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Guide to Kitchen Remode:
Trends and Tips for a
Contemporary Look



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Abstract

A kitchen remodel in Sydney is important because it enhances both functionality and aesthetics in your home's most used space. Upgrading appliances, cabinetry, and countertops improves efficiency, making cooking and cleaning easier. A modern, well-designed kitchen also increases your home's value and appeal to potential buyers in Sydney's competitive market. Additionally, a remodel allows for better organization and use of space, creating a more enjoyable and comfortable environment for daily activities and gatherings.

1. Introduction

If you're planning to remodel your kitchen in Sydney, you're in the right place. This new PDF offers great tips to make your kitchen remodeling project in Sydney easy and smooth. It covers everything from design ideas to practical advice, ensuring a hassle-free renovation experience. Download it now to transform your kitchen with expert guidance tailored to Sydney's unique style and needs.

2. How Professionals Estimate Kitchen Remodeling Costs

If you're looking for precise estimates on what it will cost to remodel a kitchen in Sydney, you typically encounter a brick wall. The primary reason is that remodeling pros cannot issue kitchen remodeling estimates from afar.

It's hard enough giving cost estimates when you're on-site and familiar with the client and the kitchen. But when a contractor issues an estimate, he or she is dealing with a swirl of often-competing factors. Once you think you've got a rough estimate locked down, another factor gets introduced (season, locale, drywall prices are up, you name it) and everything changes once again.

Cost vs. Value Reports

Homeowners in Sydney interested in a kitchen remodel estimates are usually shuttled to something called the "Cost vs. Value Report," issued every year by Remodeling Magazine. Costs across the nation and by region are blended to produce generalized numbers offering average costs.

While the Cost vs. Value Report is valuable, it excludes one thing: your thought process. It's all too easy for homeowners to find an estimate on the matrix, and say, "Well, that must be it; done!"

But you need to take a more measured approach to the issue of kitchen remodeling costs instead of insisting on a single concrete number. Juggle various cost estimates in your head, intersect those data points with what you get for that price—and that squishy figure that comes out is a real-life estimate. Sounds complicated? You bet. Kitchen remodeling is complicated.

Mid-Level Remodel

William Fadul, co-owner of MOSAIC Group, tells us that his estimate of \$50,000 to \$75,000 applies to a 12 x16-foot kitchen and involves pretty much everything that homeowners want in a mid-range remodel: new semi-custom cabinets; all-new appliances (budgeted around \$6,000); granite or solid-surface counters; laying new floors or tying-in existing floors; minor structural work; and much more.

Surprised by that figure? Well, don't be. That's pretty much what can expect to pay for a quality kitchen remodel managed by a competent general contractor.

If you want to go lower-end, Fadul says that you're dealing with a less invasive process that does little more than "refacing and sprucing up all of the finishes."



Three Remodeling Levels

When embarking on a kitchen remodel "first prepare a realistic budget and then search for someone who will work with you to achieve your dream kitchen," says Seattle homebuilder Russ Lavalley of Lavalley Construction.

Lavalley knows what he's talking about, too. He's been in the business of both new construction and renovating older homes for more than 21 years.

Low-Range Estimates

"Low-range renovations," says Lavalley, "run from approximately \$100 to \$125 per square foot and will brighten up a kitchen without making any major changes in the physical space. This can include door replacements, installing new laminate or basic tile countertops, and other items."

Mid-Range Estimates

Lavalley goes on to say, "At \$200 to \$250 per square foot, a mid-range kitchen remodel is a step up in both price and quality. The customer has more choices and will see a difference in the higher-end products that are available within this price range including better tile, Corian-like countertops, or vinyl flooring."

High-End Estimates

Lavalley concludes by saying that "When the price is not a factor and customers have a higher budget of \$300 or more per square foot, this is generally a full-scale renovation or 'gut to the studs.' With a bigger budget comes an endless array of choices and prices to match that will create an entirely

reconfigured space outfitted with the latest high-end products including new plumbing, countertops, flooring, hardware, woodwork, and lighting."

