

Planning Guide



Getting Started

Prior to designing, it is important to determine the functionality of your dream kitchen. Functionality is crucial within any kitchen design, it can be the difference between a good kitchen and a great kitchen.

To determine the functionality that best suits your needs, think about how you use your existing kitchen and what feels comfortable to you, what you like and what you don't like.

We recommend making a list of the features you would like to maintain and what you would like to replace.

Focus on creating three working zones within your kitchen; Storage (fridge/freezer/pantry), Washing (sink/dishwasher), and Cooking (oven/cooktop).

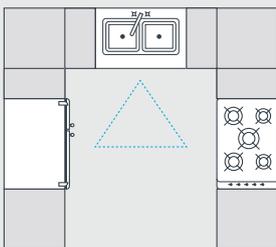
For practicality, position these zones into what is called a 'Working Triangle'. A good working triangle will help you move quickly and easily from task to task within your kitchen.

Below we have provided four common layouts that can be used for any kitchen design, all of which include three identifiable working zones.

Feel free to contact our team to determine which layout best suits your needs or you can check out our gallery for inspiration by visiting:

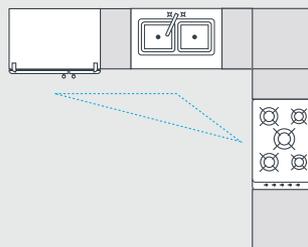
www.goflatpacks.com.au

Kitchen Layout Options:



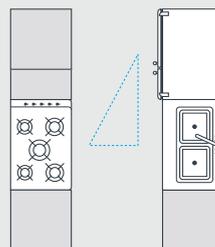
U-Shape

- ✓ Suitable for large kitchen spaces.
- ✓ Working triangle layout.
- ✓ Maximum storage space.



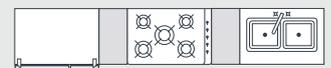
L-Shape

- ✓ Suitable for small or large spaces.
- ✓ Working triangle layout.
- ✓ Ideal for an island bench.



Galley

- ✓ Contemporary layout.
- ✓ Working triangle layout.
- ✓ Ample cabinet and bench space.



Straight Line

- ✓ Suitable for small kitchen spaces.
- ✓ Cost effective.
- ✓ Ideal for office spaces.

Tools you may require

Depending on the products you order, below is a list of recommended tools and equipment you may need during the assembly and installation of your flatpaks.



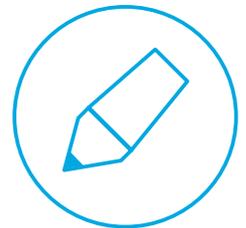
Cordless Drill



Tape Measure



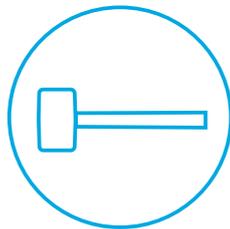
Jigsaw



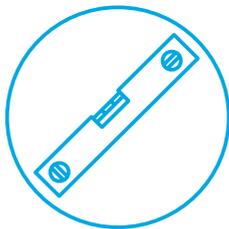
Pencil



Wood Screws



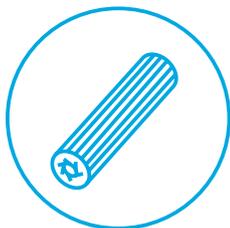
Mallet



Spirit Level



Adjustable Square



Wall Fixing Accessories



Clamps



Ear Muffs



Safety Glasses



Glue Bottle



Caulking/Silicone Gun

Planning & Measuring

Now that you're ready to start planning your dream kitchen, it is important that you measure your existing space.

Measuring your kitchen is not difficult, however it's crucial that you get it right as your measurements will provide the foundation for all of your planning and design.

There are three key steps to remember when measuring your existing kitchen space:

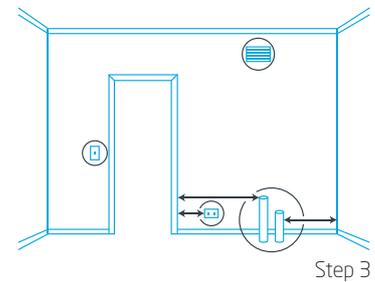
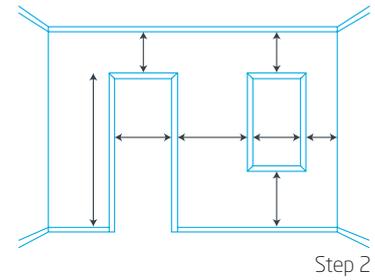
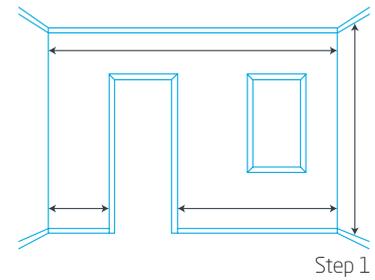
Step 1: Begin by measuring from the floor to the ceiling, then the distance between walls and from the corners to the doors.

