

Roundhouse

Simply Beautiful

Our guide to
planning and buying
a bespoke kitchen



A kitchen is the heart of your home and you'll want it to look as good as possible. Our guide will help you work through your plans to create the kitchen of your dreams.



How to start planning your dream kitchen

Everyone has a different approach, but all kitchen designers need to understand what you want from your kitchen.

Bespoke is the perfect choice as kitchens today are often designed to go into large open plan rooms or extensions with living and dining areas all occupying the same space. Choosing a Roundhouse kitchen means that any furniture for other areas can be matched to that of your kitchen creating a more streamlined look.

Create a wish list

It helps to prioritise. For example, is prep space most important, is being clutter-free crucial? Do you want specific appliances or a particular work surface? Make a list of specific choices for working spaces, storage and appliances.

Think about the space

If you have an extension being built or walls demolished to create a large open space, by talking to a bespoke kitchen designer early on, your kitchen can be designed as an integral part of that space rather than as an afterthought.

Consider materials and colour

Think about your likes and dislikes colour-wise, and your preferences for materials and textures. Aim to collect as much reference material as you can and focus on what really inspires you.

The more information you give about your style, the easier it is for a designer to understand what you like and to produce creative work that is specifically tailored to your space, requirements and taste.

Important considerations

Ensure you have enough storage. A more compact kitchen will look bigger and a larger kitchen will be a calm, clear space.

Consider prep space; a serious cook will need more prep space and robust work surfaces; if you entertain regularly you'll need a dedicated dining area.

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Consider the layout –
*the pros and cons of
kitchen layouts*

Your layout may be dictated by the physical constraints of the space but there are different floor plans you may wish to consider.

L-shapes and galley kitchens

The most common layout is L-shape, with at least one straight run and often with a peninsular. It's a good layout for those who like to keep their cooking space to themselves – a peninsular means a more private space.

A galley kitchen usually occupies a relatively small space; an ideal length would be 3.5 – 5m with space either side of the door opening to allow at least a standard depth worktop. They are very ergonomic spaces with everything usually within arm's reach, with the sink one side and the hob on the other. Keep tall cupboards for dry food storage and the fridge to the ends of the room and perhaps limit to one side, but not both.

U-shapes and islands

U shapes work best in spaces ideally from 3 – 3.5m, the bigger the space the more crossing the room you have to do – any larger than 6m and perhaps you should consider an L shape with an island. For L-shapes and island kitchens you need space for an island – at least a metre around it.

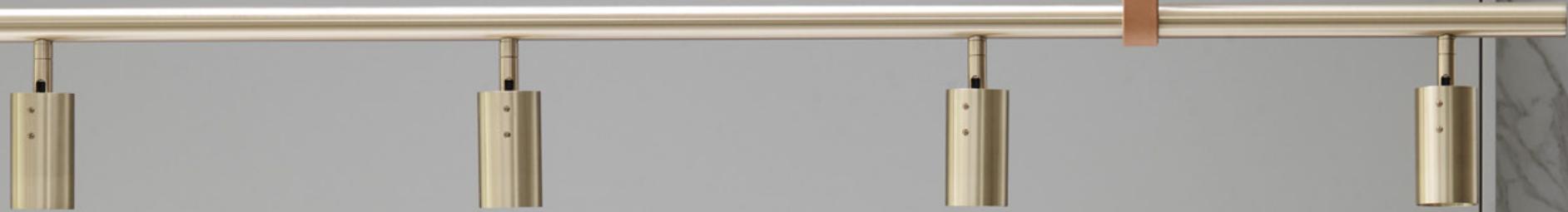
Island layouts are great for zoning in open plan areas. It's a good piece of social furniture and effectively creates two different spaces, one for cooking and one for prep. In an open plan space it can be made to look more like a piece of furniture.

Design tricks

Use light colours and mirrored splashbacks to open up spaces. Too many details will crowd the space – keep to simple clean lines and lose the clutter.

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It's all about storage,
storage, storage

The art of designing a kitchen is to make it as clutter-free as possible to enhance the space. It's important to utilise every inch so you'll need to consider what you have to store; everything from the toaster to a coffee machine and a food mixer to dry food storage, the list should be comprehensive.

Storage solutions

The Roundhouse Fulham larder is hard to beat – not least for its impact when doors open to reveal beautiful and practical storage. Pocket doors which pivot and slide out of sight can conceal appliances or perhaps even a bar area which can be fitted out with beautiful interiors.

