Episode 34: Kitchen Design Essentials

Key Kitchen Design Mistakes

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Frances Cosway: Hi everyone and welcome to the next episode of kitchen design essentials in the, your forever home podcast. Today, I've got in the studio on our YouTube and on our zoom studio. We've got, Fabieli Fontana, who is part of the white pebble interiors team. And today we're going to talk about key design mistakes, and really, the reason this was actually not part of the original, plan the part of the original program for kitchen design essentials and Fabi and I had been in the car.

We'd been at a client. Yeah. We just started talking about all the sorts of different things and mistakes that we've mitigated with a lot of our clients and because they had, engaged us to do their drawings. Well, because they had engaged us early on. We were actually able to prevent a lot of what we see is design mistakes.

So either from a functionality perspective, things could have been better or from an aesthetic perspective, they could have also turned out much better. And so I said, Hey, We should talk about this on the podcast. And let our listeners also hear about some of the key design mistakes that can happen and, things that are often overlooked when there's not an experienced or looking at it particularly early on and how it can actually be resolved quite easily.

So Fabi and I basically going to have a chat today and just go through some of the things that, we've experienced, You know, working with clients and some of the things that we see and how you can actually learn from these and make sure that they're not going to be part of your kitchen design. So! With no further ado. Welcome Fabi!

Fabieli Fontana: Hi Frances! Hi everyone. So I'm here again.

Frances Cosway: Yeah, it's good. Because I think last time, we were chatting about, well, obviously we're chatting about kitchens, but today we're going to be quite, focused on it's …

Fabieli Fontana: With more expensive about.

Frances Cosway: Yeah. So some of the mistakes we've seen in our time projects, we've worked on where we've been engaged too late and sometimes we can't fix those things, but obviously when we're involved early in, particularly if we're doing the design itself, the joinery and the actual layout of the kitchen, we've able to be able to prevent.

Some of these things are happening. So, I think one of the first things, Fabi that we've seen quite a bit, particularly recently is around windows. Yeah. We have been very mindful about windows lately. Well always, but we have been a single, so many things that could happen as a friend. Her way could work better that we have been signed if the windows were when in the Front ways.

Frances Cosway: So I think it's a big topic to talk. And, so let's go through a couple of examples. The first one that springs to mind for me is we were doing a sanity check as during the floor plan sanity check for a client. And obviously that involves looking at the windows as well as the layout of space planning and, and everything.

Frances Cosway: So that enable to look at the windows in the kitchen, and I know that we then changed. the fact that they was no openable windows in the kitchen and, you know, always concerned about the ventilation that was going to come in there should always be some sort of ventilation in the kitchen, particularly when you're going to burn toast.

And you get, you need to get that smell out of the kitchen quickly. So we changed the actual, way the windows were openable. So, we made sure that the sink was centered on the window. We made sure then that there was ventilation with those windows. And it also meant that, you know, there was the continuation of windows.

We said, well, actually, we've got all these windows in this big kitchen space. We don't need these other windows because there's going to be a dining area. And so there was a bit of window overload. And so, because we're able to show the Clients, the layout of that space, they realized as well that having that particular window over dining right next to the kitchen was really not necessary.

But I think the key there was. Getting the sink centered and then also ensures that there was ventilation.

Fabieli Fontana: Yeah, the ventilation is super important, but also as you just said, centers the sink in there because the sink that was in the same position, the same wall was the window, but it wasn't centered.

So I think sometimes people just don't realize how these small things just. Moving a little bit things around makes such a difference at the end because it'll just look odd

Frances Cosway: And it'll drive you nuts.

Fabieli Fontana: Who was?

Frances Cosway: What, what about the, in Yarraville where, you know, the tap wasn't centered the sink, because I had a one and a half and the sink looked okay.
But then the tap wasn't centered on the window. And I know that, you know, we were talking about that with the architect.

Fabieli Fontana: Yes for this same project, actually, we are, we started, at the beginning, another mistake that is not related to actually, but the sink and the stove were really close. So we actually moved the sink.
And one of the reasons why we move at the sink was actually thinking about the windows as well and center and make it all, Be functional, like thinking about where the Freezer was located, where the stove were located and how and where the window was located as well. So we just need to think about everything altogether and not at one specific thing at the time.

