



The Kitchen Design Guide

Kendall + Co
KITCHENS AND INTERIORS

Key Considerations

- Creating the Right Space
- 'Broken Plan' to Mitigate Open Plan Issues
- Activities and Storage in Large Areas
- Layouts
- Dream Islands
- Colour, Texture and Lighting
- Sustainability



Creating the Right 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





Open Plan or 'Broken Plan'

Creating zones, delineating areas, mitigating issues...

Noise/bad acoustics

Visual Clutter

Lack of Privacy

'Too open,' feeling of unease

How to fill central space







Part Walls with Shelving/ Media



Glazed Panels

Traditional or Contemporary

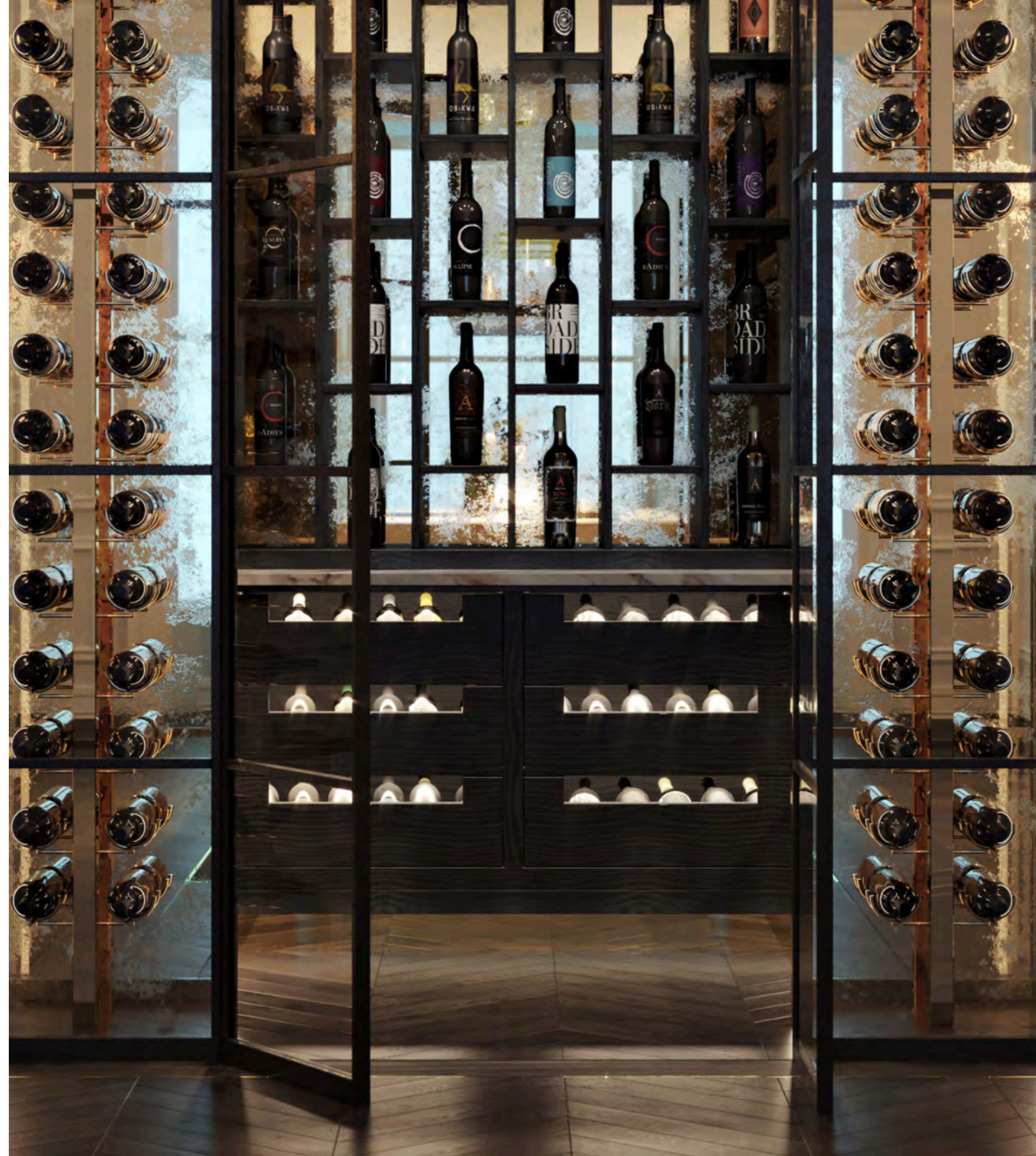


Sliding Doors | Open Shelving | Screening | Architectural Feature



Activities and Storage

More than just a place to cook



Temperature Controlled Room

Indulge your tastebuds



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...

