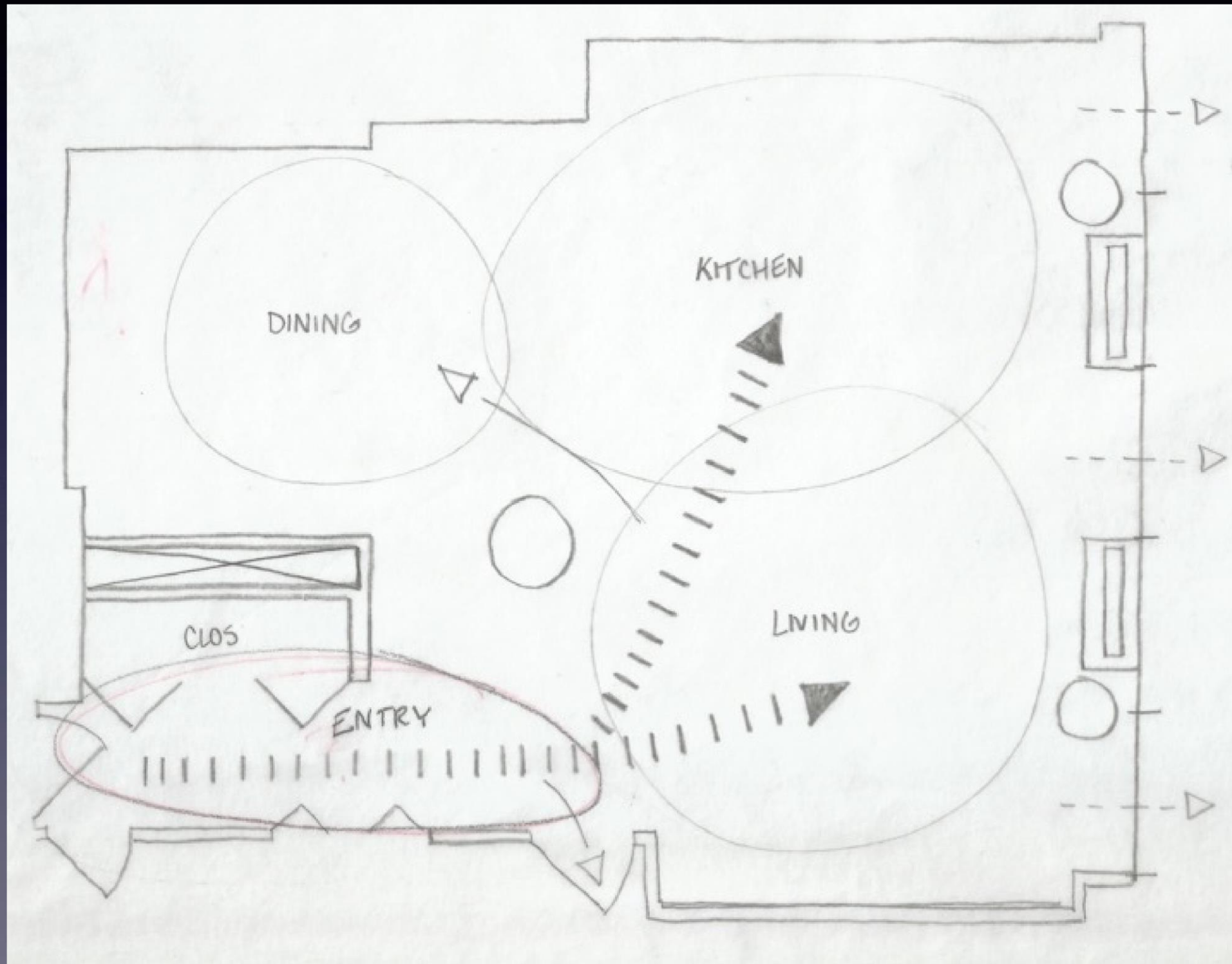


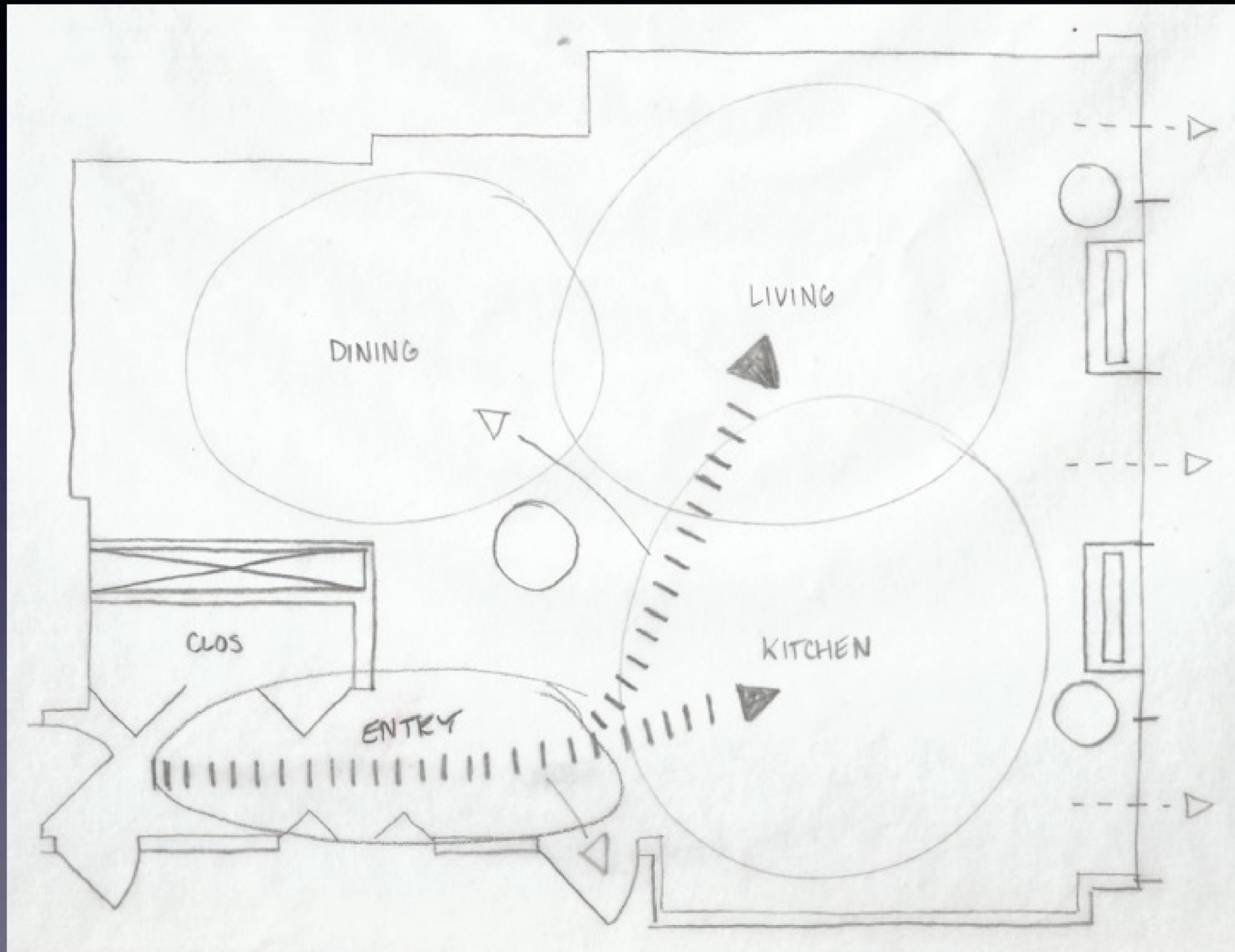
