SPACE.THEORY

Design Guide

Winter 2020

Steps to Purchasing

This guide gives you all the information you will need to crate a well-functioning, beautiful kitchen on a budget.

1 **Budget**
Figure out a reasonable budget using the examples provided

2 **Measure**
Learn how to measure your space so that you can enter this information directly into our design engine.

3 **Layout**
Design your space so that you can capture the most functionally as well as aesthetically.

4 **Product**
Walk through each of the product categories and the design considerations that go along with them.

5 **Fittings**
Organize your kitchen with these additional elements.

6 **Details**
Discover the various materials and finishes that are available for each of our products.

7 **Order**
Place an order easily and calculate lead times.

8 **Installation**
Demystify the installation process by uncovering the basics.

Calculating a Budget

It can be a challenge to determine a reasonable amount to spend on your kitchen remodel. Here is one way based on industry standards to establish a basic budget.

Step 1:
Use home value to establish a reasonable budget

The 5 to 15% Rule is a guideline that is widely accepted within the remodeling and building industries and can help you get a sense of what is reasonable to spend given the value of your home.

The rule states that the entire kitchen project should cost no less than 5% and no more than 15% of the current value of your home. The national average is 8%.

The basis of the rule is that if you spend less than 5%, there is a good chance you may be devaluing your home. If you spend more than 15%, there is a good chance you are overspending, and will not recoup your investment at a reasonable rate.

Home Value: $500,000	
% of Value	Project Estimate
5%	$25,000
8%	$40,000
15%	$75,000

Home Value: $750,000	
% of Value	Project Estimate
5%	$37,500
8%	$60,000
15%	$112,500

Home Value: $1,000,000	
% of Value	Project Estimate
5%	$50,000
8%	$80,000
15%	$150,000

Home Value: $1,500,000	
% of Value	Project Estimate
5%	$112,500
8%	$150,000
15%	$225,000

Step 2:
Understand generally how your budget should be allocated.

The charts at right are based on the experience of our sister company, Henrybuilt. We expect Space Theory clients to have a slightly different breakdown from the national average, due primarily to the combination of a desire for higher grade appliances, the availability of high quality countertop options through Space Theory, and a slight variation for fixtures and plumbing. (Plumbing can vary dramatically depending on your situation. These numbers assume plumbing will be at or near current locations.)

Here is a breakdown with the countertop and appliance lines adjusted for these factors. Compared to national standards, cabinetry is unchanged, countertops and fixtures are slightly reduced and appliances are increased.

Budget Breakdown	
Cabinetry	48%
Countertops	15%
Appliances	19%
Fixtures	5%
Lighting / Electrical	5%
Flooring	5%
Walls / Trim	3%

Home Value: $750,000		
8% Budget		**$60,000**
Cabinetry	48%	$28,000
Countertops	15%	$9,000
Appliances	19%	$11,400
Fixtures	5%	$3,000
Lighting / Electrical	5%	$3,000
Flooring	5%	$3,000
Walls / Trim	3%	$1,800

Step 3:
Determine the breakdown between cost of goods and costs of labor.

It is important to understand what a reasonable breakdown is for the costs of goods vs labor.

At right is a table that breaks these costs out, according to a combination of national averages (via NKBA statistics) and the 20 years experience of our sister company, Henrybuilt.

The percentage for labor allocations are unique to each line item, and will vary with your choices and situation. 18% is a general industry average for cabinetry installation costs, but may vary according to your situation.

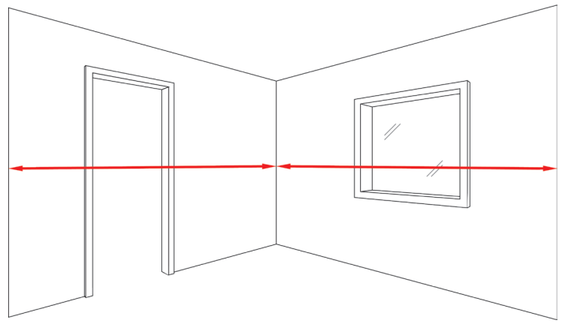
Home Value: $1,000,000					
8% Budget ($80,000)		**8% of Budget**	**% for Labor**	**Cost of Goods**	**Cost Of Labor**
Cabinetry	48%	$38,400	18%	$31,488	$6,912
Countertops	15%	$12,000	18%	$9,840	$2,160
Appliances	19%	$15,200	7%	$14,136	$1,064
Fixtures	5%	$4,000	18%	$3,280	$720
Lighting / Electrical	5%	$4,000	30%	$2,800	$1,200
Flooring	5%	$4,000	40%	$2,400	$1,600
Walls / Trim	3%	$2,400	50%	$1,200	$1,200

Measuring Your Space

Outlined at right is a typical process for measuring your space. We have provided a grid on the next page to help you accurately record the layout of your space. Be sure to measure to the nearest 1/4”.

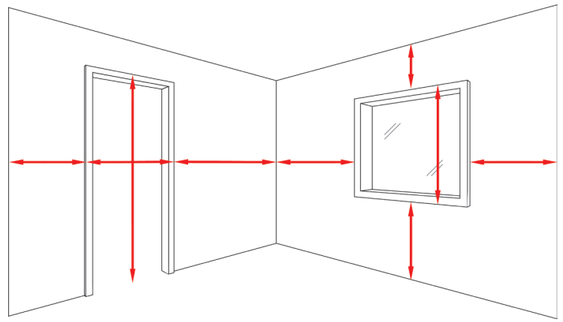
Step 1:
Overall Wall Measurements

Measure each wall from corner to corner. Record your measurement in inches. Round to the nearest 1/4”. Start in one corner and measure to the opposite corner. of the room. To make sure dimension is accurate, measure at least two places on the wall. Note the measurement. Proceed around the space in the same manner. Make sure to measure from outside of trim to outside of trim, if trim is to be used in the space.



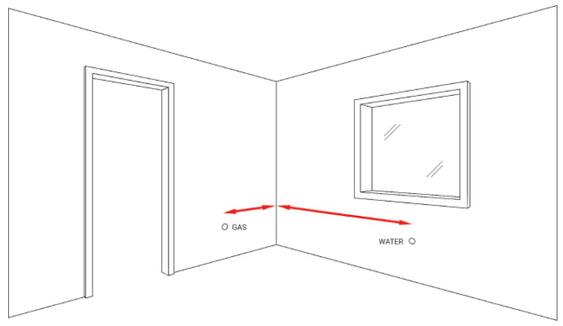
Step 2:
Windows / Doors / Obstructions

Start in one corner and measure from that corner to the outside of the trim of the opening. Note the measurement. Measure windows and doors from the outside of trim across the opening to the outside of the next piece of trim. Measure in height and width. Its best to take at least two to three measurements to verify the correct dimension.



