



## CABINET PLANNING GUIDE

After all the thinking and dreaming and planning, the time has come to get started. The following workbook has been provided to ensure you have the right information to start the process. Complete the book as best you can.

You may have questions, or you may be unable to complete the workbook, that's fine, bring it back to your designer. If there's crucial information missing, your designer can help you through the process.

# 1 Defining Your 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" on each side.

Plumbing:  okay as is. Needs to be:  changed  moved  updated

Electrical:  okay as is. Needs to be:  changed  moved  updated

# 2 Create an Inventory of Your Appliances & Fixtures

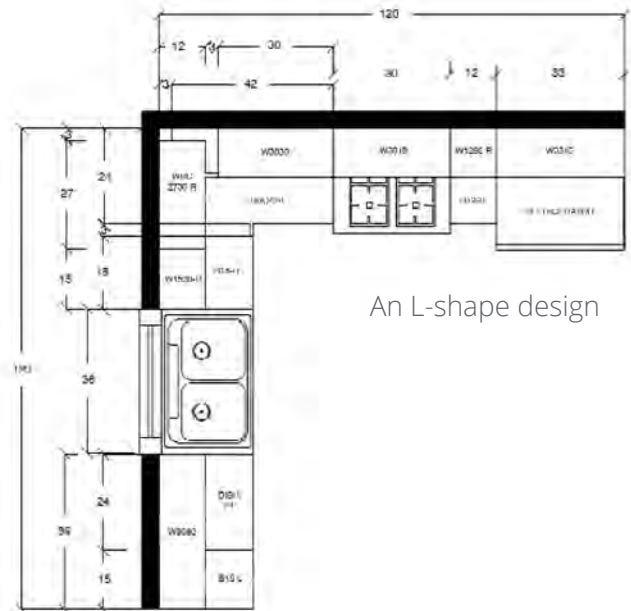
	Model	Size W x H x D	Hinge Position (L/R, facing appliance)
Range			
Refrigerator			
Sink			
Dishwasher			
Exhaust Hood			
Microwave			
Cooktop			
Wall oven			
Second sink			
Compactor			
Other			

### 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.



#### Types of kitchen floor plans

**Straight** – with all the work area on one wall, this is an inefficient layout.

**Galley** – 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 & countertops.

#### Making a rough sketch

1. 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.
2. 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.
3. 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.
4. Next, study the cabinets in this book and select your dream styles, noting dimensions. Sketch cabinetry in your plan, as appropriate.
5. You will need 40" below windows and electrical wall outlets to fit new base cabinets, countertop and a 4" backsplash.
6. 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).
7. If you do not have soffits, a 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 designer can check your final plans for accuracy before ordering.

# 4 Use This Grid to Sketch Your New Kitchen Plan