Mid-Level and Low-Level Estimates

Leigh Gardner of Coastal Reconstruction Group says that a mid-range kitchen remodels, not including removal of walls or relocation of electrical or plumbing, might include:

Maple 42-inch cabinets with crown molding

Drawer stack

Lazy Susan

Refrigerator cabinet

Solid-surface counters

Ceramic tile floor

Integrated or under-mount sink

High arc faucet

Dishwasher

Garbage disposal

Side-by-side fridge with ice and water

Smooth top electric range

Microwave/hood over range

Can lights

Painting the walls

Removing and disposing of demolition materials

Your ticket for this ranges from \$19,000 to \$45,000. Many factors can slide the figure up or down.

A low-range kitchen remodel may run you anywhere from \$12,000 to \$21,000. At this level, you are essentially getting less expensive materials: vinyl floor instead of ceramic tile, top-mount refrigerator instead of side-by-side, fluorescent lights instead of can lights, etc.

Small Kitchen Remodels

Michael Anschel of the design-build firm Otogawa-Anschel Design-Build in Minneapolis says, "The cost of a kitchen remodel obviously depends on the level to which the space is remodeled," says Anschel. "We have some projects that had tiny budgets (under \$30,000) and we got pretty creative with materials, and reusing cabinetry and salvaged materials."

Anschel says that as a rule of thumb, \$40,000 is what you might find for a basic small kitchen remodel. He goes on to say that you can expect around "\$60,000 to \$80,000 for the majority of kitchen remodels that are making layout changes, solid surfaces, new lighting configuration, nice cabinets/appliances."

Problems With the Cost vs. Value Report

Anschel also tells us that the "problem with the Cost vs. Value Report is that it pulls data from permits and every state and sometimes a city has a different requirement for what the stated value on the permit should include."

He goes on to say that the magazine gives artificially low figures for the costs of kitchen remodels because the figures are drawn from permit applications and many "contractors will lie about the cost in order to keep permit fees low." As a result, the cost averages based on permit amounts may be considerably lower than actual costs.

3. Everything to Know Before Starting a Kitchen Remodel



Many of us see examples of our dream kitchens all the time—whether that's on an HGTV show, in the background of an influencer's videos, or even inside the home of a close friend or relative. It's an entirely different thing, however, to own a home and have the ability to make your dream kitchen a reality. If you're at that point now, that's an exciting place to be, but it can quickly become overwhelming as well. Undergoing a kitchen remodel is a big undertaking, with a number of important factors to consider, including timeline, budget, functionality, and design.

With the right amount of prep and planning, remodeling your kitchen in Sydney can be more than rewarding, both improving your daily routine and increasing the value of your home. However, if you

fail to consider all the important details, a kitchen remodel can end up being a major headache and financial burden. So, we talked to the pros to gain some crucial insight about kitchen remodels. Read up on all the considerations and advice below before taking a mallet to your kitchen counter.

Should You Remodel Your Kitchen or Just Refresh It?

Because kitchen remodels can require so much time, energy, and money, you'll want to make sure it's all worth it before you move forward. "A full remodel is worth it if the kitchen isn't functional for your needs, whether for your cooking or baking needs or storage needs," Christine Lin, founder and principal of San Francisco-based interior design studio, Form + Field, says. "Fulfilling these functional needs often requires a full overhaul of the kitchen and its layout."

On the other hand, here's when you should maybe rethink the remodel: "If the kitchen is functional for you but the aesthetic choices don't bring you joy, then it might be worth considering painting the cabinets, or replacing items like the hardware, backsplash, countertops, or lighting fixtures. Simple changes like that can make a big difference," she says.

How Much Does It Cost to Remodel a Kitchen?

The cost of a kitchen remodel in Sydney depends on a lot of variables—from the size of your kitchen to the materials and appliances you source, and even the city where you live. According to Forbes, the average cost to remodel is about \$25,000. However, that number can be significantly lower if you're working with a small kitchen, choose budget-friendly materials, and DIY most of the renovation. Conversely, it can be significantly higher if you have a larger space, opt for top-of-the-line appliances, and hire everything out. That's why creating a budget and factoring in every possible cost for a kitchen remodel is so important.

