

SUNIQUE

INTERNATIONAL

KITCHEN

HANDBOOK

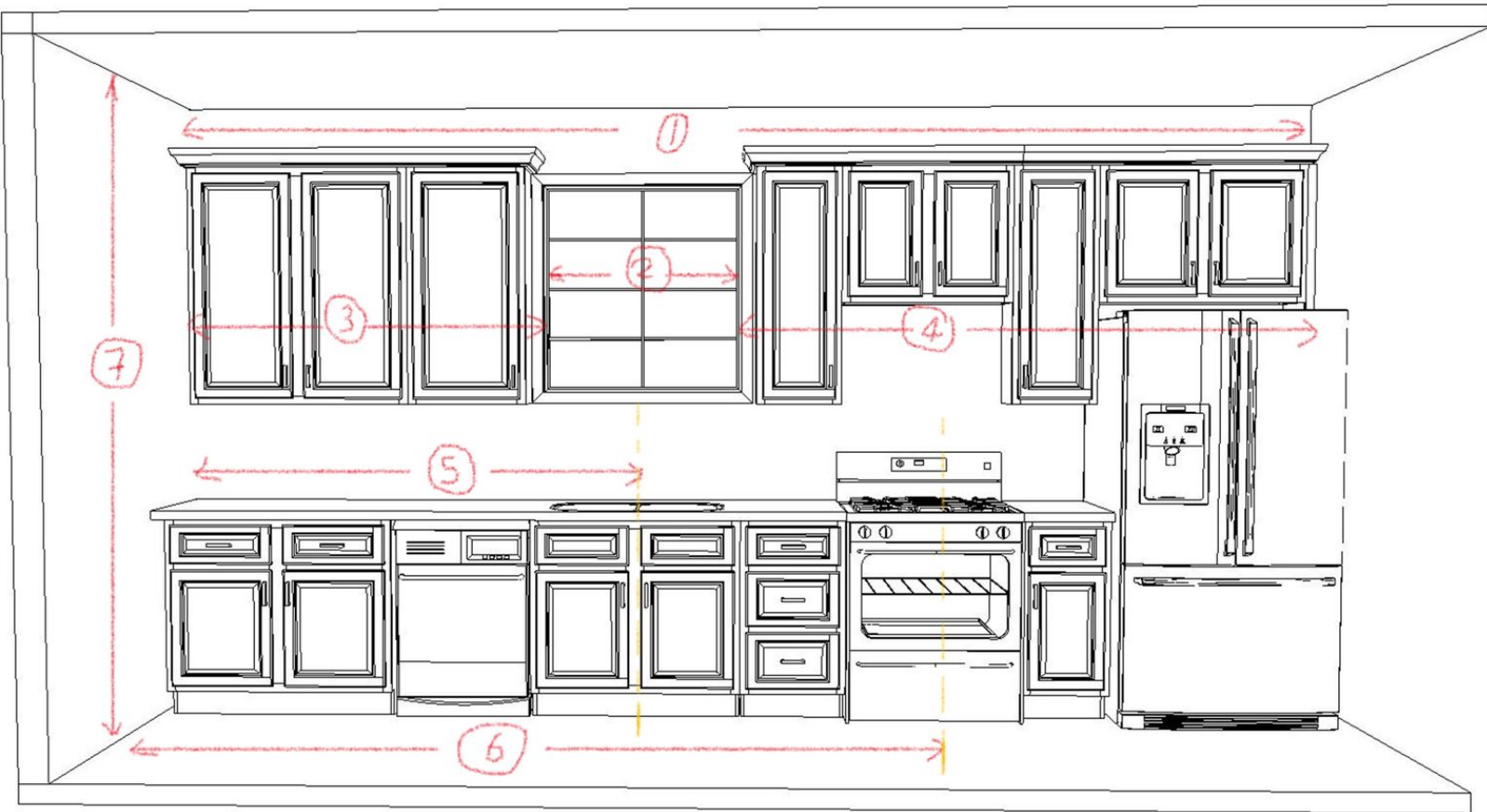


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THE SINGLE WALL SHAPE / GALLEY KITCHEN



