## **Kitchen Base Cabinets**

Base cabinets perform double duty in your kitchen by providing storage and supporting your countertops. At a bare minimum, plan one section of base cabinets to provide at least 36 in. of uninterrupted countertop workspace.

Standard dimensions for stock base cabinets are 34.5 in. tall by 24 in. deep. They vary in width from 12 to 60 in., typically in 3-in. increments. Thirty-in.-deep cabinets also are available. If you opt for these, hang 15-in.- to 18-in.-deep wall cabinets above them to maintain proportions.

**Base cabinets** mix drawers and shelving, usually covered with wood or laminate-covered doors. The least expensive are single- and double-door units without drawers. Place units with drawers near cooking and food preparation areas to keep tools and utensils nearby.

**Corner cabinets** with single or double folding doors make use of valuable space that would be lost with a blind corner. A lazy Susan is a good investment here.

**All-drawer cabinets** are especially useful for organizing smaller items. Proportionally, larger drawers look best at the bottom.

**Sink and cooktop cabinets** hold sinks or drop-in cooktops. Sink models have a false drawer front or a shallow, tilt-out sponge drawer and shelves below. A cooktop cabinet has a wide drawer in the base to store heavy pots and pans.

**End cabinets**, with rounded or angled open shelving, are designed for the end of a cabinet run. Or use a cabinet with a finished side panel or tambour door.