

Kitchen Planning Checklist

Your new kitchen should be the perfect realisation of your personal wishes. The following checklist will help you explore the many possibilities and define the key points as the foundation for planning your beautiful new kitchen.

1. Household Profile

- ☐ How many people live in your home?
- ☐ How many are children?
- ☐ How many will use the kitchen daily?
- ☐ Are there mobility or accessibility needs?
- ☐ Do you work, study, entertain, or socialise in your kitchen?
- ☐ Do you require additional storage for items like bulk foods or seasonal dishes?

2. Budget & Investment

- What is your overall kitchen budget? _____
- What breakdown do you expect (cabinetry/worktops/appliances/installation)?
- Would you like to add contingency for unforeseen costs (plumbing, electrics, structural changes)?

3. Layout & Style

- Preferred layout: Linear, L-shape, U-shape, Island, Peninsula?
- Is an open-plan or separate kitchen more suitable?
- Desired functionality: cooking-only, dine-in, entertaining hub, multi-generation use, accessible design?
- Have you considered kitchen workflow “triangle” and circulation space (min 1.2m aisles)?

4. Utilities & Services

- What utility connections are available or required? Electricity, gas, mains hot/cold water, waste, hood venting
- Do you have ventilation (windows, extractor fans) or need mechanical extraction plans? (Kitchen extract min 30–60 l/s ducted) [Gateshead Council](#)

5. Storage & Organisation

- What cabinetry types do you prefer? (base, wall, tall, larder, open shelving, island units, corner pull-outs)
 - Do you need pantry drawers, spice racks, plate dividers, or pull-out waste systems?
 - Built-in recycling bins? (specify food, glass, plastic, general waste)
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6. Worktop Selection

- Which materials suit your lifestyle: natural wood, laminate, composite, glass, steel, stone, quartz, ceramic?
 - Would you like flush-fit installations for hob and sink?
 - Preferred thickness: slim (16 mm), standard (38 mm), or statement (100 mm)?
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7. Appliances & Configuration

- Which appliances do you want? (hob, oven(s), steam oven, warming drawer, fridge/freezer, dishwasher, washing machine, built-in coffee machine)
 - Placement preferences: island hob? Tall housing ovens? Stacked appliances?
 - Have you considered landing space & appliance positioning within the "triangle" flow?
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8. Technology & Environmental Features

- Level of eco/sustainability: energy efficiency, water-saving taps, recyclable materials
- Smart features: Wi-Fi ovens, sensor taps, app-controlled lighting

9. Ventilation & Extraction

- Type of hood: external ducted, recirculating, built-in, downdraft, decorative canopy
 - Have you measured extraction rate and noise levels? Are ducts feasible?
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10. Sink & Tap Zone

- Sink type: single bowl, double bowl, with drainer or prep bowl
 - Materials: stainless steel, ceramic, composite, colour-matched finishes
 - Tap style: mixer, pull-out nozzle, boiling/filtered water
 - Accessories: chopping board insert, colanders, soap dispensers
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11. Lighting Strategy

- Task lighting: under-cabinet, in-cabinet, drawer lighting
 - Ambient lighting: ceiling spots, pendants, LED plinths and shelves
 - Is decorative/mood lighting important?
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12. Surface Materials & Finishes

- Room finishes: flooring, splashbacks, upstands, paint colours
- Flooring choice: durable, non-slip, easy to clean
- Wall/splash materials: tiles, glass panels, grout-free designs

13. Safety, Regulations & Ergonomics

- Do you meet UK regulations? (Approved Document G for water, Part H for drainage, gas safety, ventilation)
 - Hot water safety: cold $\leq 20^{\circ}\text{C}$; hot stored $\geq 60^{\circ}\text{C}$, delivered $\geq 50^{\circ}\text{C}$; basin tap max 48°C
 - Standards: WRAS-approved fittings, backflow prevention, pipe insulation, electrical safety
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14. Installation & Project Planning

- Timeline from survey to handover
 - Who will manage installation? (designer-led, contractor, Competent Person Scheme registered installers)
 - Surveys required: asbestos, electrical, structural
 - Will you notify neighbours/arrange access and amenities during works?
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15. Aftercare & Maintenance

- Warranty coverage for cabinets, worktops, appliances
- Availability of spare parts or service agents
- Annual care routines: regulating seals, hinges, oiling wood surfaces

Planning Your Kitchen

It's often easier to review this checklist during your initial design meeting. Our in-showroom experts are equipped to guide you through each item and customise solutions to fit your home and lifestyle.

To accurately capture your kitchen space ahead of your first appointment with one of our specialists, please bring the basic key measurements of your kitchen along.

The following diagrams will prove useful in helping you to measure up your space:

