MODULAR KITCHEN COMPLETE GUIDE

The Ultimate Reference for Planning, Designing & Building Your Dream Kitchen

Layouts | Materials | Cabinets | Countertops | Lighting | Cost Guide

L-SHAPED LAYOUT
Most popular kitchen design for modern homes

ISLAND KITCHEN
Open plan with central island for family cooking

PARALLEL KITCHEN
Efficient workflow for compact urban apartments

Presented by Architecture + AI • 2025 Edition • Complete Professional Reference

■ WHAT IS A MODULAR KITCHEN?

Introduction · Concept · Benefits · Evolution

A **modular kitchen** is a modern kitchen design concept built from pre-fabricated, standardised units called modules or cabinets. Unlike traditional kitchens built on-site by carpenters, modular kitchens are factory-manufactured, ensuring precision, consistency, and significantly faster installation — typically completed within 7–15 days.

Each module is a self-contained unit — base cabinets, wall cabinets, tall units, corner solutions — that can be arranged, combined, and customised to suit virtually any kitchen size, shape, or lifestyle requirement. The system is both flexible and upgradeable, making it ideal for modern urban living.

WHY GO MODULAR?

- Factory precision — zero on-site cutting errors
- Faster installation — ready in 7 to 15 days
- Wide range of finishes and materials
- Easily customisable to any kitchen shape
- Replaceable individual modules
- Better space utilisation with smart accessories

KEY ADVANTAGES

- Hygienic — easy to clean surfaces
- Termite-proof with marine-grade plywood
- Maximised storage with internal organisers
- Resale value addition to your home
- Professional finish every time
- Warranty-backed by manufacturers

◆ TRADITIONAL vs MODULAR KITCHEN

Feature	Traditional Kitchen	Modular Kitchen
Installation Time	4 – 8 weeks	7 – 15 days
Precision	Varies by carpenter	Factory-grade precision
Customisation	Limited	Highly flexible
Replaceability	Full rework needed	Module-by-module
Hygiene	Exposed raw wood	Sealed, easy-clean
Cost Predictability	Variable / surprise costs	Fixed quotation
Lifespan	10–15 years	15–25 years

■ KITCHEN LAYOUTS & CONFIGURATIONS

Choose the right layout for your space

The kitchen layout is the foundation of your design. It determines the workflow, storage capacity, and how well the space functions for daily use. Below are the six most popular modular kitchen layouts, each suited to different room sizes and family needs.



◆ LAYOUT SELECTION GUIDE

Layout	Room Size	Best For	Work Triangle
L-Shaped	10–15 m²	Families, Apartments	Excellent
U-Shaped	15–20 m²	Large homes, frequent cooking	Optimal
Parallel	6–10 m²	Compact urban homes	Very Good
Straight	Under 8 m²	Studios, 1BHK flats	Limited
Island	20 m² +	Luxury, open plan	Outstanding
Peninsula	15–20 m²	Semi-open homes	Excellent

CABINET TYPES & COMPONENTS

Understanding every module in your kitchen

BASE CABINETS
Floor-standing units 720mm tall, holds countertop

WALL CABINETS
Mounted 600–750mm above counter, lightweight storage

TALL UNITS
Full-height pantry, oven tower, or fridge housing

CORNER UNITS
Carousel, magic corner, blind corner solutions

DRAWER UNITS
Soft-close drawers with internal organisers

OPEN SHELVES
Display shelving, books, spices, decorative items

◆ STANDARD CABINET DIMENSIONS

Cabinet Type	Height (mm)	Width Options (mm)	Depth (mm)
Base Cabinet	720	300, 400, 450, 500, 600, 900	560–580
Wall Cabinet	300–720	300, 400, 450, 500, 600	300–320
Tall / Pantry	2100–2400	450, 600	560–580
Drawer Unit	720	400, 500, 600	560–580
Corner Base	720	800×800, 900×900	560–580
Corner Wall	300–720	600×600	300–320

■ MATERIALS & FINISHES

Carcass · Shutters · Surface Finishes

◆ CARCASS (BOX) MATERIALS

The carcass is the structural skeleton of each cabinet. Material choice directly impacts durability, moisture resistance, and longevity. Here are the main options:

