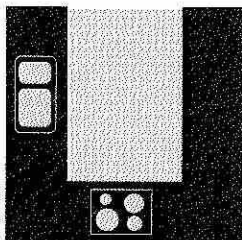
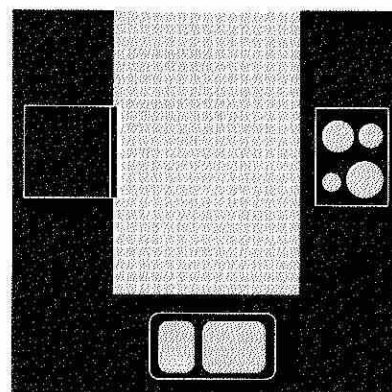


CREATE THE IDEAL LAYOUT FOR YOUR KITCHEN

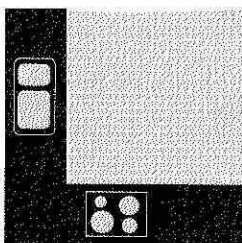
THE BASIC WORK TRIANGLE

Your basic work triangle is an imaginary line drawn from the kitchen's three primary work areas: A. food storage (refrigerator), B. food preparation (stove), and C. clean-up (sink). Keep your work triangle to a manageable size of 26 feet or less, which is the sum of the three legs of the work triangle.



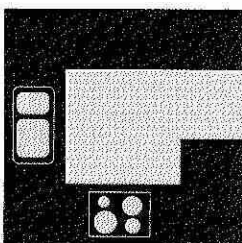
THE U-SHAPED KITCHEN: A COMPACT WORK TRIANGLE

This kitchen is a very popular layout because of the compact work triangle it creates. It contains generous counter space and helps provide an efficient work flow.



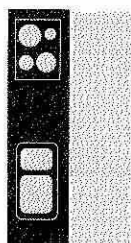
THE L-SHAPED KITCHEN: FLEXIBILITY FOR LARGE OR SMALL HOMES

The flexible design of an L-shaped kitchen means that appliances can be located in several different areas. It's practical for families because it divides easily into a kitchen and eating area. It's also ideal for adding a dining or relaxation area.



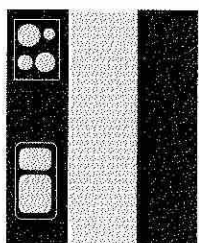
THE G-SHAPED KITCHEN: LOTS OF COUNTER AND CABINET SPACE

The G-shaped kitchen is very much like the U-shaped with the addition of a cabinetry leg. It contains a great amount of counter and cabinet space. Multiple cooks easily function in this layout; it's an ideal center for guest entertaining.



THE SINGLE WALL KITCHEN: A SIMPLE LAYOUT FOR ANY HOME

The single wall unit provides an open and airy layout, particularly for apartments or smaller homes. A moveable butcher's block or Schrock's floating island cabinet (FIC24, FIC30, FIC36) can be used away from fixed counters to increase space.

