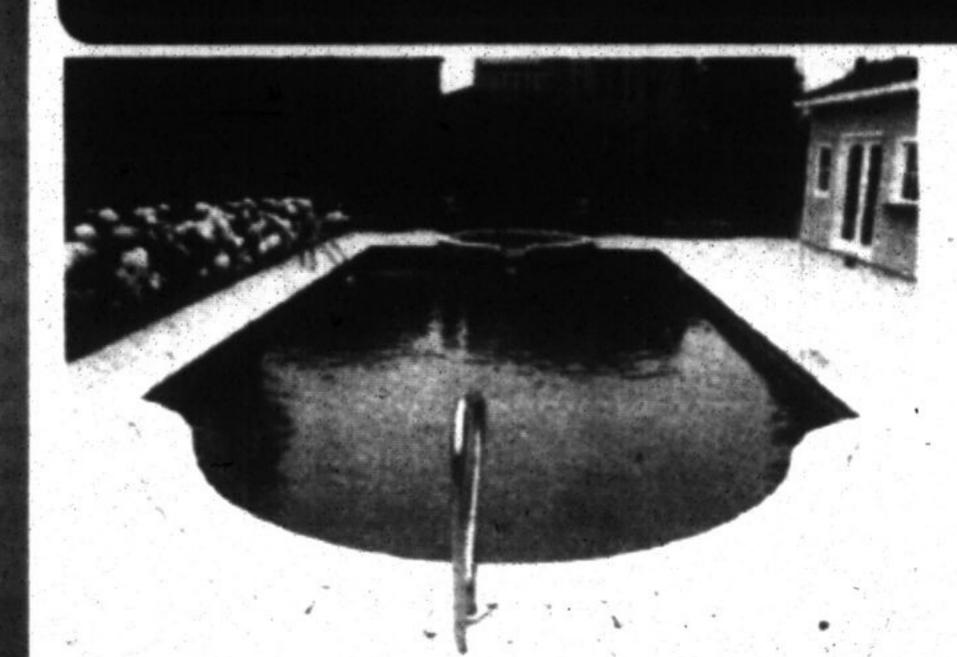


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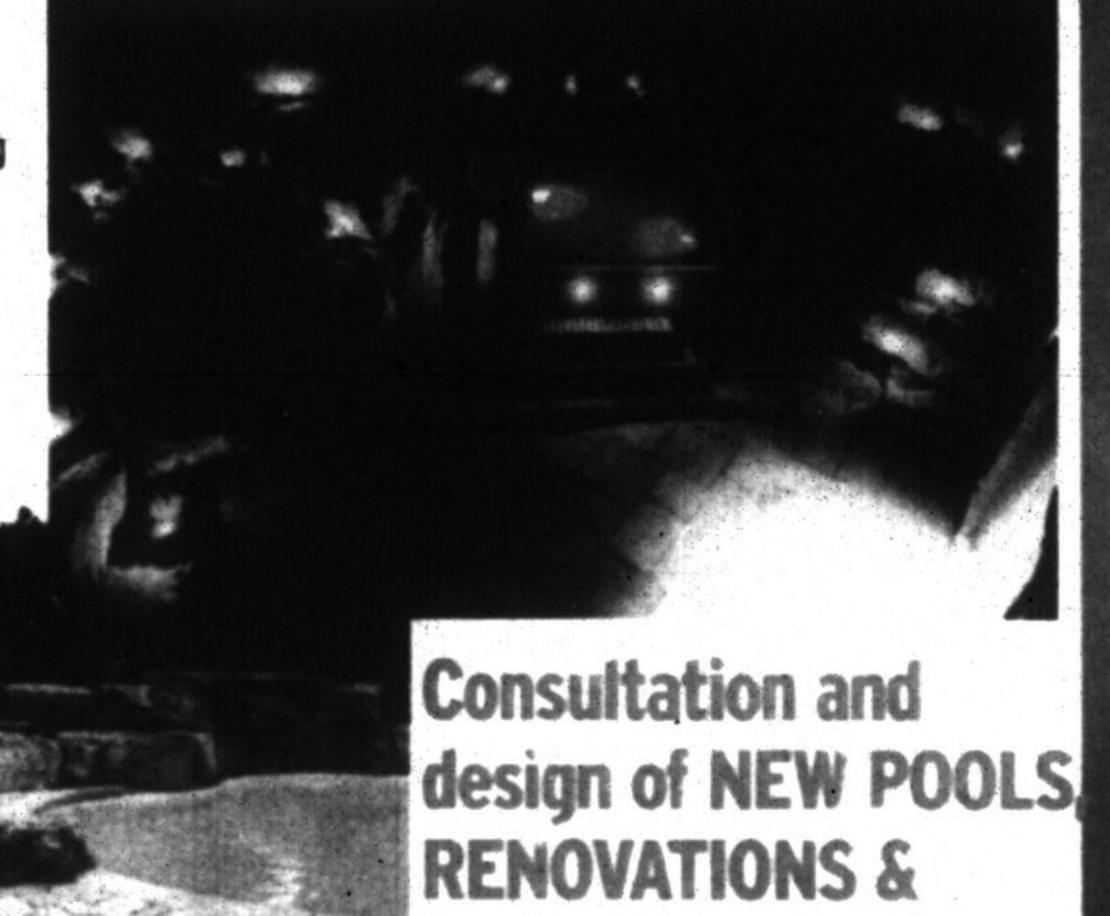
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A few ideas for renovating the kitchen

