



# Kitchen Remodel



The questions you need to ask  
before starting a kitchen remodel



Remodelling or refreshing your kitchen is a big investment that you want to get right. Designing a space that flows and is functional, comfortable and attractive can add value to your home. Kitchens really are the heart of the home, but everyone uses them differently.

There are so many things to think about and you want to get them right so that you love your kitchen for years to come. Avoiding mistakes starts right at the beginning with the initial brainstorm for what you want from your kitchen.

To help you with the key elements of your kitchen design I've outlined some basic planning guidelines, including must-know measurements and handy checklists to get you started.

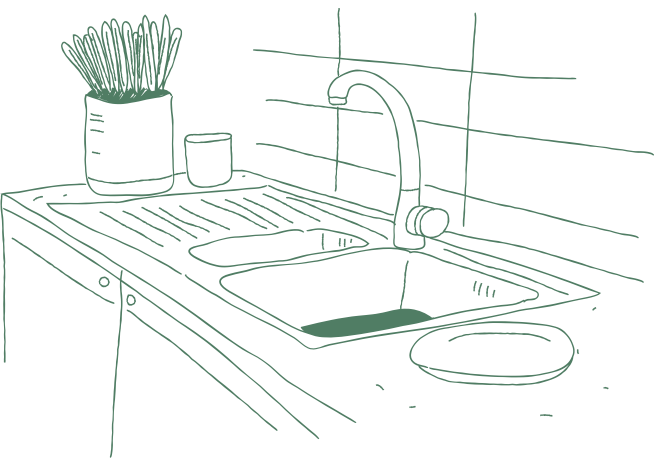


# Questions

Use the questions below as your starting point when planning your new kitchen. It will help you identify the things you want and things you currently find challenging so that you can design the perfect space for yourself. While it's tempting to design a kitchen based on appearance, functionality should come first.

## Initial questions to ask yourself:

- What do I like and not like about how my current kitchen works?
- What's on the wish list of everyone who uses the kitchen?
- Can I keep any of my existing appliances? Do I want to?
- Do I need new flooring, or can I keep or refinish the existing floor?
- Do I need new cabinets, or can I replace or refinish the existing cabinets?
- Do I need more space in the kitchen for working on the computer?
- Do I need more storage space?
- Can I get extra room by organizing the current space better?
- Do I need to change the kitchen layout?
- Can I change the layout within the existing kitchen footprint?
- Do I need to add space from another room in the house or through an addition?



# Questions

## Continued...

- What kind of storage space do I need, and what am I storing? (dry goods, paper products, pet food, dishes, flatware, cookware, bakeware, glassware, recycling, china, table linens, small appliances, and bottled or canned beverages).
- Do I have enough refrigerator and freezer space?
- Do I shop daily? Weekly? Monthly? Do I buy in bulk? Would I shop differently if my kitchen were different?
- Do I have enough electrical outlets for small appliances (toaster, coffeemaker, blender, mixer, etc.) and electronics (cell phone, TV, etc.)
- Do I have enough light to work by?
- How many people use the kitchen regularly? How old are they? Does anyone have any special needs?
- What non-food-related activities will take place in my new kitchen?

Ensure that your kitchen layout makes the most of natural light by positioning windows in key areas. A layout that directs light towards workspaces (like sinks or prep counters) can make the space more pleasant and efficient.

Ventilation is also key in the kitchen, so make sure your layout accommodates proper venting, especially near the stove. An island with a cooker hob, for example, will need an overhead vent to keep the space fresh.



# Checklist

Use this checklist to work out how you use your kitchen and what is important to you in your new design. This will help you understand what you prioritise in the new space.

## Function & Storage

- ☐ Counter prep space
- ☐ Bin space
- ☐ Wall cabinets
- ☐ Larder cabinets
- ☐ Base cabinets
- ☐ Drawers
- ☐ Sink single, double with drainer
- ☐ Splash back
- ☐ Tiles

## Kitchen Activities

- ☐ Light cooking (fast meals, easy prep)
- ☐ Entertaining (serving outside the kitchen)
- ☐ Room for eating in the kitchen
- ☐ Gourmet cooking
- ☐ Baking
- ☐ Entertainment style-formal or informal Office/computer work
- ☐ Homework
- ☐ Games
- ☐ TV viewing (in kitchen or from kitchen )
- ☐ Laundry: machine-wash, drying area
- ☐ Listening to music
- ☐ Displaying collections
- ☐ Growing herbs/plants