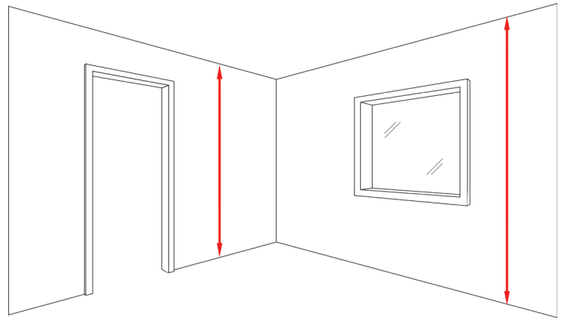
Step 3:
Centerlines of Utilities

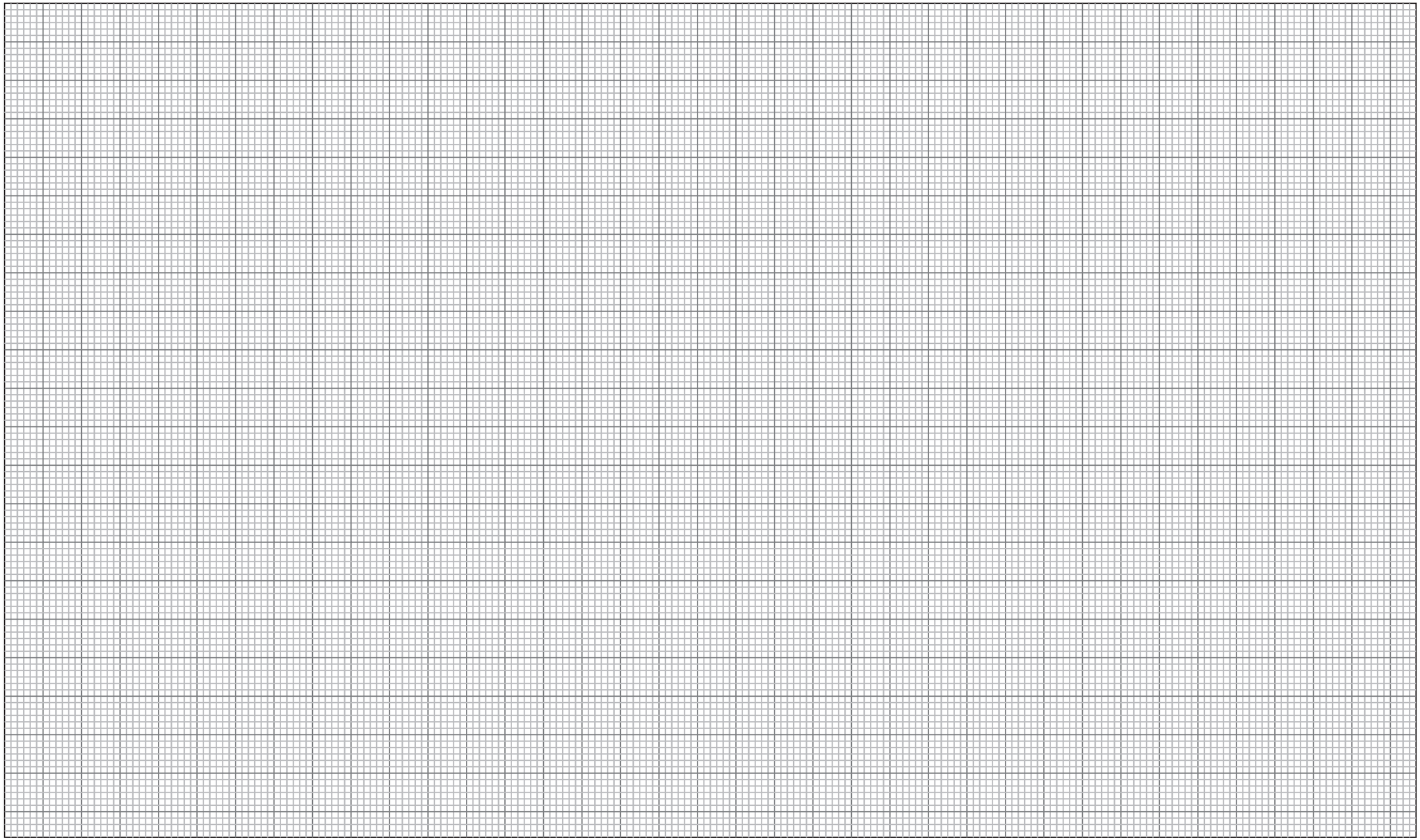
If there are any existing utilities that will remain in place measure from one wall to the center of the location of the utility, i.e plumbing, gas, electrical. While there can be a little bit of flex when installing into a unit, its best to note location to be as accurate as possible.



Step 4:
Ceiling Height

Measure from floor to ceiling or to bottom of soffit, if applicable. Make sure to take multiple measurements over the length of the wall to accurately dimension height. If flooring is to be added and / or changed, make sure to accommodate the dimension accordingly.





Areas of the kitchen

At right we have outlined the functional areas to design a successful kitchen layout. Creating work centers allows for efficient use of space and allow for items to be stored right where you will need them. Our product catalog is organized around work center areas to help simplify your planning process.

Clean

The area of the kitchen that is used to clean and dry dishes, wash produce, and store cleaning products. It's typically best to store dishes, glasses, and silverware nearby so when clean, they can be easily put away.

Storage

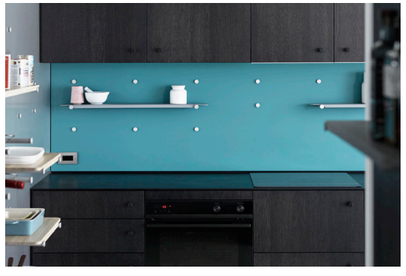
Meanwhile, this space in the kitchen to store pantry items, pots and pans, as well as refrigerated and frozen food. This area should be close to the prep and cook space for ease of movement. Typical store areas are tall pantries, however you can also use base storage drawers to hold dry goods and small appliances.

Prep

In this work area, food is prepped to be cooked allowing for easy flow and transition between clean and cook areas. This is a perfect area to store mixing bowls, trays, baking and cooking utensils, measuring cups, etc as the countertop surface above can be used as a workspace. Since this is where most of the work in the kitchen takes place, it is often the most used and hardest working area in a kitchen.

