

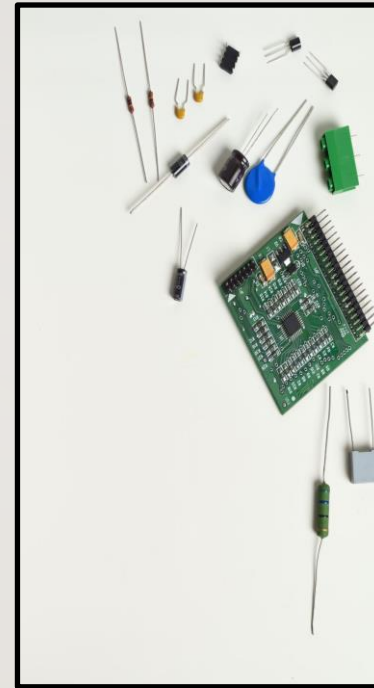
# CREATING YOUR PERFECT KITCHEN





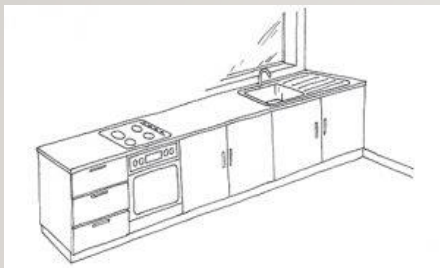
# FIRST THINGS FIRST: LAYOUT

- A few room consideration's before you start, whether it be an already their space or a completely blank canvas:
- Room Dimensions:
- Walls, inc. exterior ones
- Height of room
- Boiler & Radiators
- Windows & doors, inc. frame and which way they open
- The Details:
- Location of sockets
- Waste pipes
- Air vents
- Gas pipes
- What flooring
- What are you putting on the walls – tiles / paint / splashback (glass or to match the worktop) / upstands
- Appliances:
- What appliances?
- What existing appliances?
- Integrated (hidden behind a door) or free standing (exposed front of appliance)

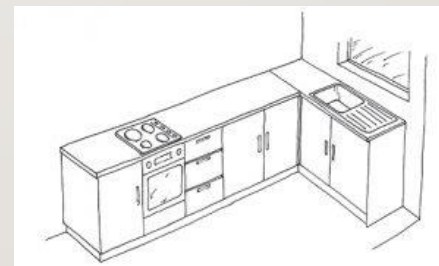


# LAYOUT – COMMON LAYOUTS

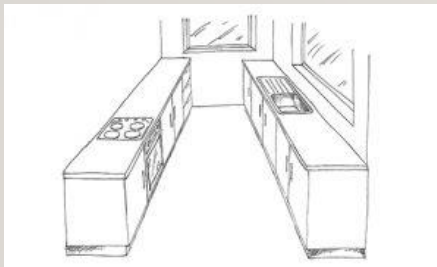
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- Linear – Used for compact kitchens, combined with clever storage to maximize storage



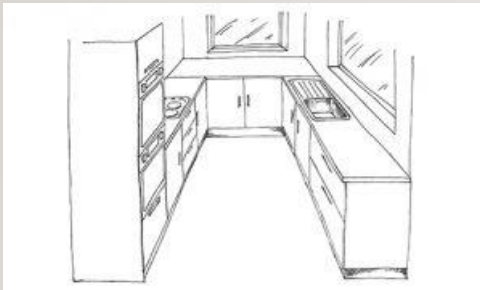
- L-Shape – most common layout – plenty of space to move around or for a dining table



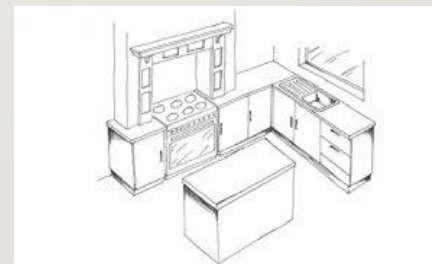
- Gallery – Best for long narrow kitchens with everything within easy reach