Frances Cosway: In solos. Yeah. I mean, the other thing that I think about with that particular project, as well as the entire, but, you know, it'd be galley, kitchen, very big lineal kitchen that then also flow to the walking pantry, which also flow to the laundry. And so one of the features that the architect obviously had put in was just this massive long window as a Splash back, which was absolutely stunning.
But then we came in and we actually changed exactly where the frame. That entire window was going to be so that it lined up with the case cabinetry. And so it's those little details, all the lines aligning up. Can you remember that?

Fabieli Fontana: Yes, I do.

Frances Cosway: And, you know, and we said to the architect, you know, and this is again where, you know when you're talking with and have a relationship with the architect, you're working together, on the job as a whole.
So I know that we asked the architect, you know, can we move that window frame? It was only, I think it was only 120 mil and that meant that all the cabinetry lined up at meant the sink was centered in the cabinetry on the window. And they had to check the lentil. They had to check that there was enough support. And then it was all okay. And we're all happy.

Fabieli Fontana: And then the same project, actually, it started with this long window and the window was going in the back of the stove as well. Yeah. Clients actually changed her mind in the middle of the process.
She didn't want maintenance ,She didn't want to be cleaning for us I wouldn't be either she said I'm not getting my Window at, after I cook every day.

Frances Cosway: She didn't want that maintenance, which was awesome. Sorry, go on Fabi.

Fabieli Fontana: Yeah, because it does look beautiful with this long window as working as a Splash back and then you can see your garden and it just looks beautiful, but it's. What's beautiful doesn't work for everyone. And maybe some people would be more than happy cleaning that window all the time, just because they really liked the looking, but in her case, she didn't want to, she wanted that for certain items first.

So this is why we ended up having a Splash back just, on the back off of the stove.

Frances Cosway: And I mean she was also really happy with that because she had. The intention was to have a splash back in her mind because she knew she didn't want the maintenance, which was great. But we also needed to make sure that that was balanced.

Remember how we were actually talking about, Oh, we're going to have a DKI little splash back and that's going to look really silly and it's not going to be balanced. So we had to make sure that the proportion of that tiled Splash back, actually then relative to everything else. So we spent quite a bit of time getting that.

Proportion correct so that it did look balanced, even though it was right at one end of the other end of that kitchen, but she was so happy having tiles back in and having nice stunning tiles.

Fabieli Fontana: And they have beautiful Splash back.

Frances Cosway: Yeah. Yeah. So, but I suppose it, you know, for, for you, it's really looking at how all the lines, some people don't focus on the lines and they've got.

You know lines that are not matching up and you think, oh, it doesn't really matter. I've got the function, but actually all of that really affects the overall aesthetic and it's these tiny little details can make such a big difference. So I suppose that project is a really good example of working with the architect.

Moving frames of windows and other bits and pieces we altered our cabinetry to make sure then that the sink was centered and the tap, it was only a hundred mil, but gee! That would drive you crazy on a daily basis. Particularly if you're a symmetrical person.

Fabieli Fontana: Exactly in a one or more presenting to say is that we only are able to actually see and playing these kinds of details. Also, we are working elevations and we know this exactly size of all appliances, which kind of appliances, each client is going to having in their kitchens because other, in this specific case, we could balance the exact dimension of the splash back, but we had to take in consideration. The Ratio they were using because these, these was actually, defining the size of the overhead cabinets.

So to actually have this splash back lineup with the cabinets and everything else, all these needed to be defined for. So they had to know, we had to know when they had to know which appliances were going in. And all this, specifically things that many times you, you can't really see or define why you were working only in the floor plans and this is why it is so important to work with elevation since the beginning.

Frances Cosway: I think that's a really good point. Fabi I'm glad you raised it actually, cause I probably would have forgotten, but also Jeremy raise that, last week, on the podcast, on the builder's insight and he was actually saying, you know, at work with. Elevations, you know, I have a lot of clients, you know, we have a lot of people come to us and I've just got the floor plan and they're just going to go to the cabinet maker.

But they are a cabinet maker as Jeremy highlighted last week as well. And I think all these details are just impossible to plan when you're just looking at a floor plan and you know, that the elevations are so important to get these sorts of details right. And I think sometimes people feel they're going to save a bit of money by not getting proper joinery design done.

