## SPACE.THEORY How to Layout A Space

First draw the outline of the walls where your kitchen will go. You can easily represent them as single lines joined together. Don't worry about drawing to scale we just need to make sure that all items that will surround our product are represented including windows and doors.

Step 2: Zones Now comes the fun part. Add zones to represent the main functions in your kitchen. Don't worry if they are not perfect. These will represent base and tall units including appliances as well. Add labels: store, prep, cook and clean to help orient you to the specific areas.

Step 3: Products Next break up your zones into sections to define where you would like specific products. Keep labels simple and measurements general. We will help work out the fine tuned details during our review stage. Also, add notes where you want wall units, backsplash, and wall panels.

Step 4: Measure Use the measuring guide on the next page to add overall measurements to the outlined areas. DOOR

## **Diagram Your Space**

Here we have outlined how to simply lay out your space for pricing purposes. We will help you refine as we go along, but to help get an accurate quote, we will need to have a diagram of your space.

To start, think of how the project will look from above. This is called the plan view. You will want to start to draw everything in this view as it is easy to get a good sense of the overall space and available options. Lets go!





130"



2

Measure each wall from corner to corner where the product will be located. To make sure the dimension is accurate, measure at least two places on the wall. If you are using wall trim that the product butts up to, make sure to record its dimension as well.

Step 2: Windows / Doors / Obstructions Measure the locations and sizes of the windows and doors that will interact with our product (butt up against, need to be centered on. etc...) To get an accurate representation, measure to the edge of any trim around them and include the trim width.

## Measuring Your Space

To get started on your drawings, we need rough dimensions of your space where our product is going to be located.

At right we outline how to simply measure the dimensions we will need. These can be within 1" accuracy at this time as we will help refine during the review stage. Make sure to measure twice and record once for accurate dimensions. 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.

Step 4: Ceiling Height Measure the ceiling height from finished floor to ceiling. Take measurements in at least two places to confirm correct height. If there is a discrepancy, record the shortest of the two.





**PLAN.MEASURE** 





## Things to keep in mind...

We have put together a short list of dimensions and notes to keep in mind when laying out your space. These will help you to make sure your space will be optimized and functional.

Key:

**1.** Countertop heights range from 35" to 36" and are dependent on kick height and countertop thickness.

**4**. Seating depth should be between 8" - 12" to provide comfortable knee space for someone with a chair.

**7.** If faucet is placed centered or in front of a window, be sure to prevent interference with window opening action if applicable.

2. Wall units should be 22" minimum away from the countertop to be able to see the worksuface comfortably. If there is a hood, follow the manufacturers recommendations (typically 28 - 30")

**5.** In corner conditions it is recommended to hold product 2" away from perpendicular runs to prevent door and drawer interference issues.

**8.** Walkways where there are two working zones should be 42" minimum. Ideal dimension at this location is 48" or greater to allow for two people to work comfortably.

**3.** Walkways should be 36" or greater where there is one working zone and a pathway behind. This is to accommodate one person and allow someone to walk behind.

**6.** All units including wall, tall and base units, should be held off minimum of 1 1/4" to prevent door interference. Consult appliance specifications if appliance is directly adjacent to a perpendicular wall.

**9.** Typical height of tall elevations is 84 - 84 3/4" if an integrated refrigerator is used. If the refrigerator is non-integrated, lower heights can be achieved.