# LAYOUT – COMMON LAYOUTS

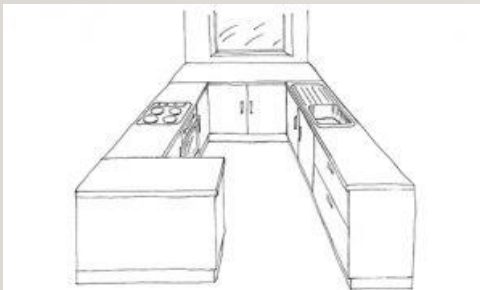
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- U-Shape – lots of storage space, ideal for pull out corner units for easy access to all pots and pans



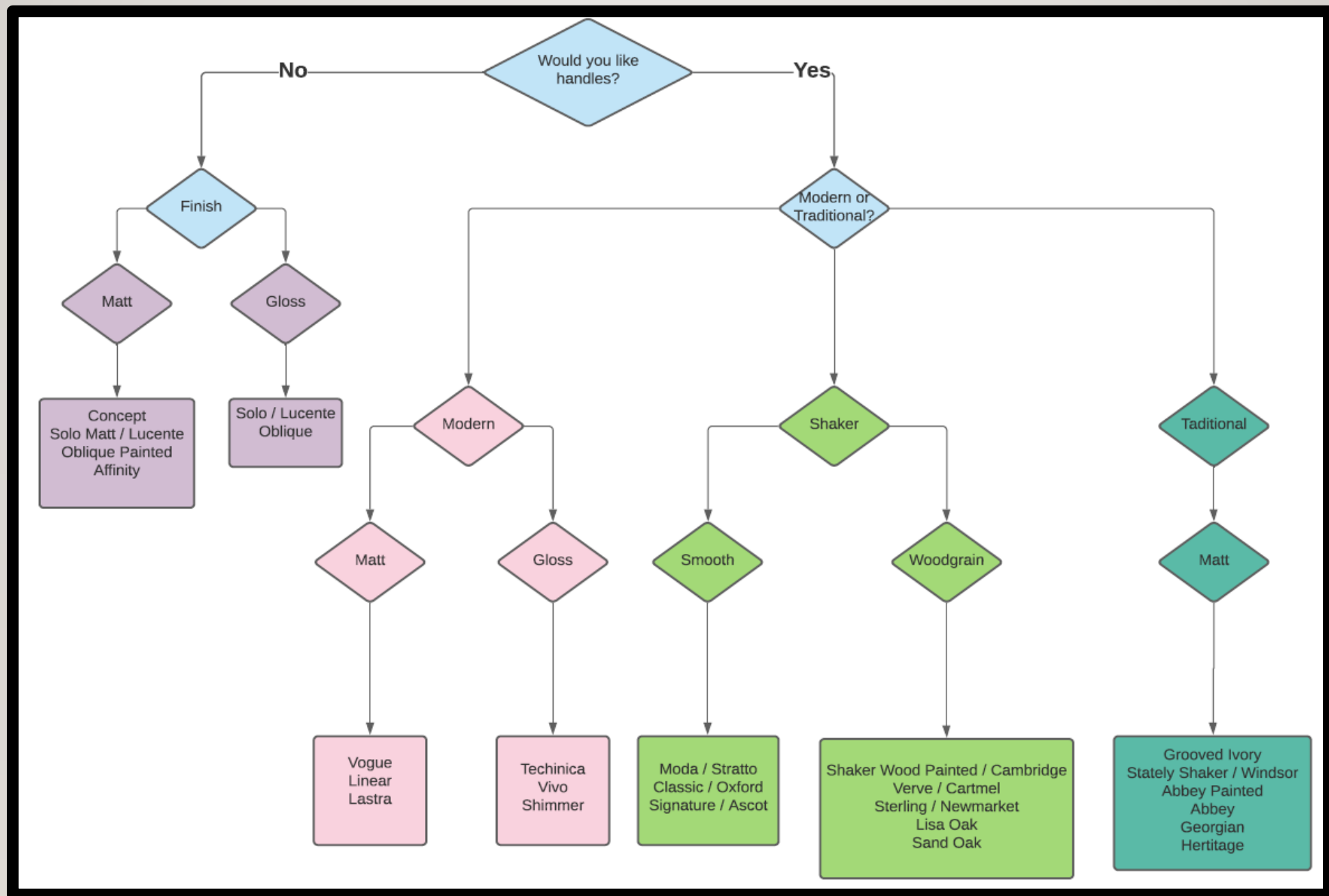
- Island – a desirable layout works well with large open plan kitchens, creating a flexible and social working space



