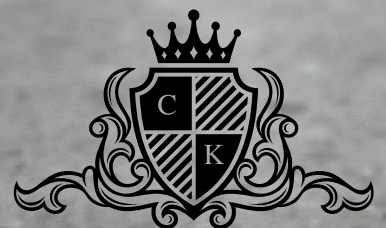


YOUR ULTIMATE GUIDE TO

Kitchen Layouts



COALVILLE
KITCHENS



The structure of your space will have a big influence of the design that your new kitchen takes. That's why it's important to take into account the shape and the layout of your space in these early stages.

Nowadays, a kitchen is much more than a place to cook. It's a space to eat, entertain, work and socialise with friends, all the while being a place to relax with the family, so whilst it's easy to focus on the aesthetics when planning your redesign, functionality should be one of the primary factors in your renovation plan.

No matter which kitchen layout your space lends itself best to, we guarantee that you'll be able to design a beautiful kitchen that also suits your needs. Let us show you how with our kitchen layout ideas.



Layout essentials

START WITH THE SINK

We spend more time than you would think at the sink. From food prep to washing the dishes, the sink is a focal point of the kitchen. Whether it be looking out onto the garden or centrally positioned on an island facing into the room, give your sink pride of place!

FEEL THE FLOW

The wider flow of the kitchen is also a crucial thing to think about. A good rule of thumb is to work in circles, either clockwise or anticlockwise, to create a functional space for your day-to-day activities, for example, your sink should be within reach of the dishwasher, which in turn

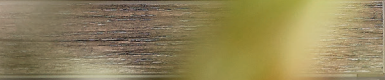
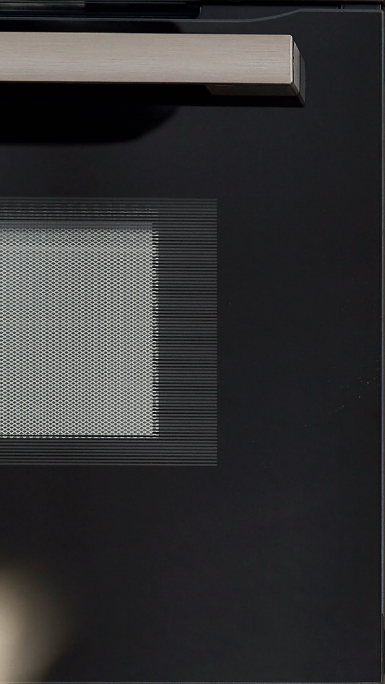
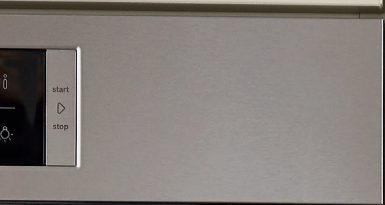
will lead to the draws & cupboards where you store your utensils and crockery. In essence, what you need is a 'working triangle' where you place your sink, hob and fridge in the shape of a triangle. This method aims to make your kitchen as efficient a space as possible.

KEEP TRAFFIC TO A MINIMUM

Zoning your space into different areas will help to keep the flow of traffic going in the kitchen and will also help to keep the little ones safe from the dangers of hot pans. Keeping the fridge on the periphery will leave you unobstructed when preparing food while still allowing your family to come in and help themselves to

snacks! You may also want to reserve a corner of the room as a 'mud zone' where you can leave boots after coming in from the garden, alongside a comfortable bed for your faithful four-legged companion.

Layout options





L Shape

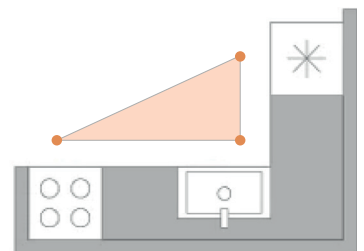
One of the most versatile options is the L shaped kitchen, made up of two cabinet runs that are placed at a right angles to each other. Most commonly, an L-shaped kitchen runs down two walls, but can also be created so that one run of cabinetry forms a peninsula.

This layout provides a functional space with the opportunity for the

sink and appliances to be easily reachable, without the kitchen feeling cramped. We recommend putting your sink near to where the two cabinet runs meet, and then your fridge and hob at the end of a cabinet run each.

Capitalising on natural light will be especially important for this scheme as well as using full height

cabinets or wall shelving to make the most of the available space.



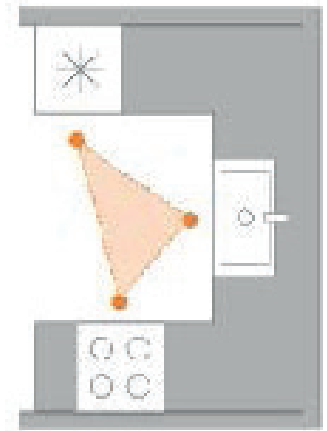
U Shape

The ideal layout for a wide range of kitchen spaces, a U-shaped kitchen consists of three cabinet runs conjoined to form a 'U' shape. Potentially one of the most popular layouts, this layout provides ample storage space, and like the L shaped kitchen, one arm can double as a peninsular or wrap around the walls of the kitchen.

An important point is to aim to have at least 2m of space in the centre of this design, and to remember to make full usage of carousel internals or LeMans

mechanisms in order to make the most of the corner units.

In an especially large room, a statement island can be added to maximise on both surface and cupboard space. Ideally, you'll want 1.2m between your countertop and island to move around comfortably, so keep this in mind if you're factoring this element into your scheme.



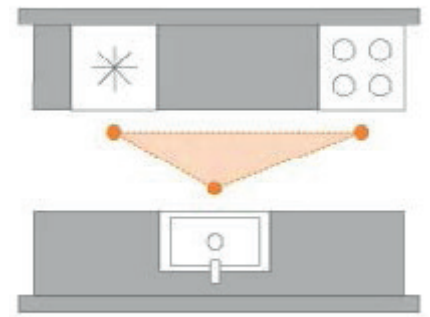
Galley

Galley kitchens work well in long and narrow spaces. They include two unit runs (made up of wall cabinets and base cabinets) and a 'corridor' down the middle and can also be achieved by placing an island opposite a long stretch of wall.

Due to space limitations in most galley kitchens, you need to use what space you have resourcefully, keeping a long stretch of surface area between your hob and sink to use for food preparation and placing your fridge on the opposite

run near to the hob.

Galley layouts can often be darker spaces, so we recommend making use of spotlighting and choosing a lighter colour palette. Open shelves, as opposed to a long run of top cabinets, will also reduce the potential for a claustrophobic room and where possible, we suggest French doors to add a boost of natural light.



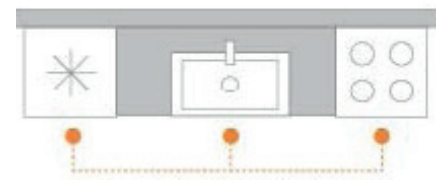


Single Wall

If you want to get the minimalist look in your open plan space, then a single-wall kitchen might be for you. Flow is especially important with this design, and ensuring that there is enough food prep space between the core elements is key to executing this layout efficiently.

If you are after a multifunctional

space, then this layout will allow you to adapt the rest of the room to your needs, transforming it from an exercise space to a play area to a dining room at will.



Awkward Spaces

Even in the quirkiest of spaces, it is often possible to use one of the four traditional layout options.

If you're looking to emphasise

some of the more interesting elements of your space, then a bespoke kitchen can be tailored to highlight these features, for example, curved walls or pillars

and beams can be incorporated into the design to add to the innate personality of your home.



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