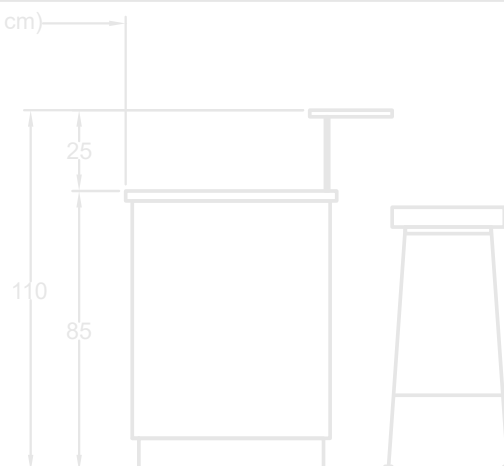


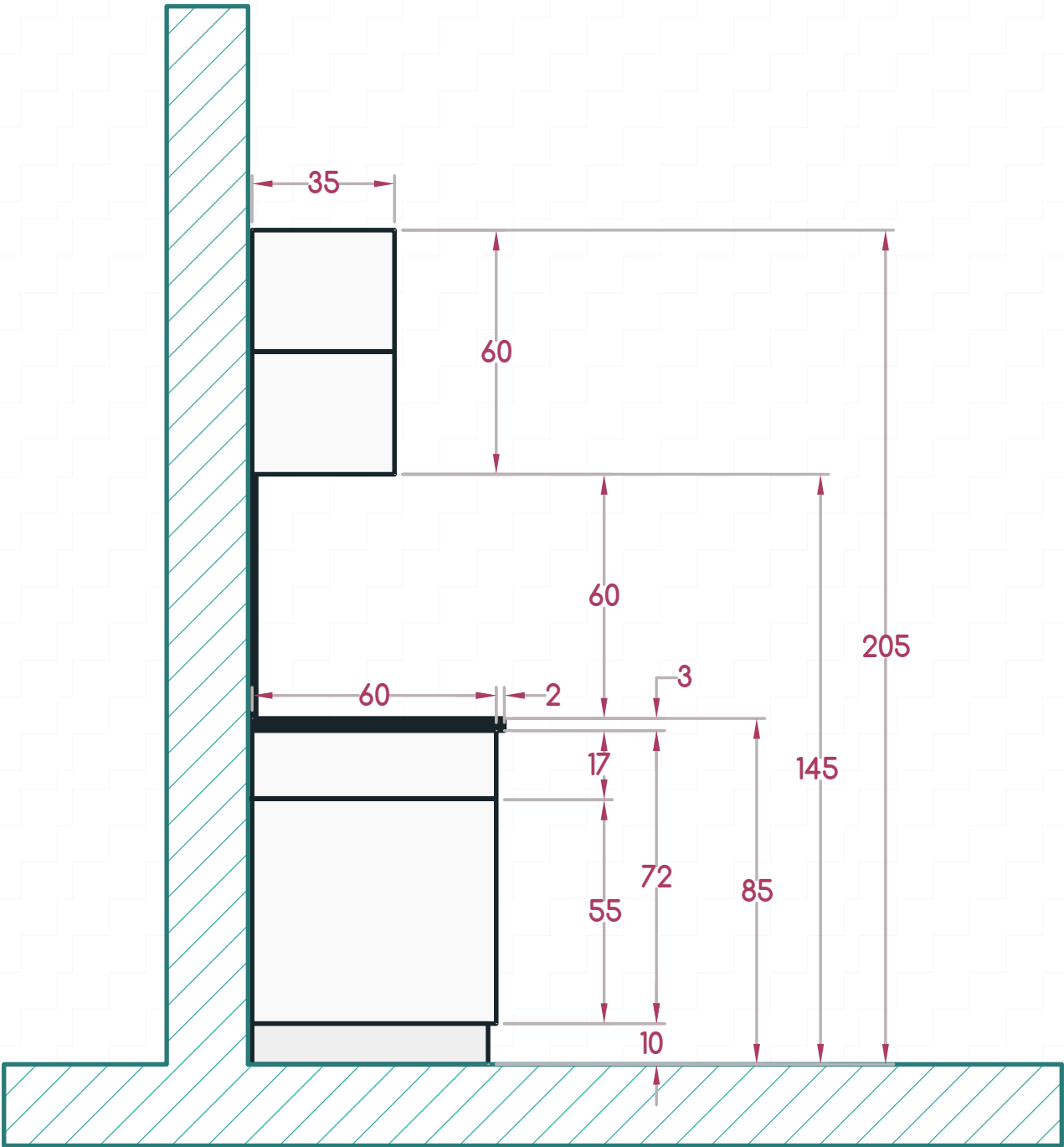


FUNCTIONAL DIMENSIONS

