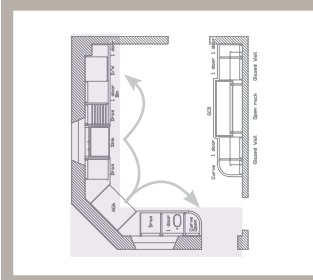


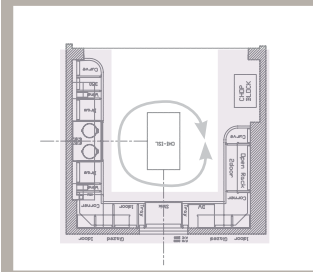
*Kitchen layouts

Our Dorchester kitchens are designed to be able to fit a wide variety of spaces. In working through our concept we have ensured that it should be possible to fit any kitchen, whether small or large. When planning your kitchen, we recommend that you consider allowing for four areas to your kitchen. These areas allow for storage, preparation, a cooking area and a washing area, allowing also for a dishwasher. Each time we are involved in the planning of a kitchen we first try to place the key features. The first consideration should be the placement of the cooker, the sink or sinks and dishwasher and the location of a fridge or freezer. Consideration must be made for provision of services including electrics, hot and cold water as well as drainage. Having arrived at the possible options for these prime items we then aim to establish each of these items as a centrepiece with cabinets selected to mirror out from these centre points.



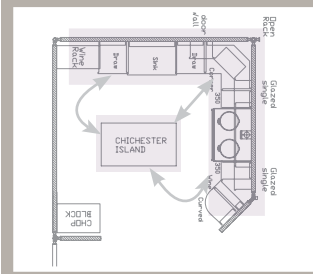
L Shape

An L Shaped kitchen has the benefit of being able to accommodate cupboards on two adjacent walls therefore allowing it to benefit from a lack of through traffic. This kitchen design allows you to separate specific appliances, increasing the available preparation space. The use of a corner cupboard also adds a generous amount of space for any extra storage requirements.



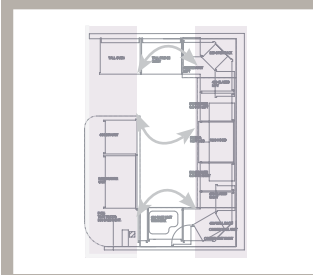
U Shape

The U shape design is often more suited to the larger kitchen as all three available walls are used to accommodate both wall mounted and base units. This kitchen design is able to accommodate a variety of built in appliances and provides ample space for designated work areas. By placing the sink and storage units at separate ends of this kitchen you are able to create a clear division between preparation and dining areas.



Island-centric

Also more suited to the larger kitchen, the island centric design is built around a centre island of units or workspace. The design of this kitchen is key as it is important not to waste space or increase unnecessary journeys around the kitchen. An ideal centre piece for an island centric kitchen would of course be either one of our free standing island unit or chopping block, both of which bring a stunning focal point to any kitchen.



Double Galley

The galley kitchen layout is most suitable for narrow rooms and is perfectly sized for one or two people to work comfortably within it. This design can be created in two ways, single or double galleys. When creating your very own design we recommend you place the sink in the centre of your run of units, this allows for complete functionality and allows you to maximize your working areas.