How to Budget for a Kitchen Remodel

You don't want to end up standing in the middle of a half-complete kitchen with the realization that you ran out of money. That's why it's important to make sure your budget is as comprehensive as possible before you get started. "It's easy to miss things like hardware or the sink in your budget and only include the bigger ticket items," Lin says.

Both Lin and Steckel also emphasize the importance of doing your research. Not only will you need to get and compare quotes for construction labor, but you should also be ready beforehand with clear examples of exactly what you're looking for. "The type of tile, cabinetry, plumbing needs, etc. all factor into the labor costs, and contractors estimate the best when they have a fleshed out design to reference," she says.

Design Tips for a Kitchen Remodel

As much as your remodel may be inspired by images of your dream kitchen, Lin says it's important to keep functionality front of mind. "I always advise to really think through what specific storage needs you have, what type of cooking you like to do and how, and what features would create the smoothest flow for your lifestyle," she says. "All of these things are very personal and family specific, and it's not one-size-fits-all. For example, if you often need to access a step stool or ladder to reach high up cabinets, then incorporate a feature like a toe-kick drawer or a tall, narrow cabinet to fit the ladder."

Here are some of the functional design tips Lin recommends for a kitchen remodel:

Place dishes and glasses storage near the dishwasher.

Place the trash and dishwasher near the sink.

Include enough prep space between the range and the fridge.

Place pantry storage next to the fridge.

Include enough work space on both sides of the range.

Include pullout storage behind base cabinet doors.

Include tall, narrow storage for cookie sheets and cooling racks.



Strategically place lighting so that it lights up your work surfaces.

While the functionality aspect will affect the ease of your daily routine, it's also important that your new kitchen aesthetic matches your vision. If you're not exactly sure what your style is, working with an interior designer can help you sort your ideas into a cohesive, practical design.

And again, doing your research beforehand will only benefit you. "It's important to collect a few dozen photos of kitchens you like or kitchen features you like and store them in an 'ideabook' or Pinterest board," Steckel says. "Once you have 20 or 30 [inspiration photos], you'll notice that you've organically found your aesthetic and that will in turn allow you to find a designer or kitchen company that fits your aesthetic."

More Considerations Before Undergoing a Kitchen Remodel

"Make sure you hire the right team and make sure you budget everything out before you start to make sure you have enough to get everything that you want," Steckel says. "Also, order your appliances months in advance and once you have a firm delivery date, do a work back schedule based on that."

"If you're going to be living in your house during the reno, make sure you have an exterior cooking area and also set up a temporary kitchen somewhere else in the house for the basics," Steckel says. "And keep in mind that it can be extremely taxing to complete a full kitchen renovation when you're

still living in the home. It's important to consider if that type of 'chaos' is something you and your family can live with for a few months."

4. 2024 Kitchen Design And Appliance Trends To Try This Year

In most homes, the kitchen is one of the hardest working rooms. It's usually the central location for meal prep, family gatherings and more. So, accordingly, these cook spaces deserve lots of love, including custom storage solutions, an intentional layout that maximizes function and thoughtful decor. All-white kitchens with minimalist additions and open-concept floor plans used to be the gold standard, but as Kathleen Walsh, standout designer at the Sydney Design Center, notes "all-white everything" is out. "Full stop."

That sentiment applies uniquely to kitchens in 2024 because these rooms are full of life. It's only right that the decor and color schemes in the heart of the home complement that. Walsh also mentions that bold colors can "bring a lot of energy and personality to a space." And while vibrant colors are a popular trend in kitchens for 2024, we also notice other standout features. Think statement-making appliances, unique faucets and customized additions that work exactly how you need them to.

Ready to spice up your kitchen with a few new touches? Here's how to do it with ease.

2024 Kitchen Design and Appliance Trends to Look Out for

Colorful Appliances

Appliances are slowly but surely becoming the biggest stars in the kitchen—a transition that makes sense considering how much square footage they use and how big an investment they can be. One of our favorite ways to inject personality and color into the kitchen is to go for a freestanding appliance that packs a colorful punch, and the most innovative brands in the home space seem to applaud that approach as well.

