



NEWAGE

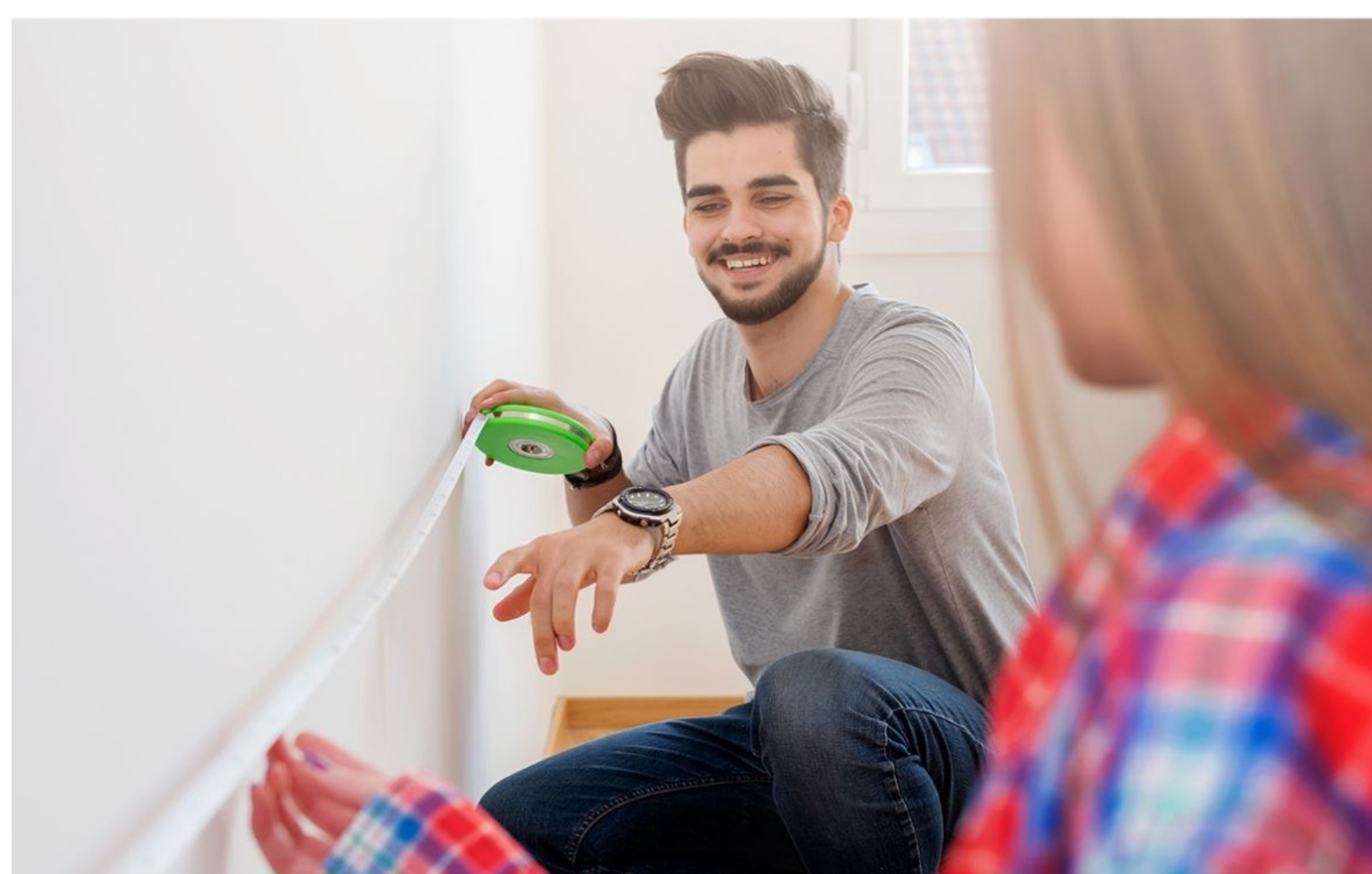
My kitchen planning guide

This guide will take you through the first steps to design your kitchen, from finding your perfect layout, to measuring and planning your space.



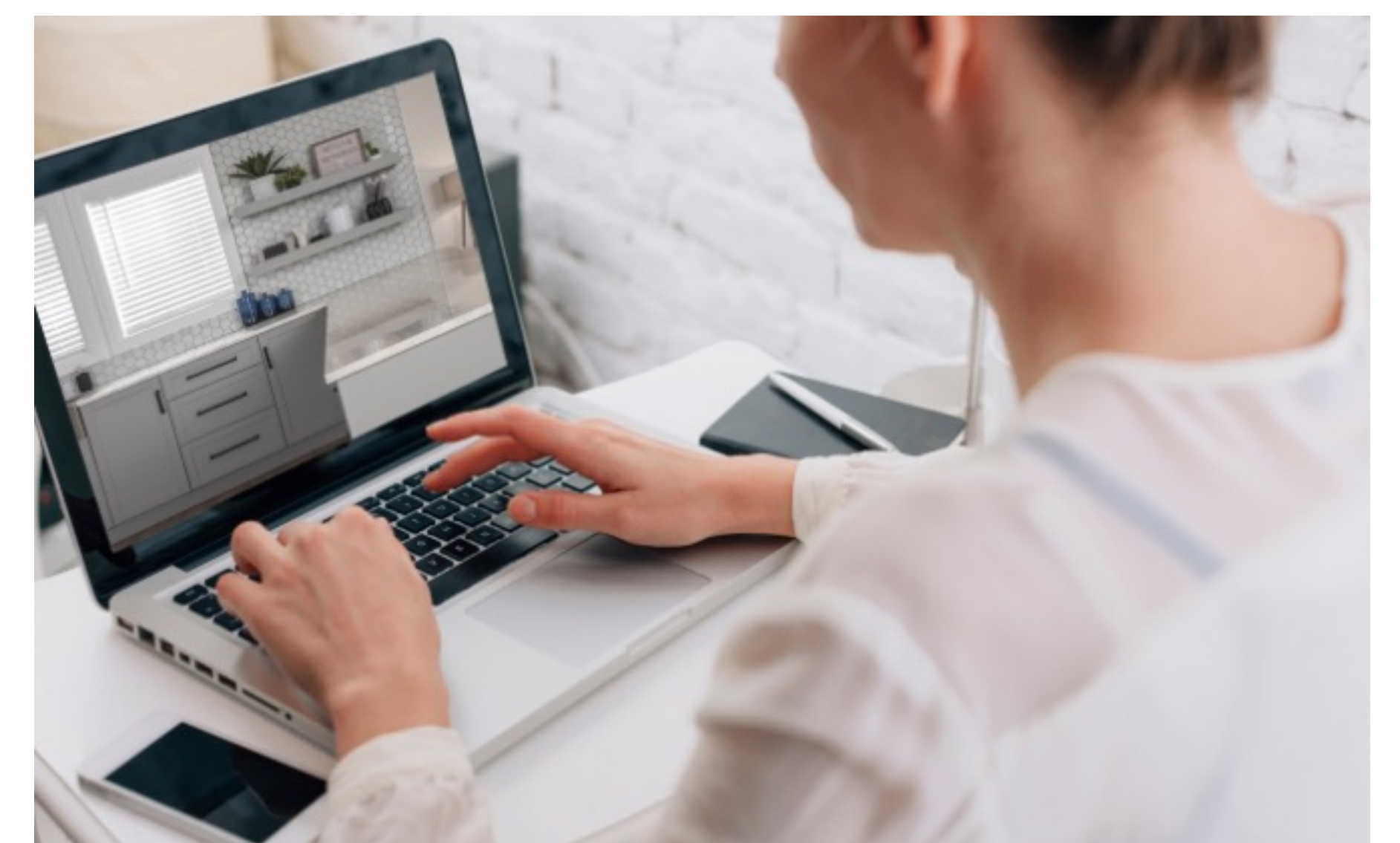
Understand your needs

Learn about common layouts, and how to accurately measure your space, so our designers can help build your dream kitchen.



Send your measurements

Provide us with accurate measurements of your space, fixtures, rough-ins and appliances, along with a sketch of your planned layout.



We create your perfect design

Using your information, our team of expert kitchen designers will build out your ideal kitchen package, with no detail overlooked!

Choosing your kitchen layout

No two kitchens are alike, and your kitchen layout should reflect the way your family uses the available space.

