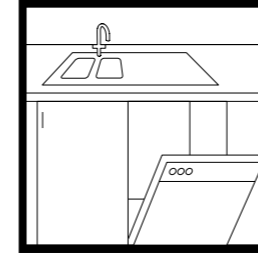
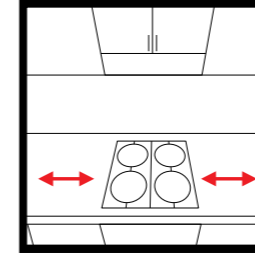


PLANNING TIPS

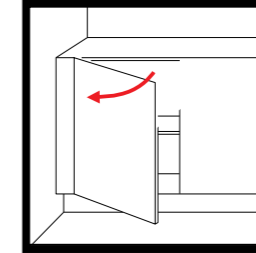
What We Recommend



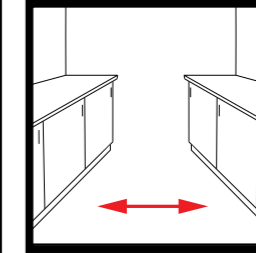
For ease of plumbing, place a dishwasher near the sink and allow a minimum 600mm space to 'house' it.



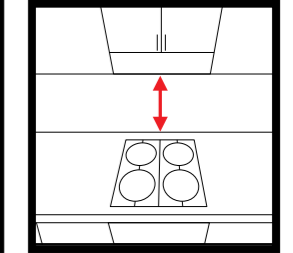
Allow a minimum 450mm either side of the cooktop for safety and extra working space.



Leave space between a cabinet and your wall so doors can be fully opened and the cabinet easily accessed.

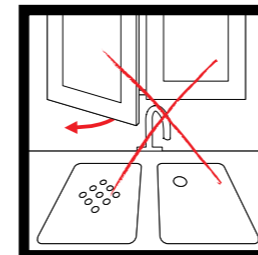


Allow a minimum 1.2m between opposite cabinets for maneuverability.

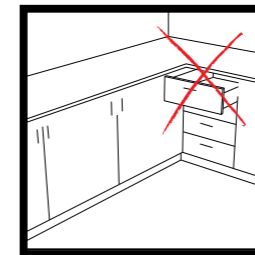


Allow a minimum 650mm between your cooktop and rangehood.

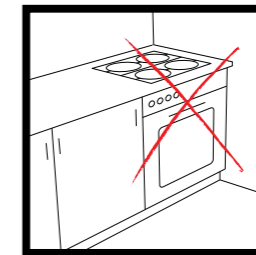
What Not To Do



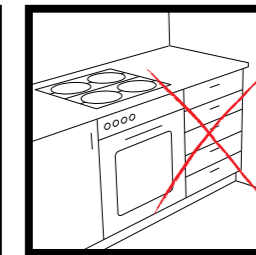
Don't place tall tapware in front of an opening window.



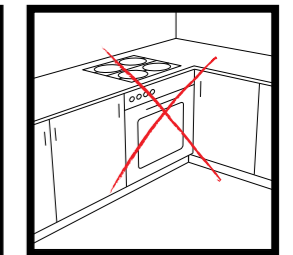
Don't place drawers in a corner where they can block other cabinets.