Harbor Point Conceptual Presentation

By: Tyler Morrow

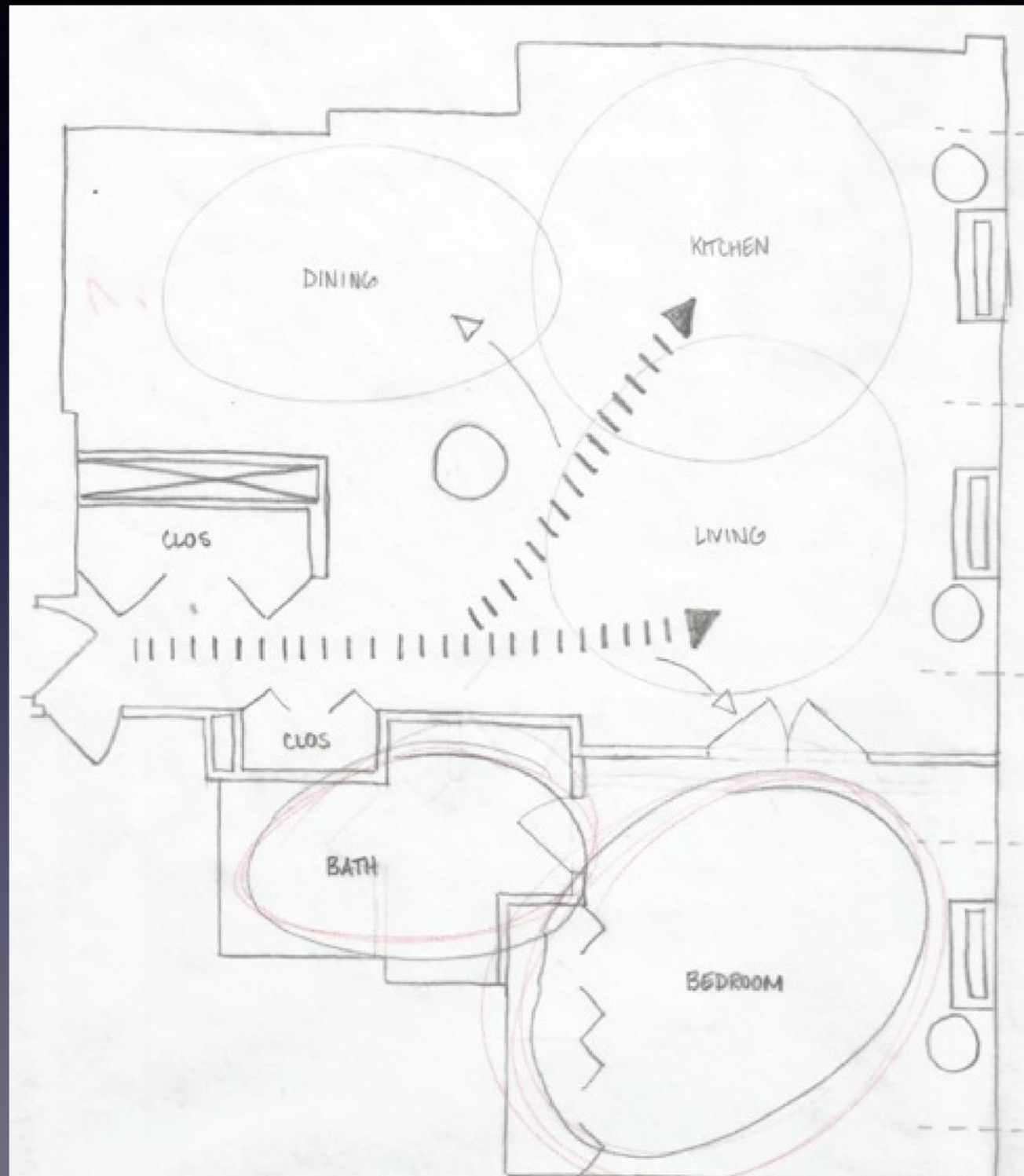
Bubble Diagram #1



