

# Kitchen Advice from Professional Joinery

Your kitchen is probably the most used room in the house. It is where the day starts and ends and is generally a hive of activity when the family is at home.

Because of this it is very important that your kitchen is well organised and the use of space is carefully planned.

This Professional Joinery advice guide is all about planning and making your kitchen safe, pleasant and relaxing to work in.

It will also help to ensure that you have a kitchen you can be proud of and one which will add value to your home.



There are three simple stages in kitchen planning.

First step is to carefully measure your room and draw a plan of it, to scale, preferable on graph paper. Wall plans as well as a floor plan should also be considered.

Try to draw to scale on the graph paper and use Metric measurements as these are the industry standard for kitchen units.

The second step is to make a list of the fitments and appliances you want and plan their positioning in the available space - follow these simple guidelines to ensure that the kitchen you create is practical and safe, as well as beautiful.

Third step is to [contact Professional Joinery](#) for advice.

## Measuring Your Room

Do all measuring work in millimetres since all kitchen units are made in metric modular sizes.

Measure as accurately as possible to ensure that when we call to check everything and advise you, you won't be disappointed when advised that the kitchen units won't fit exactly as planned.

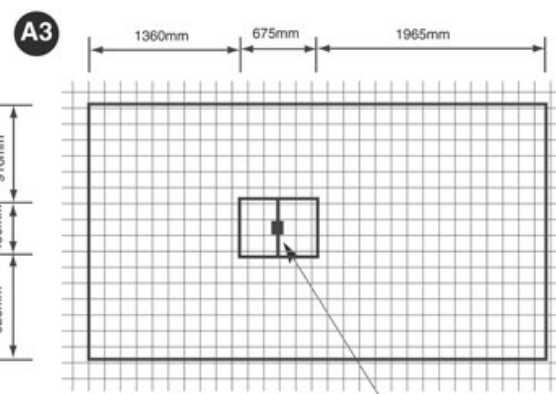
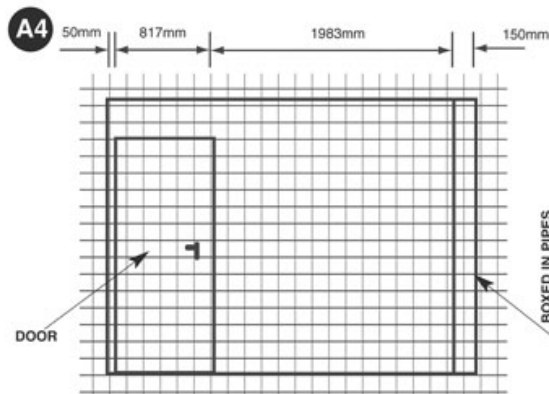
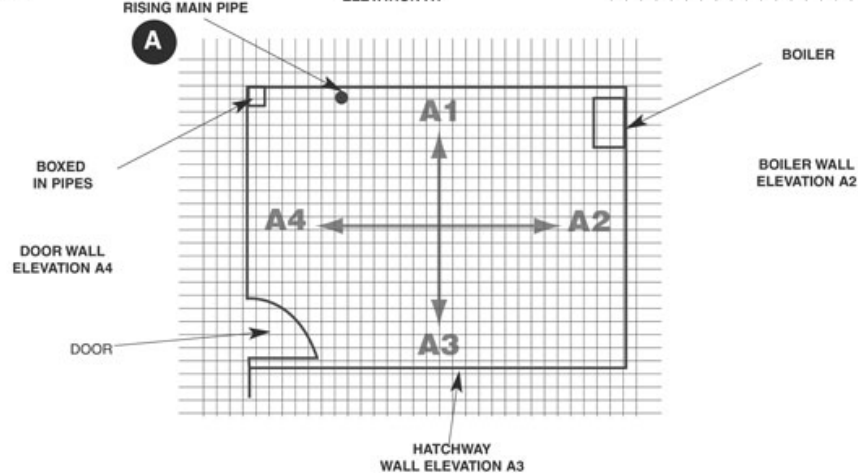
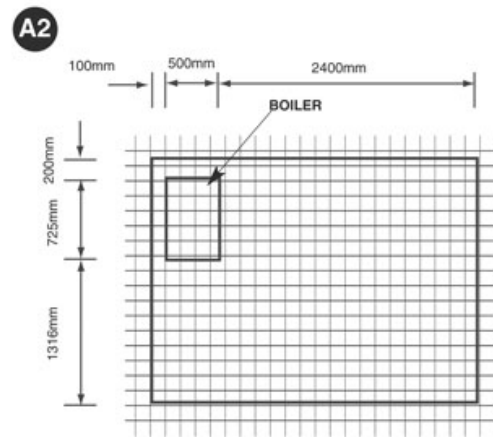
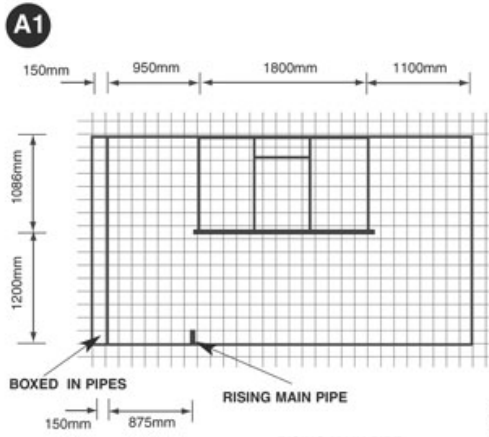
Follow the hints and tips which we have listed, and initially sketch in pencil until you are confident with the measurements.