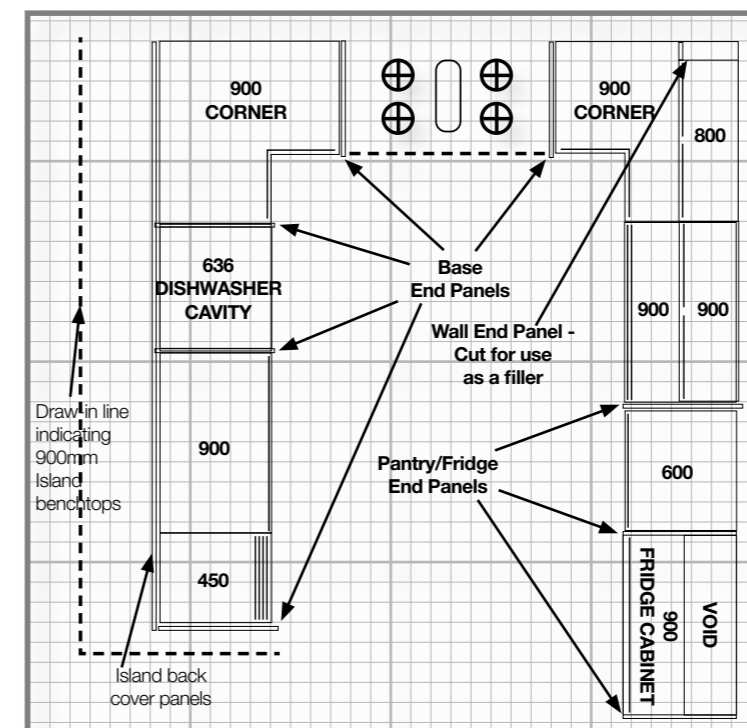
Don't place a cooktop next to a wall where it can cause overheating. Allow a minimum 450mm on either side.



Don't install a full set of drawers next to a cooktop. This can provide easy access to a hot cooking area for young children.



Don't place your dishwasher or stove in a corner where it can block other cabinets.



DESIGN HINTS & TIPS

Kitchen Design Example

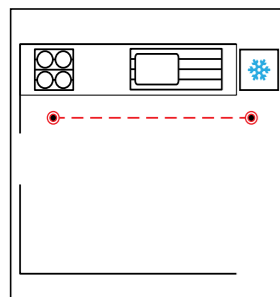
Shown here is a sample of a kitchen design. This design highlights the cupboards used, and indicates where panels should be used. You'll notice that we have marked in a solid line, indicating the wall perimeter of the kitchen.

THINK ABOUT THESE THINGS AND MAKE A LIST:

- > How will your family use it?
- > Do you need more storage than you have now?
- > Do you need more drawers or places to store pots and pans?
- > Will you need space for a dishwasher?
- > Is a pantry an option?

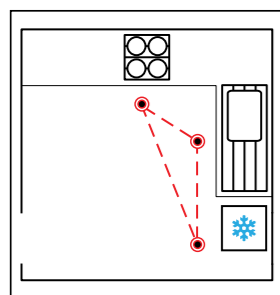
THE WORKING TRIANGLE:

Consider the natural flow between work zones in the kitchen. This work path is often referred to as the 'working triangle'. The working triangle illustrates the path between the most frequently used work areas, such as the fridge, sink and cooking appliances. Reducing the size of the working triangle will save you time and effort in your new kitchen. Using these four common kitchen layouts (Straight line, L-shape, U-shape and Galley), and referring to the working triangle, select the design most suited to your new kitchen.



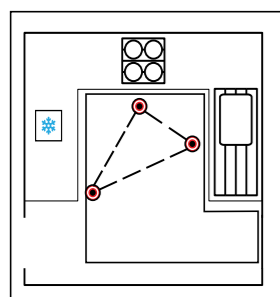
STRAIGHT LINE KITCHEN

This layout is best when the space available for your new kitchen is limited. There is no working triangle shown because the workflow is based on a straight line.



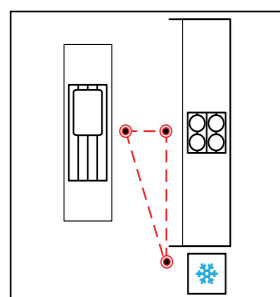
L-SHAPED KITCHEN

One of the most common layouts is the L-shaped kitchen, ideal for homes incorporating a small table for dining in the kitchen space.



U-SHAPED KITCHEN

If you have a large room, and want the most efficient working triangle, then the U-shaped kitchen is ideal. It is also perfect for the demands of a family, offering maximum storage space with many wall cabinet options.



