



HOMEIDEAS.CO.NZ

KITCHEN

IDEAS GUIDE

WHAT YOU NEED TO KNOW

PLAN. PLAN. PLAN.

Function is the most important consideration when designing a kitchen. You will spend a lot of time in the kitchen so you want to make sure that it suits your needs and your lifestyle.

So sit down, read through these tips and then start working on your kitchen plan.

The background is a detailed architectural floor plan in a light gray color. It shows various rooms, corridors, and furniture layouts. Key elements include a circular table with chairs in the top left, a toilet in the bottom center, and several rectangular rooms. Dimensions like '8'0"', '10'0"', and 'D/W' are visible. Labels such as 'F', 'ST', 'CP', and 'EP' are scattered throughout the plan. The overall style is technical and professional.

WHICH LAYOUTS ARE

REALISTIC

IN THE SPACE YOU ARE
WORKING WITH?

HOW DO YOU PLAN ON USING THE SPACE?

SOLO COOK?

You may find the U-Shape
to be ideal as it puts
everything within reach.

FAMILY TIME?

If you have children you may
consider an island so that the kids
can perch there for breakfast.



FOLLOW THE FOOD

BY FOLLOWING THE TRAIL OF THE FOOD YOUR LAYOUT SHOULD START TO BECOME CLEARER. IT MAY SOUND COMPLICATED, BUT JUST START SKETCHING AND IT WILL ALL FALL INTO PLACE.

FOLLOW THE FOOD

GROCERIES

You will need some open bench space to dump the bags on, ideally near the pantry and fridge.

PREP

When preparing the food you will want clear bench space near your knives, chopping boards and ideally your bins.

COOKING

When cooking you will want your utensils right next to the oven and stove-top for quick access.

SERVING

Serving should be the easy part and you will want some space near the dining area plus your plates and cutlery nearby.

CLEANING

This is often overlooked. You will want to group your sink (for rinsing) next to your bins (for scraping) and also your dishwasher.



RETAIN THE STYLE

Your kitchen should follow the style of the rest of your home. If your house is homely and warm then a farmhouse kitchen would be much more fitting than a clean, clinical, all-white kitchen.

THE KEY IS TO MAKE THE
DETAILING UNOBTRUSIVE AND IN-
KEEPING WITH THE
SURROUNDINGS. YOU MAY LOVE
PLASTER DETAILING BUT IN MANY
MODERN KITCHENS IT WOULD
LOOK OUT OF PLACE.

SEAMLESS FLOW

THROUGHOUT THE HOME WILL
NOT ONLY INCREASE THE
BEAUTY BUT ALSO ADD TO THE
SPACIOUSNESS OF THE HOUSE.



COLOUR POPS

ALL-WHITE KITCHENS ARE EXTREMELY POPULAR AT THE MOMENT BUT IN REALITY THEY CAN EASILY FEEL COLD AND CLINICAL.

AVOID THAT LOOK BY ADDING POPS OF COLOUR. YOU CAN GO SUBTLE OR BOLD AND IT'S A GREAT CHANCE TO EXPRESS YOUR PERSONALITY.



CREATE MORE **STORAGE**

It is very easy to underestimate the amount of storage you will require. You may think that you only have a small amount of items to store however within a year you will find that you have acquired more and more.