Step 2: Measure each window and their distance from the floor, ceiling and corners of the room. Do the same for the door(s).

Step 3: Record the position of your existing drains, water supply, power outlets and light switches. If you are planning to relocate these, it is important to also mark their new positions.

We have provided a sheet of graph paper ready for you to record your dimensions and place the 2D drawings of essential kitchen appliances that have also been provided. All you need to do is cut, paste and draw the plans of your dream kitchen.

If you require further assistance with measuring or would like the help of one of our consultants, please visit goflatpacks.com.au to get in touch with our friendly staff.



Helpful Kitchen Measuring Tips:

Measuring Do's

- ✓ Measure to the outside of architraves/ frames for all windows and doors.
- ✓ Measure height of room from the floor to the ceiling.
- ✓ Note any overhead bulkheads that may limit standard installation.
- ✓ Measure the height from the floor to any windows to ensure that cabinets and benchtops fit.
- ✓ Note the location of existing plumbing and electricity outlets as well as their new position if you plan to relocate these.
- ✓ Make sure the location of the sink bowl is centered over a suitable size cabinet.
- ✓ Check manufacturer's specifications for appliances prior to ordering your kitchen.

Measuring Do Not's

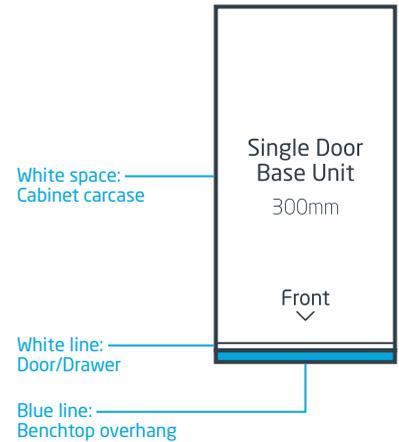
- ✗ Do not place your fridge and cooking appliances next to each other.
- ✗ Do not undertake gas, electrical or plumbing work yourself unless qualified.
- ✗ Do not place cooking appliances under windows or near inward opening doors.
- ✗ Do not position your rangehood any closer than 650mm from the top of your cooktop or according to your rangehood's specifications.
- ✗ Do not forget your end panels on either side of appliance cabinets and to cover the exposed side of cabinet runs.
- ✗ Do not forget to leave a minimum of 300mm clearance on either side of your cooktop to any pantries or panels.

Cut, Paste & Create

Supplied below are a range of essential kitchen appliances you can cut and manouvre around the graph paper supplied, all you need to do is determine the positioning of your flatpacks.