GALLEY KITCHEN

This layout is featured in many homes, as it provides two opposing working and storage areas. Add a couple of bar stools to the island unit and this becomes a great kitchen for entertaining. Ideal for open plan living.

MEASURING TIPS

The first thing you need when you're thinking about a new kitchen is a working plan of your space. It's your starting point for designing, costing and building your perfect kitchen. We'll show you how to measure your kitchen space, locate your various services and fixtures, and then sketch your space on the grid provided.

With this sketch, you'll be able to plot a kitchen that suits your space and your needs. It is well worth taking the time to do this step correctly. It doesn't have to be a work of art, but it does need to be accurate.

1. Begin By Measuring Your Walls

When measuring the length of your walls, ideally measure at approximately 1m from the floor, keeping the measuring tape taut at all times (grab a friend to help with this step!). Starting in one corner of the room, measure to the adjacent wall and write down the measurement in millimetres.

Go all around the room until all walls are measured.

On a spare piece of paper, create a quick, rough sketch of your room shape and note your measurements against it as you move around the room. This will help to ensure you don't accidentally muddle up your measurements later on!

2. Measure Your Ceiling Height

You'll need to know where to position the cabinetry on your wall, and that you have enough room for them. It's best to measure your ceiling height in several places, as floors can be uneven. Write down your measurements.

3. Create A Sketch

Use the grid on the next page to create a sketch of your kitchen floor plan, and then transfer your measurements. See above for example.

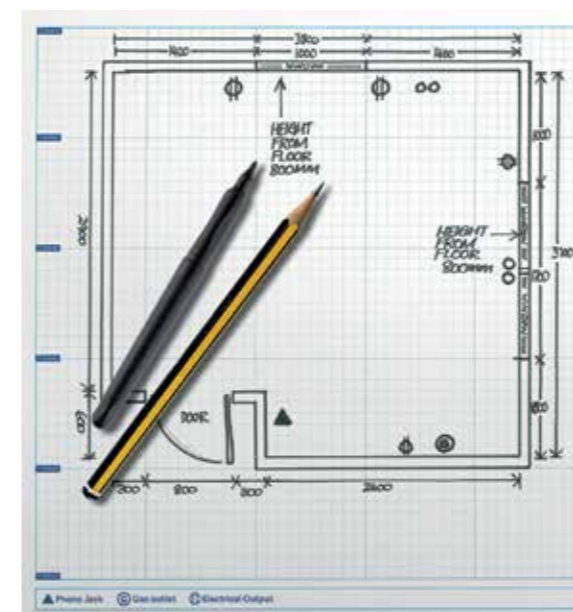
4. Measure Your Fixtures

Measure any windows and doors, remembering to always measure from the outside edge of the architrave. Also take measurements of their location on the wall, i.e. how far is the window located from the corner of the wall and how high is it from the floor.

5. Locate Your Services

Find all your utility and services like electrical points, gas and plumbing and mark the relevant symbols onto your plan. Again, remember to note their height and position on the wall.

Symbols for the different utilities are shown below.



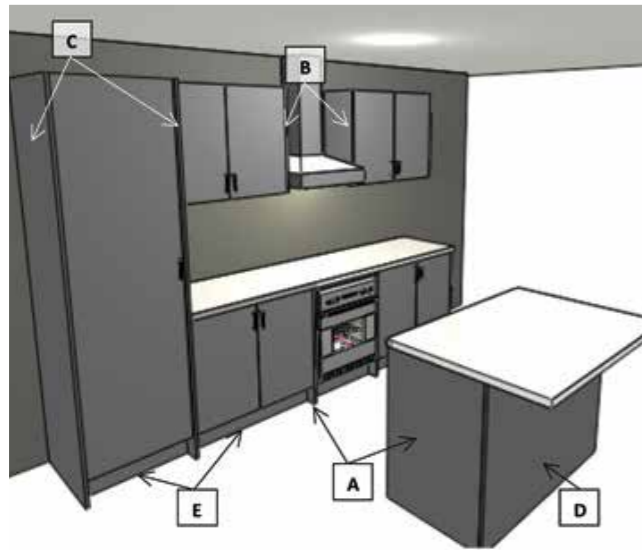
UTILITIES SYMBOLS



If you're still a bit uncertain about measuring up your kitchen properly, ask one of our kitchen expert's in-store for more information.

