



**Urban**  
myth®

Our guide  
to buying  
a bespoke  
kitchen

The kitchen is the heart of your home, a place to cook, dine, work and entertain, this multifunctional space needs to be as practical as it is beautiful.

Our guide will give you the information needed to create the kitchen that is right for you.



## Planning your dream kitchen

### Create a moodboard

It's good to collate your ideas on a moodboard. You could use an app such as Houzz or Pinterest to create an online ideasbook to show your kitchen designer. That way they can instantly visualise your style and put forward relevant schemes.

### Think - how will I actually use my kitchen?

You may have seen a fabulous kitchen in a magazine but does it actually suit your lifestyle? We are seeing many customers wanting a kitchen that could be described as a 'gourmet' kitchen with extended fridge freezers and plenty of worktop space. If you want to do a lot of entertaining integrated cooking facilities on a central island can ensure you are not isolated from the action. It is important to put together a list of priorities for you and your family so that no-ones needs are overlooked.

### What's trending?

Although we don't believe you should follow fashion when it comes to choosing your new kitchen, it is always a good idea to look at the key trends and emerging technology to ensure that your decisions are "futureproof" and that your new kitchen will continue to work for you in years to come. Many kitchen trends have longevity, for example Shaker kitchens are still a popular choice and "an eclectic mix of rustic and contemporary is today's modern" according to The NKBA.

### Its all in the timing

A new kitchen is a big project, one that you need to get right. Allow time to get the design exactly how you want, don't wait until two weeks before you need to have the kitchen fitted before making a studio visit. Talk to your builders if you're extending or building a new property, they'll need to know in good time the details of your kitchen plan and the locations of the services required to make it work. Remember that the average order time for a kitchen is 6-8 weeks after which, depending on the specification and materials involved, it will take 1-3 weeks to complete the installation

### Important Considerations

Don't forget lighting and storage, you need a lot of both! Layered lighting is important when the room is used for many functions and of course you can never have enough storage.





## Choosing your layout

As we are now looking for the kitchen space to perform many functions then the layout has become increasingly important. Of course the layout maybe dictated by the shape but there are different plans you may want to consider.

### Galley Kitchens

The simplest of layouts is the Galley kitchen for narrow rooms. Suitable for one or two people to use at the same time, single galleys are best planned with the sink in the middle of the line and built-in or built-under appliances to make the most of valuable space. There should be adequate "setting down" space beside or above the oven, plus an area of worktop between the hob and sink.

A double galley, with two facing lines of cupboards, is slightly more versatile with the possibility of the sink being positioned on the same side as the hob, this eliminates carrying hot items across the kitchen. There should be at least 1.2m between the two lines of units.

### L-Shaped and U-Shaped Kitchen

An L-shaped kitchen has cupboards along two adjacent walls and benefits from a lack of through-traffic. The hob, fridge and sink should ideally be separated by areas of worktop to provide adequate preparation space.

U-shaped kitchens are an extremely effective design solution, utilising three full walls of a kitchen. The full range of modern appliances can all be installed with the appropriate workspace and preparation areas to ensure a practical design. In these styled kitchens a peninsular unit is a particularly effective way of creating additional storage and occasional eating areas. Often used to separate cooking and dining areas or to create a breakfast bar arrangement, it is worth making cupboards accessible from either side for crockery and cutlery.

### Island Kitchens

Arguably one of the most popular layouts for a kitchen and if there is space it is one of the most practical, especially for open plan rooms where the island becomes a multifunctional piece of furniture. Careful planning is needed to prevent wasted journeys around an island, but it can if correctly and ergonomically designed work very efficiently.





## Maximising your storage

It may not be the most glamorous part of designing a kitchen but your kitchen won't be functional unless you factor in your storage so it's worth planning in early. Deciding on how you will store your pots and pans and choosing draw depths is just as important as picking out your kitchen colour. So, whether you are designing a totally new space and really want to maximise the storage potential or looking for ways to add more storage to your current kitchen, we have put together our ideas for a clutter free space.

### **Add a breakfast cupboard to conceal appliances**

A breakfast pantry is the perfect kitchen storage for hiding away the clutter and freeing up surface space. Add a power outlet and you can conceal your coffee machine or toaster for an even more streamlined style.

### **Make your kitchen island work harder**

As well as being a fantastic focal point for your room Kitchen islands offer the ultimate in storage so if you can squeeze one in do so. They have got to be the hardest working piece of furniture in the home with the ability to add sinks, hobs, under counter storage and of course the all-important wine chiller!