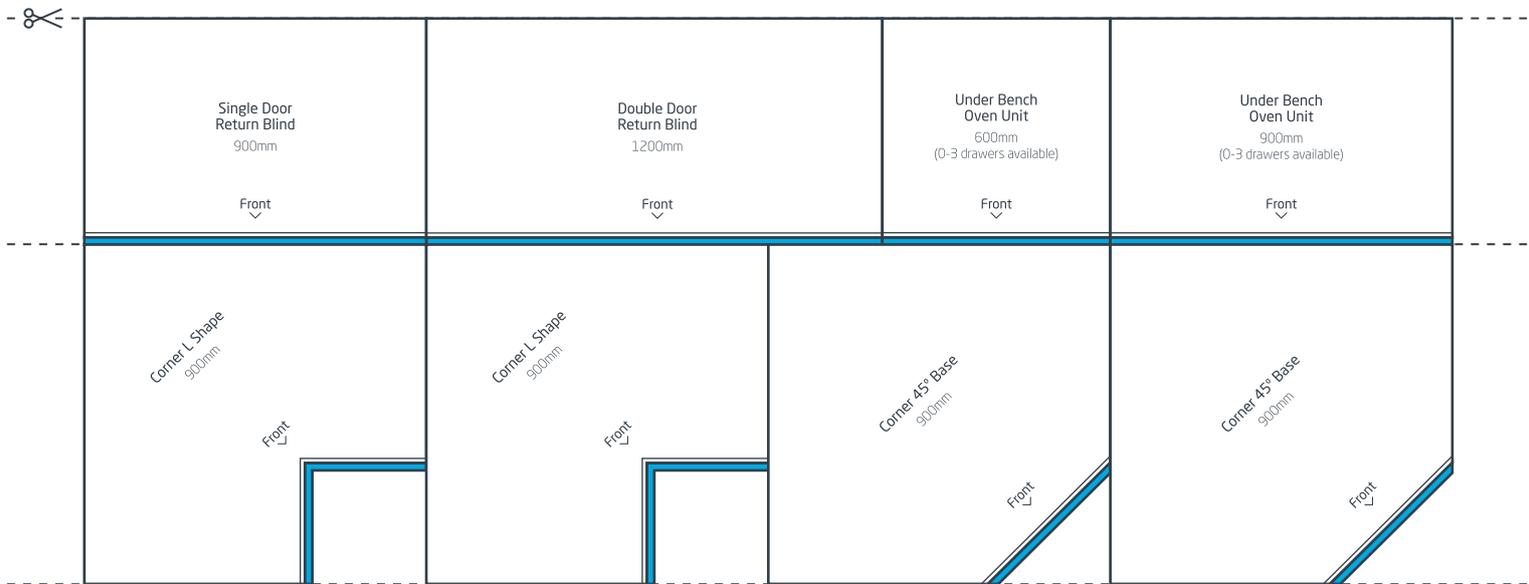
Base Cabinets

Standard cabinet depth including door/drawer: 580mm, standard benchtop depth: 600mm



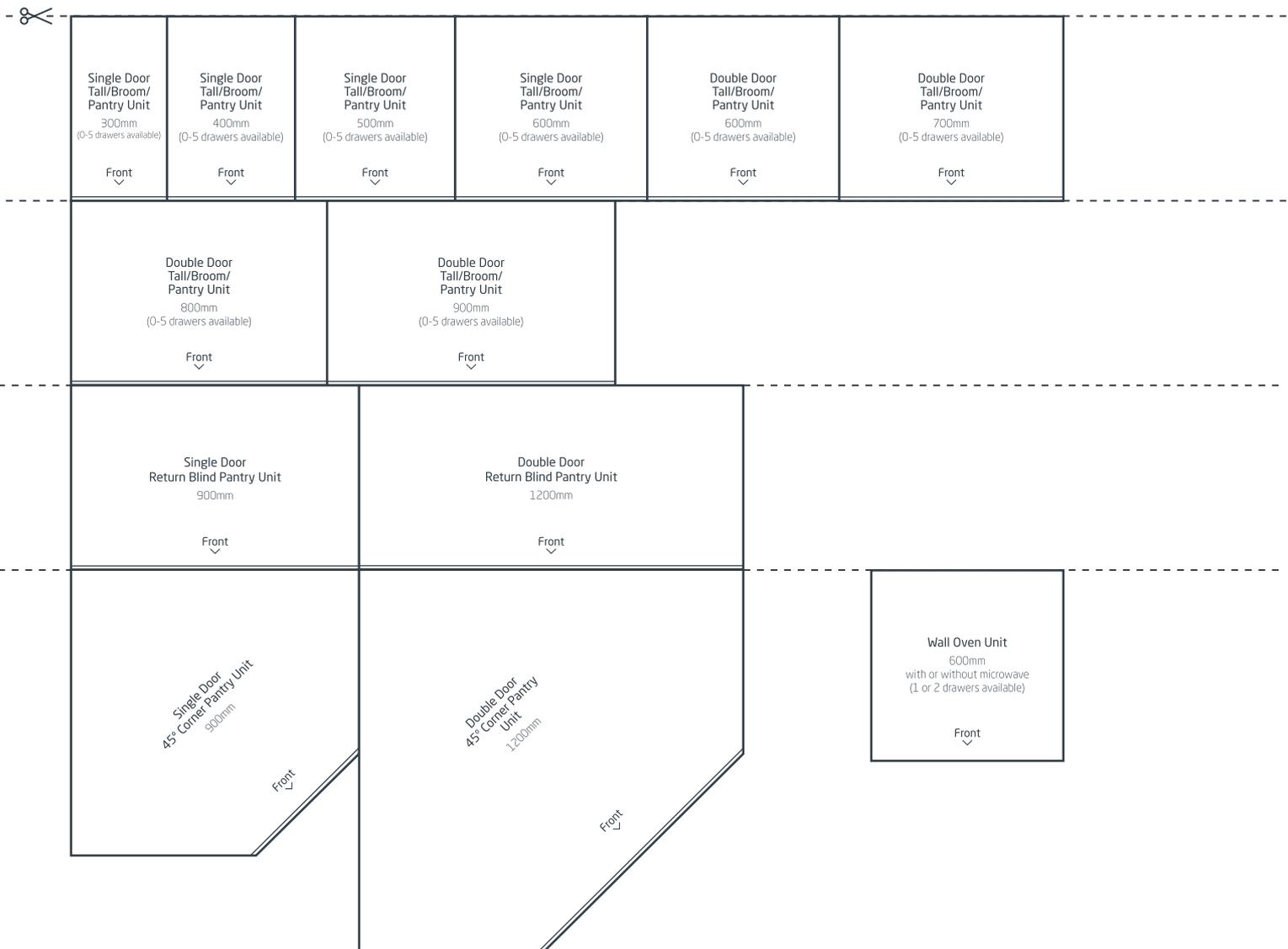
Single Door Base Unit 300mm Front	Single Door Base Unit 300mm Front	Single Door Base Unit 400mm Front	Single Door Base Unit 400mm Front	Single Door Base Unit 500mm Front	Single Door Base Unit 500mm Front	Double Door Base Unit 600mm Front	Double Door Base Unit 600mm Front
Double Door Base Unit 800mm Front		Double Door Base Unit 900mm Front		Double Door Base Unit 1000mm Front		Drawer Unit 450mm (1-6 drawers available) Front	Drawer Unit 500mm (1-6 drawers available) Front
Double Door Base Unit 800mm Front		Double Door Base Unit 900mm Front		Double Door Base Unit 1000mm Front		Drawer Unit 450mm (1-6 drawers available) Front	Drawer Unit 500mm (1-6 drawers available) Front
Drawer Unit 600mm (1-6 drawers available) Front	Drawer Unit 700mm (1-6 drawers available) Front	Drawer Unit 800mm (1-6 drawers available) Front	Drawer Unit 900mm (1-6 drawers available) Front				
Drawer Unit 600mm (1-6 drawers available) Front	Drawer Unit 700mm (1-6 drawers available) Front	Drawer Unit 800mm (1-6 drawers available) Front	Drawer Unit 900mm (1-6 drawers available) Front				

