



Design It Yourself. Do It Yourself.

Kitchen Designer



John Doe's

Kitchen Designer Specification Kit



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**Coming Soon . . .
3D Perspectives of
your kitchen,
wall elevations and
kitchen plans**



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CABINET LIST

**Style of
Kitchen**

Cabinet Style

Finish/Color

Traditional

Raised Panel

Cherry

Quantity

Unit Name

Description

B18	18" Base cabinet with drawer
CCUTOUT	Countertop Cut Out for COOKTOP
B30-2DRWAP	30" Double base cabinet with drawers
B12	12" Base cabinet with drawer
OC784D	27" x 8" Double oven cabinet
W3630	36" x 30" Wall cabinet
W1830	18" x 30" Wall cabinet
W3018	30" x 18" Wall cabinet
W1230	12" x 30" Wall cabinet
B30-2DRWAP	30" Double base cabinet with drawers
B12	12" Base cabinet with drawer
B12	12" Base cabinet with drawer
SCUTOUT	Countertop Cut Out for SINK
SB36-2DRWAP	36" Sink base cabinet with dummy drawers
BBC36L	36" Base corner cabinet with drawer L/H
W3030	30" x 30" Wall cabinet
W1230	12" x 30" Wall cabinet
W2430	24" x 30" Wall cabinet
W1230	12" x 30" Wall cabinet

**Sample
Specification
Kit**



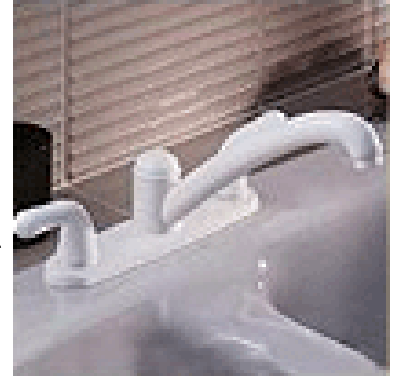
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ACCESSORIES

<u>Quantity</u>	<u>Faucet</u>	<u>Description</u>
1	Model #N2180WH-24WH	White, two handle, Innovations Stainless Kitchen faucet with white Innovations® lever handles. Requires a three hole sink. Innovation

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Kitchen Design Checklist

Print this checklist out for reference during each stage of your project. If you are having problems printing this page, visit [Frequently Asked Technical Questions](#).

General Layout Requirements

- At least one work triangle is in place.
- Total distance between points does not exceed 26'.
- Traffic patterns do not interfere with traffic.
- Island/peninsula counters do not interfere with triangle.

Counter Space Requirements

- At least 36" in the prep counter.
- At least 18" on one side and 24" on the other side of the sink.
- At least 9" on one side and 15" on the other side of the cooktop.
- At least 15" on the side of a built-in oven or 15" of space on an island counter that is no more than 48" from the front of the oven.
- At least 15" on the opening side of the refrigerator or 15" of space on an island counter that is no more than 48" from the front of the refrigerator.

Appliance Space and Planning Requirements

- Dishwasher within 36" of sink.
- Sufficient space between dishwasher and adjacent counters, other appliances and cabinets to allow for loading and unloading (21" standing space recommended).
- Bottom of microwave placed between counter and eye-level (approx. 24" to 48" off floor) with adjacent counter top work area.
- Adequate ventilation available.

Other Space and Planning Requirements

- At least 12"—19" of leg room beneath eating areas in counters, peninsulas, islands and bars.
- Sufficient, accessible storage available.
- Aisles wide enough for two people to pass—at least 48" in food prep areas—at least 36" between facing cabinets.
- Good overall lighting and task lighting at sink, range and work areas.

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Preparing for a Kitchen Remodel

Remodeling your kitchen can be extremely disruptive on a family's lifestyle; but with a little foresight and planning, you can function quite well for the length of the project.

Before the project starts:

—Pack all your kitchen goods. This is essential. Ask your contractor how much of the room needs to be packed in order to start the project.

—Label each of the boxes with their exact contents. This will prevent a frantic search for any item needed during the job.

—Put aside essential items, such as:

- coffee, coffee maker and filters
- can opener
- cutting board and knife
- microwave with microwave cookbook
- salt, pepper and assorted spices
- utensils
- paper plates

—Remember to maintain access to some refrigeration. This may require you to move your refrigerator to another room in the home or into the garage.

—Designate a sink for meal preparation and clean-up. A large laundry sink works well for this use.

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Thank you Joe Brown!

The following store location should have all of the materials you will need for your new kitchen:

Store 1
1234 E. Speedway Blvd.
Tucson, AZ 85716

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Tucson, AZ 85716

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Fence Designer
Garden Toolbox Designer
Gazebo Designer
Kitchen Designer

Pine Shelf Designer
Sprinkler Designer
Table Terrarium Designer
Utility Shelf Designer
Workbench Designer
Workbench w/ Shelf Designer

Ceiling Tile Calculator
Concrete Calculator

Paint Calculator
Wallpaper Calculator