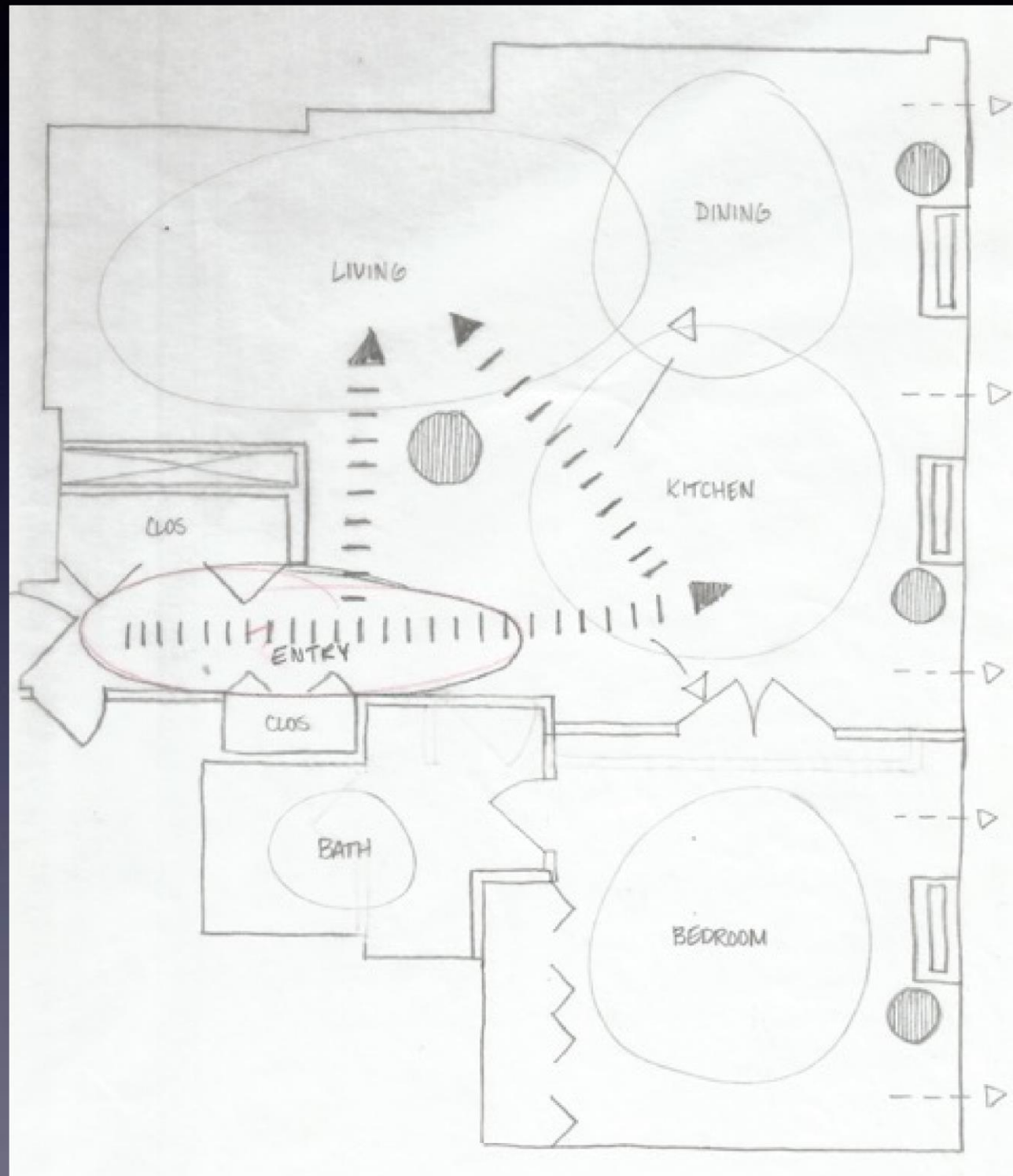
Bubble Diagram #2



