

express  kitchens

Kitchen Planner



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Getting Started

A well designed Kitchen will best utilise the space available and will be labour saving as well as attractive. Time spent designing your kitchen is worth the effort as the kitchen is the heart of the home.

At Express Kitchens our passion is to meet and exceed the needs of our customers. We listen to your concerns. All you have to do is provide us with measurements of the space you have available and our expert team of designers will provide you with a CAD drawing of your new kitchen. Don't worry if your measurements aren't perfect, we send our team of expert fitters to take exact measurements of your space prior to fitting.

Work Zones



Cooking Zone

Avoid crossing the kitchen with hot pots and pans. Think about placing your oven and cooktop near the sink and countertop.



Washing Zone

Your sink is an important area. Plan to have your fridge close at hand for easy food prep. Close proximity to your cooker makes it easier to drain your pasta and vegetables.



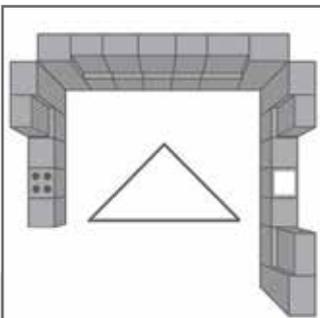
Storage Zone

For storing make sure you have enough storage for all the food - both for dry goods and the fridge. A countertop near your high cabinets and fridge makes it easier to unpack shopping bags.

Common Kitchen Layouts

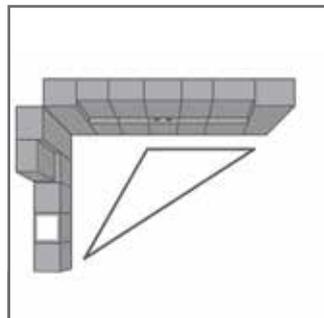
In most cases, its the shape and size of your room that decides what kitchen layout you ultimately will choose. However, some kitchen layouts may suit your needs and living situation better than others. Here are four common kitchen layouts and their main characteristics. They also illustrate how to ideally plan your working zones.

U-Shaped Kitchen



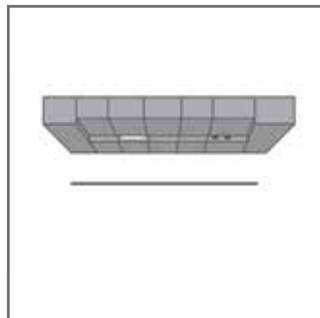
If you have a large room the U-shaped layout is ideal. It gives you maximum space with plenty of storage items. If the room is very large its important to ensure that the points of the working triangle are not too far from one another.

L-Shaped Kitchen



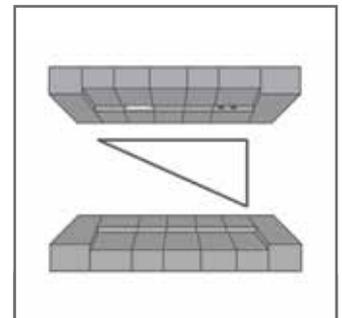
The L-shaped kitchens ideal when you want to add a small dining table or kitchen island. Its also a good way to make the most out of a corner, as well as integrating the kitchen into a dining area.

Single Line Kitchen



Where space is scarce, a single-line kitchen in which the working triangle is reduced to a straight line, can be the most practical solution. Its also pleasing to look at.

