

BRITISH STANDARD

BY PLAIN ENGLISH

BEING CREATIVE WITH SPACE

Guide No. 3



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These are our top ten tips to consider when designing your own kitchen

1

Consider the scale and proportion of the cupboards in relation to the room – too many small cupboards could look 'leggy' and large cupboards could look too imposing.

2

Look at using two different materials for the worktops eg. wood and concrete and / or two paint colours.

3

Make a statement – floor to ceiling glazed wall cupboards as a display wall or old vegetable trays on open slatted shelves for a more casual / arty look.

4

Try floor cupboards with a simple eye level shelf for chic high level storage rather than the expected wall cupboards.

5

Power in numbers – pair up tall cupboards to make a stand along piece or position more than one set of pan drawers next to each other for a cool architectural feel.

3

6

Visually balance elevations – consider symmetry and asymmetry.

7

Position your three key appliances (sink, cooker and fridge) within easy access of each other and in that perfect triangle.

8

Don't overlook 'rubbish', either hide the bin/bins inside a cupboard or choose a stylish freestanding bin to stand in full view.

9

Decide between integrated appliances or well chosen freestanding items such as a stainless steel dishwasher or iconic retro fridge.

10

Zone your kitchen into 'public areas' and 'no go zones' – a strategically placed island can keep children and lingering others out of the working part, this can be further accentuated with a change in floor finish.



And ten more tips from the team when space is tight



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1

Increase the depth of the worktop to make up for limited wall space.

2

Every cupboard counts, mount the sink in a corner cupboard and fit a bin under it.

3

Paint the interior of glazed wall cupboards to draw the eye through to the back so they're not so imposing

4

Use end panels to hang items off hooks – brooms etc can be hung off tall cupboards Shaker style.

5

Use the height of a wall to help with storage.

7

6

Hide a washing machine in the base of a tall larder leaving plenty of storage above.

7

Consider the position of appliances to maximise worktop space.

8

Do away with a drawer stack – a cutlery tray can be put inside a cupboard and utensils can be hung up or put in a utensil jar.

9

Use a slimline dishwasher.

10

Don't have a draining board, use a wire basket in the sink instead.

8



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