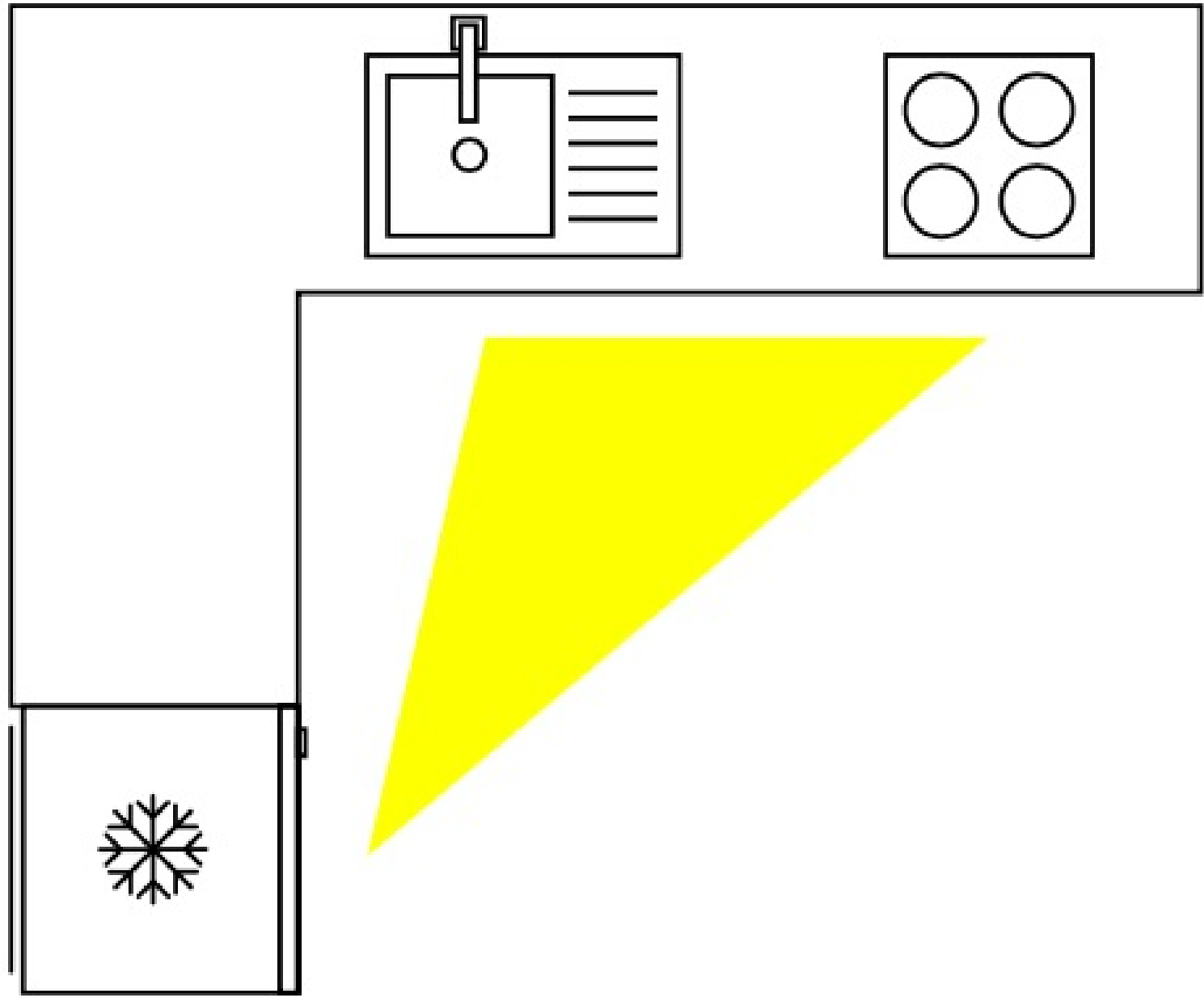
Before you start your reno, make a list of must-haves and nice-to-haves which resolve issues you have with your current kitchen. Select a layout that makes the most of your available space, while accommodating specific needs like multiple chefs, seating areas, and the overall flow of the kitchen.



When planning your kitchen layout, consider your work zones:

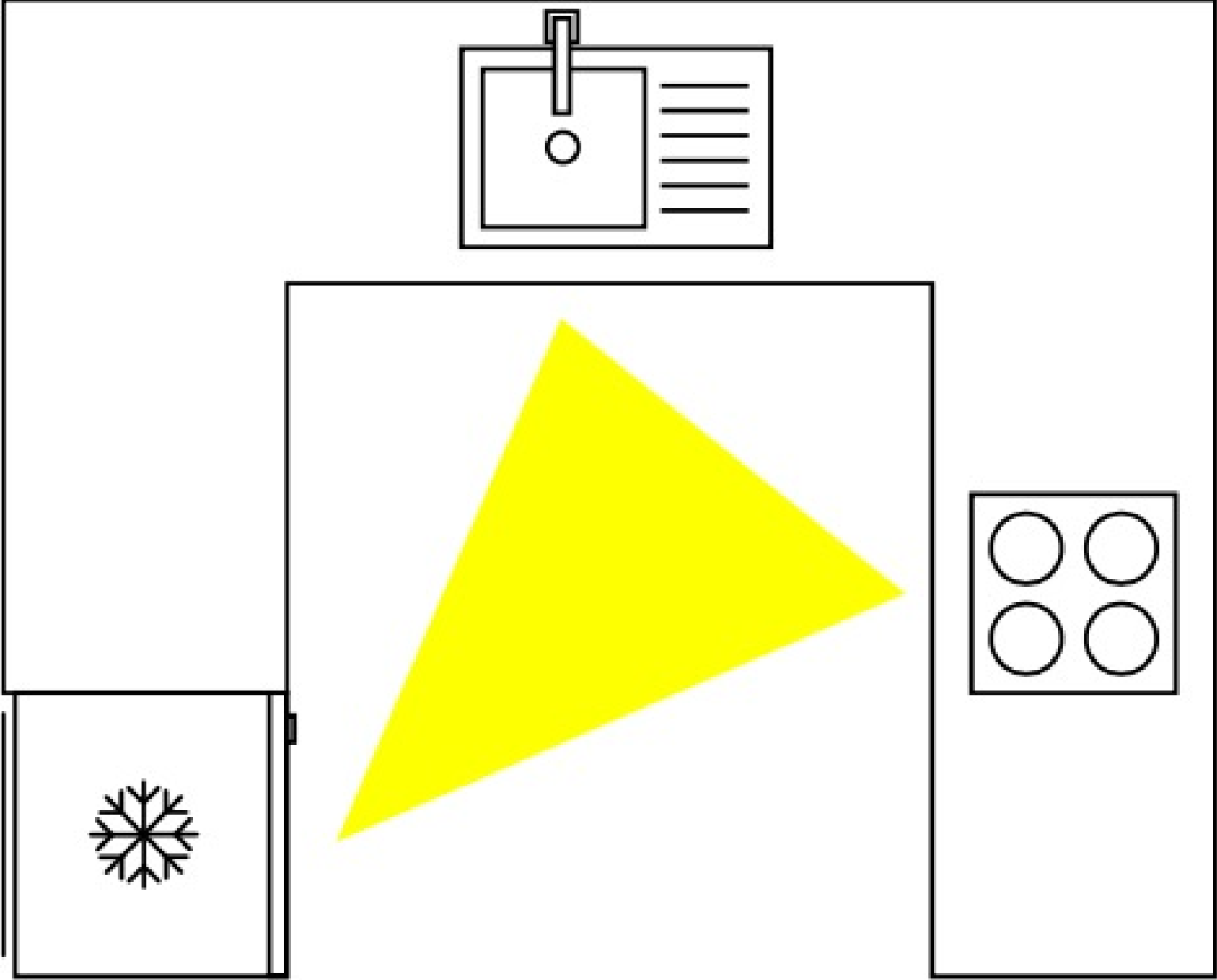
Food Prep
Cooking Area
Wash and Cleanup
Storage

The most frequented areas of your kitchen; cook top, sink and refrigerator, form a work triangle, and should be layed out in a way which allows you to move quickly and easily from task to task.