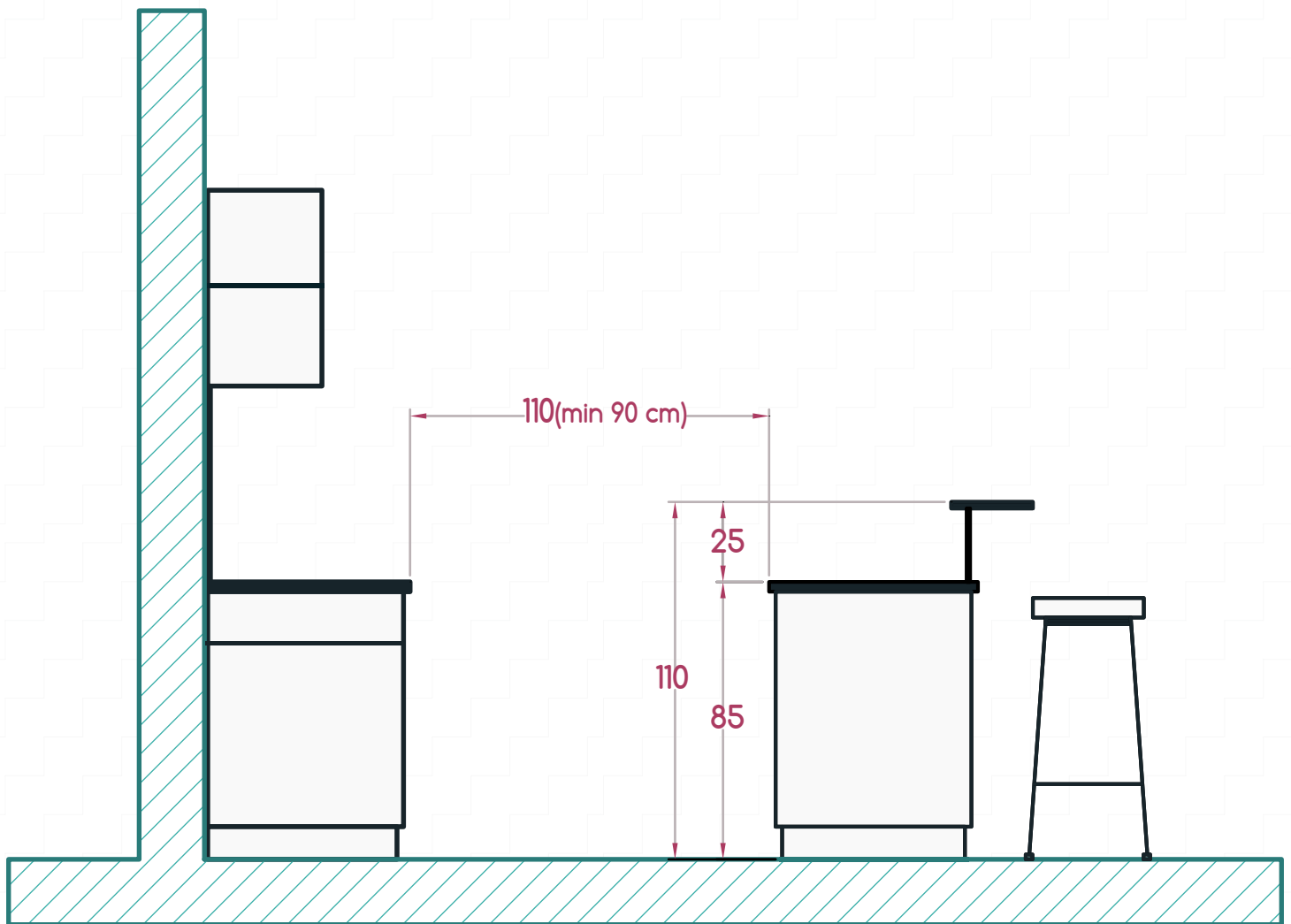
KITCHENS



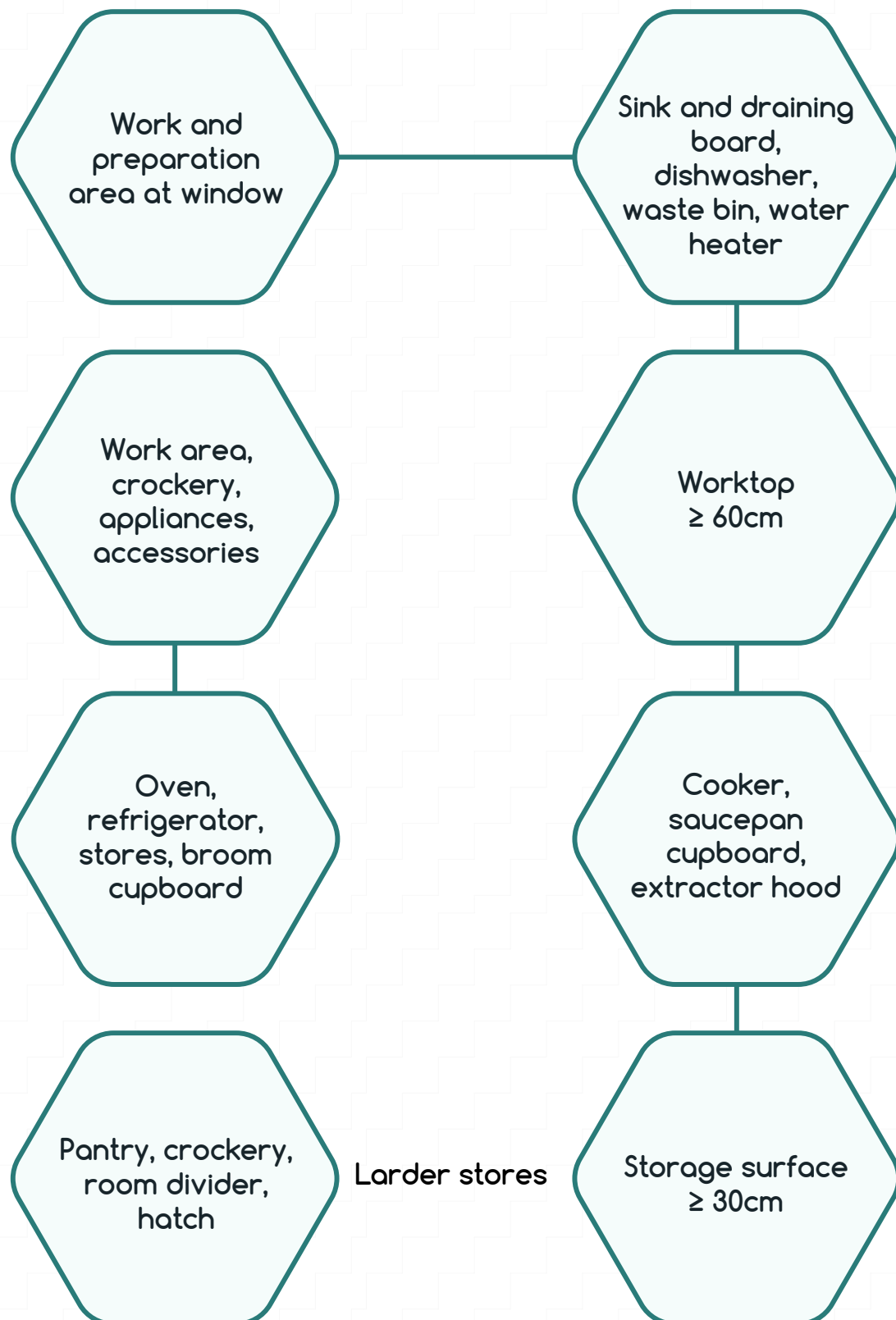
SECTION THROUGH KITCHEN UNITS



