

**SPACE.THEORY**  
Capacity & Design Guidelines

Drawer Unit  
Design Considerations



Drawer units are a great way to store all of your items needed in a kitchen. By using a drawer you allow easy access to all the items stored in the unit, even in the back.

Top drawers typically are great to store cutlery, utensils, spices, and tools.

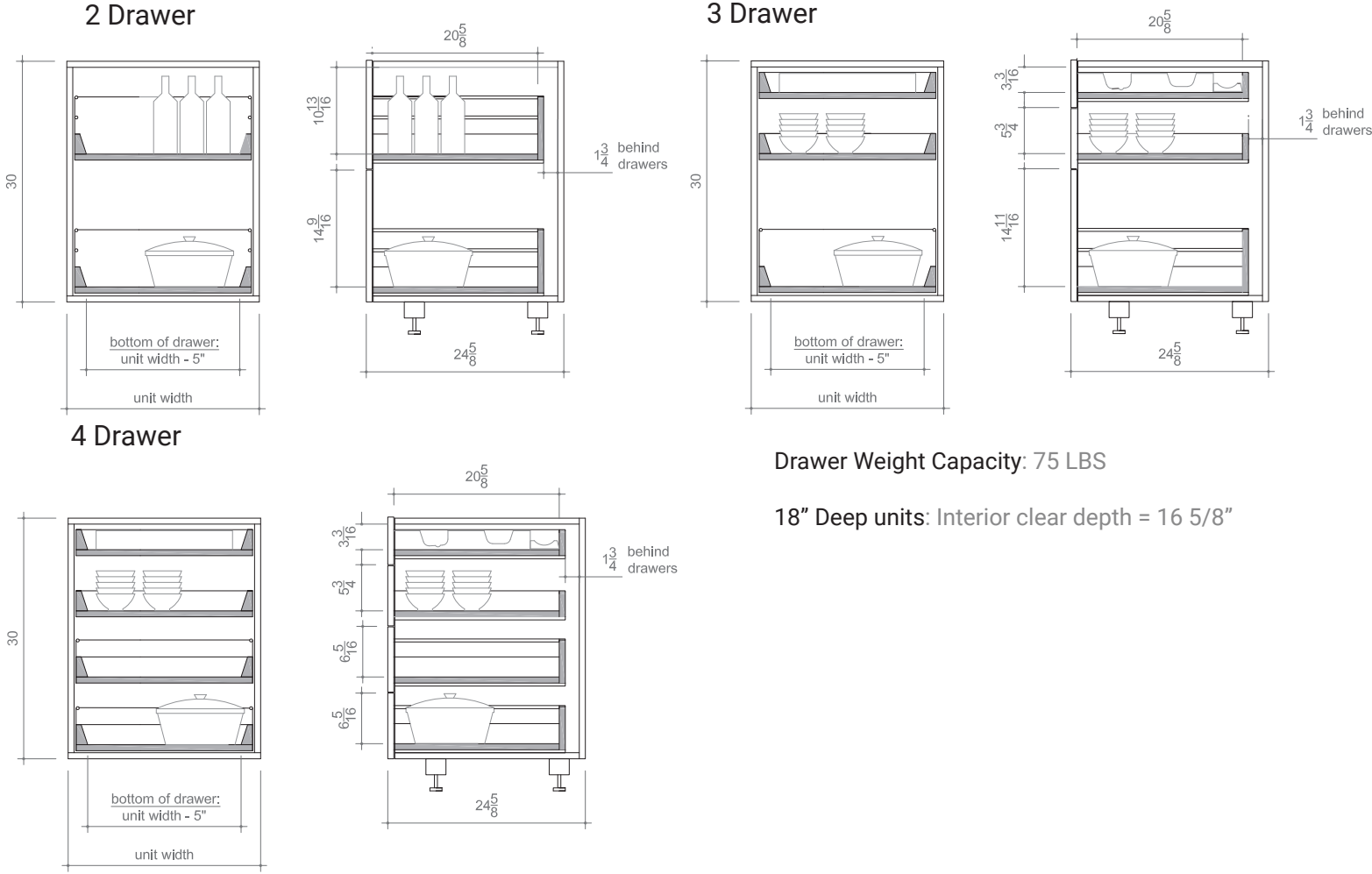
Middle drawers work great to store medium sized items including glasses, bowls, graters etc.

The bottom drawer in both 2 and 3 drawer units are great to store food items, small appliances, and pots/pans. And yes, it will hold a KitchenAid mixer.

Base - Drawers

Drawer units allow for easy access to storage. Outlined at right are design considerations and specifications of the available capacities of these units.

Drawer Details  
Interior Capacity



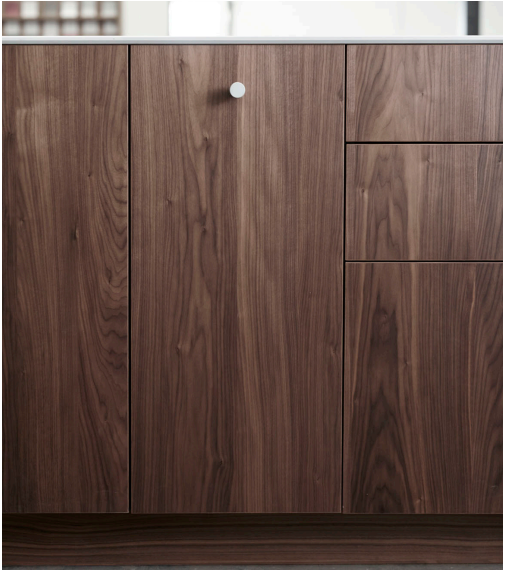
Drawer Weight Capacity: 75 LBS

18" Deep units: Interior clear depth = 16 5/8"

Base - Shelf Units

Shelf units offer the most flexibility when it comes to hidden storage. The adjustable shelves allow you to create the storage heights you need/want.