- G-Shape – additional storage & worktop space, ideal for creating a social Centre point



# NEED HELP PICKING YOUR STYLE & DOORS



# APPLIANCE COMBOS

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How do you like yours?

Integrated or Freestanding?

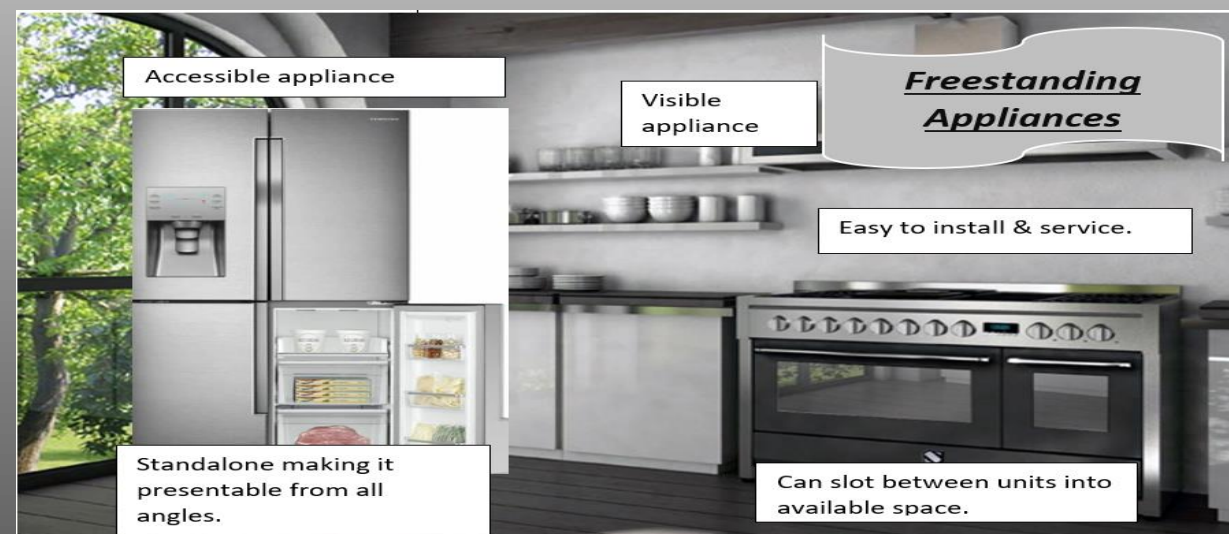




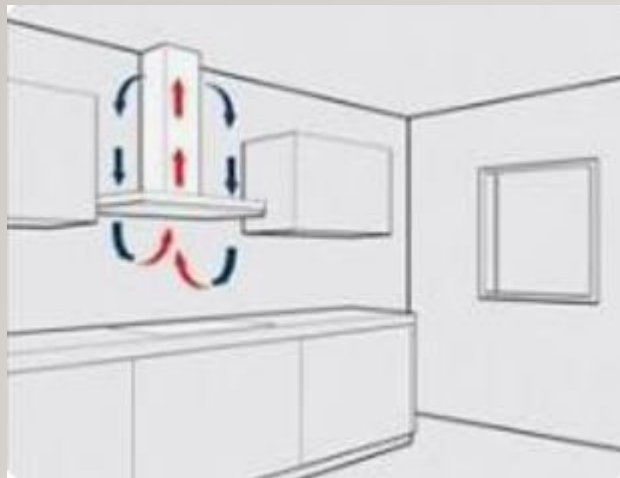
- ❖ Ovens
- ❖ Dishwashers
- ❖ Washing Machines / Tumble Dryers
- ❖ Fridge Freezers
- ❖ Wine Coolers
- ❖ Coffee Machines
- ❖ Warming Drawers