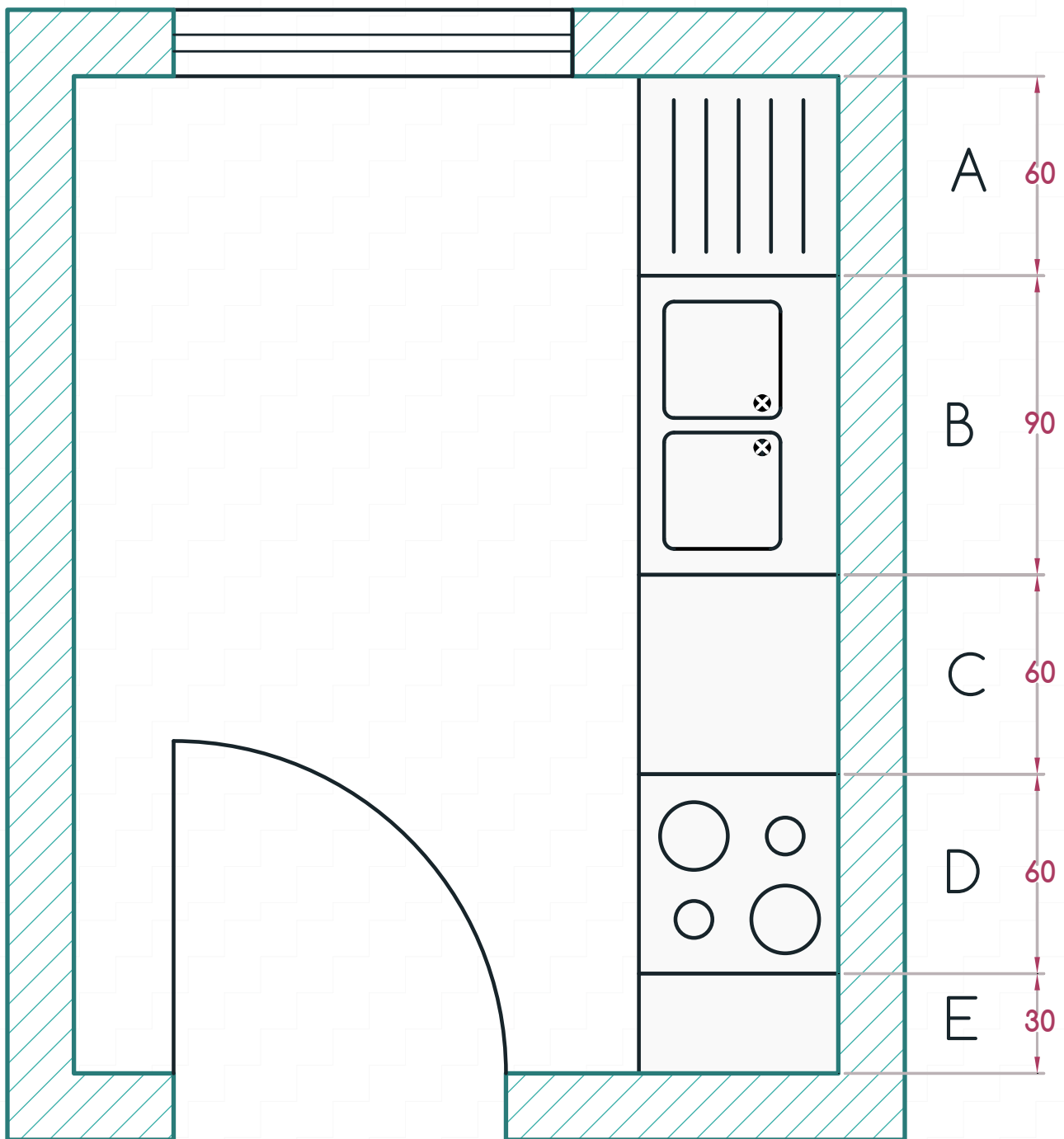
ISLAND/BREAKFAST BAR ARRANGEMENT



EFFECTIVE KITCHEN WORKPLACE ARRANGEMENT