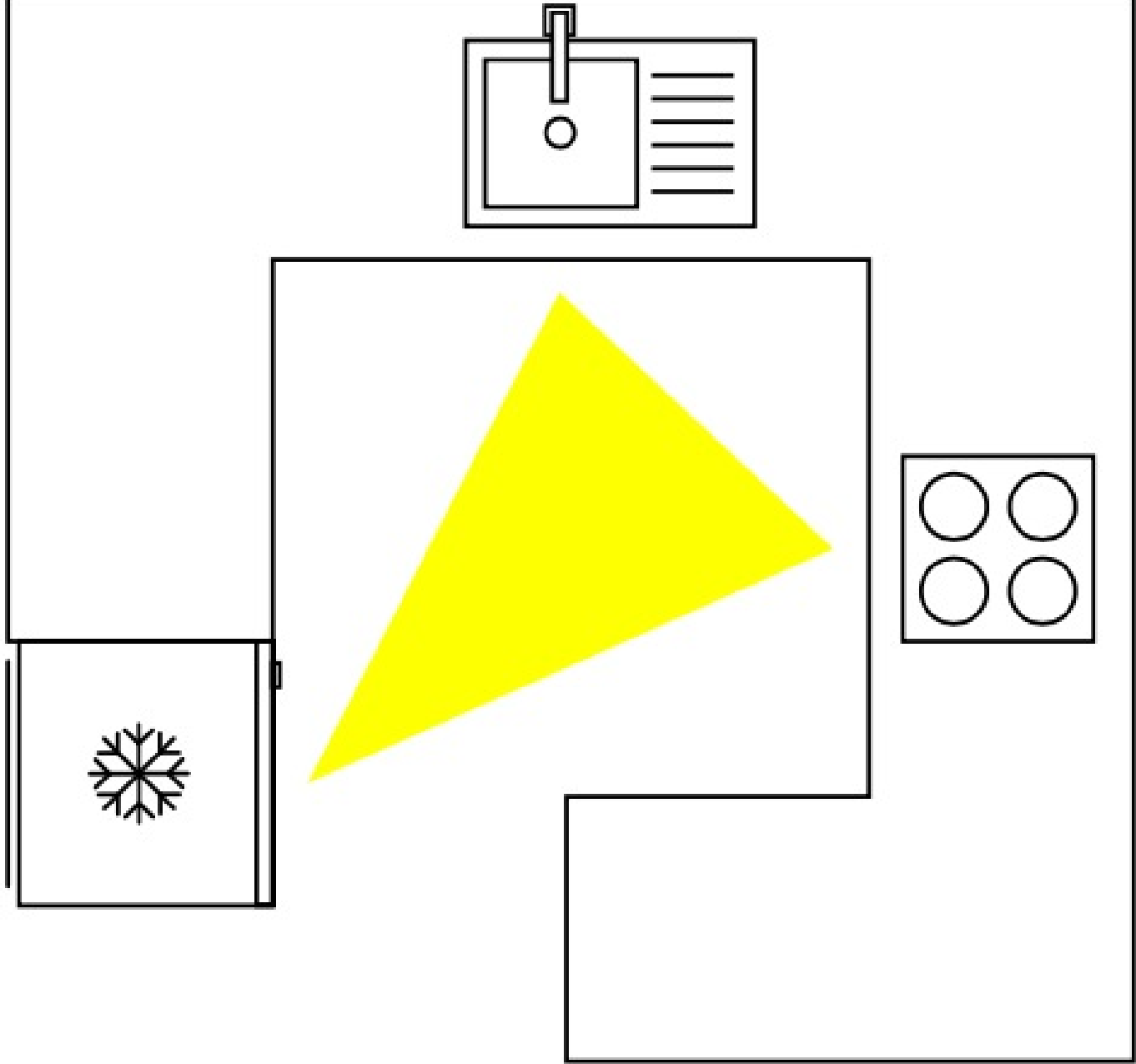
L-Shape Kitchen

The most popular design, an L-shape kitchen has workspaces on two adjoining walls running perpendicular to each other. The result is a good amount of workspace without an overcrowded room.



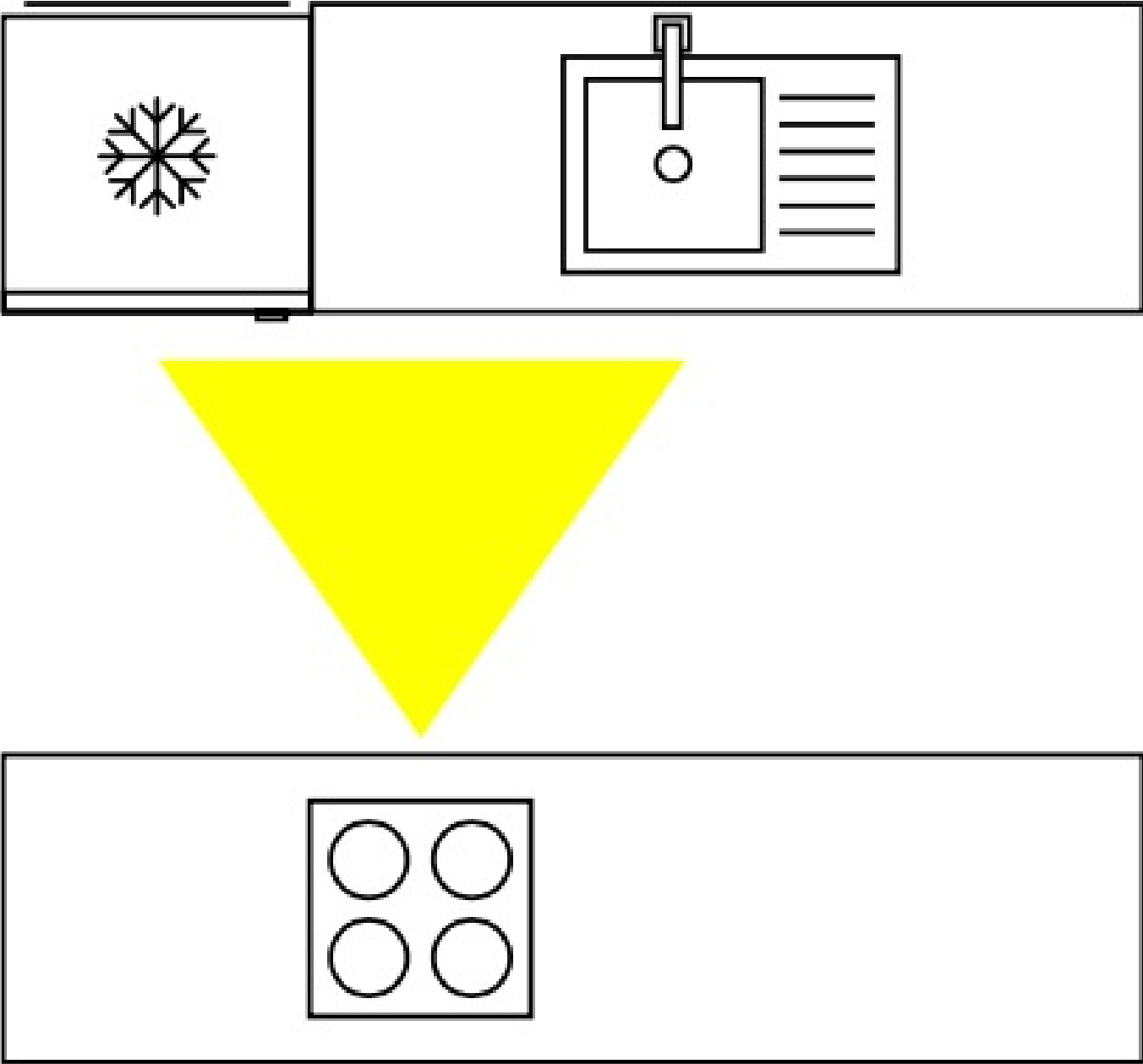
U-Shape Kitchen

A versatile layout that allows for even more countertop space and storage, U-shape kitchens surround the cook on all sides for easy transitioning between tasks.



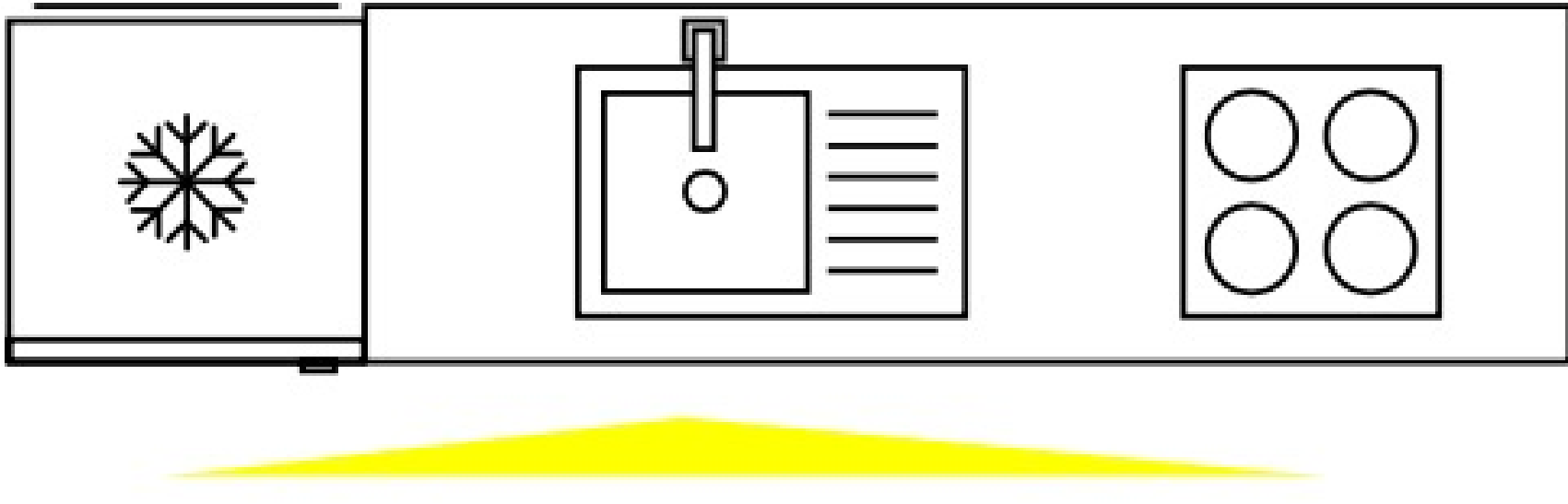
G-Shape Kitchen

A popular variation of a U-shape kitchen, G-shape kitchens have the addition of a peninsula which can be used for extra storage and countertop space.



