

Check your corner

Use your own equipment measurements and the exact model manual. No universal clearance.

Equipment / model / manual checked:

Left counter leg width: Right leg width: Units:

Usable depth: Height below cabinet:

Lid / lever / water tank / waste-tray space needed:

Outlet and cord route / counter heat and moisture suitability:

Sketch the counter, doors, outlet and appliance footprint:

Check every foot is supported. Keep required openings and a clear cup-making area.
Use a cool, unplugged appliance for permitted checks. Never move it during brewing.

Compare two arrangements

Try straight-leg, diagonal, or dry-tool storage. A template cannot prove vertical fit.

Layout A / position:

Layout B / position:

Which lets you reach the controls and refill without moving hot equipment?

Which keeps the mug area, doors, drawers and neighboring tasks clear?

Which is easiest to wipe and reset? What can stay off the counter?

Decision / problem to resolve before buying:

FINAL GO / NO-GO CHECK

- ☐ Exact model instructions and needed access checked
- ☐ Stable supported surface; heat and moisture suitability checked
- ☐ Cord route suitable; no permanent extension-cord workaround
- ☐ Empty-mug rehearsal completed; no stretching over hot equipment
- ☐ Nearby doors / drawers / sink / cooking space remain usable

If a check fails, change the position or use the corner for accessible dry storage.
Do not add electrical work, shelves or heavy fixings without appropriate checks.