

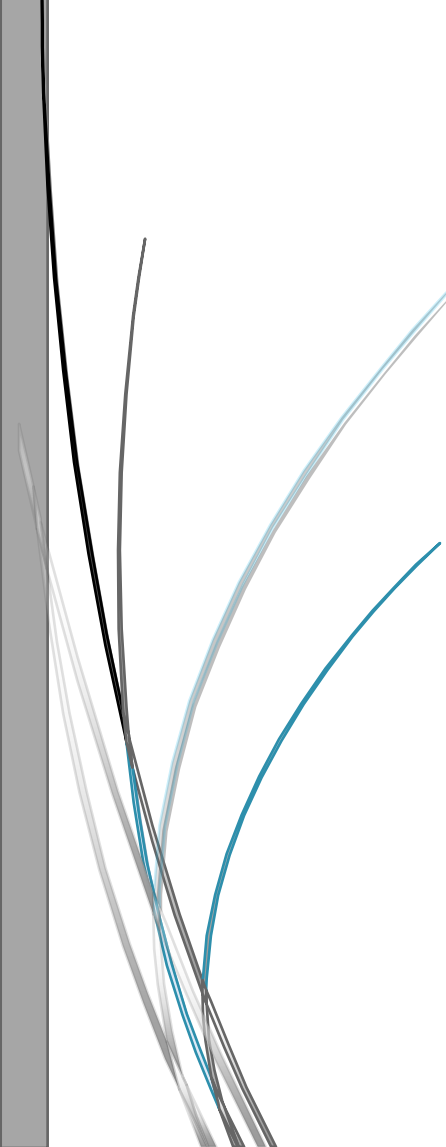


GUIDE TO THE PERFECT KITCHEN



QUOD HOMES

We Renovate. We Extend. We Build.



Kitchen Design Hints & Tips

Creating an open plan Kitchen is definitely the thing to do right now. Almost every property we are working on involves taking down walls and opening up the previously separated Kitchen and Dining Rooms into a larger open plan flexible space that is much more usable and enjoyable. Have a look at some of the design ideas, hints and tips below to see what could work for you.

1) Add Feature Lighting

Try to add some dropped pendant feature lights where you can. You need to think about where fixtures and furniture is going early on so you can get your feature lights planned in position. We recommend putting three dropped pendant feature lights above Island units and dining tables.



2) Make Cooking Centre Stage

This isn't everyone's cup of tea but if you like cooking mixed with entertaining move the hob to the island unit. You can then talk to your guests while you cook. The cooking itself can become a great talking point and interactive. Remember though the mess tends to be on show. Not a problem if you're a tidy cook!



3) Mix Living Space With Kitchen/Diner

Why not partly open the Kitchen/Dining area into an informal living space or family room where you have sofas, TV etc. This creates a totally flexible area where you and your guests can easily spill in and out from one area to the other.



4) Add Bi-fold Doors

Nearly every open plan kitchen we have created recently has had bi-fold doors. This really is has become a must or at least double French Doors. Bi-folds open up the home to dining inside & outside and bring in an abundance of natural light.

5) Add French Doors

Adding French doors to a Kitchen/Diner while not as flexible as Bi-folds they still bring the outside in and bathes the whole area in natural light. This definitely works well if you are trying to keep a more traditional look.



6) Incorporate The Latest Technology

Every week it seems there is a new piece of kit that is the next must have in the Kitchen. But actually most of it is really good. we are still mesmerised by induction hobs, they are truly incredible being able to instantly boil water within seconds. Whether it's in-built speakers to integrated coffee machines we have a whole range of gadgets to impress even the most technologically advanced!



7) Go Modern

The modern Kitchen now has all the appliances discreetly tucked away - inset into wall units and worktops. Kitchen Colours are so important to get right and are down to personal preference. But if you like a modern design with white gloss maybe try and break it up with some black or bright splash backs in feature designs.



8) Go Traditional

If you prefer a more traditional design, modern features such as Island units can still work really well. Timber worktops and floors can help achieve this classic traditional look. A mix of modern LED spotlights and classic style dropped pendants can also work well together.

9) Extend If You Can

Even if you are only going out 1-2m from the rear wall, this small extension can make a huge difference and get you more cupboard/utility space. Stick a roof window in the new roof to maximise natural light. It's also great for ventilation.

10) Create A Seamless Transition Outside

By using the same floor tiles inside and out and inset bi-fold doors with drainage channel you will hardly notice whether you are inside or outside. All of a sudden this makes your Kitchen/Diner feel enormous in Summer when the Bi-folds are open. Also makes the whole area much more flexible and usable.

