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# KITCHEN PLANNING GUIDE

**All you need to know**

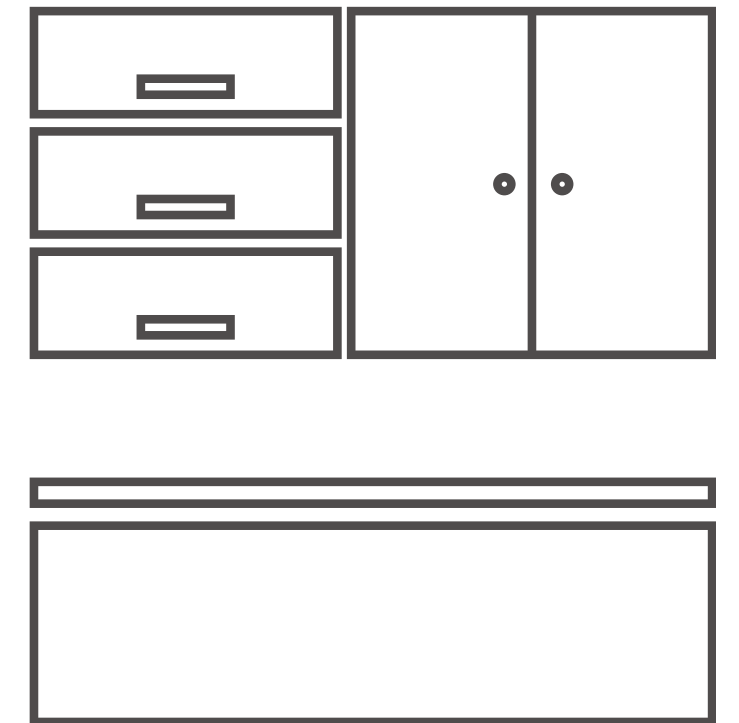




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# Better, More Functional Kitchen

The kitchen is the heart of the home. We know that planning a kitchen is a complex project, with lots of choices and decisions to consider. To make your journey towards your new kitchen as stress free as possible, we have designed this amazing guide.





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# BUYING A KITCHEN

Explore the steps to create your on time  
kitchen renovation



Find your Style



Measure your Kitchen



Kitchen Layouts



Cabinetry and Countertops



Storage and accessories







04

# FIND YOUR STYLE

Get inspired - gather ideas

What style appeals most? Take some time to dream a little. There are a wealth of resources and ideas at your fingertips. So research and you can stamp your own individuality on your project. We have tons of kitchen ideas so you can explore different designs and solutions that inspire you.





# Examples of eye-catching design

Deciding on a kitchen can be a daunting task. Browse our inspirational gallery of kitchens and layouts to find one that suits your style and needs







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# TRADITIONAL OLD WORLD

Traditional is one of the most popular styles. Incorporating design elements from many centuries which create comfort and elegance at the same time. Classic finishes often with detail such as recessed panel. This style can be created in either matte or gloss depending on your home and lifestyle needs.

This style is perfect for both traditional and modern home interiors.





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# MODERN OPEN PLAN

This kitchen style is a broad term referring to kitchens with clean, crisp lines and simple colours. Modern design uses simple, “clutter free” elements to create an open plan often adjoining a living or dining space.

With the modern cabinetry and slick surfaces of gloss finish, cleaning becomes a breeze.







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# SCANDINAVIAN STYLE

Scandinavian type kitchens are simple, minimalistic yet very functional. This style of kitchens add warmth often by using a touch of timber grain as seen here with the island bench stools.

Once again this style like the others can be used in any type of home. Old or new interiors appeal to this style.







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# INDUSTRIAL WAREHOUSE

Industrial style has typically been created in the interior space from the conversion of old factories or warehouses into apartment type living. This style is commonly used in apartments, modern homes and commercial facilities. Elements include neutral tones, singular objects, wood, concrete and metal surfaces.

Colours most commonly used include white, black, greys and concrete.







# MEASURE YOUR KITCHEN

To measure your kitchen isn't hard to do, but it's very important that you get it right. Your measurements will be the basis for all you're planning. Give yourself some time to measure precisely. Make sure to take your measurements in inches to ensure your new kitchen correctly fits your space.







# Measuring your room

Start by measuring from the floor to the ceiling. Then measure the distance between walls and from the corners to the doors.

Measure each window and their distances from the floor, the ceiling and the corners of your room. Do the same for the door(s).