### **Take your cupboards to the ceiling**

You can maximise your kitchen storage by running the cabinets to the ceiling. This otherwise dead space gives you storage for items that are rarely used but take up valuable cabinet space. This design also creates a smooth continuous line and eliminates the build up of dust on top of your cabinets.

### **Have plenty of drawers as well as cupboards**

Drawers are an essential part of kitchen design and offer exceptional practical storage solutions. You might find that more drawers work better for you over cupboards as items are much more visible and accessible. Your drawers don't need to look like drawers either as they can be concealed behind your cupboard.

### **Add rails to up your kitchen storage**

To save on precious drawer space, you can hang a rail along the top of your splashback for utensils to live. There are many stylish options available that suit all kitchen styles, including lighting and customisable fixtures so you can move things around as often as you like!







## Managing your budget

People often equate the word "bespoke" with "expensive" but at Urban Myth we believe that great design is achievable for everyone and a bespoke kitchen ensures all your needs are delivered and the most is made from your available space. The kitchen can also come under a great deal of use so you'll want to spend on something that will last.

### Know your budget

Being upfront about your budget with your designer can help you choose where to spend and where you may be able to save. With so many material designs and advances in technology there are many ways to achieve your desired look.

### Consider the whole room

If you are renovating an entire house or creating an open plan living area then a bespoke kitchen, seating and living area can create a more cohesive design and potentially cost less than trying to find freestanding furniture that fits your space and requirements.

### The essentials

Make a list of your must-haves, those things that you cannot do without or have always wanted such as a boiling water tap or American style fridge-freezer, research and understand how much these appliances cost so that they are factored in to your overall budget.

### Book a consultation

If you are thinking of renovating your kitchen then it is always a good idea to speak to an expert as early as possible, having a good idea of what your dream kitchen may cost will enable you to plan more effectively.





## The Urban Myth Process (for a stress-free kitchen)

### Consultation

At your first consultation your designer will take you through our showroom which has been specifically designed to inspire and offer you the opportunity to experience the quality of the finishes and features available.

### Design

Your designer and their team will create a detailed visual, plan, and quotation for your kitchen. We will then invite you back to our showroom to present our ideas and talk through your specifications in detail.

### Home survey

Once commissioned we arrange a home survey by your project manager to measure every aspect of your space, your design will then be checked, and any amendments discussed and made to the plan to ensure your kitchen can be tailored exactly to your room. Once your finalised design has been confirmed and ordered we will liaise with all trades involved in the creation of your new kitchen. Managing the ordering, delivery and installation of appliances, worktops and glass that we are supplying to make sure they coordinate with the schedule of works.

### Installation

If you are having preparatory building work, your project manager will attend your site at various stages to check and confirm services and finished dimensions. During the installation, your project manager will be on hand throughout to answer any questions and ensure the standard of workmanship is to your satisfaction.

### On completion

We will commission all appliances that we have supplied and provide a digital folder that includes all user manuals and appliance serial numbers so that they are close at hand should you need them. Our dedicated aftercare team are also available to help with any questions or concerns you have about your new kitchen or appliances.

Additionally, to ensure that you are as comfortable in your new kitchen as you were in your last we can arrange for our specialist home economist, who has experience working for all the leading brands, to visit your home and run through how to use all your new appliances.





What our customers say...  
[read more reviews on our Trustpilot profile](#)



"10/10! Peter and Urban Myth are always so willing to help with queries, really fast communicators and have a great level of knowledge/expertise, which keeps our projects running smoothly and our clients super happy and confident"



"Seamless service from start to finish. We could not of asked for any better, attention to detail is fantastic. Any queries we had was dealt with immediately. We HIGHLY recommend!!!"



"This company was professional and efficient throughout the whole process of me getting a new kitchen.I recommend them."



"The Kitchen we had always wanted The quality of the product and the support received was excellent. We have now been using the kitchen for almost two years and the way the whole layout design works is great, meeting our needs perfectly. It is very satisfying when our visitors say how much they like our kitchen. We are extremely pleased."



"Choosing a new kitchen can be a stressful experience, but from the moment we entered the showroom at Urban Myth right through to completion we were made to feel as if our kitchen was as important to all the staff we dealt with as it was to us.Nothing was too difficult and all the suggested changes were made to our benefit.Our Urban Myth kitchen has improved our life at home by making cooking a pleasure."



"Absolutely amazing! Highly recommend! Great products and service!!"





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