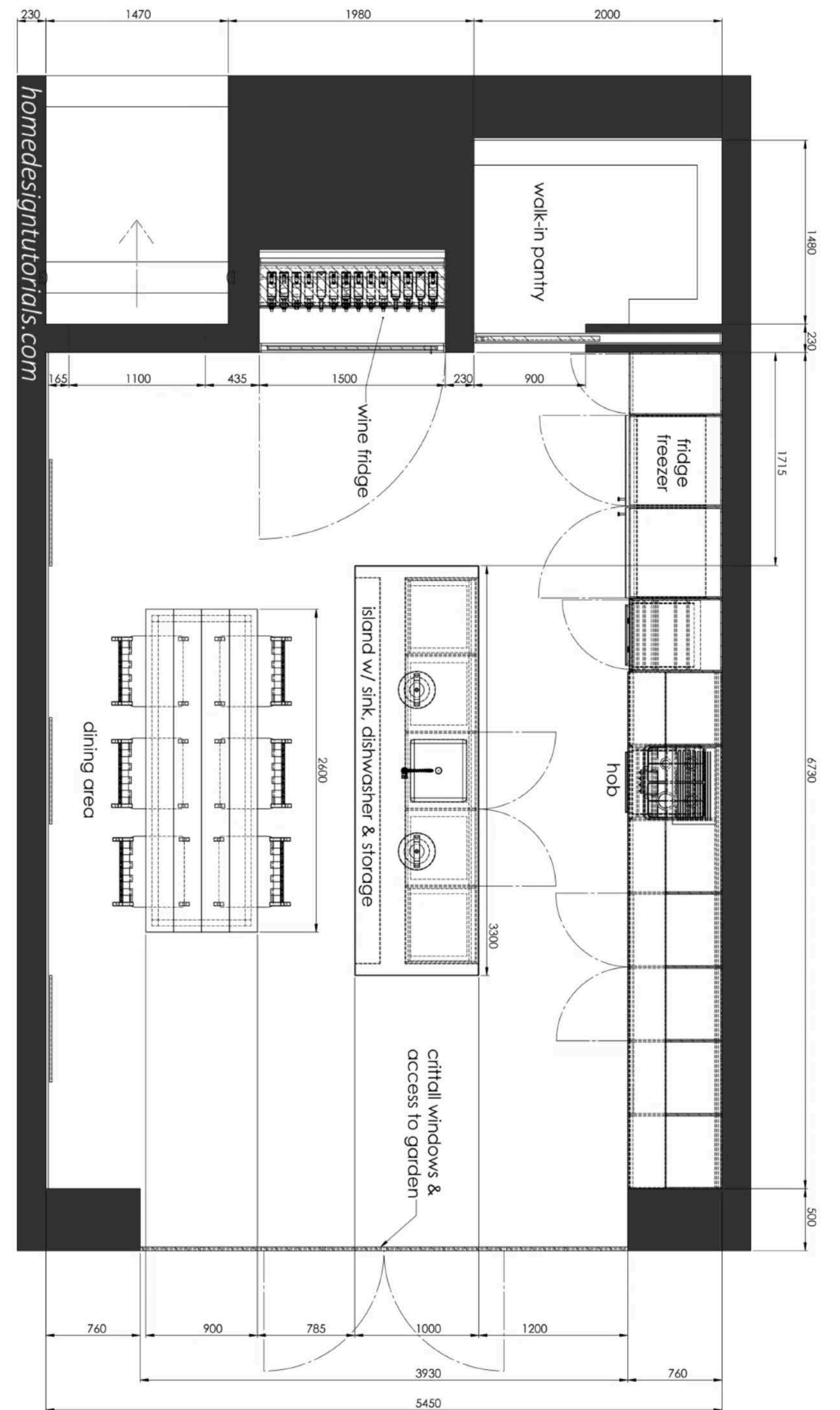
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- ▶ Deep drawers under surfaces offer easier to access storage
- ▶ Use shallow drawers for spices
- ▶ Investigate interior fitment options:
  - ▶ Pans & lids
  - ▶ Baking trays
  - ▶ Crockery stacks