ONE-SIDED KITCHEN



A - draining surface

B - double sink

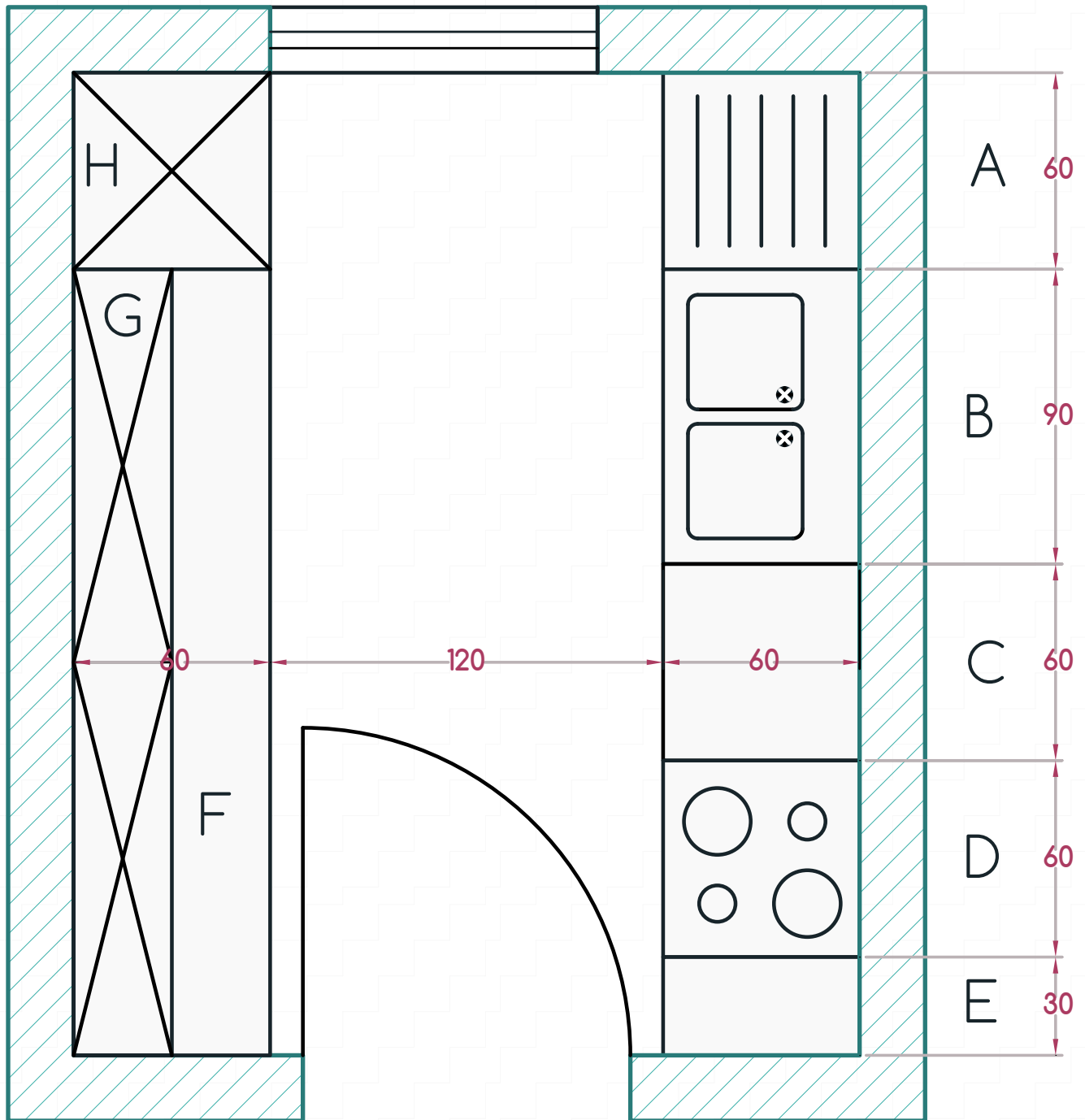
