Kitchen Planning Guide
Planning your dream kitchen

This planning guide offers simple facts and some practical advice from our kitchen experts. With this in your hand, planning your new kitchen will be both fun and easy. And best of all, it will help you to get a pleasant kitchen that’s easy to work in – something you will appreciate well into the future. If you want more tips and ideas, IKEA kitchen specialists are on hand at your store, ready to support you.

One more thing before you start. Your own experience is just as important as what the experts say. Put it to use by making a list of the good and bad aspects of your existing kitchen. Then make a list of the components of your dream kitchen.

Measure your room

Measuring your room as thoroughly and accurately as possible at the beginning of the kitchen planning process will make life a lot easier down the track. Start with a sketch of your room...

1. Measure from the floor to ceiling, the distance between walls and from the corners to doors. Also make a record of anything that projects into the room, such as radiators, pipes, ventilation, special angles and any other major architectural features.

2. Next, measure the size of doors and windows, as well as the height and distance of each from the floor, ceiling and wall edges. It’s a good idea to mark onto your drawing the space doors and windows need to swing open. If you’re planning to place a cabinet under a window, remember that the minimum distance between the window frame and the floor should be at least 90 cm, and preferably 105 cm.

3. Note the location of existing electrical outlets, switches, water and gas connections. Remember that these can be moved to suit your new kitchen. Mark down the approximate position of where you would like new outlets, switches and connections to be placed.
Work zones

Your kitchen can be divided into three main work zones: cooking (oven/cooktop), washing up (sink/dishwasher) and storage (refrigerator).

So what? Well, when it comes to planning for convenience and efficiency, these zones become quite important.

If you consider that you shouldn’t have to walk more than eight metres between the three areas of activity in your kitchen, achieving a more natural workflow actually makes a lot of sense.

Quick tip: Reduce the work out! Consider not only the distance between work zones, but how far you have to stretch or bend down for common items.

Well planned from the inside out

INSIDE...

It sounds obvious, but keeping items near the places you use them most makes for a kitchen that’s geared for efficiency. By this we mean having pots, pans and spices near the cooking unit, keeping glasses and plates above or next to the sink and dishwasher, and storing groceries close to bench space. If you have to reach too high or bend down too often to get to essential items, there’s a good chance they’re not in their ideal position.

Storage solutions like smooth-running, fully-extending drawers with adjustable drawer dividers provide a complete overview of contents; giving you access to the things you need quickly and easily, even if they’re placed at the back. And inside drawers and cabinets you can further enhance the functionality of your kitchen work zones with smart RATIONELL interior fittings like cutlery trays, waste bins, plate holders, plus all manner of boxes, baskets and racks.

...AND OUT

Smart storage doesn’t only have to exist on the inside. Easy-access storage solutions like wall-mounted dish drainers, cutlery stands, magnetic strips for knives, as well as baskets, hooks and holders, unclutter and free up benches. And most of our sinks can be completed with practical accessories like fitted dish drainers, rinsing baskets and chopping boards to give you even more room to work.
Choose the shape of your kitchen

Below you’ll see five of the most common kitchen shapes - choose the one that matches your needs and your available space. Important is to consider the three main work zones (cooking, washing up and storage) which will help you to achieve the optimal work flow in the kitchen.

1. STRAIGHT LINE KITCHEN
A Straight Line kitchen puts all appliances and cabinets along one wall. That means that the work triangle is in a straight line. This is a compact and effective layout for narrow kitchens. It’s good for small to medium-sized households – or where one person at a time works in the kitchen. If you use this layout for a large kitchen, there is a risk that there will be too much distance between the different functions.
Consider double rows of wall cabinets or extra high wall cabinets to put the walls to maximum use.

2. STRAIGHT LINE KITCHEN WITH AN ISLAND
An island provides an extra worksurface and storage area. It also makes it easier for several people to work in the kitchen at the same time. If you want, you may equip the island with a sink or cooktop. Before you decide, check if it’s possible to connect plumbing, electricity and ventilation duct for the rangehood to the island. And be sure you have plenty of bench space between the oven and the sink so you don’t have to take many steps when carrying hot things.
You need a large room for this layout. There should be at least 120 cm between the row of cabinets and the island to ensure you have plenty of room to move about and open doors and drawers.
An island can also double as a serving area, a bar or a room divider.
3. L-SHAPED KITCHEN
An L-shaped kitchen is a practical layout that gives good work areas and storage space. This is a common layout and an ideal one if you want a dining table or a small island in the kitchen. When you divide the workstations between two adjoining walls in this way, you get a good work triangle. And by reserving bench space between each station – cooktop, sink and refrigerator – you reduce the risk for spills and keep things from getting too crowded.