Please note: Cut-outs and sizes should be used as a guide to assist you in creating a design. All cabinet sizes can be altered by you in order to meet your specifications. Please make sure to also include allowances for filler panels and end panels.



Tall/Broom/Pantry Cabinets

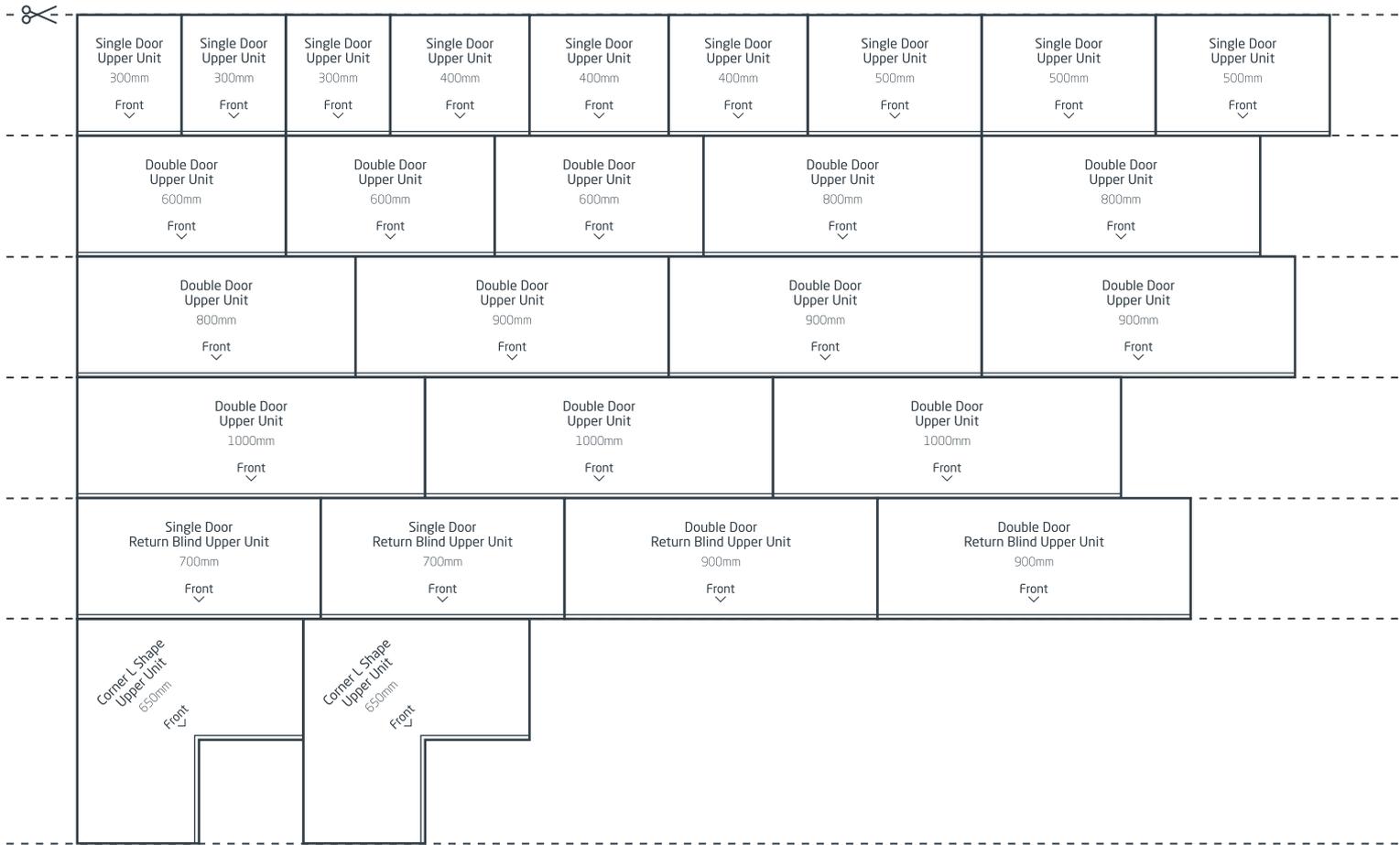
Standard cabinet depth including door/drawer: 580mm, standard benchtop depth: 600mm



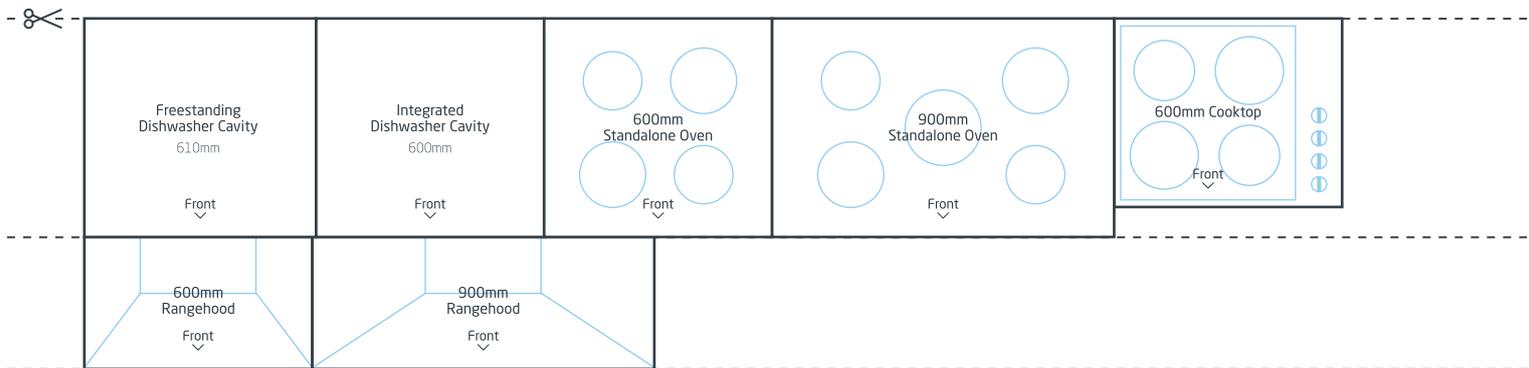
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Upper Cabinets

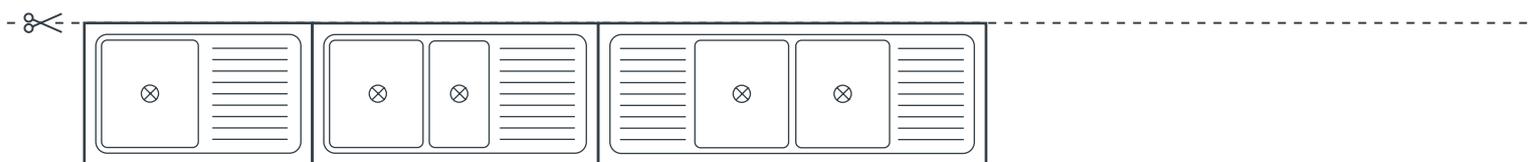
Standard cabinet depth including a door: 350mm