- Measure each section of the room.
- Measure and draw in all projections, for example pipes, gas or electric meters and pipe boxing's etc.
- Measure and mark windows and doors on the wall sections and floor plan.
- Remember to measure the ceiling height for the wall elevations.
- Show the precise positioning of windows, doors, the location of all fixed items such as radiators, balanced flue boilers, gas supply points, water supply pipes and existing electric points.
- Although windows and doors are in a fixed position and major structural work would have to be taken to change them, most other 'fixed' items are, in fact, movable should it become necessary.

**Diagram A** below shows how a floor plan and wall plan might look.

When everything has been measured double check those measurements and make sure they are accurately drawn on the floor plan and wall plans.

Measure the size of any existing appliances which you want to keep.



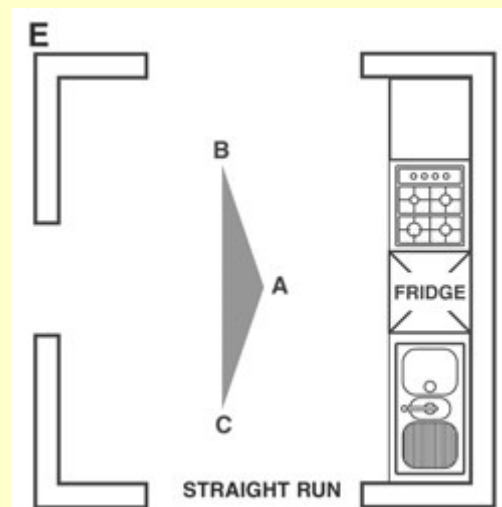
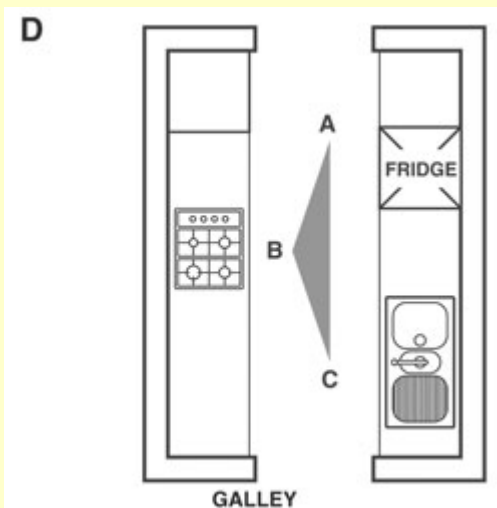
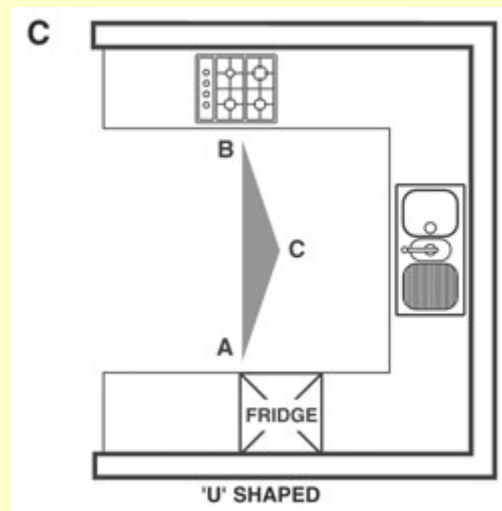
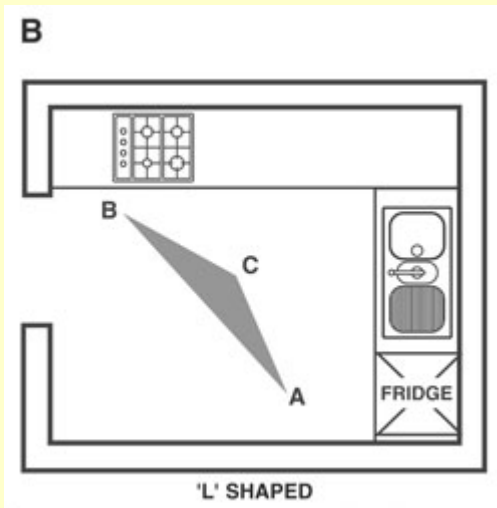
NOT TO SCALE