Leaf Door Storage  
Design Considerations

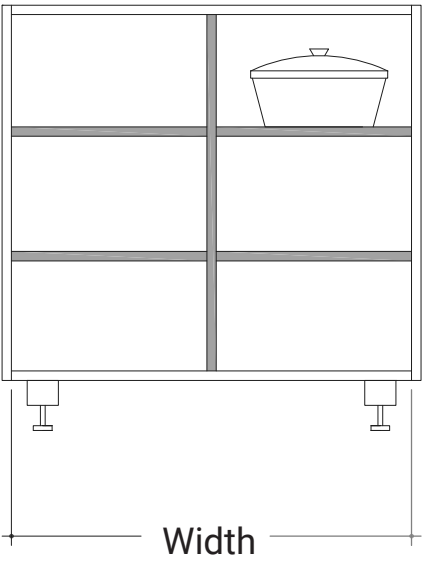


Leaf door storage allows flexibility within your base storage. The adjustable shelves in the unit make it easy to accommodate all sizes of items including pantry staples, small appliances, plates, mixing bowls, etc.

Leaf Door Details  
General Specifications

Front View - Interior

Showing location of shelves and available storage space.

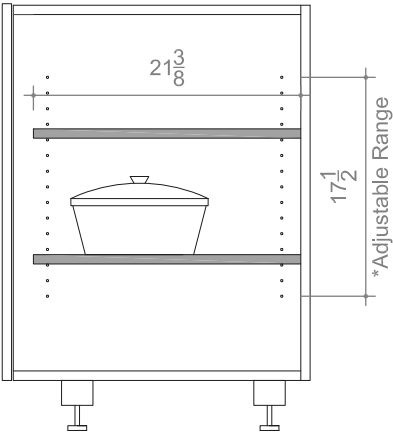


is 1 1/2" narrower than the unit's overall width.

All units over 32" wide get a center divider for the shelves' structural rigidity.

Side View - Cross Section

Showing location of shelves and available storage space.



Depth

is dependent on the cabinet type.

Many tall units require a fixed shelf for structure. Configuration may vary from what is shown here.

Height

Shelves are adjustable every 1 1/4" within the adjustability range (this varies per unit height and type).

Most units ship with one adjustable shelf per 12" of cabinet height.

Trash Units  
Design Considerations



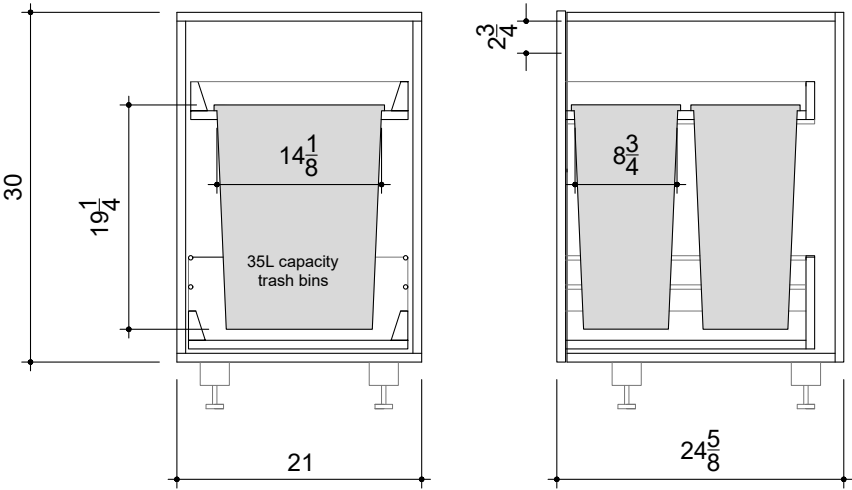
Trash units are ideally used adjacent to a sink and prep area. We recommend placing them directly to the left or right of a sink unit with the dishwasher on the opposite side.

Base - Trash Units

Space Theory offers specialized trash units that allow you to gain the most from your kitchen. At right, design considerations are outlined.

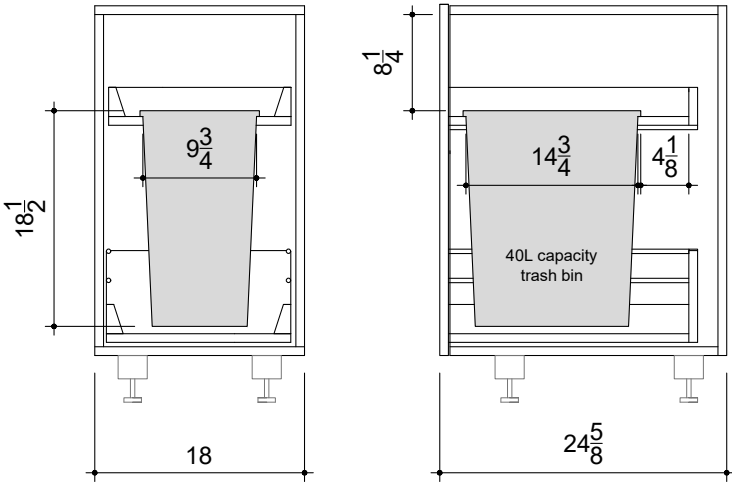
Double Trash  
General Specifications

Double trash units (21" wide) include (2) 32-liter trash bins - perfect for trash and recycling.



