

CLEVER >

KITCHEN DESIGN



ARCHITECTURE
INTERIOR DESIGN
Fashioning form, function & finish



» 5 KEY STEPS TO CREATING YOUR NEW DESIGNER KITCHEN

Kitchens are one of the largest investments when building or renovating your home but if designed well they will add much more than their equivalent value to your homes resale value. This design guide steps you through the methodology used by Look Design when working with their clients to ensure a good design outcome, that is both functional and aesthetically pleasing. Follow these 5 key steps to create your own designer kitchen and if you get stuck, we would only be too happy to assist you further.

STEP 1 ➔

FORM FOLLOWS FUNCTION

Equal consideration needs to be given to what you would like your kitchen to do functionally, as well as how you would like it to look, as a good design outcome must exhibit both creativity and functionality.

However, starting the process by writing yourself a checklist of all your functional requirements is the best way to start, as there is always many design solutions but if locked in too early may compromise functionality. For example:

- What do you like to cook and how would your kitchen best do this?
- Would you like your wall oven mounted up high or can you live with it being mounted under the bench top?
- Do you have two people cooking in the kitchen together?
- Do you have any large appliances that need to be accommodated or additional storage needs?

There is no point spending money on a beautiful new kitchen if you still have the same old storage problems, so give some thought to your projects requirements before moving onto your aesthetics.

Once your functions are clearly defined, begin compiling some good visual references from books and/or magazines to formulate your ideas of what your ideal kitchen would look like. Note any features that you are particularly drawn to and start thinking of how you might be able to incorporate them into your design, however keep it all conceptual at this stage. Start a folder or notebook of ideas that appeal to you.

Look's custom designer kitchens incorporate all client requests, such as the under-floor cellar (pictured bottom) in a compact Paddington terrace, which is both creative and functional.



“ A GOOD DESIGN OUTCOME MUST EXHIBIT BOTH CREATIVITY AND FUNCTIONALITY. ”

STEP 2 ➤

PLAN YOUR LAYOUT

Give careful consideration to the surrounding living zones of your home, when choosing the best layout, location and look for your new kitchen. Kitchens today form the dynamic heart of the home rather than being a separate, self-contained entity of the past. Consider removing a wall in the renovation process rather than compromising your new design because of current spatial limitations, the initial cost will be insignificant if it greatly improves your daily living.

Once you have a checklist of your functional requirements and some conceptual ideas that have considered your surrounding living zones, start to begin planning your layout. Kitchens need to be very well planned, as there is a lot going on in a relatively small footprint. So before you rush out to purchase a double, freestanding oven that you have fallen in love with, you need to survey your available space to determine what will fit. So start with a quick survey of your available space and block it out with the approximate sizes of each item from your checklist and minimum circulation clearances you require for each of these elements. It does not matter how pretty it is, but it must be to scale! >>

DESIGN TIP: Consider using contrasting materials for your island bench for added visual interest.



// KITCHENS TODAY FORM THE DYNAMIC HEART OF THE HOME RATHER THAN BEING A SEPARATE, SELF-CONTAINED ENTITY. ”

Once you know what layout works best for you and your home, ensure that your three main work areas being your sink, fridge and oven/cook top are close enough to each other that they function well when cooking. Old schools of thought used to refer to this as the 'golden triangle' with each element positioned on one of the three sides of a triangle. This can be restrictive so the best approach is for all three elements to be no further than three metres apart so that they can be easily accessed during cooking. Too often unscaled mud-maps of dream kitchens that look good on paper, translate to expensive mistakes when construction starts. If you are unsure of how to do this, engage a professional to assist you.

If you are considering a galley style kitchen which has two parallel work surfaces make sure that you have enough circulation space so two people can comfortably pass one another when in the kitchen together.

