Episode 47: Kitchen Design Essentials

Key Kitchen Measurements

https://www.whitepebbleinteriors.com.au/episode-46-key-kitchen-measurements/

Good morning, everyone and welcome to My Forever Home the podcast Kitchen Design Essentials Season, we are up to episode 12 I think. I've actually got myself a little bit confused in terms of how many episodes we've done. I was looking back over the weekend and, so that I'd actually done more than I thought I had.

I think I doubled up on my numbers away, episode 12, just talking about kitchens, how amazing is that? And there are still lots of more episodes to come and it just goes to show you. How much detail, how much thinking and how much she needs to know to be able to design a really amazing kitchen. And so today I'm going to share with you little bit of nitty gritty around key measurements for your kitchen.

So I'm going to talk about appliances. I'm going to talk about the kitchen triangle. Bench tops and, your Island bench inspired. So stay tuned. You may need a pen and paper, but don't worry too much because, you will be able to catch up with this later. I know a lot of people listen to podcasts in the car.

I know I do too. And so, there will be plenty of opportunity at some stage. I'm sure for you to be able to note down these key measurements and I'll also chat through why things are the way they are and what options you may have as we go through. So let's start key measurements in terms of your kitchen.

The first thing I wanted to chat about was the triangle. We get asked about this a lot or what about the triangle and how does the triangle work? And I think one of the key things to consider. In the thinking about the triangle is not that you need to have a triangle per se, but there really needs to be, a maximum of around seven meters between the key areas of what you need to access in your kitchen.

Now, those two key areas are your sink your fridge and your stove top and your ovens. So they are the key areas that you need to access when you're preparing food. And so really in essence, there needs to be a maximum, when you add up walking between all those spaces, it really, really should be a maximum of about seven meters.

Now that's just a guide. Obviously things you need, you need to be flexible in terms of the way your kitchen may be designed, but that really is the optimum in terms of making sure that you're not too far away from the key things that you need to access when you're preparing food. The other thing with the triangle, is it really, the essence is you need to be able to access things easily and move between those spaces easily.

So the theory behind it is that you have a bench when you open your fridge, you've got a bench close by, where you can actually put items down. Once you get them out of the fridge that you've got space next to your stove top that when you're preparing food, you've got an area where you can put things.

When you're cooking, but also when you're taking pants off and that you're able to easily unpack the dishwasher. So you don't want your dishwasher so far away from where you actually need to put clean dishes in, and also that your dishwasher is close to the sink because those two elements are obviously related.

You may rinse and then put things in the dishwasher or, you know, most people generally gravitate to putting their things in the sink not so great when you're trying to change, train you know, your kids, it doesn't yeah, belonging, the sink, it goes in the dishwasher, but really those things need to be together and then having space on either side of the sink for any sort of hand-washing for preparation and washing your vegetables and so forth. So the other thing you need to keep in mind when looking at your kitchen, the, local records with regards to how close a water source can be next to electricity or close to electricity generally speaking.

It's around 500 millimetres each state's different, but also, it's not just the fact that each state is different, but the regulations change all the time. So make sure that you have got it designed within the regulations. You can't have a sink right next to an oven, sorry, next to a, a stove top.

So you just need to make sure that you've got your water source well away from your, point of power. Let's talk about splashbacks. Now there are regulations, and again, you'll need to check with the local building regulations of your area because they are different in all areas. So check their regulations in your state, but basically your Splashback needs to be a minimum of 600 high.

Between the stove and the overhead cupboards if it's an electric stove, when it's gas, you've actually got a flying. So it's actually the top of the river to the top of where that, point of the stove finishes and the lowest point of your overhead cupboards. So don't get caught out that it could be just the base of the overhead coverage.