But the mistakes and the regret you'll have with it not being how you want. And the precise details I think are just a waste of money. And I think Jeremy mentioned that too. It was about under capitalizing by not getting the design right. So it is really important. It's one of the key reasons why you do elevations then cabinet maker knows exactly what they're going to be building.

Fabieli Fontana: Yes.

Frances Cosway: It's already been done. We do the thinking.

Fabieli Fontana: Yes. Sometimes people will look only at the tradie or with simple elevations that don't have dimensions and make decisions based on that. And then I was just remembering another client that we, we just did the, we just check it their plans and the elevations they had, it done before. And I remember we didn't have dimensions in this plans, but only looking at it. It just looks at. To what all the doors were looking too wide and they didn't define before have these elevations don't. So it doesn't really make much sense if you don't have everything define it because then you can have this right.

Frances Cosway: No. I mean, even things like, you know, the materials selecting, certain materials manufacturers only produce board in a certain height. And if you've got really high pantry doors, you may have specified or chosen a material. And I only do a 24x40 board. But your pantry hutty is going to have a door that's 27, which means you'll need to change the manufacturer of that particular product. Or sometimes if you're choosing a particular type of material like thermal doors they're not actually very durable, so high. So all these sorts of details come out as well And you know, you can have that produced, but then your door's going to start warping. So these are all the things that we're sharing with our clients.

I want you to go back to the window far because I'm thinking about another client now, where the window we were doing all the, you know, elevations as we do in the, in the joint, the design of the kitchen. And remember the window was off center with the cabinetry. So there was a highlight window. And then we did the cabinetry and it affected two things.

One, all the cabinetry was on the wall and the window wasn't centered, which drove us crazy. And then the other one was the window was so low, even though it was a highlight window that it meant all the cabinetry was really stubby and short. And so we had a great relationship with the architect too, didn't we?

Fabieli Fontana: Yes. And this is important when architect and designers are flexible because you can work together and make the best of it. But it, it really depends on

have a good relationship and be respectful when just really try to find the best solution.

Frances Cosway: But I mean, that's when we went back to the architect and said, look, do you mind raising the window up? Because we don't want short stubby, cupboards, they look terrible. And she said, yep, no problem. She had to check some of the engineering again, because there were support areas. And then we asked her to center it. We found the best location for us.

Fabieli Fontana: Generally, in this case, we would like to make the, a longer window getting. Whole wall to be aligned better line with the cabinets, but there was structural...

Frances Cosway: Constraints.

Fabieli Fontana: That we couldn't do it and then this way it goes and comes back. So we couldn't do that. Of course, we, we need to respect that. And then we found another solution that was line at, with some of the cabinets and she looks good.

Frances Cosway: But again. We got, we still got our ideal wasn't available from a structural perspective. However we were still able to center the window, which was far better than it not being centered. And because we were telling her what we were trying to achieve, we were then able to get higher cupboards for the client as well. And it might look better and also they're getting more cabinet space. So I think that was a really good outcome.

Fabieli Fontana: Yes.

Frances Cosway: With that too. But also on the same job we were talking with the architecture about, the fact that we couldn't have, cavity siding doors, because it was a solid brick wall. But then there were, we were looking at, okay, so how can we have doors, external doors, barn, and style doors.

And then again, we were talking with the architect about structurally how we could do that, but we were also thinking about what was the best side to have that door in terms of how it was going to affect the cabinetry and the laundry, but also the walk in pantry. And where were we going to be able to achieve a, draw a door with minimal impact on the cabinetry and the bench space that we had in those subsequent rooms?

Fabieli Fontana: Yes. And in this same client before this issue, wait, are these sliding doors, the, this actually size of the wall before the door starts at a side of the fridge and the fridge. Also, they have done the floor plans. The fridge was, is more than it actually will be. So also we realized the size of the fridge and where the door was position. We, we found out that actually it wasn't running off too small. There was two small visual. The fridge was going to open its doors just in front of the it's still will. Open front of the door, but we just needed more whirlwind and more room to not be so in front of this.