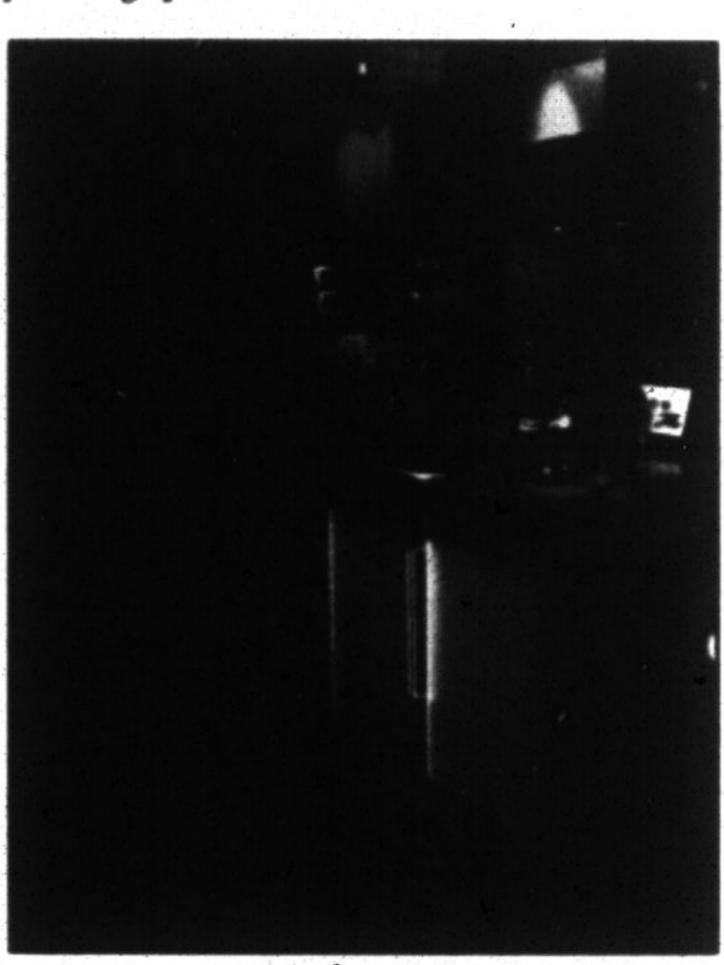
Functionality and comfort are key factors to keep in mind when renovating your kitchen. A logical positioning of cabinets, working surfaces, and appliances creates an efficient room that allows for unimpeded movement when storing, preparing, and cooking food.

Always respect the classic kitchen triangle rule by positioning your sink, stove, and refrigerator as close together as possible in order to streamline your movements around the room. Remember to plan for working surfaces near the sink and close to the stove, where you will want to put down dishes waiting to be cooked or those coming out of the oven. A central island provides an extra working surface when necessary.

When planning efficient storage, draw up an inventory of items to be stored and ensure that everything is close at hand. Install drawers in the bottom sections of the cabinets to prevent having to bend down to find what you're looking for at the back of the shelves. Wide kitchen cupboards, equipped with sliding or pivoting shelves as well as drawers or doors which open fully, will also prove to be very practical.

A double sink will free you up to set aside dirty dishes and rinse foods at the same time. At least one deep, spacious single sink will

leave more room for manoeuvering when washing large items by hand. Lastly, building the stove hood into a high structure clears the cooking area and makes an aesthetically pleasing space.



Well-managed space, efficient storage units, and sensible working surfaces mean an efficient kitchen.