# APPLIANCES

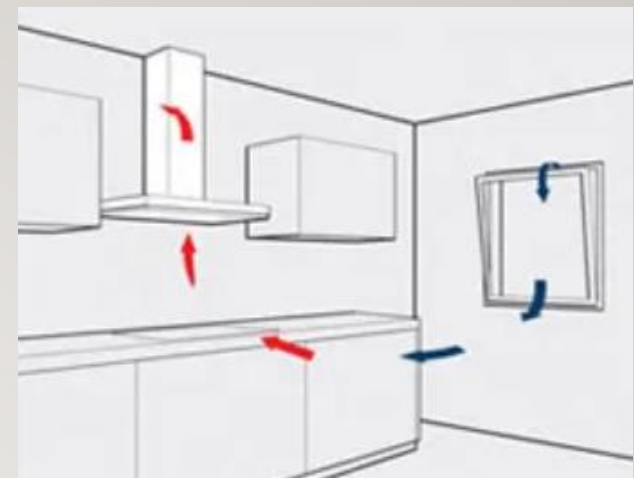
- Freestanding vs built in (integrated)







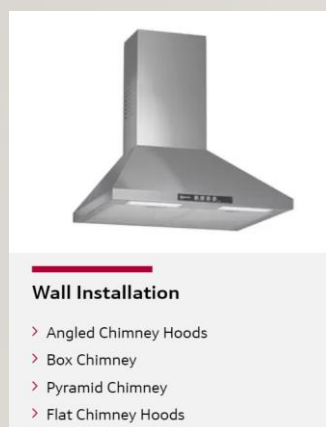
# Hoods



**Recirculate** – When ducting to the outside isn't possible, the air is sucked back into the hood, filtered, purified and pumped back into the room. This requires changing of the charcoal filter on a regular basis. Removes between 70 – 95% of odours depending on the filter.

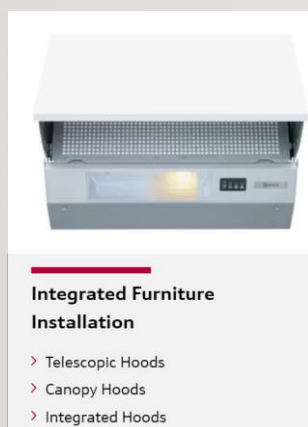


**Extraction / Ducted** – Stale air taken out the room through ducting through an outside wall to the outside air. Removes up to 98% of odours. Doesn't require a recirculation filter.



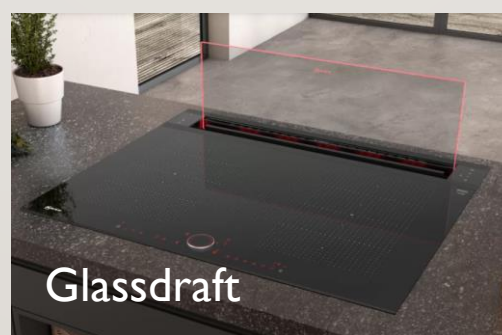
## Wall Installation

- > Angled Chimney Hoods
- > Box Chimney
- > Pyramid Chimney
- > Flat Chimney Hoods