Parallel Kitchen



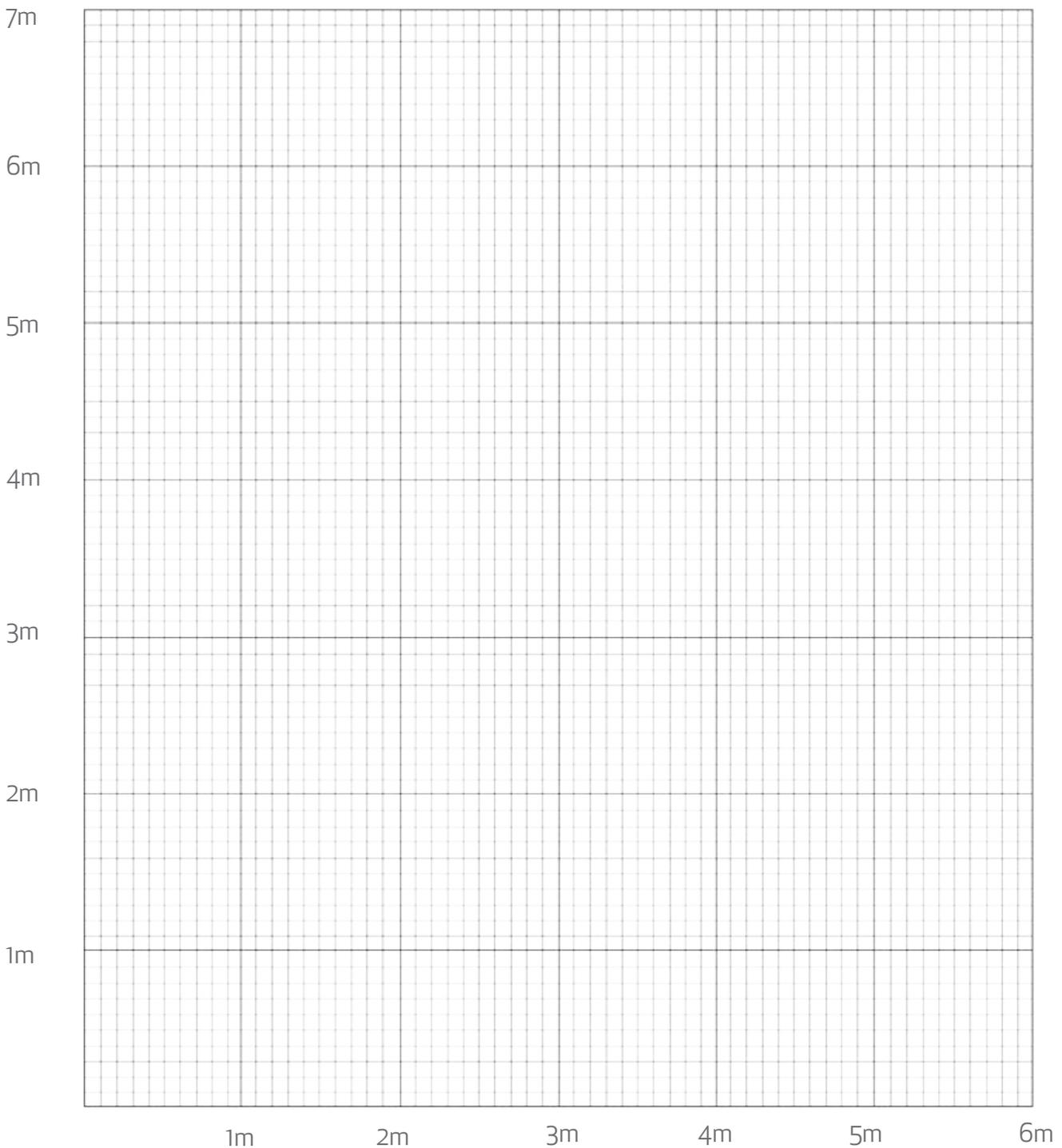
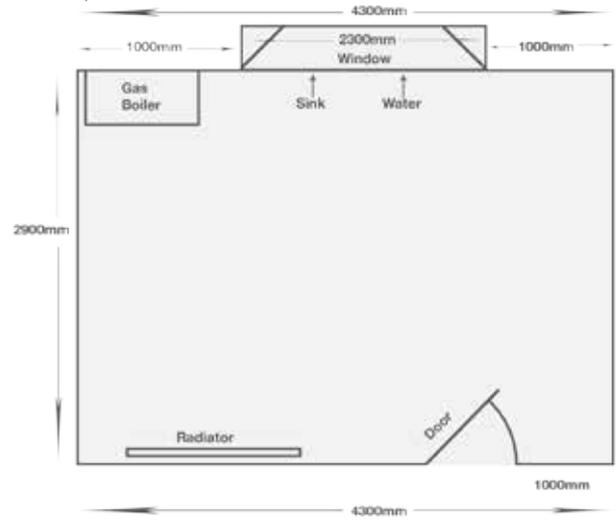
You don't need to have a huge amount of space for this layout. Its geared for food preparation and provides two great work and storage areas on opposite sides. In face, its a favourite of many professional chefs.

How to use this planner

1. Sketch an accurate record of your existing kitchen, use our graph paper. The ratio is easy to convert. One square = 10cm
2. Add in locations of power points, plumbing, gas supply, air vents, prominent fixtures, windows, radiators and boilers.
3. Measure the width and length of the room.
4. Take ceiling height at several points.
5. Measure size and location and dimensions of opening of all doors. (Size of door to include frame.)
6. Take note of dimensions of existing kitchen appliances

Conversion Formulae:
 Inches to centimeters - multiply by 2.54
 Feet to meters - multiply by 0.3048

Example:



Do's & Don'ts of Kitchen Design

Do's

- Try to position your sink by a window so you have a view.
- Position Sockets 6 inches above worktops.
- Position extractors or cupboards a minimum of 750mm above hobs.
- Locate dishwasher and washing machine close to sink.
- Keep tall units to the end of worktop runs, this maximises working area.
- Allow 300mm of clear space on each side of hob to allow for protruding handles.
- Position extractor fan on or close to outside walls.

Don'ts

- Locate a cooker or hob by any inward opening door or window.
- Plan a wall unit above a hob without an extractor fan.
- Plan a hob next to a tall unit corner or at the end of a run.
- Plan appliances in a corner.
- Plan a tall unit next to a sink.
- Plan an inset sink near worktop joints.
- Put a cooker/ hob under or near electrical sockets.
- Position cookers next to fridge or freezers.

Storage tips

- Use pullout larders, floor to ceiling larder cupboards are a great way to ensure everyday items are visible and accessible.
- Keep pots and pans by the hob. Deep pan pot drawers are great for this.
- Consider under-oven drawers. These are very handy for storing baking trays and pans.
- Make the most of corners. This maximises space. Choose from our wide range of corner options to ensure no space is wasted.
- Maximise cupboard space by using pull out baskets and shelf insets.
- Use peg bases to safely store your plates.