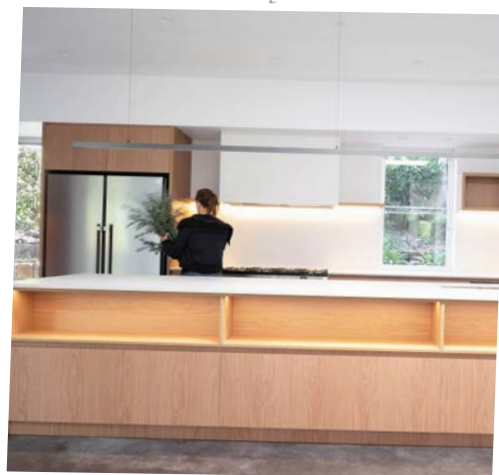
Finally, when planning your layout ensure you have adequate room adjacent to your fridge, as most fridge doors open beyond 90 degrees. It sounds simple but many kitchens have poorly designed fridge recesses where the doors cannot open fully for cleaning and removal of drawers because they are not properly planned.



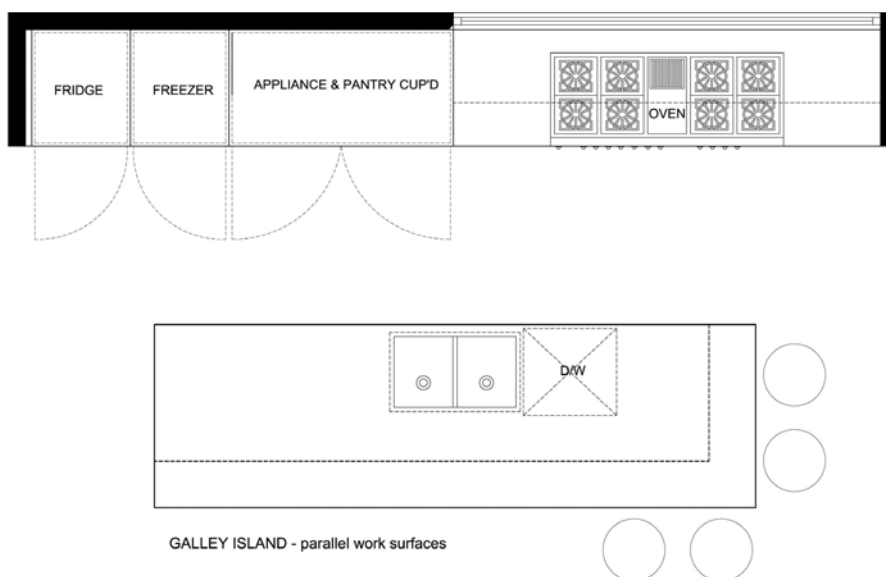
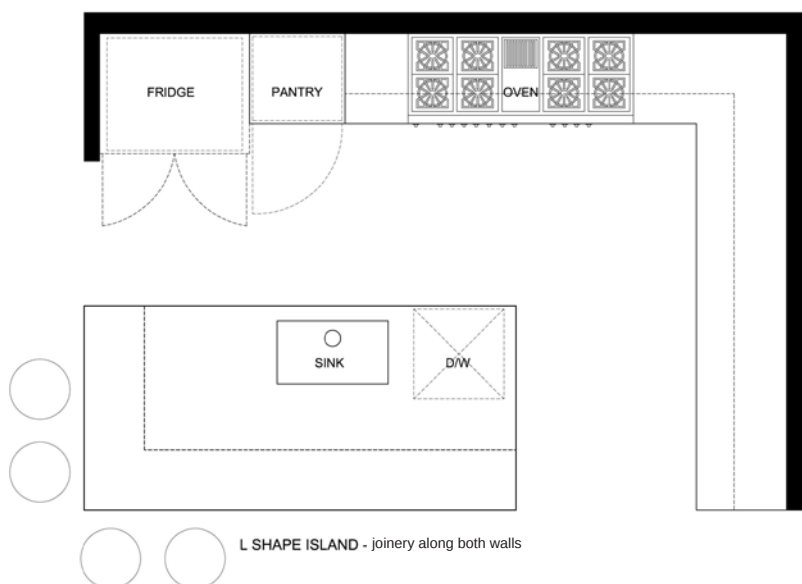
“ THE BEST APPROACH IS FOR ALL THREE ELEMENTS TO BE NO FURTHER THAN THREE METRES APART. ”

» TYPICAL PLANS

The most functional and aesthetically pleasing layouts Look Design Group uses in kitchen designs are variations of the L Shape and Island as illustrated.