Take luxury home refrigeration brand True Residential. All of its kitchen appliances tend to make a splash (even mega momager Kris Jenner uses the brand's standout fridge stack in her massive cook space). However, it's True Residential's vibrant kitchen must-haves that have people drooling. A sorbet-hued two-door refrigeration unit, for example, was the star of the show at 2024's Kitchen & Bath Industry Show.

Retro Accents

If kitchens with rainbow-colored additions speak to you, you may also be a fan of cooking spaces that feature retro touches and accents paying homage to vintage style. These spaces can feel layered, interesting and full of character. Need even more of a reason to incorporate something retro in your kitchen this year? Walsh said she believes that adding antique pieces gives "design-minded clients...access to amazing pieces that have history and feel personal" in addition to being sustainable. If truly vintage pieces aren't in the cards for you, there are still ways to get the look.

A Mix of Styles

Neither your home nor your kitchen need be limited to only one design style. In fact, incorporating multiple aesthetics can make your spaces feel all the more well decorated even if you don't hire a

professional interior designer. Customized cook spaces are becoming even more popular, and your kitchen is becoming one of your dreams, regardless of trending. That, in and of itself, is the trend.

Senior creative style manager at Moen Danielle DeBoe Harper says that one of her favorite ways to make a major impact in the kitchen is to combine “styles to create one unique design that helps homeowners encapsulate their own tastes and lifestyles.”



Integrated Features

Well-designed kitchens come in all shapes and sizes, but certain aspects appear in so many of them. They look good and are designed even better; the form follows function. One way to make your kitchen look stunning and increase its functionality is to incorporate appliances that simply fade into the background.

Style and communication director at Italian kitchen appliance manufacturer Bertazzoni S.p.A. Valentina Bertazzoni notes that this trend can work in smaller spaces, too. She shared, “We see more and more compact kitchen spaces that lend themselves to integrated styles like stacked [appliance] configurations and built-in cabinet panel concealed appliance installations.” According to Bertazzoni, these additions can make a kitchen feel more spacious and create “custom style [and] a subliminally elegant ambiance” all while “reducing the degree of visual noise.”

Standout Moments

Some homeowners in Sydney may have unlimited budgets to remodel their kitchens. Still, even those with a tighter allowance can create a wow-worthy moment by highlighting just one particular element in their cook space, another trend we’ve been seeing. Picking a singular feature to be the star of the show will look intentional and prevent you from breaking the bank. In this dream kitchen designed by Virginia Toledo of the Sydney Design Center and photographed by Jacob Snavely, so many things are jaw-dropping: A sculptural chandelier over the oval dining table stands out, as does the fun pink and

green color mix of the dining and counter chairs. The kitchen flooring, however, is the undeniable showstopper.

Pro tip for making a significant impact in your kitchen? Toledo suggests “picking one strong element in the room that [will play] the leading role and investing your design and financial resources to make sure it stands out.” In this space, her team “created a custom pattern of mixed marbles” for a unique look that can work in almost any style of kitchen.

Kitchens are becoming more functional, more customized and bolder as we move forward into a new season of home improvement. While minimalist, all-white rooms still have a place in the world of design (as no trend ever disappears completely), kitchen designers and homeowners are experimenting more. People no longer want to sacrifice their unique tastes for muted decor, and the end result in this slow shift is colorful.

5. Kitchen Remodeling Tips for a Successful Renovation

Before you get started on a kitchen renovation, read this list of tips to make sure you get the best results.

Kitchens are the place of family meals, comfort, and togetherness—a space for gathering and enjoyment. Thanks to modern design innovations, a kitchen can be both comfortable and beautiful, functional and welcoming, achieving a balance of color, texture, and lighting that makes the heart of your home a refuge for relaxing. Integrate these kitchen remodeling tips to ensure a space that is easy to work in and enjoyable for living.