Frances Cosway: So again, you know, we went back to the architect and said, we need to extend this new wall so that we can have the fridge. There not protruding into the door space. So again, it's just all this, Oh, we're not going to hop on about it. Because you'll get, you'll get bored of us saying it listeners, but it is

just all these things got picked up at really early on in the pace. And it meant that. where I would change things again, cause Whaley icing with the, with the architect to do, the other ones and I was thinking of ways, again, when we're talking about doors was, when we had a client that ended up getting a much deeper, fridge, and that was actually going to mean that she couldn't even get in because it protruded into the door space.

So again, we just asked them, we were talking; we were actually working with the builder. And we asked him whether we could move the door and he could move the door. So then we changed plans accordingly. And I think that's something that I see a lot on Facebook groups for building and renovating is clients get in

And they got all my fridge stick so far out. It sticks out much further than the cabinetry and yes, fridges are deep. And I also need space at the back to have air rotating around them, which is why you have a little bit of space on either side as well. This is, of course, unless you've got a built in fridge.

And so you can actually pack out the back most, most bench spaces are 600 deep and for a fridge you're going to need at least 700. But you can pack out the back if you're planning it correctly so that your fridge is flush. but you know, you need to know that in advance, some people are not worried that, it is going to stick out a little bit.

You obviously need space to open the doors, but I know with that client, because she knew her appliance, it goes back to what you were saying before Fabi. If you know you appliances, we design around it. Yeah. And she actually changed her fridge partway through [00:18:00] the process. But it meant then we caught it in time so that the door could be moved and she could have the fridge that she wanted.

Fabieli Fontana: Yes, Just talking about a fridge. I just remember, when other clients we actually have talked before about the windows, but, they also had the Island bench that's actually kind of in front of the fridge. So there's the fridge on the side. And then there is this walk way and the Island bench is in front and the walk away was I think.

One meter and then we made it wide because this is a walkway and it is where the fridge is open. So it wasn't ruin off for actually,

Frances Cosway: Oh, getting around it.

Yeah. Now I remember, and that's okay Quite common. It's always, one of the design principles really with the kitchen is that you've got the fridge somewhere on an outer part of the kitchen design, rather than it being internal.

So that means that you can access it really easily. But yes, you need that walkway that, between the Islands bench and the revenge. Often way the fridge is to be at least 1.1. I mean, I've seen it on plans at 800 and it's just far too narrow, particularly for a family, kitchen where, you know, you're going to have kids coming in and out and all that sort of stuff, but you need to be able to open the door.

Same for dishwashers need to have that space. So really a meter would be the absolute minimum, but we always work with 1.1 1.2. And there is going to be a whole episode, for you out there for, key measurements so that, you know, what are some of the key, you know, foundations for measurements and what you really need to have.

Because that is something that we look at a lot and just know this other plans. There's not enough consideration for flow and spatial, planning with regards to other furniture and what's going on in that space. One thing I just wanted to get back to, and this is actually around materials selection with one of our clients.

She was having a really long galley kitchen, which then flowed into the walk in pantry, which then flowed into the laundry so one big, long lineal. Pace basically, which is great. But it really affected, we had to really consider what that material was going to be. So not only we have to think about it aesthetically in terms of going from the kitchen to the walk In pantry, which then flowed, you know, with a cavity sliding door, the laundry that all needed to be aesthetically the same.

We talked about, you know, if we change our flooring in the laundry, It's just not going to look quite right, because that's all on one big, long wall. So we needed to really consider what was going to be the flooring type that was going to work in the kitchen and the pantry, but also be suitable for a wet area in the laundry.

So not only did we have one flooring type that you're going to get that flow aesthetically, but it also had to be durable enough to be in a wet area. So that was also something that we needed to think about. And in the same house that mudroom area. That was all open and linked to the, the, the, the open planning living.

So you couldn't really have a break in that for, it was just not going to look great. So think about that flooring time and the flow less floor types. In a home are going to be much better than mixing up and having lots of different floor types. It looks aesthetically better. It gives a much more illusion of space.

So minimizing your flooring types and thinking about that flow is really important, but the functionality and the durability needs to work as well. So I'm going to just chat about, another job, where it was a really big kitchen and it was quite a big square and we will completely redesigning it and they really wanted a walk in pantry, but it wasn't possible as in, we were not going to take space from somewhere else.

