Planning a Custom Kitchen in Johannesburg

A successful kitchen begins with the way you live. Before choosing door colours or a statement island, consider what happens in the room every day: early breakfasts, family meals, grocery deliveries and evenings with friends. A clear brief helps turn those routines into a useful design.

Start with the daily routine

Write down who cooks, how often you entertain and which tasks feel awkward in your current kitchen. Perhaps the dishwasher blocks a cupboard, or the preparation area is too far from the fridge. These observations give a designer more useful direction than a collection of beautiful photographs alone.

Map what needs a home

List the appliances, cookware and small items you intend to keep. Include bulky serving dishes, recycling, lunchboxes and countertop machines. Decide what should remain visible and what you would prefer behind doors. Storage planned around real belongings is easier to use than cupboards added simply to fill a wall.

Bring the decisions together

Review the layout, appliance information and finish samples as one package. A larger fridge can change adjacent cabinetry; a thicker worktop can affect the finished height. Walk through door openings and seating positions before approving drawings. Ask for unclear details to be explained while changes are still on paper.

Prepare for a useful first meeting

Bring photographs, a rough floor plan, your wish list and an indication of budget. Separate essential improvements from optional features so that the conversation has a clear direction. Fabbro can then discuss your ideas against the room and the scope you have in mind.

Discuss your kitchen plans with Fabbro at info@fabbro.co.za.