The one-wall galley kitchen and galley kitchen are designed for compact spaces, efficiently consolidating essentials with strategic appliance placements and creative design solutions to achieve openness. This layout maximizes narrow areas, featuring functional workstations along opposing walls and clear walkways. Placing significant appliances on separate walls improves accessibility and minimizes congestion. Ideal for rectangular spaces, it can be enhanced with an island if the space permits, adding to its utility. Overall, the galley kitchen epitomizes efficiency and makes the most of limited narrow spaces by providing functional workstations and promoting convenience through thoughtful appliance arrangement. It stands as the ultimate choice for optimizing narrow areas, especially in rectangular spaces, and can be further enhanced with the incorporation of an island for increased utility.

STEP1

Identify Kitchen Types

STEP2

Prepare your measuring tools

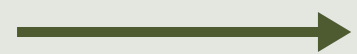
STEP3

Measure the data for each number shown in the corresponding figure

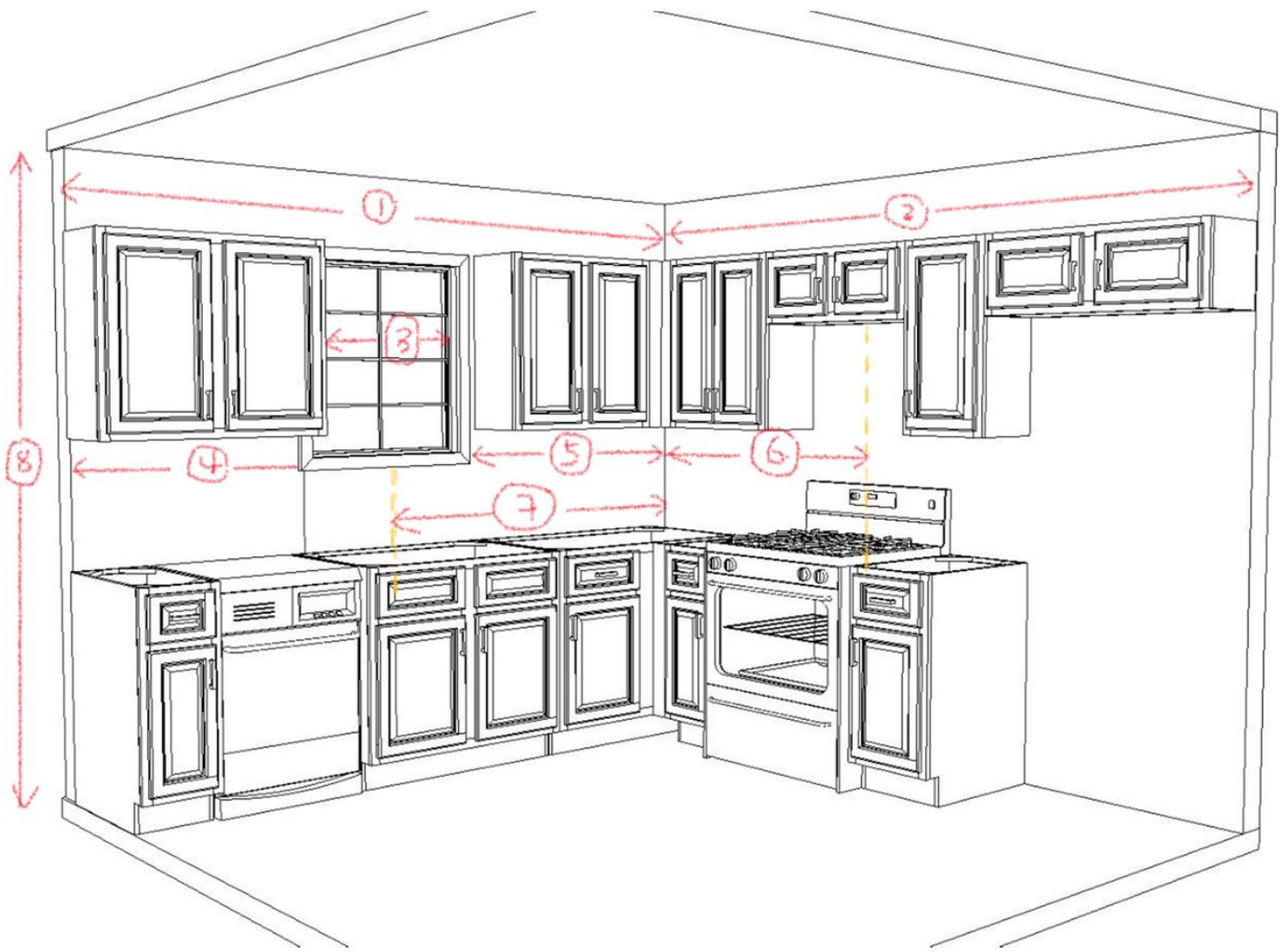
STEP4

Draw a diagram of the kitchen pattern

Let's
Draw your
kitchen now



1. Wall to opening(total)
2. Window wide length
3. Wall to Window edge
4. Window to opening
5. Wall to sink plumbing
6. Wall to range/cooktop plug or plumbing
7. Total height

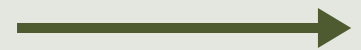


THE L - SHAPE OF KITCHEN

The L-shaped kitchen, a popular choice for homeowners, features work areas on two adjacent walls, forming a right angle. Ideal for dual chefs, it fosters collaboration and spaciousness. Adding an island enhances functionality, serving as an extra workspace and a dining area, boosting versatility. This design often connects seamlessly to another room, creating an inviting gathering layout. The setup prioritizes smooth movement, promoting an open-concept ambiance that engages guests in culinary action and facilitates conversation during meal preparation.