## Planning Your Kitchen Layout

The following information will help you decide which kitchen layout is best for you and the shape of your kitchen.

There are FOUR basic types of kitchen which you can use as guidelines for your own layout. All are based on a 'WORKING TRIANGLE'. In diagrams B,C,D and E the points of the triangle are indicated as:-

- A = Food storage and preparation
- B = Cooking and dishing up
- C = Washing up



Determine the layout which best matches your kitchen and start pencilling in the units on your plans.

Start with the food storage area **A** and include the fridge. Ideally you'll need cupboards and a work surface here so that you can select all the food items which you are going to prepare.

With most ranges of kitchens the fridge can be built into a base unit or both a fridge and freezer can be built into a tall unit. If starting a run with a tall storage unit ensure, if possible, that you have a work surface alongside.

This leads us to the actual preparation area - again a work surface with adjacent storage for the utensils etc. which are normally used. Casserole dishes, pots and pans would be stored here as well.

Next comes the cooking area **B**. Take great care when positioning the oven and hob that they are bounded on each side with work surfaces. You never want to find yourself in the situation whereby you have to remove hot pans from the cooker, then swing round to put them down on a surface behind you.

Far too many accidents occur as a result of this sort of action when someone else happens to be passing by behind you at the time. Always plan your layout so that you work to one side or the other.

So, adjacent to the cooker, you should have a work surface which will be used mainly for dishing up food.

From there you go to the sink - **C** - for washing up the pots and pans and later the crockery and cutlery you have used. Continuing the logical sequence you'll want to store the crockery and cutlery either close to the dishing up area or just past the sink so that when the washing up is completed, these items can be quickly put away close by.

The only natural break in this progressive sequence is between the final storage area for crockery etc., and the starting point where the food is stored. A door could quite safely be positioned here as long as it doesn't open directly onto someone standing by the cupboards.

You must allow for ample storage because you'll always need more than you think. The room examples do not show wall units which add considerably to the storage area.

## ***A Few Don't s***

A door must never be in a position adjacent to a cooking area where there is the risk of the person doing the cooking accidentally swinging around with a hot pan and coming into contact with someone else walking past, or where an opening room door may hit someone working at the cooker.

## **Don't**

- Site wall cupboards above hobs or cookers
- Site a hob or free standing cooker at the end of a run of base units, in a corner, or next to the bowl of the sink (a minimum of 300mm of work surface should be allowed either side of the cooker or hob.)
- Site a hob unit near or under a window
- Site a free standing cooker and free standing fridge side by side.

## **Appliance Planning**

It is important to remember that free standing appliances are fixed sizes so try to position them first. Here are a few points to remember when planning appliances into a kitchen.

1. Ensure height of appliance will go under the worktop. You should have this information to hand from your original measuring.
2. Try to keep appliances away from corners as fridge and freezer doors cannot open wide enough to take out trays etc.
3. Try not to place appliances, especially dishwashers, in front of water pipes as this will push them out into the room. If you have to do this then you will need a deeper worktop.

## **Tall Units**

When planning tall units into your kitchen i.e. larders, appliance housings, there are a few points to remember.

1. Try to position tall units on the end of a run of units.
2. Remember that light switches are usually at the end of a run so you may have to allow clearance by moving all units along.
3. Do not position oven doors opening onto room doors as this can prove very dangerous.
4. Tall units containing integral fridges or freezers should be spaced away from an end wall far enough to allow doors to open fully so that trays, etc., can be removed. Any gap - normally about 100mm minimum - can be in-filled.
5. Tall units with ovens in should have a minimum of 300mm of work surface adjacent to the units.