4. U-SHAPED KITCHEN
A U-shaped kitchen is the most common layout in Australian homes and is perfect kitchen for cooking and preparing food, with everything within easy reach. This layout enables you to put the space to maximum use for cooking and storage. The work triangle is perfect! Two people can easily work together in the kitchen. But it’s important to note that you need a large room for a U-shaped kitchen. There should be at least 120 cm between the opposite rows of cabinets to ensure you have plenty of room.

5. GALLEY KITCHEN
A galley kitchen gives you two good work and storage stations on opposite walls. That’s a big advantage in a kitchen where preparing food is the focus. A galley kitchen doesn’t require a lot of room and is an excellent solution if you have a door or a window at the end of the room. Try to avoid positioning the work areas directly opposite one another so two people can work without bumping into one another. There should be at least 120 cm between the facing rows of cabinets to ensure you have plenty of room to move about and open the doors on facing rows at the same time. If you place your cooking and washing up zones on the same side, you reduce the risk for spills and accidents by not carrying hot pots, pans and dishes between rows.
Think practical when planning

Think practical when you plan vital areas like the work area, the cooking and the washing zones and the placing of cabinets and drawers.

The work area

When you prepare food and cook, you need both room to work and room for your food items and cooking utensils. This is why we recommend between 80 and 140 cm for your main worksurface. Longer than this and you will have to take unnecessary steps.

The best place for preparing food is on the worksurface between the cooktop and the sink so it’s important that this area is large enough. We recommend at least 80 cm between the cooktop and the sink.

If you have a kitchen with two parallel rows of units, there should be at least 120 cm between the opposite rows. This ensures that there’s room for you – and another person – to work in the kitchen without bumping into one another. And you can open doors and drawers on both rows of cabinets at the same time.

The minimum distance between the benchtop and the bottom edge of the wall cabinets should be 50 cm. If the cabinets are lower than this, they will block the view over the benchtop.

Make your kitchen island steady and secure by building a plinth frame and fasten it into both the floor and the cabinets. Make the frame 16 cm high so that you can cover it with PERFEKT plinth. If you don’t want a plinth, use UTBY legs with anchoring fittings. If your kitchen island is at the same height as your cabinets, choose bar stools with a seat height of 63 cm. If you want a higher bar, attach a bar-top mounted by bracket to a base cabinet and choose stools with a 74 cm seat height.

Benchtops

Pre cut benchtops are available in standard lengths in many colours of laminate as well as various kinds of solid wood. Available lengths are 186 cm and 246 cm. Custom made benchtops are produced according to your specific needs in depth (max 122.5 cm) and length (300cm for stone & 350cm for laminate excluding joints). They have to be separately ordered and are normally delivered directly to your home.

Custom made benchtops are available in laminate from Formica® or stone from Casearstone®. Figure out where the joins on the benchtop will fall. The benchtop will be easier to keep clean if the join doesn’t end up in the middle of the worksurface. Avoid placing a seam under a cooktop, under or near a sink.
The cooking area

Function and safety are the most important things to consider when planning the area around your cooktop.

Plan a benchtop that is at least 40 cm – but preferably 50 cm – on each side of the cooktop. This will give you space to take hot pans off the cooktop and put them on a nearby trivet.

Don’t place the cooktop next to a wall. Not only do you lose an important worksurface on the side, but the wall may also get hot and be splattered with food and oil.

Don’t place a multiple drawer unit next to a cooktop. Children may use them as a ladder and climb up on the hot surface. If you do, however, choose this solution, you can reduce the risk of accidents by using PATRULL drawer/cabinet catches.

The rangehood should always be mounted directly above the cooktop. For reasons of safety and functionality, make sure to mount the rangehood on recommended height above the cooktop. You’ll find exact measurements in the instructions enclosed with the product. There may be local regulations that differ where you live – ask at the store if you have questions.

Don’t place the oven or dishwasher in a corner. When you open the door, you block the cabinet or drawers next to it. You should also avoid placing rangehood next to a corner wall cabinet, as this wouldn’t allow enough room for you to open the door fully.

Keep your utensils and pots and pans near the cooktop and everything will be at your fingertips. For example, plan a drawer for all your cooking utensils. And for pots and pans plan either deep, fully-extendable drawers with a drawer mat that dampens sound, a swing-out fitting in a corner base cabinet or pull-out wire baskets.

