Kitchen Planning Guide

A simple four-step process to help you pinpoint your needs, plan your design, and build your beautiful new kitchen.

1 Define Structural Parameters

Information about your existing kitchen:

Interior walls are: ❑ drywall ❑ plaster ❑ block ❑ brick

Exterior walls are: ❑ wood ❑ vinyl ❑ stucco ❑ brick/stone/block

Kitchen subfloor is: ❑ wood ❑ concrete ❑ other

Finished floor will be: ❑ ceramic tile ❑ wood ❑ laminate ❑ vinyl

Floor to ceiling height : __ft.__in. Floor to soffit height : __ft.__in. Soffit depth:__ft.__in.

(A soffit is the finished bulkhead between the top of the cabinets and the ceiling in some homes.)

Window dimensions: ___x___ ___x___ ___x___

Measure window from outside edge of trim. Consider if window treatments will be used and allow 3" on each side of window for outside mount window treatments.

Door dimensions: ___x___ Hinge- L R Swing- In Out

___x___ Hinge- L R Swing- In Out

Measure from outside edge of trim to outside edge of trim.
If patio doors are to have draperies or blinds that mount outside, add 3".

Plumbing: Does it need to be: ❑ changed ❑ moved ❑ updated

Electrical: Does it need to be: ❑ changed ❑ moved ❑ updated

2 Inventory Appliances and Fixtures

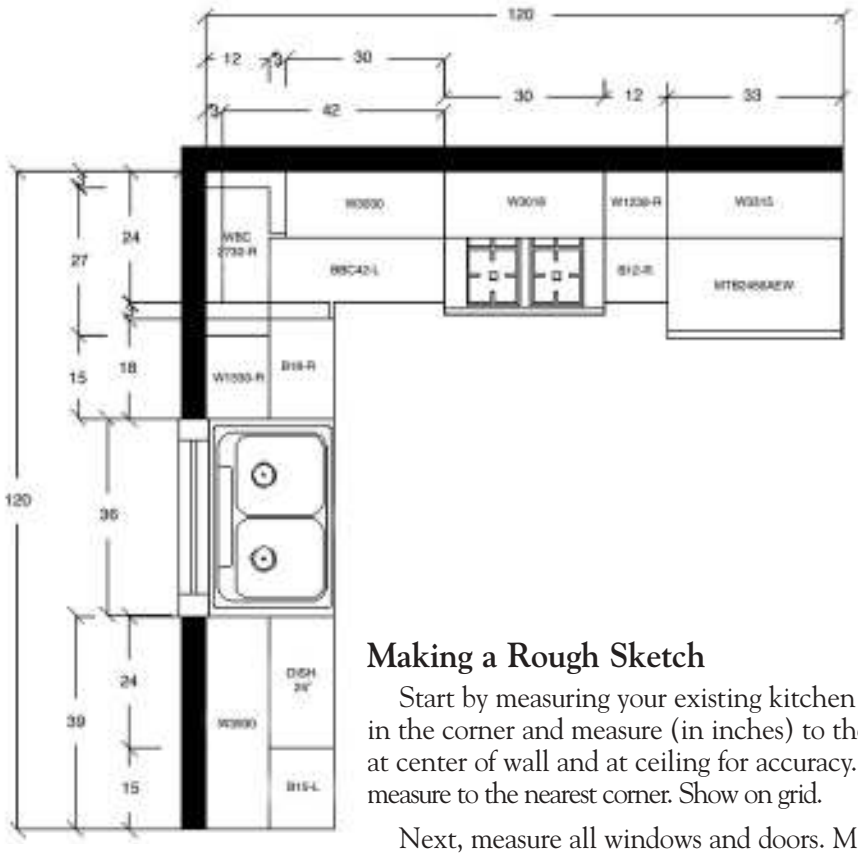
	Model	Size: W x H x D	Hinge Position (L/R, *facing appliance)*
Range			
Refrigerator			
Sink			
Dishwasher			
Exhaust hood			
Microwave			
Cooktop			
Wall oven			
Second sink			
Compactor			
Other			

3 Drawing Your Floor Plan to Scale

The most common and efficient kitchens usually use either an L-Shape or a U-Shape design. The L-Shape is a popular shape because it makes good use of limited space.

