



How to build an open plan kitchen

Human connection is important. A clever kitchen design that merges where people cook with where they eat, sit, work, or chat can be a great way to bring the whole household together.

If you like cooking for guests, then why not cook with them instead of being away from them? An open plan kitchen is a great way to ensure you're always part of the action, not just a cook who moonlights as a waiter.



What is an open plan kitchen?

An open plan kitchen is any kitchen that is not walled off from the rest of the house. But a successful open plan kitchen is a space that seamlessly 'connects' to the rest of the house; a sort of pipe which helps daily life flow.

This might involve more than knocking down a few walls. It will require you to rethink the actual layout of your kitchen. For example, does an [L-shape](#) or [galley](#) work best for your space? To get started, think about where the sunlight tends to fall, how much storage you need, and how people will likely move through and use the room.

Having an open plan kitchen opens up a whole new world. A more spacious, stylish and convenient world you can share with your friends and loved ones.

But it takes a lot of thought, time and skill to design a space that really works. We've got five thoughts you can consider when designing an open plan kitchen.



1. Position your key elements wisely

When opting for an open plan kitchen, you're essentially merging multiple rooms into one, so there are additional elements that need to be considered. For example, you don't want to put the TV near where people will want to study – or the pantry far from the fridge. And don't put your oven at the far end of your kitchen – you'll be running back and forth trying to juggle your dish. But with the [NEFF Slide & Hide® oven](#), you can maximise the space of your kitchen without compromising the quality of your food.



2. Add the all-important kitchen island

While every space is different, the best open plan designs often involve a [kitchen island](#). Not only are they a stylish and practical way to separate the living from the cooking areas, they can be a great place to bond with your kids while they tackle their homework, or 'attend' a Zoom meeting while you're making a [roasted chicken and veggie soup](#) or keeping an eye on your [loaf of sourdough](#) that's baking. Better yet, you can add a sleek [NEFF vented cooktop](#) on your kitchen island and open up a generous amount of space for a larger sink or other appliances. Plus, it has a built-in ventilation system that gets rid of steam and smells before they can spread around the kitchen, so you don't need a rangehood overhead.



3. Use flooring to blend and zone

Ripping up and replacing kitchen benchtops provides a great opportunity to rethink your flooring. The best option may simply be to replicate what you had before, especially if the tiles or floorboards match those in your living room to the whole space together.

But don't be afraid to create a contrast, and 'mark off' the kitchen zone with a change of flooring. Patterned [tiles](#) can be a fun addition to what all too often feels like a 'work' area, though remember that any selection you make will need to stand up to a great deal of foot traffic and spend some of its life covered in spilled drinks and food.



Invest in appliances you can live with

You'll be using your kitchen appliances almost every day, so it's important that you invest in the best.

The [NEFF Flex Design range](#) gives you the best of both worlds – full style customisation and quality appliances that can stand the test of time. You can choose four distinct colours to add your personal flair, while having a seamless combination within the kitchen.

If you want to free up valuable bench space, then consider [an oven with microwave functionality](#) (or both!). The hybrid appliance can help keep your open plan kitchen clutter-free, meaning more space for you to cook and socialise.

To top it all off, the [NEFF Slide & Hide® oven](#) can make cooking and

navigating the space easier. The fully disappearing door can maximise your space and allow for multiple people to move around the kitchen – perfect if you're drafting up your open plan kitchen plan.

Design tip

Attend a [free NEFF demonstration](#) near you to see the [NEFF Flex Design range](#) in person and understand how they can bring your dream kitchen to life.



5. Let there be (natural) light

Natural [light](#) doesn't always come naturally. To maximise it, you might need some more windows, a few French doors or maybe one or two skylights. Strategically placed mirrors can also help to add dimension and the illusion of more light to a space.

Such additions may seem quite costly at first, but they are nearly always worth it. Natural light is one of the key perks of open plan living: fewer walls by and large tend to mean fewer shadows, lower electric bills, and more serotonin and Vitamin D.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.



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