Plan Ahead

Before you hang the first cabinet, ask yourselves questions like these: What are my goals for the space? How much can I spend? What can't I live without? "The most important advice I can give for a kitchen remodel is planning," says Delia Kenza of Delia Kenza Interiors. "Planning is essential to make sure you can stay on budget and get everything that you want. So take the time to think it through." Every kitchen and each family is unique in its must-haves, so spend some time outlining your ideal space (and figuring out whether you can achieve that within your budget).

Eliminate Wasted Steps

As you plan your new layout for your kitchen remodeling project, consider how and where you use kitchen items. For example, organize your cabinetry to store breakfast foods and bowls near the breakfast table. Keep foil, plastic wrap, and containers near a work surface for wrapping leftovers. Locate dishware and flatware near the dishwasher to ease the process of unloading. If you can make your kitchen more efficient, you'll also make it more enjoyable.

Build an Accessible Kitchen

Ensure everyone can participate in the happy times. To make your kitchen more inclusive, consider a ground-floor plan that places the oven, drawers, and shelves at an accessible height. Lowering countertop height and leaving adequate space for walkways allows ease of movement for wheelchairs, strollers, or walkers. A home should be a place "where people of all abilities can be welcomed, respected, and included," says Jennifer Laszlo Mizrahi, founder of RespectAbility, a national disability

nonprofit. A kitchen remodeling project is the perfect time to design with accessibility as a priority, especially if your home was not initially built that way.



Incorporate Kitchen Technology

Don't underestimate the value of new gadgets, like space-saving over-the-range microwaves, in taking your kitchen from typical to top-notch. "From installing smart taps in your kitchen to having a smart trash can, it is important to have a modern kitchen if you are remodeling," says David Mason, owner of The Knobs Company. He suggests adding Alexa or other smart home consoles to your kitchen, as well as smart lighting. "Remodeled kitchens should be convenient for you," he says. The right technology can make your kitchen a well-oiled machine.

Design Wide Walkways

You've probably thought about your refrigerator's placement in relation to the stove. But have you considered how you'll get from one to the other? Paths through a kitchen should be at least 36 inches wide; paths within the cooking zone should be 42 inches wide for a one-cook kitchen and 48 inches for a two-cook configuration. Adjust kitchen islands and peninsulas accordingly, giving yourself adequate space to move about easily.

Plan Kitchen Clearances

When creating your kitchen remodeling plan, it's important to adhere to standard clearances for fridges, ovens, cooktops, and sinks. Always allow 15 inches of countertop on either side of a cooktop and refrigerator. Make sure the sink has at least 24 inches of counter space on one side and 18 inches on the other. Landing space is also important near the microwave; create a 15-inch landing zone above, beside, or below your microwave.

Consider a Closed Kitchen Layout

Not ready to knock down walls? As more and more families desire private spaces within their homes, closed kitchens are starting to replace the open-concept floor plans that have been popular for years. Homeowners now want to separate cooking and eating from the home's entertainment rooms; some even use the island as an office that needs to be siloed off from the rest of the house. Consider a pass-through window for a space that's still bright and airy.

Use Your Counter Space Wisely

Those who cook frequently require more counter space, ideally between the range and sink, than those who cook infrequently or prepare only simple meals. But the allocation of space isn't your only consideration—also think about countertop height when planning a kitchen remodeling project. Incorporating two countertop heights (which is doable even in a small space like this one) makes baking easy and allows kids to participate in meal preparation. Staggered countertops can also help separate the cooktop and the dining area if you want to use the kitchen island for cooking and eating.

Lighten Up a Small Kitchen

Dark color schemes shrink an already small space and make it less inviting. Instead, use soft shades on kitchen cabinets and neutrals on walls to expand a small room visually. Pastels are also making a comeback, as delicate yellows and soothing blues can lighten tight spaces. Use natural light to your advantage by forgoing kitchen window treatments.

Arrange the Range

Place a shelf beside or behind the range to keep cooking oils, utensils, and spices handy. Place S hooks on the side of the range hood to hang frequently used pots and pans. For an extra pop, opt for metal with warm tones, like brass or copper.