# LAYOUTS

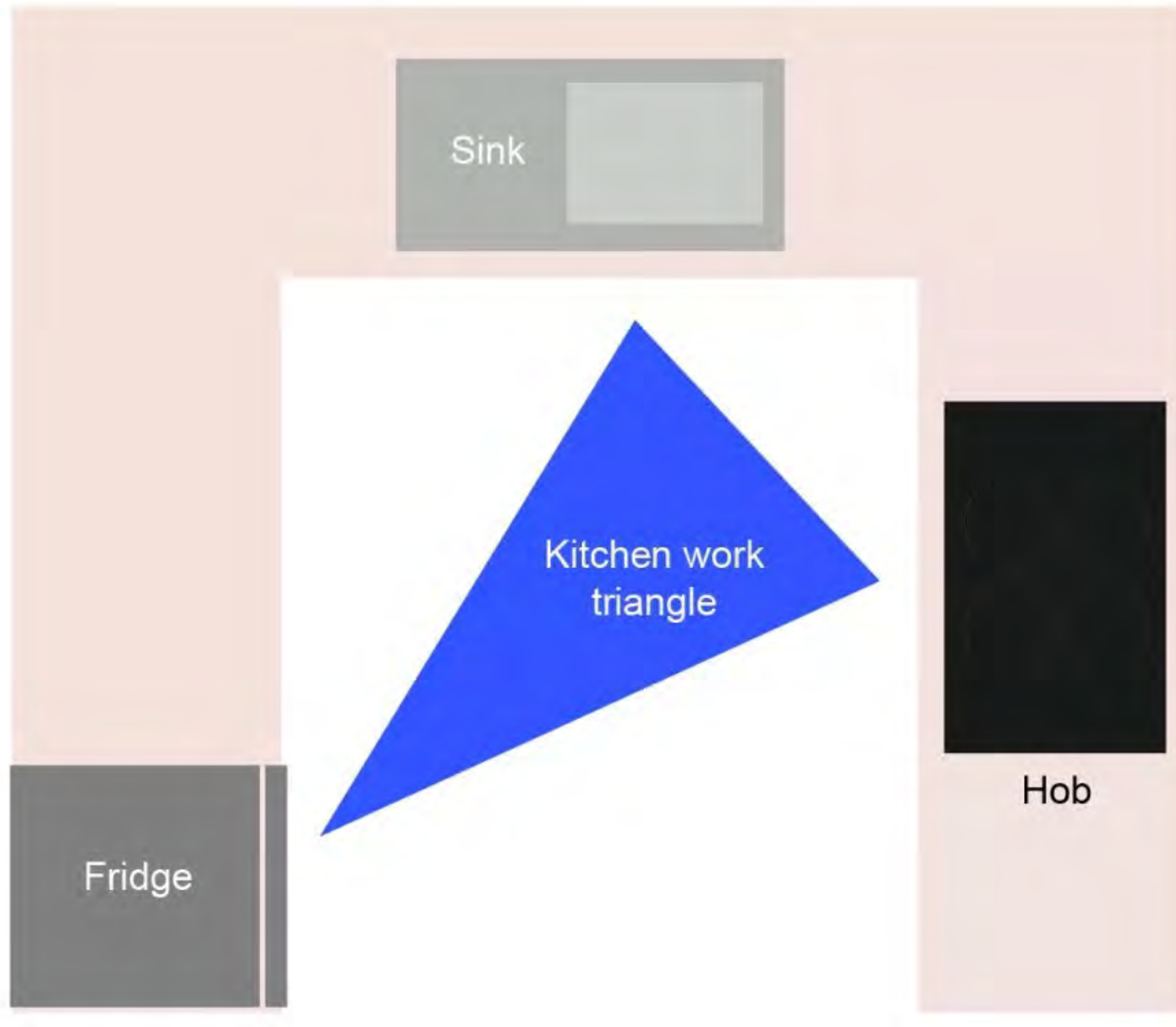
A new approach





# THE KITCHEN WORK TRIANGLE

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