Placing your cooktop and oven in separate locations can make cooking more efficient, especially if more than one person is cooking at the same time. An advantage of an eyelevel oven is that you don’t have to bend down to take pans in and out and the oven is out of reach for small children. Maximum 90 cm from the floor is a good distance for the oven. Be sure you have a worksurface on the side of the oven to rest hot things.

Don’t place the cooktop next to a wall. Not only do you lose an important worksurface on the side, but the wall may also get hot and be splattered with food and oil.
Sinks

Decide on the size of the sink, the number of bowls and whether you want a sink with or without a drainer. A draining surface is particularly useful if you do dishes by hand. It gives an extra place to put things and reduces water on the benchtop. Several of our sinks are reversible. Place the side with the large bowl or the draining surface to suit the layout of your kitchen and the way you work. If you’re right-handed, place the drain to the left and vice versa. Be sure the sink fits in the base cabinet. You can choose between 1 bowl, 1.5 bowl and 2 bowls sinks. Most of our sinks can be completed with practical accessories like chopping boards and rinsing baskets.
Cabinets and drawers

When things are easy to find and easy to reach, kitchen work is like a dance. Placement and distance are important when planning cabinets and drawers too.

Finding things in your kitchen is easy when your groceries and utensils are in smooth-running, fully-extendable drawers and pull-out pantry. They give an overview of what’s inside and you can reach right in and take things out. If you have a small kitchen you can make full use of your cabinets by putting fully-extending RATIONELL drawers into our shallow high cabinets. Or attach legs to wall cabinets and use them as cabinets with drawers.

Place a 5 cm filler piece between the cabinet and the wall to ensure there is enough room to open drawers and doors fully. This is especially important if you have pull-out wire baskets and if the wall is not perfectly straight.

Don’t place drawers in a corner. When you open a drawer it may hit the door or handle on the adjoining cabinet or block access to it. Avoid placing a drawer unit in a corner with an adjoining 120 cm corner cabinet. If you must, place a filler piece between them.

If you want to place a wall cabinet in a corner near a window, finish with a filler piece there too. Then you won’t have to worry about curtain rods or anything else getting in the way when you open the door.

Interior fittings in cabinets and drawers

Our RATIONELL interior fittings help make the most of your kitchen storage. Use RATIONELL to organise inside cabinets and drawers adapting them to all kinds of storage needs.

Adding RATIONELL adjustable dividers, which fit our smooth-running fully-extendable drawers, will give you a good view of what’s in them as well as making everything easily accessible.

RATIONELL interior fittings help you organise in a smart way inside the cabinet under the sink.

There’s a pull-out waste sorting system optimised for sink cabinets that you mount inside. Choose from a variety of waste sorting bins. Add inside your sink cabinet, if you need more space add a 40 cabinet for waste sorting next to the sink cabinet.

In the RATIONELL series there is a cleaning interior for high cabinets (40 cm or 60 cm) for storing a vacuum cleaner, an ironing board and other cleaning materials in a smart manner which gives you a good overview of the utensils stored.
Appliances

Choose a large refrigerator if you do your big shopping only once a week or month, if you shop more frequently you can probably get by with a smaller refrigerator.

You can give your kitchen a fully coordinated look by mounting kitchen doors on your dishwasher. If you don’t want to cover your appliances, you can choose freestanding appliances.

Decide where you want the oven; under the benchtop or in a high cabinet. Placing it in a high cabinet is a better ergonomic solution and also safer if you have children around.

The FRAMTID MW3 microwave oven from IKEA is adapted to fit perfectly as a built-in unit in wall cabinets or high cabinets with a matching oven.

Choose a built-in or a canopy Rangehoods. for kitchen islands are mounted to the ceiling. All IKEA rangehoods can function in two ways – either connected to a duct or with a charcoal filter for recirculation.

If you have "old" appliances that you wish to keep, please check if they fit into your new kitchen cabinets.

Dining area and bar

If you want a dining area in the kitchen, it’s a good idea to plan for it from the start. Here are some guidelines about measurements. Follow them and your dining area will be comfortable and pleasant.

The nicest place for your table is near a window.

Most dining tables are about 80 cm wide. For everyone to sit comfortably around a table of that size – and be able to stand up easily - you need about 80 cm from the table to place a chair. So a dining area should be about 240 cm in width. Add 120 cm of space between the kitchen cabinets and the table. That gives room for a person to sit comfortably at the table, while another person stands at the worktop.

The distance to a wall should be about 75 cm, unless it’s a walkway.

If you have a small kitchen and need a small dining area, choose a wall-mounted drop-leaf table. It saves space when not in use. To position it at normal table height, attach it to the wall so that the upper edge of the tabletop is 74 cm from the floor. For a bartop height, attach it at 95 or 106 cm from the floor, depending on the seat height of your bar stools. A comfortable seat height is 30 cm below the tabletop. Folding chairs and bar stools also save space!