Play with Color

Whether you paint all your cabinets black or just want a splash of tranquil blue or soothing mint green, color is in for kitchens. Just make sure not to overwhelm the space with too many shades. "Yes, colorful kitchens look good, but do not overdo the color scheme," says Mason. Maintain subtlety by choosing a focal point, like the counters or cabinets, for the primary dose of color. Stick to one main hue, then add small doses of complementary color via the backsplash or kitchen accessories.

Customize the Microwave Height

What's the best height and location for a microwave? It depends on the chef's height and the degree of kid-friendliness desired in the kitchen. For adults, 15 inches above countertop level is usually a good microwave height. For kids, a below-countertop setup might be safer and more suitable.

Plan for Cabinet Clearance

To make sure the doors of your cabinets and appliances are fully functional, consider their clearance and swing direction in your kitchen remodeling plan. Keep appliances away from corners, and make sure doors won't bang into each other if open at the same time.



Add an Office Nook

If you don't have a home office, consider carving out a workspace in your kitchen. That may mean transforming an empty corner or turning a small run of cabinets into a nook with a desk. A kitchen office should include comfy seating, shelving, and storage regardless of location.

Break Up Cabinetry Blocks

Avoid boring, heavy blocks of doors and drawers by adding interesting details. Try glass doors or open shelving to display favorite crockery or glassware. Food storage can even be out in the open with glass pantry doors that showcase organized, labeled essentials.

Cut Cleaning Time

What to consider when deciding on kitchen remodeling ideas? Upkeep. Careful design decisions can make cleaning easier. For example, glass refrigerator shelves will catch spills that wire shelves let through. Flush-set or undermount sinks don't have a crumb-catching rim to worry about. Matte finishes don't show dirt as much as glossy ones do. Think about the cleaning implications of your kitchen remodel materials before purchasing.

Install Kitchen Outlets

Plan for multiple outlets along the backsplash and on the island so you'll have electricity wherever you need it. Replace older sockets with ground fault circuit interrupters (GFCI), especially near water sources. With so many high-tech appliances in use at the same time, you won't regret having multiple plugs—and USB sockets, too.

Play with Floor Patterns and Materials

Think creatively when it comes to kitchen floors. For example, try textured tiles or bamboo to complement warm kitchen tones. "Bamboo is a tough, dense, moisture-resistant flooring material, which makes it ideal for kitchens," says Andrew Johnston of Ambient Building Products. "It can withstand higher foot traffic than traditional hardwoods while breathing the same life into the room."

Don't Forget Kitchen Lighting

Kitchen lighting is often sidelined as a secondary detail, but it should be a top design consideration—the intensity and style of your fixtures will heavily influence the atmosphere of your space. In the kitchen, think beyond overhead lighting: Hang pendants over countertops for task lighting and wall sconces near the range for ambiance. Accent lighting can highlight open shelving or under cabinets to brighten dark corners.

6. How To Clean The Kitchen's Toughest Spots?

Maintaining a clean and hygienic kitchen is the most laborious task. From tackling oil splatters to gunk-laden appliances, you have to spruce up every nook and cranny to keep germs, bacteria and other allergens at bay.

The process becomes even more challenging when cleaning the toughest spots of the kitchen. This includes your range hood, filters, cabinet tops, refrigerator coils, oven interiors, sink, etc. Leaving these areas untouched can harbour foodborne illness pathogens, posing serious health threats.

Luckily, we've got some exceptional ways to clean the toughest spots of a kitchen. This guide will help you achieve a sparkling cooking station without using expensive or harsh products.

Let's Get Started!

Range Hood And Filters

The range hood is often laden with grease, grime, oil and food splatters. Overlooking this area may cause unpleasant odours and discolouration.

So, start the process by turning it off and wiping down the surface with a damp cloth. Use a mild dishwashing solution or a mix of baking soda and water to scrub off built-up grease and stains. Gently scrub the area with a soft-bristled brush.

For filters, remove and soak them in hot, soapy water for half an hour. Drain and sprinkle baking soda and scrub with the same brush. Rinse, wipe and dry the filters before returning them to the range hood.

Tip: Clean your stove hood and filters once or twice a month for better outcomes.

Top And Behind Of Cabinets

This may seem easy, but cleaning the top and behind kitchen cabinets is quite tricky. However, removing accumulated dust, cobwebs and grime is important using the right hack.