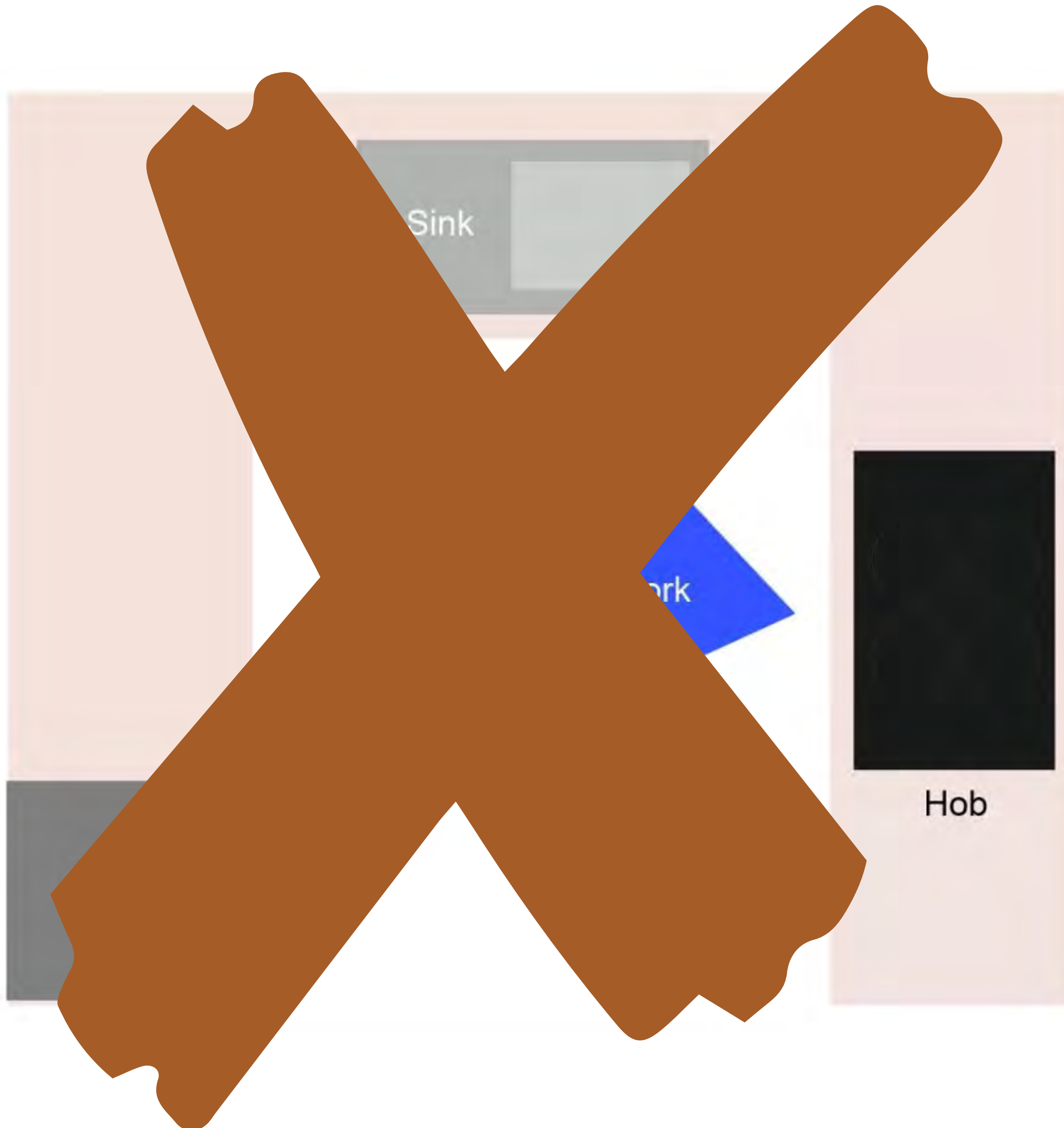


- Each 'leg' of the triangle should be between four and nine feet
- Avoids having to walk too far