Single Trash  
General Specifications

Single trash units (18" wide) include (1) 40-liter trash bin. This is well suited if you are short on space but still want a dedicated trash unit.



Corner Units  
Design Considerations



Corner units allow you to take advantage of the unused space in a corner. Units come with 2 height adjustable pull out half-moons that act as a great place to store additional pantry items, mixing bowls, and small appliances.

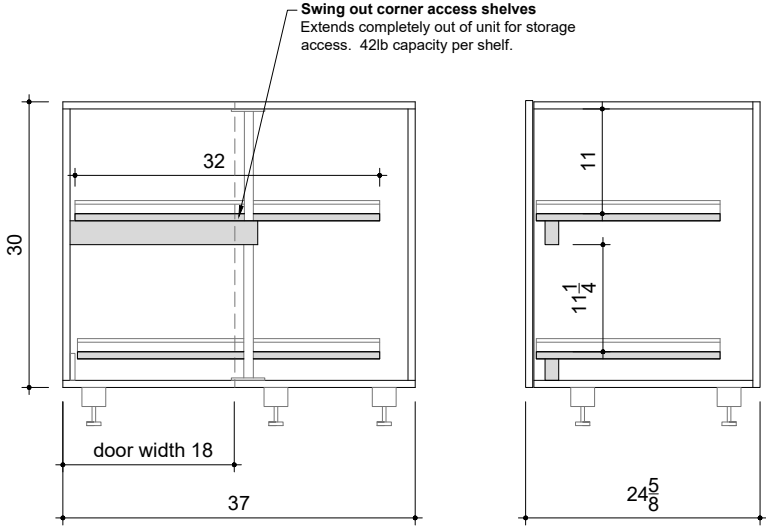
Of note, it is not recommended to place this with a range adjacent to the unit. Due to the motion of the hardware, you will not be able to fully open the door and pull out the interior shelf.

Base - Corner Units

Space Theory offers specialized units for corner situations that allow you to gain the most from those dead areas in corner units. At right, design considerations are outlined.

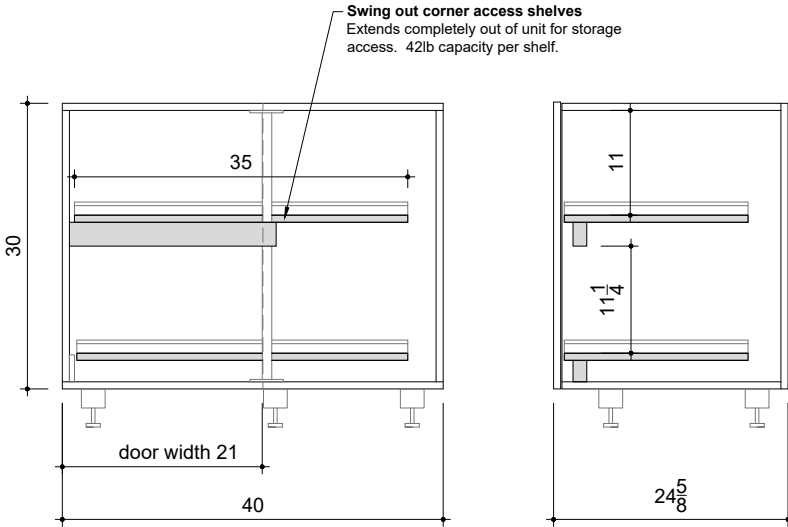
18" Corner Units  
General Specifications

Available door width is 18". Half-moon pull out features 32" wide platforms for storage at adjustable locations.



21" Corner Units  
General Specifications

Available door width is 21". Half-moon pull out features 36" wide platforms for storage at adjustable locations.





Base - Tray Units

Space Theory offers tray units that allow you to easily store trays and serving items. At right, design considerations are outlined.

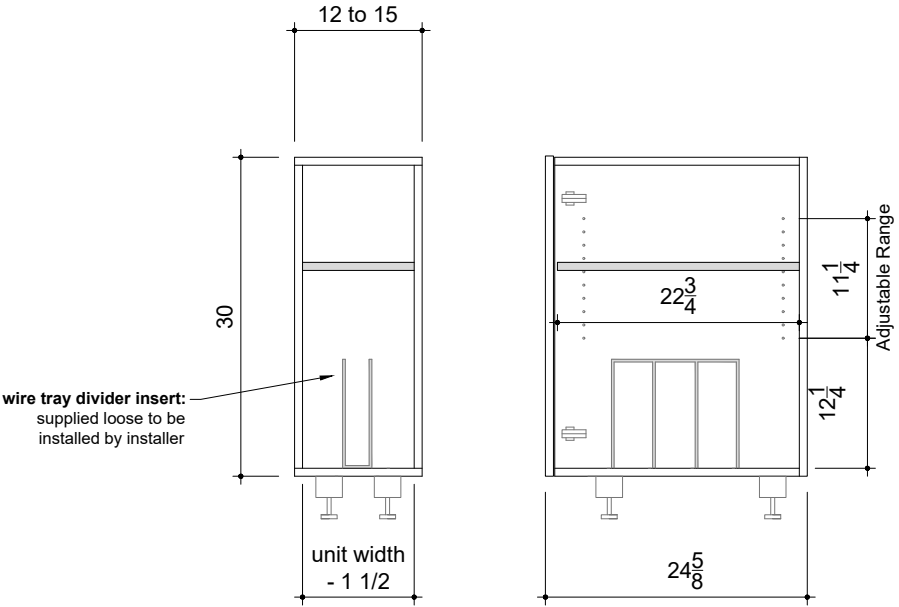
Tray Storage  
Design Considerations



Our tray storage unit is a wonderful solution to hold your baking trays, pans and serving dishes. It comes in two widths and is ideally placed in tight fit areas adjacent to or near ovens / ranges.