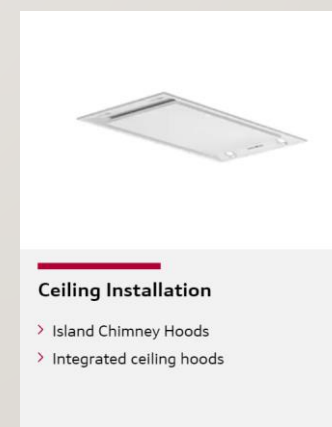


## Integrated Furniture Installation

- > Telescopic Hoods
- > Canopy Hoods
- > Integrated Hoods

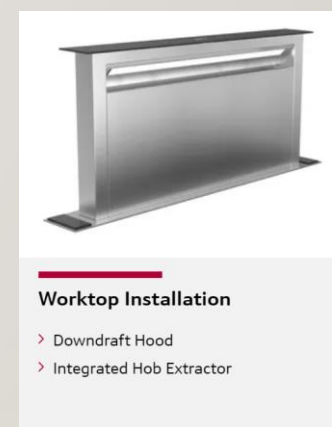


## Glassdraft



## Ceiling Installation

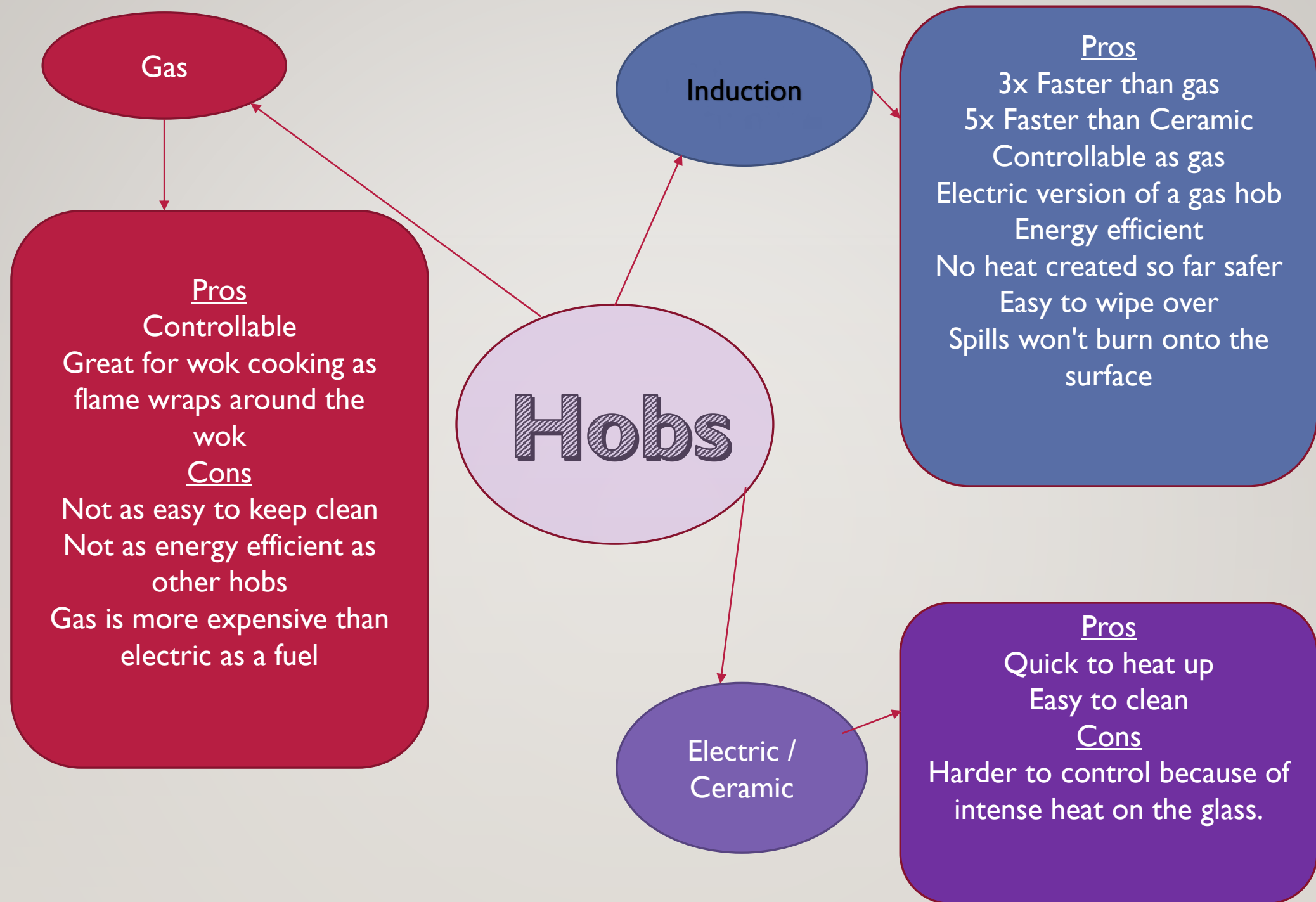
- > Island Chimney Hoods
- > Integrated ceiling hoods