Make note of anything that sticks out into the room, such as radiators, ventilation shafts and pipes. Measure and mark the position of existing power outlets and light switches. Detail where you want new ones to be, too. Note the position of your drains and water supply. If you plan to relocate these, indicate their new positions.



# Measuring Worktop

Start by measuring your countertop from the corner where it will attach to the wall. Ensure your measurements run parallel to the wall and always start from the same point.

When measuring the depth, start from the wall and measure out. Don't forget to add 1½" for an overhang, too.

If you need to measure for a freestanding countertop (a kitchen island, for example), simply start from one side, measure to the other side and add 3" extra for an overhang.



# KITCHEN LAYOUTS

Whether you are remodeling your existing kitchen or moving into a new home, selecting a kitchen layout is an essential part of a full-scale kitchen renovation. We created this guide to help you assess your kitchen's needs so that planning your kitchen design and layout will be fun and easy.



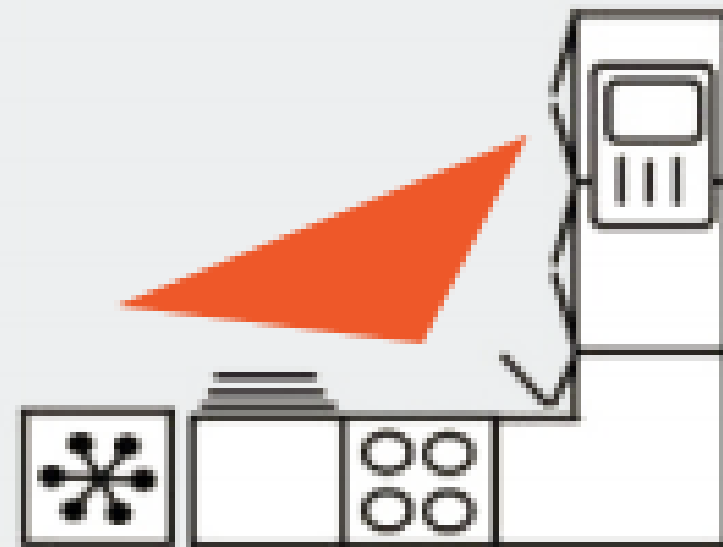




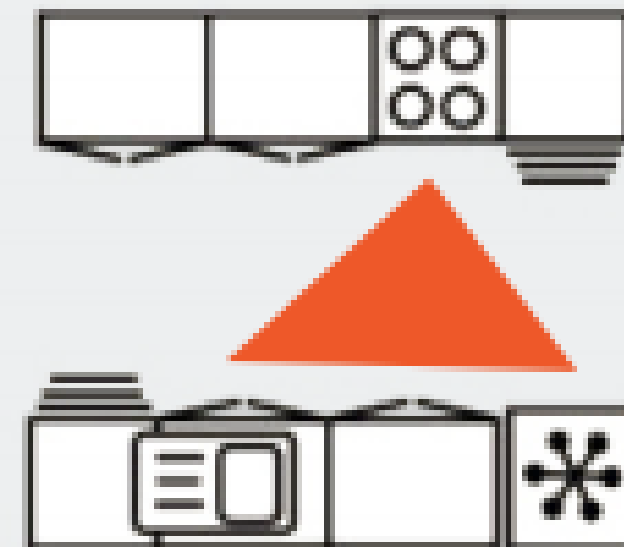
# Kitchen Layouts

Below are three kitchen layouts most commonly seen in homes. Flow within the kitchen space is important for a successful kitchen renovation. Often a kitchen island bench is added to any of these layouts. Either attached to the kitchen, free standing or worked into the design to maintain flow in and out of the kitchen space.

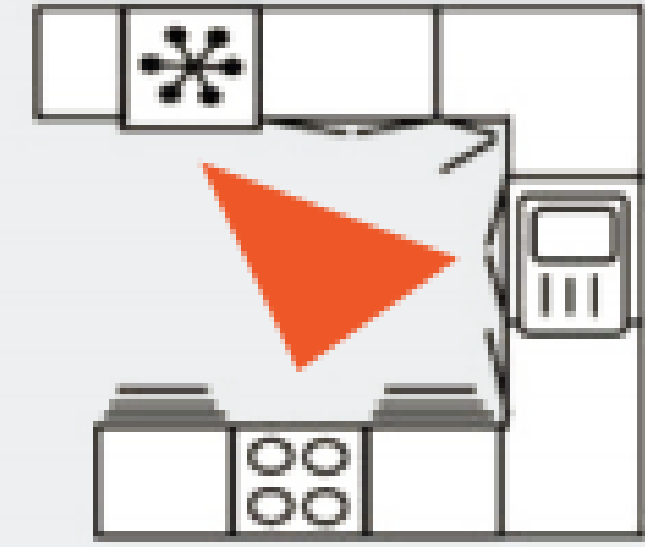
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L-SHAPED KITCHEN



GALLEY KITCHEN



U-SHAPED KITCHEN



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# One Wall Kitchen

Think vertical. You only have width to work with, so taking your cabinets up as far as possible will help create extra storage space, try to put your fridge on one end, oven and hob in the middle and the sink at the other end. If your cabinets do not go up to ceiling, utilize the space above for storing lesser-used items.