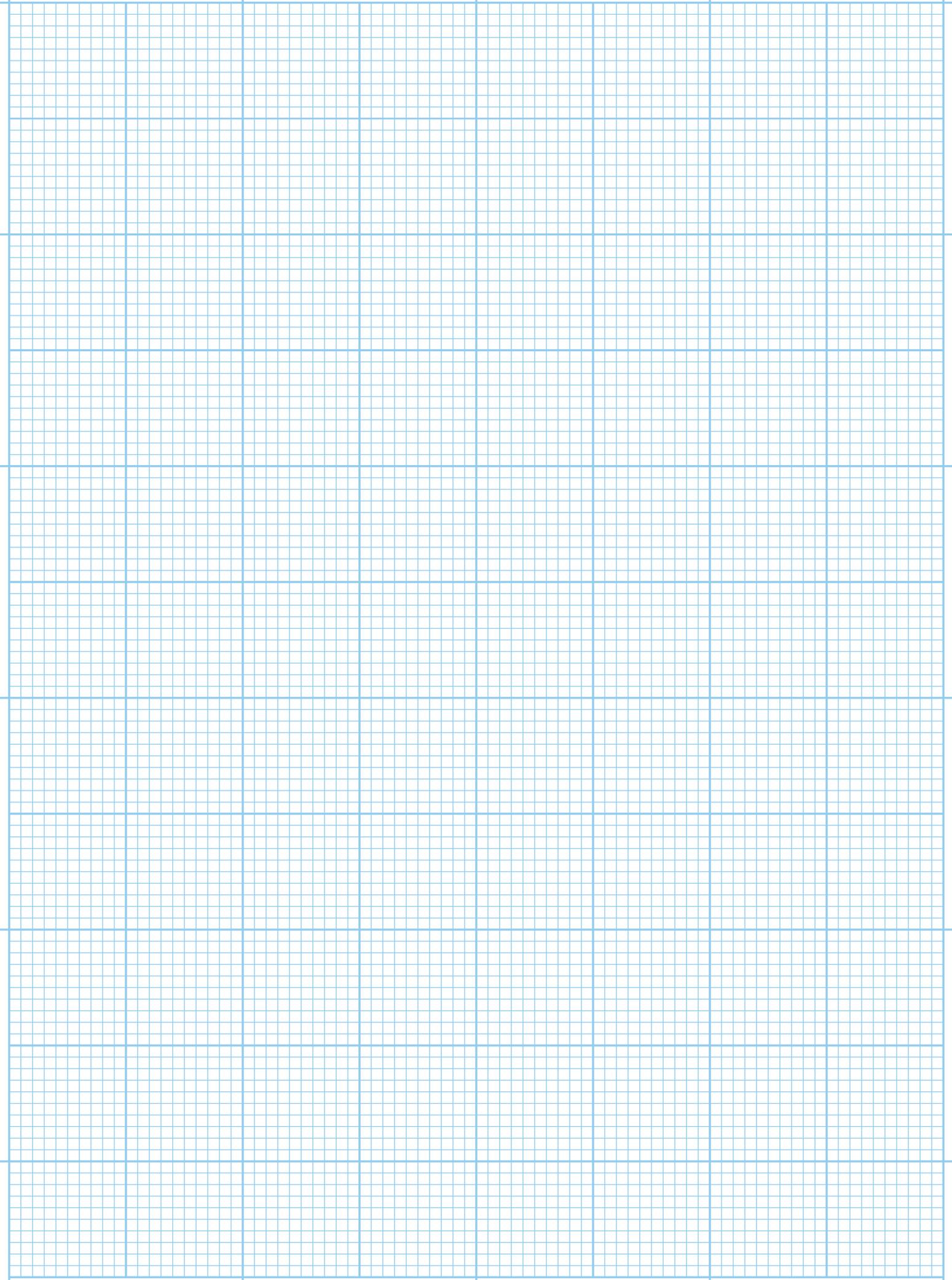
Appliances



Sinks



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1 square = 50mm / 10 squares = 500mm (0.5m)

Be sure to record your measurements in millimetres (mm)