

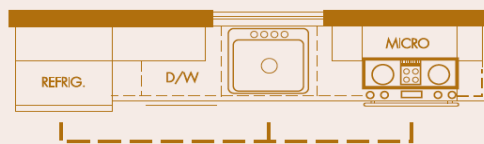
### HOW TO MEASURE FOR CABINETS STEP-BY-STEP

- 1 To begin, draw an outline of the room on a graph sheet using 3" Squares
- 2 Measure and note the ceiling height and any existing soffits
- 3 Measure and note all wall lengths
- 4 Check corner "square-ness" at the floor, base and wall cabinet levels to determine if you will have any issues during installation. To check for corner square-ness:
  - First, mark a point 3 feet out from the corner of one wall
  - Then, mark a point 4 feet out from the corner of the adjacent wall
  - Finally, measure the distance between the two marked points - if the distance is 5 feet, the corner is square (If your walls are not square, don't worry, a good installer will be able to work around any issues by using shims between the cabinets and the wall)
- 5 Measure and note the location of obstacles along each wall, recording their height, width and depth from outside edge to outside edge (Include doors, windows and pipe chases)
- 6 Identify and note existing plumbing, electrical and lighting center lines on all walls including:
  - Plumbing
  - Range hook-up
  - Appliance Sizes
  - Light switches
  - Electrical outlets
  - Lighting fixtures
  - Phone jacks
  - Heating/air vents (including locations in the floor)
  - Trim around Doors
  - Windows and trim
- 7 Record the height from finished floor for items like windows, outlets, and vents
- 8 Record measurements of any freestanding furniture pieces or appliances that may stay in the room

### The Layout for Appliances

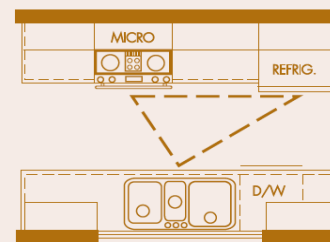
## THE WORK TRIANGLE

No, the work triangle isn't some mysterious corner of your kitchen where things disappear and are never seen again. It's the area where you spend most of your time preparing meals. Your sink, range and refrigerator usually represent the three points of the triangle. The sum of these three sides should be no more than 26 feet. If the total is less, your appliances are too close. If the sum is more, they're too far away. So before you finalize your room redesign, make sure it gives you the right amount of room.



#### One wall or single wall

A one-wall or single-wall kitchen has all its work centers along one wall. This is the least efficient plan, but a necessity in smaller homes and apartments where space is limited.



#### Corridor or galley

Similar to the one-wall plan, but better suited for cooking, is the corridor or galley plan. It offers an efficient workspace for the single cook, grouping work centers on parallel walls. This plan, however, is less than ideal for households with multiple cooks. Expect lots of bumping and maneuvering in a galley kitchen.