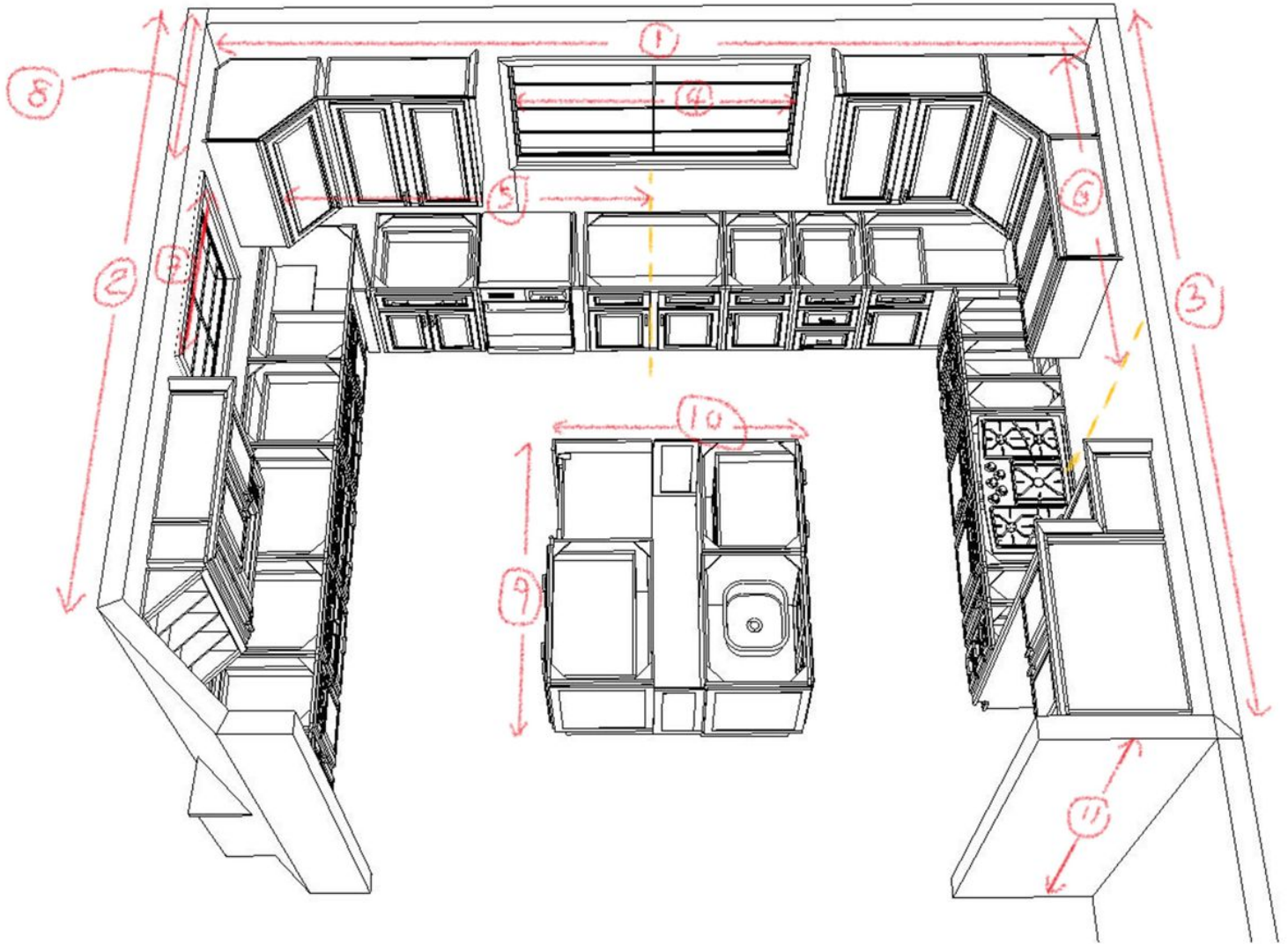
Let's

Draw your
kitchen now



1. Wall to opening(total)
2. Wall to opening(total)
3. Window width
4. Window to wall opening
5. Window to wall
6. Wall to range/cooktop plug or plumbing
7. Wall to sink plumbing
8. Total height (ground to ceiling)