## Worktop Installation

- > Downdraft Hood
- > Integrated Hob Extractor





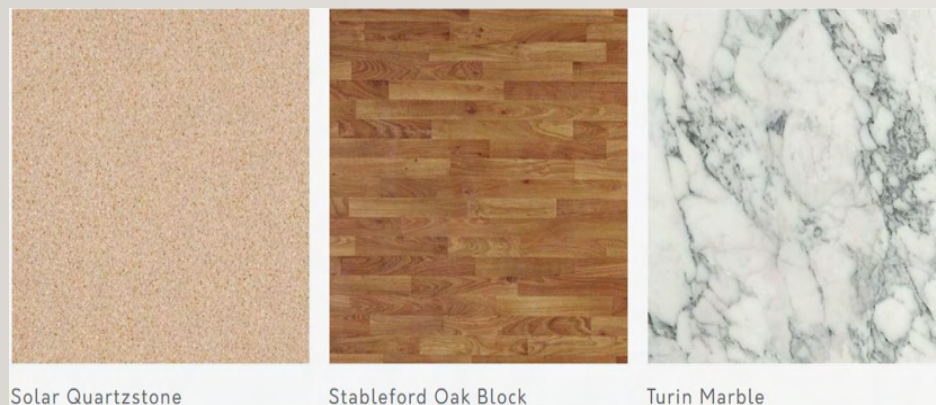
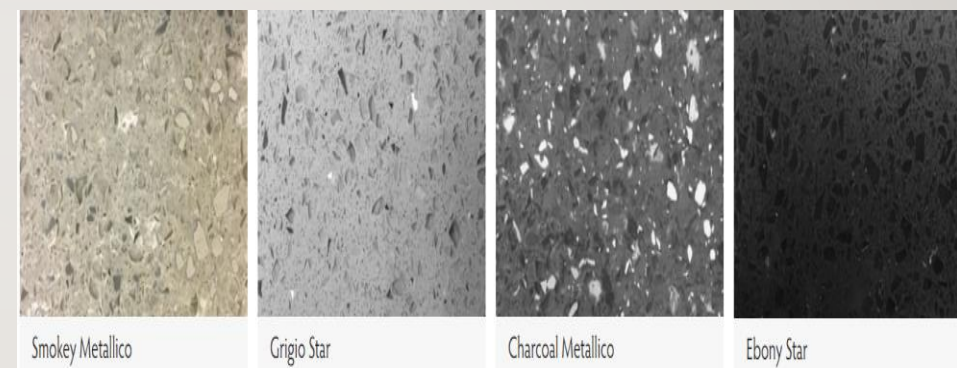


## Granite

- More bespoke options
- Templated so more options for shapes and design
- Each piece is unique to you
- Easy to maintain
- Heat resistant
- Natural

## Quartz

- Quartz – Durable
- Man made
- More bespoke options
- Templated so more options of shapes and designs
- Wide range of colors, thickness & finishes
- Consistency of finish, color & natural beauty

