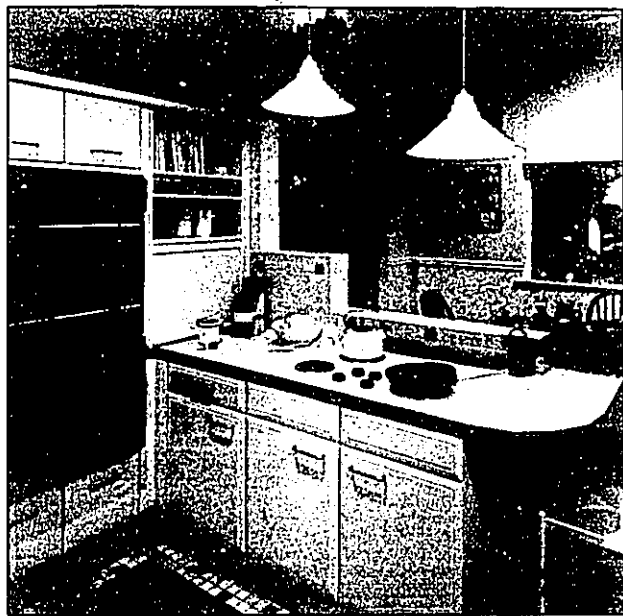


planning

hanging boxes on a wall



These homeowners can chat with guests or just enjoy the pleasant outdoor view while whipping up a meal in their newly remodeled and brightened kitchen.

Requirements: The kitchen plan should include sufficient space in eating areas to comfortably accommodate diners. At least 12 inches of leg room should be planned beneath eating areas in counters, peninsulas, islands and bars — and 14 inches is recommended. Each person should be allowed 21 inches to 24 inches of eating space; and if an island or peninsula backsplash ledge is being used as an eating area, it needs to be 15 inches to 18 inches deep to accommodate complete place settings.

The design should also incorporate sufficient, accessible storage, and good overall lighting and task lighting at the sink, range and work areas should be planned.

According to the NKBA, there are many other considerations involved in kitchen planning, including plumbing, electrical and construction issues.

Dealer members of the NKBA, who maintain showrooms where consumers can see the latest in kitchen and bath products, understand these planning requirements and are experts in the unique field of kitchen design/installa-

tion, according to Jones. Acceptance as a member of NKBA indicates a reputation of integrity, technical competence and financial responsibility.

To obtain a complete listing of NKBA members in your area, write NKBA at 124 Main St., Hackettstown, N.J. 07840; or call 201-852-0033.

Whether you plan to work with a professional or do it yourself, this handy checklist will help you make sure your new kitchen measures up.

Layout Requirements

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

Counter space requirements:

- At least 36 inches in the mix/prep center
- At least 18 inches on one side and 24 inches on the other side of sink
- At least 12 inches on either side of the cooktop

OMNI JOBS.

THE PROFESSIONAL HANDYMAN

AT LAST!

The First Truly Professional Approach

to minor repair work of all kinds

- leaky faucets
- drywall repair
- broken tiles

If it's broken, fix it!

small jobs of every description

- curtain rod installations
- picture hanging
- basement cleaning

You name it!

tasks no one else will do

- minor painting
- minor carpentry
- minor electrical

All those major minors!

**Honest - Fair - Reliable
Courteous - Insured - Uniformed**

Call now!

1-800-589-OMNI

Ask for our Brochure and receive
a Free Memo Pad and Refrigerator Magnet