



# 10 Things You Must Consider When Designing A New Kitchen

KIT PARKINGTON KITCHENS



# Introduction

Embarking on the journey to select a new kitchen is both exhilarating and daunting. This eBook is your comprehensive guide, covering every aspect you should consider to ensure your investment results in a kitchen that is not only visually appealing but also practical, enduring, and a reflection of your personal style. Whether it's a major renovation or a brand-new setup, understanding these ten essential elements will empower you to make informed decisions, ultimately leading to a kitchen that you'll love for years to come.





# 1 Durability & Design Longevity

When selecting a kitchen, consider both its physical robustness and the longevity of its design. Durable materials like hardwood, stainless steel, or reinforced glass ensure longevity against daily wear, while quality craftsmanship in cabinetry and fittings prevents common issues like sagging or warping. In terms of design, think about how trends evolve. Opting for a timeless style, such as classic shaker or sleek contemporary, with the flexibility for minor updates (like hardware or paint color changes) can keep your kitchen feeling current. Additionally, consider how the kitchen's style integrates with the rest of your home, ensuring a cohesive look that you will appreciate for years.



# 2 Colour & Style Choices

The choice of color and style greatly influences the kitchen's ambiance. Neutral palettes provide a classic, timeless look, while bold colors can make a statement and reflect your personality. Consider the interplay of colors with natural light and the kitchen's size – lighter colors can make a small space feel larger. In terms of style, think beyond current trends. Whether it's a sleek, minimalistic modern design or a warm, traditional country kitchen, choose a style that resonates with your lifestyle and the architecture of your home. Remember, the kitchen should complement your house's overall aesthetic and stand the test of time in style.





## 3 Optimal Layout Design

A kitchen's layout is pivotal for its functionality. The classic work triangle principle, positioning the stove, refrigerator, and sink in a triangular layout, is a time-tested approach for efficient movement. Consider your specific needs – if you entertain often, an open-plan layout with a central island might suit you best. If space is limited, a U-shaped or galley kitchen can maximize efficiency. Personalized additions, such as a breakfast nook or a pantry, can further tailor the space to your lifestyle. Also, think about the flow into adjacent areas of the home and how the kitchen layout will facilitate this.

# 4 Value for Money

Budgeting for a new kitchen involves balancing cost with quality. While it's tempting to opt for lower-cost options, investing in quality materials and craftsmanship can result in a kitchen that lasts longer and performs better. When comparing prices, consider the longevity and maintenance needs of different materials. Also, factor in the cost of appliances, installation, and any necessary renovations. A well-planned kitchen renovation can add significant value to your home, making it a worthwhile investment. Don't forget to consider the intangibles, such as the manufacturer's reputation, warranty terms, and customer service quality.







# 5 Material Quality

The materials you choose for your kitchen impact both its appearance and functionality. Cabinet materials like solid wood, plywood, or high-quality MDF offer durability and a premium feel. Worktops come in various materials, each with its own benefits: granite and quartz are hardy and low-maintenance; marble offers elegance but requires more care; laminates provide a cost-effective yet stylish option. Flooring choices should be durable and easy to clean; options like porcelain tiles or hardwood are popular. High-quality materials may cost more upfront but offer better durability and aesthetic appeal in the long run.

# 6 Selecting Appliances

Appliances are the workhorses of the kitchen. Choose models that align with your cooking habits and kitchen size. Energy-efficient appliances save costs in the long run and are better for the environment. Consider the ergonomics and placement of appliances – for example, dishwashers should be near the sink, and ovens at a comfortable height. Look for reliable brands with comprehensive warranties and good customer service. Also, consider the integration of appliances into your kitchen design; built-in models offer a sleek look, while standalone pieces can be more flexible and easier to replace.







# 7 Storage and Organisation

Good storage solutions can transform the functionality of your kitchen. Think beyond basic cabinets and drawers. Innovations like pull-out pantry shelves, corner cabinet solutions, and under-sink organizers can maximize space and accessibility. Custom storage options, such as built-in spice racks, pot drawers, or vertical storage for baking sheets, can cater to your specific culinary needs and habits. Adjustable shelves and drawer dividers add flexibility, allowing the space to evolve with your needs. Consider ergonomics – frequently used items should be easily accessible, and heavier items stored at waist level.

# 8 Worktop Selection

The worktop is not just a surface for food preparation; it's a key element in your kitchen's aesthetic and functionality. Consider materials that align with your cooking style and maintenance preferences. For heavy use, durable materials like granite or engineered quartz are ideal. Marble adds luxury but requires regular sealing. Butcher block offers a warm, natural look but needs frequent oiling. Laminate and solid surface materials provide a variety of design options at a lower cost. Think about the edge finish, thickness, and color of the worktop as these will significantly impact the overall look.





## 9 Lighting Planning

Lighting in a kitchen is about balancing functionality with ambiance. A combination of overhead lighting for general illumination, task lighting over work areas, and accent lighting to highlight architectural features or open shelving creates a layered and functional lighting scheme. Consider energy-efficient LED options. The placement of lighting is crucial – ensure there are no shadows in work areas. If possible, maximize natural light through windows or skylights. The style of light fixtures should complement the kitchen's overall design, whether it's modern pendants or classic recessed lights.



# 10 Ventilation and Project Timeline

A well-ventilated kitchen is essential for air quality and comfort. Range hoods or extractor fans should be powerful enough to handle the amount of cooking you do. Consider noise levels and ease of cleaning when selecting a ventilation system. When planning your kitchen project, establish a realistic timeline that includes design, order times, and installation. Delays can occur, so factor in some flexibility. Work with professionals who provide clear communication and a structured schedule to ensure the project stays on track. Remember, a well-planned project minimizes disruption and ensures a smoother process.





# Conclusion

Your new kitchen is an investment in your home and your quality of life. By considering these ten comprehensive aspects, from material quality to layout and lighting, you're setting the stage for a kitchen that not only meets your functional needs but also brings joy and comfort to your everyday life. This guide aims to empower you with the knowledge and confidence to make choices that lead to a beautiful, efficient, and enduring kitchen.

# Have a kitchen project you would like to discuss?



## Introducing Kit Parkington Kitchens

Whether you prefer contemporary Italian or English Classic kitchen, after our initial consultation, we will produce a superb functional, aesthetically pleasing design on paper, followed by computer images of the kitchen and a very competitive quotation. When the kitchen is delivered, perfectly packaged, our team of professional installers will correctly and accurately fit your kitchen.



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