Tray Storage  
General Specifications

Door widths are flexible 12 - 15". A wire tray divider is secured to the base of the unit with adjustable storage above.



Base - Sink Units

Prep and clean areas are an integral part to the work triangle. At right we outline our sink unit which works as a great area to work for both functions.

Sink Units  
Design Considerations



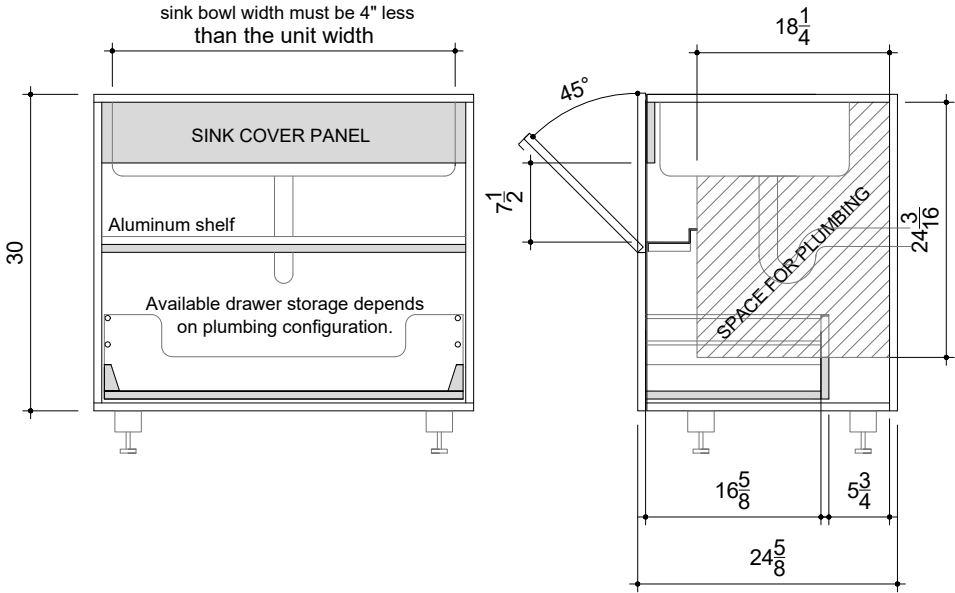
Sink units are designed to make cleaning up easier. Our flip down unit allows for easy access to sponge and brush storage with drawer storage below for your cleaning products, compost, and dishwasher detergent.

The internal skirt hides the exterior of the sink itself from view .

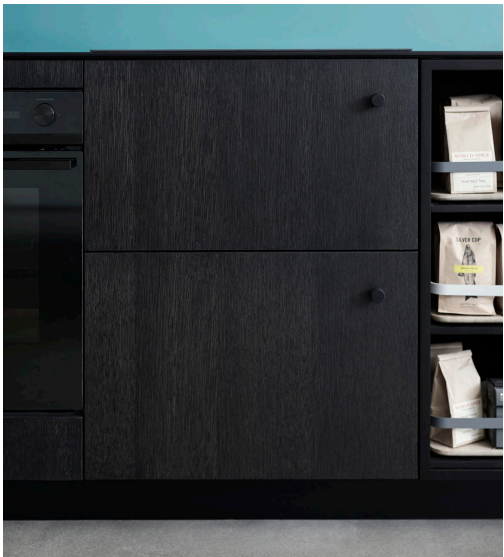
The sink unit functions best when it is flanked by a trash unit and dishwasher.

Sink Unit  
General Specifications

Bottom drawer is shallow to allow for plumbing behind. A cutout is included at the drawer back as well to allow for plumbing. This will allow a disposal to fit into the space as well. Max sink depth is 10" if disposal is included.



### Cooktop Units Design Considerations



The cooktop unit is a great way to add functionality to your cooking surface. Drawers allow you to store and have easy access to pots and pans in your kitchen.

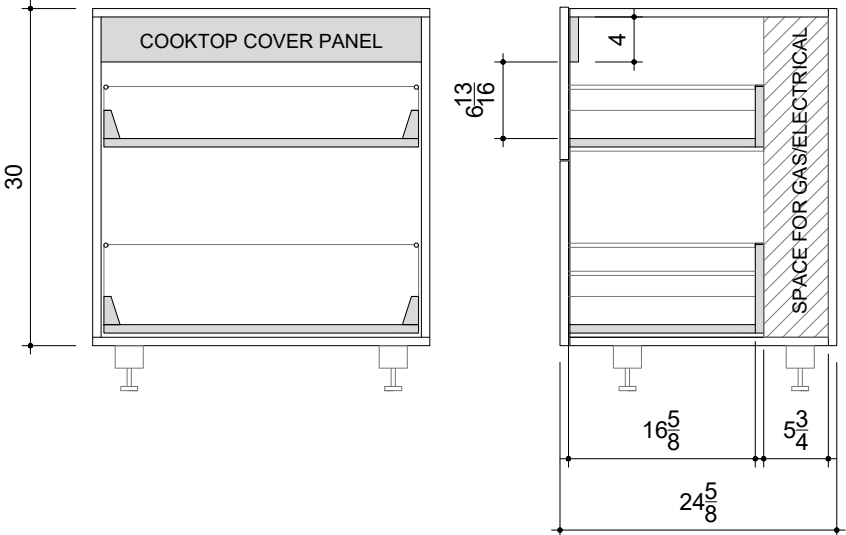
Cooktops work best when storage is adjacent (i.e drawer units.) Consider surrounding this unit with storage to make a large prep space.