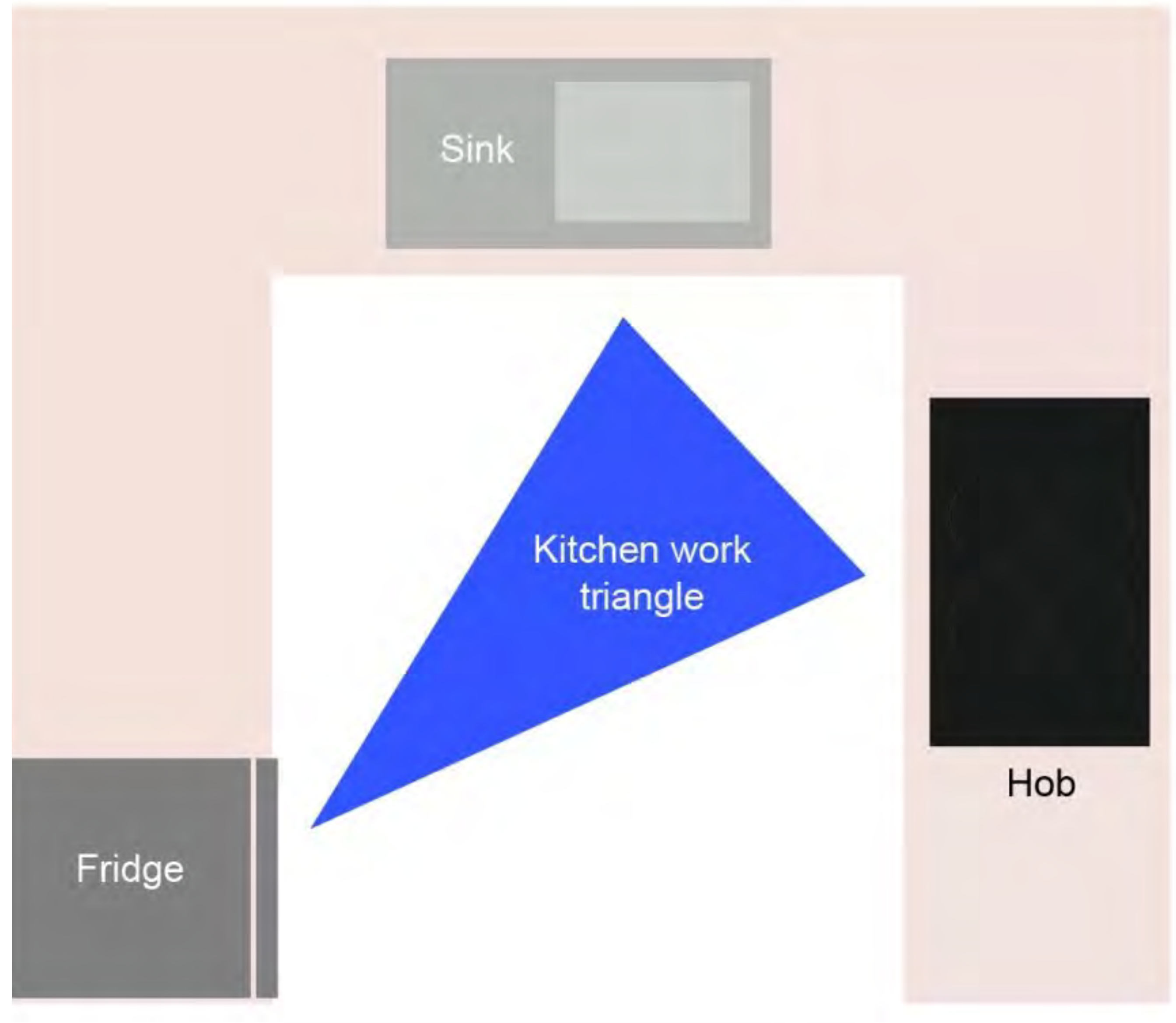
Should ensure...