The range of specific storage solutions we can include inside drawers and cabinets is vast - bespoke cutlery drawers, compartmented spaces for crockery, racking for pan lids, vegetable boxes, spice racks, bread bins, recycling bins – the list is almost endless.

If you have curated collections you want to display, then open shelving is an option, or a stunning freestanding glazed cabinet. We can use walls of shelving to divide spaces, or mix them with concealed storage to enable the nitty gritty working items to be cleverly tucked away.



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Planning your budget - *practical tips on how to manage the costs*

Your kitchen is used every day and takes a regular bashing, so spend more and you'll get one that's built to last rather than one which needs constant maintenance after a couple of years.

Plan your spend

It's important to be clear about your budget upfront so that your designer can help you choose where you should invest and where you may be able to save. Sliding door units for example, are more cost effective than cupboards. By getting to understand your needs, our designers will come up with creative ideas that you may not have considered.

Consider the whole room

If your kitchen is to be at the centre of your family activities in an open plan space then a large island may provide a perfect solution. You'll also want to make sure that the kitchen cabinetry looks as good as possible, because it is part of your general living area. Bespoke cabinetry and seating is a great solution to creating design continuity, rather than having to search for and spend separately on shelving, seating, audio visual and freestanding cabinets.

The essentials

The essentials are things you just can't live without, specific appliances such as boiling water taps, pot fillers – it helps to detail priorities, so think about how you use your kitchen and make sure your design matches your needs. Remember to choose appliances that are always in use, don't take up valuable space with ones seldom used.



How does the design and build process work at Roundhouse?

Roundhouse design is about making beautiful, bespoke furniture that's right for each individual and each space. We'll work closely with you – and with your architect or interior designer if you have one – to ensure the overall plan, and every specification and detail are exact.

The design process

After an initial chat with our designer, we'll ask you to bring in your measurements and/or drawings, if you're working with an architect. Based on our consultations with you we'll produce a design and then release drawings once commissioned. We advise that you make sure you get a good architect and builder, preferably someone who has been recommended, so that if you come in before plans are drawn up, by consultation and collaboration we can influence what the architect may design. During our consultations, we'll talk to you about flooring choices as this is important early on, as it will influence the kind of kitchen finish used. You'll also need to think about work surfaces early on too; sinks and taps usually come later and when the layout is complete, we advise that you visit a lighting specialist.

The installation

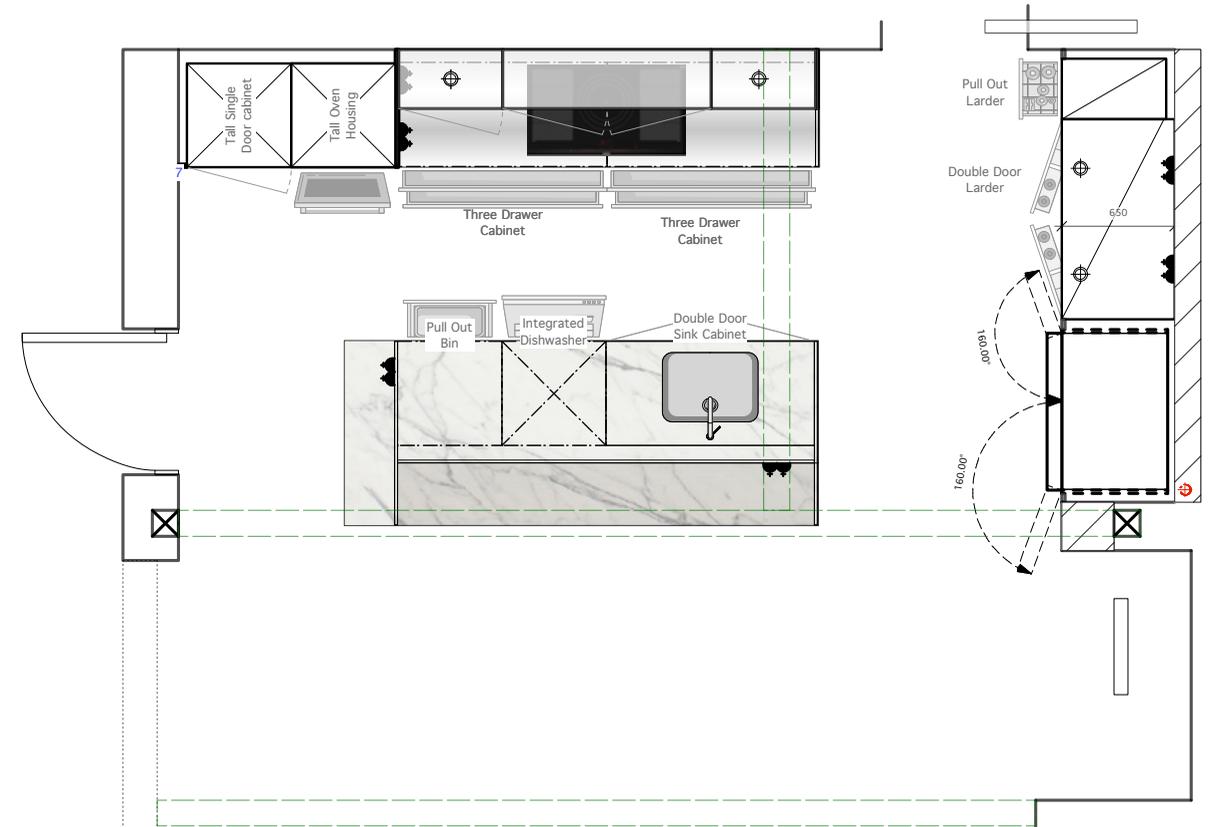
For the installation we produce a pack with detailed technical drawings (a guide covering all services instructions for the client's builder), we have our own dedicated installation team and we expect all the plumbing and electrical and ducting work to be done in advance of the install following our detailed technical drawings.

