





# DESIGNING AND PLANNING YOUR KITCHEN

It's now time to stop dreaming about that ideal Kitchen Depot kitchen - and time to design it.

And the best place to start is by downloading and printing off these planning tips and planning grid on the second page and you will be well on your way.

By following this guide, you will be able to easily express what you have in mind for your ideal kitchen and also, give us some idea of the space that you have for us to work with.

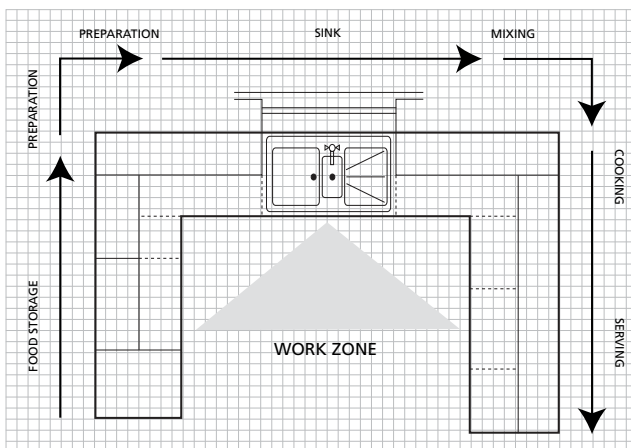
Once you have brought your initial plan to your nearest Kitchen Depot Store - one of our experienced design consultants will chat to you, find out about your lifestyle and get an idea of how your space works, so that we can create the perfect layout for you and to make sure that we work comfortably within your budget. We'll be delighted to encourage you to experiment with ranges, colours and swatches to help you create an inspired styling scheme that suits you and your space.

## FIRST STEPS

The diagram that we have shown here represents the most efficient workflow cycle for a typical practical kitchen. The "Work Triangle" is formed by putting units and appliances in such a position as to allow the user to work in a logical sequence, so it really is advisable for you to follow the "Work Triangle" concept that we have shown here.

Prepare your plan on the grid in pencil and take detailed measurements and note such details as electric, gas and water points. Mark the position of doors and windows and record the height of sills and any other items that may restrict the layout. The next stage is to position your appliances and units on your grid by following the "Work Triangle" concept.

## THE WORK TRIANGLE CONCEPT



## PLANNING TIPS

- Position your sink under a window if possible, away from the corners of the kitchen.
- Position washing machines and dishwashers as close to the sink as possible to avoid unnecessary plumbing.
- In corner situations, try and use corresponding base and wall units - that is, conventional or "L" shaped units. This will create clean lines in your kitchen.
- Avoid putting joints in the worktops -
  - A) Near a sink or hob.
  - B) Above a space intended for an appliance.
- When calculating where you require worktops to be located, you must remember to allow for mitres ( angled cuts that require additional space ), particularly on the diagonal in a corner. And don't forget that where there is a joint between two areas of worktop, for example on a corner joint, the joint will require supporting from underneath so don't plan an appliance underneath.
- To accurately calculate the correct amount of cornice (to go around the top edges of your units), concealed electric light pelmit (to go along the bottom edge of the units but above the worktops to conceal the electric lighting) and the plinths required (on which your units will sit on the floor), measure the length along the front of all units plus the returns (down the sides of end units). ALSO, add 10cms per cut where a joint between work surfaces is required - please note that every joint requires two cuts to make one mitred joint.

## YOUR APPLIANCES

List here all of the appliances that you want in your kitchen and in particular, make a note of the type of cooker that you want - for example, - slot-in, separate oven and hob, range, etc. If you are unsure, we will be happy to advise you.

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## NOW YOU'RE READY TO .....

.....bring your planning masterpiece to your nearest Kitchen Depot - go online and click on the navigation button of your nearest store or click onto the SHOWROOM LOCATOR on the top right hand corner of our webpage; you will find maps, directions, contact details and postcodes for Satellite navigation all clearly shown.

Alternatively, simply call your nearest branch now and make an appointment with one of our designers who will be delighted to meet with you and help you finalise the plans for your perfect kitchen.