- 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



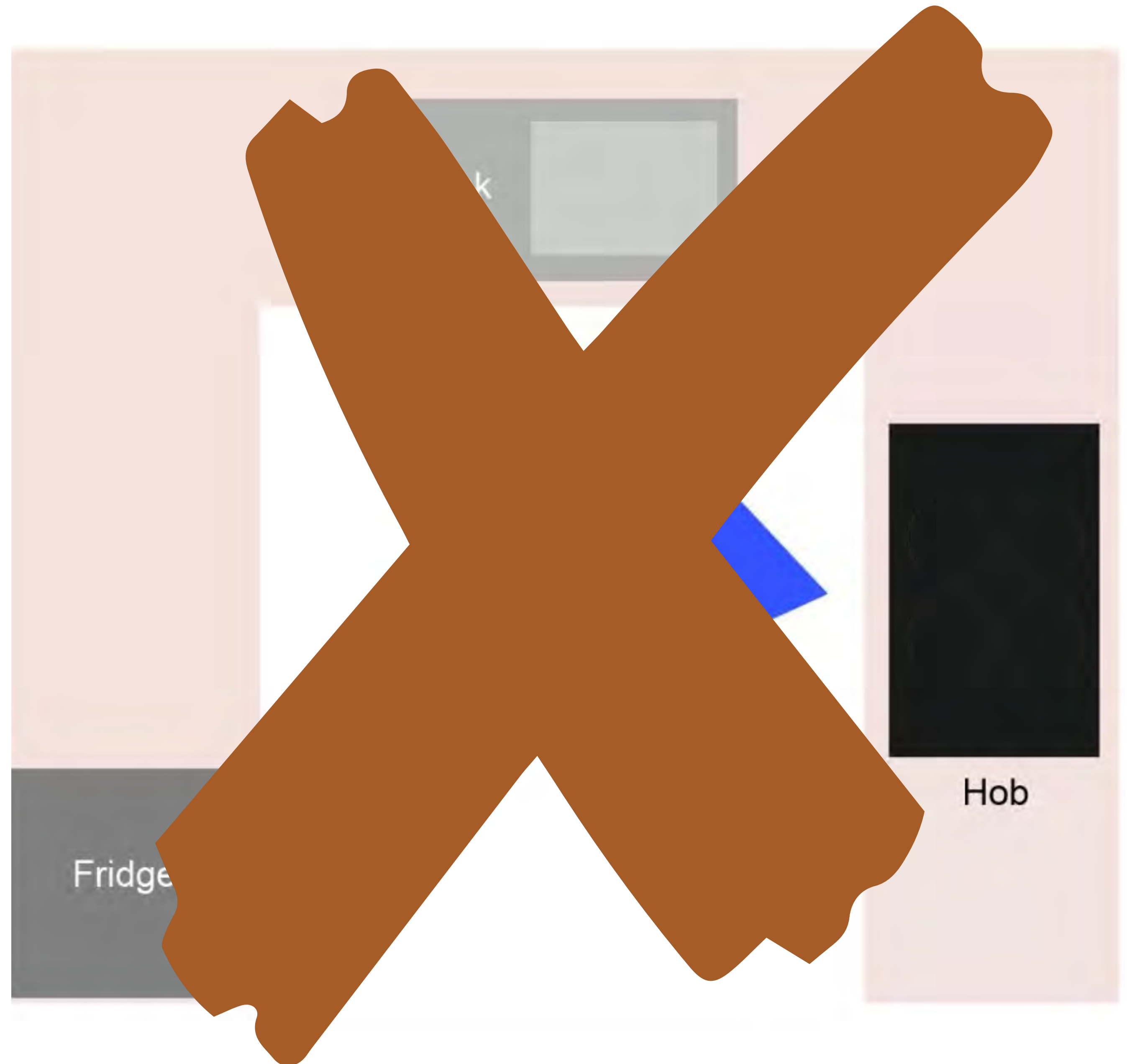
Layouts

A new approach



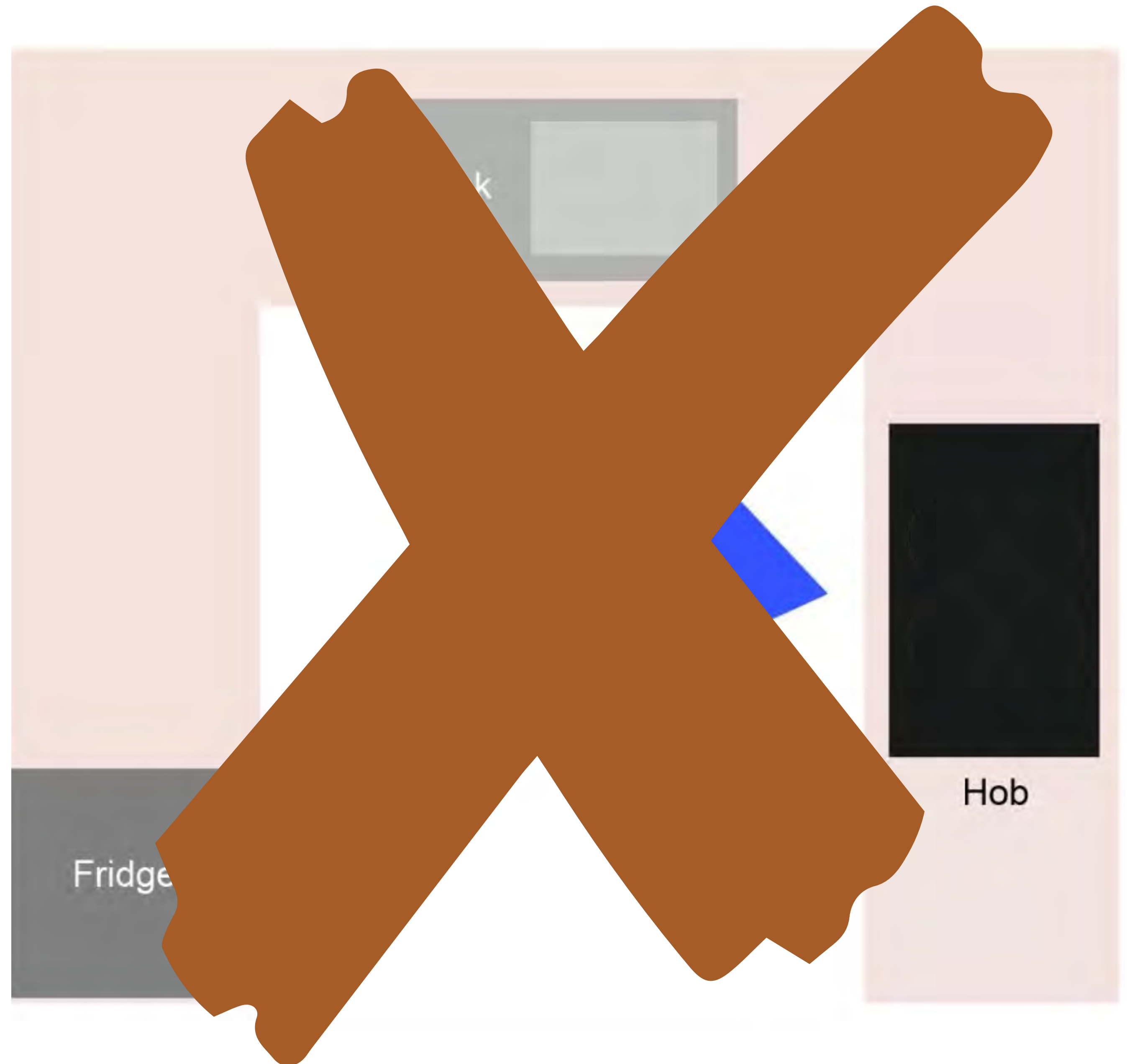
