

A Guide to Planning Your Kitchen

Where to Start?

- How do you use the kitchen space?
- What do you like about your current kitchen?
- More importantly, what do you dislike?
- How many people use the kitchen?
- Do any have special physical needs?
- Is there a lot of through traffic?
- Do you have pets to consider?

Your Style

- Browse magazines and websites
- Collect images of kitchens you like
- Visit our showrooms to see and feel
- Compare styles, quality and availability
- Consider the style and structure of your home

The Design

- It's important to compose a functional plan
- Sockets and plumbing need to be located in the right places at the very start
- Identify wet, hot and storage areas
- Oversize appliances will affect the layout
- Our experienced kitchen designers will advise and guide you with 3D visuals of your new kitchen

The Budget

- Establish a realistic budget
- Buy the best products your budget can afford
- Remember, get the layout right, you can always upgrade to luxury surfacing materials later

Reface

- If budget is tight, a reface of your existing units can feel like a new kitchen
- Consider doors, worktops, sink & tap, handles
- Pullouts can be retrofitted into existing units

Your Wish List

- Note down everything you'll need - units, worktops, sink and taps, pullouts, appliances, flooring, wall covering, lighting, paint etc.
- Then note what's a must-have and what's a nice-to-have on your list

Worktops, Sink & Taps

- Budget may dictate your choices
- Laminates, solid wood, quartz and stone all have their merits. Consider different surfaces in different areas
- Worktops dictate which sinks can be used
- Boiling & filter taps are worth consideration

Maximise Storage Options

- Tall & base pullouts, corner solutions and drawers all make work more convenient
- Use taller wall units for items used infrequently
- Cutlery dividers sort utensils
- Concealed, built-in waste separator and laundry bins

Appliances

- We can help you choose a package that meets your needs
- We supply all the major quality brands that are reliable

Lighting

- Good lighting is important, especially for reasons of safety and there are many options to choose from

Fitting

- Once you have your kitchen designed it's so important to have it installed by an experienced kitchen fitter who will finish it to exacting standards. We can help with that too.



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Here's how it works



We recommend to make an appointment for an initial consultation with your nearest Showroom. If it is your first time to visit the Showroom, we suggest to arrive early and take a walk around the Showroom to get a feel for what styles you like.

Make sure to take your Wish List & Measurements with you for your initial consultation.

Our designers can create a 3D design based on your ideas, your budget and their experience to create your dream kitchen. After the consultation you'll receive a quotation.

As a kitchen supply business, we can suggest approved fitters if you don't have your own kitchen fitter lined up.

If your fitter would like to assemble the kitchen units on site, we will deliver LINK-IT flat packs and components, or if you need them immediately you can collect directly from your nearest warehouse.

To save time and hassle for you and your fitter, we offer a SMARTFIT service on all kitchen doors, drawers, pullouts and bins, which means that we build your new kitchen in our workshop and supply to you pre-built to your site. Legs, handles, dressing components, tall units and L-shape kitchens will be fitted on site by your installer.

We deliver SMARTFIT normally within 4 weeks of order confirmation (*subject to change during peak times*).

When you have approved the layout and paid a deposit we will ask your fitter to confirm all dimensions are correct and to sign off the plan.

Your delivery or collection date will be agreed. The balance of payment is due before the order is sent to the warehouse.

On delivery day, our dispatch team will call you shortly beforehand to advise that they are on the way.

To ensure everything goes smoothly our Sales Designer will be happy to consult with you and your fitter before, during and after the installation.

To avail of the HRI scheme your HRI registered and approved fitter will need to purchase the goods from us.

When your delivery arrives we advise...

- That you do not store units or components in a room that is still undergoing building work, they could be damaged or absorb moisture from wet plaster.
- That worktops are stored flat on interleaved battens to avoid warping and never propped on their sides.
- That protective coverings on some components are not removed until installation has been completed.