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# The Galley Kitchen

With a very economical use of cabinets, the galley kitchen consists of two rows of cabinets facing each other, creating an inner passage between them.

With an additional row of cabinetry, the galley kitchen already offers more flexibility when it comes to storage space. Especially for bigger families or multiple-cook kitchens, it is important to have the work areas along only one of the walls, not both.







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# L-Shaped Kitchen

A practical layout option for small and large kitchens, the L-shaped kitchen has cabinets along two perpendicular walls. Although the corner necessitates some clever cabinetry solutions to make it practical, the open plan design of the L-shaped kitchen offers great flexibility in the placement of appliances and work zones. Where space allows, make the most of the corner by installing a walk-in pantry cupboard.







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# U-Shaped Kitchen

A great layout for larger kitchens, the U-shaped kitchen consists of cabinetry along three adjacent walls. This type of layout provides plenty of storage but can feel enclosed if there are upper cabinets on all three walls. To avoid this, choose upper cabinets along only one or two walls, with open shelving, focal tiles or a hob hood on the other. The U shaped kitchen allows for great workflow and multiple users at the same time. Keep window areas open and uncluttered in a U-shaped kitchen.







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# Island Kitchen

A very popular choice in open plan homes, the island kitchen provides a large work surface or storage area in the middle of the kitchen. The island can incorporate a cooking surface, prep bowl and bar or wine fridge. It can also be used simply as a preparation area or for enjoying family meals. Because of its location in the centre of the kitchen, it is a great place to install prominent decorative lighting that can also serve as task lighting.







# KITCHEN CABINETS & COUNTERTOPS







# CABINETS

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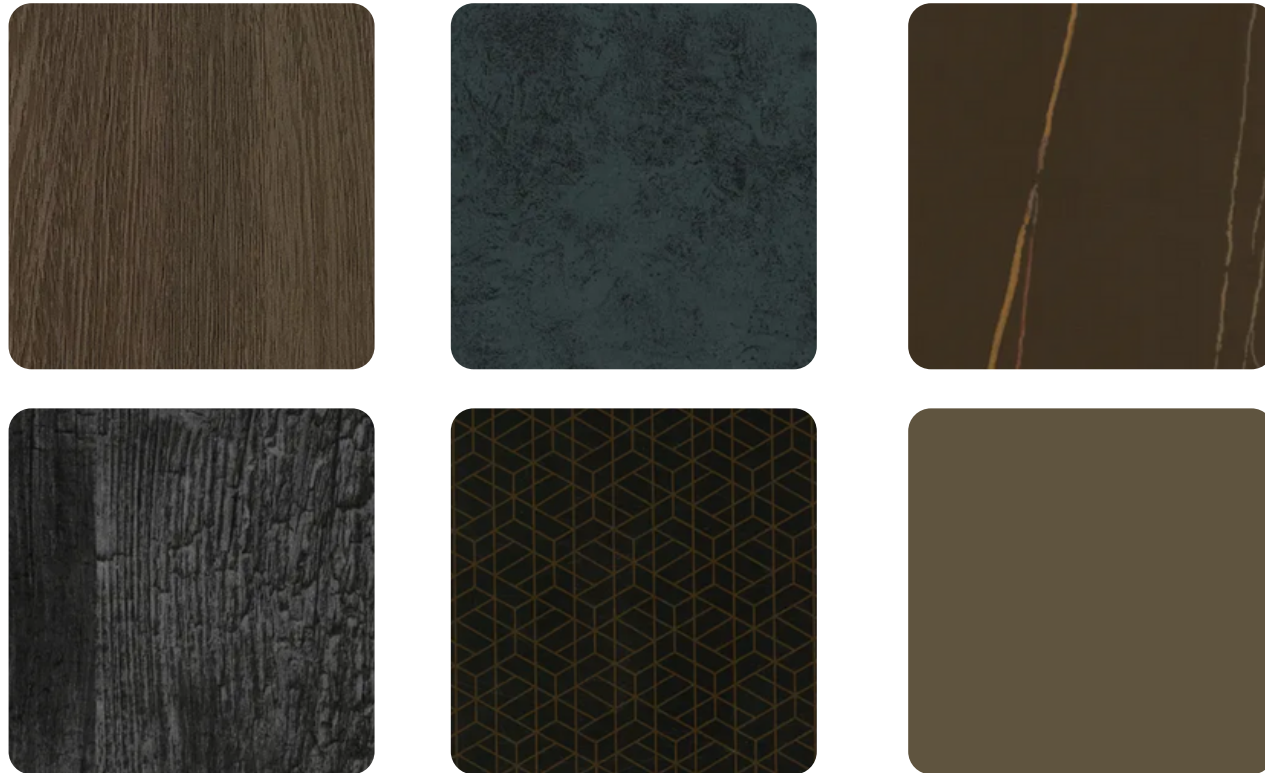
## Veneer