The Work Triangle

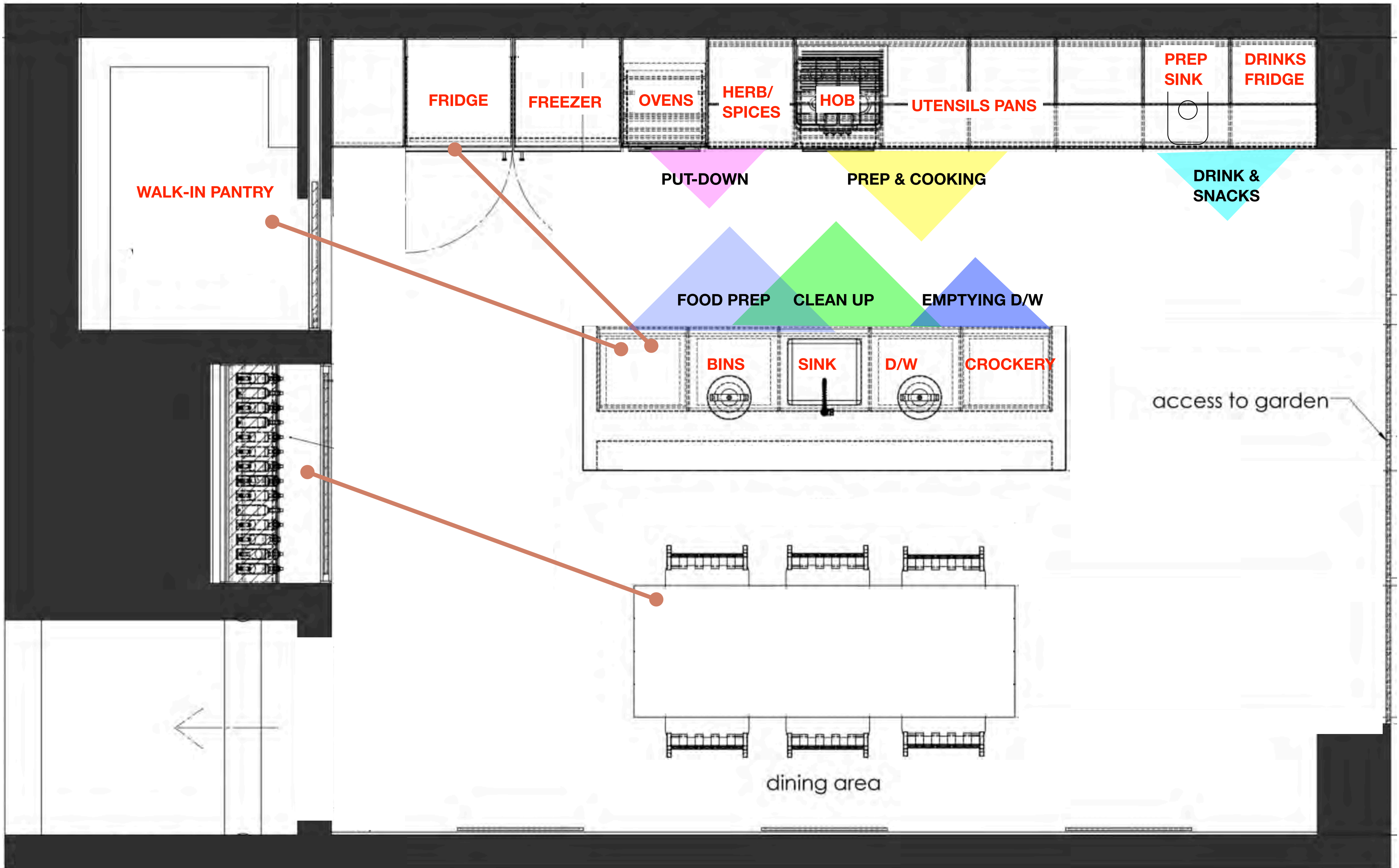
- Developed over 100 years ago
- Women no longer spending 10-12 hours a day on the kitchen
- We have many time-saving appliances
- How we spend our time has changed
- How we socialise at home has changed
- Kitchens in the UK are significantly larger