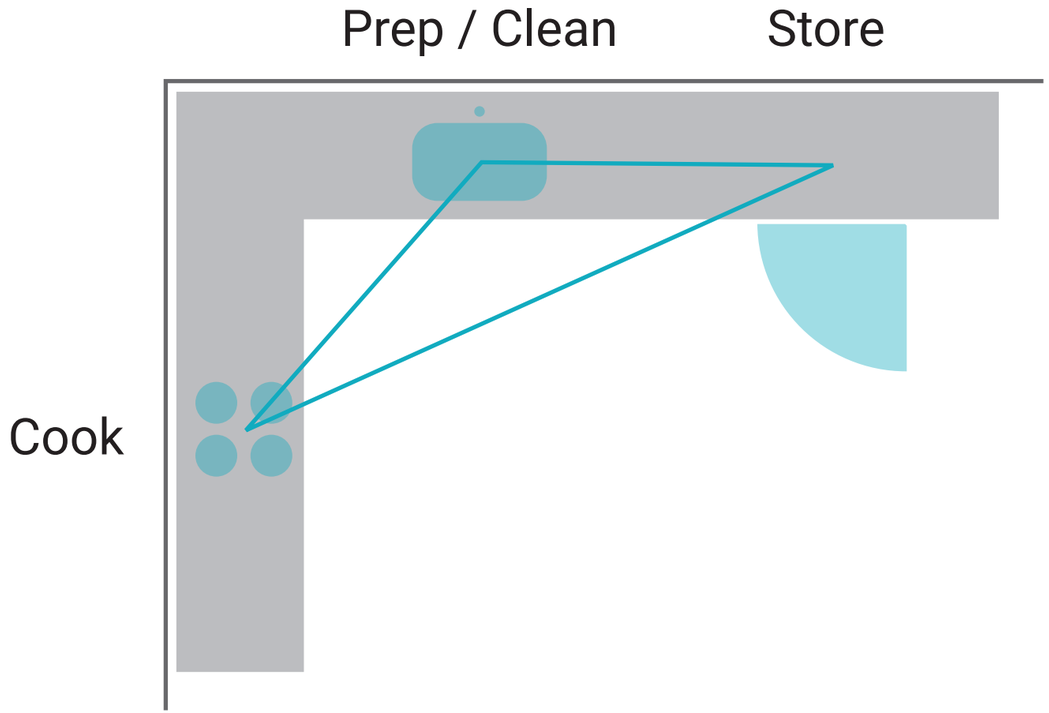
Cook

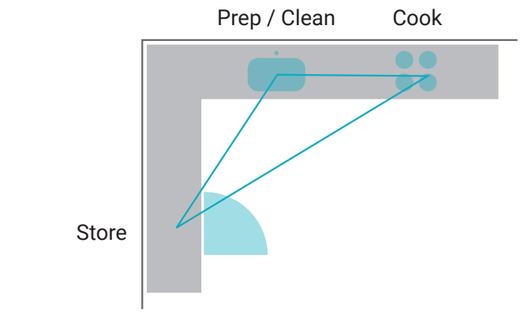
This area is reserved for cooking the food that has been previously prepped. This will typically include a heat and ventilation source, whether from a range or a cooktop. For a streamlined cooking experience, the layout should include easy access to spices, herbs, and seasonings, along with sauce pans, frying pans, and additional cooking surfaces.

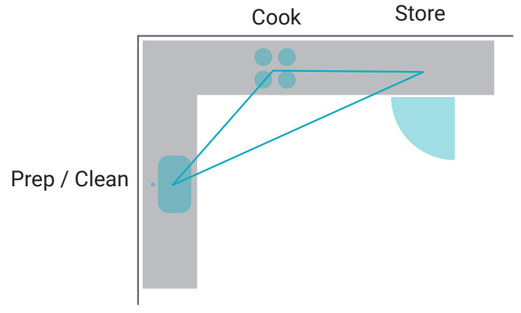


Work Triangle

Most efficient kitchens utilize a principle called “the triangle.” This term refers to the space and walking distance between three critical areas of the kitchen: prep(sink), cook (range), and store (refrigerator). Each area can be separated but when combined form all the operations and functions needed to have a successful meal-making process and thus kitchen design.







WORK TRIANGLE TIPS

The triangle, to be most efficient, should be no more than 20 ft in its length. This allows for quick travel between the three areas to prepare and serve meals.

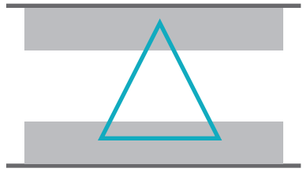
Idealy the distance between each work area in the kitchen should be more than 3 ft to provide enough working room and to keep the space from feeling cramped.

Layout types

At right are the classic layouts for an efficient kitchen. All kitchen layouts come with their own pros and cons. You will want to think through which one will provide you with the most efficient work zone layout for your specific situation.

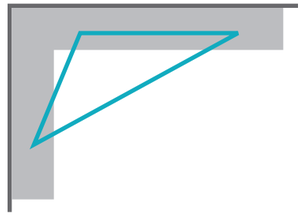
IN LINE

The in-line kitchen takes the function of a typical workflow and stretches it into one line along a wall. These kitchens work best when space is minimal and narrow. Typically, these layouts require a minimum of 10’ of wall space and are intended to be used by 1- 2 people. Since the countertop space in this kitchen layout is at a premium, it is best to make sure that storage and work areas are well thought through to keep counters as clear as possible.



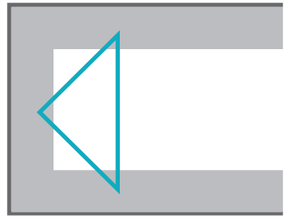
GALLEY

This layout consists of two lines of kitchen units facing each other in a narrow space with a corridor down the middle to provide access. This layout can provide a very efficient use of space as the workflow triangle is minimized. To make sure the space can accommodate two people working, it is best to have at least 48” between the lines of facing units. Because this is such an efficient layout, you will typically see galley layouts in professional chefs’ homes if space is tight.



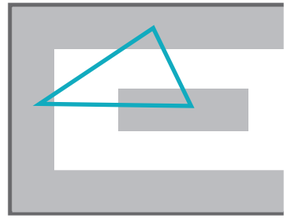
L - SHAPE

The L- shaped kitchen is a versatile layout that allows the standard triangle workflow to be kept reasonably compact. Prep, cook, and cleaning areas of the kitchen can be kept separate while providing adequate space in between for work areas. Typically, the “dead” spaces in the corners of these kitchens are filled with corner units to take advantage of additional storage. These kitchen layouts work well to provide an open space to add an island or table for serving.



U-SHAPE

These kitchens provide a similar amount of versatility as an L-shaped kitchen but allow for considerably more storage space. Dead space in the corners of the layout can be taken up by corner units to provide additional storage. Because there can be a fair amount of space in this layout, it is best to consider the layout of the workflow triangle and at best restrict it to the bottom of the “U.”



ISLAND

Reserved for kitchens with the most amount of available space, the island layout can add the greatest amount of versatility and storage in a kitchen layout. Typical islands are added to L-shaped or U-shaped kitchens to provide additional work/store space, but islands can be utilized on their own if desired. Islands also provide the kitchen with a dedicated space for entertaining or serving while also adding storage and functionality. When adding an island to a design, make sure workflow isn’t impeded by layout of elements on several sides of an island. Typically, it is best to keep function to one side of the island with storage or seating space to another.