Because that impact was too great. So as you know, we're not big fans of all these corners in, in kitchens. And we spoke about that in previous episodes, but what we decided to do was create ice, stepping pantry. I like to call it, I don't like to, you know, over oversell and under deliver so it could be marketed as a walking pantry if they were ever going to sell their home, but it's a forever home.

So it's unlikely, but we use the corner, one of the corners in their kitchen and created a pantry with a sliding door and retractable doors. And so not only was that a place that they could have a bench in there, they put all their appliances in there, but it still acted like a pantry as well with overhead cupboards and below bench cupboards as well.

So that was such a great. You know if I say so myself such solution, the client was so happy, and this is actually one of the solutions we provide a lot when there is a U shaped, pantry. You've got two lots of corners. We eliminate one of those corners, by making it a stepping pantry. And we've done it in so many projects.

And I know working with Jeremy. Quite a bit, he's been really happy with that. We have to adjust the bench types for that too, to make sure that they're deep enough to take the cavity sliding and the retractable doors. but Eddie such a win for clients when they say, wow, I never thought I could have that, but what a fantastic use of dead space.

And you've also got the height in a corner rather than it being in the middle, of a space, which I think is going to lead to another. I can see you. And I know you.

Fabieli Fontana: We were just discussing before, because I was talking about on the other clients where the pantry in the corner was actually an issue. So it's not like a pantry in a corner or anything in the corner is an issue or it is a mistake. It really depends on what is the situation? What, what else is wrong for these specific clients? When we first got there? Well, their plan they had a pantry in the corner, but actually it didn't work well for their projects, the way that the other things were settled around.

So we ended up moving these and it looks, and it works so much better. So yeah, back to our point that you just need to plan and look to everything together. You need to look at the windows so the appliances to the layouts too. Of course how the family, uses their space and it's all parts of.

Frances Cosway: I mean that particular job, it was quite interesting because you. And I debated a lot about that corner cabinet, that corner pantry, because yes, it was a U shape and it was like, yeah, we'll put it put in a corner pantry, but when you and I really talked about it, we realized, that because I had a beautiful picture, we know, and it's a country, a state, they had a picture window there and it was thought we're going to block all of that aesthetic with these big, big picture window that looked out to the view and the Island bench faced the window that it meant [00:25:00] that having that corner pantry was going to be so clunky and visual bulk around the window that it was actually going to ruin that picture window aesthetic. So that's why we decided not to do it.

We had small shelves around there, so it was less blocky and the visual bulk inside was minimized. But we also had a conversation with that client around the necessity for a traditional pantry. And because it was, it is a

country home. We discuss with them how they were storing things. And we realized that actually they didn't need a traditional pantry.

They were going to use this, some of the overhead and below cupboards for their food storage and then all their crockery is going to go in a, in a beautiful antique buffet. And so again, it comes back to talking about. In advance, how is everything going to work? Where are we going to store things? And then we not only came up with something that was going to work for them on a daily basis, from a functionality perspective, but a statically, we solved it as well. And that picture window was still the highlight of that entire kitchen.

Fabieli Fontana: Also for the same client, we found a different solution for storage because

Frances Cosway: Yeah.

Fabieli Fontana: Oh, the first day heading their layout, Island bank that actually was open both sides for schools and they actually have this beautiful dining table so close to the kitchen they don't really, they didn't really need so much space for sauce in their kitchen while they can use the table as more they can have, they still can have saucing one of the sides, but then they got, we, we planned with a drawers in the other side and they. They just have so much more space for storage, which.

Which they needed, but again, by consulting with them and chatting them through their options, you know, some clients get so fixated on a look.

Or something that they think they're going to use, but when we start talking to them about it and really exploring with them, how that's actually going to work like we did with them about your dining table. So close. Are you really going to sit here as a family when the dining table is one step away effectively.

But I know a lot of clients come to us with. We really want one end of the Island bench open and yet make sense. Cause it means you can sit around there rather than in a big, long line and you're sitting in a conversation space, but some kitchens just don't and not set up to work like that. Or you're going to sacrifice so much storage that actually the overall goal of what you're trying to achieve is, is compromised.

So in consultation, they realized that they didn't need that open bench space. That is you're talking about Fabi and. Yeah, the dining table is where we sit anyway. And now they've got room for enough stools that the kids can sit there while they're preparing or people having a wine. And it worked really well.

