**The Biggest Kitchen Design Mistakes**

If you love to cook, you probably view the kitchen as one of your most favourite places in the entire home. There you can do your magic with food and dishes, have family meetings and dinners, and spend some really pleasant times. With so much going on in your kitchen, it only makes sense to take your time in designing a place with good features that are comfortable and bring a smile on your face.

In your strife to build the perfect kitchen, you should make sure you avoid some design mistakes, which can add flaws to your room. Whether you design your kitchen anew, or you are doing a remodel after waste removal in your home, you should most certainly pay attention to potential design mistakes you can make. Let’s see few examples of such:

* Don’t miss adding an interesting element - regardless of what the state of your kitchen is, it needs to have a lively spirit and soul. This is only possible, if you add an interesting element that captures the attention and contributes to the ‘Wow!’ factor. It could be a unique piece of furniture or an interesting décor element that you decided to keep after your junk removal.
* Don’t underestimate the importance of the kitchen triangle - kitchen activity gravitates mostly toward three points: sink, fridge and stove. Access to this so called kitchen triangle should be easy and unobstructed. Make sure this is the case with your kitchen when you design it. Consider doing some junk removal if you have a problem reaching your countertops and the triangle.
* Don’t install cabinets that fall short of the ceiling - there are two main reasons why you should utilise the space vertically to its fullest. One, because you want to have as much storage as possible in order to keep kitchen inventory; and two, because you don’t want to see dust accumulating on top of your cabinets. If you are afraid this will make the room too closed and caved in, you can consider installing glass fronts.
* Don’t clutter your kitchen - once you start with your design project, it is easy to get carried away. Knowing when to stop and leave things as they are is part of the challenge. The kitchen should look good, but it should also be practical, meaning you have to be able to do your work there fast and efficiently. This means reducing the clutter to minimum, much like any features which you might not need. Definitely consider [household waste disposal](https://www.handyrubbish.co.uk/kings-cross-wc1-n1/) for those.
* Don’t focus too much on stainless-steel appliances - if you want a giant stainless fridge, you should make sure it does not take away from the beauty of the kitchen design. This is especially a problem when you have other stainless steel elements. To go around this, you should try to balance the design properly, or alternatively cover some of the appliances with cabinetry.

Designing the perfect [kitchen](http://en.wikipedia.org/wiki/Kitchen) is not that difficult, if you know the most common mistakes that people make. Make sure you avoid them and you can have the kitchen of your dreams.