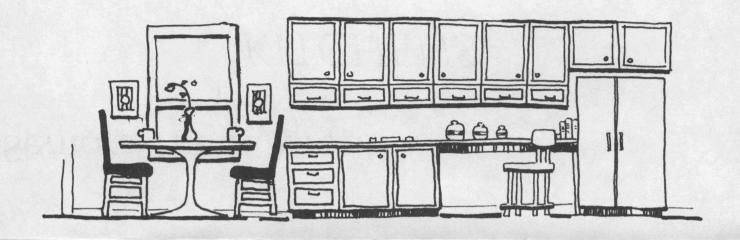
NP

Seniors Think About.

KITCHENS



A SAFE AND CONVENIENT KITCHEN MAKES COOKING PLEASURABLE.



Buying or Remodeling a Kitchen can Add Many Conveniences.

THINK ABOUT . . .

- Space large enough to allow room for two to work
- Conveniently arranged storage between 27 inches and 63 inches above the floor
- Countertops as much as 2 inches lower than conventional countertops or of convenient work height
- Adequate number of electrical outlets above countertops
- At least 3 feet of floor space between equipment installed on opposite walls
- Space below preparation area left open for use of a comfortable stool with backrest
- Eye level oven with top or side hinged doors
- Surface burners with large distinct dials located in front
- No storage above surface burners
- A rolling cart or table for additional counter surface
- Refrigerator-freezer that allows for easy access to all areas such as a two door, side-by-side, compartmented style
- Shallow sink that allows use while seated
- Surfaces that are smooth, durable, stain resistant, heat proof, easy-to-care-for and attractive
- Non-slip floors
- Good general ceiling light as well as above-counter light
- Good ventilation

. . . "EXTRAS" TO MAKE A KITCHEN SPECIAL . . .

Bright colors

An enjoyable view

A table with chairs for coffee and snacks



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