The actual beauty of natural wood can only be observed in veneered kitchen. The thin slices of woods give a very fabulous look to the kitchen. If you wish you can also polish the woods so that the whole cabinet gets a shiny look.





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## Laminate

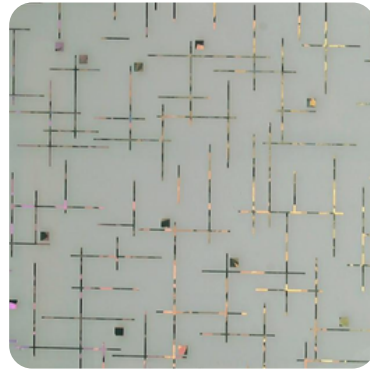
Laminates or melamine are common names. This type of cabinet is not only popular but the most cost effective type on the market. Highly durable and come in a range of colour offerings.







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## Acrylic

This is a no-frills design, combined with a glossy shine. This means that you are through devoting hours to scrubbing each hard-to-reach niche in your kitchen. With the contemporary cabinetry and slick surfaces of the white gloss finish, cleaning becomes a breeze.





# COUNTERTOP-1

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## Granite Countertop

A black granite countertop goes well with pretty much all the colours you can find in a modular kitchen catalogue.



## Marble Countertop

Just like granite, marble too comes in an exciting range of colours and textures. This one also lasts long and is easy-to-maintain.





# COUNTERTOP-2

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## Quartz Countertop

A cheaper substitute for the high-end expensive granite. Quartz has all the qualities of granite but requires tad bit of maintenance and caution.



## Wooden Countertop

A wooden countertop can make your kitchen stand out with its old world charm. It is eco-friendly and also contains enzymes that can kill bacteria. Needless to say, it is durable and can't be damaged easily.





# STORAGE NEEDS

Today's kitchen demands lots of storage to achieve a de-cluttered space - a key in great design. The following cabinet types are explained for all your storage needs.







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## 1. Overhead Cabinets

To create a stunning presentation, it's best to simplify your thoughts. Start with an outline of topics and identify highlights, which can be applied to whatever subject you plan on discussing.

## 2. Base - Pot Drawers

Commonly used for storing crockery, saucepans, electric frypans, tupperware or plastic containers. Heavy duty for all

## 3. Corner cabinets

Ideally used for storing the items not used everyday. Items such as larger electrical appliances, vases, kitchen scales to name a few.





### 4. Pantries

Pantries come in all shapes and sizes from pull out to behind closed doors. It depends on your preference and there are pro's and cons of both.

Pull out pantries are an ideal way to view all the products at once. They do have the ability to become a little messy.

Double door pantries provide great visual space, easy access and hide all the products.

Closed door pantries can be arranged neatly and remain this way as they are not being pulled out or moved.







# ACCESSORIES

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## Hinge & Drawer Systems

Hinges and drawer system quality are critical components of the kitchen to ensure smoothness of sliding drawers and soft closing cabinets.



## Handles

Many styles and finishes ranging from stainless steel to chrome. Quality for handles is paramount. Although handles may seem minor, any less quality such as sharp edges can cause damage to clothing when in the kitchen.



# ACCESSORIES



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**Stainless Steel  
Drawer Systems**



**Tandem Boxes**





# ACCESSORIES



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Stainless Steel  
Cutlery



Tandem  
Cutlery



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# Contact Us

For questions or quote

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## Find the perfect kitchen for you

Whether you're looking for a complete kitchen system that you can personalise any way you want, or a simpler kitchen that you can install in a day, we have a solution to suit your needs, style preference and wallet size.

