







# Kitchen

### It's a lot more than just

TITH kitchen remodeling topping the list of home re-modeling projects that yield the greatest return on investment, many American families are replacing tired, worn cabinets and appliances as well as inefficient.

uninspiring floor plans.
In fact, the National Kitchen & Bath Association (NKBA) estimates that about 5.5 million kitchen projects were done in 1989 alone.

The key to executing a kitchen remodeling that will return anywhere from 85 percent to 125 percent of the homeowner's investment is proper planning," said NKBA Executive Di-rector Francis Jones, CKD, CBD, "There's a lot more to designing a kitchen than just hanging boxes on a

There are a number of key design and layout principles which must be followed in order for the finished kitchen to be safe, functional

At least your

old mower

and benutiful."

Accepted planning requirements for a safe, functional kitchen include the

GENERAL LAYOUT Requirements: At least one work triangle must be in place. A work triangle is the area formed by the imaginary connection of the sink, range and refrigerator. No one leg of the triangle should be less than four feet or more than seven feet, and the distance between all three points should total no less than 12 feet and no more than 26 feet. Additionally, island/peninsula counters and kitchen traffic patterns should not in-terrupt the triangle by more than 12

COUNTER SPACE Requirements: In order to allow adequate space for the comfortable and safe execution of kitchen activities, including meal preparation and cleanup, careful attention must be paid to the inclusion of adequate counter space. At least 18 inches of counter space should be planned on one side of the sink and 24 inches on the other. There should be 12 inches on both sides of the cooktop; at least 15 inches on one side of a built-in oven (or on an island counter no more than 48 inches away). And at least 15 inches of counter should be included on the opening side of a refrigerator (or on an island counter no more than 48 inches

APPLIANCE SPACE and Planning Requirements: A kitchen wouldn't be a kitchen without appliances. And their proper placement is a key element of the plan.

The dishwasher should be positioned close to the sink, and sufficient space should be planned between the dishwasher and adjacent counters, other appliances and cabinets. A dishwasher that can't be opened fully because the door hits a cabinet front will be of little functional value. Also, 20 inches of standing space should be allowed for ease in loading and unload-

A microwave oven, commonplace in most kitchens today, should be placed between counter and eye-level (ap-proximately 42 inches and 44 inches off the floor) with adjacent counter top work area available.

Finally, an adequate ventilation sys-tem must be part of the plan. Unless a down-draft range is selected, a vent hood should be installed above the range to remove airborne grease parti-

cles, smoke and steam.



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