### Base - Cooking Units

Cooking zones are an integral part to the work triangle. At right we outline the considerations for our cooktop unit.

### Cooktop Unit General Specifications

Both drawers of the cooktop unit are shallow to allow for any electrical and/ or plumbing to be run behind the drawers. A skirt / cover panel is installed to hide the internals of the appliance.



### Undercounter Oven / Appliance Design Considerations



Space Theory allows you to integrate your small appliance/ oven directly into one of our base units. This allows the the appliance to blend seamlessly into the base cabinets. A list of appliances that we can accommodate appears on our website.

Ovens are most functional when installed separately from cooktops to allow for easier access. Units are sized to accomidate the appliance appropriately.



# Tall Storage Design Considerations



Tall storage is one of the most flexible types of storage in the system. It allows both pantry storage as well as flexible adjustable shelves to be hidden away.

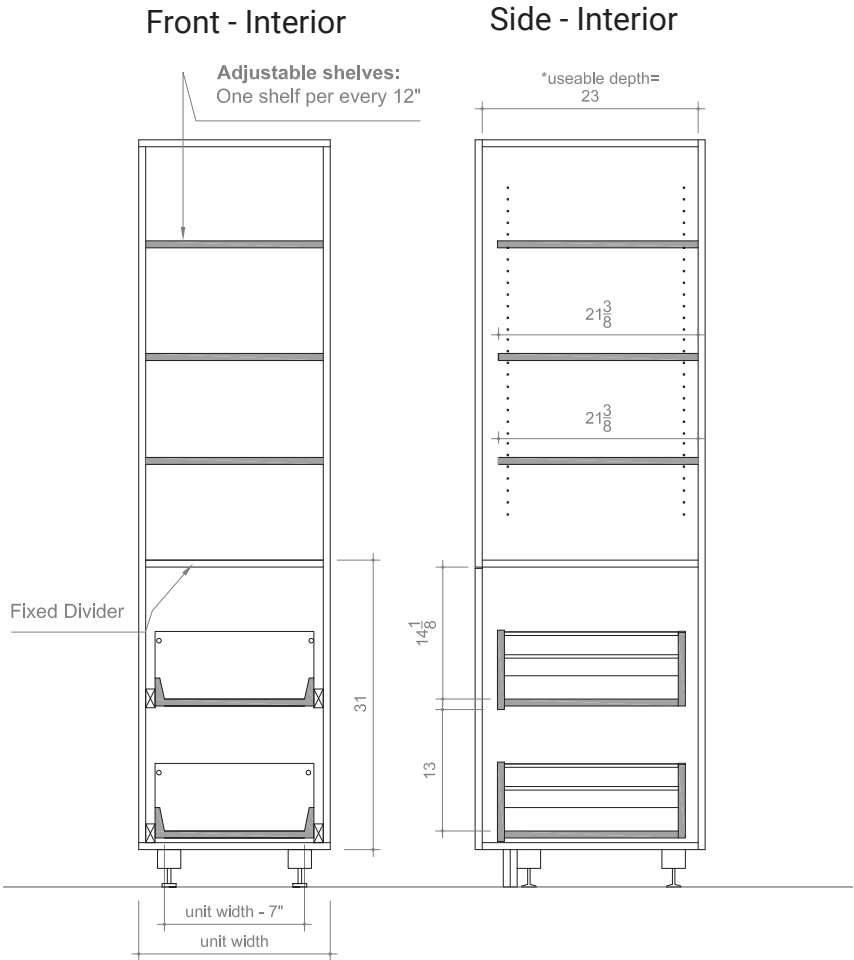
Tall storage can be used to store pantry items, linens, glassware, serve-ware, or those items that need to be accessed less frequently.

All top doors of tall pantry units come with a door stiffener to prevent the door from warping over time. Our shelves are set back to accommodate this.

## Tall - Storage Units

Tall storage is an effective way to capture vertical space for storage. At right we outline some design considerations as well as specifications for internal capacity.

# Tall Storage General Specifications



**Height**  
of shelf is adjustable every 1 1/4" within the adjustability range (this varies per unit height and type).

Most units ship with one adjustable shelf per 12" of cabinet height.

Tall Appliance / Oven  
Design Considerations



Tall appliance stacks allow you to configure your appliances the way you want them. We provide a list of appliances that are able to integrate fully into these units but if you have a particular oven/combination that you would like to use, we can accommodate those as well.

All of our tall appliance stacks offer drawer storage below (depending on the size of the ovens). There is also storage above that serves to store all of the items you will need for your

Tall - Appliance Units / Accommodations

To make the most efficient use out of the work triangle, it is recommended to use appliances in tall storage areas. At right we outline design considerations for appliances that are in a tall area.

Integrated Refrigerator  
Design Considerations



We can provide integrated panels for a wide range of tall refrigerators and freezers. See our list of integrated appliances for models numbers that we recommend.