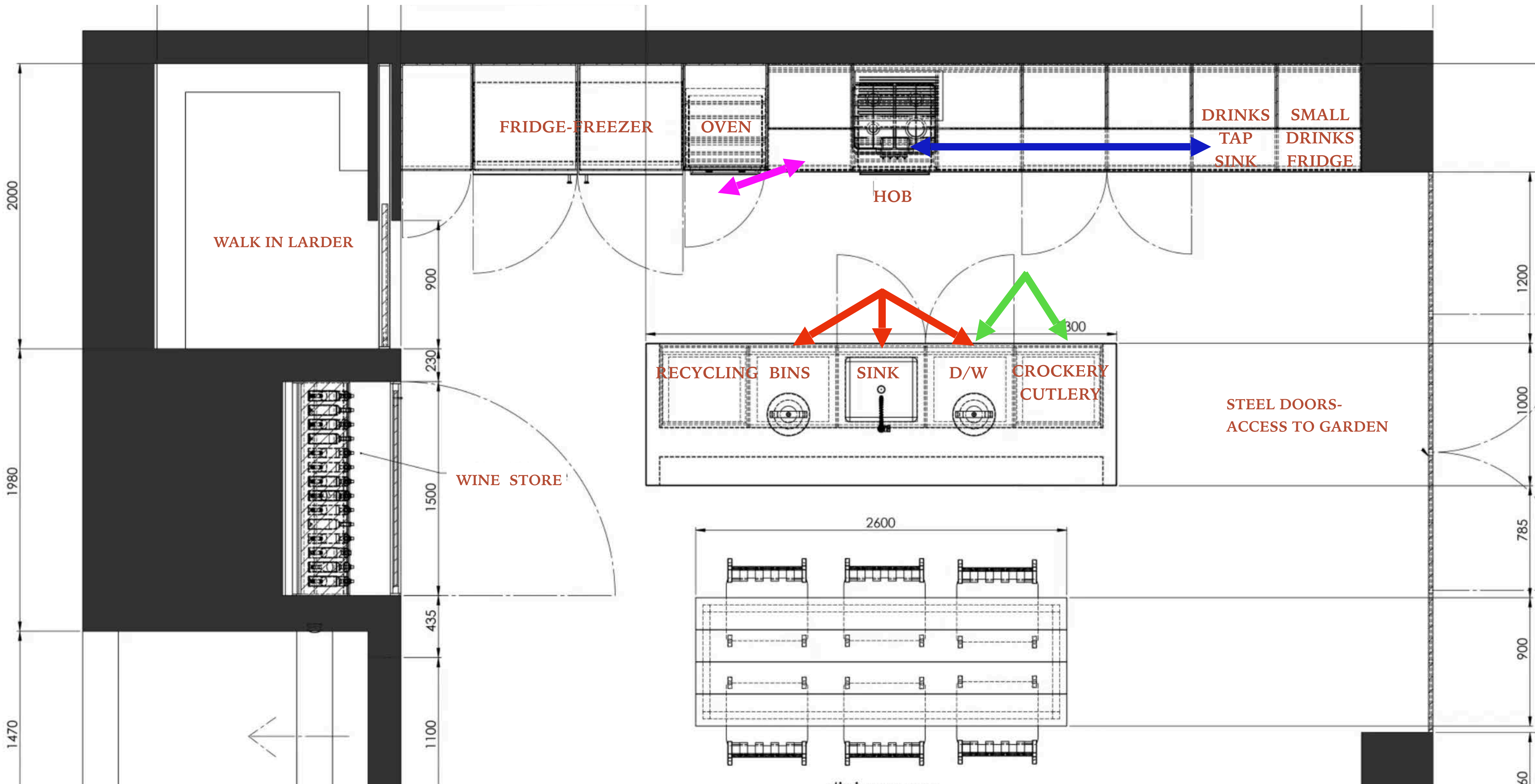
# THE KITCHEN WORK TRIANGLE

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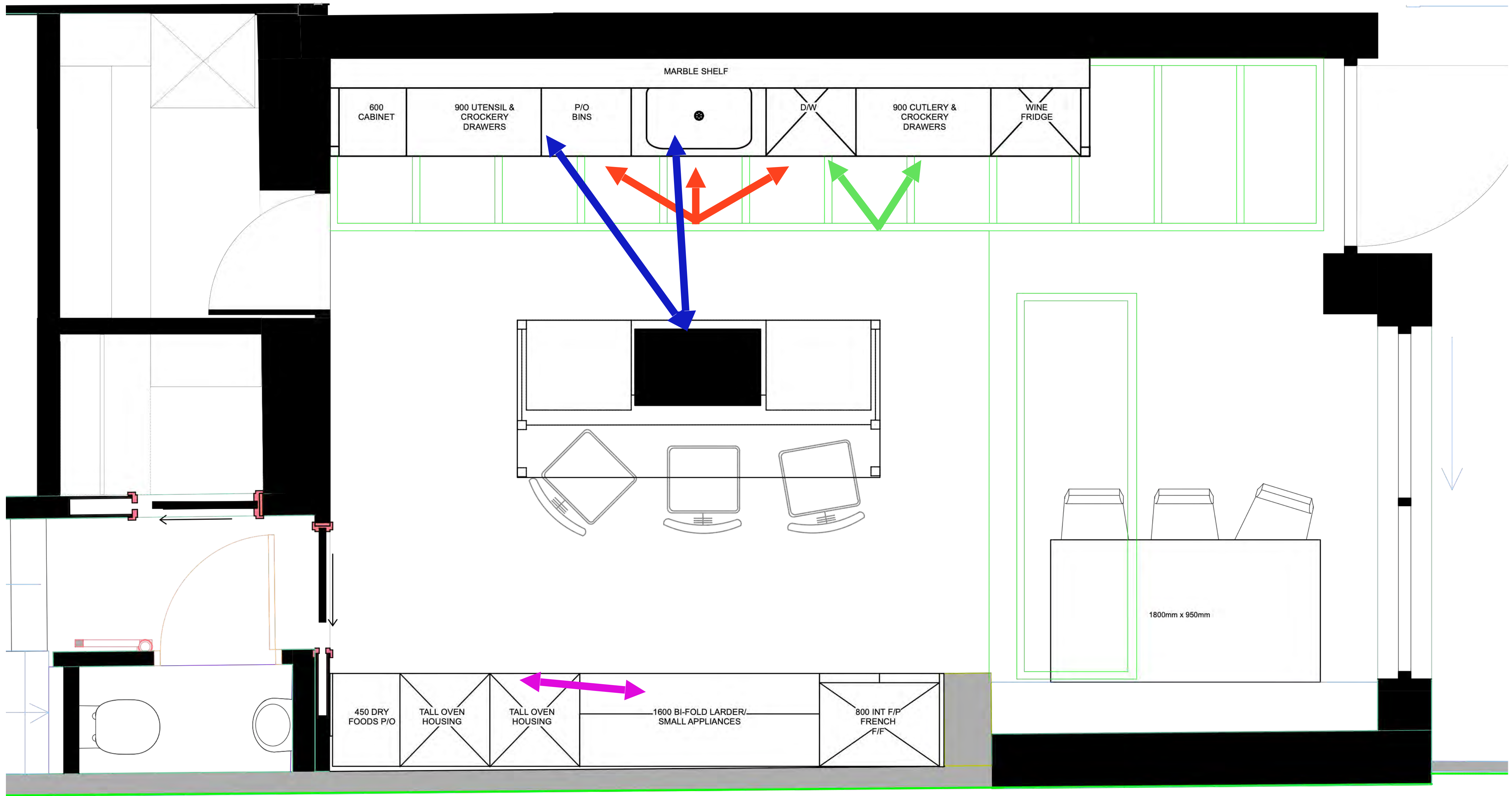
- Developed 100 years ago.. everything has changed since!...
- Women no longer spending all day in the kitchen (?!)
- Time-saving appliances
- How we spend our time/ informal entertaining
- Larger rooms (kitchens in UK on average 12 sq metres in 1930s)





A good kitchen design considers the relationships between appliances, surface areas, storage and specific tasks









**BORA**

**VENTED HOBS**



# ISLAND DREAMS

the latest status symbol







Islands don't have to be rectangular!