Interior System Details

The Space Theory System uses high-quality hardware in standard finishes for all of our units. At right we outline these details.

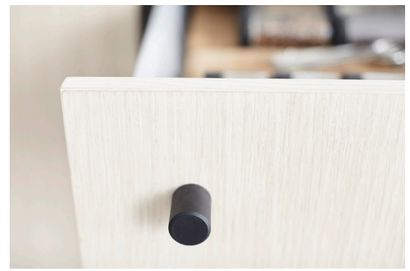
The interior of standard kitchen tall and base units are made with light gray technical liner. Wood veneer is used for wall units and floating shelves. Interior shelves are slate laminate.

Internal drawer fronts are slate laminate on europly core.

Drawer slides and rails are light gray powdercoated steel which is more durable, functional, and operate more smoothly than wood drawers. Cross rails in drawers provide storage for pan lids or to divide storage space.

Pulls are sent pre-mounted for ease of installation. During the design process you will be able to decide between multiple standard locations based on your need.

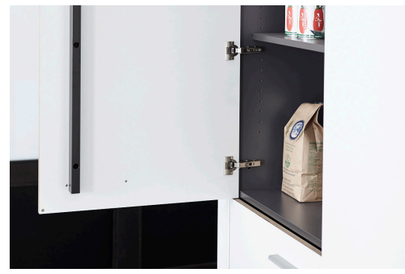
Laminate is mounted to a birch europly core and sealed.



Veneer fronts are edge banded with veneer edging and sanded to create a soft touch.

Wall units and floating shelves offer optional lighting built into the unit with an interior valance to provide even light across the run.

Sink units with a flip down front offer an aluminum interior ledge to house sponges, brushes and other cleaning supplies. The bottom drawer is also notched to clear plumbing.



Doors over 36” in height receive an interior door stiffener to prevent the door from warping.

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 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.

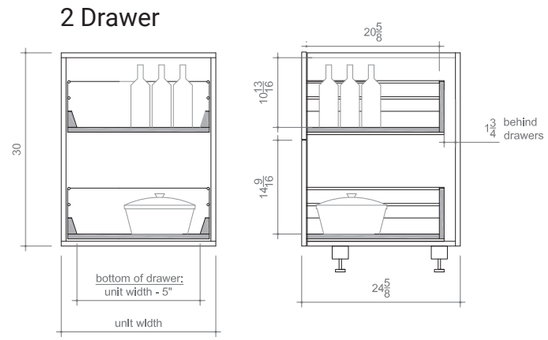
Top drawers typically are great to store cutlery, utensils, spices, and tools.

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

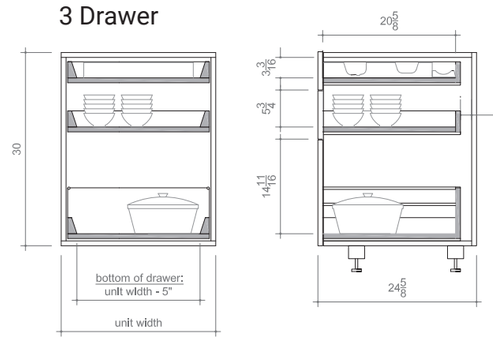
The bottom drawer in both 2 and 3 drawer units are great to store food items, small appliances, and pots/ pans. And yes, it will hold a KitchenAid mixer.

Drawer Details
Interior Capacity

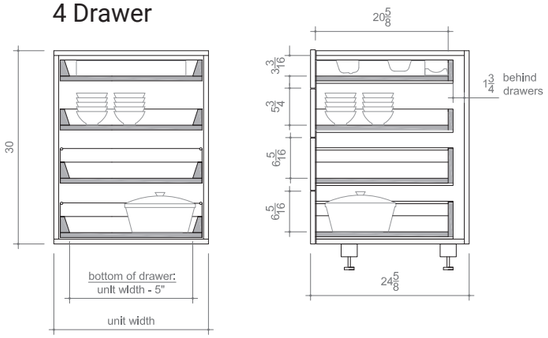
2 Drawer



3 Drawer



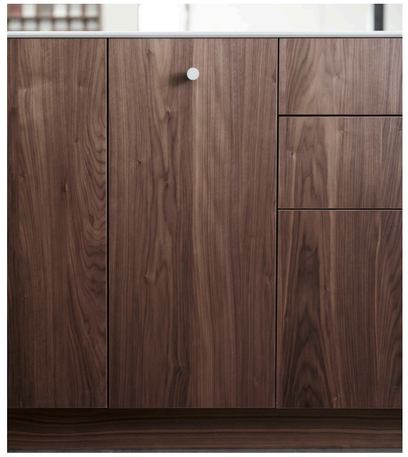
4 Drawer



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.

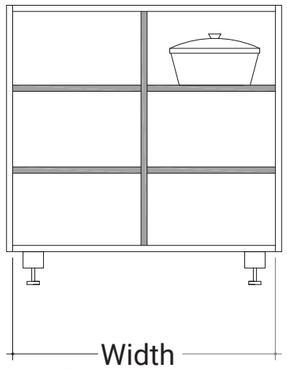
Leaf Door Storage
Design Considerations



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.

Drawer Details
General Specifications

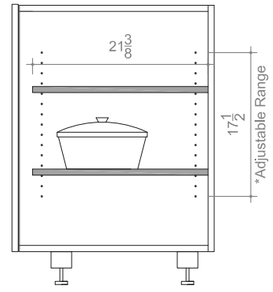
Front View - Interior
Showing location of shelves and available storage space.



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 - 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.

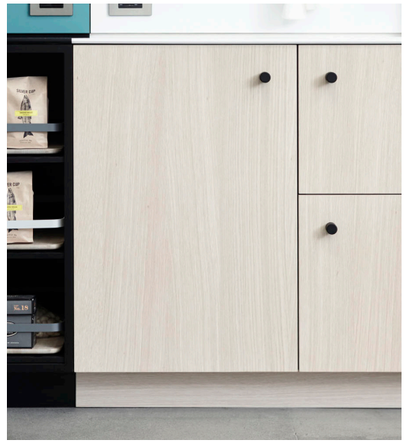
Height
Shelves are adjustable every 1 1/4” within the adjustability range (this varies per unit height and type).

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

Base - Specialty Units

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

Trash Units
Design Considerations



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

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

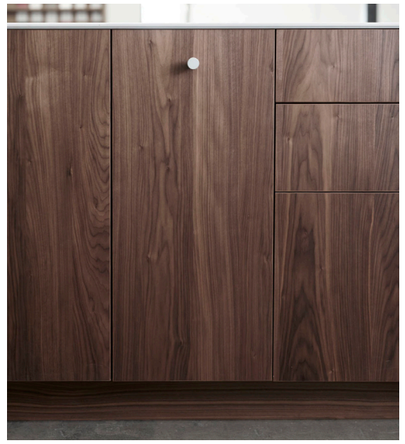
Single trash units (18” wide) include (1) 40-liter trash bin. This is well suited if you are short on space but still want a dedicated trash unit.

