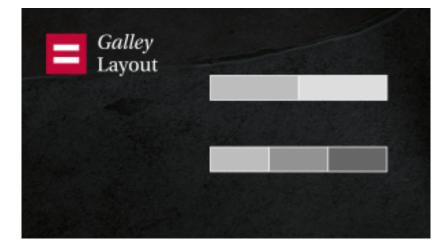




Everything you need to know about designing a galley kitchen

It's often referred to as the heart of the home, so when designing a kitchen, it's important to make sure your space is functional and welcoming.

It's a spot to cook up a comforting family meal, but also to entertain friends as you prepare. And, while the style and <u>layout of</u> <u>the kitchen</u> has changed over decades, the galley kitchen remains popular today. Here are some tips to help design an on-trend but functional galley kitchen space for any home.



What is a galley kitchen?

Galley kitchens are designed with a bench and/or cabinetry on either side of a small walkway. The layout means you have double the bench space and can prepare and cook in different spots.

Many galley kitchens are also designed so that one side of the bench overlooks a lounge or dining space while the other is against a window or wall. This means you can stay part of the conversation or watch over the kids while cooking or preparing food.



How should I set up my galley kitchen?

Whether you're designing your own galley kitchen or renovating an existing one, think about what you use most when cooking. Do you want a sink in the middle of your bench so you can watch TV while you wash the dishes? Or would you prefer it's on the opposite side of your space so you can stash them out of sight?

The placement of your appliances will also impact your kitchen's functionality so consider where works best for you to access a microwave, like the <u>NEFF compact microwave oven</u>, or stovetop. If you're wanting to maximise even more space, stacking appliances or investing in hybrid options, like a <u>NEFF oven with Full Steam</u>, <u>Added Steam or Steam Inject</u>, is a smart move.



What if I have a smaller/bigger space?

It doesn't matter if you're in an apartment or a large country house, the functional layout of a galley kitchen means they can be tailored to suit your area. Even in a smaller space, the practicality of having two separated zones means you can prepare and make a mess on one side, while using the other to plate up. Plus, you can find many small galley kitchen ideas on a budget as inspiration for your kitchen renovation.

If you have a larger area, consider extending your galley kitchen into the pantry, outdoor space or sitting area.

Homeowners with a single-wall kitchen can also transform their space into a galley kitchen by using furniture, a trolley or a simple butcher's island.



How do I add my own style?

Defining your **personal style** in a kitchen is a balancing act between style and substance: looks are one thing, but you don't want to impact its ability to function.

That's why the **NEFF Flex Design Range** is essential for any home cook wanting to showcase their personal style while having quality appliances that can take your cooking to a whole new level. The NEFF Flex Design Range features all the appliances you know and love, such as **Slide & Hide**[®] **ovens**, **combination ovens, induction cooktops** and more, so you can guarantee that your next **roasted lamb** or **chocolate cake** will be cooked to perfection.

With four distinct trimming and handle colours to choose from, the world is your oyster when it comes <u>seamless combinations</u> in the kitchen. Each of the four colours – brushed bronze, anthracite grey, metallic silver, and deep black – can suit a wide array of kitchen styles and aesthetics. For example, deep black trimmings can enhance a black and white kitchen. Or you can use brushed bronze instead to add earthy luxe to your <u>Tuscan-inspired</u> <u>kitchen</u>.



How do I make the most of my space?

The best type of kitchen is one that works for you – but if you're short on space there are a few extra tips you can follow that can help you maximise even the smallest of kitchens.



Reduce clutter

To stop your kitchen from feeling overcrowded, think about how you can reduce the visual clutter of your space. This might mean opting for integrated appliances that blend in with your cupboards, such as a <u>NEFF</u> <u>fully integrated dishwasher</u> or <u>integrated cooktop</u>. Both appliances are still just as functional, but not as obvious to look at.



Be smart with your appliance choices

Investing in quality appliances can maximise your space and time. The iconic **NEFF Slide & Hide[®] oven** is a great solution to help maximise space and save you from burning your hands and awkwardly leaning over an oven door when getting your food out.



Have separate sides for cooking and cleaning

Positioning things like your stove and sink on opposing sides of the bench allows you to create designated zones for cooking and cleaning or entertaining. This means you can cook up a storm on one side, while moving your used dishes out of the way and to the other.

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.



Discover more