



7 functional kitchen design tips to make the most of your kitchen

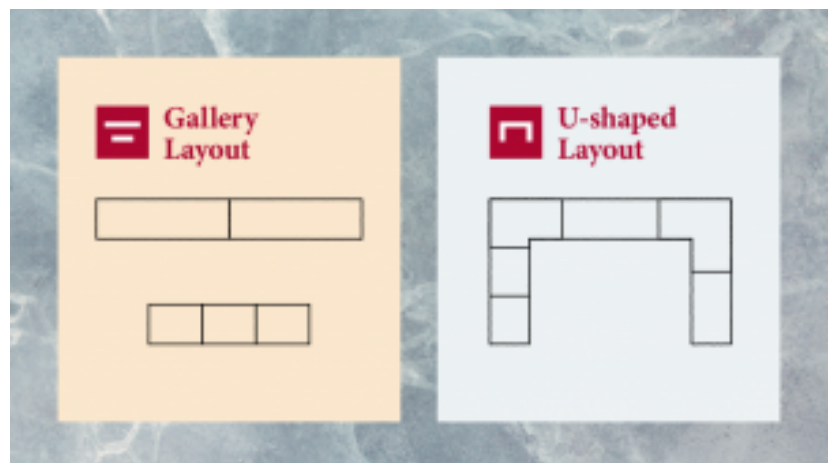
It can be easy to get caught up in aesthetics when designing your kitchen, but functionality is key to creating a useable space. Check out our top tips for designing a kitchen you can use everyday.

The kitchen layout

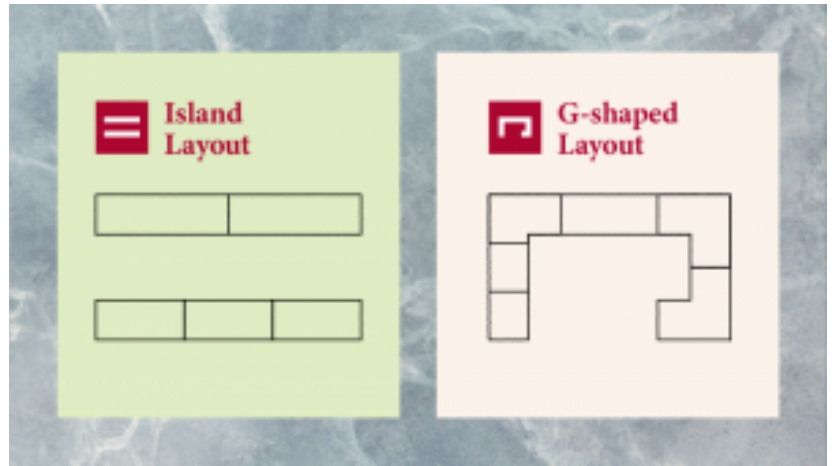
It's a space we spend a lot of time in, so ensuring your kitchen's layout works for you is essential.

There are six main types of kitchen layout designs: L-shaped; U-shaped; G-shaped; single-wall; galley; and island kitchens. Each function a little differently, so it's important to consider which one is best for you and your household at mealtime.

- Do you like to prepare and cook on separate sides of the bench? If so, you might consider a galley or U-shaped kitchen where you can separate the mess from the magic. This style is a popular choice for many home renovators.



- If you value being able to entertain friends and family as you go – without having your back to them – an island or G-shaped area might better suit your needs.



- Or if you're working with a tight space, a compact single-wall design could provide a sleek but functional answer.

Appliances

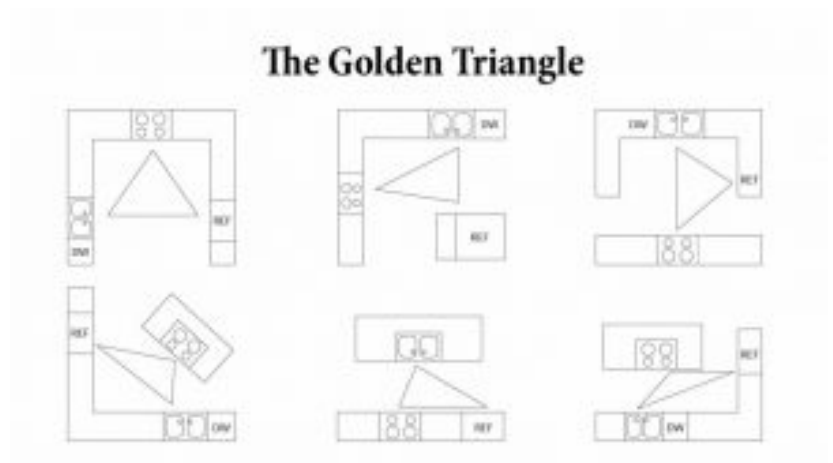
For most people, buying a new appliances is a fun task that allows you to pick products based on personal style and want. But for others it can be a more practical and functional need. At NEFF we have a range of products that are practical and easy to use to help your cooking and kitchen reach its potential. From [induction cooktops](#) to integrated [ovens](#) with [microwave functions](#), [dishwashers](#) and [rangehoods](#), their smart technology helps make cooking – and cleaning – easy.



The work triangle

Being able to move about your kitchen is key to making mealtime efficient. Creating a “work triangle” within your design can help make sure you can easily access the things you use most. Traditionally, this has been the fridge, stove and sink. By minimising the space between each appliance, you will have more time to cook up a storm. As a general rule, the distance between each key appliance should be between about 1.2m-2.7m. But this can vary

based on the size and layout of your space, plus your own personal preference. NEFF's range of [ovens with combined functionalities](#) can help further reduce the time you spend walking from one appliances to the other.



The benchtop

The size and durability of your benchtop can impact just how workable your kitchen space can be.

Choosing a material that is long-lasting and won't chip or stain is important and will help keep your kitchen in top shape for longer. Materials like granite and fabricated solid surfaces can be stronger, while marble can be sensitive to acidic foods and more likely to stain. If you're looking to create an entertainer's kitchen, consider adding a [NEFF integrated ventilation cooktop](#) to your benchtop.

Still unsure how to choose the perfect benchtop for your kitchen? [Here are some things to consider and five of our favourite options.](#)



Splashback

Picking a splashback that is easy to clean is a simple decision that can have a big impact.

Considering the texture and type of splashback can help make clean-up time easier and save you from hours of unwanted scrubbing. If you like cooking hearty curries or soups that bubble and splatter, a glass splashback could make it easier to wipe over at the end of the night. Meanwhile tiles can be easier to replace if they break. The right splashback can also help elevate the overall aesthetics of your kitchen for a more rounded look.

If you want to know more about choosing the right kitchen splashback, click the link [here](#).



Storage

There's nothing worse than an over-stacked cupboard or a draw that won't close.

Having ample storage in your kitchen ensures every pot and pan has a place, keeping your space neat and tidy.

The type of storage you choose should suit your personal needs and be functional for the types of products you need to store. Consider things like the heights of internal shelves and whether under-bench drawers or overhead cupboards will be more useful to you. Additional features like open shelving can also add space and character, depending on their size and shape.



Lighting

Being able to read a recipe or take a look at how your food is looking is an important part of cooking.

And having enough light – natural or artificial – can be the difference between adding a teaspoon or a tablespoon. By making sure you have a direct light source above your preparation bench, stove and sink, you can avoid any mishaps. [NEFF's integrated rangehood](#) features in-built lights that are practical without sacrificing on ambience.



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You can attend a [free NEFF demonstration](#) near you to learn more about the full range of NEFF products and see these in person for yourself to best understand how they can bring your dream kitchen to life.¶

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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