Again, it's just, yeah. Talking through things so I suppose the message here is. so much planning and discussion needs to be had with your designer to make sure that everything's being considered and that you, I really aware of why you're going down a bit. Yeah. And, and that your designer is going to pick up things that you hadn't even thought about.

I mean, that's what we're here for. We're experts in looking at details that you not even would be used to looking at. The window centered our client. I

hadn't even seen it. They didn't even realize. And they're like, oh yeah, oh, thank God you picked that up because we wouldn't have even known until we moved in and went, it's going to drive us crazy.

So, and this is why so many stressful things happen during building time, because, if you don't pick up these things before, once you are actually building it, making the cabinets and everything, then you, you realize it. And then if you decide to redo things, So much cost is involved with and delay and he's happy if he can't have mistakes in the way.

Once you're a building. So it's always better to spend more time and invest more in design and just define everything before it starts, which is probably why we are, or, you know, not always, but sometimes it's like, you know, slow down a client. We need to slow down so that we can get the details, right.

Because on site it's just going to be expensive, but I think it goes back far be to what you were saying before. And that is so much value is in the elevations. And I don't think. People realize just how much value is in the elevations. Until I say the detail that goes in them and I go, wow. Yeah. How could you do that off a floor plan?

You just can't and the builder will love you for it. You know, you need to have a good relationship with your builder and the cabinet maker will love you for it because there's no, guesswork. It's just that.

Oh, I just remember something else about the electrical. where they shut off the GPS and we were talking on the other day, with the clients about having it in the same colors as the splash back, or have the pop ups, because so many times you choose this beautiful splash back to IO, and then you just don't think about how the GPS are going to be positioning that.

And then people just. Leave for the electrician to do it. And it's not his job to thinking about the static. So here it comes up there, full colorful tile, with the white. Yeah. So this is something else that you always can plan before where you were going to locate these points too. Don't have these bowling.

Frances Cosway: Such gold Fabi, such, you know, green being my favorite color. And there's a particular Splash back that I'm, you know, nuts for and it's a dark bottle grain. And, if you can just imagine you've got this stunning, dark green Splash back and then pop. It's a white a white PowerPoint. So yeah, the popup in the bench.

And I mean, you and I have talked about that as well. I'm not a massive fan of the popup. just for me from a function, any perspective that pop up, PowerPoint's, however, You know, if I had to choose between a popup and having this beautiful green Splash back on spoiled with, PowerPoint's, you know, I'd go for it.

So, and they're really big in Europe, those popup, bench PowerPoint's,

Fabieli Fontana: And actually it's, the pop up is not the only solution because there are some kitchens that we have designed that remember there was this wall on the

side, but then when we look at the electrical plan, the PowerPoint was just in front where.

The Splash back was, and if it is on this, on the wall, on the side, you don't look directly to it. So it doesn't. Pop up Yeah. Cause if it is on the site, he's in Front. So there are just different solutions. And I think my point here is just, we have to think about all these times.

Frances Cosway: Absolutely. It is. It's all in the detail. Once you are insight. And then there is a curtain and everything is ready to redo it. It's just.

Yeah, absolutely. So that is a really good one. And you know, there are definitely ways to not even have a PowerPoint in the Splash back at all, even if it isn't a doc one. So, and these things are always popping up on these groups are done this and I've done that.

And how, how can I fix it? So I think there are lots of awesome, tips in there. And thanks for joining me Fabi. Are there any other things we've meet?

Fabieli Fontana: We probably did, but I can't remember what we want to make our new list for an, for a new product.

Frances Cosway: I think we just wanted to cover off the big ones that we see frequently. And some of the big, you know, and as we're saying, Oh, as you said earlier, they're not necessarily, Well, I suppose it depends what you view or mistake as, but there things that could be improved or things that, you know, it could have been better. There could have been a much better outcome. Yeah.

Having the window not centered on the top of your cabinets, is that a mistake? Some people wouldn't notice it. Other people would, is it a mistake? It's not ideal. It's not good design. It’s not like it's not going to be able to work, but it's, it's really not ideal. So I suppose some of these things you could think of not necessarily mistakes, but from a design perspective, we would regard them as, far less than optimal, I think is probably the wave of saying it.