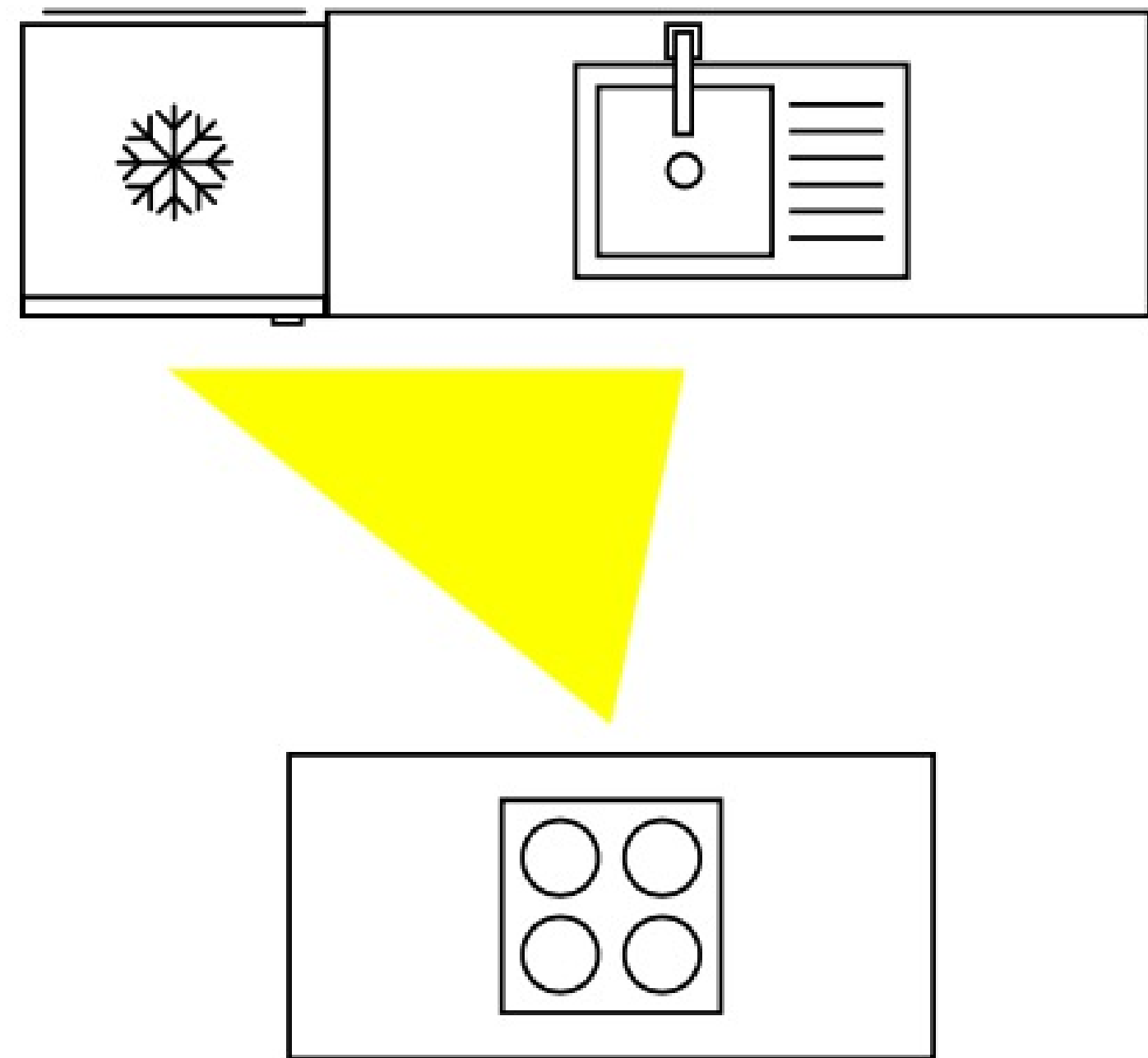
Galley Kitchen

The most efficient layout for narrow spaces, a Galley kitchen consists of workspaces on two opposing walls with a traffic lane between, allowing you to move freely from task to task.



One Wall Kitchen

Suitable for small households, a One Wall kitchen often has the sink between the stove and refrigerator for an efficient and minimalist experience.



Kitchen with Island

Perfect for large or open plan areas, an island can function as a mini-kitchen for greater efficiency while cooking.

Take your time to measure accurately

Many projects have been derailed by a slight miscalculation in measuring. Save yourself time and frustration by double checking your measurements for accuracy. It's time well spent at the start of your project.



Show your work!

Take measurements of full walls, as well as sections between windows and rough-ins. Our team will be able to check your math to make sure there aren't any discrepancies.

