

A KITCHEN PLANNING GUIDE

Get It Right the First Time

Nine kitchen decisions homeowners regret rushing, and a personal Kitchen Brief to bring to your design consultation.

WELCOME

A kitchen you'll love for years starts with nine good decisions.

A new kitchen is one of the biggest investments you'll make in your home. You'll also use it every single day for years.

Most kitchen regrets aren't about the colour of the doors. They're about the decisions that got rushed: not enough counter space where you actually work, a dark corner, no outlet where the coffee machine goes, an island that looks beautiful but doesn't hold much.

This guide walks you through the nine decisions that matter most, in the order to think about them. At the end you'll find your Kitchen Brief, one page that captures how you live and what you want. Fill it in, bring it to your consultation, and your first meeting starts where it should.

Warmly,
Aleks & Slobo
bobi Kitchens





DECISION 01

Start with how you live, not how it looks

The kitchens people love years later were designed around a routine, not a photo.

Do this: Note who cooks, how many people are in the kitchen at once, where homework happens and how often you entertain. Will it still work in ten years?

DECISION 02

Plan the island from the inside out

A common regret is choosing the island's colour and style without planning what goes inside it.

Do this: Decide what it's for: prep, seating, storage, a sink or cooktop. Then plan the interior: deep drawers for pots, a home for small appliances, bins for recycling.



DECISION 03

Plan storage around what you actually own

The fix isn't more cabinets. It's cabinets planned for your things.

Do this: List what lives in your kitchen: pots, lids, spices, trays, the stand mixer. Then choose how you'll reach each one: drawers, pull-outs, baskets or shelves.

DECISION 04

Protect counter space where you really work

Counter space in the wrong place is one of the easiest regrets to avoid. Where it is matters more than how much.

Do this: Keep clear prep space beside the sink and the cooktop, and a landing spot next to the fridge and oven.



DECISION 05

Light it in layers

Ceiling lights behind you cast your own shadow onto the counter.

Do this: Plan general light for the room, task light under upper cabinets and accent light inside cabinets and drawers. Decide before cabinets are ordered, because it's built in.

DECISION 06

Plan power and appliances before the cabinets

An outlet in the wrong place is a small mistake you notice every day.

Do this: Choose appliances early and share their exact specs with your kitchen team. Put an outlet wherever a small appliance will live. Our co-founder Slobo is a Master Electrician, so we plan this carefully.



DECISION 07

Choose finishes for real life

A finish that looks perfect in a photo can show every fingerprint at home.

Do this: See and touch samples in person, in daylight and evening light. Ask how each one handles fingerprints, cleaning and everyday wear.

DECISION 08

Invest in what you touch every day

Hinges, drawer runners and handles get used thousands of times a year. Cheap ones feel cheap every day.

Do this: Open and close drawers before you buy. Ask what's inside the cabinet, not just what's on the front.



DECISION 09

Give yourself time to decide well

Quality kitchens are made to order, and the best ones come from decisions made calmly, not rushed to hit a date.

Do this: Start planning early. Lock in layout, appliances and lighting first, so the final weeks are about details, not compromises.

WHAT COMES NEXT

Choose the team beside you

Nine good decisions are easier with the right people beside you.

Turn the page for six questions to ask any kitchen company, then fill in your Kitchen Brief and bring it to your consultation.

BEFORE YOU CHOOSE

Six questions to ask any kitchen company

The right company makes all nine decisions easier. Before you choose one, ask:

01 Who designs my kitchen, and who installs it? Is it one team from start to finish?

02 Can I see, open and touch the actual cabinetry and finishes before I decide?

03 What's included in the quote: design, delivery, installation, countertops?

04 How are changes handled once the order is placed?

05 Who stands behind the product, and what does the warranty cover?

06 Can you plan more than the kitchen, like vanities, closets or laundry, so the whole home feels connected?



COME SEE IT IN PERSON

Visit our Vaughan Design Studio

By appointment

At bobi Kitchens, one team handles your project from design through supply, delivery and installation. Our cabinetry is made by Nolte Küchen in Germany and arrives factory pre-assembled.

The best way to decide is in person. Open the drawers, feel the finishes, and bring your Kitchen Brief.

Book your studio visit
bobikitchens.com/start

Vaughan Design Studio, by appointment
1 Applewood Crescent, Unit 4 (upper level)
Vaughan, ON L4K 4K1

437-993-2624
info@bobikitchens.com

BRING THIS TO YOUR CONSULTATION

My Kitchen Brief

Fill this in before your design consultation. There are no wrong answers.

About the project

Name and best contact

Project location

This is a: renovation · new build · condo · other

Rooms: kitchen · vanities · closets · laundry / mudroom · office · bar

I'd like to be enjoying it by

Investment range I'm planning for

How we live

Who cooks, and how often?

How many people are in the kitchen at once?

We entertain: rarely · sometimes · often

The kitchen is also for: homework · working from home · eating · baking

What I want

Three words for how it should feel

The island is for: prep · seating · storage · sink or cooktop

Things that must have a home

Appliances I've chosen or want

What I love about my current kitchen

What drives me crazy about it

Bring along: photos of your current space, rough measurements or plans, and a few inspiration photos.