END PANELS & CAVITIES

Types Of Panels And Their Purposes



There are five types of panel you can install to give your new kitchen a clean finish. Each panel has a different purpose, explained below.

A. Base End Panel

Finishing exposed sides of base cabinets; placed either side of dishwasher cavity.

B. Wall End Panel

Finishing exposed sides of wall cabinets; used as filler panels (after cutting).

C. Pantry End Panel

Finishing exposed sides of pantry cabinets; to create a fridge box (the sides of the fridge wall cabinet); used as filler panels.

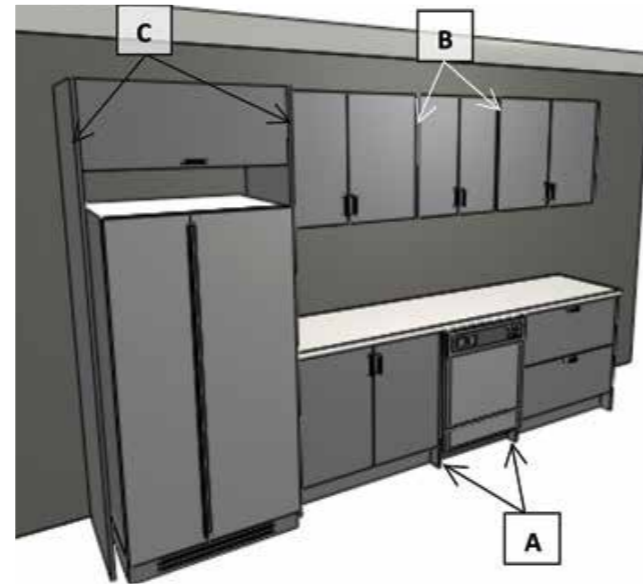
D. Island Back Panel

Finishing the cabinet backs of an island bench.

E. Kickboard

Hides adjustable feet of the base and pantry cabinets.

Kitchen Cavities



Here are some useful measurements when planning out your kitchen cavities, commonly spaces for dishwasher and fridge.