Islands don't have to be rectangular!













Islands on legs look 'lighter' in the space. A good choice for smaller rooms or where a 'furniture' look is desired





## Quartz

Standard slabs

306cm x 140cm

'Jumbo' slabs

325cm x 160cm

'Mega' slabs

350cm x 190cm

## Porcelain

320cm x 150cm

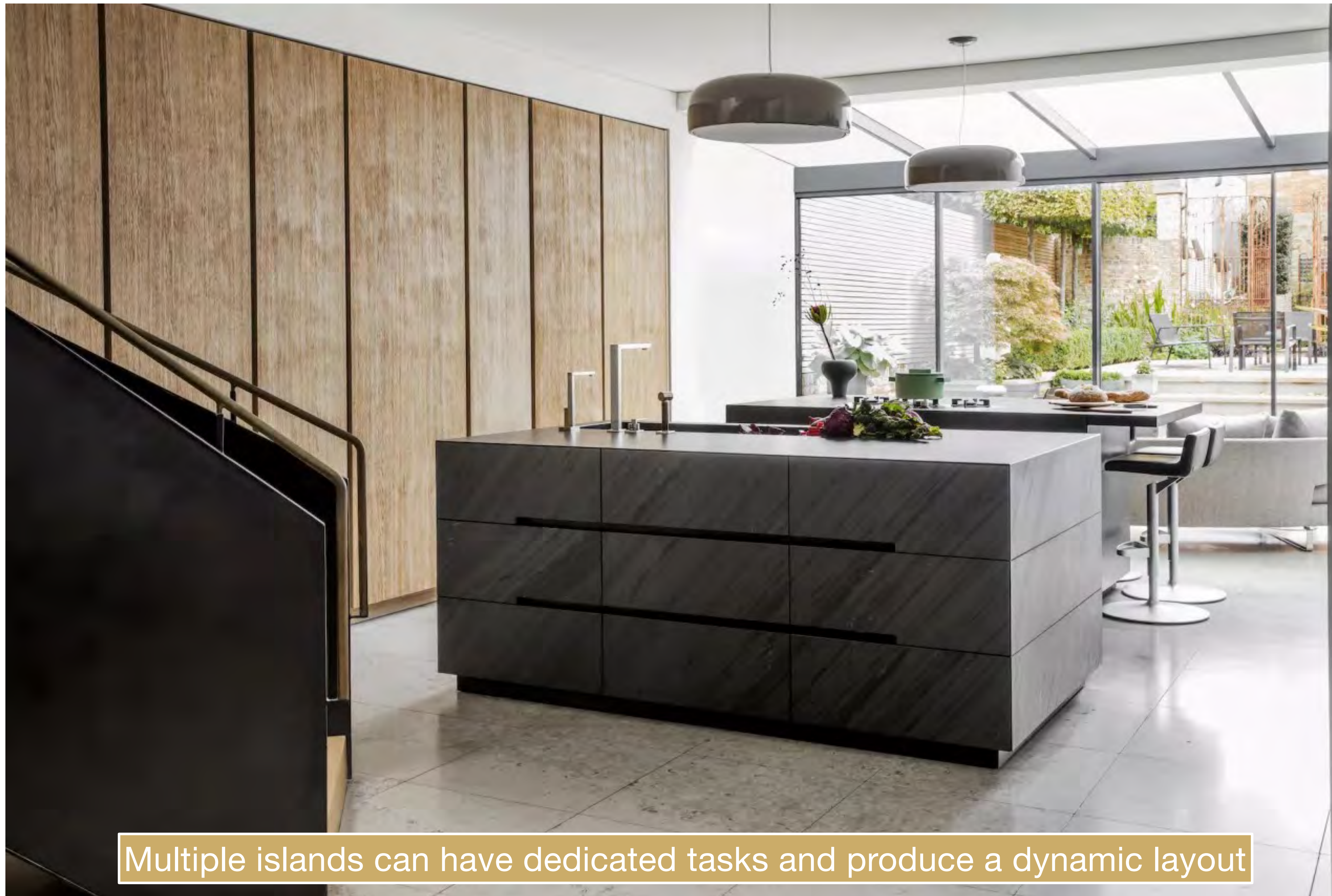
360cm x 120cm











Multiple islands can have dedicated tasks and produce a dynamic layout



# COLOUR AND TEXTURE

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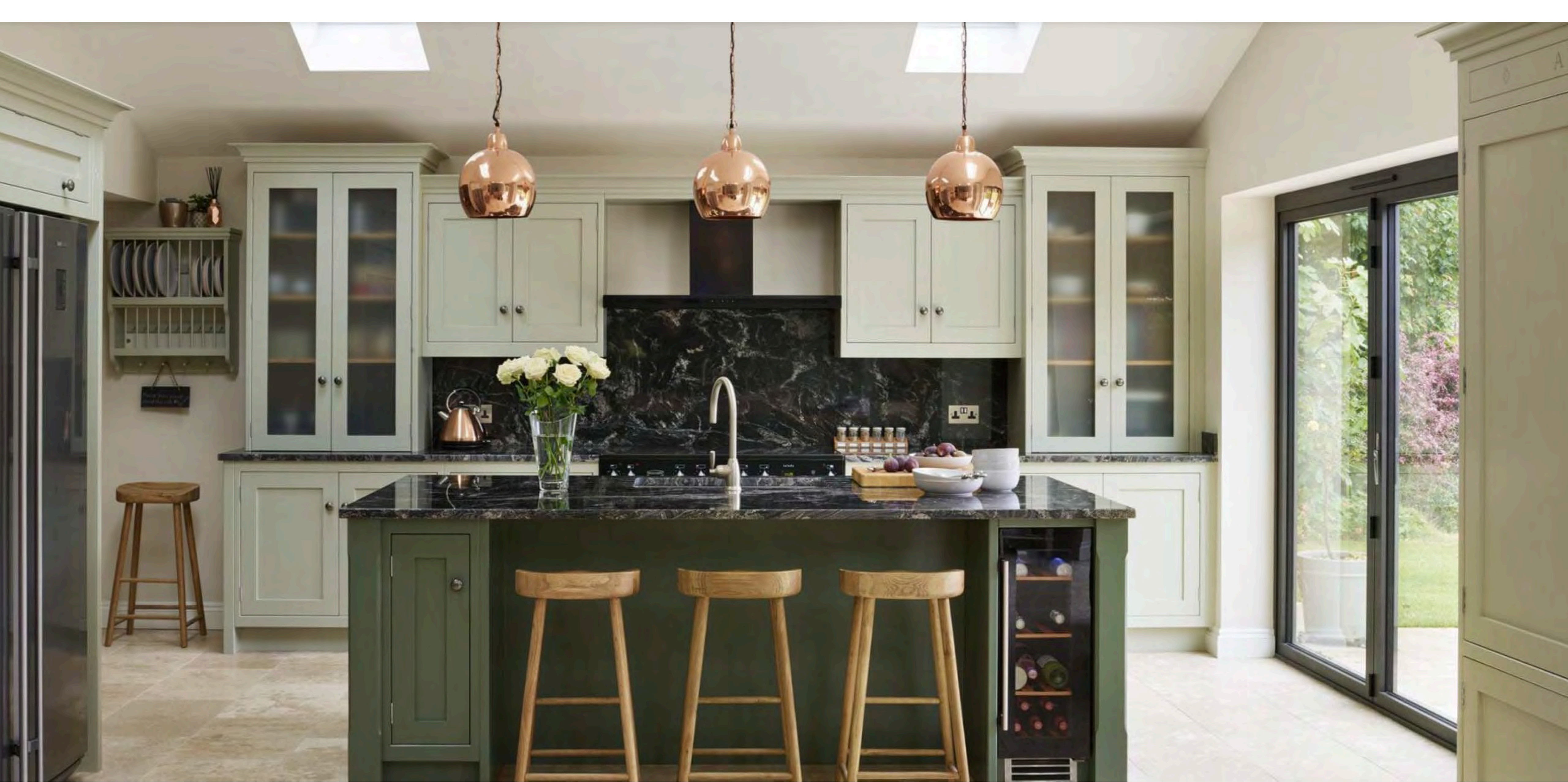