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.

Tray Storage
Design Considerations

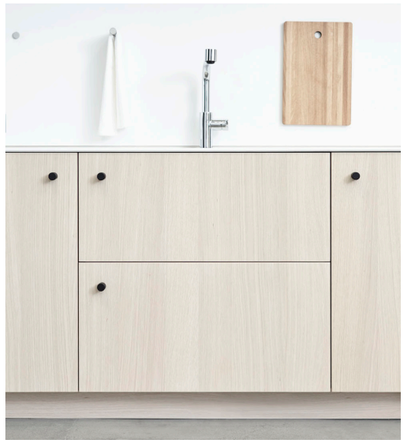


Our tray storage unit is a wonderful solution to hold your baking trays, pans and serving dishes. It comes in two widths and is ideally placed in tight fit areas adjacent to or near ovens / ranges.

Base - Appliances and Fixtures

Appliances are an integral part to the work triangle. At right we outline some of the design considerations when planning your kitchen.

Sink Units
Design Considerations



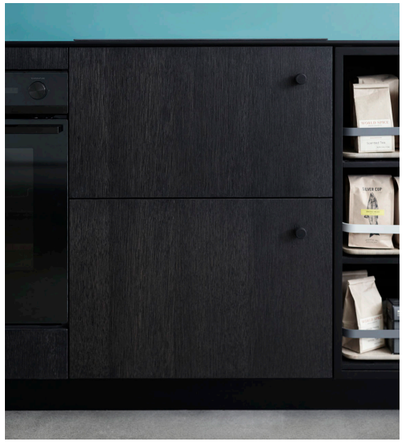
Sink units are designed to make cleaning up easier. Our flip down unit allows for easy access to sponge and brush storage with drawer storage below for your cleaning products, compost, and dishwasher detergent.

Each drawer comes with a cutout back to allow for installation of plumbing including disposals.

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.

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.

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. This consideration also prevents any air that is vented from the front of wall ovens to be directed at you while working at the cooktop.

Tall - Storage

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.

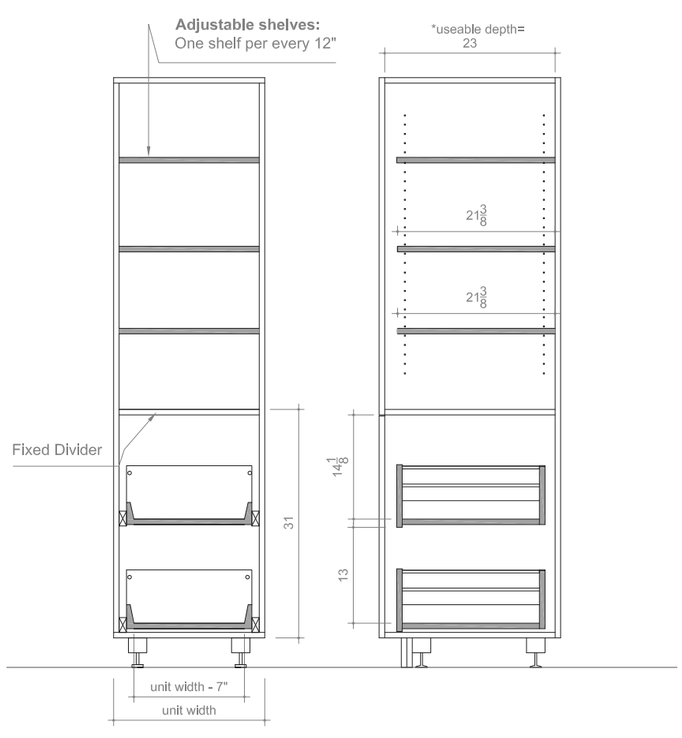
Tall Storage
Design Considerations

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
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

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.

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 oven.

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

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

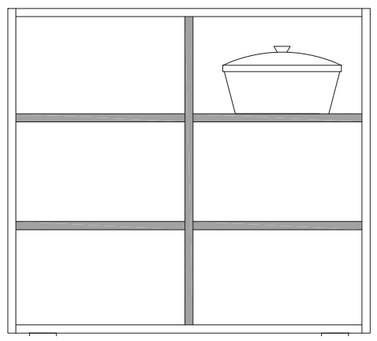
Leaf door wall units come in the widest range of sizes for wall storage. They maximize your space while keeping things simple and clean.

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

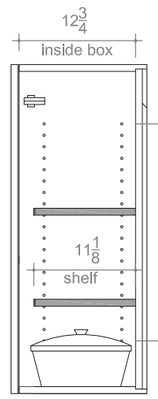
All leaf door wall units come with adjustable shelves. The rule of thumb is that you will receive one shelf per every 12” of overall height.

Wall Unit
General Specifications

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



Side View - Section



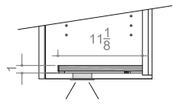
Width
is 1 1/2” narrower than the unit’s overall width.

All units over 32” wide get a center divider for the shelves’ structural rigidity.

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.

For all wall units:
Undercabinet Lighting

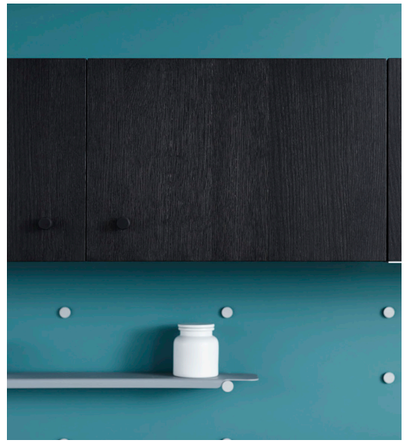


Units with undercabinet lights are outfitted with bottom valance surface to hide lighting.

Wall Storage

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.

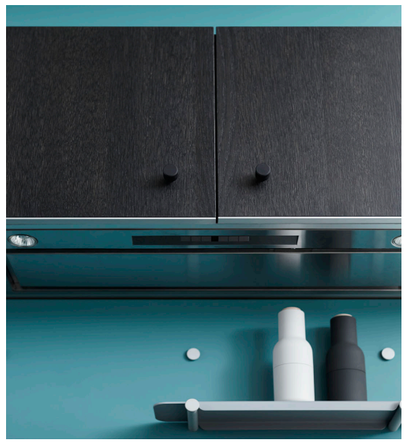
Flip-Up
Design Considerations



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

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

Hood Unit
Design Considerations



Space Theory offers wall units that are able to conceal hoods as well. These are offered as leaf doors or flip-ups to match the adjacent 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.

