

Key questions to answer

- What do you want and what do you need?
- Is there a deadline for your renovations?
- What is your realistic budget?
- What do you DISLIKE about your current kitchen?
- What do you LOVE about your current kitchen?
- What do you think is MOST IMPORTANT in a kitchen?
- What style, look or feel do you want your kitchen to create?



Planning

What are the current and future kitchen requirements?

Most people keep a kitchen for approximately 20 years so carefully consider your needs and wants for your kitchen currently and in the future. The kitchen is one room that you will spend a lot of time in.

Key Points

- Plan ahead
- Choose appliances that suit your lifestyle
- Be open to suggestions knowing the final decision is yours
- Be prepared for the unexpected

Things to consider

- Number of people in the household
- Lifestyle, eating and cooking routines
 - Shopping habits
 - How will you use the kitchen i.e. entertainment, dining, family kitchen
 - Body heights (to determine the optimal work heights)
 - Storage needs

Design

The size of available kitchen space will dictate some of your design decisions.

You should also take into consideration important aspects such as:

- Where and how your services i.e. water, electricity, gas are situated.
- Dimensions and sill height of windows and doors
- Alternative storage space in the house
- Kitchen area (length, width, height of ceiling)

Preference for materials & finishes:

- **Bench tops** - Laminate, Reconstituted stone, Natural stone, Solid Surfaces, Timber
- **Doors and drawers** - Melamine, Acrylic, Vinyl wrap, Two pack
- **Splashback** - Tile, Acrylic, Stone, Mirror, Glass (painted or printed)
- **Features** – Appliance cabinets, Bin cabinets, Wine storage, Pocket/Bi-fold doors, Handles or Handle less
- **Internal hardware** – soft close, inserts, dividers, organisers, Corner cabinet storage systems, internal pantry drawers
- **Appliances and fixtures** – note any preferences, model numbers and measurements (these are essential to the design)

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Layout

- Understanding the kitchen work triangle concept and the basic kitchen layouts is a valuable starting point for having a good kitchen design.
- **The kitchen work triangle** consists of the distance between the sink, refrigerator and range or cooktop. Each triangle leg should measure between 1.2 metre and 2.7 metres.
- The kitchen island should be at least 900 – 1200mm wide to allow people to move around easily and for appliances to be opened with ease.

Storage

- The first place to look for extra storage space is corners. In small, tight kitchens a blind corner cabinet can be used to get the most use out of the corner. However, to get the most efficient use of the corner space a ‘secret corner’ mechanism will allow easy and maximum use of the space available.
- Drawers, while more expensive, also easily provide maximum use of the space in base cabinets. Adding internal drawers to pantries also provides improved access and better use of space.

Quality fittings/hardware:

- **Soft close mechanisms** are designed to prevent drawers and doors from slamming.
- **Push Close Doors** are used where the design calls for a clean line, without the need for handles.
- **Under the bench bins** help cope with kitchen waste while keeping the bin hidden.
- **Butler’s Pantry** can be an out of the way preparation space, a place to have small appliances at the ready, or for extra storage.
- **Integrated Fridges and Dishwashers** are fitted behind cabinetry, creating a more streamlined effect.
- **Utensil trays and Wine Racks** – provide a place for everything.

Key actions or questions to answer

- Collect pictures of designs you like through magazines, brochures and websites.
- Discuss your requirements with a kitchen designer.
- Ask your selected kitchen designer for examples of their previous work.
- Research different product options for cabinetry and benchtops to make sure that you have the right one for your requirements and lifestyle.
- Have you considered the future and how your needs will change over time?
- Settle on a final design.

Finances Budget

- Having a realistic budget with an allowance for unexpected costs is essential in a renovation project.
- You may have to slightly rein in some ideas so you can get the job finished.
- To ensure you don’t overcapitalise, these figures from the HIA may be helpful:

House Value	Kitchen Value	% of Home
\$200 - \$450,000	\$15 - \$30,000	7 - 10%
\$450 - \$750,000	\$20 - \$48,000	5 - 8%
\$750,000+	\$30,000+	4 - 6%

Note: Budget guide includes all trades, appliances and lighting

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