Child safety

Plan for child safety from the start and your kitchen will be safe and pleasant for the whole family.

PATRULL drawer/cabinet catch prevents children from opening drawers and getting to knives or using the drawers as a ladder. They fit the FAKTUM kitchen system as well as other kitchens.

Other things that make life in your kitchen safer are: single-lever taps with adjustable water temperature, ovens with heat-insulated and ventilated doors, and child-safe locks.
Lighting

With the right combination of lighting you can make your kitchen both cozy and practical. Here’s a list of lighting for different purposes:

- General ceiling lighting
- Pendant lamp above the dining table, preferably one that is height adjustable
- Benchtop lighting that spreads light over your worksurfaces
- Lighting inside glass-door cabinets
- Spotlights to highlight paintings

Wall storage and trolleys

Using accessories such as wall organizers and trolleys help keeping your utensils and groceries close at hand. They keep your benchtop clutter free and ready to use.

- Choose a magnetic strip for knives, a cutlery stand, a kitchen roll holder, a spice stand, a dish drainer etc.

Important details

Plan details from the start and your kitchen will have a more coordinated look. Knobs and handles come in a variety of different materials and designs. Choose a style to suit you and your kitchen. Just remember, don’t choose handles that are too long in proportion to the doors. The handles might strike against other doors or handles when you open them up. Use a FIXA drill template to help mark out holes for your handles. This will make it easier for you to position your handles correctly, either horizontally or vertically.

Decide whether to put your kitchen cabinets on legs or plinths. All our kitchen legs are height-adjustable to ensure that they stand steady, even on irregular floors. CAPITA legs come in three heights, which gives a working height of 85, 90 or 95 cm. Choose a height for your benchtop that’s most comfortable for you. With a roll-front cabinet on the benchtop you can use the entire wall for practical storage.
Planning step by step

Now we come to the fun part – planning your kitchen. There are two practical tools to help you plan: Either use the web-based 3D planner accessible on www.IKEA.com.au/kitchenplanner. Or use the graph paper and paper puzzle which is available in the store. Our kitchen experts are always available in the store to provide advice. IKEA has all you need to make your kitchen work well day after day for many years to come.

Define your room

Use the web based planning tool to make a 3D scale plan of your kitchen. The tool is available in the store and also on the web www.IKEA.com.au/kitchenplanner. Select the room shape and enter the measurements of your room. You can start from scratch, or work from one of our “ready-made” kitchen plans. If you prefer to plan with graph paper and paper puzzles, draw your kitchen area to scale on the paper. Please note that 1 square equals 20 cm. Mark fixed installations such as doors, windows, vents, drains, radiators, electric sockets etc.

Designate the work zones

Locate the different work zones for cooking, washing up and storage so that the distances between them contribute to a practical work flow. If you want built-in appliances, choose the cabinets that are specially adapted for appliances in both size and construction. Make sure, that you have the right cabinet width below the sink. Choose cabinets for each zone and add suitable interior fittings. There are many different cabinet combinations to choose from. Deciding from the start what to store in each zone creates a functional kitchen on the inside, too! Study the various ideas and solutions in the kitchen department at the store, in the kitchen brochure or in the FAKTUM Buying guide. Test different combinations to make the best possible use of the space you have. Always start by placing the first cabinet in the corner and then test various cabinet combinations to make the best possible use of your available space.

Give it your own style

Add fronts, benchtops, knobs and handles. Choose visible legs or plinths. Give your kitchen the style and expression you want. If you use the web based planning tool, you can see a 3D representation of your new kitchen. Choose appliances, sinks and taps that meet your needs and match the style of the kitchen you have created. A few personal touches make your kitchen complete. Choose mouldings, lighting, wall and sink organizers, interior fittings and trolleys.

When you are ready with planning, save your plan on the IKEA server. Together with a kitchen expert from IKEA you will be able to finalise your new kitchen in the store and place an order.

Choose services and place your order

Contact one of our in-store kitchen experts to have your plan quality-assured. You can also get more information about services such as financing, delivery and installation, and you will receive full details of the complete price of the kitchen you have chosen, including any optional services.
If you have questions, give us a call!

If you need help or have questions about how to install your kitchen, call us on

**IKEA Springvale** (03) 8523 2154
**IKEA Richmond** (03) 8416 5000
**IKEA Tempe** (02) 8020 6641
**IKEA Homebush Bay** (02) 8002 0400
**IKEA Logan** (07) 3380 6800