The addition of lighting to these units can add a sense of drama to your space.

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.

Undercabinet Lighting

Space Theory offers two undercabinet lighting options, LED puck lighting and linear LED lighting. Both integrated options allow the worksurface below to be well lit while keeping wiring hidden inside the unit.

LED Puck
Specifications

The LED puck lights feature an exposed anodized aluminum trim ring with a diffused LED light. Pucks are spaced equally along the run of wall units to provide a nice even warm light across the worksurface below. Pucks are dimmable and have a color tempurature of 2700K.

Pricing: $215 per puck light

Includes: Internal valence, transformers and wiring.

Linear LED
Specifications

The linear LED lights feature a dot-less continuous strip of LEDs that offer zero pixelation and are integrated into the bottom of the wall unit. Lights are installed per unit, so when combined together across a run, allow for a fully illuminated worksurface below. Linear strips have a color tempurature of 3000k and are dimmable.

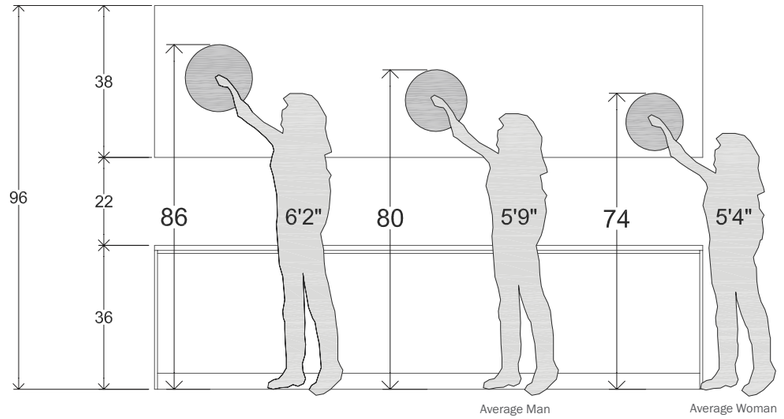
Pricing: $500 for units 42” and under.
$750 for units 42”+ to 95” in length

Includes: Internal valence, transformers and wiring.

Wall Storage - Reach Heights

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

Reach Height
Comfortable Reach Zones



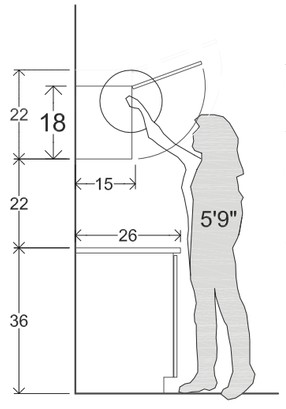
Flip / Leaf Door
Reach Considerations

Flip up doors:

Flip up doors open upwards over head and can be left open while using the kitchen for full accessibility.

Due to their opening action, height must be carefully considered. A flip up mounted too low could hit user's heads. Mounted too high and it becomes out of reach.

Flip up cabinets greater than 18" tall are not recommended in standard cases due to their swing path's conflict with head clearance as well as most users' comfortable reach.

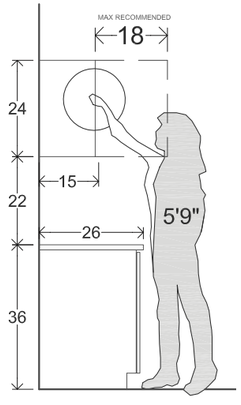


Leaf doors:

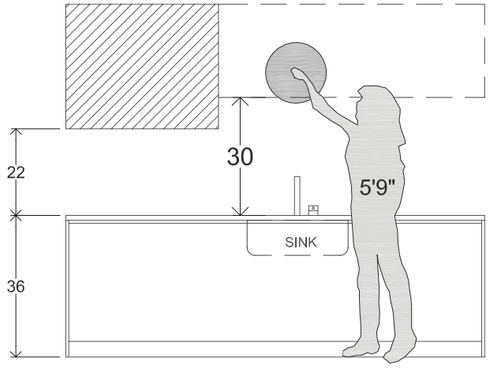
Leaf doors swing outwards from the side like the front door of a home. This allows them to be easy to reach, be any size, and be placed almost anywhere.

Their opening action however puts an open door in the way of the workspace, so doors must be closed when working.

Leaf doors greater than 18" wide are not recommended in standard cases due to their swing path.



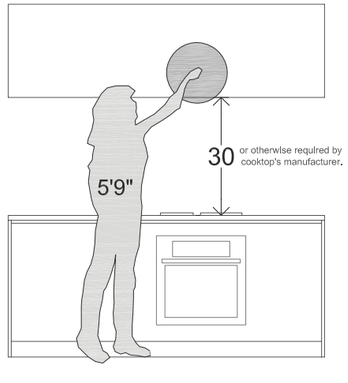
Units Above Fixtures
Design Considerations



Sink zone

Closed wall cabinets in this area are not recommended due to their interference with the workspace.

If required, closed units will usually be placed a minimum of 30" above the countertop. Protruding handles should not be used.



Cooktop zone

Wall units above cooktops must maintain the clearance required by manufacturers.

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

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.

Pantry / Storage
Design Considerations

Opencase also functions as both a storage solution and serving area. Whether its storing pantry items or serving as a location for your bar, tall opencase panels create flexible open storage.

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 including Onyx Paperstone. These materials make perfect worksurface solutions. 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 undermount sinks that are maximized to fit your sink unit and feature a center drain. All you have to do is choose the sink depth 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.

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 though when designing your space.

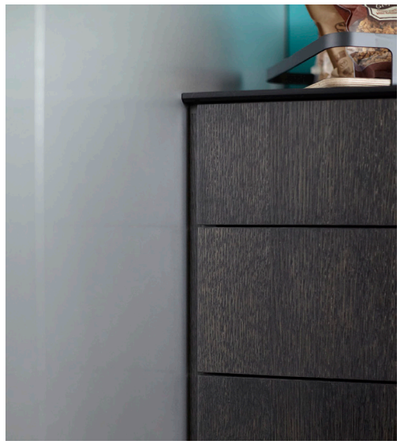
Kick
Design Considerations

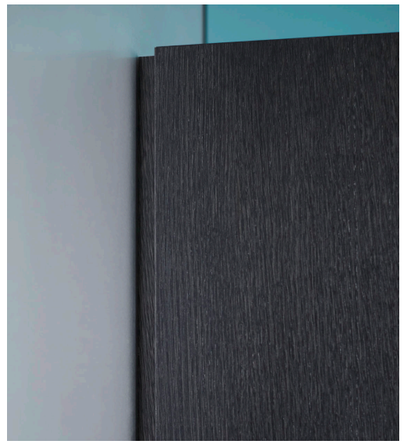
Our kick is designed to be set-back behind the face of the fronts. This allows your foot a place to rest while working at the counter. The kick material attaches with clips that lock into our leveler feet making it easy to install.

