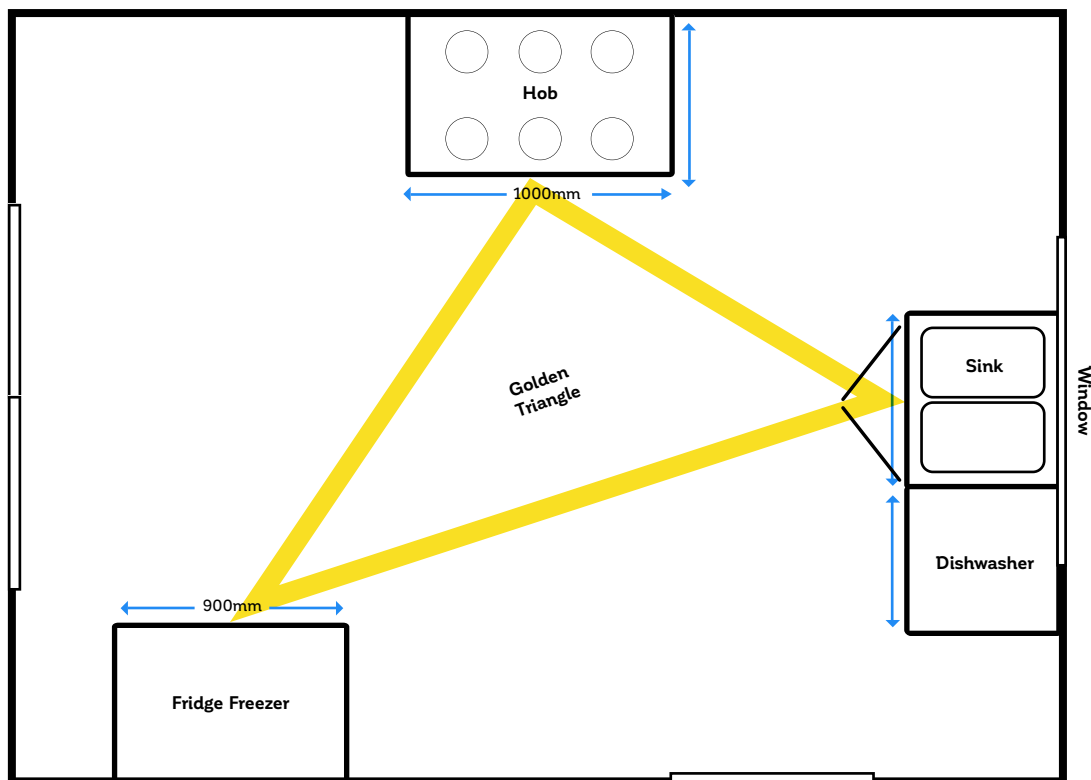


Design principles to consider when planning your kitchen layout

1

Appliances

Start by thinking about the **appliances you will be installing**, whether **freestanding or fitted**, and **where the services are to connect them to**. Consider also the **position of the sink** in relation to the appliances, and whether you want to look out of a window whilst standing at the sink.