Examples of Look Galley kitchen designs with timber veneer cupboards.



STEP 3 ➤

PLAN YOUR SERVICES

Planning of your services is a very important part of the design process, if you wish for your kitchen to be built on-time and within budget early provision is the key factor. Service inclusions are elements such as ventilation, lighting and electrical. The location and specification of these elements must be well documented. Some key points to consider:

Natural & Mechanical Ventilation

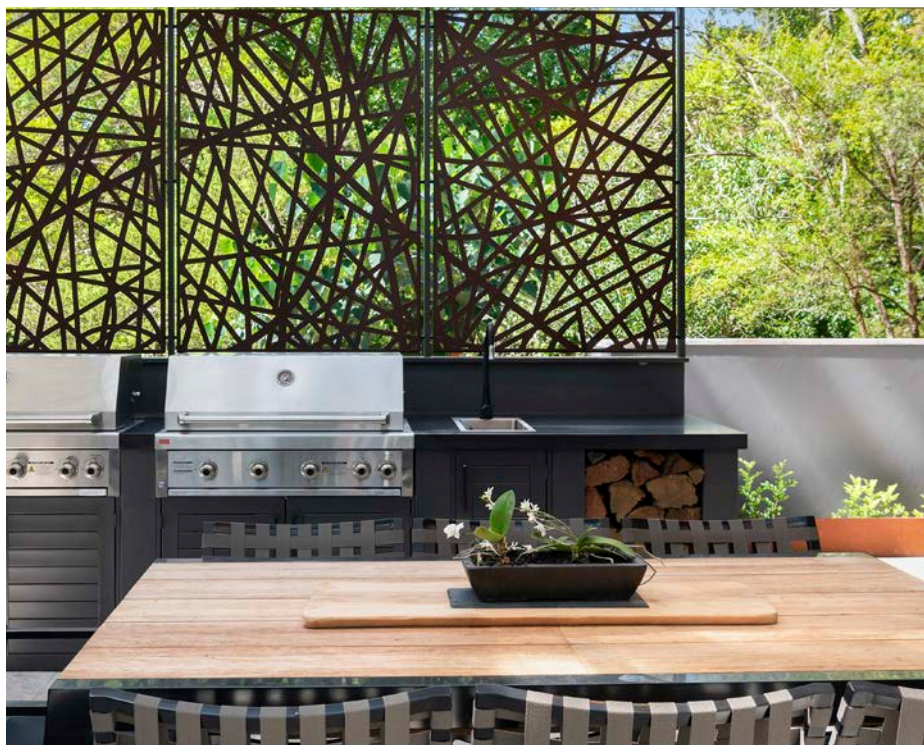
Ideally your kitchen will have both natural and mechanical ventilation, to assist with eliminating cooking odors. Try to give your kitchen that extra designer touch with a great view for natural ventilation but keep mechanical ventilation discreet.

Natural & Artificial Lighting

Ideally your kitchen will have ample natural and artificial lighting. Make provision for both task and ambient artificial lighting, as it makes a huge difference on the appearance and mood of your kitchen. Install a skylight if natural lighting is inadequate, to make the most of natural lighting during daylight hours.

Power points

Power points in kitchens should be discreet, located away from water sources and compliant with AS3000 restriction zones.



// FOR YOUR KITCHEN TO BE BUILT ON-TIME AND WITHIN BUDGET, EARLY PROVISION IS THE KEY. ”



STEP 4 >

MATERIALS & FIXTURE SELECTION

In order for your project to now take shape, it's time to start selecting your materials, appliances and fixtures which for most people is the fun part. Time to drag out your visual references you have compiled earlier and get shopping at some appliance showrooms.