Kicks can be either laminate, veneer or black paperstone and range in height from 3 3/4” - 4 3/4”.

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.

Scribe
Design Considerations





Scribes are used as the flex point to the system. They allow you to get as tight of a fit as you prefer.

If the wall adjacent protrudes past the fronts more than 2”, recommended scribe distance is roughly 3/4 -1.” If the wall is protruding less than 2” you can go tighter, it will just depend on the tolerance with the wall.

If a hinged door is next to the wall, it is recommended to go with a flush corner scribe at a distance so that the door and pull does not interfere with wall when open to 90 degrees 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.

Details

Opencase storage fittings are designed to fit on our Opencase panels and grid. Shelves come in two widths - long (35.5”) and short (20.5”), and two depths 5” and 12.” Long shelves will fit onto panels 36”+ wide whereas short shelves fit on panels 21”+

Our 12” deep shelves are ideal for storing plates, bowls, glassware in tall pantry situations. 5” deep shelves work great in backsplash panel locations and can store spices, oils, glassware etc...

ALUMINUM SHELVES

From storing salt and pepper to dishes and cookbooks, these shelves provide a wide variety of flexibility and options.

available finishes:
white (shown)
light gray
dark gray
black

5” short shelf

5” long shelf

12” short shelf

12” long shelf

SOLID WOOD SHELVES

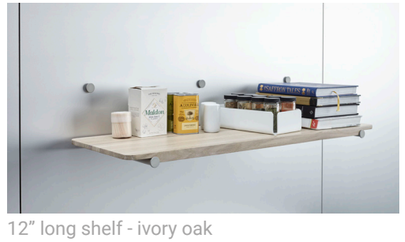
These shelves are great for storing everything from spice to dishes to all of your pantry items. They also act as a great serving tray when guests comes over.

available finishes:
ivory oak(shown)
muted oak
gray oak
black oak
natural walnut

5” short shelf - ivory oak

5” long shelf - ivory oak

12” short shelf - ivory oak



12” long shelf - ivory oak

WINE RACK

This rack allows you to hold up to 8 bottles of wine so you are ready whenever for your next party or a night in.

available finishes:
stainless steel

wine rack - stainless steel

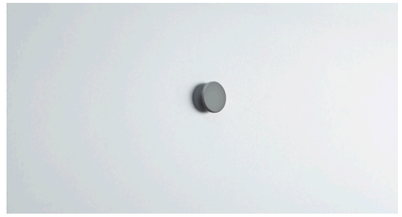
Details

Opencase hardware and storage trays serve dual functions and can be used in multiple ways. This only adds to the flexibility that the grid system can provide.

HARDWARE

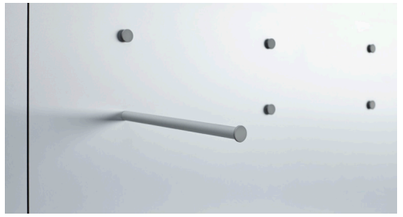
While supplying the structural backbone of Opencase, these fittings can be used on their own to provide additional storage flexibility. Cutting boards, dish towels, coats, even sports equipment can be hung on these fittings.

available finishes:
clear anodized aluminum (shown)
black anodized aluminum



deco cap

5″ rod



12″ rod

TRAY.STORAGE

The most flexible storage in the system. Use in an open unit, on the wall, or serving on the worksurface - this tray can store everything in one place.

available finishes - sides:
white
light gray
dark gray (shown)
black

available finishes - base:
natural walnut
ivory oak (shown)
muted oak
grey oak
black oak

storage tray
20.5″ w x 12.5″ d x 2.5″ h

Details

Drawer fittings are designed based on a grid structure to offer the flexibility you need in a drawer. Fittings that are 20 in length will fit front to back in standard full drawer depths as that is the fixed depth, 10 halfway in drawers, and 5 quarter in drawers.

STORAGE

Great for dividing up drawers and storing cutlery, utensils, spices, measuring cups and spoons these fittings help to create order in your drawers. Designed to work in a grid with our additional drawer fittings, these can move around the drawer in multiple configurations.

available finishes:
stainless steel

insert bin 5 - stainless
5 x 5

insert bin 10 - stainless
5 x 10

insert bin 20 - stainless
5 x 20

WOOD STORAGE

Available in two finishes, these compliment the drawer storage bins to add functionality to your drawers.

available finishes
oiled walnut
oiled oak (shown)

4 knife knifeblock
5 x 15

cutting board
10 x 15

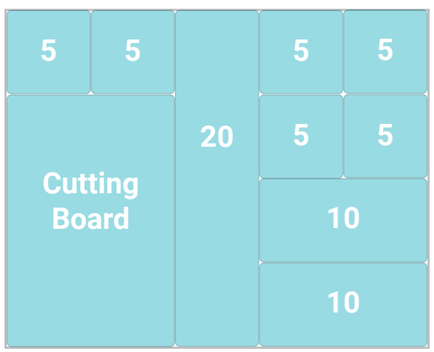
spice rack
10 x 10

LAYOUT EXAMPLES

Examples of grid at right. Interior width of drawers is 5” less than unit width.