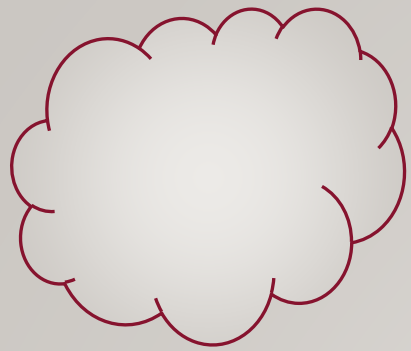


## Laminate

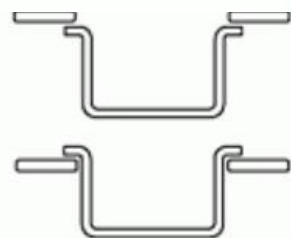
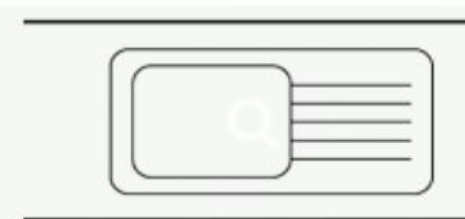
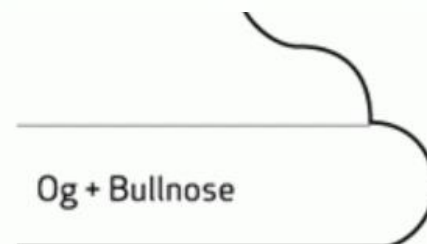
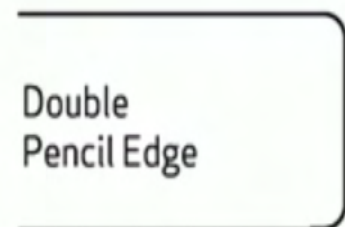
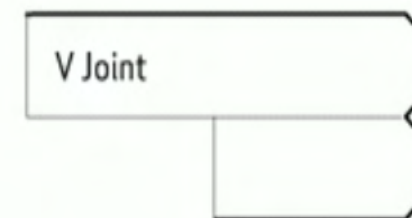
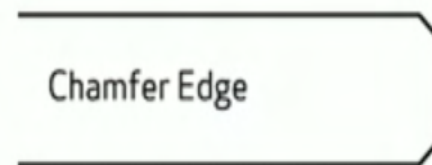
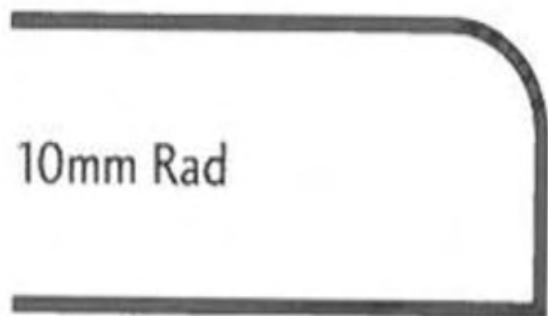
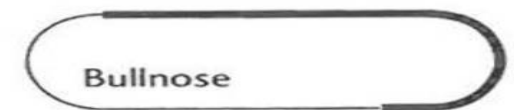
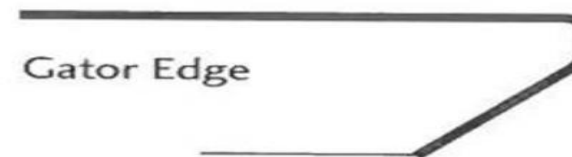
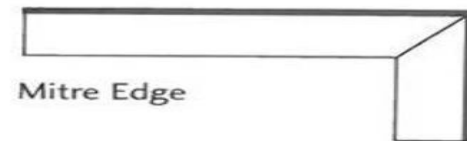
- More economic
- Man made
- Very little maintenance
- Durable
- Timelier timescale as can size on site, no special templating or fitting
- Incredibly hygienic

# WORKTOPS





# WORKTOP PROFILES



Recessed draining area  
with draining grooves

Underslung  
or overslung basin

# Sinks

## Granite

Dirt- repellent effect  
Odour - free  
Heat - proof  
Food - safe  
Made to last  
Stain – resistant  
Hygienic Surface  
Impact – resistant



## Ceramic

Extreme Hardness  
Chemical – resistant  
Hygienic Surface  
Heat – resistant



## Stainless Steel

Impact – resistant  
Hygienic Surface  
Heat – resistant



## Installation

### Undermount

The sink fits into the worktop from the underside. Can only be installed into a solid work surface such as Granite, Marble or Wood.

### Apron Front

Sink is fitted directly into the cabinet with the front fascia exposed. This type of installation is only suitable with solid surface worktops such as Granite or Wood.