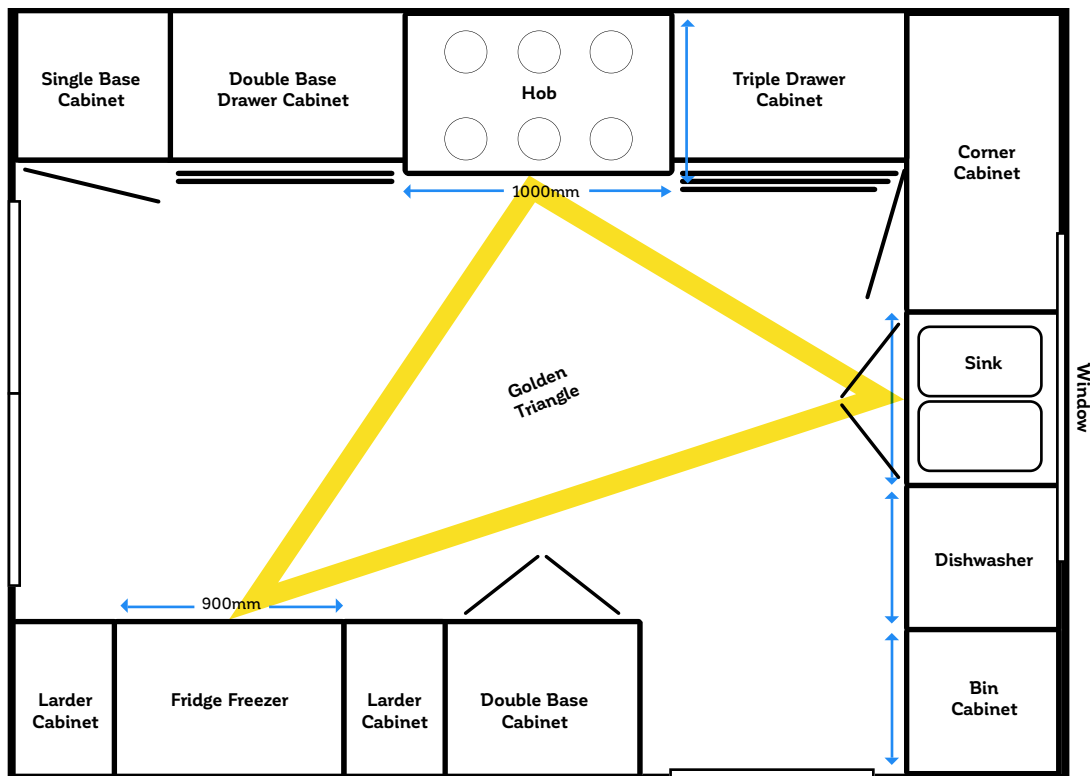


Think about the **relationship of your cooker, fridge and sink to each other**. This will create a “**golden triangle**” - an **imaginary triangle of space between your main appliances and sink**. It’s important that this triangle is not too large as this will be the route you will be using most often. **Mark the positions and sizes of your appliances and sink on the plan.**

Base Cabinets

Work out what you require from your base cabinets, and where you should put them.

Would you like deep drawer space for pots and pans near your cooker, and maybe a wine rack close to the fridge? Would a full height double larder cabinet provide most of your dry goods storage?



Consider **how to maximise the use of space in the corners with corner cabinets**, or the use of an open base cabinet to store crockery close to a dining area.

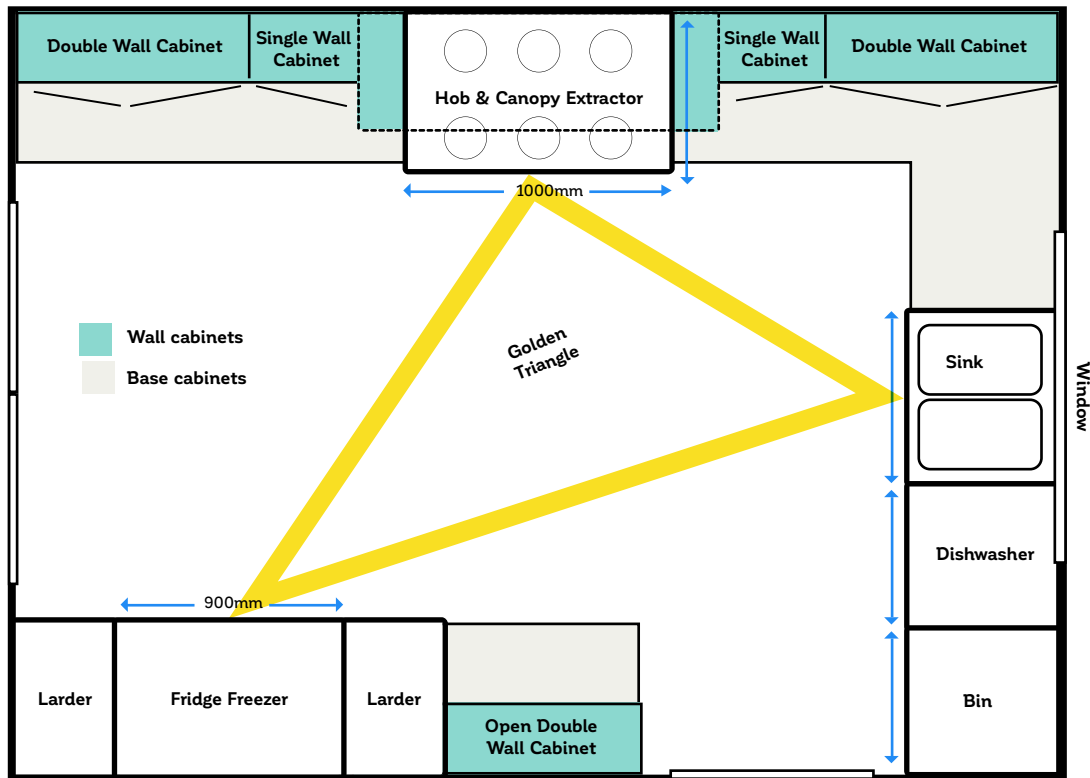
Allow for a “scribe” or small infill panel on the end of each base cabinet run where it adjoins another wall. This helps when fitting square and plumb furniture to plaster, which often won't be. Or fit an end panel to a run of base cabinets with an exposed end. Mark the positions and sizes of the base cabinets on the plan, and don't forget to calculate how much plinth you'll need.