A good rule for the counter space is 12" to 15" of landing area around the range, refrigerator and microwave, with 24" to 36" on either side of the sink. An island in the center of the kitchen can offer uninterrupted space that all work areas can share.

Try to route traffic around or away from the work stations to avoid congestion. Make your kitchen as functional as possible. Shown below is an example of an L-Shape design that shows you the dimensions as well as the item codes that are needed to specify your cabinetry.



Types of Kitchen Floor Plans

- **Straight** - With all the work area on one wall, this is an inefficient layout.
- **Corridor** - This layout is efficient when there are just one or two cooks in the kitchen.
- **L-Shape** - This common layout makes good use of limited space.
- **U-Shape** - This ideal design provides an efficient work pattern with ample room for cabinets and countertops.

Making a Rough Sketch

Start by measuring your existing kitchen space. Measure the sink window wall first. Start in the corner and measure (in inches) to the edge of the window trim. Measure wall at floor, at center of wall and at ceiling for accuracy. Mark space in grid. Locate centerline of sink and measure to the nearest corner. Show on grid.

Next, measure all windows and doors. Mark width from outside of trim to outside of trim. Mark which way each door swings, extending a line from the hinge side.

Continue working clockwise, recording all measurements of the room, marking locations and dimensions of doors, windows, archways, ducts to outside and other "breaks." Indicate which are exterior walls. Then mark locations of electrical outlets, light switches and light fixtures in the cabinetry installation area. Jot down the overall length of walls, height of the room and distance of every item from the floor, like outlets, switches, ledges and soffits.

Next, study the cabinets in this book and select your dream styles, noting dimensions. Sketch cabinetry in your plan, as appropriate.

- You will need 40" below windows and electrical wall outlets to fit new base cabinets, countertop and a 4" backsplash.
- A soffit is the bulkhead between the ceiling and the top of the cabinets in some homes. Distance from floor to soffit should be at least 84". Allow 1/4" more if you install an 84" tall cabinet. Depth may vary. Normal depth is 13" (1" deeper than a wall cabinet).
- If you do not have soffits, an extra-high 42" wall cabinet may be used, or leave the space above the wall cabinet open. Continue adding your desired cabinets, appliances and work station dimensions as appropriate. Your sales associate can check your final plans for accuracy before ordering.

4 How to Order

Cabinets are labeled by type, width, height and depth.

Determine the cabinetry you want for your new kitchen, consult your sales associate for details, then order your new kitchen!

- **Cabinet Depth** If a set of numbers proceeds the cabinet type, it refers to the cabinet depth, in this example 24."
- **Cabinet Type** Letters at the beginning of the order code refer to the type of cabinet, i.e. W = Wall, B = Base, U = Utility, V = Vanity.
- **Cabinet Width** The first number or pair of numbers after the letters refers to width of cabinet, 24" in this example.
- **Cabinet Height** The second pair of numbers in the order code is the cabinet height, 24" in this example.
- **Special Features** If the order code has letters following the set of numbers, they indicate a special feature, B for butt doors in this example.
  (Butt door cabinets feature no center structural frame piece behind doors, allowing easier access to stored items.)
- **Door Hinging** Some order codes have "L" or "R" after it, indicating optional left/right hinging, or optional left/right angles on angled cabinets.

24	W	24	24	B	L or R
Depth	**Type**	**Width**	**Height**	**Features**	**Hinging or Angle**

List the cabinetry you want for your new kitchen here.