Use metallics, good lighting and polished, lighter surfaces to ensure a black/ dark kitchen comes to life









**Recessive and Dominant colours**







Use colour to draw the eye, extend space and balance contrasts



# COLOUR ZONING







Create a complete colour palette before committing to your kitchen project be sure it provides the right balance of colours and creates the 'vibe' and energy you want.

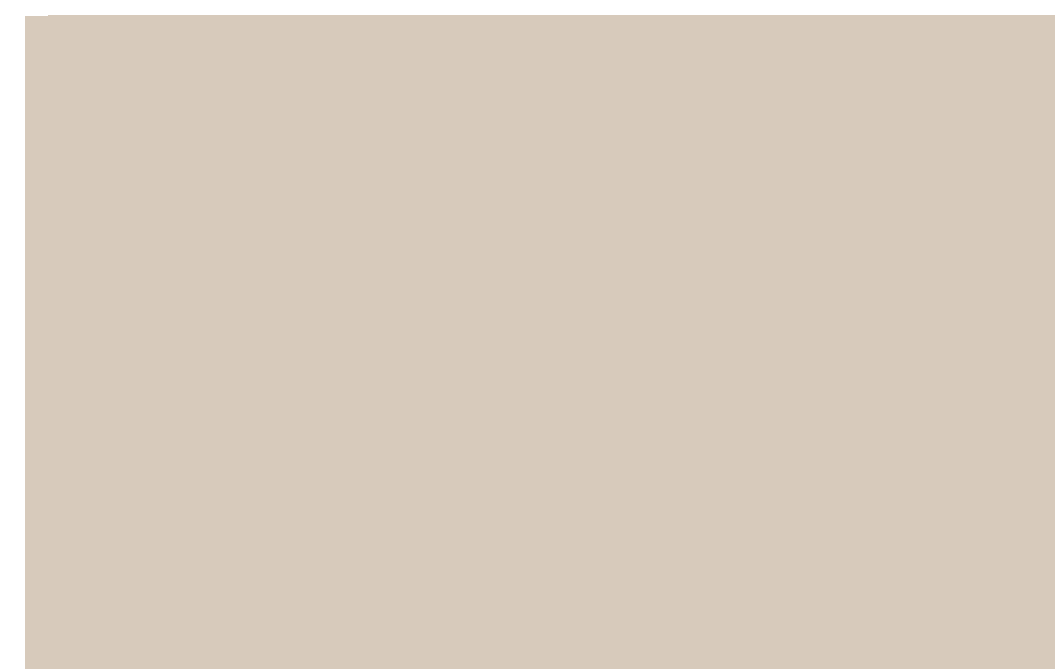
Do you need to adjust the colours? Re-balance?





















# SUSTAINABILITY

good choices  
without compromise







## SUSTAINABILITY CHECKLIST

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- Kitchen longevity
- Choose a timeless design
- Look for FSC certified & Greenguard for low chemical emissions
- Use reclaimed materials
- Choose a kitchen worktop with a high %age of recycled materials
- Buy a second-hand/ex-display kitchen.. and sell your old one
- Choose energy efficient appliances
- Choose low water usage taps and appliances
- Use energy efficient LED lighting





Use original, vintage pieces to add character to your kitchen and reduce environmental impact





This kitchen had been constructed using 75% recycled materials and the sits beautifully in the architectural space looking like its been there for years





Don't forget to research used kitchens/ ex-display to save a small fortune!





If you are looking for a new kitchen, we would be delighted to discuss with you to see if we would be a good fit.

Call us on 0208 087 3047 or email Julia on [Julia@KendellCo.Com](mailto:Julia@KendellCo.Com)

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