As a general rule of thumb, **allowing a 70mm void behind the base cabinets** will give you plenty of space for pipes etc. Our base cabinets are 560mm deep, so when fitted under a 650mm worktop with a 20mm overhang, there is a 70mm void behind.

Wall Cabinets

Having planned the base cabinets, next, move onto the wall cabinets, using the same principles.

Think about **what sort of extraction you'll need for a cooker or hob**, and if you **can make this a central design feature** to break up a long run of wall cabinets.



Consider **what cornice profile would suit the look you are trying to achieve** and how this would look next to other internal joinery mouldings. Wall cabinets are generally set 600mm above the worktop height.

Once again, **allow for a "scribe" on the end of each wall cabinet run** if required, or set the wall cabinets away from any end walls to give a more open design.

4

Islands

Islands can offer an additional food preparation or casual dining area, and can be planned using the Island components from the online shop.

Start by **selecting the base cabinets** for your island, then you'll probably need some **end panels**, and you may wish to consider **corner posts** to complete the look. **Pot holder cabinets can add both character and practical storage** to the end of an island.

An open side and worktop overhang, supported by corner posts and end panels, can offer space for seating or stools for casual dining.



Pot holder cabinets can add both character and practical storage to the end of an island. An open side and worktop overhang, supported by corner posts and end panels, can offer space for seating or stools for casual dining.

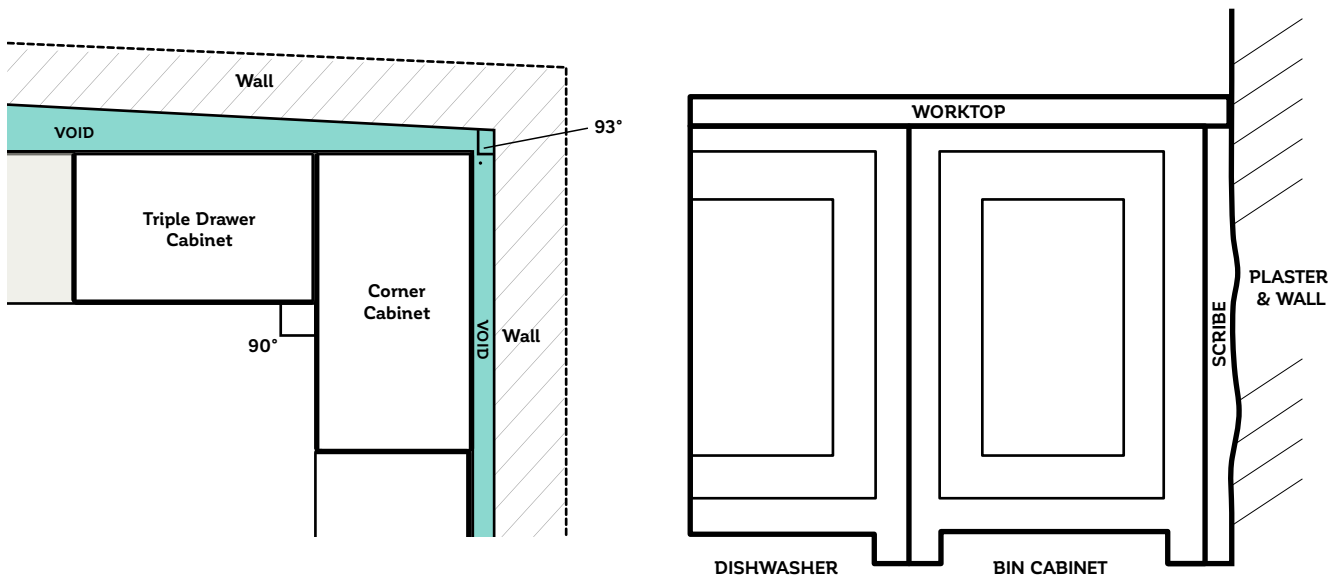
5

Squaring up

Rooms are sometimes out of square,
Lewis&Hill furniture isn't.

Plaster is very rarely completely flat. Don't be worried if your original plan measurements indicate an out of square room.

Remember you'll have a 70mm void behind each base cabinet, which can be used to "square up" your layout when installing, and the use of scribes on the end of a run creates a good fit to an adjoining wall.

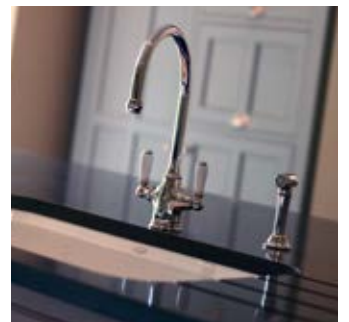


6

Hardware

Consider what hardware you'll need, such as **how many handles** and in **what finish?**

Should these **match the tap finish?**



Lighting

Finally think about your **lighting**, which can be added to your plan once you have your kitchen layout finalized.