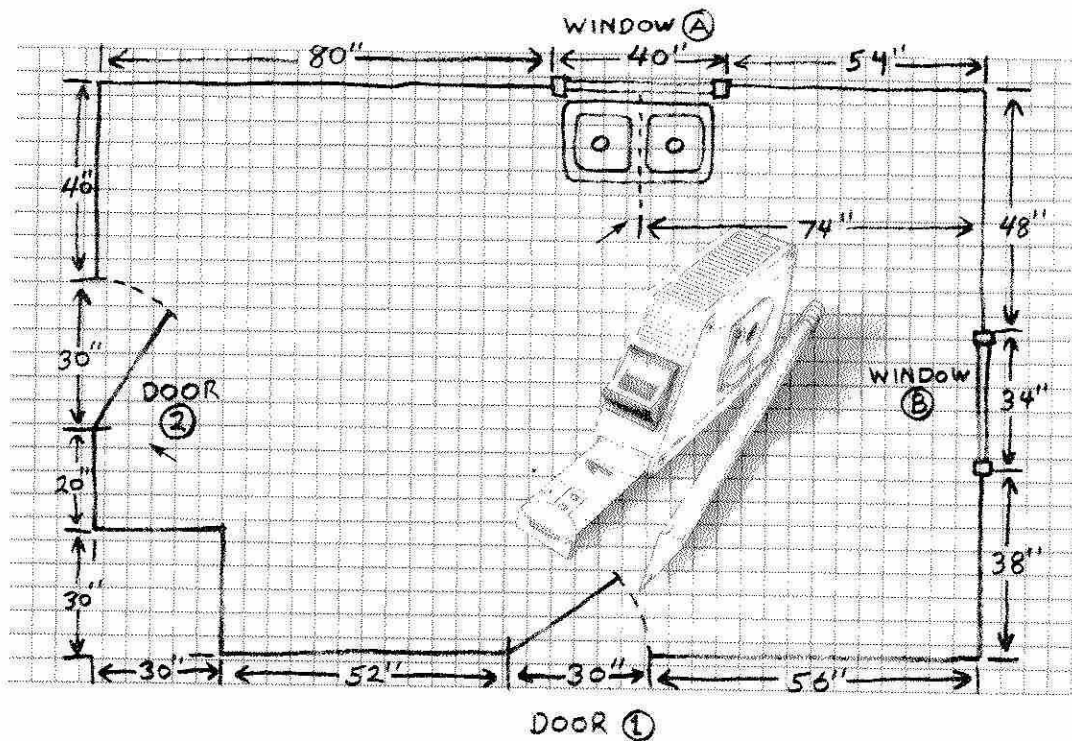


THE GALLEY KITCHEN: IDEAL FOR SMALL KITCHENS

The galley kitchen is ideal for small kitchens, with appliances in close proximity to each other. A minimum 48" corridor width should be provided. This allows one cook to easily maneuver, and can be converted into a U-shaped kitchen by closing off one end.

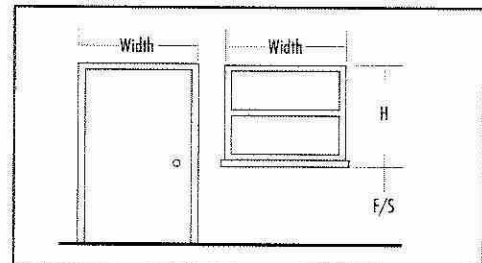
REVIEW YOUR KITCHEN DIMENSIONS

HOW TO MEASURE FOR YOUR NEW KITCHEN



HELPFUL HINTS

- Measure carefully and double-check all measurements.
- Mark direction of the door swing(s).
- Be sure to list all appliance measurements on your grid.
- Mark exact location of sink, drains, gas lines, electrical outlets and switches.
- Inspect cabinets before removing your old cabinets.



	WINDOWS				DOORS			
	A	B	C	D		1	2	3
Width	"	"	"	"	Width	"	"	"
Window Height (H)	"	"	"	"	Floor To Top Of Moulding	"	"	"
Floor To Sill (F/S)	"	"	"	"	Ceiling Height _____ inches			
H + F/S Total	"	"	"	"				