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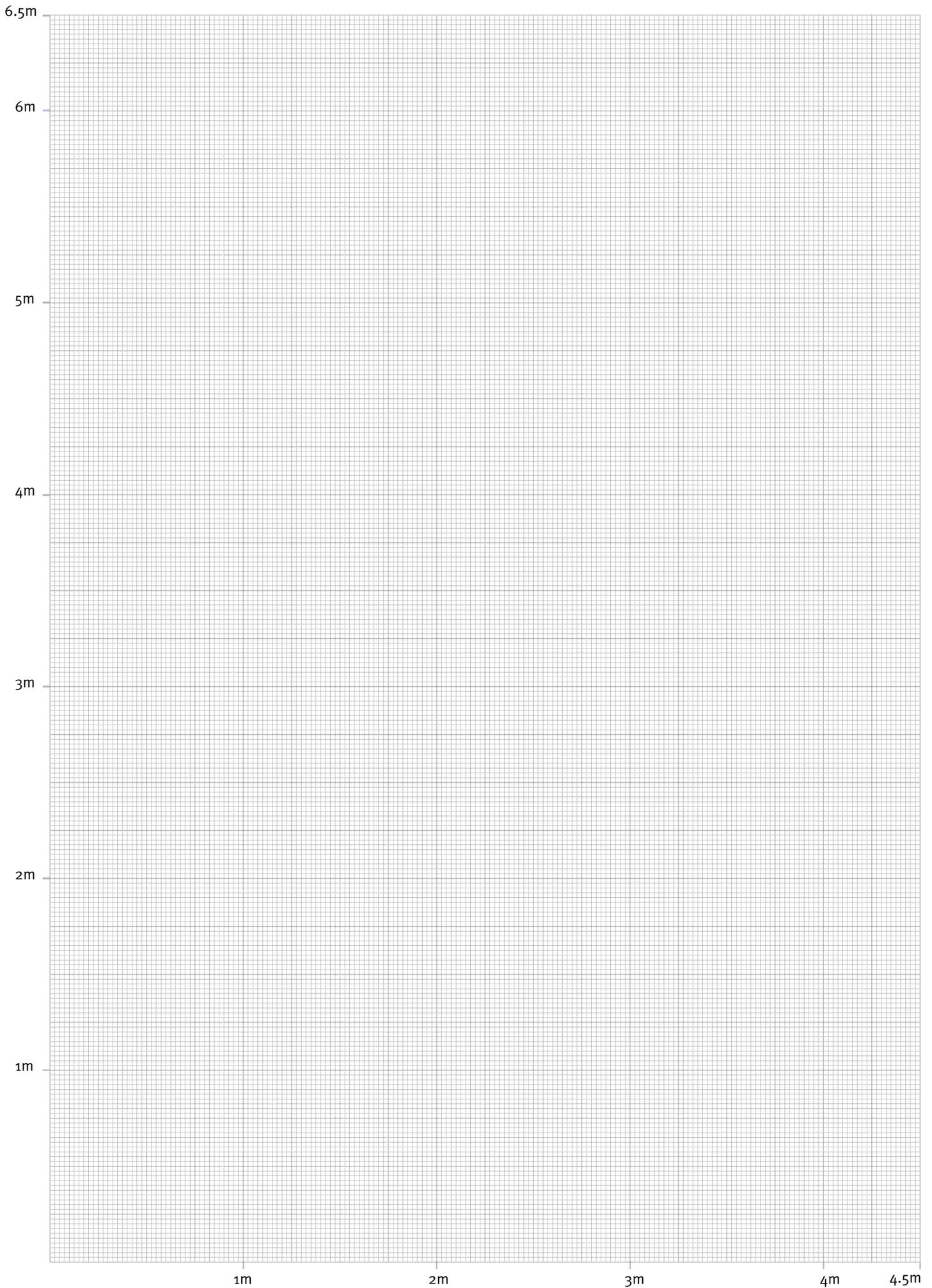
DUBLIN Showrooms:
REGIONAL Showrooms:

Santry 01 884 1111
Limerick 061 603 111

Long Mile Rd 01 456 4899
Galway 091 753 220

Deansgrange 01 268 6996
Ennis 065 682 8232

Cork 021 439 1199



LAYOUTS



SINGLE WALL

Either space is at a premium or the kitchen is part of an open floor plan. A one-wall kitchen can be quite efficient, assuming the wall is not too long. Keep tall units to one end and make the most of wall space.

The arrangement of your units should provide the best functionality and ergonomics possible within your space. It not always necessary to position your new layout exactly as your last. But take time to consider other options that might be possible to maximise your work area.

Some things to bear in mind:

Allow a minimum of 1mt between units that face each other to allow for doors or drawers on both sides to open without clashing. Usually the busiest space is between the sink and hob so try to maximise that where possible.

For efficiency, group

- wet areas - sink, dishwasher, fridge;
- hot areas - hob, oven, microwave;
- food storage areas - pullouts;
- prep areas - utensils and bins.

U SHAPE & G SHAPE



Considered the most efficient layout, either of these create a clear and compact work area from fridge to sink to hob. Worktop surface is generous.

This layout can be against 3 walls or have one leg as a peninsula. A breakfast bar might be incorporated.

The G shape further extends the work area in another right angled wrap. But be wary that too many wall units will enclose the space.



GALLEY

This is an efficient layout as long as there is comfortable room between both sides to allow doors to open without clashing.

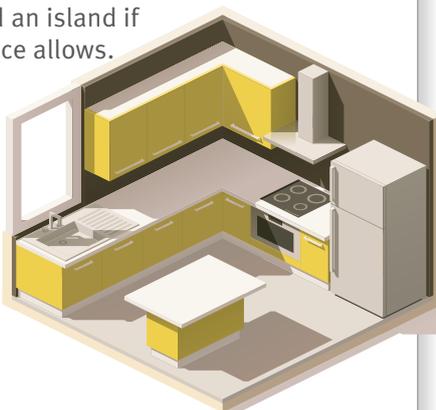
Galley kitchens provide long stretches of counter space. If

walls are a distance from each other consider an intermediate island and ergonomically, don't position hot and wet areas on opposite walls.



L SHAPE

Great where space is limited. An efficient triangle connects the main workstations—sink, hob and fridge. The corner in an L-shape kitchen can be utilised with a carousel or pullout for easy access in a potentially awkward area. Add an island if space allows.



PENINSULAS & ISLANDS

These additions can add so much extra storage and work surface to a standard layout. They are popular additions as informal eating areas so leave leg room under an overhang. Or dont put any units underneath using a chrome leg for support. If an appliance or sink is incorporated in the design remember to plan for plumbing and electrics.