# Checklist

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## Dining Activities

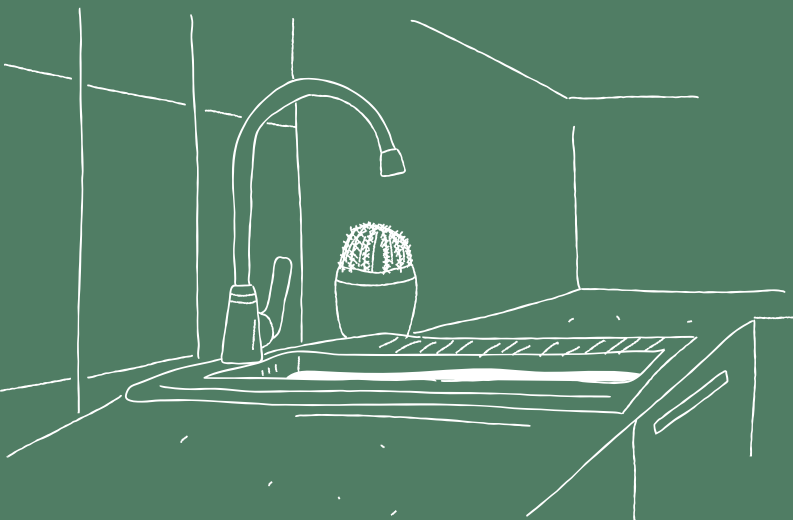
- ☐ Informal dining for fewer than six
- ☐ Informal dining for six or more
- ☐ Formal dining
- ☐ Built-in booth or banquette

## Style Detail

- ☐ Traditional
- ☐ Farmhouse
- ☐ Minimalist
- ☐ Scandi
- ☐ Modern
- ☐ Vintage eclectic/retro

## Style Detail

- ☐ Cabinet style: traditional , shaker, slab
- ☐ Cabinet handles/handle less
- ☐ Range or oven
- ☐ Induction/Gas/Electric
- ☐ Hood: undercabinet/ chimney/ downdraft/ island
- ☐ Fridge: Countertop/ under counter/ built in /Freestanding
- ☐ Tap: single hole/ double mount/ wall mount / Pull out
- ☐ Countertop material: stone/ granite/ wood /concrete/ glass/ stainless steel / composite
- ☐ Flooring: Bamboo/ cork / laminate/ lino/ stone/ tile/ vinyl/ wood



# Wish list

Use this checklist to work out what you would like to have / must have in your new kitchen . This is your wish list starting point and you can then narrow down the final list according to budget where necessary. Once you have this list you can work out how much storage and counter space you will need.

## Cabinet & Storage

- ☐ Spice storage
- ☐ Wine rack
- ☐ Small appliances
- ☐ Bookshelf for cookbooks
- ☐ Pans/sieves
- ☐ Breadbox
- ☐ Cutlery dividers
- ☐ Pull-out bins for rubbish/recycling
- ☐ Tray dividers
- ☐ Table linen
- ☐ Adjustable shelving
- ☐ Breakfast cabinet
- ☐ Pull-up mixer shelf

## Electrics & Plumbing

- ☐ Number of electrical outlets
- ☐ Recessed lighting
- ☐ Pendant lighting
- ☐ Wall lighting or task lighting
- ☐ Ceiling fan
- ☐ Undercabinet lighting
- ☐ Floor lighting
- ☐ Charging station (for tech)
- ☐ Prep or bar sink
- ☐ Water filter/dispenser in fridge
- ☐ Filter tap



# Wish list

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## Appliances

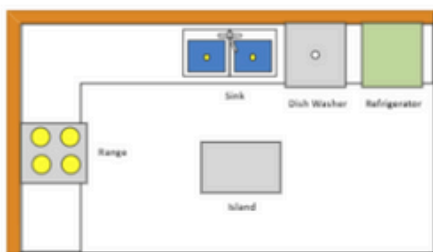
- ☐ Range
- ☐ Wall oven(s)
- ☐ Cooktop
- ☐ Vent hood (chimney/island)
- ☐ Microwave
- ☐ Coffee & espresso maker
- ☐ Refrigerator
- ☐ Freezer
- ☐ Dishwasher
- ☐ Rubbish disposal
- ☐ Vacuum & Mop
- ☐ Clothes washer and dryer
- ☐ Warming drawer
- ☐ Wine chiller
- ☐ Ice maker
- ☐ Second refrigerator or freezer
- ☐ Blender
- ☐ Bread machine
- ☐ Juicer
- ☐ Toaster
- ☐ Grill
- ☐ Air fryer
- ☐ Stand mixer
- ☐ Pasta machine
- ☐ Slow cooker



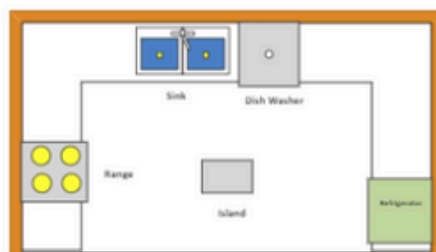


# Layout options

Kitchen layouts will help you maximize your kitchen space and create storage for all your needs. Using the best suited kitchen layout will give your home an aesthetic appeal and complete all the practical requirements you need. Choose your kitchen layout keeping in mind the dimensions of your kitchen.



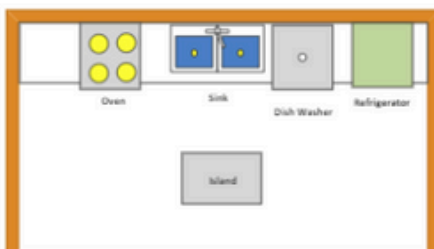
**L-Shaped Kitchen**



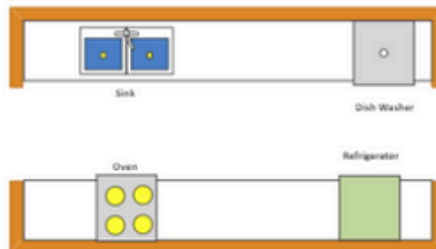
**U-Shaped Kitchen**



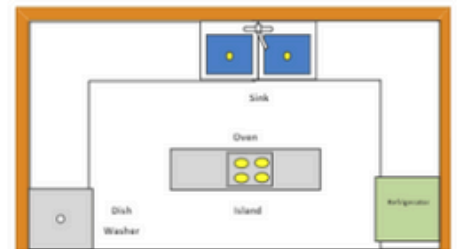
**G-Shaped Kitchen**



**Single Wall Kitchen**



**Galley Kitchen**



**Kitchen Island**

The size and shape of your kitchen will often dictate the most practical layout. For instance, a large, open-plan kitchen may suit an island or U-shape layout, while a narrow kitchen might be better suited to a galley or L-shaped design. Consider how you move through the space. You'll want easy access between key areas like the sink, cooker, and refrigerator — known as the "kitchen work triangle" — to maximize efficiency.



# Layout options

## Continued...

### Understand the Different Layouts:

- L-Shaped Layout: Ideal for medium-sized kitchens, this layout uses two adjoining walls to create an open and efficient working area. It offers more counter space and works well in homes with open-plan living areas.
- U-Shaped Layout: Perfect for larger spaces, the U-shape layout provides ample storage and worktop areas on three sides. It's great for those who love to cook, as it allows multiple people to use the kitchen at the same time.
- G-Shaped Layout: Similar to an island, but one side is connected to the main counter or wall. This is great for homes with limited space, offering extra work and seating areas without the need for a completely separate island.
- Single Wall and Galley Layout: Best for smaller, narrow kitchens. It involves two parallel walls with a walkway between them. This layout maximizes the use of space but can feel cramped in smaller areas.
- Island Layout: Popular in open-plan designs, an island layout adds extra workspace, seating, and storage. It can serve as a focal point for the kitchen, providing an informal dining area and social hub.



# Rule of Thumb

The dimensions of all the pieces in your kitchen are important to get right to make the best use of your space. Use the below measurements as a guide. You could try marking it out in your space with chalk or masking tape to see how it feels to you.

## Unit sizing

- Wall mounted units are usually 30 cm deep.
- Drawer units are usually offered in a variety of widths.
- Larder units are usually 30 cm wide and appliance units 60 cm wide.
- The same applies to taller storage units.
- Kitchen cabinets are usually 60 cm deep and have widths that are multiples of 10 cm or 15 cm.
- Clearance: most unit doors open up to a maximum of 60 cm. Dishwashers doors usually open by 60 cm and oven doors usually about 50 cm.
- Ensure that there is at least 40 cm clearance between the worktop and wall mounted cupboards.
- If you have a room less than 180 cm wide you cannot comfortably use standard 60 cm deep units. Some manufacturers offer 50 cm deep units but they may be difficult to combine with appliances.
- The standard height for benchtops is 90cm which includes your kickboard. A kickboard height is 15cm but can range between 10cm-20cm.
- This all depends on how tall you are and the benchtop height could range from 85cm-100cm.
- Countertop thicknesses range from 2cm thickness as standard. up to 4cm.