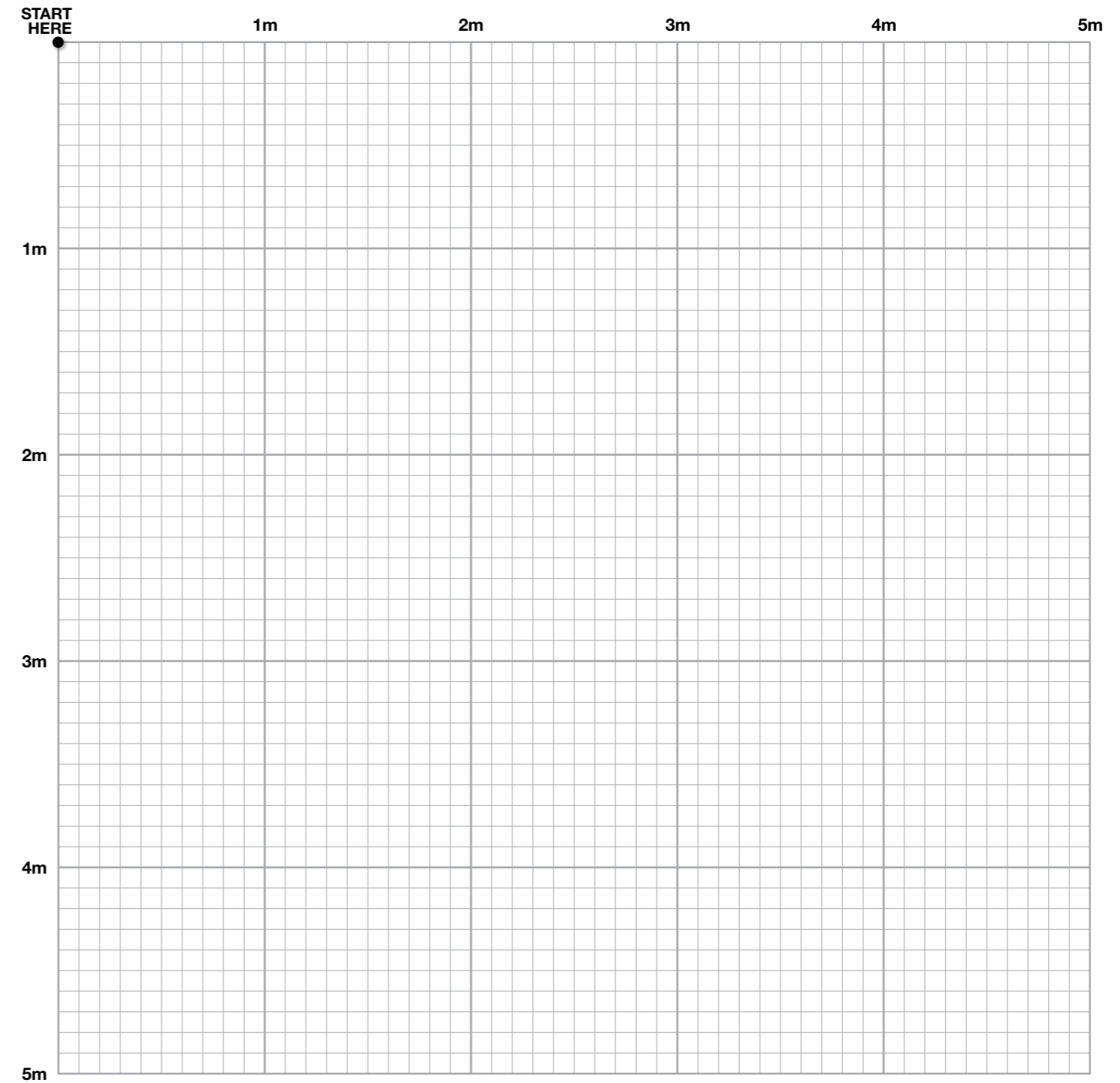
Dishwasher cavity: Leave a space of 636mm or more between two base cabinets. Base end panels are 18mm thick, so when you fix a panel to each exposed cabinet side there'll be at least 600mm of space for your dishwasher.

When using end panels for a dishwasher cavity, use wall end panels either side of a 600mm wall cabinet to keep alignment of your base and wall cabinets.

Fridge cavity: A space of 900mm in width should be sufficient, but check before you go ahead. You can also choose to mount an overhead fridge cabinet, between two pantry end panels. As the image shows, the fridge wall cabinet will mount to the front of the pantry end panels.

DESIGN SPACE

Measure and map out doors and windows. Make a note of which way they open. Locate and mark your plumbing and electrical outlets. Transfer all your measurements to the grid, and start designing!



DELIVERY & INSTALL

Home Delivery

Your Principal kitchen is available for you to take home from your local store, flat-packed for transportation. Or we can arrange delivery to your home if you'd prefer, for an additional fee. Just ask one of our staff for more information.



A new kitchen doesn't have to be hard work, this helpful planning guide is full of tips and advice to help you create your dream kitchen. First up, you need to think about the basics. What do you need from your kitchen? This is probably the most important question, because apart from looking great it really needs to function well.

Install It Yourself

The Principal kitchen range is conveniently packed, making it simple for you to assemble and install. All cabinets are pre-drilled with all assembly hardware included. Alternatively, speak to our staff who will be able to refer you to a suitable local trade professional to quote for the installation of your kitchen.



IMPORTANT - PLEASE READ:

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Always confirm your choice with the sample products shown on the in-store displays. Independent Hardware Group reserves the right to correct any printing errors.