When considering how much to invest in your kitchen fixtures, make sure they are of a standard that would be expected of any future purchasers, a cheaper alternative may not be the best long-term investment for your properties re-sale value or your kitchen's longevity. Try to keep the theme of both your materials and fixtures complimentary with each other.

// IT'S TIME TO START
SELECTING YOUR MATERIALS,
APPLIANCES AND FIXTURES. ”

STEP 5 >

PROJECT DOCUMENTATION

The final stage is to compile all of your information together into the necessary documentation ready for construction. This stage clearly defines how your design actually works when all of the elements are put together and how it is to be constructed. Your final project documentation should include all of the following:

Fixtures, Finishes and Electrical Schedule

A description of materials, finishes, fittings and fixtures to be used.

Construction Drawings

Describes all of the building works to a scale of 1:25 or 1:20 of your floor plan, all elevations and cross sections. Includes details of lighting, electrical, joinery and tiling layouts.

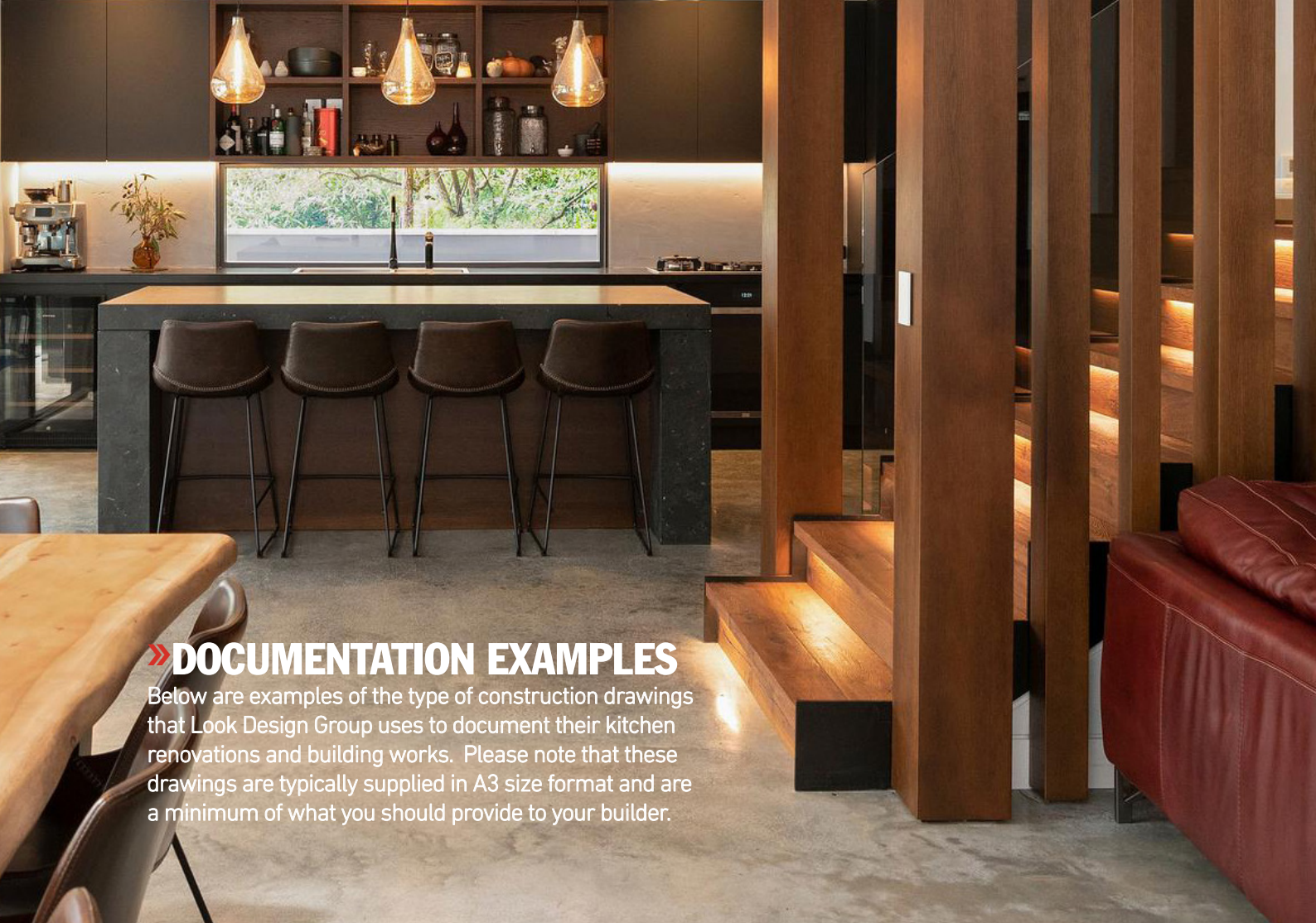
Building Contract

The Home Building Act 1989 and Home Building Regulation 2004 legislates for all contracted building works exceeding \$12,000 to be covered with home warranty insurance, so always sign a contract and ask for your Schedule and Drawings to form part of your contract. This may prove very valuable should any disputes arise between yourself and your builder.

Providing good documentation saves you both time and money by eliminating costly errors and will mean the difference between getting what you want and your builder's interpretation. Also, by preparing the first two parts of your project documentation, you can obtain accurate building tenders and not be hit up for any hidden costs.