New Approach

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





WALK-IN PANTRY

FRIDGE

FREEZER

OVENS

HERB/
SPICES

HOB

UTENSILS PANS

PREP
SINK

DRINKS
FRIDGE

PUT-DOWN

PREP & COOKING

DRINK &
SNACKS

FOOD PREP

CLEAN UP

EMPTYING D/W

BINS

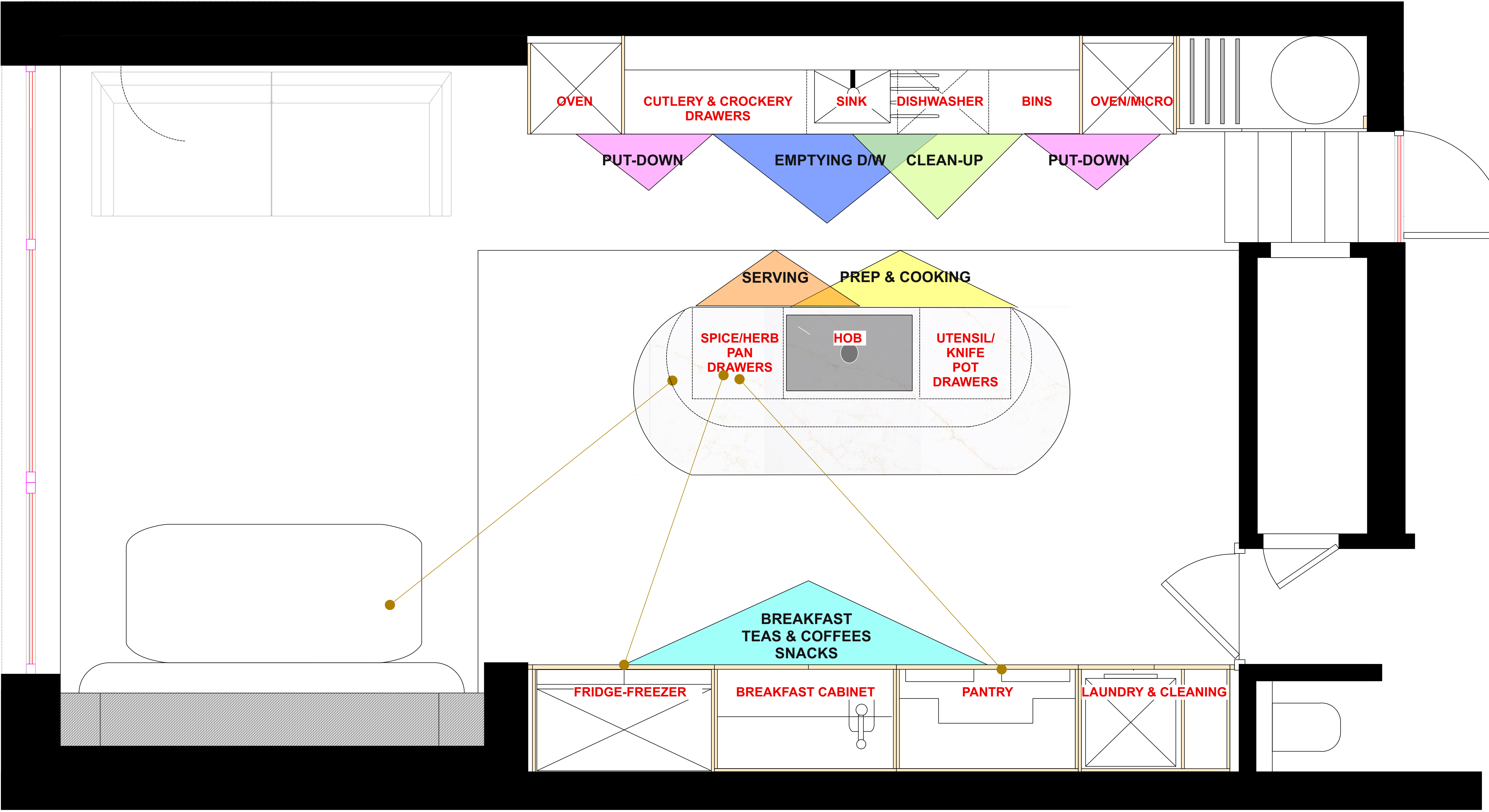
SINK

D/W

CROCKERY

access to garden

dining area



Dream Islands

The heart of the home





Downdraft Vented Hobs









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 minimum **3400mm**
- If considering bar stools, add another 500mm to allow for thoroughfare behind











Colour, Texture and Lighting

Bring the design to life





Colour Zoning

Use colour, pattern and/or light 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