It could actually be the finger pull area, which is a little bit lower. Those spots need to be minimum of 6.50 with gas in it same with induction. so make sure you get that check now the other, and to consider with this game, we work with that clients in this regard is, if you're working with a 6 or a 6.50 Splashback, that might actually affect the Splashback tile that you choose. So for example, if you've got a 3x6 tile and it's a 600 Splashback you're easily going. Yeah. It'd be two tiles in there. If it's 650, it means that you're going to have a sliver. So these sorts of design details also need to be considered. When you're looking at this flashback, it's actually met with our clients.

We changed the Splashback because the way the child's were going to be cut meant that it wasn't going to be visually appealing cabinetry. And this is a big one, in terms of flow and again, when we're doing a deep dive with our clients, we understand how many people are going to be using that kitchen.

So that are labels asked to design specifically, around how many people are going to be cooking or preparing food in that space at any one time. And that needs to be considered. Ideally you need a minimum of a meter and I mean, a minimum, over may shot between the rears a bench top and your Island bench.

And that if there's a fridge there is obviously opening and closing that fridge and an oven and so forth, really you'd want to have, 1100 ideally 1200. Now don't go to the other end of the extreme and then have, you know, 1500, two meters between those benches, because it means that there's too much space for you to easily be able to access things and turn around and place things on benches.

So the ideal measurement is 1200 millimeters, but a meter is, is allowable. And if there are two cooks that are going to be preparing at any one time, we would then have a minimum of 1200 so that people can easily move around each other when they're preparing now 1100, Between the Island bar and another station diner.

So what I often say on floor plans is that there is a, a dining, table close to, or sorry, in, in parallel with, with the Island bench. And I see that that's far too tight. You need to allow having the chair of the dining table to be able to be pulled out. And still be able to flow and walk between those spaces.

But also if you've got stools there too on your Island bench by also need to have space to pull out and that people can still walk between them. So really you need a minimum of 11, a hundred between the Island bars, the Island bench, and that, that bar area and, and any dining table that he's parallel with, Island, bench.

You need ideally 300 millimetres between the edges of the bench to the sink. So you don't want to have your sink so hard up against the edge of a bench spot that you really got nowhere to put anything. So ideally we're looking at 30 centimetres minimum. I normally like to work with 500 to 600. And ideally you'd want to have your dishwasher, 500 millimetres from the, from the corner.

And then you can have a small cupboard there, that that's not hard and fast. We often do design teachings where the dishwasher is at the end that's okay as well daily again, normal talking in ideals that you've got at least 30 to 40 centimetres. I flipped over my metric. So now my measurements to let talk millimetres 300 to 400 millimetres on either side of your star top.

Now this may have an impact on if you're having a wall oven or not just recently, actually last week we were working with designing a kitchen for a client and I really wanted a wall oven. And what we showed them was if they had the wall oven and their stove top was next to it, they were going to have about 20 centimetres on either side of that stove top.

And that's really not ideal. If you think about the food that you need to prepare and what you need to have next to you, when you're cooking, it really is not enough. Once we showed them, then the design with having. And the oven underneath, so standing oven and that allowed them to have at least 400 millimetres on either side of the stove top.

They actually went with that option. They could see the functionality and the benefit of being able to move around and cook more easily, with not having a wall oven. So it really makes sure you're looking at all the options standard Bench height is 900. And when I say that standard and the standard, but Hey, we're talking about your forever home.

So there's absolutely no reason if you're tall that you can have that high. Just recently we designed a kitchen and we made that, made that 950 so that, you know, it was just that little bit that extra five centimetres makes such a big difference in terms of not having to lean over so much and getting a sore back and I'm a big believer that people often say to me. But what about when we go and sell it in their short, well, Hey, you are building your forever home and I say it time and time again. So make sure they're designing it for you. A standard bench depth we get asked this a lot is 600. Sometimes we actually make it deeper.

It may be that you've got a really big sink. That's a lot deeper than normal. And depending on where your taps are going to be, that meat may need to be deeper. Sometimes we're using it attractable doors and using a corner, pantry. It also needs to be deep for that reason as well, but I'm not going to get into that finite detail.