You can use a step stool or ladder to reach the area. After that, wipe down the stains using a microfiber cloth. Take a vacuum cleaner with a brush attachment to clean behind the cabinets.



If you have mobility issues, take a microfiber duster with an extendable handle to clean the top of your cabinets. You can also hire professionals for cheap end of lease cleaning Sydney and get your bond back without a hint of stress.

Tip: Use the same technique or tool to clean the top of your shelves, fridge and other high surfaces.

Refrigerator Coils And Fans

Believe it or not! The coils and fans of your refrigerator are one of the most difficult things to clean. Start the process by unplugging your appliance and moving it away from the wall to reach the coil and fans.

It tends to accumulate dust, debris and hair that can affect the cooling efficiency of your refrigerator. Use a coil brush to remove dust and debris. Never use any liquid cleaner.

In the next step, take a damp cloth and wipe down the fan blades. Do not forget to dry each blade with a clean cloth.

Fridge And Dishwasher Gaskets

These are also considered as one of the toughest spots to clean. However, the hack is simple and effective. Mix equal parts of white vinegar and hot water for effective cleaning. Dampen a cloth or a natural sponge and scrub in and around your fridge and dishwasher gaskets. This will keep the plastic and rubber intact and flexible.

Backsplash Behind Sink And Stove

The backsplash behind the stove and sink accumulates a lot of gunk, grease and food spills that can harbour harmful germs and bacteria. Make sure you remove loose dirt using a damp cloth.

For tough stains, prepare a baking soda and water paste and scrub the area with a soft brush. Make sure you rinse and dry the area.

It is good to clean the backsplash behind the sink after cooking to remove spills easily

Tip: It is good to keep Do's and Don'ts in mind when cleaning your kitchen to avoid damage.

Oven Interiors

An oven is one of the much-loved appliances in Sydney homes. However, it takes a lot of gunk, grease, spills and burnt particles over time. This can harbour mould and other germs and lead to various health hazards.

To clean inside your oven, remove the loose dirt and food crumbs using a brush or dry cloth.

Remove the grills and baking tray. Soak them in hot, soapy water for half an hour.

Apply a paste of baking soda and vinegar inside the oven (except heating coils)

Leave it for a few minutes.

Take a damp sponge or cloth and scrub the stains.

Wipe down the interiors using a damp cloth and dry the surface

Meanwhile, scrub your grills and try before returning them to the appliance.

You can also hire professionals for an affordable oven & BBQ cleaning Sydney and maintain a shiny kitchen appliance.

Stovetop Grates

Remove the grates from your stove and place them in the sink. Grab a soft-bristled brush or an old toothbrush to remove grease, grime and gunk from the grates. Pay attention to nooks and crannies. You can also apply a paste of baking soda and water or hydrogen peroxide for effective results.

Tip: Scrub using lemon and baking soda to descale grease and oil stains.

Sink Drain

The clogged sink drain is the prime source of unpleasant odours in your kitchen. It can also lurk harmful germs and bacteria because of stuck food particles, debris and gunk.

If you want to clean the sink drain like a pro, pour a mixture of hot water and baking soda down the drain. After that, pour white vinegar. This will create a frizz and break down the clogged debris. Leave it for 10 minutes and pour hot water again.

You can also hire professionals for an affordable end of lease cleaning Sydney. They spruce up your rental property in NSW using the pre-approved cleaning checklist and cover all nooks and crannies to help secure full bond money without a rental dispute.

Cleaning every nook and cranny of your kitchen is important to avoid germs infestation. These tips will help you clean hard-to-reach areas in your kitchen using available cleaning tools and natural cleaners.

7. Conclusion

In conclusion, remodeling your kitchen in Sydney can be a seamless and rewarding experience with the right guidance. This PDF has provided you with valuable tips and insights to help you navigate the process smoothly. From planning and budgeting to selecting materials and finishes, these expert recommendations will ensure your kitchen renovation is successful. Embrace the opportunity to create a beautiful and functional space that enhances your home and lifestyle.

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