Mitre 10 Australia Pty Ltd ABN 98 009 713 704. Home Timber & Hardware Group Pty Ltd ABN 64 004 037 049

WARRANTY INFORMATION

Warranty Against Defects

- Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. Where a failure does not amount to a major failure, the Independent Hardware Group is entitled to choose between providing you with a repair, replacement or refund. To obtain compensation, you would need to provide documentary evidence of the loss or damage suffered, and documentary evidence that such loss or damage was a reasonably foreseeable consequence of a failure by the Independent Hardware Group to comply with a consumer guarantee under the Australian Consumer Law. Such evidence may include photographs, statutory declarations, receipts or reports (eg from your doctor), depending on the loss or damage.
- In addition to all rights and remedies to which you may be entitled under the Competition and Consumer Act 2010 and any other relevant legislation, the manufacturer warrants Principal kitchens to be free from defects in workmanship for a period of 10 years from the date of purchase.
- In order to claim under this warranty simply visit the Independent Hardware Group store (Mitre 10, Home Timber & Hardware, Thrifty-Link or True Value Hardware), along with proof of purchase (typically this will be a receipt) and evidence of the fault (for example, a photo of the fault in the relevant product). Any cost incurred by you in bringing the product or evidence of the fault to the service desk will be borne by you. An inspection may be required. We will then arrange, at our option or at the option of the manufacturer, to either repair or replace the product, or refund your money and take back the product — in accordance with our Returns Policy, a copy of which is available in store.
- Our liability under this manufacturer's warranty is subject to us being satisfied that a defect was caused by defective workmanship, and was not caused by or substantially contributed to by other factors or circumstances beyond our control, including (but not limited to) defective installation, maintenance or repair, alteration or modification of the product in a manner not recommended by the manufacturers or any neglect, misuse or excessive use.
- The benefits conferred by this manufacturer's warranty are in addition to all rights and remedies conveyed by the Competition and Consumer Act 2010, and any other statutory rights to which you may already be entitled, and this warranty does not exclude, restrict or modify any such rights or remedies that are implied by law.
- This warranty is provided by the Independent Hardware Group - Mitre 10 Australia Pty Ltd ABN 98 009 713 704. Home Timber & Hardware Group Pty Ltd ABN 64 004 037 049. 1/19 Corporate Drive, Heatherton, VIC 3202. Phone: 1300 880 440.

Outdoor Kitchen warranty

Principal Outdoor Kitchens are supported by a 10 year warranty for further information please visit www.principalkitchens.com.au

Milano Appliances warranty

All Milano by Häfele appliances come with a 2 year manufacturer's warranty from date of purchase. To extend your warranty by an additional year free of charge, visit milanobyHäfele.com.au and register your appliance within 90 days from date of purchase. If you do not register, your warranty will be the standard 2 year manufacturers warrant.

Sinks 20 years

Detailed warrant information supplied with all products.

Mixer Taps 2 years and WELS Cartridge 5 years

Detailed warrant information supplied with all products.

Polytec Benchtops and Desire Tempo doors 7 years

Detailed warrant information supplied with all products.

ESSENTIALS CHECKLIST

Every great Kitchen project needs to have all the essential components. Use this checklist to make sure you have all your bases covered before you build.

Have you marked on your plan before designing:

- Water and waste
- Doorways and windows
- Electrical outlets and existing lighting

Have you selected your finishes:

- Doors and drawer fronts
- Benchtop
- Splashback
- Wall paint
- Flooring

Have you included these essentials in your design:

- Drawers for cutlery
- Fridge
- Pantry
- Handles for your cupboards
- Oven
- Cooktop
- Rangehood
- Sink
- Lighting
- Bin

Have you selected your functional storage?:

- Overhead storage
- Drawer organisation
- Waste & Laundry management
- Pantry solutions
- Base storage
- Corner solution

**Maximising the
value of space.
Together.**

HÄFELE