



CHARLES RENNIE  
**MACKINTOSH**  
THE KITCHEN COLLECTION

# Design & Planning Guide

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We would always advise that you visit an Approved Charles Rennie Mackintosh retailer to discuss your exact design requirements, however we have produced this guide to provide you with basic information which will help you decide on the key areas of your new Charles Rennie Mackintosh kitchen.



## Section 1: Kitchen Design Overview

The kitchen is undoubtedly the most popular and widely used room in the house, and the various functions the kitchen of today is asked to perform, requires accurate planning and good design. A good starting point is to look at the various ways in which your kitchen is used, how often and who uses the kitchen. This will then provide you with a list of basic design requirements for your kitchen that need to be met.

### Measuring Your Kitchen

This is the most important part of the process and requires accuracy to ensure your kitchen fits perfectly. Below are some handy measuring tips:

1. Always measure in millimetres (mm) as this is now the industry standard for unit dimensions. It also saves time converting measurements later on!
2. Measure each kitchen wall separately and in a clockwise direction.
3. Show accurate positions of doors and windows and remember to include the outer frames in the measurements.
4. Include all structural elements such as beams, recesses, etc that are fixed and will not be altered during your renovation.
5. Detail the positioning of water, gas and electricity points and decide early on whether these are to stay as they are or if you are prepared to move them. This will have an impact on both your design and your budget.
6. Measure the ceiling height of your kitchen as this will have a bearing on wall unit heights.
7. Draw a plan of your kitchen as it looks now, including units and appliances, and decide if there are any elements of the design, or appliances that you wish to keep.
8. Last, and most importantly... **DOUBLE CHECK EVERYTHING!**



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## Section 2: The Working Triangle

The 'working triangle' is a way of combining the three main functional areas of the kitchen into an ergonomic design, helping to create three 'work zones'. These three areas are:

1. Food Storage and Preparation
2. Cooking
3. Washing

### 1. Food Storage & Preparation

This area will include your fridge/fridgefreezer and will also require ample worktop space for food preparation. Storage cupboards in this area will allow you to have easy access to food items, utensils, chopping boards, etc.



### 2. Cooking

Try to ensure that there is enough space around the hob and oven to place hot pans or trays on the worksurface. This will help to prevent the many accidents that typically happen due to having to walk around the kitchen with hot pans.



Also remember that the hob and oven do not necessarily need to be located above one another, but take care to ensure that these are located close to each other in the same area of the kitchen.

### 3. Washing

The washing area should be located near to where pots, pans, plates and cutlery are stored. There should be sufficient space around the sink area to allow for draining and it is important that this area is also located away from food preparation as this is the most likely place to store cleaning products and other potentially harmful chemicals.



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## Section 3: Typical Layouts

When looking at kitchen design, there are four typical layouts that are used as a starting point. These are:

1. L Shape
2. U Shape
3. Single Galley
4. Double Galley

Unless you are renovating your kitchen completely you will find that your design will match one of these layouts and areas such as appliances, corner solutions and workspace will all be affected by the layout you have.



### L Shaped Layout

This is one of the most frequently used layouts and is suitable for both small and large kitchens. Typically, this layout will include two work zones on one wall (cooking and refrigeration) with the third (washing) located on the other wall.



### U Shaped Layout

The typical U Shape will use three walls instead of two and provides significantly more worktop space. The sink is normally located in the middle wall with cooking and refrigeration positioned opposite each other.



### Single Galley Layout

Typically used when there is little space available, the single galley layout incorporates all three work zones on one wall. It is recommended that the sink is located in the centre with cooking and refrigeration placed on either side.



### Double Galley

This layout is used with very narrow kitchens and those with doors at either end. Two work zones, usually cooking and refrigeration, are placed on one wall with the washing area opposite.

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## Section 4: Budgets

Deciding on how much you have to spend is important and will determine the design of your kitchen. It is important to consider all the costs that are associated with your new kitchen and whilst every kitchen is different there is a general rule that can be applied to help you calculate the amount you have available for each area.

The proportions given below are intended as a guide only and may vary according to the type of products chosen, however, it is a good starting point when determining your budget:

KITCHEN FURNITURE:	40%
APPLIANCES:	20%
WORKTOPS (laminare):	15%
FITTING:	10%
SINK AND TAP:	5%
TILING:	5%
FLOORING:	5%



## Section 5: Worktops

Worktops need to be hardwearing and up to the challenges of a busy kitchen. A decision at an early stage will help you to form your design and also affect your budget as prices between the various types can vary greatly.

The table below shows the advantages and disadvantages of several types of work surfaces:

LAMINATE WORKTOPS		SOLID SURFACE WORKTOPS (e.g. Corian)	
<b>Advantages</b> <ol style="list-style-type: none"> <li>Fairly inexpensive</li> <li>Wide variety of colours</li> <li>Stain resistant</li> <li>Easy to install on-site</li> </ol>	<b>Disadvantages</b> <ol style="list-style-type: none"> <li>Noticeable joints</li> <li>If damaged, needs replacing</li> <li>Only partially resistant to heat</li> </ol>	<b>Advantages</b> <ol style="list-style-type: none"> <li>Large colour variety</li> <li>Personalised designs possible</li> <li>Renewable and repairable</li> <li>Virtually invisible joints</li> </ol>	<b>Disadvantages</b> <ol style="list-style-type: none"> <li>Cost - up to 3x more</li> <li>Templates required prior to fitting</li> </ol>
GRANITE/MARBLE WORKTOPS		SOLID WOOD WORKTOPS	
<b>Advantages</b> <ol style="list-style-type: none"> <li>Hardwearing</li> <li>Resistant to heat</li> <li>Variety of colours</li> <li>Greater aesthetic appeal to laminate</li> </ol>	<b>Disadvantages</b> <ol style="list-style-type: none"> <li>Expensive - up to 3x more</li> <li>Requires templates prior to installation</li> <li>Extremely heavy</li> <li>Not simple to install</li> </ol>	<b>Advantages</b> <ol style="list-style-type: none"> <li>Natural look and finish</li> <li>Only surface that will not damage knives</li> <li>Can be shaped to any design</li> <li>Greater aesthetic appeal to laminate</li> </ol>	<b>Disadvantages</b> <ol style="list-style-type: none"> <li>Fairly expensive</li> <li>Burn marks can be left by hot pans</li> <li>High maintenance</li> <li>Can be unhygienic if used for food preparation</li> </ol>

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## Section 5: Lighting

A variety of lighting solutions can be used within the kitchen for both practical and decorative purposes. Below are some examples of how various lighting can be used:

### 1. Ceiling Lights

An ideal way to light the whole kitchen is to use spotlights recessed into the ceiling. By using a dimmer switch this will allow you to fully light the kitchen when it is being used for cooking or food preparation and then more softer lighting if the kitchen is being used as a dining area.



### 2. Task Lighting

The kitchen consists of several 'task areas' such as cooking, food preparation, etc. The majority of cooker hoods now come with lighting included which is a good way of lighting a hob area, however in addition you may also wish to add under cupboard lighting to those areas that will be used the most.



### 3. Over-Cupboard Lighting

Kitchens rarely go from floor to ceiling and so over-cupboard lighting is the perfect way to eliminate shadows and is particularly useful with modern designs where cornice may not be used.



### 4. Plinth Lighting

This is a relatively new area in kitchens and is used mainly as a decorative feature for those who really want their kitchens to make a statement.



### 5. Built-In Cabinet Lighting

Downlighters in glazed wall units and dressers provide an ideal decorative solution.

