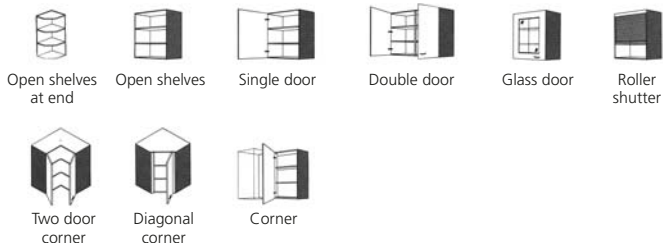
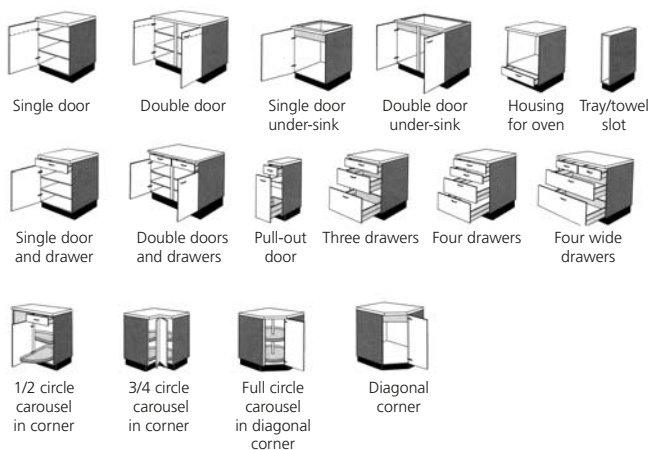


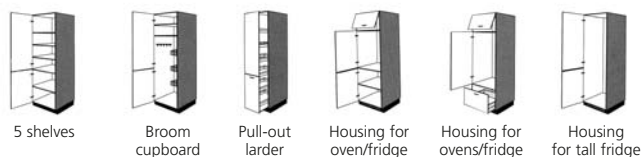
WALL UNITS



BASE UNITS



TALL UNITS



TYPICAL WIDTHS

Wall units : 300, 400, 500, 600, 800, 1000, diagonal corner 600 × 600

Base units : 300, 400, 500, 600, 800, 1000, diagonal corner 900 × 900

Tall units : 300 pull-out larder, 500, 600

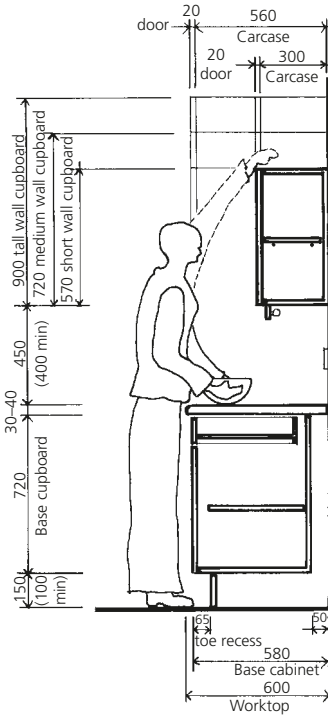
LESS COMMON WIDTHS

Wall units : 450, 700, 900, 1100, 1200

Base units : 150 (open), 450, 900, 1100, 1200

Tall units : 400, 450

Kitchen cabinets – summary of basic types



- +2300 top of tall cupboards
- +2120 top of medium wall cupboards
- +2000 maximum extended reach
- +1970 top of short wall cupboards

- +1600 average eye level (men and women)
- +1400 U/S wall cupboard
- +1100 electric sockets
- +0900–910 top of worktop
- +0870 U/S worktop
- +0720 drawer line

- +0150 plinth height
- ±0000 FFL

NOTE: These vertical heights will vary if plinth height is varied. Nonetheless, the underside of the worktop must not be less than +870 mm to accommodate free standing appliances

Typical cabinet detail dimensions

Setting-out dimensions

When planning a kitchen layout, allow for tolerance in dimensions. Even in new buildings, corners may not be absolutely square nor plaster finishes completely flat.

When laying out a kitchen within existing buildings and where the dimensions are not convenient for standard units, leftover space may usefully accommodate a tray slot or a pull-out towel rail. This will be cheaper than specifying a cabinet of a non-standard width.