## **Hobs**

It is normal to position a hob over a minimum 600mm wide base unit. Here are a few points to remember:-

1. Always try to leave at least 300mm worktop either side of a hob as a hot pan needs to be put somewhere quickly.
2. Do not position hobs too close to a sink for safety reasons. There should be a gap of at least 300mm between a hob and a sink.

3. Do not position hobs under windows or close to corners and ends of runs.
4. Do not position hobs beneath electrical points or flammable surfaces.

## **Sinks**

There are various types of sinks available, all are different shapes, sizes and colours.

Here are some basic rules to remember.

1. Ensure you have the correct handing of the sink before planning as this can affect your positioning of units. This means selecting a sink with the drainer to the left or right.
2. The smallest unit a single bowl single drainer will fit into is normally 500mm. The smallest unit a 1 1/2 bowl single drainer will fit into is normally 600mm.
3. If you are fitting a waste disposal unit you will need to ensure the model chosen will fit into the unit, as some are wider at the base.
4. Never plan a sink across a worktop joint.

## **Decorative End Panels & End Wings**

At the end of a run of base or wall units you can either fit a decorative side panel to match your chosen kitchen fronts instead of the normal plain panel supplied, or you can fit an end wing unit. These are open shelves again in a finish to closely match the door fronts. Base and wall end wings are 300mm wide.

Use the decorative side panels also for use in any situation where the side of a unit will be visible, for example two wall units separated by a canopy or window.

Tall units are normally supplied with decorative side panels.

Wall end wings which are shallower - back to front measurement than base end wings can be used back to back under breakfast bars very effectively. If you want to do this order additional adjustable legs. Gallery rails are normally available for both base and wall end units.

## **Cornices**

These are matching decorative trims to provide a continuous neat finish to the tops of runs of wall units. You will need to order sufficient to fit along the tops of the units and any returns. Mitre joins are used at the external and internal corners so allow an additional 100mm per joint. The cornices are screwed to the wall unit tops.

## **Pelmets**

These are decorative trims for the underside of wall units to create a neat

finish and also to provide concealment for any strip lighting.

As with the cornice you will need sufficient for the full run of wall units including the returns. The pelmet lengths are fitted with small brackets and will need to be mitred at corners.

Both cornices and pelmets will be fitted to any wall end wings also.

## ***Plinths***

Base units are usually supplied with adjustable legs to cope with uneven floors. Plinths to match door fronts and which clip to the legs are available in lengths to enable long runs to be fitted rather than having individual pieces on each base unit. The base end wing units will also need sufficient plinth to fit around these.

## ***Accessories***

A full range of appliances, sinks, taps and worktops are available to complement your new kitchen.

[Professional Joinery](#) can also fulfil all your floor and wall tiling needs, electrical, plumbing and plastering work.

## ***Wine Racks & Spice Boxes***

Wine rack units are 150mm wide and can be used in base or wall units. They are intended for use as wine racks or holders for spice boxes when used at base level.

## ***Integrated Appliances***

If you prefer not to see your fridge, freezer, washing machine, washer/dryer or dishwasher, you can order these appliances with doors to match the rest of your new kitchen. When fitted you only have to remember where each is located! Cooker hoods can also be of the 'integrated' type, but ovens and hobs cannot, although they can be built into units.

## ***Making Your Shopping List***

From your completed plans you must now make a list of the units and accessories you require, try not to forget anything.

Working from left to right, number all of the units on your plan, starting with base units - tall units - wall units, also numbering appliances. On a separate piece of paper put down the numbers and a description of the item. This might start:-

1. 500mm Base Unit
2. 1000mm Corner Base Unit

3. 500mm Drawer Pack and so on including appliances.

And so on until you have everything listed.

Don't forget to decide on drawer line or base line units. Drawer line units have a drawer in each unit, base line units do not so you will need to allow space for a set or two of drawers, including pan drawers.

At the end of the listing add worktops, plinths, cornices and any other items such as taps, sinks, and all decorative materials.

Don't forget lighting, including pelmet lighting under wall units.

When the list is complete you can calculate the cost yourself using any reliable supplier.

You can simply [Contact Professional Joinery](#) and we will visit and do all the above free of charge as well as give expert advice.

**Don't forget, we need a contact name and telephone number.**

We hope you enjoyed this advice tutorial, please feel free to pass the information on to your friends.

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