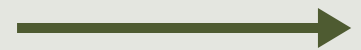
THE U - SHAPE KITCHEN WITH ISLAND



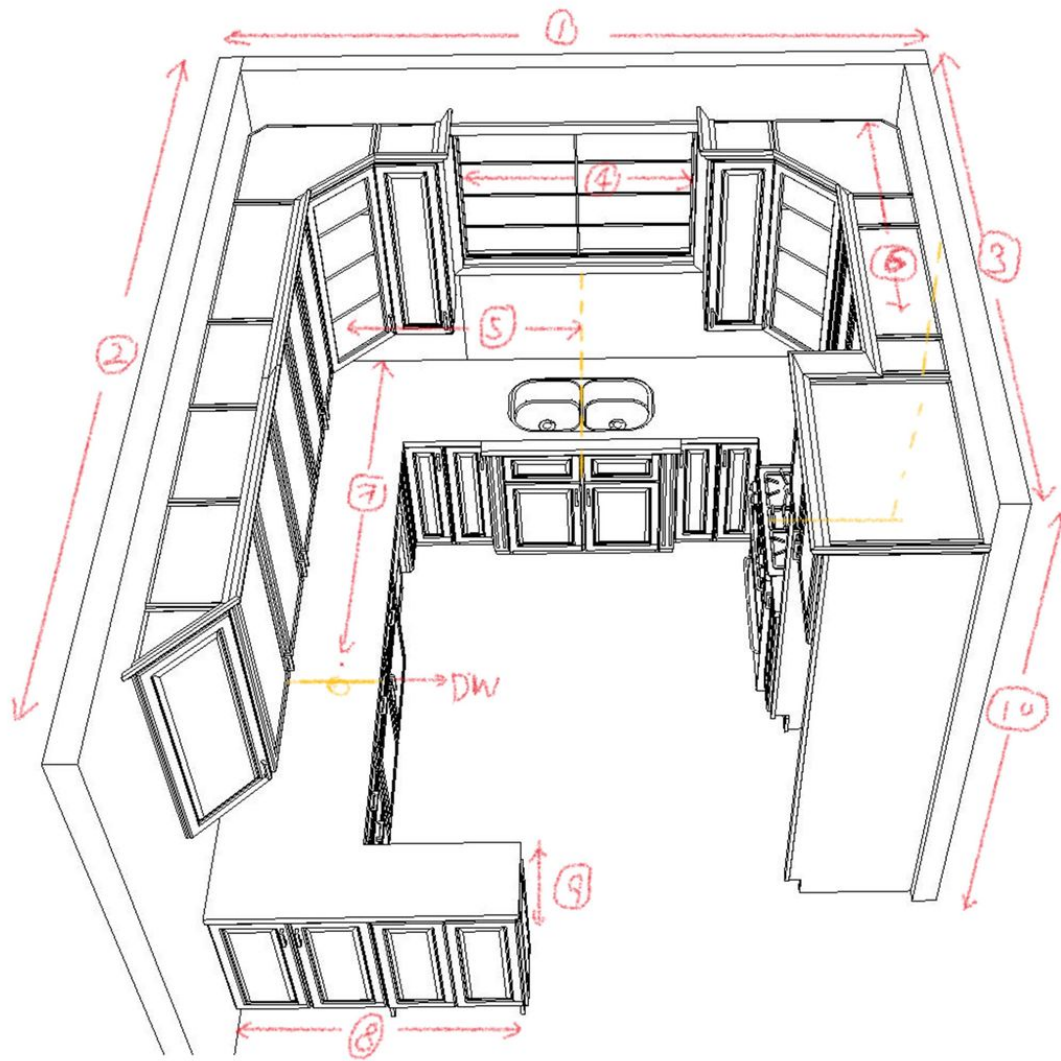
The U-shaped kitchen design optimizes space by using three walls to form an efficient work triangle for food preparation, emphasizing separation between kitchen and dining areas. Pull-outs and lazy Susans enhance corner usage, maximizing storage and functionality. Alternatively, a kitchen island offers multifunctionality, serving as a meal prep space, dining area, or workspace. Adequate clearance around the island is essential, particularly for ease of appliance use and with specific countertop materials. Additional features like extra sinks, dedicated microwave cabinets, or more storage enhance the island's utility and home value. Crafting a well-designed island is pivotal, integrating appliances, sinks, dining areas, and prep zones to establish it as a key element in modern kitchen design. Both U-shaped and island layouts cater to diverse preferences and needs, showcase innovation and adaptability in contemporary kitchen design.

Let's

Draw your
kitchen now



1. Wall to wall total
2. Wall to opening total
3. Wall to opening total
4. Window length/wide
5. Wall to sink plumbing
6. Wall to range/cooktop plug or plumbing
7. Wall to window
8. Island length
9. Island width
10. Wall height total (ground to ceiling)

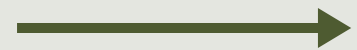


THE G - SHAPE OF KITCHEN

The G-shape kitchen layout is an innovative twist on the classic U-shaped design, incorporating a partial fourth wall that expands counter and storage space, elevating the kitchen's functionality. Its distinctive feature, this additional space, enhances adaptability. The G-shaped layout is highly versatile, accommodating two separate work zones with the inclusion of a second sink, cooktop, or range, allowing independent cooking. This layout also seamlessly integrates practical additions like a breakfast bar, providing extra dining space, or a pass-through for smooth entertaining. Essentially, the G-shaped kitchen layout is a canvas of endless potential, offering an exciting opportunity for customization and creativity, making it stand out in kitchen design.

Let's

Draw your
kitchen now



1. Wall to wall total
2. Wall to opening total
3. Wall to opening total
4. Window length/width
5. Wall to sink plumbing
6. Wall to range/cooktop plug or plumbing
7. Wall to dishwasher plug
8. Wall to peninsula end
9. Peninsula width
10. Wall height total (ground to ceiling)

Sunique International

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Sydney White

French Grey

Greek Blue

Slim Shaker

STEP5

Choose your
style and
color

STEP6

Send drawings
to your Sales
Rep


STEP7


Design expert
will send back
your rendering
and layout

STEP8

Finalize your
order

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