STEP 1

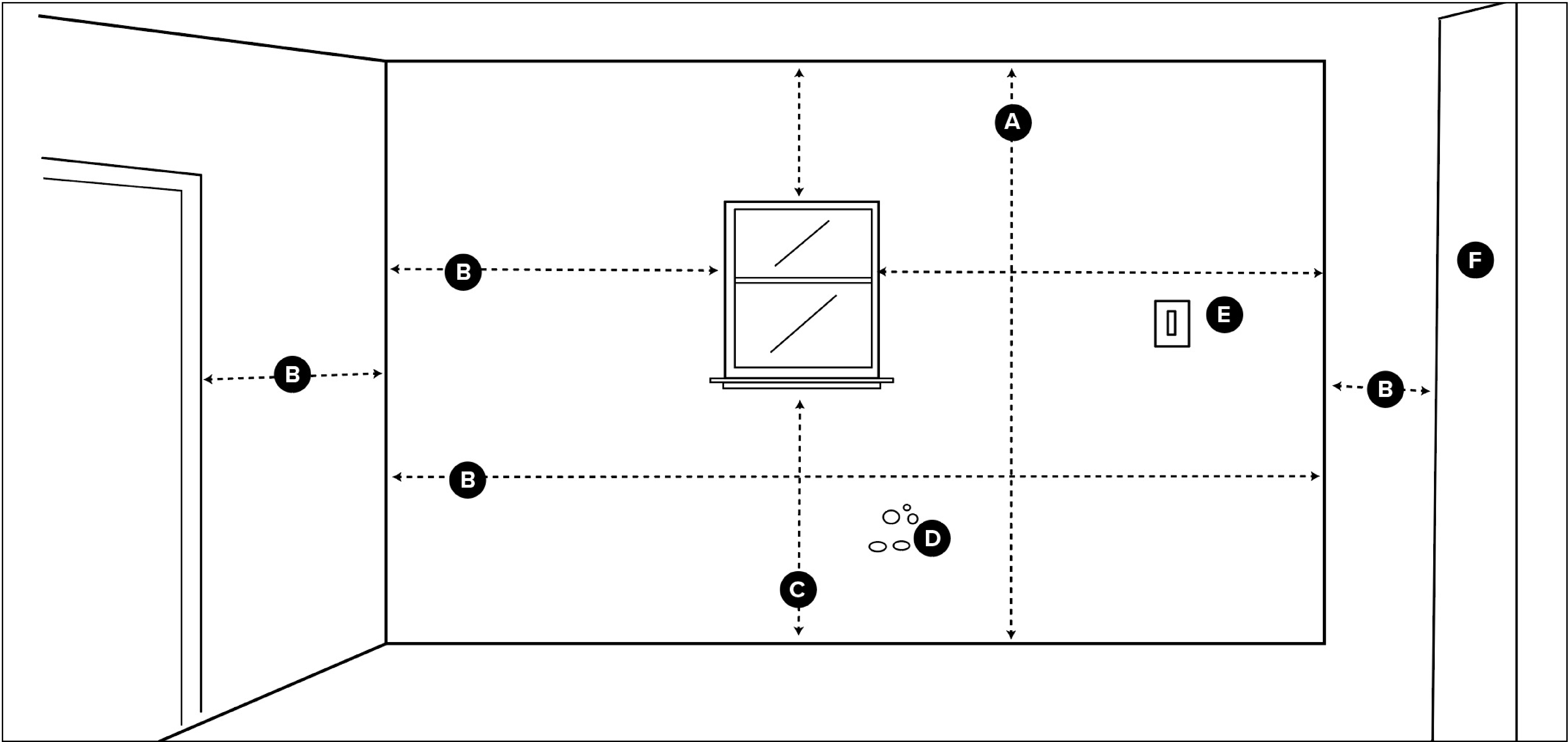
Understand how to measure your space

STEP 2

Learn how to draw your kitchen plan

STEP 3

Create a sketch of your kitchen

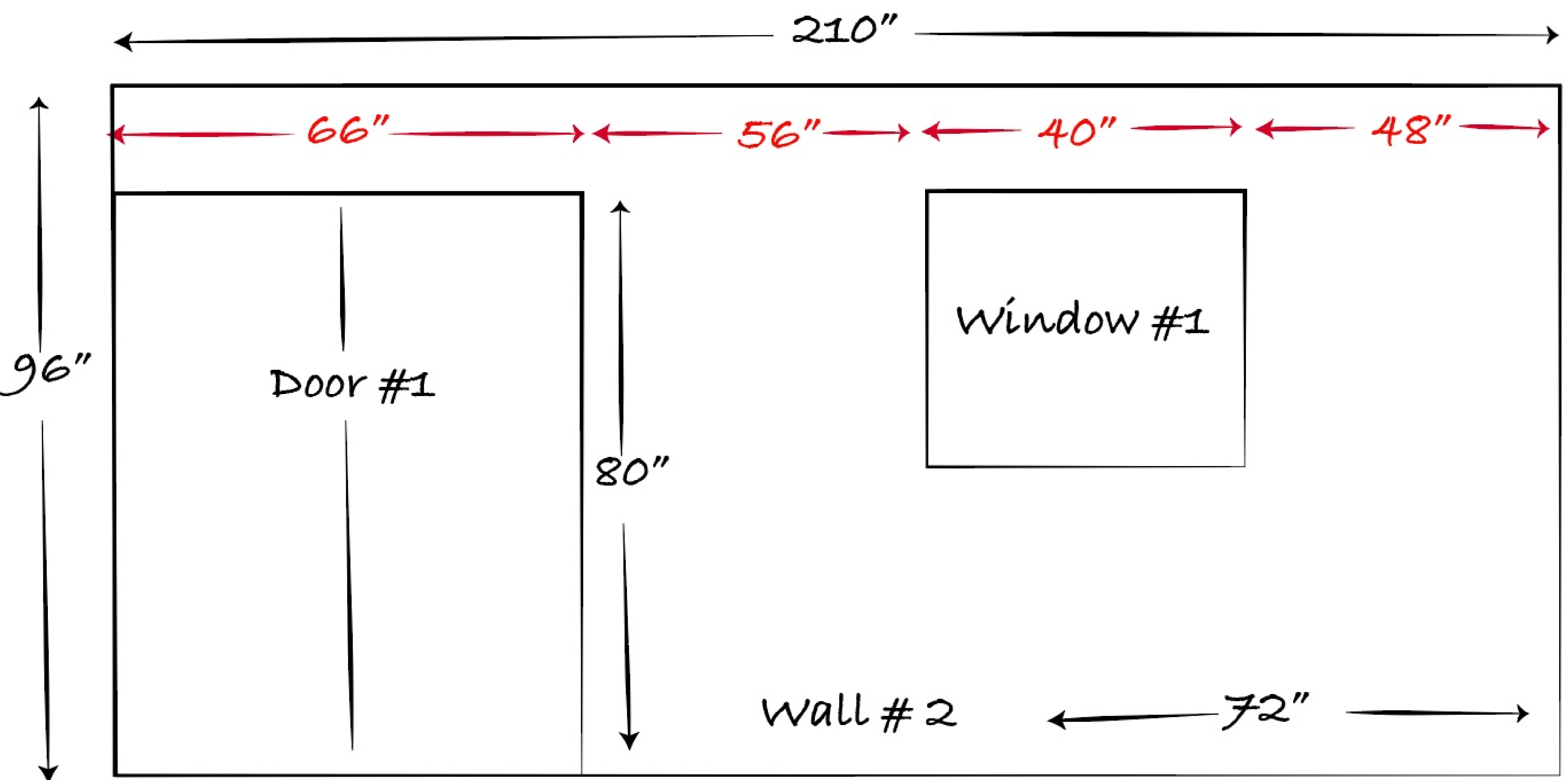
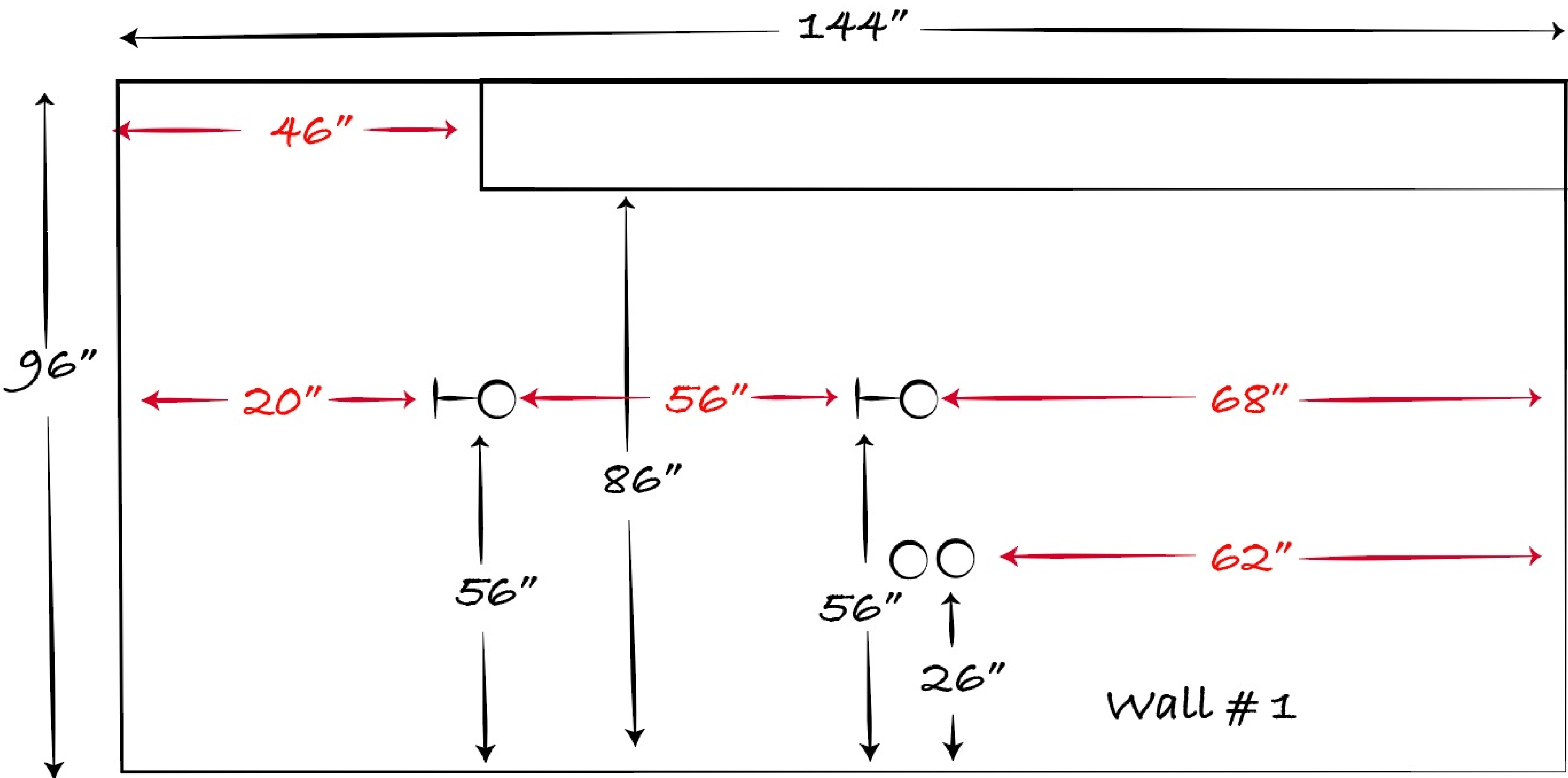
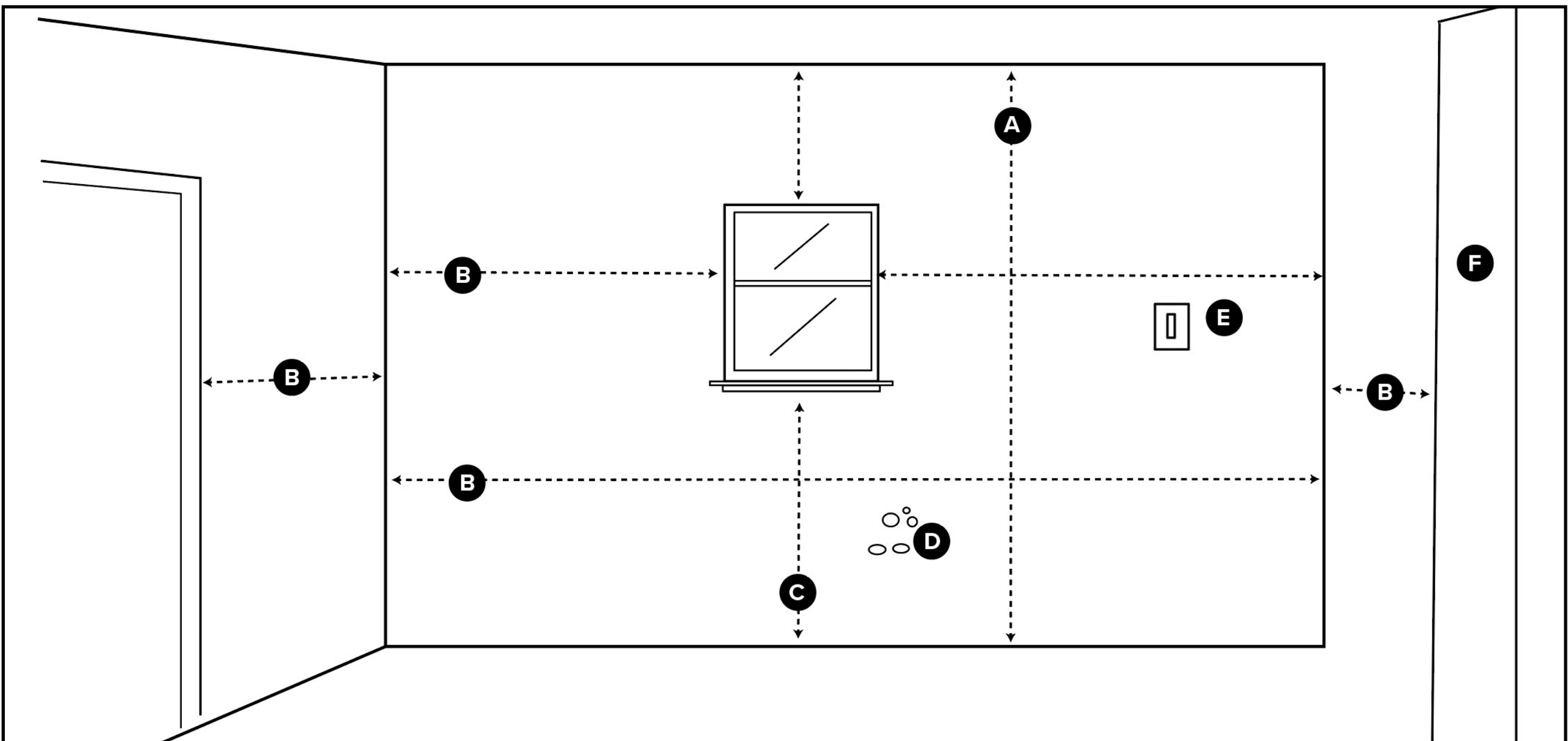