C - storage / working area

D - cooker

E - storage area



TWO-SIDED KITCHEN



A - draining surface

B - double sink

C - storage / working area

D - cooker

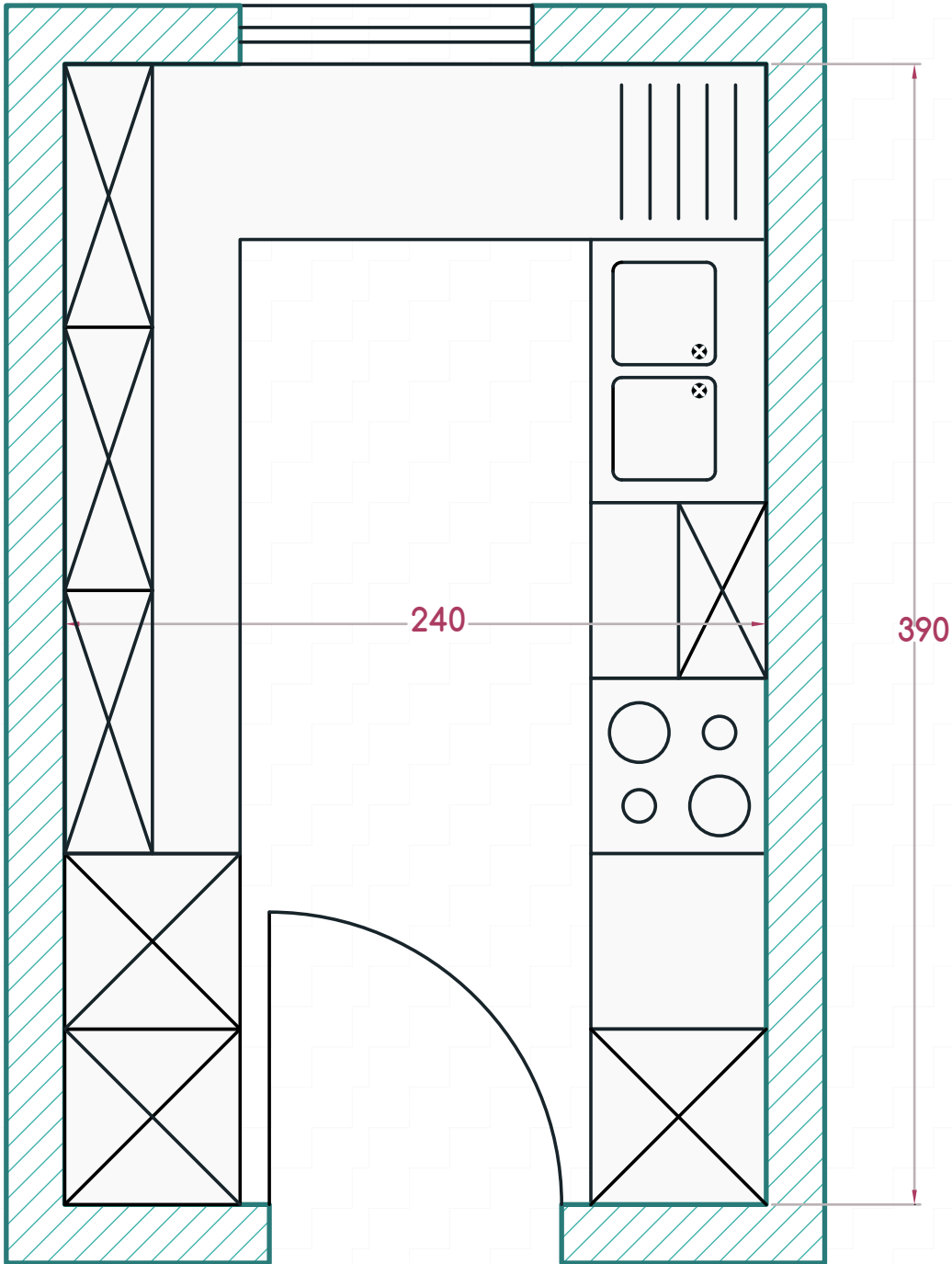
E - storage area

F - full height cabinet