### Top Mount / Inset

This sink requires installation from the top and is suitable for all worktop types including laminate.



# Taps



**Quooker**

**Classic Fusion – Boiling Tap**

## Modern Taps



## Traditional Taps



## About Water Pressure

Gravity – Establish the water pressure in your home before purchasing your tap. A traditional hot water cylinder the pressure will be determined by gravity alone. Usually located in the loft, measure the distance from the bottom of the cold-water tank to your kitchen tap – the longer the drop the more pressure you will need – see below.

0.1 Bar	3 Foot head of pressure
0.2 Bar	6 Foot head of pressure
0.5 Bar	15 foot head of pressure
1.0 Bar	30 Foot head of pressure

## Combination Boilers –

Provide a good level of pressure with an average mains pressure coming into the house which is usually between 1.5 to 2 bar

**LP** 0.1 – 0.49

**MP** 0.5 – 0.99

**HP** 1.0 Plus



SUITE 788  
Black square D handle



SUITE 790  
Satin Nickel square D handle



SUITE 792  
Brushed Brass square D handle



SUITE 794  
Gunmetal square D handle



SUITE 850  
Brushed Gold Knob



SUITE 851  
Oak Knob



SUITE 852  
Black Knob



SUITE 796  
Black Bridge handle for use on drawer fronts  
Black T Knob for use on doors



SUITE 797  
Satin Nickel Bridge handle for use on drawer fronts  
Satin Nickel T Knob for use on doors



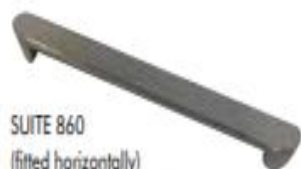
SUITE 798  
Brushed Brass Bridge handle for use on drawer fronts  
Brushed Brass T Knob for use on doors



SUITE 799  
Gunmetal Bridge handle for use on drawer fronts  
Gunmetal T Knob for use on doors



SUITE 859  
(fitted horizontally)  
Brushed Brass pull handle



SUITE 860  
(fitted horizontally)  
Satin Nickel pull handle



SUITE 861  
Black & Brass handle for use on small drawers  
Black & Brass handle for use on small doors & drawers  
Black & Brass handle for use on doors & drawers



SUITE 862  
Black & Brass bar handle



SUITE 853\*  
Brass D knurled handle with backplate on for use on drawers



SUITE 855\*  
Antique Brass knurled D handle with backplate on for use on drawers



SUITE 857\*  
Black knurled D handle with backplate on for use on drawers

\*Backplate can be removed from D handle



SUITE 864\* Available Spring 2021  
Brass D knurled handle with backplate on for use on drawers  
Brass Knurled round knob for use on doors



SUITE 865\*  
Antique Brass knurled D handle with backplate on for use on drawers  
Antique Brass Knurled round knob for use on doors



SUITE 866\*  
Black knurled D handle with backplate on for use on drawers  
Black Knurled round knob for use on doors



SUITE 867\*  
Brass D knurled handle with backplate on for use on drawers  
Brass Knurled T knob for use on doors



SUITE 868\*  
Antique Brass knurled D handle with backplate on for use on drawers  
Antique Brass Knurled T knob for use on doors



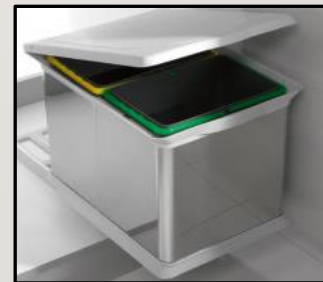
SUITE 869\*  
Black knurled D handle with backplate on for use on drawers  
Black Knurled T knob for use on doors

## A SMALL SELECTION OF HANDLES



# ACCESSORIES

- Cutlery drawer
- Waste storage
- Smart larders
- Pull out towel rail
- Under sink pull out
- ½ & ¾ carousel
- Corner pull out
- Lights – Plinth Lights, under cab lighting or even worktop lighting
- Vario corner









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