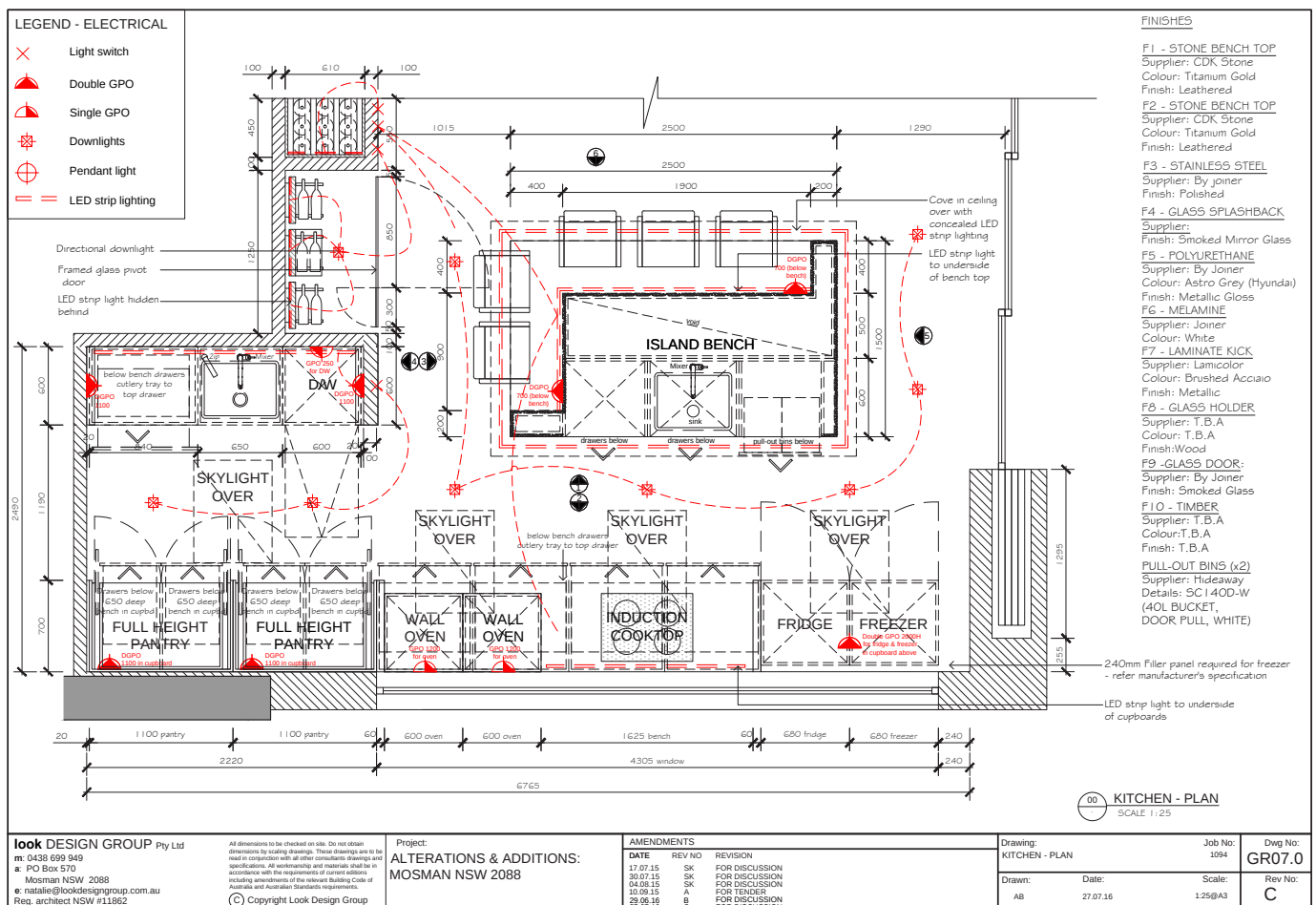


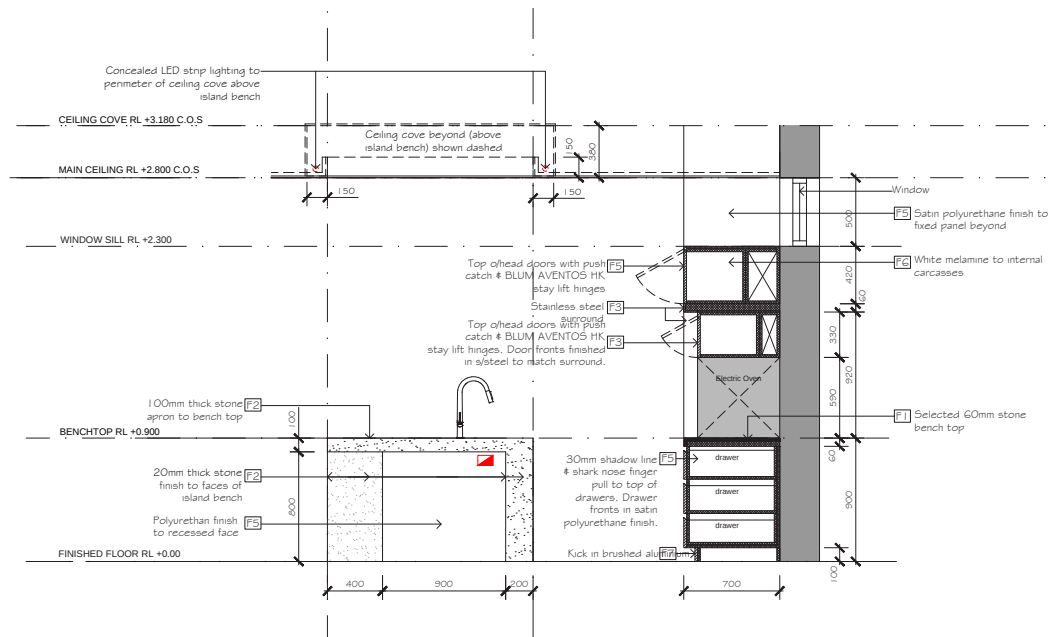
// GOOD DOCUMENTATION SAVES YOU BOTH TIME AND MONEY BY ELIMINATING COSTLY ERRORS. //



» DOCUMENTATION EXAMPLES

Below are examples of the type of construction drawings that Look Design Group uses to document their kitchen renovations and building works. Please note that these drawings are typically supplied in A3 size format and are a minimum of what you should provide to your builder.