I think there was one other thing that I did want to cover off, and that is that, often you'll get a design back. You know, I might be from the architect or whatever, and the Kitchen Island is basically just facing one way and that's yep. That's, that's the way it's going to be. I think that that not all the time, but it can be true challenge in, in a lot of instances where if you've got another eye going over it.

The Oland bench or the whole kitchen could actually be orientated and facing in a different direction. So really ask your designer, you know, what is the rationale around, the D the kitchen design being this way and that the Island is facing in this direction? You know, maybe it's facing into the living, or maybe you want your all in facing to the outside.

So there are. Different ways or different ways you can scan it cat. So don't think that the way it's been done is gospel, you know, ask you to design it for the rationale. There really should be a rationale as to why something has been designed the way it's been designed. And once you understand that,

and there's reasoning and thinking behind it's being designed rather than just plugging things into a space that is very different to designing.
And I think that that's what we do on a daily basis is where designing things, thinking about the rationale as to why things are the way they are. So I think you should feel comfortable in asking your designer that doesn't you think Fabi?

Fabieli Fontana: Yes, totally agree.

Frances Cosway: Yeah. So, cause that's, we are constantly, you know, doing that together. It's like, we're Oh, if we did it like the, so we do it like that. So we're bouncing.

Fabieli Fontana: Yeah. And these are some things that we are really open to talk to our clients as well, because sometimes they are sweet present back to drawings. They look at eight and they ask some things are why this is nodding like a different way, or I would like to change it.
And also we explain the Rationale, should I say I, to say some words, sorry. Also we explained, they, they go, Oh wow. So they didn't thinking that way before. And, and for some reason, sometimes they still can change because there's this going to her in a different way, better for them. But many times they just understand the rationale and then they go for it because they start to thinking there's a way as well.
And they see follow our needs. So It really is good to discuss and to talk and understand all the points, why things are done the way that they are done. So once you, you cover and you understand everything. You're going to be really sure that it will work well for you.

Frances Cosway: And I think that that is critical. It's the rationale behind the design that makes the design what it is. And I think that that is that's such an important point. I mean, we, you know, even talking to clients about space planning, why would you have the sofa like that? Why can't we have it the other way? And once we talk through it, they totally get it.
So, you know, don't feel shy about asking you yeah. Designer for the rationale behind the design, because they've done design thinking and I've done so much thinking, and I know Fabi you and I are constantly, you know, sparring with each other and going, what about this? Or what about that? There's so it's almost, you know, two minds together coming up with the design, to make sure that it's, it's going to be working. So it's the thinking that makes the design right.

Fabieli Fontana: Lovely to be here to talk about it, Frances.

Frances Cosway: Lovely to have you back on Fabi. I'm glad we work with each other on a daily basis, sparring and, you know, putting all our rationales together. Don't forget. Everyone, there's lots of resources. We'll put them in the show notes as well around other blogs that we've written around kitchen design, there's going to be some awesome episodes coming up. Our next episode is going to be about bench tops, where I've got, the architectural representative from Constantino talking about different types of bench tops. There's actually going to be two episodes.

Frances Cosway: On bench tops because there's so much to chat about bench tops and so many new products coming out. So I'm really excited, to bring that to you coming wakes. And we've had some awesome feedback around last week's episode on the builder's insights. So, that's a good one to catch as well where Jeremy and I talk about some of the key mistakes that are made simply from a builder's perspective and how that can be avoided. I think the key message here is going to be every episode we're going to talk about, you know, getting in early so that you can avoid issues are like Fabi said earlier on site, when it's going to cost you a lot of money and a lot of heartache.

Frances Cosway: Don't forget. We also offer lots of different kitchen design, packages and services, you know, whether it's a new build or a renovation, you know, really small packages right up to, you know, basically all in all inclusive. So, there's always something for everyone If you're thinking about getting some assistance in that area as well.

So have a great week. Look forward to having you on the show next week, and don't forget to leave a review so that other people are confined us. We've had lots of; I've had lots of beautiful emails come in around how people are really enjoying the podcast. If you can leave a review that would be so awesome because it means that other people can find us as well.

END OF TRANSCRIPT

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