

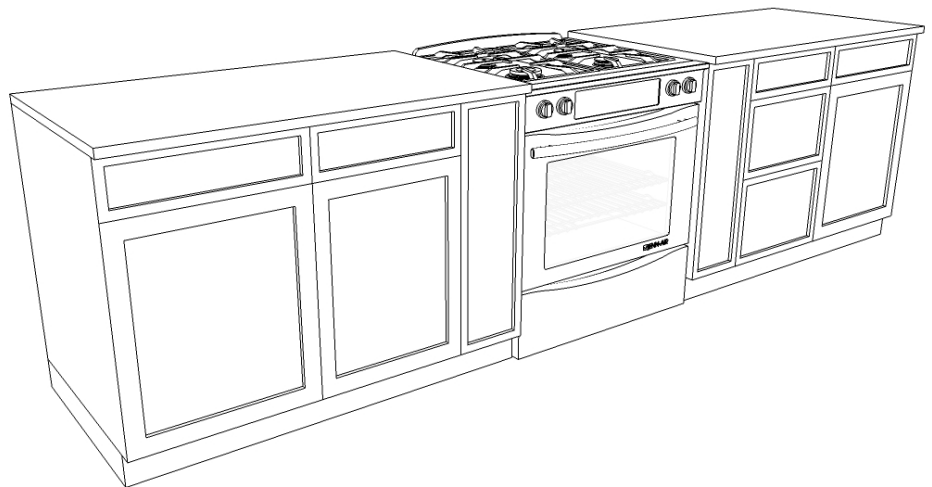
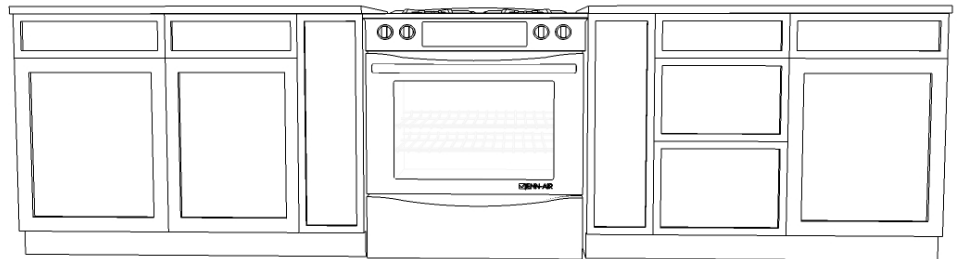


# LARGE ISLAND OPEN CONCEPT

This design is great for creating the open concept in a house, and for making the cooking area the center of attention. With this design, it allows for eating on one side (with the raised breakfast bar), and plenty of work room for the cook on both sides of the stove. This design is easy to create and is another great idea for an open kitchen feel. For this design, we did not explain how to create the breakfast bar or wall around the cabinets (since this will vary in height and design).

## Supplies You Will Need from the RTA Cabinet Store

- ✓ Two 9" full height base cabinets
- ✓ Two Spice Rack Inserts
- ✓ One 15" drawer base
- ✓ One 15" base cabinet
- ✓ One 30" base cabinet
- ✓ One piece of toe kick



## Instructions to Build a Large Island – Open Concept

Step 1: Have the wall built and finished before starting.

Step 2: Working from the outside in, and starting on the left, install the 30” base cabinet first.

Step 3: Before installing the 9” base cabinets, it is recommended that you install the spice rack first. It will make installation of the spice rack assembly a lot easier.

Step 4: Once the spice racks are installed, install the first 9” base cabinet next to the 30” base cabinet.

Step 5: Move over to the right side and start by installing the 15” base cabinet, then the 15” drawer base cabinet.

Step 6: Install the last 9” base cabinet leaving space for the stove.

Step 7: Cut the toe kick to cover the bottom of the base cabinets and create a seamless look.

## My Design Notes