03 KITCHEN - ELEVATION 3
SCALE 1:25

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Reg. architect NSW #11862

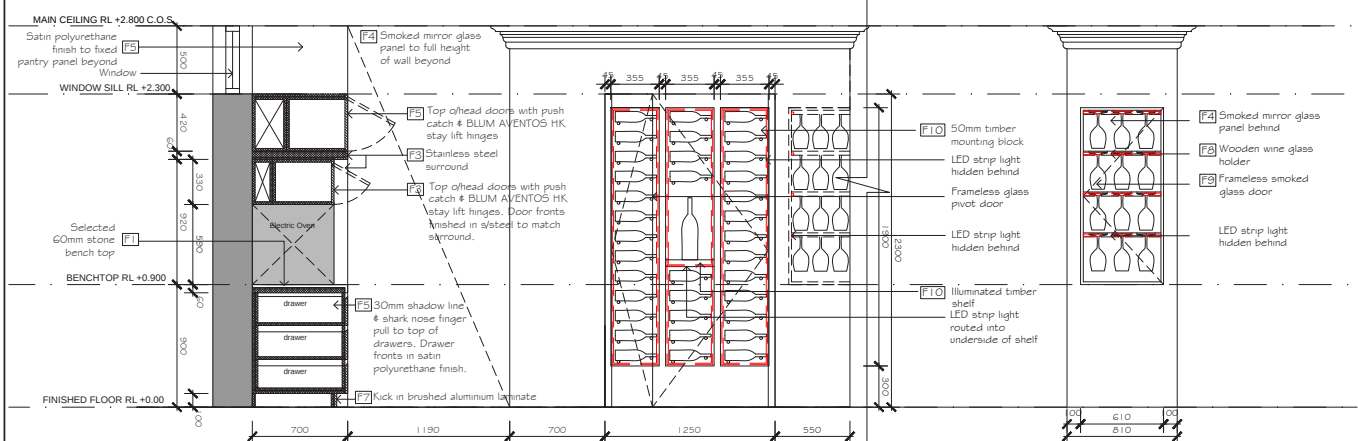
All dimensions to be checked on site. Do not obtain dimensions by scaling drawings. These drawings are to be read in conjunction with all other consultants drawings and specifications. All workmanship and materials shall be in accordance with the requirements of current editions including amendments of the relevant Building Code of Australia and Australian Standards requirements.
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Project:
ALTERATIONS & ADDITIONS:
MOSMAN NSW 2088

AMENDMENTS
DATE REV NO REVISION
04.08.15 SK FOR DISCUSSION
10.09.15 A FOR TENDER

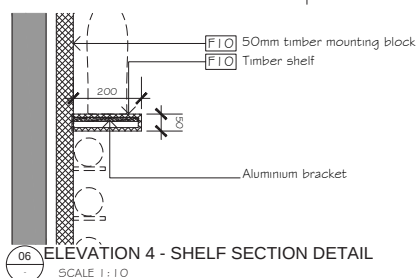
Drawing:
KITCHEN - ELEVATIONS
Drawn: NM/EC Date: 10.09.15 Scale: 1:25@A3

Job No:
1094
Dwg No:
GR07.3
Rev No:
A



04 KITCHEN - ELEVATION 4
SCALE 1:25

05 KITCHEN - GLASS CABINET DETAIL
SCALE 1:25



06 ELEVATION 4 - SHELF SECTION DETAIL
SCALE 1:10

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All dimensions to be checked on site. Do not obtain dimensions by scaling drawings. These drawings are to be read in conjunction with all other consultants drawings and specifications. All workmanship and materials shall be in accordance with the requirements of current editions including amendments of the relevant Building Code of Australia and Australian Standards requirements.
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Project:
ALTERATIONS & ADDITIONS:
MOSMAN NSW 2088

AMENDMENTS
DATE REV NO REVISION
04.08.15 SK FOR DISCUSSION
10.09.15 A FOR TENDER
29.06.16 B FOR DISCUSSION
27.07.16 C FOR DISCUSSION

Drawing:
KITCHEN - ELEVATIONS
Drawn: AB Date: 27.07.16 Scale: 1:25@A3

Job No:
1094
Dwg No:
GR07.4
Rev No:
C

NEXT STEP >

MAY WE HELP YOU FURTHER?

