

Westwood Classic Design

Thinking of a new Kitchen -Where to Start?

Kitchen Design

Before you start thinking about door styles, lighting, worktops and appliances, take a moment to ask yourself a few questions. Think about how you use your kitchen and what space and storage needs you have. Do you entertain in the Kitchen? Do children use it for homework? Is the Kitchen a meeting place with friends for coffee? Do you like something particular about a friends kitchen that you would like to incorporate into your new design? etc...

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Golden Triangle

Much is said about the 'golden triangle' in kitchen design and there are many ways of achieving this. The main principle is to operate efficiently and effectively. To achieve the most used equipment and work areas should be grouped in a triangle.

The usual theory is that the cooker, sink and refrigerator should form the triangle. However, you should consider how you use the kitchen now and in the future, also if these are your most used items or if you need to add another item for example microwave oven or a dishwasher.

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Plumbing

The other main starting point is plumbing, whilst the plumbing can usually be moved this can be an expensive option so consider carefully the positioning of appliances in relation to particular drainage outlets. Your Westwood Classic Design Designer can advise if you need the plumbing moved to suit an agreed new layout.

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Electrics

Moving the electrics is usually less difficult than moving plumbing however you need to consider what additional sockets you need for items such as kettles, coffee makers, food processors etc. Remember it is easier and cheaper to add sockets now than adding them after the new kitchen is installed.

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Storage

Consider how much storage you need and if space is at a premium consider using pull out larder units, magic corners, hangers under the wall units for cooking spoons, ladles or mugs, or a suspended pot rack that makes use of ceiling space. Don't forget that the tops of wall units can be used as an extra storage space, though the items are less accessible and prone to dust.

Before you start the layout design answer a few questions:

- How far is it to get water to a saucepan on the hob?
- Will I have enough worktop space to prepare meals?
- Have I got the space to keep the herbs or olive oil near the cooker or is it on the other side of the kitchen?
- If you lucky enough to have help while cooking is there room for two cooks to work at the same time?
- Can you get to and load the dishwasher easily?
- Do I want a range cooker 'Aga' or a separate Oven and Hob?
- Do I need a separate preparation sink and a wash up sink?
- Do I need an eating area in the kitchen and do I use this for entertaining?

- Do I need to re-decorate the whole room or just Re-tile around the units?
- What style of work tops would you like Wood, Granite or Laminate or corian?
- Are you changing the appliances if so do you want integrated cooker, fridge dishwasher etc?
- What do I like and not like about my current kitchen?
- What don't I like about how it looks?
- Is my sink large enough?
- Do I have enough refrigerator and freezer space?
- Is there enough space for me to comfortably prepare meals and cook?
- Do I need more space in the kitchen for working on the computer, paying bills, and other tasks?
- Do I have enough electrical outlets?
- Can I adjust my cabinet shelves?
- Does the kitchen meet the special needs of family members?
- Is my kitchen easy to clean?
- Do I have enough light to work by?
- Would I like more seating options?
- What alterations would I ideally like to make to the existing layout, make a rough sketch of possibilities.
- What general style do I like—contemporary, traditional?
- What is the architectural style of my home? Do I want my new kitchen to reflect this style?
- What other activities will take place in my new kitchen?
- Do I plan to entertain frequently?
- Will young children or elderly family members use the kitchen?
- Does anyone have special needs?

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Lighting

The kitchen is the heart of the home and not simply a place for cooking; it's a place to work, relax, and spend time with the family. Or even a place to entertain friends in a relaxed atmosphere. Well thought out lighting will give the atmosphere you are looking for, bright lights for cooking and lower lighting for entertaining. Even if you only pop in to make a cuppa, you'll need the lighting to see what you're doing. Kitchen light should be similar to daylight so you can see when food is cooked

A central light gives a good general lighting, but you will be working in your own shadow and it will soon become uncomfortable. The light should come from above or to the side of where you're cooking. You also need task lighting at the sink, the cooker, the fridge and especially worktops.

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Some ideas on lighting

- Put small fluorescent lights underneath wall units. They give good levels of light over work surfaces.
- Paint the kitchen ceiling matt white and keep the walls above the units a pale colour.
- Choose a light coloured kitchen.
- If your sink is at the window, fit a light on a shelf above the window.
- Fit a track system with directional lights you can position over the work surface and the sink.
- Install strips against the wall above wall units - they'll throw light upwards to give an all-round glow, this works best with a white ceiling.
- Fit rows of down lighters into the ceiling - they emit light exactly where it is needed. Also, because they're recessed, they're shielded from grease and dirt. Don't worry about spacing them out evenly intervals or lining them up exactly - if you do, it can look like an airport runway. Concentrate on where you need the light to fall rather than their position on the ceiling.

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Next Steps

Now the exciting part, contact the Westwood Classic Design team who between them have 104 years experience in helping clients achieve their dream Kitchens, Bathrooms and Bedrooms.

Normal opening Hours

Monday to Friday
9:00am until 5:30pm

Saturday 10:00 until 4:00pm

Out of hours appointments available on request

Contact Us

If you have any questions, do not hesitate to contact us

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