

### **Do's:**

- √ Do Plan for 24" Deep Base Cabinets & 12" Deep Upper Cabinets
- √ Do Leave 36-42" wide walkways in all traffic areas
- √ Do Create a work triangle between your Fridge, Sink and Stove
- √ Do Group Tall Cabinets and Appliances together to maximize your counter space
- √ Do add roll out garbage units, tray dividers and other accessories from [Richelieu.com](http://Richelieu.com) to get the most out of your Cabinets and instantly create a high end statement
- √ Do Consider how to incorporate your main objectives for your new space

### **Don'ts:**

- √ Don't Space your work triangle further than 9' apart, or closer than 4'
- √ Don't Place your upper cabinets lower than 18" above your Countertop
- √ Don't forget to add a light rail moulding to conceal Under Cabinet lights
- √ Don't Separate your stove into a wall oven & Cook top if you are limited on space as this will take up more room than a stove alone
- √ Don't include an island, if you do not have adequate space for traffic around all 4 sides
- √ Don't forget to add style and character through finishes and accents to create that "wow" factor!