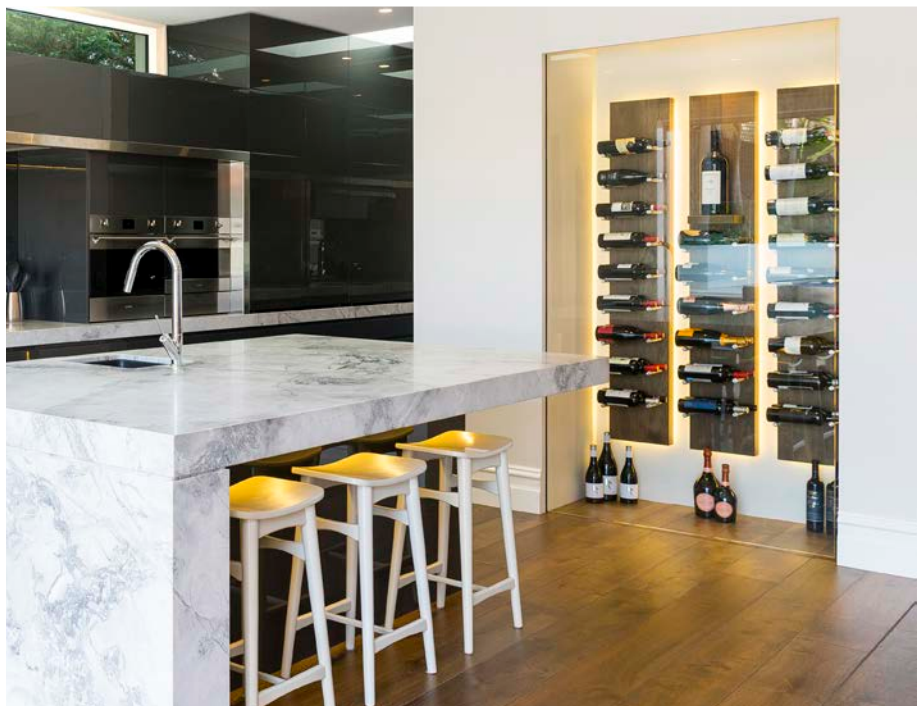
If you found this guide useful we would love to assist you further or hear from you. Look Design Group can offer you a full Kitchen Design Service and can also assist you with other areas of your home including Council Development Applications, to give you a more holistic approach to your design process. Feel free to contact Natalie Andersen, Design Principle of Look Design Group, directly on 0438 699 949 for an obligation free on-site discussion of your project's requirements. As a guide, Kitchen Design Service fees are as follows:

COLOUR & DESIGN CONSULTATION

» \$500 + GST

Provide in-house colour and design consultation, to go over your proposed kitchen design and materials, prior to placing your order with your nominated kitchen manufacturer and/or cabinet maker. Package price includes:

- Assessment of functional & aesthetic requirements to maximise integration with surrounding living zones
- Review of kitchen drawings & inclusions
- Material & finishes selection >>



// LOOK DESIGN GROUP
CAN OFFER YOU A FULL
KITCHEN DESIGN SERVICE. ”



FULL KITCHEN DESIGN & TENDER PACKAGE » \$5,000 + GST

Provide custom made Kitchen Design, complete with full construction drawings and finishes schedule. Supply drawings for tender to cabinet maker and/or builder as required. Package Price includes:

- On-site measure of existing kitchen including survey of existing services
 - CAD Detailed & Dimensioned Floor Plan to scale 1:25
 - CAD Floor plan showing electrical & lighting to scale 1:25
 - CAD Detailed & Dimensioned Elevations to scale 1:25 of all elevations
 - Provide Fixtures & Finishes Schedule on Floor Plan for tender
 - Drawings to include all joinery detailing as required
 - Provide paint, bench top and other material selections as required
-

SITE VISITS » \$180/HR + GST

To give on-site advice during construction, our fee is \$180/hr. Time is charged from departure from and subsequent return to Frenchs Forest office, to allow for travel time.

Look's custom designer kitchens incorporate all client requests, such as the concealed appliance cupboard (pictured right) in a modern coastal home, which is both creative and functional.



» CONTACT US

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