MARINE PLYWOOD (Best Choice)

- BWP grade — boiling waterproof
- Thickness: 18mm for base, 12mm for wall
- Superior screw holding strength
- Termite-treated and ISI certified
- Lifespan: 20+ years with proper care

HDHMR / HDF BOARD

- High Density Homogeneous board
- Moisture-resistant core
- Smooth surface for clean finish
- Cost-effective alternative to plywood
- Lifespan: 12–15 years

COMMERCIAL PLYWOOD

- MR (moisture resistant) grade
- Budget-friendly option
- Suitable for dry climate kitchens
- Thickness: 18mm standard
- Lifespan: 10–12 years

PARTICLE BOARD / MDF

- Most affordable carcass material
- Pre-laminated available
- Heavier than plywood
- Not recommended for humid kitchens
- Lifespan: 8–10 years

◆ SHUTTER FINISHES — VISUAL REFERENCE

ACRYLIC FINISH
High gloss, mirror-like, fingerprint prone

MEMBRANE / PVC
Textured, matte or gloss, very durable

LAMINATE (HPL)
Wide patterns, scratch resistant, budget-friendly

LACQUER / PAINT
Custom colours, smooth matte or gloss

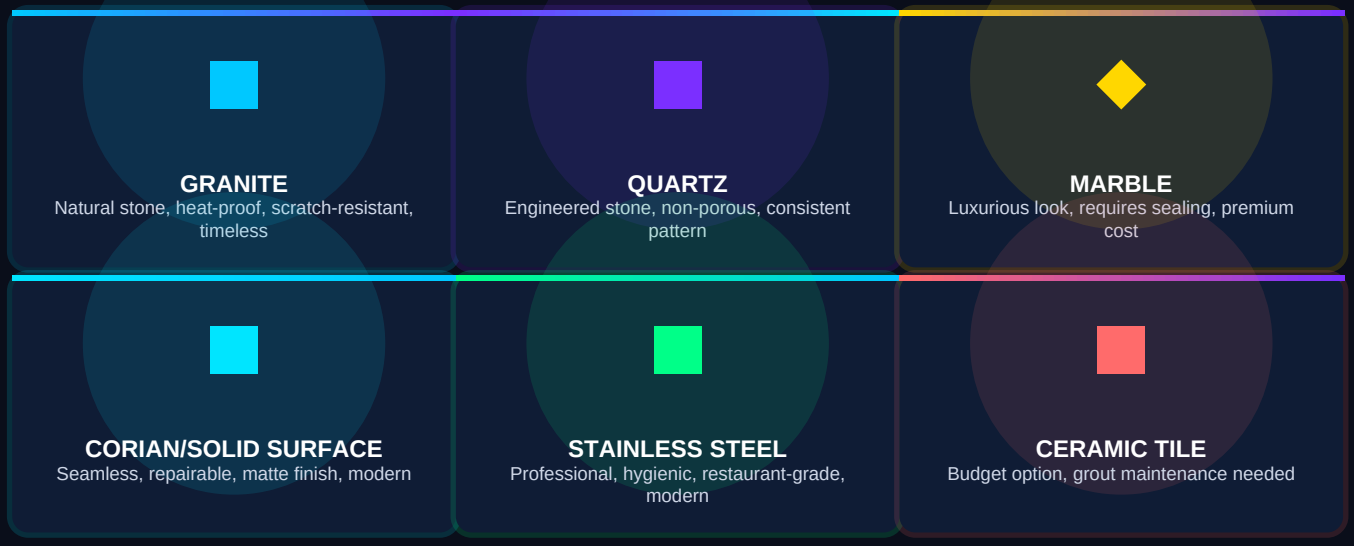
VENEER
Natural wood look, warm premium aesthetic

GLASS SHUTTERS
Frosted, fluted, clear — for display cabinets

■ COUNTERTOPS — THE WORK SURFACE

Material comparison · Thickness · Edge profiles

The countertop is the most-used surface in your kitchen and takes the most wear. Choosing the right material balances aesthetics, durability, maintenance, and budget. Standard depth is 600mm with thickness ranging from 18mm to 30mm depending on material.



