One-Cabinet Coffee Station Layout

Map your compact morning brew space perfectly.

Build a fully functional, clutter-free coffee bar beneath a single upper cabinet. Use this precise placement plan to streamline your morning routine.



Station Footprint Specs

24 in
strict total station footprint width

Max 16 in
combined brewer and grinder width

2 in
operational clearance between machines

20-22 in
open lid swing height

4 in
spacing for brass mug hooks

9 in
turntable diameter for syrup bottles

Invisible Glide Mat

Trim your clear acrylic sliding appliance mat with heavy shears so it sits entirely flush beneath the brewer's footprint, remaining invisible until you pull it forward.

The Daily Brewing Workflow

1. **Grab and Pump** Start on the right side to grab a mug and pump your syrup.
2. **Grind the Beans** Use the burr grinder nestled tightly between the pod brewer and the terracotta tin.
3. **Brew and Store** Load the reusable pod, brew the coffee, and slide the heavy machine back.

Counter Depth Allowances

Find your row: **Appliance Size**

Appliance Size	Your pick	Why
Compact Brewer	Ample front clearance	12 in required depth
Standard Machine	10 in front clearance	14 in required depth
Large Espresso Maker	8 in clear space	Consumes maximum depth

Placement & Clearance Checks

- ○ Note standard 18-inch upper cabinets when taping out lid swing.
- ○ Verify the glide mat has a completely smooth felt bottom.
- ○ Check the brewer feet for rough, protruding plastic seams.
- ○ Mark the exact location of wall outlets for cord management.
- ○ Ensure your station is one step from the sink.

Sized Shopping List

- ☐ Clear acrylic sliding appliance mat
- ☐ Solid brass cup hooks with minimum 7/8-inch opening
- ☐ Hooks with threaded shank no longer than 5/8 inch
- ☐ Glossy terracotta airtight canister for whole beans
- ☐ Three standard 750ml syrup bottles with tall dispensing pumps
- ☐ Slim, motion-activated LED light bar
- ☐ Velcro cable tie for thick power cords

Station Notes

Wash your tin between batches; beans lose flavor after two weeks. Happy brewing!