A standard bench depth will be 600 on the re benches. I'm in an Island. I'll get to an Island bench in a moment. Then you've got your keycard or Kickboard underneath. So that's at the bottom of the cabinetry. That's generally anywhere between them 90 and 150 millimetres. Yeah. And it's set back. So its recess back from the front of the cabinetry about 50mil up, overhead cupboards we get asked this a lot or how, how deep should they be? Generally speaking they're anywhere between three and three 50. And that's really to enable you not to hit your head. when you've got a 600 depth, you've got those overhead cupboards recess back a little bit, so that, you know, 20, 25 centimetres so that you can actually, you know, work at that surface and not actually bumped your head on the overhead cupboards.

I generally like to have them at 350 that means to eat, you know, another extra, an extra glossy net or whatever is, is great. So, and generally you'll find that if you asked during plates up there, it's a better depth. Generally you won't be storing plates overhead these days. Anyway, they'll go into drawers with regards to your Island bench.

Ideally I like to have them at a meter wide and they're in apartments that may not be achievable. So then they'd be 800, 900, but really ideally I like to have them a minimum of a meter and depending on the design, we we've designed some square Island benches or ones that are. Longer, when you're rather than being laterally long in the kitchen, they're actually longer the other way around so that you've got a really good area, at the end for dining, so that people can sit there really easily with foreign.

You're not actually in the kitchen so, but if you've got a lateral, bench Island bench, you generally be looking at a main shaft. 1.2 is a one to 1.2 liquid depth, but really that can be however you want it to be. I know it's important an overhang over a hundred, 200mil is really not enough so when you've got it at a meter, that means obviously with the drawers being 600.

It means that you've got a 400 overhang. I find that to really good overhang amount because you can tuck the stools in there really nicely and have a really clean finish. 300 is also sufficient. So on a 900 millimetre, a bench top, you would then have a 300 millimetre overhang bench top thicknesses now that really comes down to the material that you're using.

Dekton would be anywhere between six and 20 mil and you can build that up as well, to be deeper. If you're higher, if you wanted it to you're using a laminate bench top, that's going to be a standard 33 millimetre. thickness of your bench top, and you know, other stones, reconstituted stones, you know, that they, they genuinely come in 20, 30, 40, they get built up and 60, in the nineties, you know, having the deepest bench, top 100 mill bench, top 120 mil benchtop was seen as very prestigious just now it's, you know, 40 to 60.

You wanted to make your all major feature. If you've got a particularly stunning natural stone, you can definitely build that up and make it thicker and have it as a feature. We generally have our rear benches as 20mil, and you can also have exactly the same on your Island bench, 20 to 25mil for using a solid acrylic surface.

It can be any, depth that you want it to be. So sometimes you might have a feature of your Island about 40 mil, and then on the back, the backbenches you might have at 20 mil appliances now, ideally from a usability perspective, it's better to have, and your microwave's either on the bench or overhead rather than underneath the bench tops.

And you stand a dishwasher is 600 and there all these appliances are standard so a dishwasher is standard 600. You can get a small dishwasher at 450. They're really not. They're really beginning. Yeah. And I had a four 50 because space is so tight in Europe they’re quite expensive here. So I don't really see the point.

I think in the time that I've been here for over 10 years, I think I've installed one and that really was she, the lady really didn't know a 600, but I'll, you know, from a cost perspective and a spice perspective in Australia, 600 is fine a standard wall oven is 600. You can get them seven 50. I've had to break a lot of people's hearts and let them know that if they want a wall oven and they also want to have a 900 million, I made an oven, at this point in time, they're not available.

You can get seven 50 and 800 going up into a wall oven space, but 900 is not possible. So if you really want to have a 900 oven, it needs to be an undermined. It needs to go under a, under the bench freestyle earnings can also be 600 750 8, 900. So you've got a lot more flexibility when it's a free standing oven.