◆ COUNTERTOP MATERIAL COMPARISON

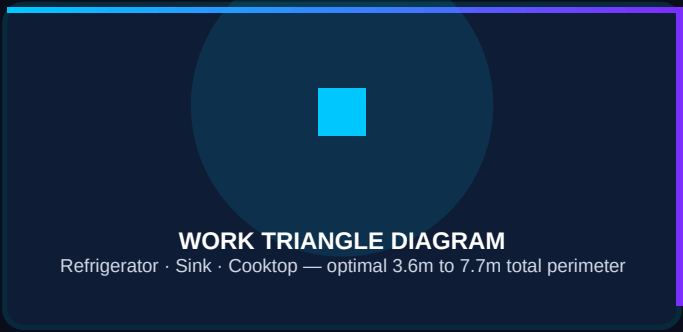
Material	Heat Resistance	Scratch Resistance	Maintenance	Cost/sqft
Granite	★★★★★	★★★★■	Seal annually	■180–350
Quartz	★★★★■	★★★★★	Very low	■250–600
Marble	★★★★■	★★★■■	Seal regularly	■200–800
Corian	★★★■■	★★★★■	Easy to repair	■350–700
SS Steel	★★★★★	★★★★■	Wipe clean	■300–600
Ceramic	★★★★★	★★★■■	Grout cleaning	■80–200

■ APPLIANCES & THE KITCHEN WORK TRIANGLE

Placement · Integration · Built-in vs. freestanding

◆ THE KITCHEN WORK TRIANGLE

The work triangle is the fundamental ergonomic principle of kitchen design, connecting the three primary work zones: the **refrigerator** (storage), **sink** (preparation), and **cooktop** (cooking). Optimal triangle perimeter is 3.6m–7.7m.



WORK TRIANGLE DIAGRAM
Refrigerator · Sink · Cooktop — optimal 3.6m to 7.7m total perimeter

THE 5 KITCHEN ZONES

- Zone 1: Storage — Pantry, fridge, cabinets
- Zone 2: Preparation — Sink, cutting, washing
- Zone 3: Cooking — Hob, oven, microwave
- Zone 4: Serving — Counter near dining area
- Zone 5: Cleaning — Dishwasher, waste bins

◆ BUILT-IN APPLIANCES GUIDE

BUILT-IN HOB
2, 3, 4 or 5 burner · Gas, induction, hybrid

BUILT-IN OVEN
60cm or 45cm · Electric or gas · Pyrolytic

CHIMNEY HOOD
60cm, 75cm, 90cm · Filterless or baffle

DISHWASHER
45cm or 60cm · Under-counter integrated

MICROWAVE
Built-in tower or wall-mounted · 20–32L

REFRIGERATOR
Counter-depth · French door · American style

■ LIGHTING · SINK · HARDWARE & ACCESSORIES

Task lighting · Under-cabinet · Sink types · Soft-close hardware

◆ KITCHEN LIGHTING LAYERS

Effective kitchen lighting uses three distinct layers working together. Poor lighting is one of the most common yet easily avoidable kitchen mistakes.

AMBIENT LIGHTING
General ceiling lights, recessed LEDs, even illumination

TASK LIGHTING
Under-cabinet LED strips, focused light on work surfaces

ACCENT LIGHTING
Inside glass cabinets, toe-kick LEDs, aesthetic effect

◆ SINK TYPES & MATERIALS

UNDERMOUNT SINK
Seamless with countertop, easy cleaning, premium look

FARMHOUSE SINK
Deep apron front, statement piece, 80–90cm wide

DOUBLE BOWL
Two compartments, multi-task, most common choice

TOPMOUNT SINK
Drop-in, budget-friendly, easy to install

PREMIUM HARDWARE & ACCESSORIES CHECKLIST

- Soft-close hinges — Blum, Hettich, Grass brands recommended
- Soft-close drawer channels — full extension, load rating 30–50kg
- Pull-out waste bins — 2 or 3 compartment, 15–30L capacity
- Wicker baskets / pull-out pantry units — for dry food storage
- Corner carousel / magic corner / LeMans unit for corner cabinets
- Cutlery organisers, spice racks, thali holders for drawer interiors
- Under-sink pull-out organisers for cleaning supplies

■ COST GUIDE & BUDGETING

India pricing · Budget · Mid-range · Premium · Luxury

Modular kitchen costs in India vary significantly based on size, material quality, brand, finishes, and appliances. The figures below reflect 2024–2025 market rates for a standard 10 linear feet kitchen. Always get 3 quotes from different vendors.