Wall Cabinets

24W2424B (example)

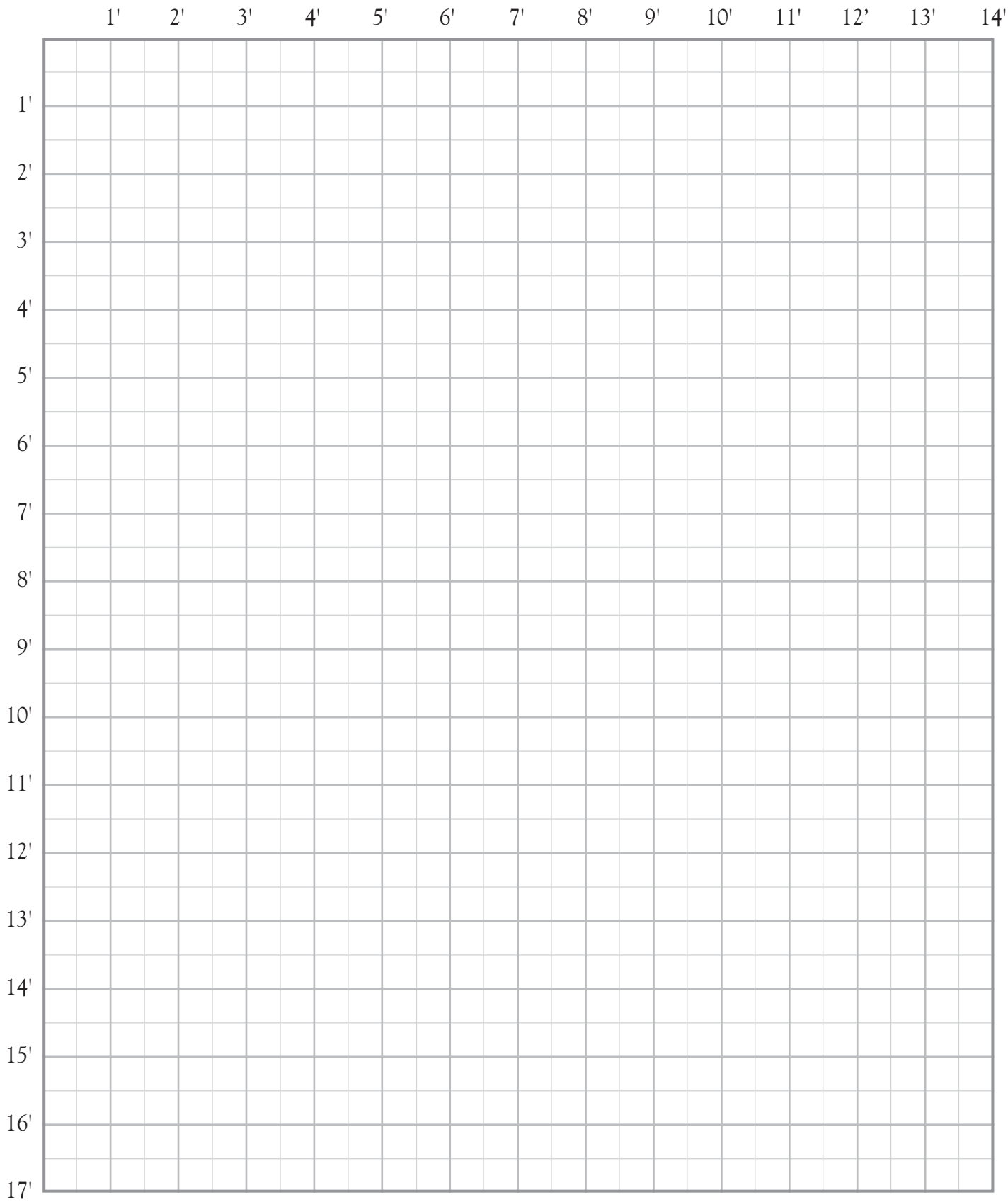
Base Cabinets

Special Cabinets

Congratulations!

You are well on your way to a new kitchen! Your sales associate can be invaluable in double checking your plans and dimensions. They can also make design suggestions that will complement your lifestyle, alert you to design issues, and provide specific cabinet details.

Use this grid to draw your rough sketch.



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