Integrated refrigerators are a great way to conceal all of the cold items you need to store. They fade away into the tall elevation.

Refrigerators and freezers should be located within easy reach distance from both your cooktop / range and sink. This placement will allow you the optimal work-flow within the work triangle when prepping your evening meal.

Wall - Storage Units

When looking for storage over a work surface, we offer a variety of functional and aesthetic choices. All of these units are well suited for storing those items to which you need quick and easy access.

Leaf Door Wall  
Design Considerations



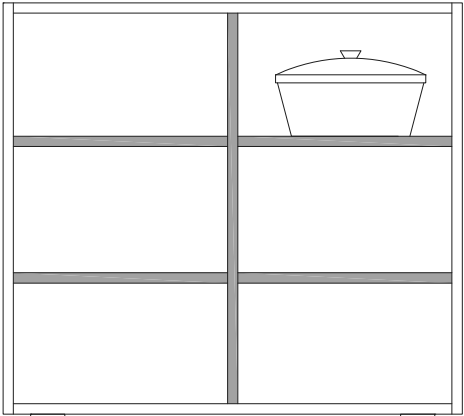
Leaf door wall units come in the widest range of sizes for wall storage. They maximize your space while keeping things simple and clean.

These units consist of up to four doors depending on the overall width of the space needed.

All leaf door wall units come with adjustable shelves. The rule of thumb is that you will receive one shelf per every 12" of overall height.

Wall Unit  
General Specifications

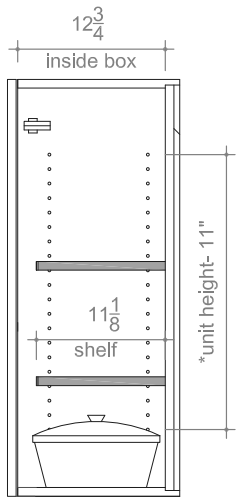
Front View - Interior  
Showing location of shelves  
and available storage space.



**Width**  
is 1 1/2" narrower than the unit's overall width.

All units over 32" wide get a center divider for the shelves' structural rigidity.

Side View - Section

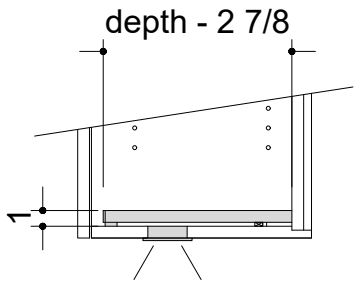


**Height**  
of shelf is adjustable every 1 1/4" within the adjustability range (this varies per unit height and type).

Most units ship with one adjustable shelf per 12" of cabinet height.

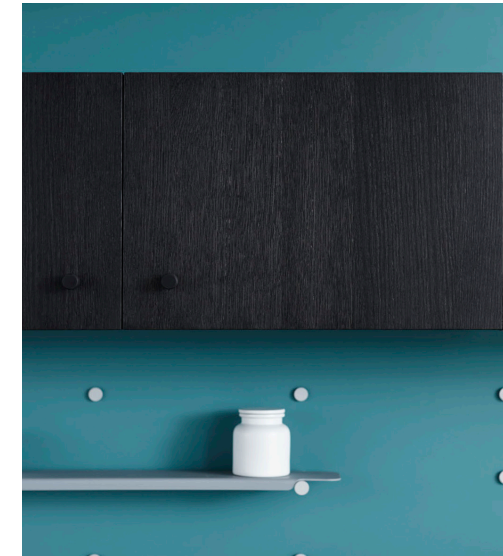
Undercabinet Lighting  
(Optional)

If a storage unit has undercabinet lighting an internal valence is supplied to cover the wiring necessary for the light fixture.





## Flip-Up Design Considerations



Flip - up wall units allow for easy storage for your glassware, plates, bowls, etc.

They look great, and work best, as long linear storage.

## Wall - Specialty Units

When looking for storage over a worksurface, we offer a variety of functional and aesthetic choices. All of these units are great for helping to store those items where you need quick and easy access.

## Hood Unit Design Considerations



Space Theory offers wall units that are able to conceal hoods. These are offered as leaf doors or flip up units.

Hoods are supplied separately, but we have a recommended list of hoods we work with here.

Make sure to follow the manufacturers specifications when placing hoods into the space. Typically manufacturers recommend 28" - 30" from the cooking surface to the bottom side of the hood.

## Floating Shelf Design Considerations



Floating shelves are the perfect place to store all of the beautiful items you want to display. Plates, bowls, mugs, picture frames, etc, all look like works of art on this open storage solution.

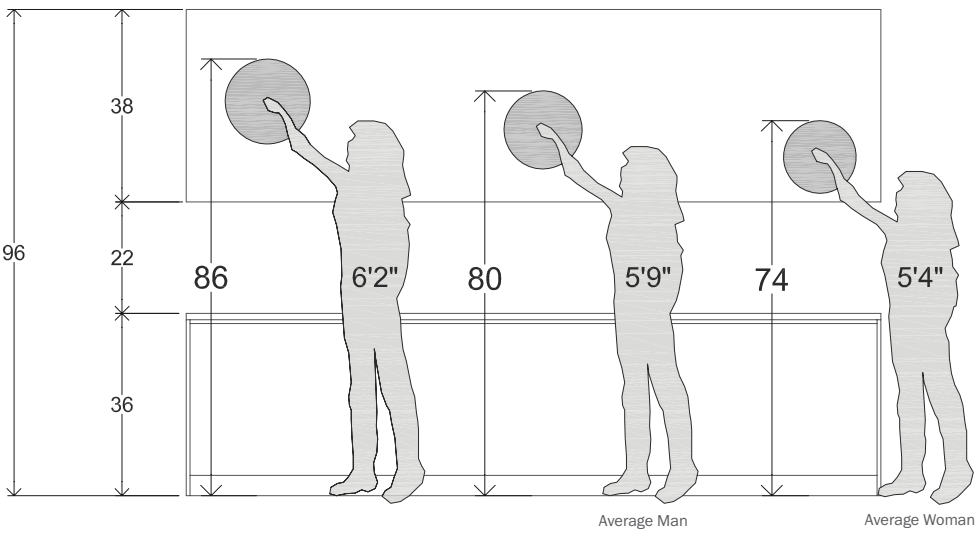
12" depth is ideal to store plates and bowls. 8" depth works well for glassware and vases. 4" deep shelves allow you to store oils, spices and shakers for quick access.

