



Your kitchen renovation checklist

When it comes to renovating your kitchen, there's lots to think about. From your colours to your cupboards and appliances, making sure you have considered every aspect of the project is important in ensuring your renovation runs smoothly.

That's why we've put together this kitchen renovation checklist PDF for people renovating in Australia to download and fill-in as you go. From the initial planning and mood board to the layout, appliances and lighting – take a look at some of the things you'll need to consider and give our checklist a try!

[Download here!](#)

Design mood-board

When planning a kitchen renovation, the best place to start is with a mood-board (either a virtual one or a physical board) of inspiration and ideas that fit with the look or aesthetic of your home. This might include everything from colours and appliances to photos of other kitchens you've seen and may want to emulate. Do you like the look of a modern Hamptons-style kitchen? Or perhaps you want to change things up with a pop of colour? Are there certain appliances on your wish-list? Whatever your style, having something to base your design off – and show tradespeople and interior designers (if you're using them) – can be a super helpful benchmark.

Kitchen Layout

It's the heart of the home and with so much time spent in the kitchen, getting the configuration and layout of things like appliances and cupboards right is essential. Did you know there's actually a lot of thought that goes into the [practicality of a kitchen's design](#)? For example, making sure the sink, cooktop and refrigerator are easily accessible from one another ([called the kitchen work triangle](#)). But you'll also need to think about where to put cupboards and if you'll have an island or wrap-around bench. Some of the most common kitchen layouts include island, galley, U-shaped and L-shaped kitchens. If you have to shift any structural walls or beams, you may need to seek approval from a building authority. For more information, visit your local council's website.



Kitchen bench

One of the key elements of a kitchen is the bench. Whether it's a big island bench or a small one-wall set-up, every kitchen needs adequate space to prepare, cook, create and entertain. The type of bench you include may depend on the size of your kitchen, or how much you like to cook. [Some things to consider when designing your bench space](#) include the size, shape, and material you will use. Remember, you want a bench that provides enough space, and is durable, for your needs. You should also think about where any appliances including a microwave, cooktop or sink will go, and how much bench space these items will take up.



Cabinetry

Kitchen cabinetry plays an important role in the overall function of your space – from storage to accessibility and aesthetics. So when planning what they will look like and where you will place them, it's important to consider your wants and needs. For example, making sure you can store and reach items easily may be necessary for some people, while others may be more concerned with the look or style. If you have a smaller space, you may want to consider how best to optimise your kitchen cabinetry – such as by using overhead cupboards or drawers.



Floors

When it comes to choosing the flooring for your kitchen, durability and ease of cleaning are key. We all know kitchens can easily become messy – from food crumbs and splatters to dirt from shoes, so you want to make sure your flooring will withstand the times. Some popular materials include floorboards and tiles. You may also want to consider how the flooring in your kitchen matches the rest of your house, or any future floor renovations you may complete.



Appliances

Every new kitchen needs some quality appliances and when you're renovating, there's no better time to upgrade or invest. Are you someone who loves to cook and would benefit from [a steam oven](#)? Or are you tossing up between an [induction cooktop](#) or [gas](#)? There are plenty of options out there, including [hybrid and compact appliances](#) for smaller spaces or larger options for kitchens with more space.

Lighting

Last but certainly not least, lighting! The right amount of light can really elevate your cooking experience and make mealtime much easier. From ensuring you can read a recipe to proving enough light to see when your cooking is perfectly baked, lighting matters. Depending on how much natural light your kitchen gets, you might find you need more or less artificial light. Think about where you stand to prepare, cook and clean and how much light is needed, and what type. Some options include downlights, pendant lights and strip lighting (often used at the top of a splashback).

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.

Learn more about NEFF [here](#).