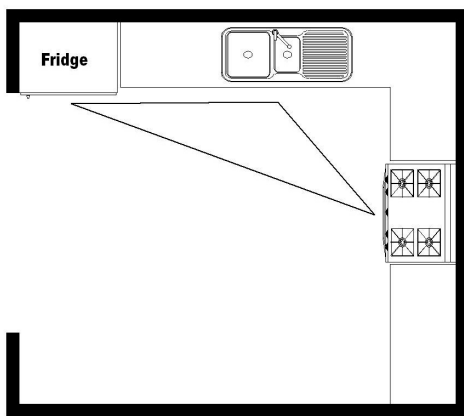


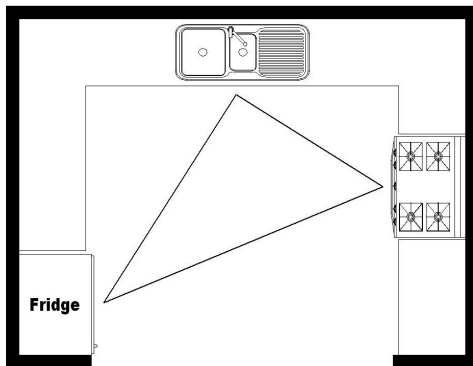


Planning your new dream kitchen layout.

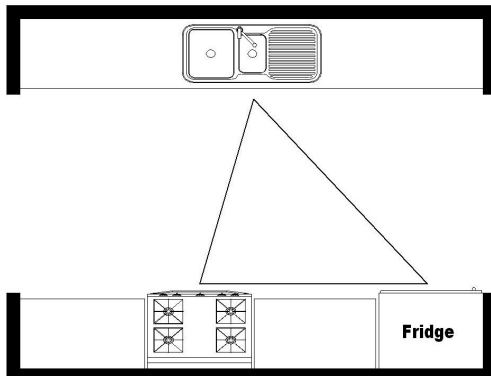
A new kitchen is always an exciting prospect. Not only can it simplify your life but it can add to your homes appeal and value. The following guide highlights the planning of your kitchen, should be both functional and attractive. There are 5 basic kitchen lay outs to be considered in your design of your new dream kitchen.



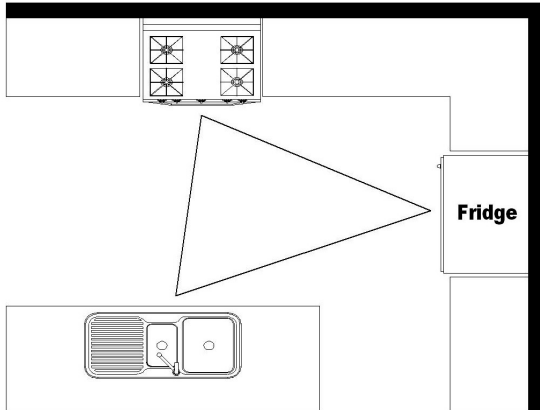
L Shaped Kitchen: A workable shape usually integrated into other living areas. Most suited to large, long or narrow rooms often allowing space for a meals area and two cooks. Great where the cook likes to be part of what's going on.



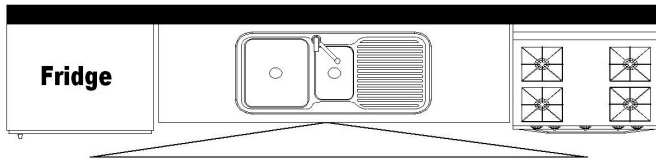
U Shaped Kitchen: One of the most versatile, suiting large or small rooms. Safe and efficient, offering maximum bench and storage space. Excellent for one cook.



Galley Kitchen layout: Preferred by professional chefs, it allows the most efficient use of space with cabinets down either side of the room. Works best if one end is closed to prevent through traffic and requires good lighting to prevent dimness. Ideal where space is limited and often used in small apartments.



Island Kitchen style: Combines any shape kitchen with a separate work bench. The island creates extra workspace to be utilized for preparation, cooking, dining or entertainment, whilst allowing a feeling of openness. Needs a rather large room and caters well for more than one cook.



Single Line Kitchen layout: Usually needs a minimum of three metres of wall to work efficiently. Best if bench space is maximised with storage kept overhead and underbench appliances utilised. Perfect for small rooms and where windows are above bench.

As you can see in the 5 kitchen layouts shown there are 3 items to be considered when planning a kitchen:

- 1 - Position of sink
- 2 - Refrigerator
- 3 - Oven / Hot Plate

Ideally these items should form a work triangle with the sink positioned along one wall, the fridge and hot plate in the 2 opposite corners.

Some other considerations to make when planning your layout are:

- 1 - Where are the water pipes and waste pipe located?
- 2 - Where is the gas connection located?
- 3 - What are the window locations?
- 4 - How much storage space needed?
- 5 - What style of appliances will best suit the space eg. Wall oven or under bench oven



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