Lighting is optional.

SPACE.THEORY.WALL



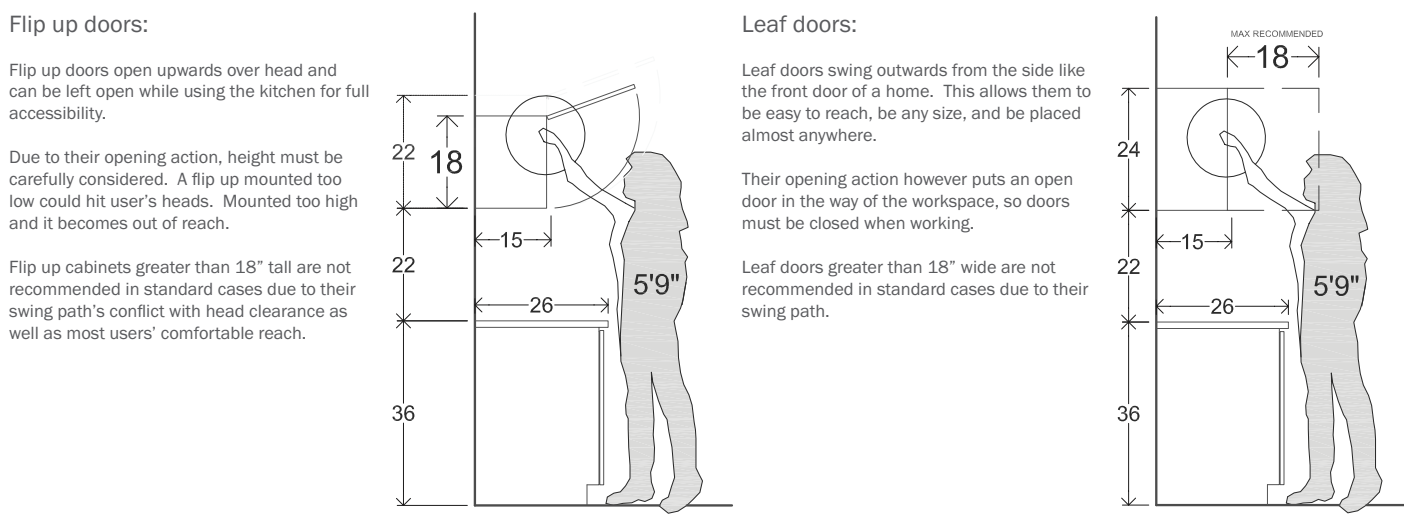
# Reach Height Comfortable Reach Zones



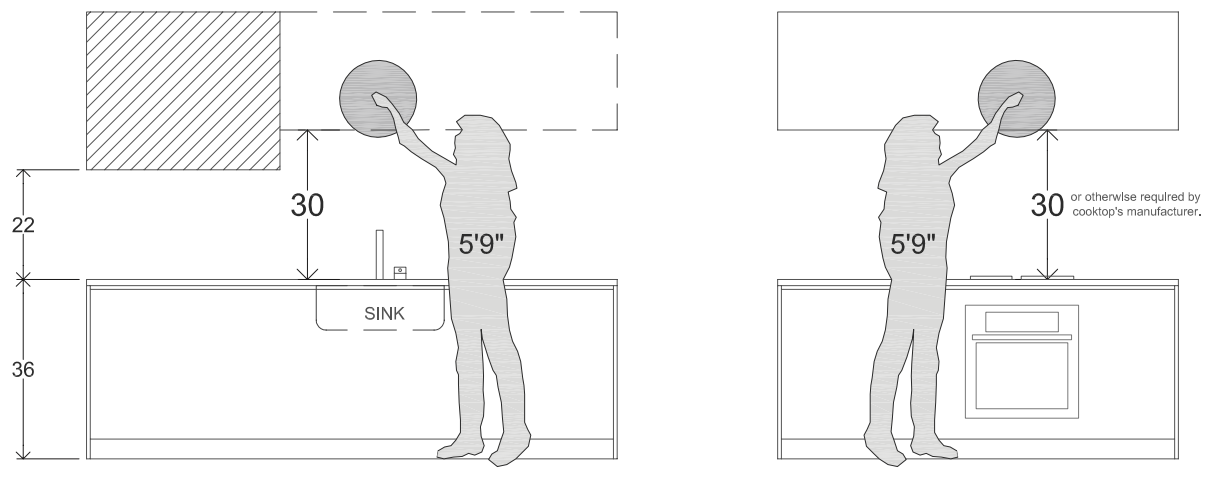
## Wall Storage - Reach Heights

Our guides at right help to outline the general recommended heights for our wall units.