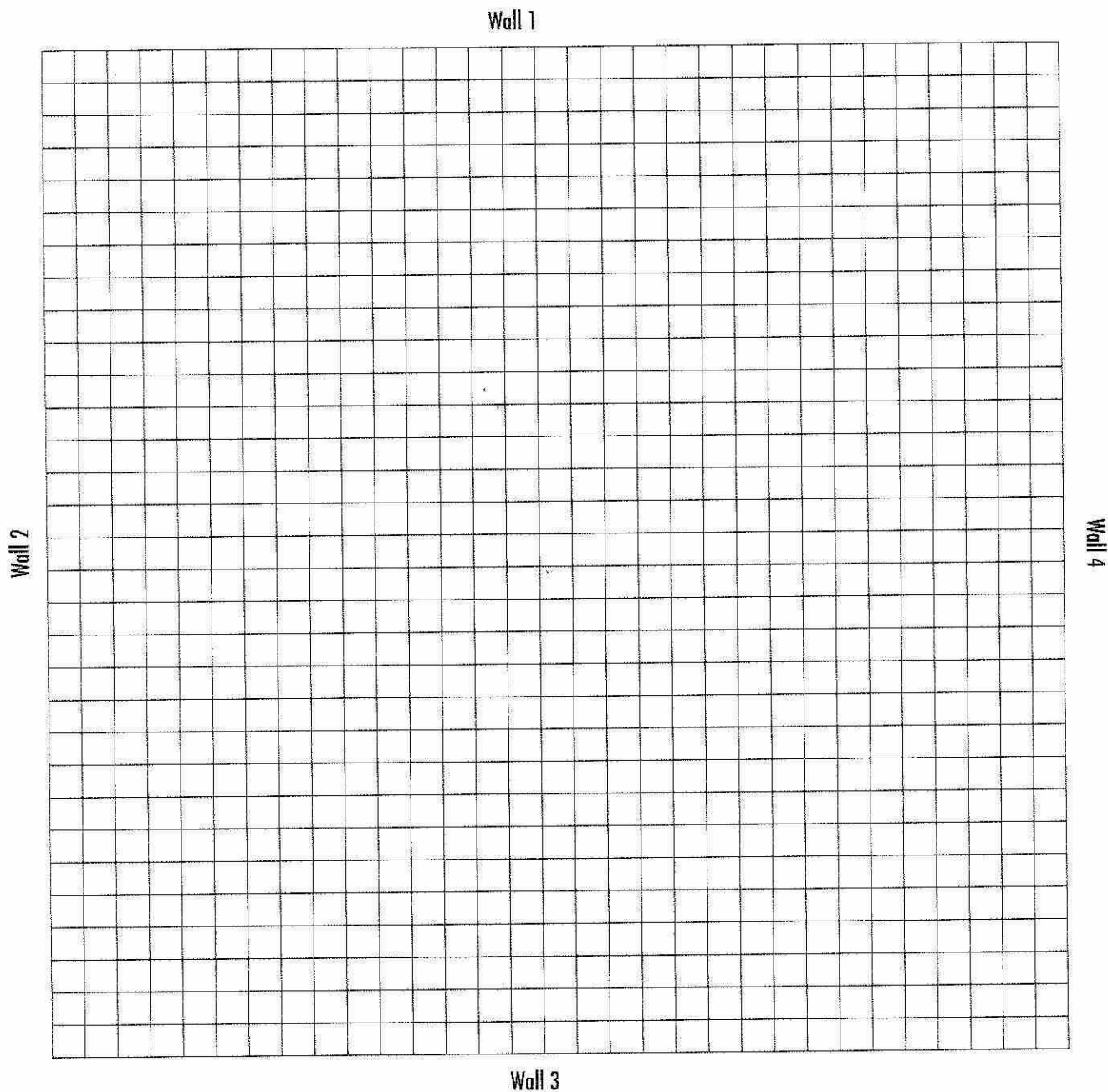
MEASURING THE SOFFIT AREA

Measure floor to soffit. Distance should be at least 84". (Allow 1/4" to 1/2" more if you install an 84" tall cabinet.) Depth may vary; normal is 13"–1" deeper than a wall cabinet. In some cases, extra-high 42" wall cabinets can be used where there is no soffit. The space above the wall cabinets can also be left open. Measure the distance from floor to ceiling.

MEASURING BASE CABINET CLEARANCE

You need 42" below windows and electrical wall outlets to install new base cabinets and a countertop with a backsplash. This leaves 2 1/2" clearance above the countertop. If your clearance is less, consult your designer.

DRAW UP YOUR DESIGN PLANS



Scale: Each square equals _____ inches. They could represent 3", 6", 12" each.

Some design tips for all kitchen layouts

1. Place the sink cabinets and appliances as close to the original layout as possible.
2. Make sure doors open properly, appliances are unobstructed, and traffic flows easily through your kitchen.
3. Experiment with design. Consider substituting other cabinets—or combination of cabinets—of the same dimension for some of your current cabinets.

GATHER ALL THE MATERIALS YOU NEED.

- Before you begin, assemble a pencil with eraser, measuring tape and calculator, along with the grid on page 57.
- Start with a rough drawing of the shape of the room.
- Is your kitchen U-shaped, L-shaped, a galley? Draw the shape of your room, and add doors, windows, breaks in the wall and all obstructions. Indicate in which direction doors swing and where they lead. And don't forget to pencil in utility connections, ducts and outlets.

MEASURE ACCURATELY IN PENCIL.

- Start in one corner of the room, select a wall, and measure the distance, in inches, of every item on that wall from the corner. In addition, measure entire length of the wall. Write all measurements on your sketch.
- Continue to measure all around the room, until everything is located, measured and marked on your sketch.
- Jot down the overall length of walls, height of the room and distance of every item from the floor – like outlets, light switches, and ledges or soffits.
- When measuring all the walls in your kitchen, be sure to measure the same space about two feet away from that wall. This will help you identify a crooked wall.
- Check that you correctly measured your room by adding your measurements for each wall and comparing them to the opposite wall.

MARK THE LOCATION OF ALL ITEMS AND OBSTACLES.

- Show the location of all electrical outlets, wall switches, lighting fixtures, plumbing and gas connections.
- Mark the location of all ducts, vents, radiators.
- Measure the dimensions of the appliances and fixtures that you plan to keep.
- Be sure to list all appliance measurements on your pad.

NOW TRANSFER YOUR MEASUREMENTS TO THE GRID USING A 1/2" SCALE, WHERE 1/2" = 1'.

Refer to your measuring sheet and begin drawing lines that represent walls, leaving spaces for doorways and using shaded walls to represent windows. Cross-check your layout with your measured sketch.