Wall ovens are generally 600 and then you can stack them steam up. And again, 600 integrated coffee machines, 600. So 600 really is this constant measurement, very consistent management on, on a lot of the appliances your fridge cavity. Now, ideally you'd go and get your free time. If you want to future proof your space, I would never design a kitchen without the cavity being at least a measure because that's going to then have your standard 900 fridge.

That's able to fit in there and I'd have it at 800. 800 high. If you don't know the height, some fridges are a bit lower at some fridges are okay. Higher, which is why it's really good idea to work out what fridge you're going to have right. And even if you've got a fridge that say 800, I would still future-proof that cavity and might show that it is a major so that if you did want to upgrade your fridge, that you could do that.

Now a lot of the double the double dual fridges, they are 900, but some of them in there getting even bigger and they're 1200. So your cavity needs to be 10 millimeters bigger than the actual size of the fridge, because the fridge needs air around it to work properly sinks, double sinks allow about 800 and allow a debt of about four for it.

And again, if you're thinking about that's going on a bench of 600, you need space around it. You may also have a, a bench mounted tap. if, if space is an issue, you may then have the tap mounted in the sink If you're seen as a particularly deep. But you need to have that space. You can't have five mil of, you know, reconstituted stone behind your sink.

You need to have a little bit more than that no, I think that's about it. They're the main ones. This is a much shorter podcast today than normal. They're the main measurements that you'll need it's really important. Keep those seven meters in your mind in terms of working between all the key areas in your kitchen.

I just keep in mind that when you open the fridge, you can't open the fridge and open up and turn around onto a sink if your sinks in the Island bench, where they actually had this conversation with a client last week, because he's left-handed. He couldn't it was really good, difficult for him to work with the fridge on the right hand side of the Island bench.

But the fridge was positioned at the end of the kitchen, which is ideal, which we've talked about in other seasons so we've had the sink right aligned on the Island bench so that when he opens the fridge, he's got a free piece of bench space that he can then put things out of the fridge onto the bench.

And if the sink was there, That means he opens up the fridge and it goes straight, you know, he's, he's got his sink there, so it gets in the way. So you always need to make sure that you've got bench space when you're using all of your appliances. And that's a really key thing to keep in mind about how that kitchen is going to be flow rather than get fixated on this triangle shape.

as important as making sure that you've got bench right next to all the appliances and the elements that you're going to be using when you're preparing food. Now don't forget, super exciting. Because we've actually got a name for our course, and that is that beautiful kitchen design made easy. And that's going to be a short course, with some key checklists and, principles for you that you're able to use so that you can make your selection so that you can plan your kitchen.

You've got an idea of your budget. The waitlist list is open. The white list is at whitepebbleinteriors.com.au/kitchendesignonline course. And that's where you we'll be able to in your details and you will be able to operate it for when that course opens, which is going to be in September, top secret.

What date is it going to be? It's going to be a really affordable course so that you're able to get all the information. Yeah, there'll be all the transcripts from the podcast that you can highlight, make notes everything will be there in terms of what you need to get yourself set up so make sure you put yourself on the wait list.

So you're the first to find out about the special offer that will be coming out very soon as always book a chat with me, always available for you if you need to have a chat about your project and how we can assist you so by all means get access to my diary on the website for that as well at whitepebbleinteriors.com.au I will be here next week as always. Don't forget. There's forever home live on Friday, nine 30 on the forever home Facebook page and on the white pebble interiors, Instagram page, over and out for now. I'll see you next week. Bye for now.

END OF TRANSCRIPT

MY FOREVER HOME PODCAST with Frances Cosway

www.whitepebbleinteriors.com.au

Book a Chat
www.whitepebbleinteriors.com.au/chat

Design Hours Bundle
www.whitepebbleinteriors.com.au/other-services/design-hours-bundle/

Floor Plan Sanity Check
www.whitepebbleinteriors.com.au/other-services/floor-plan-sanity-check/

Your Forever Home Book Free Download
www.whitepebbleinteriors.com.au/download-free-ebook