

Coffee Bar Zoning Map

Plan your perfect, clutter-free office brewing station.

Turn any narrow office credenza into a fully functional coffee bar. This spatial guide helps arrange your espresso machine, mugs, and concealed waste bins exactly where you need them.

● Key Station Dimensions

36 in

Minimum surface width for three zones

15 in

Vertical clearance to lowest floating shelf

4 in

Spacing for under-shelf mug hooks

1/4 in

Thickness for sound-dampening mat

2 in

Rear wall gap for heat ventilation

Hide Your Power Cords

Attach a rear-mounted power bar to the hidden back edge of your credenza with heavy-duty double-sided tape to completely eliminate visual cord clutter.



● Setting Up Your Workflow Triangle

- 1 Position the grinder** Place on the far left edge to naturally begin the daily brewing process.
- 2 Center the tamping tray** Place a wooden tray directly in front of your natural standing position to contain loose grounds.
- 3 Place the machine** Position on the right side for the final extraction phase, resting on a pull-out pod drawer.
- 4 Build the waste station** Retrofit the top right drawer with a securely mounted knock box for a hidden in-drawer grounds bin.

● Equipment Clearances

Find your row: **Your brewing equipment**

Your brewing equipment	Your pick	Why
Compact Espresso Machine	12x14 in footprint	Needs 16 in overhead
Pod Brewer Base	14x16 in footprint	No overhead needed
Heavy Burr Grinder	6x8 in footprint	Needs 18 in overhead
Knock Box Drawer	8x10 in footprint	No overhead needed

● Measure Before You Setup

- Measure total credenza depth from the wall to the front edge.
- Subtract the rear ventilation gap for safe power cord routing.
- Confirm your machine's deepest dimension fits the remaining usable surface.
- Check the machine's maximum weight limit for your drawer base.
- Ensure overhead clearance allows comfortably refilling the rear water tank.

● Station Notes & Dimensions

Enjoy your perfectly planned coffee station and a seamless morning brew!