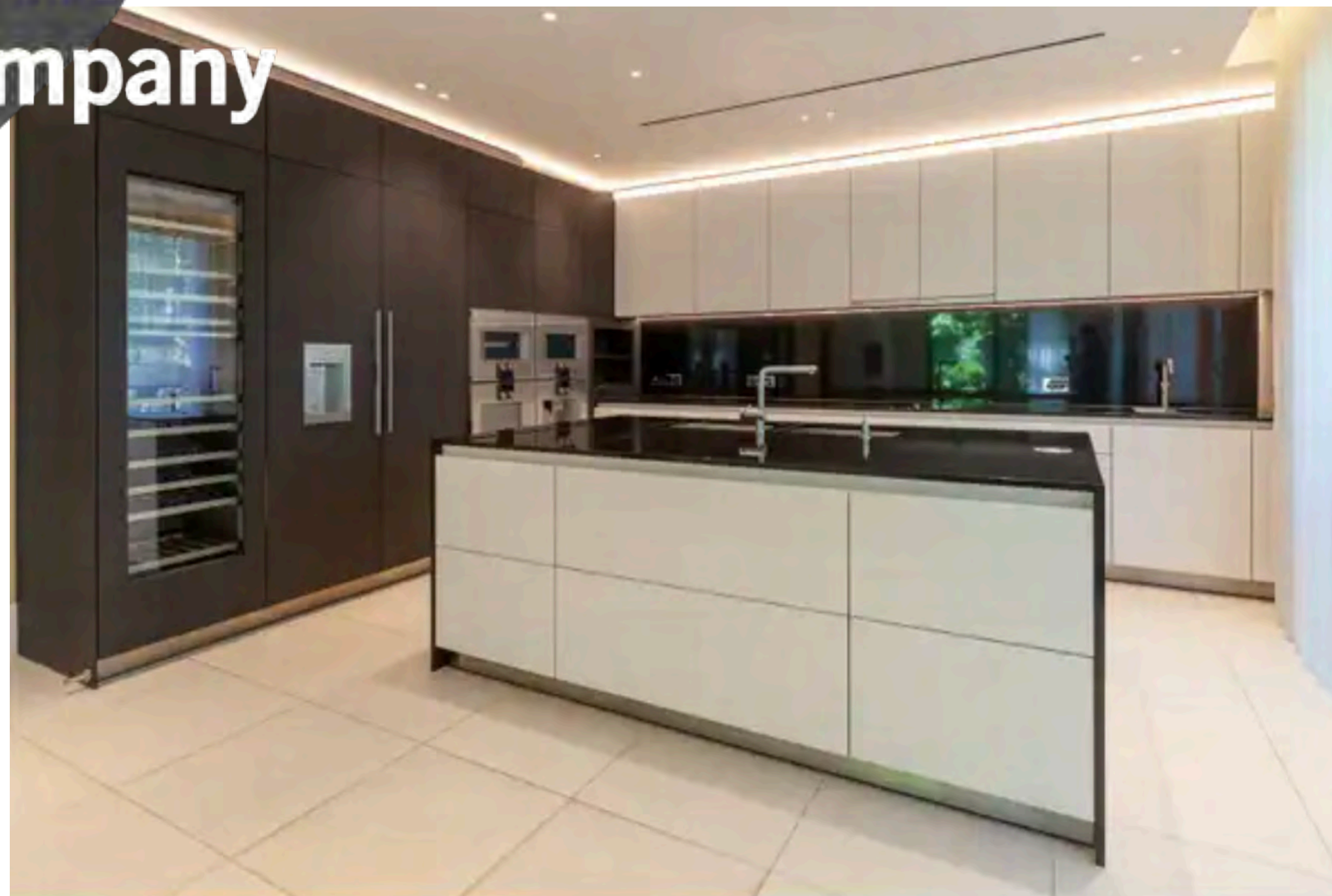
- Kitchen longevity - buy once, timeless design
- Use reclaimed materials where appropriate and a high %age of recycled materials. Circular product
- Ensure you know where everything is sourced from and ask questions (FSC certification)
- Choose most energy efficient and water saving appliances
- Use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



Did you know?...

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

The
Used Kitchen
Company



love^MMY KITCHEN

USED KITCHEN
HUB

Ex-Display.co.uk

Rehome



Genuine Mark Wilkinson Kitchen



Genuine Mark Wilkinson Kitchen

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



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