Use a tape measure and a pencil to measure and identify the following:

- A. Height of the room from floor to ceiling.
- B. Width of the room wall to wall / wall to door.
- C. Height from the floor or ceiling to any windows.
- D. Location of any service points for plumbing
- E. Location of any service points for electrical
- F. Any other permanent pictures like pillars.

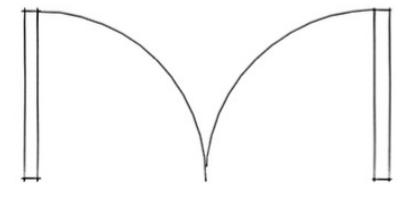
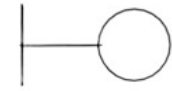

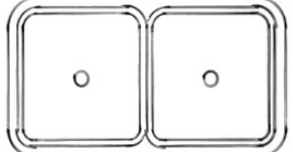
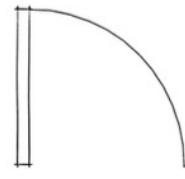



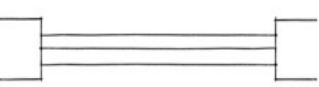
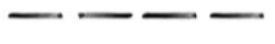
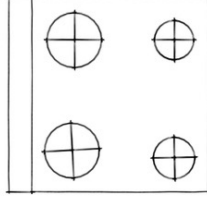

