



# Kitchen Renovation Design Mistakes How To Avoid Them



When it comes to [kitchen remodeling Chicago](#), interior designers frequently hear the same concerns from homeowners about the flaws or frustrations they have with their existing spaces. The majority of these recurring issues and complaints that follow are the consequence of a kitchen that wasn't built with the owners' requirements in mind. Choose professional kitchen renovation designers, and they will question you regarding your lifestyles, preferences, and routines to find out how often you use your kitchen and how you would need to use it. Make a note of your kitchen's loves and dislikes, frustrations, and wants to assist you to avoid the most common design mistakes listed below.

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## Insufficient Storage Space

Insufficient storage is one of the most common design mistakes made during a [kitchen remodel](#). Clutter, mess, and irritation are all likely outcomes. Although substantial upper and

lower cabinets should be possible even in very small kitchens, a careful and innovative kitchen layout is required to optimize the available space properly. Space that might generally go unused in the kitchen may be made functional using corner units, for example. The contents of pull-out corner organizers are accessible in such circumstances.

On the other hand, drawers provide more room for pans than cabinets do, and they're also easier to get to. Upper cabinets that reach the ceiling are another choice for a tiny kitchen, along with a stool nearby for getting to the top objects. Many kitchen storage solutions are intended for small goods such as gadgets, portable appliances, and utensils, such as concealed drawers or hidden spice racks. Ensuring you have enough storage by thinking about it early in the planning process can result in a much more pleasant kitchen atmosphere in the long run.

### **Incompetent Design and Poor Workflow**

It's impossible to enjoy cooking if your kitchen isn't well designed. The workflow and structure of your kitchen should be tailored to your unique requirements so that it works well for you. So, your kitchen renovation designer must ask about your lifestyle, habits, and kitchen demand as well as how many individuals reside in your home, who likes preparing meals and what your favorite type of cuisine is. This is how your kitchen remodel designer will know exactly what you want. All of this information should be put to good use when designing your kitchen layout.

Even though many kitchen designers still use the conventional kitchen triangle in their designs, designating different sections or zones for preparation, washing, and cooking can lead to a more efficient and customized layout. Using this method, the kitchen's many components may be positioned more fluidly.

### **Not enough Counter Space Where Required**

A shortage of counter space, or countertops not being placed where you require them, is a typical kitchen design concern. Since your countertop is required for nearly every culinary operation, it may be one of the most irritating kitchen features. Because the countertop is used in the kitchen's workflow, it is essential to recognize where & how much of it you want. A typical blunder is failing to leave adequate space adjacent to or opposite a refrigerator or an oven. However, having counter space across from the oven and cooktop is critical for safety even when using a refrigerator. You won't have to lug hot food across the kitchen searching for a counter to set it down.

It's important to contemplate all of the probable uses for your countertops when making your design choices during kitchen renovation. It's possible that you'd want a place where more than one person can cook at the same time, or a place where your spouse can sit and speak with you as you prepare, or a place where the kids can do their work.

### **Passers-By In and Around Your Workspace**

As previously mentioned, having adequate counter space for many people to work in your kitchen simultaneously is a good idea. However, it would be best to think about how to accomplish this without stepping on one another as they try to reach the refrigerator, oven, or sink. Also, if you have children, be sure they won't run into you when you're carrying hot food or using sharp knives before you leave home. Sometimes, traffic in the kitchen may become an issue, but it can be avoided with forethought and preparation during a [kitchen renovation](#).

Setting up two prep zones or simply having one kitchen access point allows you to watch who is entering and departing quickly. In addition, you may arrange your kitchen's commonly used equipment, like the fridge, around the perimeter, so that family members don't have to enter the room to acquire what they need.



# Kitchen Remodeling



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## Badly Spaced Appliances & Cabinets

Cabinets and appliances must be well-spaced while still being conveniently located for easy use. Walkways, for example, should be thirty-six inches wide to allow room for doors and

drawers to open freely. To put it another way, the distance between them shouldn't be excessive. When it comes to a seamless workflow, you should avoid taking more steps between appliances than required. Similarly, wall ovens and microwaves should not be placed too high so that hot food within cannot be removed securely.

Consider the direction in which your cabinet and appliance doors open as the last consideration. Wherever feasible, they should swing to fit the available kitchen area for optimal user convenience.

### **Unsatisfactory Air Quality**

Whenever considering a kitchen renovation, the vital thing to consider carefully is ventilation. Grease, steam, and cooking odors may be removed with appropriate ventilation, for instance a range hood. Otherwise, they can cling to you, your clothes, or any furniture in an open-plan room, making it very uncomfortable. If you can, go with the highest-quality one you can buy, and make sure the ducting you choose fits your hood correctly. As a result, extraction should be quieter, more effective, and more energy-efficient, with less chance of breaking. Another typical blunder is not selecting a model with a quiet engine when looking for a range hood.

It is imperative if your kitchen is part of an open-concept living area or is large enough to be used often by the whole family. While somebody else is preparing a meal, they must be able to converse or hear the television audio easily.

### **Insufficient Space for Trash & Recycling**

It's easy to ignore the need to provide enough garbage space for the requirements of the entire family. The presence of a garbage can that is adequately stored within a cabinet helps keep the look of the kitchen tidy and conceals smells. Despite its seeming usefulness, the container is too small and fills up far too soon. Another prevalent issue is the absence of a system for sorting and storing recyclable materials.

A common reason for this and many of the other design issues we've discussed is that designers don't consider factors like how many people live in the home, how often they cook, their cooking style, and if recycling is essential to them. Providing an enormous container, one with distinct sections, or a kitchen waste disposal device are viable options to explore.

### **Lack of Task Lighting**

Lack of task lighting is another primary mistake that individuals make during kitchen renovation. This type of lighting is critical because it directs the light to particular locations where it is needed. Countertops, stoves, and sinks are standard preparation and cooking spaces. Counters utilized for cooking are typically placed immediately below upper cabinets. Thus, these kitchen cabinets may effortlessly throw shades and blacken the surface which makes slicing, cutting, and cooking more problematic than it would be, or even unsafe, without extra illumination.

This one is also readily prevented. Cabinet illumination, such as spotlights inset into the underside of higher cabinets, can let you see all that's within. Putting spectacular chandeliers over a countertop, for example, may successfully combine utility with significant visual impact by making a central focus of your task lighting.

### **Badly Planned Switches & Outlets**

After a kitchen is done, it's common to discover that electrical switches and outlets aren't where you expected them to be. Everyone uses kitchens differently, so your kitchen renovation designer should take that into mind when placing appliances and other kitchen essentials. Do not be scared to express your thoughts and desires, therefore. To get more outlets or a different finish on the switch plate than the conventional white, you need to prepare beforehand. However, keep in mind that safety requirements constrain the location of electrical outlets. During the planning stage, your designer should provide you with advice on these rules of thumb.

However, getting rid of such mistakes while kitchen renovation is possible but not without proper planning. If you want to give your kitchen a new life, you need proper planning before going ahead. Hope, with the above-discussed kitchen renovation design mistakes and tips on how to avoid them, you can get your ideal kitchen! You can contact [homednb](#) and let our [kitchen renovation contractor](#) give you design ideas to help you end up with a lovely kitchen prepared just the way you like it!