

The Kerala Modular Kitchen

Cost & Materials Guide

What a good kitchen really costs in Kerala — layouts, plywood grades, shutter finishes, hardware, and the mistakes that cost you later.

Why this guide

Most kitchen regrets in Kerala come down to two things — the wrong material for the climate, and a price that wasn't transparent. This short guide gives you the numbers and the material facts up front, so you can plan with confidence and ask any designer the right questions.

1 · What actually drives your kitchen cost

A modular kitchen price is not one number — it is the sum of a few choices. Understanding them tells you exactly where your money goes and where you can flex the budget.

- Layout & size — L, parallel, U or island, and the running feet of cabinetry.
- Carcass material — the plywood the boxes are built from (the single biggest durability decision).
- Shutter finish — acrylic, laminate or membrane; this drives both look and cost.
- Hardware — hinges, channels and soft-close mechanisms (invisible, but decides 10-year performance).
- Countertop — granite or quartz, billed by running feet.
- Accessories — tall units, pull-outs, corner solutions and organisers.

2 · Indicative cost ranges in Kerala

Starting ranges for a standard kitchen (2025). Final price is confirmed only after a free site measurement and your chosen materials.

Layout	Typical starting range
L-shaped	₹1.2 – 2.5 lakh
Parallel	₹1.5 – 3 lakh
U-shaped	₹2 – 4 lakh
Island	₹3 – 6 lakh

Rule of thumb: on a finished-area basis, kitchens run roughly ₹800–1,100/sq ft (essentials), ₹1,200–1,600 (mid) and ₹1,700+/sq ft (premium).

3 · Materials that survive Kerala's climate

- Plywood — BWP (IS:710) 710-grade marine plywood is the correct standard: boiling-water-proof, made for humidity and monsoon. BWR (IS:303) is a lower-cost resistant grade; MR plywood is NOT suitable for a Kerala kitchen.
- Shutters — Acrylic: premium, high-gloss, seamless. Laminate: durable, best value, huge range. Membrane (PVC): seamless one-piece look, moderate cost; avoid near high heat.
- Hardware — soft-close hinges and channels of Hettich / Hafele grade; this is what keeps doors and drawers aligned for years.
- Countertop — granite is durable and great value; quartz is premium, uniform and low-maintenance.

4 · Seven costly mistakes to avoid

- Accepting an unnamed 'marine ply' — always get the grade (BWP/IS:710) and brand in writing.

- Skimping on hardware to save a little now — it's the first thing that fails.
- No exact site measurement before production — leads to gaps and rework.
- Ignoring the work triangle (sink–hob–fridge) for looks.
- Too few power points — plan for every appliance, present and future.
- A tall unit blocking the window light or ventilation.
- A quote that isn't itemised — hidden charges hide in round numbers.

5 · Questions to ask any kitchen designer

- What plywood grade and brand do you use as standard?
- Is the carcass factory-made or hand-built on site?
- What hardware brand and warranty do I get?
- Is the quote itemised, and what is billed extra?
- Who installs — your team or a sub-contractor?



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