Learn how to show your room measurements

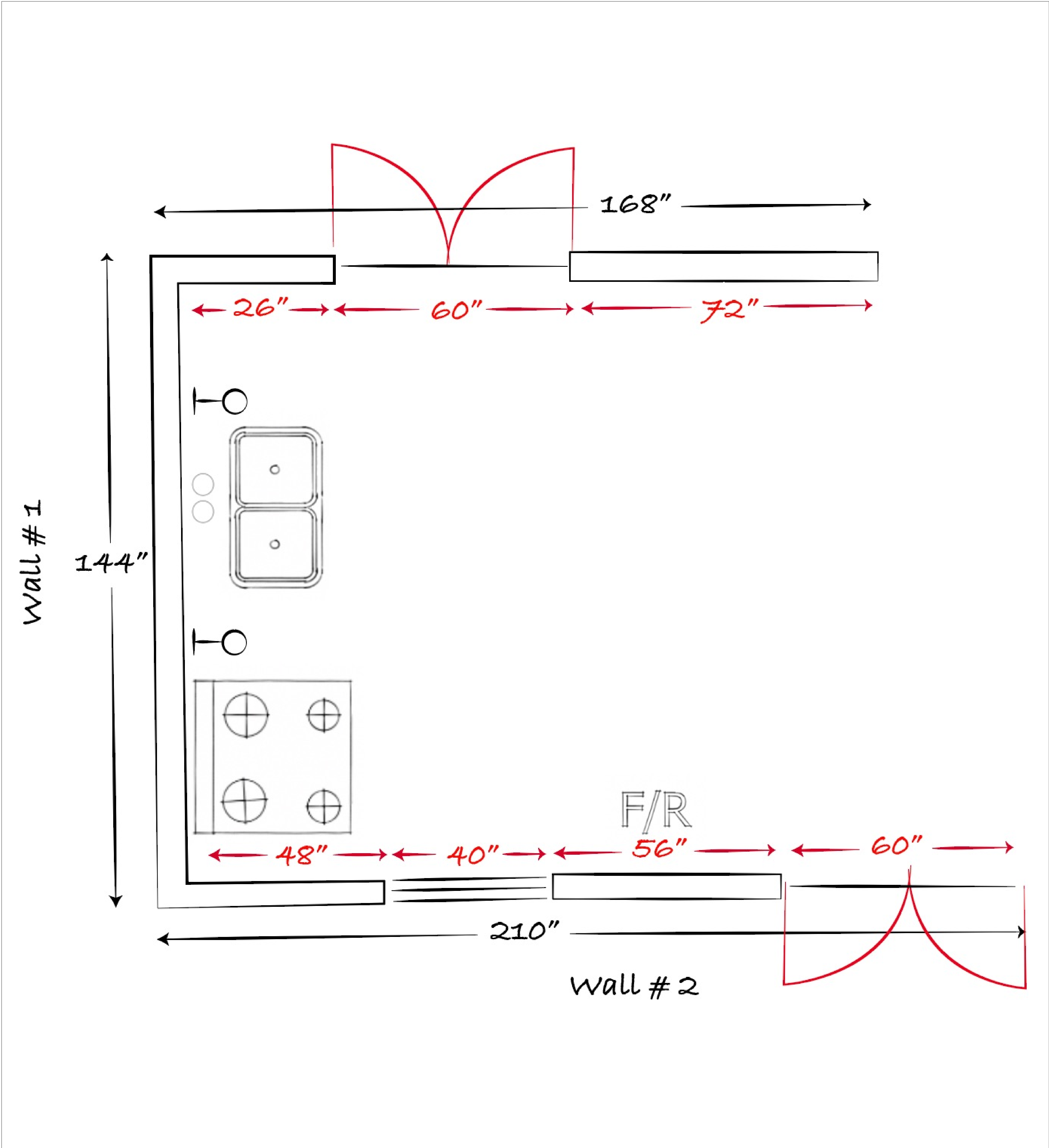
Our example kitchen plan is below



Learn how to plan your kitchen

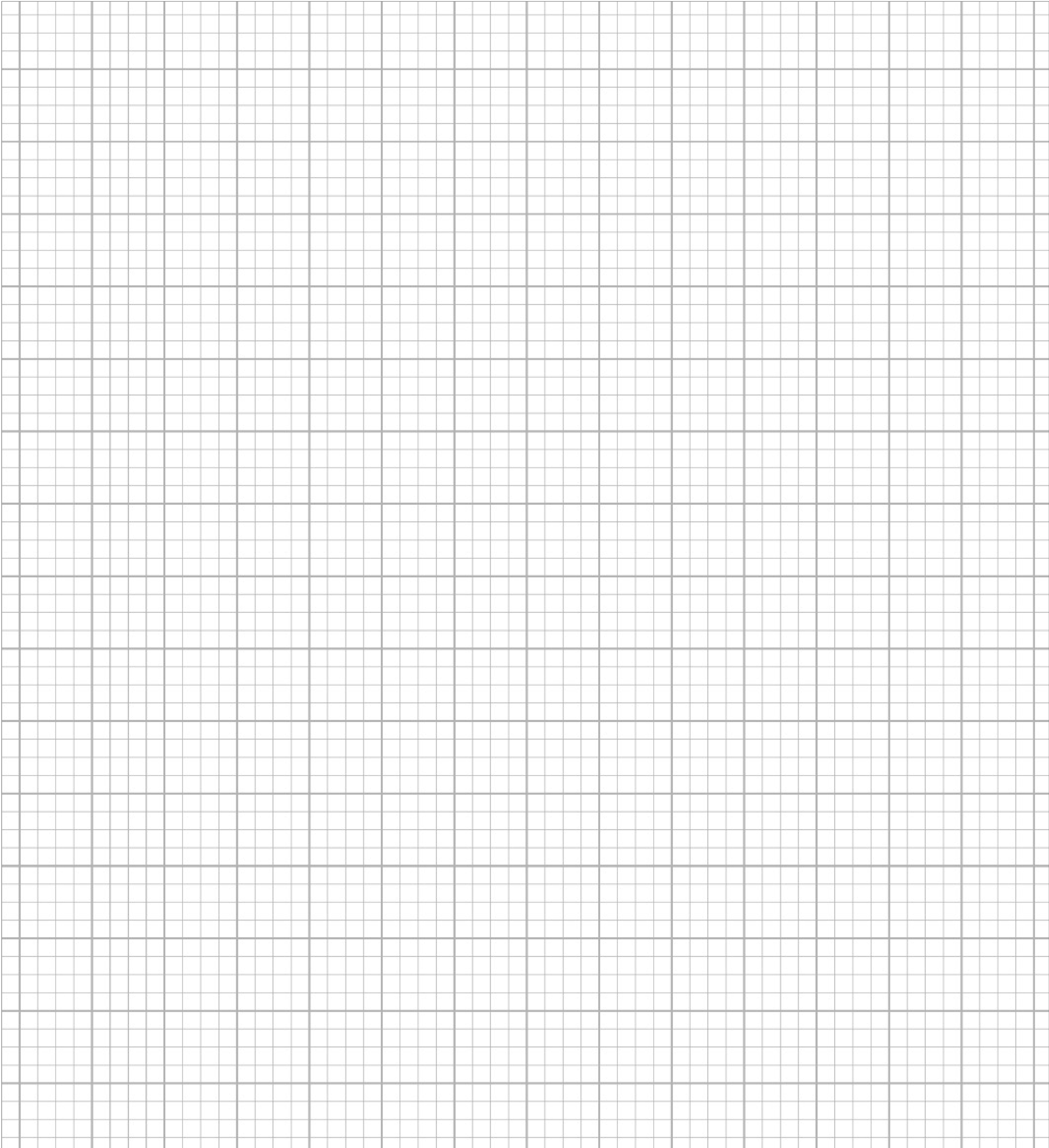
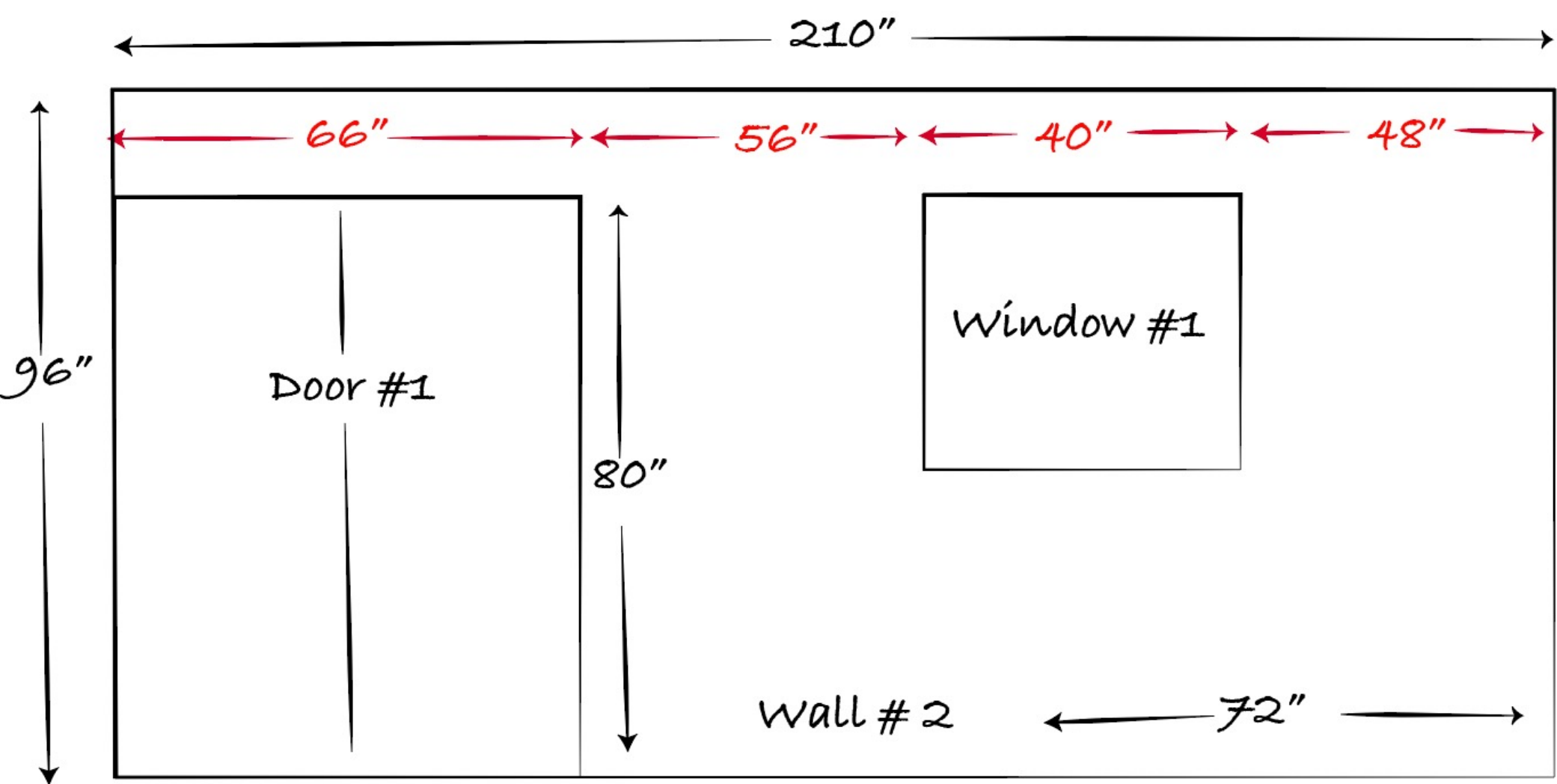
See kitchen plan example below and use the legend to indicate rough-ins, appliances and outlets.

 Double Door	 Outlet	 Dishwasher	 Double Sink
 Door	 Above Countertop	 Refrigerator	 Single Sink
 Window	 Below Countertop	 Stove	 Plumbing



