

8 modular kitchen design problems, and their solutions

Modular kitchens are well planned and efficient but here are some design blunders to avoid

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The new-age modular kitchens are highly functional, sophisticated and can be customised as per the requirements of the homeowner. Since a modular kitchen is not only expensive to install but is also a long-term investment, it should be comfortable to use and should last for years to come. Here are some common modular kitchen design problems that should be tackled at the initial stages of the project.

Problem 1: Shape Issues

A straight line or L-shaped kitchen layout is most suitable for compact kitchens. If the kitchen is spacious, consider an island within a U-shape. Make sure that there is adequate circulation space around the kitchen island so that the kitchen does not feel cramped.

Problem 2: Poor Planning

Before finalising the layout, it is essential to determine the exact position of the sink, hob, dishwasher and refrigerator as per the working style and comfort of the end user. Make a list of the electrical appliances that you would like to accommodate within the kitchen.

Problem 3: Wrong Choice of Materials

The strength and durability of the kitchen depends on the choice of materials. Go for sturdy countertops like granite, engineered quartz or Kalinga stone. Use BWR (boiling water resistant) plywood and avoid materials like MDF or particle board as these have the tendency to absorb moisture, swell and get damaged over a period of time. Choose SS (stainless steel) modular kitchen accessories which are rust-proof.