

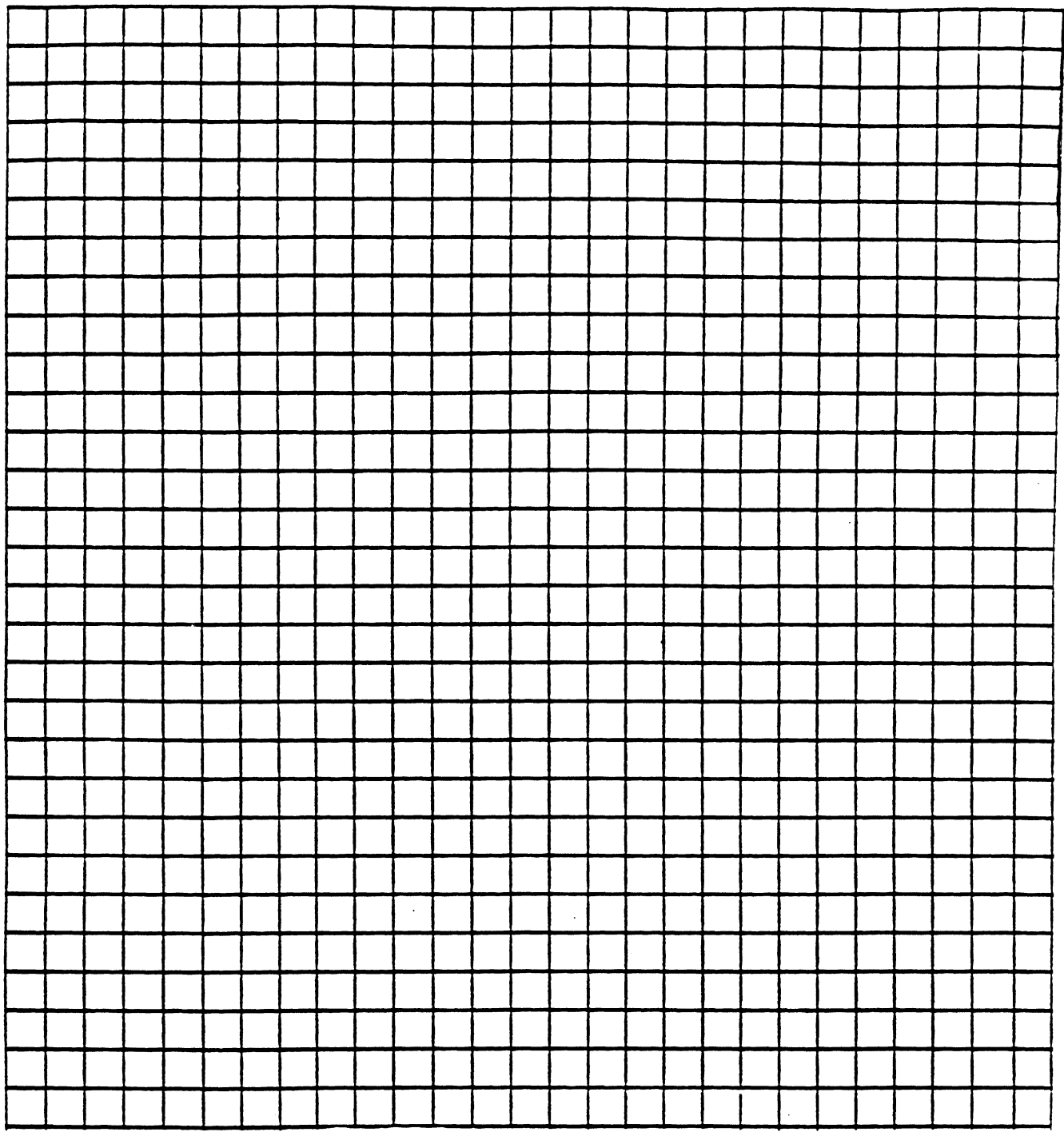
**OPTION 7—KITCHEN PLANS**

**STUDENT**

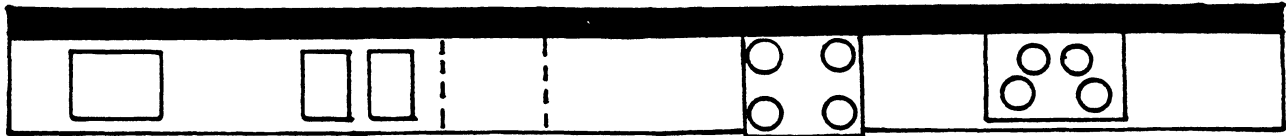
Name \_\_\_\_\_ Hour \_\_\_\_\_

**DESIGN A KITCHEN**

- 1. Select a kitchen layout (U-shape, L-shape, Island, Corridor, One-wall, Peninsula).
- 2. Design your kitchen in the space below. Use a scale of 1/4" = 1'. Make your kitchen no larger than 15' by 15'. You do not need to include an eating area.
- 3. Walls should be 1/8" thick
- 4. Use correct symbols for appliance size and identification
- 5. Mark the work triangle



KITCHEN TEMPLATES



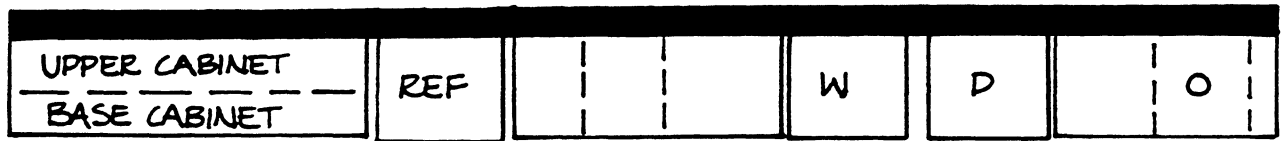
SINGLE SINK

DOUBLE SINK

DISHWASHER

RANGE & OVEN

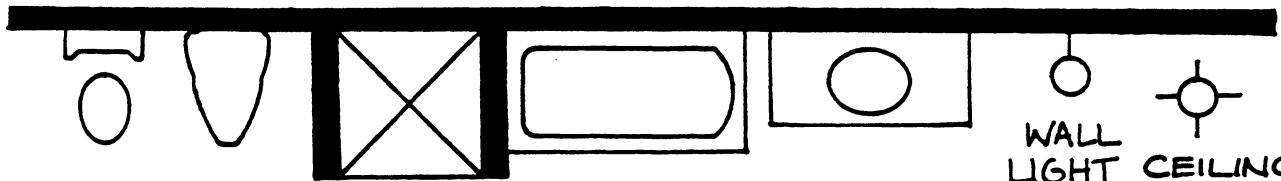
DROP-IN COOK TOP



REFRIGERATOR TRASH COMPACTOR

WASHER DRYER

WALL OVEN



TOILET

SHOWER

TUB

LAVATORY/SINK

WALL LIGHT

CEILING LIGHT



FURNACE

WATER HEATER

PHONE

TV CABLE

110 OUTLET

220 OUTLET

SWITCH