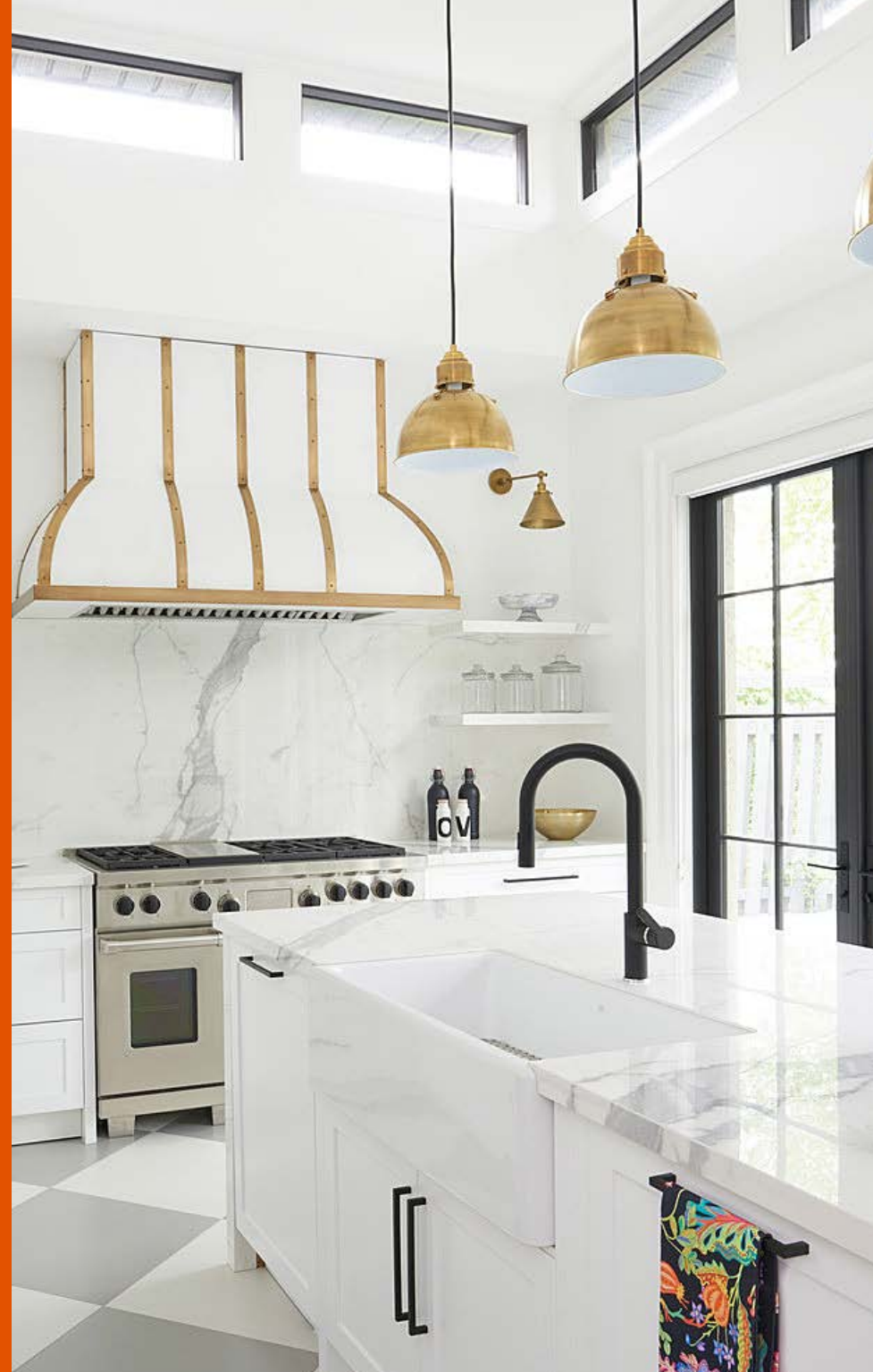
STORAGE TRICKS

PUT EVERY SPACE TO USE.

Use a Lazy Susan in your corner cupboard, extend your overhead cabinets right up to the ceiling (what's the point of that gap anyway?) and add deep drawers for pots and pans. Don't worry if some of your storage is hard to access, this is the perfect place for items that you don't regularly use!

DON'T ALLOW CLUTTER

Clutter can creep in if you let it. It may seem unnecessary, but having specific storage areas for all of your appliances will allow you to keep a clean benchtop and give your kitchen more of an open, airy feel. That designer look isn't as unattainable as it may seem.



DON'T FORGET THE MAINTENANCE
FACTOR. OFTEN THE MOST BEAUTIFUL
FEATURES ARE THE HARDEST TO

KEEP CLEAN

IT ALL DEPENDS ON HOW REGULARLY
YOU ARE WILLING TO CLEAN THE KITCHEN
AND WHETHER YOU ARE WORRIED ABOUT
LITTLE SMUDGES AND CRUMBS.



MATERIAL MAINTENANCE

High gloss cabinetry and stainless steel are notorious for showing smudges. Smooth, lightly-coloured surfaces such as tiles or benchtops can be easy to clean but will show up every little mark so will need to be regularly checked.

Darker, textured surfaces are often harder to clean but also manage to hide minor stains and marks.



IT'S ALL ABOUT THE **BENCHTOP**

THE BENCHTOP IS THE FOCAL POINT. IT IS THE FIRST THING THAT YOUR VISITORS WILL LOOK AT AND YOU WILL CONSTANTLY FIND YOURSELF RUNNING A HAND OVER IT.

THERE ARE A NUMBER OF OPTIONS OUT THERE SO YOUR CHOICE WILL DEPEND ON THE STYLE OF YOUR KITCHEN.

THE BENCHTOP

ULTRA-MODERN

Ultra-modern kitchens tend towards stainless steel and engineered stone.

FARMHOUSE

Colonial and farmhouse kitchens look great with a timber benchtop.

CONTEMPORARY

Marble and engineered stone is perfect for a contemporary kitchen.



GOING WITH **LAMINATE**

If your budget doesn't allow for stone or marble there are a number of laminates out there which look strikingly similar to the real thing.

CONSIDER THE LENGTH

Are you able to get a piece long enough to avoid joins? Don't take your contractor's word for this. Research the product yourself and see what lengths it comes in. We have had homeowners come to us in the past after having their contractor tell them that a join was required because the product didn't come in that length, where in reality the contractor just wanted to save some money by using off-cuts.