We take responsibility for every stage of the installation process – from the first sketch to the finishing touches. Your dedicated installation manager will oversee all aspects of the final build for you.

Concept to completion

When the work is complete, our specialists will even come around to show you how to get the most from your new appliances, and how to best care for your new worktops and furniture.

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What sets a bespoke kitchen apart from standard kitchen ranges?

Investing in a bespoke kitchen means you get exactly what you want; the kitchen is built around how you want it to work, rather than you having to adapt your ideas to what is available.

The Perfect Choice

A bespoke kitchen is of the highest quality build and design, specifically made to your requirements. It also offers an almost limitless range of finishes, materials, colours, fittings and styles. We can design for each individual, illustrated by a recent kitchen project, where our designer devised a special frame to overcome the challenge of fitting cupboards into a space with a sloping roof. The resulting kitchen looks seamless. The clients got the kitchen they really wanted but didn't think they'd be able to have.

Enduring timeless elegance

The kitchen is the most heavily used room of the house and our bespoke kitchens are built to exceptionally robust, high standards and remain looking good for years.

Our kitchens marry a contemporary aesthetic with timeless elegance and are made using the best materials by expert cabinet makers, skilled craftsmen and other specialists at our own factory in Malvern.

Roundhouse furniture is of the highest quality and can be a very 'sellable' feature when it comes to moving to a new house. 'A Beautiful Roundhouse kitchen' is often seen in estate agents' property details.

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Roundhouse is renowned for its craftsmanship and innovative use of materials and has its own R & D team developing new finishes. We are proud to be British and totally bespoke, manufacturing to order, making furniture to any size and virtually any finish, colour or veneer.

At our factory centuries old traditions of workmanship are combined with the latest state-of-the-art manufacturing techniques, which means that we can be incredibly flexible and creative with our designs.

We develop our own unique finishes that can't be seen elsewhere and although we supply standard sized cabinetry, we can also make extra wide or extra shallow and for taller or shorter people.



Choosing the right team

Roundhouse is a multi-award-winning British company founded over 25 years ago by architects with a passion for beautiful, functional design. We create bespoke kitchens and furniture with an understated aesthetic, using a huge range of innovative materials, texture and colour.

Renowned for our originality we work hard at staying ahead of the curve and have our own R & D team continually developing beautiful new finishes.

All our furniture is made to order by expert craftsmen at our factory in Malvern, Worcestershire, an area with a long heritage associated with furniture making.

If you're embarking on a project, or something you've seen in this guide that has inspired you, come and find us at one of our showrooms.

Or you can give us a call, or email info@roundhousedesign.com

Our Showrooms

We are open
Monday to Friday 9.30 - 18.00
Saturday 10.00 - 17.00
and by special appointment

West End

11 Wigmore Street
London W1U 1PE

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Clapham

95 Nightingale Lane
London SW12 8NX

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Fulham

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London SW6 5HJ

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Richmond

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