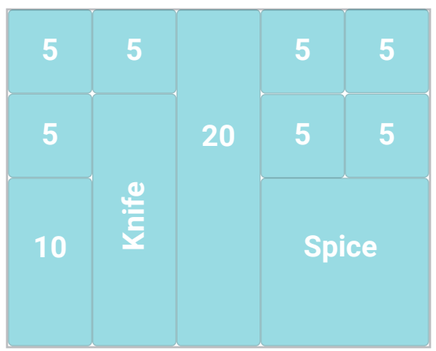
Example: 30”w unit = 25” interior width

Full depth units have a fixed interior drawer depth of 20



Drawer Depth 20 Fixed

Interior Drawer Width 25



Drawer Depth 20 Fixed

Interior Drawer Width 25

VENEER.NATURAL
Tier 1

fronts
end panels
wall panels
backsplashes
finished boxes


muted oak


natural walnut

VENEER.STAINED
Tier 2

fronts
end panels
wall panels
backsplashes
finished boxes

additional cost applies


ivory oak


grey oak

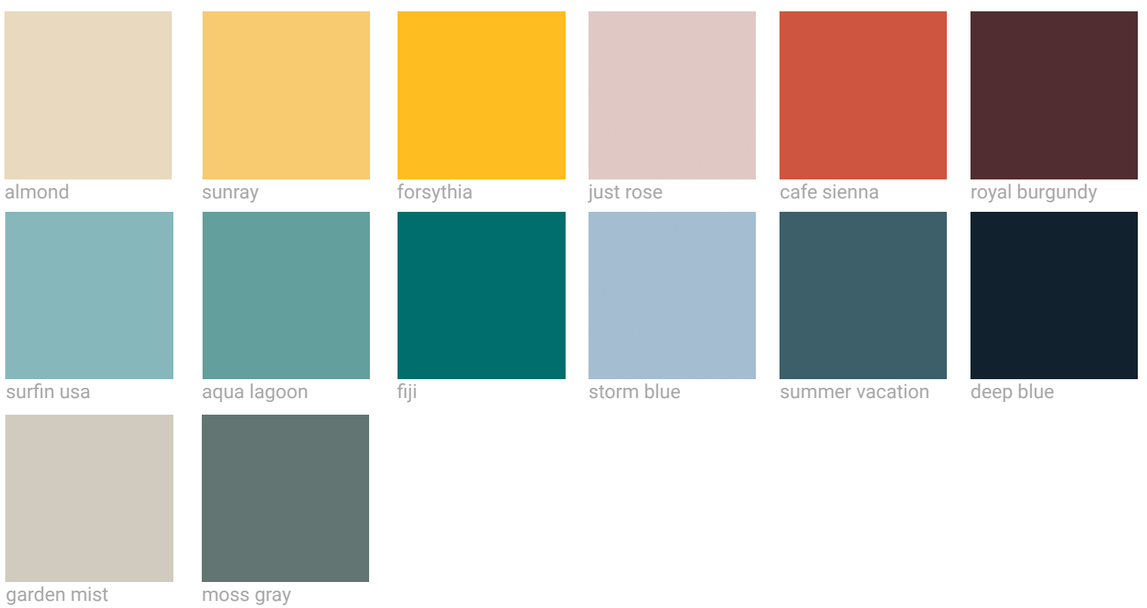

black oak

LAMINATE.NEUTRALS
Tier 1

fronts
wall panels

LAMINATE.COLORS
Tier 1

fronts
wall panels



LAMINATE.SOFT TOUCH
Tier 2

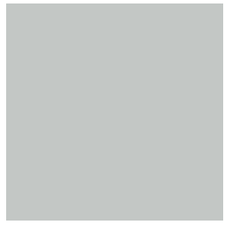
fronts
wall panels

soft touch laminate is fingerprint resistant with a velvet feel

POWDERCOAT

end panels
opencase shelves
storage bin

white powdercoat

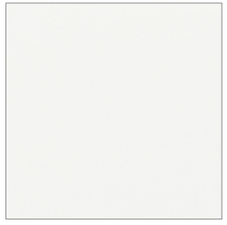

light gray powdercoat

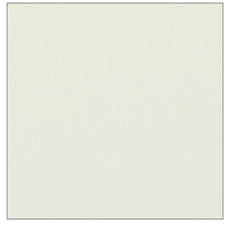

dark gray powdercoat

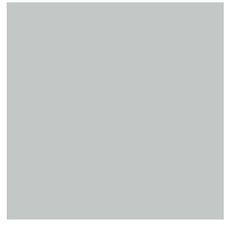

black powdercoat

SOLID SURFACE

work surfaces
end panels
backsplashes


white


ivory


cloud


paperstone onyx

ANODIZED ALUMINUM

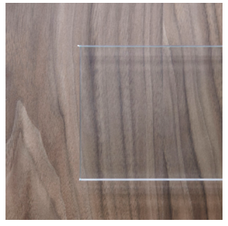
pulls
opencase rods
backsplash (clear only)


clear anodized


black anodized

GLASS

sliding glass unit only


clear


diffused


white

PULLS

clear anodized

radius staple

radius flat tab

knurled knob

notched knob

curved knob

PULLS

black anodized

radius staple

radius flat tab

knurled knob

notched knob

curved knob

How to Order

Its easy as 1 - 2 - 3. We will help guide you through the process at each step of the way. At right we have outlined the overview so you know what to expect.

Proposal
1 week

One of our team members will help you to develop a reasonable budget and initial proposal based your layout.

Once you have something that works for you, the next step is to sign a contract and make the initial deposit on the total order.

Layout
2-3 weeks

The next step is a meeting with a design engineer who will confirm the layout , materials, and final appliance decisions.

During this step we will also provide suggestions for appliances, layout, and material combinations that will help maximize the use and aesthetic of your space.

Once you complete this step, you are ready for production. A detailed invoice and drawing set will be provided to you for sign-off.

Production
12 weeks

Our final step in the ordering process is production. All of our product is made to order in our production facility based in the Seattle area.

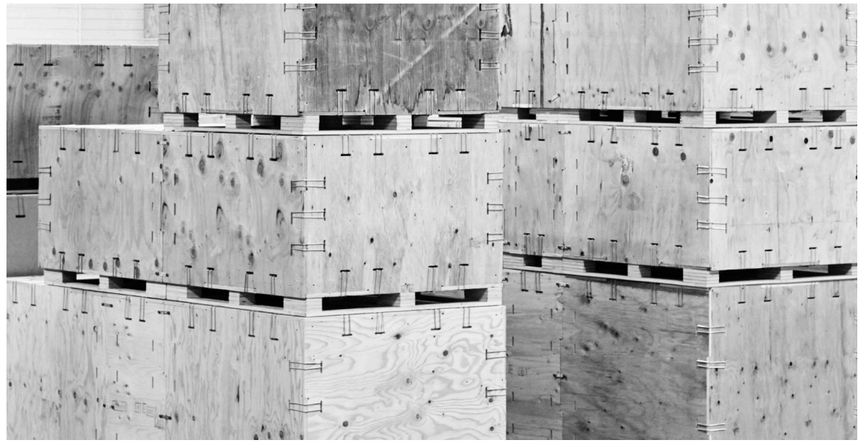
Final payment is due 5 weeks from the production start date.

Once production is complete one of our logistics team members will reach out to schedule shipping and delivery.

Delivery and Installation

At right we outline the last three steps for your project: shipping, delivery and installation.

Shipping
2 weeks



We use the same logistics system as our sister company Henrybuilt, including the delivery partners that work with our returnable crate system. This ensures your product arrives safely to your home.

Our logistics team will make sure your product leaves the production facility to arrive safely on-site.

Delivery
1 day

Our logistics team will contact you to schedule your particular delivery date so that the product will arrive on-site when you need it.

Once delivered it will be uncrated and carried piece by piece into your home and staged by one of our delivery partners. The crate parts will be returned to us and reused for future projects.

Space Theory will provide a delivery checklist for your use to make sure every piece arrives safely.

Installation
2 weeks (dependent on size of job)

Just as with delivery, we are leveraging the 20 years of experience of our sister company, Henrybuilt, by partnering in an initiative we call the ‘Self Installing Product.’ Space Theory components don’t literally install themselves - yet - but our goal is to get as close to that as possible.

Components ship fully assembled. We provide straightforward installation drawings to clarify layout. Any information required to install a specific product is on the product itself. We provide pre-drilled holes with connectors, indexing jigs, a comprehensive guide and online and telephone support if you need it.