ARGENTO & BIRCH

20 Most Common Kitchen Mistakes

…and how to avoid them

20 Most Common Kitchen Mistakes (and How to Avoid Them)

Not enough worktop space

A beautiful kitchen means nothing if you have nowhere to prep food. Many people underestimate how much uninterrupted surface they use. Allow generous landing zones either side of your hob, sink, and fridge — your future self will thank you.

Poor appliance layout

The classic kitchen triangle still matters. If your hob, sink, and fridge are too far apart, cooking becomes tiring; too close, and you're bumping into everything.

No dedicated prep area

A clear, uncluttered prep zone transforms how pleasant cooking feels. Ideally placed between sink and hob for maximum efficiency.

Not planning for bins or recycling

Built-in bins are essential for daily use. If forgotten, they will take over a cupboard you did not want to sacrifice.

Ignoring lighting layers

Good lighting includes task, ambient, and accent layers. It is the difference between a kitchen that looks fine and a kitchen that looks exceptional.

Cupboards crashing into each other

Door collisions are completely avoidable with proper planning. Designers check hinge swings, opening paths, and clearances.

Too many wall cabinets

Overusing wall units can make a space feel boxed in. Breaking them up with shelves or glazed units helps the room breathe.

Not measuring properly

Walls are rarely straight. Measuring once leads to expensive surprises. Measure each wall twice, at multiple heights.

Forgetting radiators, beams and boxing

Any obstacle, even a small one, can cause layout issues. Listing them early ensures everything fits perfectly.

Not checking extractor vent routes

Your ideal hob location might not work if extraction has nowhere to go. Venting routes must be planned before cabinets are built.

Not confirming appliance sizes

'Standard size' appliances vary a lot. Buying before confirming dimensions leads to misalignment and frustration.

Not planning enough power sockets

Kitchens need more outlets than ever. Smart planning hides them neatly without leaving you short.

Overlooking door clearances and walkways

Dishwashers, fridges, and tall units all need room to open fully. Comfortable walkways are typically 900 to 1200mm wide.

Choosing cheap carcasses

Low-quality carcasses sag and absorb moisture. Strong, well-built carcasses are essential for long-term durability.

Buying appliances too early

Early purchases often do not fit the final design. Choose appliances after discussing with your designer.

Not allowing space for service voids

Pipes and cables need room behind cabinets. Skipping voids leads to messy cuts and misaligned runs.

Rushing the first fix

Lighting, ducting, sockets, and plumbing must be planned early. Once plastering is done, changes become expensive.

Underestimating fitting costs

Fitting is skilled, detailed work. A good fitter can make or break the final look.

Forgetting delivery access

Large appliances and worktops must fit through doors and hallways. Always check access routes.

No contingency budget

Kitchens often reveal hidden issues. A 10 to 15 percent buffer keeps the project stress free.