



Kitchenshack Planning Guide

Planning your perfect kitchen

A well-planned kitchen will give you a fantastic space for years to come that suits your lifestyle perfectly. To help you in the planning and decision process the following information explains everything you will need to create the kitchen of your dreams.

Measuring your kitchen

- Measure the width and heights of each wall (even the ones you don't think will have kitchen units against them)
- Take accurate measurements of the widths at 3 different points; floor level, work surface level and wall unit height, working with the smallest measurement.
- Measure ceiling heights, the window positions and sizes, the door positioning and which way they open
- When measuring the heights of windows make sure you measure the distance of the window from the floor level as this will let you know if base units can run underneath the sill
- Note positions of any obvious obstructions such as gas/electric meters, boilers, radiators, stopcock, pipes etc.
- Indicate what the walls are made from, brick, plasterboard for reference
- Allow for space in your kitchen plan to accommodate finishing touches such as cornices, pelmets and decorative end panels.
- Don't forget to take into account extra appliances such as dishwashers, washing machines, microwaves or eating areas e.g. breakfast bars, table and chairs etc to make your kitchen a workable and liveable space.

Key Areas

At the core of all kitchens there are three key areas or zones: a food storage zone, a preparation/cleaning zone and a cooking zone.

Food Storage Area

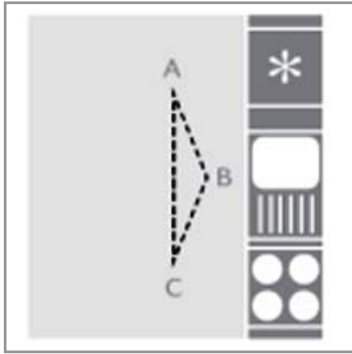
Food storage is increasingly centered around the fridge. It is useful to store cans and dry foods in cupboards nearby to keep all foodstuffs together. If at all possible, avoid positioning your fridge too close to your cooker, as this will reduce its efficiency.

Preparation and Cleaning Area

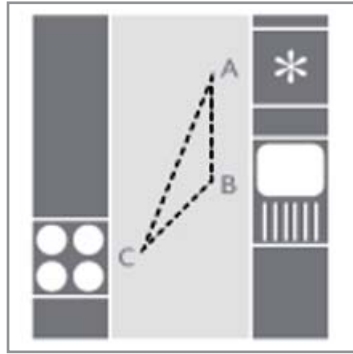
According to research 75% of time spent working in the kitchen is at the sink, which is at the heart of this zone. It is also a good place for a dishwasher and/or washing machine - ideally under the draining board.

Cooking Area

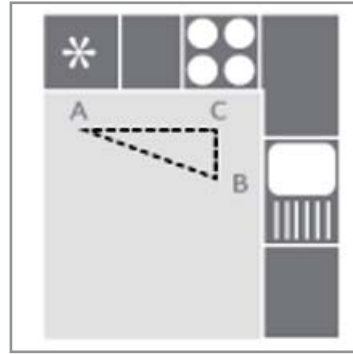
With microwaves being a common feature in many kitchens, plus a trend in having a separate oven and hob, there are now often two or more cooking centers. Ovens can stand alone, fit in line with units or, if separated from the hob, go under a worktop. However they must have workspace around them.



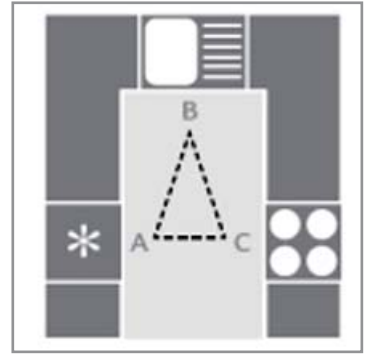
Single Gallery



Double Gallery



L Shape



U Shape

Don't forget your corners

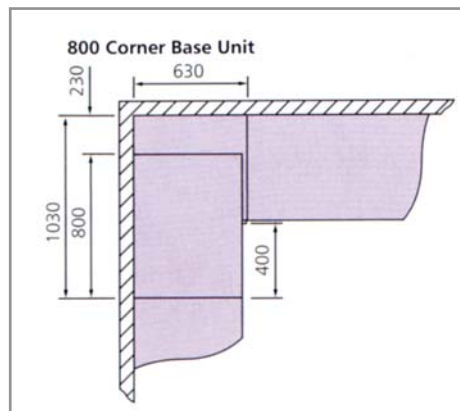
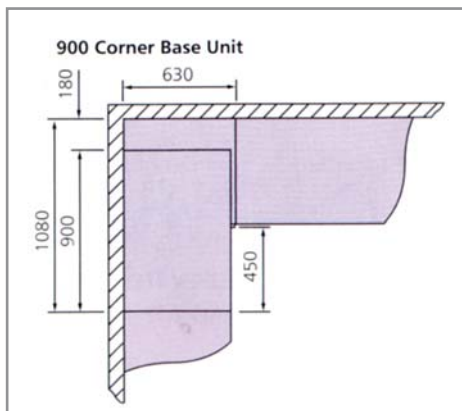
Here are a few clever ways to make the most of your corners which can so often be tricky:

Base unit situations:

The 1000mm corner base unit requires a gap of 130mm to be left between the unit and the wall. This is to ensure that the 500mm door has adequate space to operate when there is an adjacent unit on the opposite wall. The standard planning size for a full corner is 1130x1130mm assuming you return with a 500mm base as shown.

Wall unit situations

Using the 600mm corner wall unit negotiates corner situations for walls. As with the base unit this also needs to be kept away from the wall to operate properly. In this instance the gap is 30mm. This creates a planning size of 630x630mm when linked to an adjacent 300mm wall unit as shown.



You should also highlight the following information.

- Existing cooker position.
- Existing sink, washer, dishwasher position.
- Any downpipe/brickwork columns which may obstruct the base, wall cabinet runs.

14	
13	
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3	
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1	

PLINTH
=200 mm
100 mm



Client : _____
 Address : _____
 Phone No : _____ Mobile: _____
 Email : _____
 Fax : _____

Sheraton Omega Door Style : _____
 Cabinet Colour : _____ Accessory Colour : _____
 Handle Style : _____ Worktop : _____
 Sinks : _____ Taps : _____

Cornice Lighting
 Plinth Worktop Acc
 Panelnet Functional Acc
 Backboards Drawer Acc
 Dampers Glazed Doors