Elis m Kitchens ®

Cabinet Planning Guide

After all the thinking, dreaming and planning, the time has come to get started. The following workbook will assist you with the information you need to start the process. Complete the book as best you can. You may have questions or be unable to complete the workbook. That's fine. Download the workbook and bring it back to your Authorized Elis M Design Studio Dealer. If there's crucial information missing, your Elis M Design Studio Designer can help you through the process.

1. DEFINING YOUR STRUCTURAL PARAMETERS

Information about your existing kitchen:

- Interior walls are: ❑ drywall ❑ plaster ❑ block ❑ brick
- Exterior walls are: ❑ wood ❑ vinyl ❑ stucco ❑ brick/stone/block
- Kitchen subfloor is: ❑ wood ❑ concrete ❑ other
- Finished floor will be: ❑ ceramic tile ❑ wood ❑ laminate ❑ vinyl

- Floor to ceiling height : ___ ft. ___ in.
- Floor to soffit height : ___ ft. ___ in. Soffit depth: ___ ft. ___ in.

A soffit is the finished bulkhead between the top of the cabinets and the ceiling in some homes.

- Window dimensions: ___ x ___ ___ x ___ ___ x ___

Measure window from outside edge of trim. Consider if window treatments will be used and allow 3" on each side of window for outside mount window treatments.

- Door dimensions: ___ x ___ Hinge- ❑ L ❑ R Swing- ❑ In ❑ Out
  ___ x ___ Hinge- ❑ L ❑ R Swing- ❑ In ❑ Out

Measure from outside edge of trim to outside edge of trim. If patio doors are to have draperies or blinds that mount outside, add 3" on each side.

- Plumbing: ❑ okay as is. Needs to be: ❑ changed ❑ moved ❑ updated
- Electrical: ❑ okay as is. Needs to be: ❑ changed ❑ moved ❑ updated

2. CREATE AN INVENTORY OF YOUR APPLIANCES & FIXTURES

	Model	Size: W x H x D	Hinge Position *(L/R, facing appliance)*
· Range			
· Refrigerator			
· Sink			
· Dishwasher			
· Exhaust hood			
· Microwave			
· Cooktop			
· Wall oven			
· Second sink			
· Compactor			
· Other			

3. TIPS FOR DRAWING YOUR FLOOR PLAN

Access your current floor plan. The notes from step 2 will help to determine what items have to fit in your new plan versus the items you would like to incorporate into the design. Remember the ideal kitchen layout will grow out of your lifestyle, your family and the way you use your kitchen. Below are a few common types of floor plans to get you thinking about your space.

TYPES OF KITCHEN FLOOR PLANS

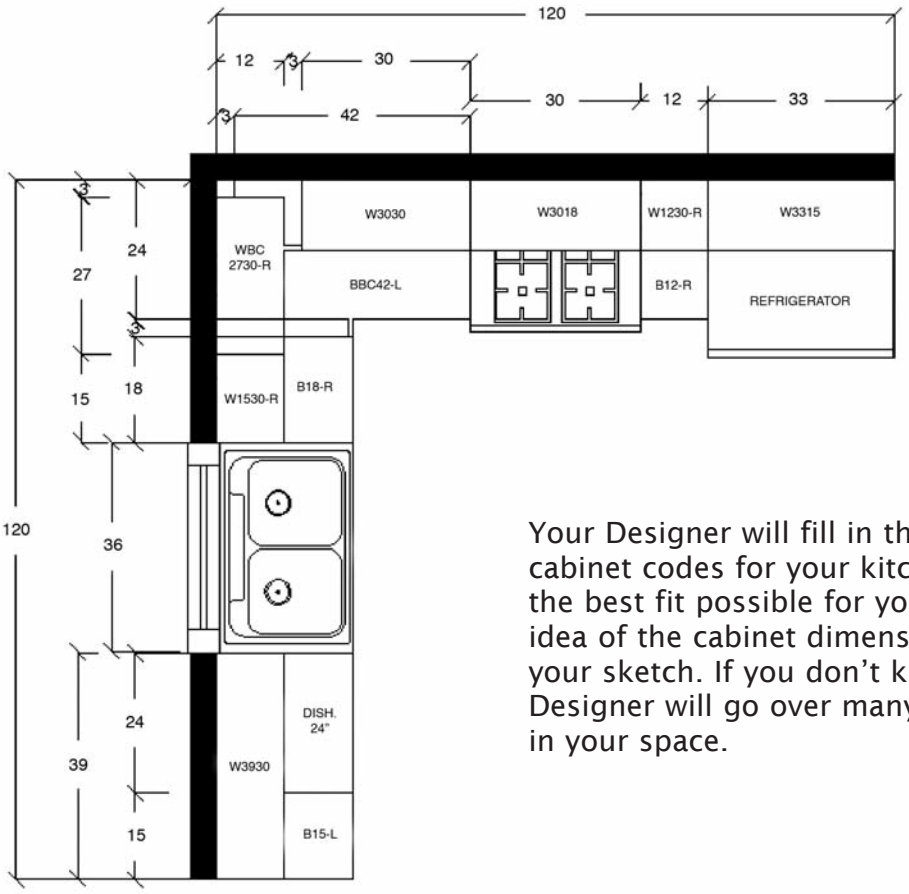
- Straight – With all the work area on one wall, this is not an efficient layout.
- Galley – This layout is efficient when there is just one or two cooks in the kitchen.
- L-shape – This common layout makes good use of limited space.
- U-shape – This ideal design provides an efficient work pattern with ample room for cabinets and countertops.