Category	Budget Range	Premium Range
Base Carcass (particle board)	■500–800/sqft	■1,200–1,800/sqft
Base Carcass (marine plywood)	■900–1,200/sqft	■1,800–2,800/sqft
Laminate shutters	■600–900/sqft	■1,200–1,800/sqft
Acrylic shutters	■1,200–1,800/sqft	■2,500–4,000/sqft
Membrane / PVC shutters	■800–1,200/sqft	■1,500–2,500/sqft
Granite countertop	■180–250/sqft	■300–500/sqft
Quartz countertop	■350–500/sqft	■600–1,200/sqft
Complete kitchen (10 lin. ft)	■1.5L–2.5L	■4L–8L+
Appliances package	■50K–1L	■2L–8L+

◆ TOTAL BUDGET RANGES (10 Running Feet Kitchen)

Segment	Total Estimate	Materials	What to Expect
Economy	■1.5L – 2.5L	Particle board + laminate	Functional, basic fittings, limited warranty
Mid-Range	■2.5L – 5L	HDHMR/plywood + membrane	Good quality, soft-close, 5yr warranty
Premium	■5L – 10L	Marine ply + acrylic/glass	Brand hardware, built-in appliances
Luxury	■10L – 25L+	Solid wood / lacquer	Italian hardware, island, full appliance suite

COST-SAVING TIPS FROM THE EXPERTS

- Use open shelving instead of wall cabinets in some areas — saves 20–30%
- Choose laminate over acrylic — same look, fraction of the cost
- Buy appliances during festival sales (Diwali, Big Billion Days) for 20–40% off
- Opt for HDHMR carcass instead of plywood — comparable durability at lower cost
- Prioritise soft-close hardware on base cabinets, economise on wall cabinets
- Get at least 3 quotes — prices for identical specs can vary by 40–60% across vendors

■ PLANNING CHECKLIST & PRO TIPS

Step-by-step process from concept to completion

PHASE 1: PLANNING (Week 1–2)

- Measure kitchen accurately — length, width, height
- Note all windows, doors, beam positions
- Identify plumbing & electrical points
- Decide on layout type (L, U, Parallel, etc.)
- Set realistic total budget including appliances
- Collect inspiration from Pinterest / Houzz

PHASE 2: DESIGN (Week 2–3)

- Get 3D design from shortlisted vendors
- Confirm module list and dimensions
- Finalise shutter finish and countertop material
- Select hardware brand (Hettich / Blum / Grass)
- Choose sink style and faucet finish
- Plan lighting — ambient + task + accent

PHASE 3: EXECUTION (Week 4–7)

- Confirm final quotation in writing
- Verify civil work — tiling, plumbing, electrical
- Supervise carcass installation day
- Check plumb and level of all units
- Verify shutter alignment and soft-close action
- Confirm countertop templating and installation

PHASE 4: HANDOVER (Week 7–8)

- Test all drawers, hinges, pull-outs
- Check appliance connections and functionality
- Clean kitchen thoroughly before move-in
- Collect warranty cards for all components
- Get maintenance guide from manufacturer
- Document everything with photos

◆ 10 GOLDEN RULES FOR A PERFECT MODULAR KITCHEN

1. Always plan storage first — design the look second.
2. Invest in quality carcass material — shutters can be changed, carcass cannot.
3. The work triangle must be maintained — never block it with an island.
4. Light the countertop — under-cabinet LED strips are non-negotiable.
5. Chimney size must match hob size — always go 15cm wider than the hob.
6. Soft-close everything — it protects both hardware and your nerves.
7. Leave maintenance gaps — 50mm from walls, plumbing access panels.
8. Plan for waste segregation from day one — pull-out bin units are essential.
9. Never compromise on sink quality — you use it 30+ times a day.
10. Get everything in writing — materials, sizes, brands, delivery dates, warranty.

This guide is produced by **Architecture + AI** — bridging intelligent design with modern living.
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