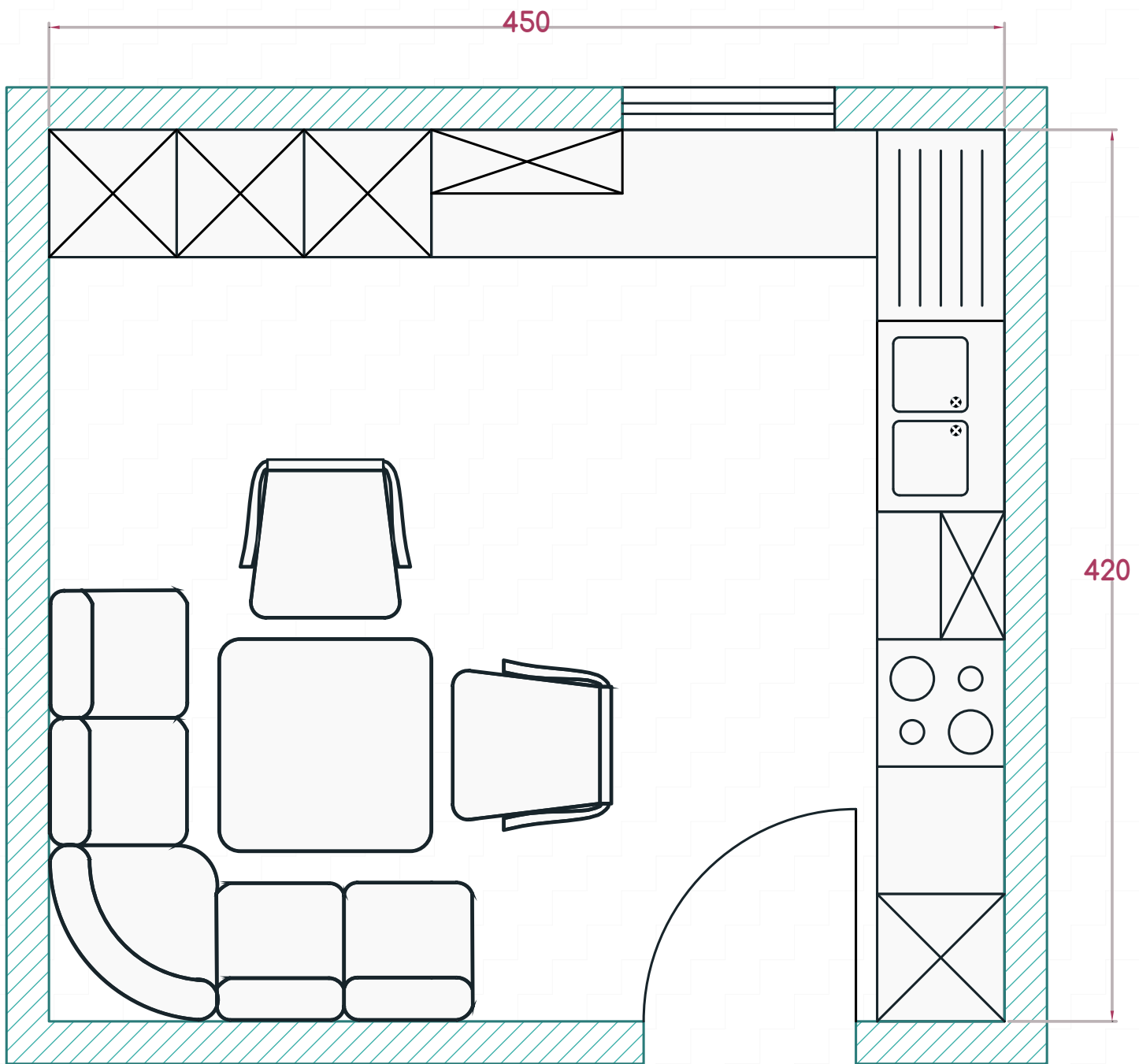
G - wall units

H - worktop on low cabinet

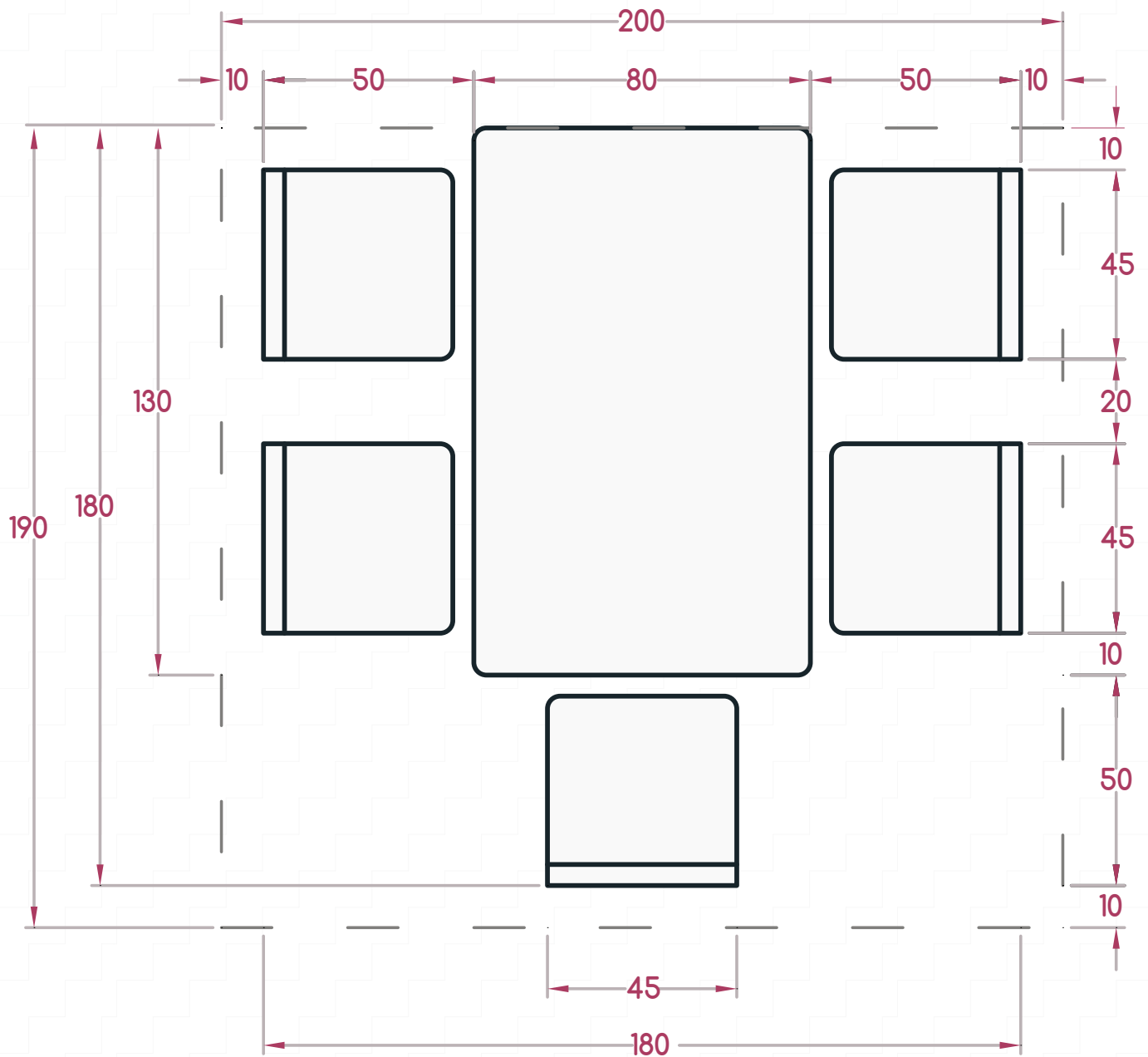
U-SHAPED KITCHEN



L-SHAPED KITCHEN WITH DINING AREA



MINIMUM AREA REQUIREMENTS





3dlab.bg



office@3dlab.bg