THE PARTY ALWAYS ENDS UP
IN THE KITCHEN AT SOME
POINT. BE PREPARED FOR
THIS. KITCHEN ISLANDS MAKE
A GREAT BAR LEANER SO WILL
INEVITABLY BE THE MAIN

POINT OF CONGREGATION



LEVEL UP

UTILISE MULTIPLE LEVELS TO ADD
DEPTH TO YOUR KITCHEN. USING

SPLIT - LEVEL

CABINETS ALLOW YOU TO HAVE
A LOT OF STORAGE WHILE STILL
KEEPING CLEAN AND SIMPLE LINES
THROUGHOUT.



LOVE YOUR LIGHTING

GET THE LIGHTING RIGHT AND YOUR KITCHEN WILL QUICKLY BECOME A SPACE YOU LOVE TO COOK IN. LIKE THE KITCHEN LAYOUT, THE KEY HERE IS TO THINK HOW YOU WILL USE YOUR LIGHTING.

PENCHANT FOR PENDANTS

Pendants are a great way to add mood lighting and often end up as a talking point, so make sure you have a good look around before you settle on your style.

TASK LIGHTING

UNDER-CABINET

Under-cabinet lights are great as they shine directly on your benchtop, allowing you to see exactly what you are doing. If going with strip lighting make sure the strips are bright enough to operate as task lights.

OVERHEAD

Overhead lights tend to create shadows over what you are working on. If you do want to use overhead lights for task lighting, select something that can be positioned to cast light from in front of you.

LIGHTING LEVELS

Look to incorporate pendant, under-cabinet and recessed lighting. Having all the lights on dimmers will allow you to have separate lighting settings for different situations, depending on whether task, mood or ambient lighting is preferable.



How many times have you served
dinner and wanted to clean up straight
away to get rid of that

AWFUL MESS?

With careful planning you will never have this
situation arise again.

A photograph of a butler's pantry. The room features white cabinetry with glass-fronted upper doors and solid lower doors. A white step ladder is leaning against the back wall. The shelves are filled with various items: wicker baskets containing bread, glass jars of preserves, bottles of wine, and decorative items. The lighting is soft and even, highlighting the organized and clean appearance of the space.

CONSIDER THE CLEAN-UP

A butler's pantry is the perfect place to hide unsightly dishes and a butler's sink makes cleaning those larger trays a breeze.

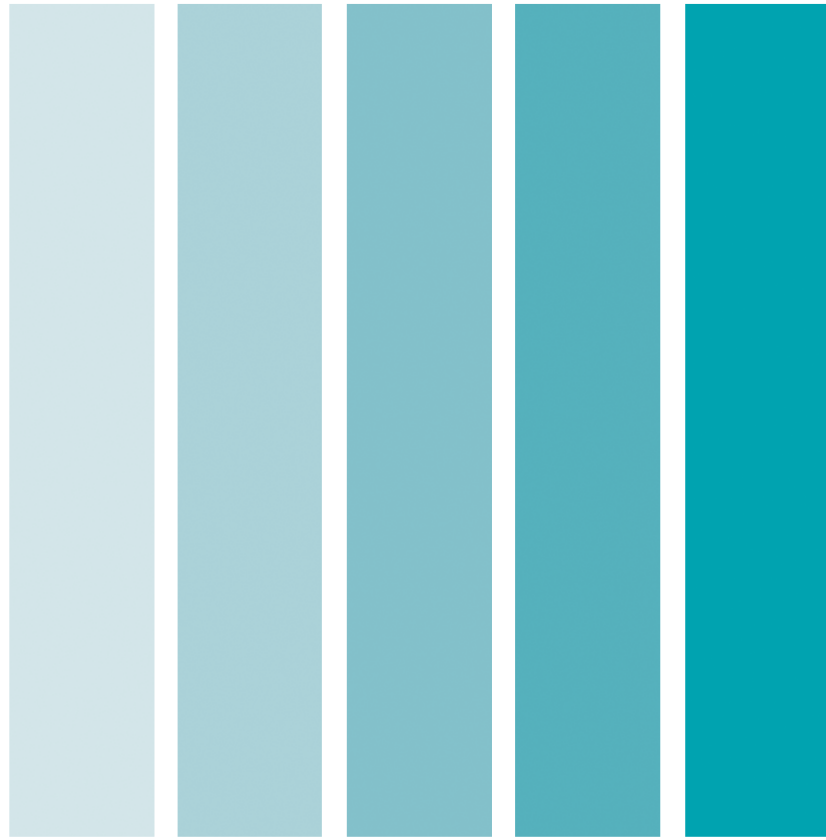
NO BUTLER'S PANTRY?

If you don't have the space (or budget) for a butler's pantry you still have options. A roller door can help create a hidden space for dishes, while well-planned lighting will allow you to dim the benchtop and sink area, instead drawing attention to other features such as the splashback or island.



HOME
 **iDEAS**

GET INSPIRED



kitchens
bydesign