

# Kitchen CONFIDENTIAL

Use this step-by-step guide to create your very own dream kitchen.

- When planning your kitchen consider these two necessary things:
1. The location of the sink, fridge and oven so that they are within easy reach of each other.
  2. The amount of storage space you will need. You may require corner units and overhead cupboards in addition to base cabinets and drawers.

## STEP 1: PLAN YOUR KITCHEN

When planning your kitchen, looking good is important, but the layout must also be practical. Mitre 10 provide kitchen planning guides with their Basix range that include a grid and stencil to help plot your designs.

First draw your kitchen's wall dimensions onto the grid, allotting for windows, doors, plumbing and power connections.

You should start by planning the areas of the kitchen where you will need plumbing.

The sink placement should be your number one priority. They are usually placed in the centre of a window and above existing plumbing points, but because sink bowls are usually around 170mm deep, they usually cannot be placed above dishwashers or drawers. Also remember to position your sink so that there will be ample preparation surfaces on both sides.

When planning the position of your dishwasher, be sure allow 637mm between cabinets to allow for the standard 597mm dishwasher size and 16mm fillers on each side to protect sides from heat and steam. Be sure to plan the dishwasher near the sink for plumbing and near a powerpoint. Next you should plan the cooking areas for your

kitchen. Do not place your cooktop and oven in corners or anywhere that will interfere with your main preparation surfaces. Cooktops should be at least 300mm from any side wall and for gas cooktops, allow at least 500mm from windows. A range hood needs to be placed directly over the cooktop and will require a power supply.

When planning the placement of your refrigerator, keep in mind that it needs ventilation. If placing the fridge in a cabinet, allow the opening to be at least 50mm wider than the fridge.

The final step to planning your kitchen, is to decide the placement of storage areas. Experiment with different cabinet and drawer combinations to maximise available space and accessibility. To avoid losing valuable work surface, don't group tall cabinets together and make sure drawers in corners don't obstruct adjacent storage openings. Fillers will also be needed to make sure cabinets and drawers are flush to the wall at perfect 90 degree angles.