# Rule of Thumb

**continued...**

## Spacing

- Ensure at least 120 cm clearance between runs of kitchen units. 152cm is too wide in most cases. However, if it is a U-shaped kitchen, you could get away with up to 244 cm.
- If more than one person is working in the kitchen allow 120cm and if two people then it should ideally be 140 cm or more.
- The standard depth of an island bench is 120cm, which will still give you enough room to have stools on the other side. The optimal depth for leg room is around 30cm.
- Consider where your existing utility connections (plumbing, gas, and electricity) are located and how they will work with your planned kitchen layout. Moving these can add cost, so it's ideal to plan the layout around them if possible.
- The position of major appliances, such as the refrigerator, oven, and dishwasher, need to be placed within easy reach and that the layout supports that. The kitchen "work triangle" refers to the distance between the sink, stove, and refrigerator. Ideally, the sum of all three sides should be between 360 cm and 660 cm to create a comfortable, efficient workspace.



# Lighting

Alongside your kitchen layouts planning and working out the positioning of your lighting and electrical needs early on will also help save money and frustration later on.

## Task Lighting

Task lighting is essential for areas where you'll be doing most of the work, such as:

- **Work Surfaces:** Install under-cabinet lighting to brighten countertops where food prep occurs. LED strip lights are a popular, energy-efficient choice.
- **Cooktop:** Ensure there's proper lighting above the stove, either through an integrated range hood light or a dedicated pendant light.
- **Sink Area:** A well-lit sink is key for washing and cleaning. Consider spotlights or under-cabinet lighting directed at the sink.

## Ambient Lighting

- General or ambient lighting ensures overall illumination:
- **Ceiling Lights:** Recessed downlights (spotlights) are common for kitchens, providing even, broad lighting across the space.
- **Pendants:** If you have a kitchen island or dining area, pendant lights are a great option. Hang them at a height of about 75-90 cm above the countertop.
- **Dimmers:** Consider adding dimmer switches to adjust the lighting levels depending on the time of day or mood.



# Lighting

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## Accent Lighting

- Accent lighting adds a touch of style and highlights specific features:
- Cabinet Interiors: LED strips inside glass-front cabinets highlight dishware or decorative items.
- Plinth Lighting: LED lights under lower cabinets or along the floor can create a floating effect, adding depth to the space.
- Backsplash Lighting: If you have a feature wall or backsplash, consider using accent lights to highlight its texture or design.



# Electrics

Imagine being in your new space, with your new layout and think about your kitchen zones. Where is your coffee making area? What about food prep and juicers? Where do you think you will plug appliances in? Mark these on a rough layout to discuss with your electrician to understand costs and check regulations.

## Sockets

- Countertop sockets: Ensure that you have enough electrical sockets along your countertops for small appliances. The UK standard typically requires at least one socket every 90cm, with more in areas where you use toasters, kettles, etc.
- Island sockets: If you have a kitchen island, make sure to include sockets here for appliances or phone charging.
- Pop-up or Hidden Sockets: Consider hidden sockets that retract into the countertop or are built into drawers for a sleek, clutter-free appearance.

## Power/Circuits

- Large appliances like ovens, dishwashers, and refrigerators need dedicated circuits due to their power demands. Consult an electrician to ensure your circuits can handle the load.
- The range hood or extractor fan will need a power outlet, usually installed directly behind or above the appliance. Ensure the correct power supply and that it's vented properly to remove cooking fumes.
- If you're installing underfloor heating, ensure that it's included in the electrical plan, along with a dedicated thermostat to control temperature settings.

# Electrics

- **Smart Switches and Lights:** Smart lighting systems allow you to control brightness, colour, and schedules via an app or voice control. This is great for setting different moods or ensuring energy efficiency.
- **Motion Sensors:** Install motion sensors in pantries, utility rooms, or under cabinets for convenience and energy savings.
- **Adhere to local building regulations,** especially in terms of socket placement and the number of outlets needed. In the UK, electrical work in kitchens is classed as "notifiable," meaning it may need to be carried out or certified by a registered electrician under Part P of the building regulations.





# Your Notes

Everyone has personal preferences for what works best, so consider this Kitchen remodel pack as a guide and not a rulebook.

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