The most common and efficient kitchens usually use either an L-shape or a U-shape floor plan. The L-shape is a popular shape because it makes good use of limited space.

A good rule for the counter space is 12" to 15" of landing area around the range, refrigerator and microwave, with 24" to 36" on either side of the sink. An island in the center of the kitchen can offer uninterrupted space that all work areas can share.

Try to route traffic around or away from work stations to avoid congestion. Make your kitchen as functional as possible.

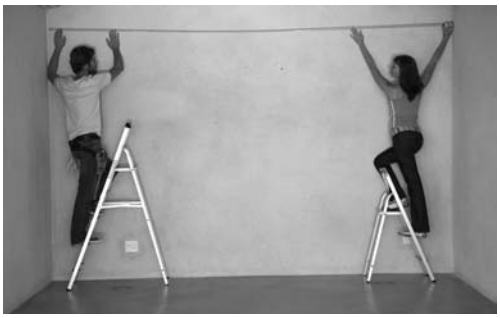
Shown below is an example of an L-shape design that shows dimensions, as well as the item codes that are needed to specify your cabinet selections.



Your Designer will fill in the necessary cabinet codes for your kitchen cabinet order. To get the best fit possible for your space, it is helpful to have an idea of the cabinet dimensions you would like noted on your sketch. If you don't know, don't worry, your Designer will go over many different options that will work in your space.

MAKING A ROUGH SKETCH

1. Begin with the graph paper on the last page of this booklet. Sketch out the basic shape of the kitchen. While this does not have to be to scale, it is helpful to keep to some guidelines: e.g. one box is 6" or 12".



2. Measure each outside wall's total length from one corner to the other. No space is absolutely square, so take three measurements of each wall; one from the floor, one mid way up and one at the ceiling. The smallest measurement is the one to work with. Mark the dimensions on the grid.
3. Next to each wall, write the name of the adjacent room. If the wall is an "outside wall" write "exterior wall." If the room is a candidate for expanding the kitchen, also measure that room.

4. When measuring door and windows, the trim is considered part of the door or window. Measure from the outside of the trim on one side to the outside of the trim on the other side, then from the outside of the trim to the middle of the window or door. For doors, mark which way each door swings, extending a line from the hinge side.
5. Continue working clockwise, recording all measurements of the room, marking locations and dimensions of doors, windows, archways, ducts to outside and other breaks. Draw boxes in your diagram to show the approximate location of any obstructions such as radiators, vents, pipes, exposed plumbing, etc. that you can not move or do not want moved. Label the object, so your Designer will know what it is: e.g. "radiator", "pipe", etc.
6. Mark the locations of electrical outlets, light switches and light fixtures in applicable areas.
   - You will need 40" below windows and electrical wall outlets to fit new base cabinets, countertop and a 4" backsplash.
7. Measure the ceiling height and write it in the center of your drawing. Sometimes, especially with older homes, it is a good idea to take measurements in a few different areas of the kitchen. Ceiling heights, even in the same room, can sometimes vary by as much as several inches. If it varies, write down both the low and high measurements.
8. Jot down the distance of every item from the floor, such as outlets, switches, ledges and soffits.
   - A soffit is the bulkhead between the ceiling and the top of the cabinets in some homes. The distance from the floor to the soffit should be at least 84". Allow ¼" more if you install an 84" tall cabinet. Depth may vary. Normal depth is 14" (1" deeper than a wall cabinet).
   - If you do not have soffits, a 42" wall cabinet may be used, or leave the space above the wall cabinet open. Continue adding your desired cabinets, appliances and work station dimensions, as appropriate. Your Designer can check your final plans for accuracy before ordering.
9. Next, sketch cabinets in your plan, as desired.
10. Check your measurements. If your room is rectangular, add up the measurements of the parallel walls and make sure they match (or are at least very close).

4. USE THIS GRID TO SKETCH YOUR NEW KITCHEN PLAN