Kitchen review checklist

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- [ ] **Main walkways**
  At least 1050mm for one cook; 1200mm for two cooks working simultaneously.
- [ ] **Island seating overhang**
  At least 300mm of leg overhang at standard bench height (900mm), or 450mm at dining height (750mm). Allow 600mm width per stool. Note that overhangs greater than 300mm may require additional structural support, check with your kitchen supplier for the maximum unsupported span for your chosen benchtop material.
- [ ] **Dishwasher clearance**
  At least 1000mm between the dishwasher face and the opposite bench to allow loading and unloading, though 1200mm is the recommended ideal where space allows.
- [ ] **Fridge door swing**
  Fridge doors must open past 90° to allow internal crisper drawers to slide out fully. Allow 100mm–300mm of filler space if the fridge is adjacent to a wall.
- [ ] **Oven landing zone**
  A bench space within 1200mm of the oven to set down hot trays safely.
- [ ] **Rangehood height**
  At least 650mm from the cooktop surface to the rangehood for new gas installations (AS/NZS 5601.1:2022), unless the appliance or rangehood instructions require more. For electric or induction, follow the rangehood manufacturer's specified clearance, commonly around 600mm. Always cross-check your specific cooktop and rangehood manuals, as manufacturers may specify greater clearances.
- [ ] **Sink prep space**
  At least 600mm of bench on one side of the sink and 450mm on the other. This is a best practice guideline rather than a codified standard, but is widely recommended by Australian kitchen designers for comfortable food preparation.
- [ ] **Dining buffer**
  At least 1200mm between the island stools and the dining table so people can move past while both seats are occupied.
- [ ] **Corner dead zones**
  Check that drawers won't hit the handles of perpendicular cabinets when opened. A blind corner panel or filler strip (min 50mm) is required at every 90-degree junction.
- [ ] **Workflow trace**
  Imagine moving a pot of boiling pasta from the stove to the sink. Is there an island in the way? Is the distance more than three steps?

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