## Flip / Leaf Door Reach Considerations



## Units Above Fixtures Design Considerations



Backsplash / Worksurface  
Design Considerations



Opencase is the solution for adding functionality to your backsplash.

To allow for maximum workflow its best to use shallow depth (5") shelves in the backsplash area. This organization allows access and visibility to your worksurface.

Towels, cutting boards, and utensils can be hung from the Opencase rods and deco caps too for additional easy access.

Opencase Panels

Our system is designed with simple flexibility in mind. Opencase provides the easiest way to access this flexibility. At right we outline some general design considerations when incorporating Opencase panels into your space. Fittings can be found in pages following

Pantry / Storage  
Design Considerations



Opencase also functions as both a storage solution and serving area.

To maximize storage, use 12" deep long shelves. Minimum panel width for our long shelves is 36" while our short shelves will fit on a minimum panel width of 21."

Opencase rods also add additional hanging storage for towels, aprons, coats, etc.

Entry / Drop Zone  
Design Considerations



Opencase panels can also serve as a drop zone and entry solution. Opencase allows you to have a fitted solution to store your coats, hats, and shoes.

Countertop  
Design Considerations



Our countertops come in two styles of finishes - solid surface and solid wood - plank layup.

Solid surface countertops are 1/2" thick and come in neutral colors. The solid surface acrylic (whites and light greys) are easy to maintain. Paperstone will take some maintenance, and will, over time, produce a beautiful leather like finish.

Solid wood countertops that are 1 1/2" thick, are best suited for using in bar or serving areas.

Countertops

The Space Theory system includes everything needed for your kitchen including the countertop and kitchen sink. At right are some design considerations to think about when deciding to add countertops to your order.

Sinks and Drainfields  
Design Considerations



Space Theory kitchen sinks are 18ga. stainless steel center drain undermount sinks that are maximized to fit your sink unit. Depth is 8" or 10". Strainer and mounting hardware is included.

We can also provide cutouts for stainless steel undermount sinks from Elkay, Blanco, or Home Refinements or ProChef sinks.

Drainfields can be provided at an additional charge. They are fixed in length at 17.5"

Countertop  
Details



Our countertops feature specific detailing that you can only get with Space Theory. Our bevel detail allows the countertop to appear thinner while still giving you the strength and functionality you need. This detail comes with all countertops.



Kick  
Design Considerations



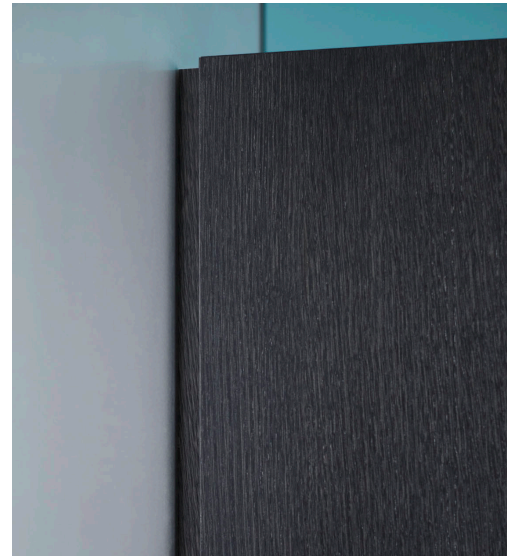
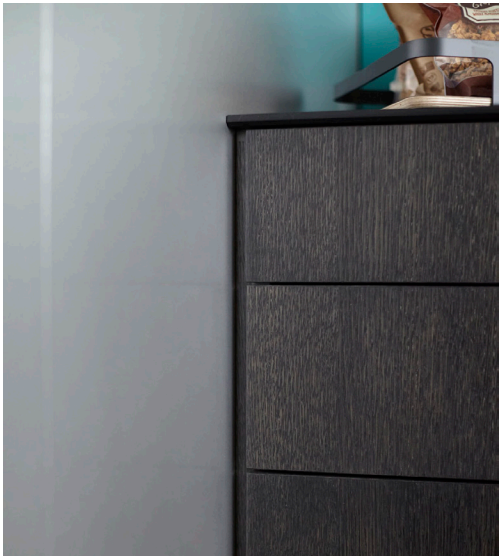
Our kick is designed to be set-back behind the face of the fronts to allow space for your foot. The kick material attaches with clips that lock into our leveler feet and supplied oversized to be cut down onsite making it easy to install.

Typical kick height is either 4" or 4 1/2" and dependent on appliances used in the project. If using Subzero refrigerator drawers in the project, use a 4 1/2" kick.

Details

The Space Theory system is designed for additional flexibility when it comes to the details of the space. From scribes to kicks, we have the small details thought through. At right we have outlined some details for you to think through when designing your space.

Scribe  
Design Considerations



Scribe material is provided oversized to be cut down onsite.

We recommend when the wall adjacent protrudes past the fronts more than 2", recommended scribe distance is roughly 3/4 -1."

If a hinged door is next to a wall, to prevent interference with wall when open to 90 degrees, we recommend a scribe distance of typically 2."

End Panel  
Design Considerations /  
Details



There are two end panel conditions that can be used. Expressed end panel, or a fly-by end panel situation.

Expressed end panels (left) will capture the kick and drawer fronts.

Fly-by end panel condition (right) will feature an inset kick and the fronts of the unit adjacent will be exposed. This condition can only be used with drawer units and doors where the hinge is opposite the panel.