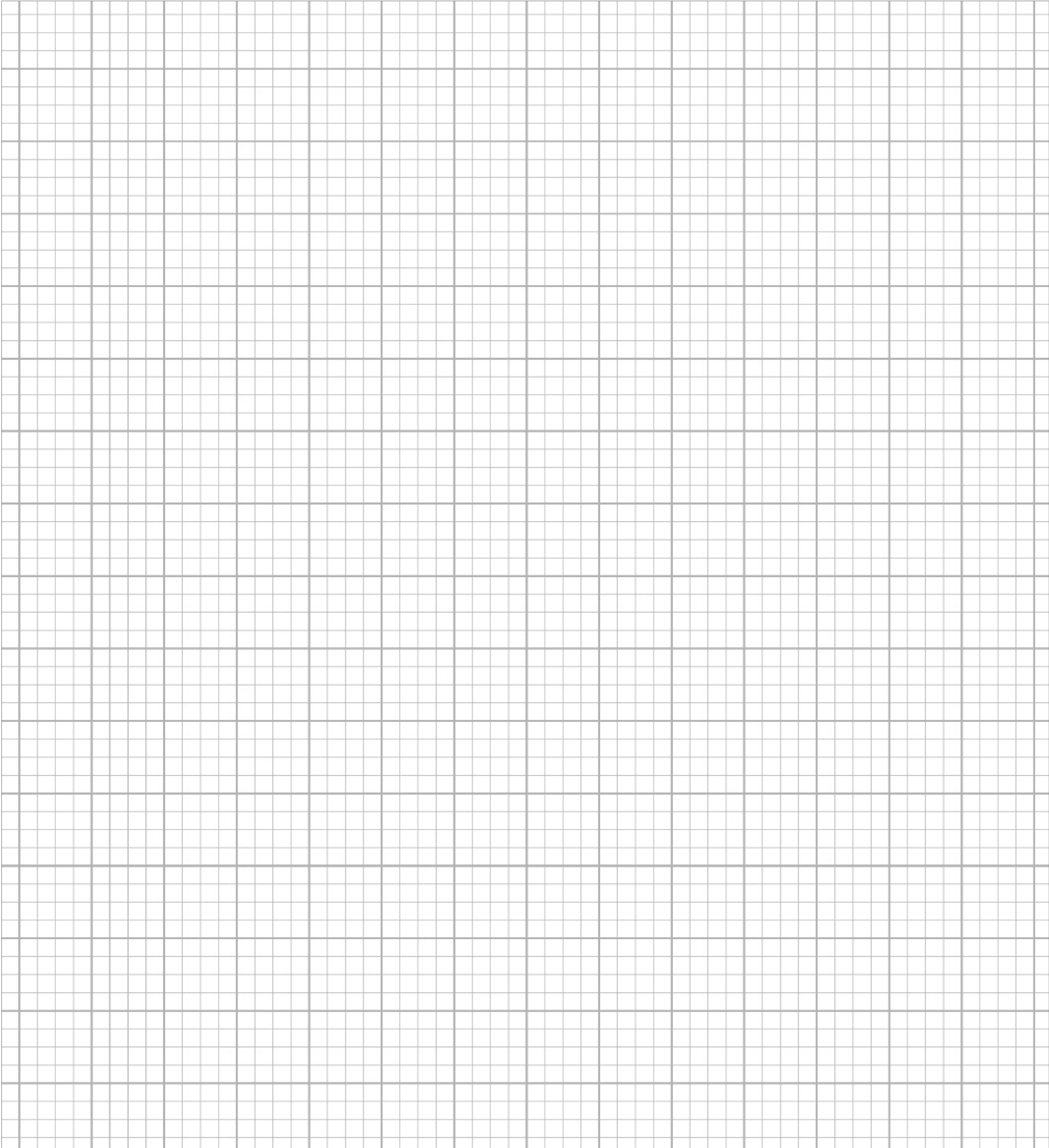
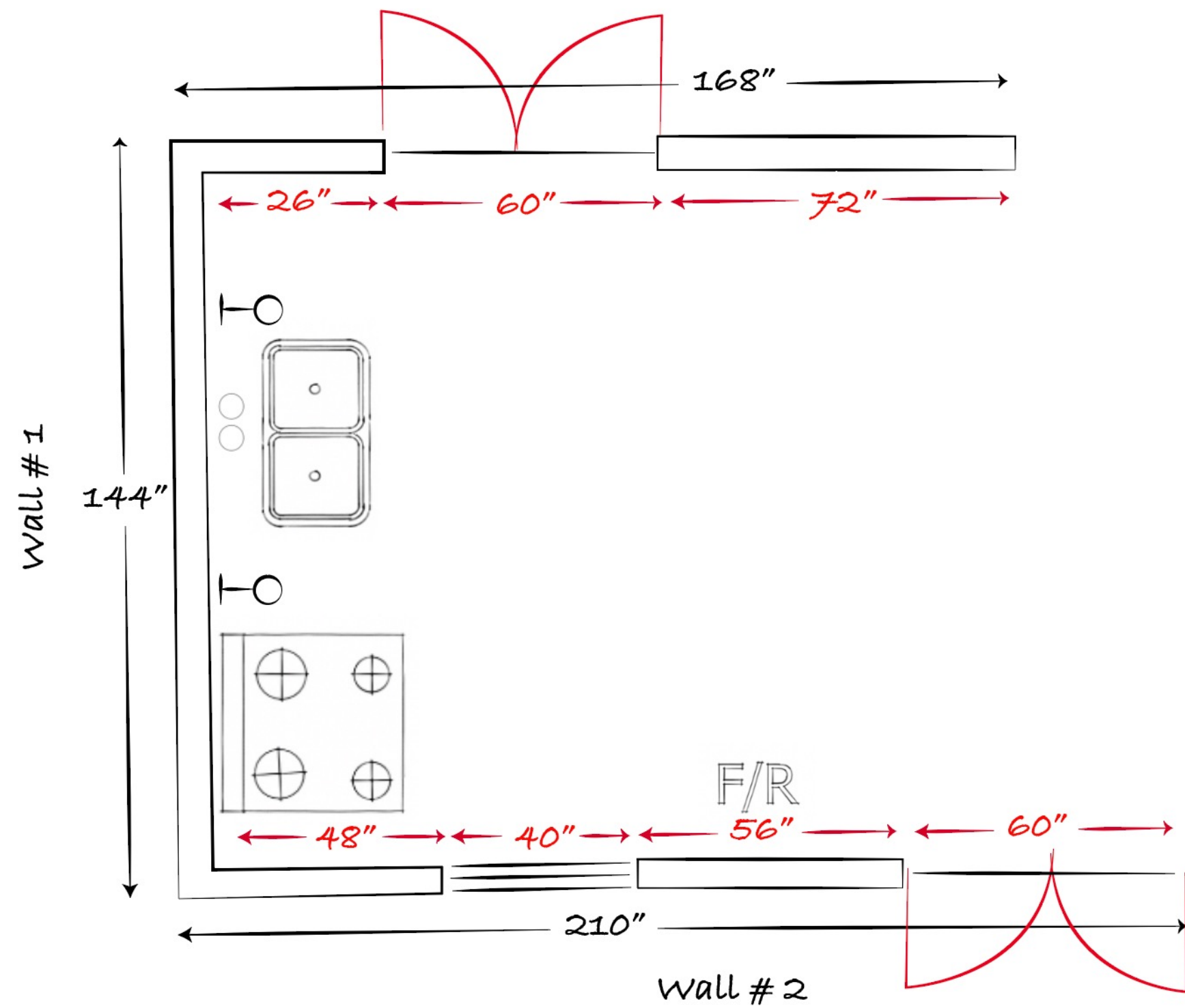
Create a front-facing sketch of your kitchen

Start planning your space and draw it out.
The grid is provided for your convenience.



Sketch out a top-down plan of your kitchen now

Use the grid for your convenience to help with measurements and location of fixtures.



Additional Measurements

Include more details to help our Kitchen Experts better plan your space.

Door Dimensions

Record door measurements and locate each on your Floor Plan. Mark the width from the outside of the trim to the opposite outside of the trim.

Door A W x H

Door B W x H

Door C W x H

Window Dimensions

Record window measurements and locate each on your Floor Plan. Mark the width from the outside of the trim to the opposite out- side of the trim.

Window A | Floor to Trim | W x H

Window B | Floor to Trim | W x H

Window C | Floor to Trim | W x H

Wall Height and Bulkhead

Record wall height (from floor to ceiling) and bulkhead (from floor to ceiling). Locate bulkheads on Floor Plan.

Ceiling H:

Floor to Bulkhead H:

Bulkhead A W x D x H

Countertop Height

Record countertop height. First, from the floor to the top of the countertop. Then from the floor to the top of the countertop backsplash.

Floor to top of countertop H:

Floor to top of countertop backsplash H:

Appliances

1/2

Refrigerator Company/brand

Model Number

Dimensions | W x D x H

Dishwasher Company/brand

Model Number

Dimensions | W x D x H

Microwave Company/brand

Model Number

Dimensions | W x D x H

Appliances

2/2

Sink Company/brand	Model Number	Dimensions W x D x H
<input type="text"/>	<input type="text"/>	<input type="text"/>
Oven Company/brand	Model Number	Dimensions W x D x H
<input type="text"/>	<input type="text"/>	<input type="text"/>
Stove / Range Top Company/brand	Model Number	Dimensions W x D x H
<input type="text"/>	<input type="text"/>	<input type="text"/>
Range Hood Company/brand	Model Number	Dimensions W x D x H
<input type="text"/>	<input type="text"/>	<input type="text"/>
Cellier Company/brand	Model Number	Dimensions W x D x H
<input type="text"/>	<input type="text"/>	<input type="text"/>
Other	Model Number	Dimensions W x D x H
<input type="text"/>	<input type="text"/>	<input type="text"/>

Almost done

Take a picture or scan your drawn kitchen plan and additional information (step 3 & 4), and visit <https://newageproducts.com/kitchen/kitchen-planning-guide/> to upload your personal plan to our Kitchen Designers.

Budget? <input type="text"/>	Which elements of the kitchen do you plan on changing?
Do you need a financing program (Affirm)? Yes <input type="checkbox"/> No <input type="checkbox"/>	Cabinets <input type="checkbox"/> Appliances <input type="checkbox"/> Countertops <input type="checkbox"/>
Are you renovating or building from scratch? Renovating <input type="checkbox"/> Building <input type="checkbox"/>	Flooring <input type="checkbox"/> Sink <input type="checkbox"/> Faucet <input type="checkbox"/>
	Lighting <input type="checkbox"/> Backsplash <input type="checkbox"/>
	By when would you like your project to be completed? <input type="text"/>