



## kitchen space design guide

There are many things for you to consider before we begin to design your new kitchen space. Some clients may know exactly what they want their new kitchen to look like and then there are those who have no idea other than they dislike their existing kitchen space because it is not functional or the layout of cupboards and drawers just does not fit their way of working.

Whichever category you fall into there are some basic questions to consider before finalising your design. Any kitchen designer worth his or her salt should be thinking of these things when you have your initial consultation so it's great if you've given this some thought before your first design meeting. The purpose of this guide is to help you to know what Questions to ask.

James Emerson - kitchen space designer



## **1 What is the main function of your kitchen?**

I know this sounds obvious but actually it's not. For example, some people merely want to be left alone to cook in their kitchen, whereas others want to create a large family space in which everyone can be together. The main function of your kitchen affects everything from lighting, layout and your use of surfaces.

## **2 What mood do you want to create?**

Again, this may sound obvious but a white, glossy kitchen speaks of light and space whereas a black, high gloss finish can create the perfect dramatic setting for lots of evening entertaining. What do you want to feel as you enter your kitchen?

## **3 How much storage do you need?**

This is a key question and something we get asked a lot. There are many, many clever devices available these days to help create more accessible storage space in your kitchen, especially when space is at a premium. However, have you considered that some less-used bulky items could be stored outside of the kitchen (in the utility room, for example) in order to create space for that all important integrated coffee machine?

## **4 What's your favourite colour?**

Lots of people make the mistake of commissioning a kitchen in their favourite colour, only to regret it a year later. We love colour when it's used sparingly and cleverly. A white kitchen with a bright orange splash back can look incredible but an orange kitchen with a white splash back would probably only work in a space the size of a warehouse.



## **5** How many people cook in your kitchen?

Are you one of those couples who like to prepare the evening meal together? in which case you'll need at least two preparation areas. Are you a working mum who loves to spend all weekend cooking with your children? then you'll likely need a kitchen with stools for them to sit at and easily cleanable surfaces.

## **6** Lighting.

The right lighting is a vital component of any interior space and can make or break a design. A well-lit kitchen is, in our opinion, a thing of beauty and with clever accessories like extractors disguised as lights that are available these days, there really is no excuse not to properly light your kitchen.

## **7** Flooring.

Obviously carpet in a kitchen is a no-no but there are many different flooring options you should consider before finalising your kitchen designs. Do you want your flooring to blend in with your kitchen design or to provide a stark contrast? Do you want something that only needs cleaning twice a week or are you willing to accept the consequences of a stark white floor?

## **8** The classic working triangle.

By this we mean the accessibility of the fridge, hob and sink to each other. Ideally there should be free flow between all three within 2 metres of each other.



emersonliving

## 9 Integrate – please!

One of our bugbears is a beautifully designed kitchen with the washing machine and dishwasher on show. Why? Sorry, Hotpoint, but your amazingly functional pieces of equipment are not great to look at. A better design solution is to integrate all your appliances so that they are still there, you just don't have to see them.

## 10 Think about your zones.

The modern home is all about zones. A cooking zone, an eating zone, a living zone, a gaming zone, etc., etc. If you have the space it's worth considering your zones and how you want to move between them. When designing your kitchen, you may want to be able to chat to the kids or friends while you cook so go ahead and create a chatting zone with barstools at the worktop.



**emersonliving**

Please contact us for more information about your kitchen space design or a friendly no obligation chat:

**James Emerson** 01225 571 943 [hello@emersonliving.co.uk](mailto:hello@emersonliving.co.uk)