

Getting Started With A Layout

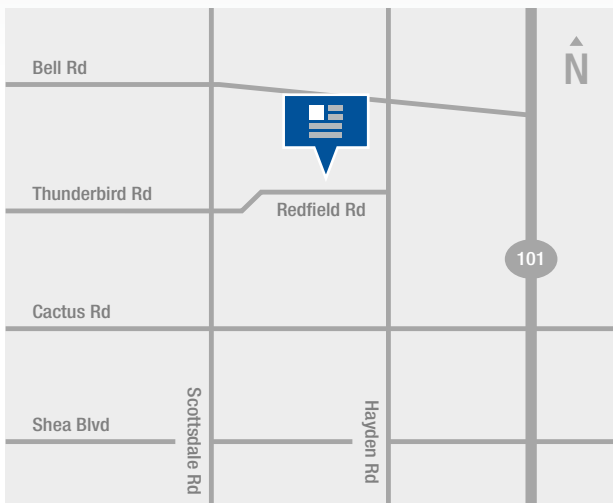
Remember that accurate measurement is the key to a successful kitchen design. Using the supplied grid, sketch a top view of the kitchen. Start with the overall dimensions of the space and then mark and dimension all the openings (doors, windows, etc.). Always measure from the outside edge of any opening trim. Note the ceiling height and any bulkheads or dropped areas. Draw in the appliances and note their size as well as locating electrical, plumbing and gas outlets.

Keep in Mind Three Major Work Areas

- 1 Food storage and refrigeration
- 2 Food preparation and cooking
- 3 Clean-up

These three areas should be arranged to form a ‘work triangle’, with 4 to 9 feet of travel space between them. Design your own kitchen or bring your measurements in and let a Cabinet Solutions USA kitchen specialist assist you with layout options, generated on our kitchen design software.

Visit Our Showroom



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