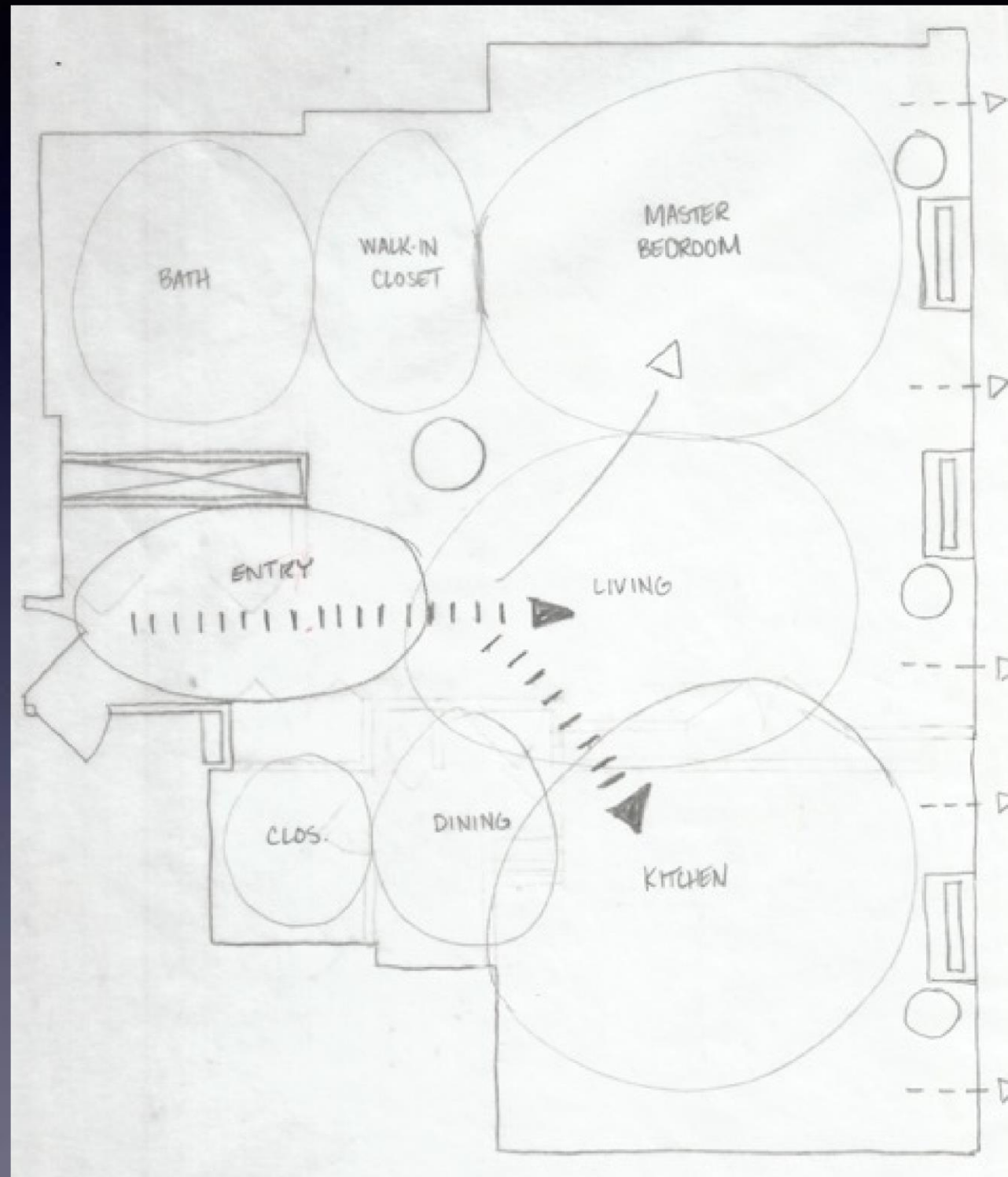
Bubble Diagram #3



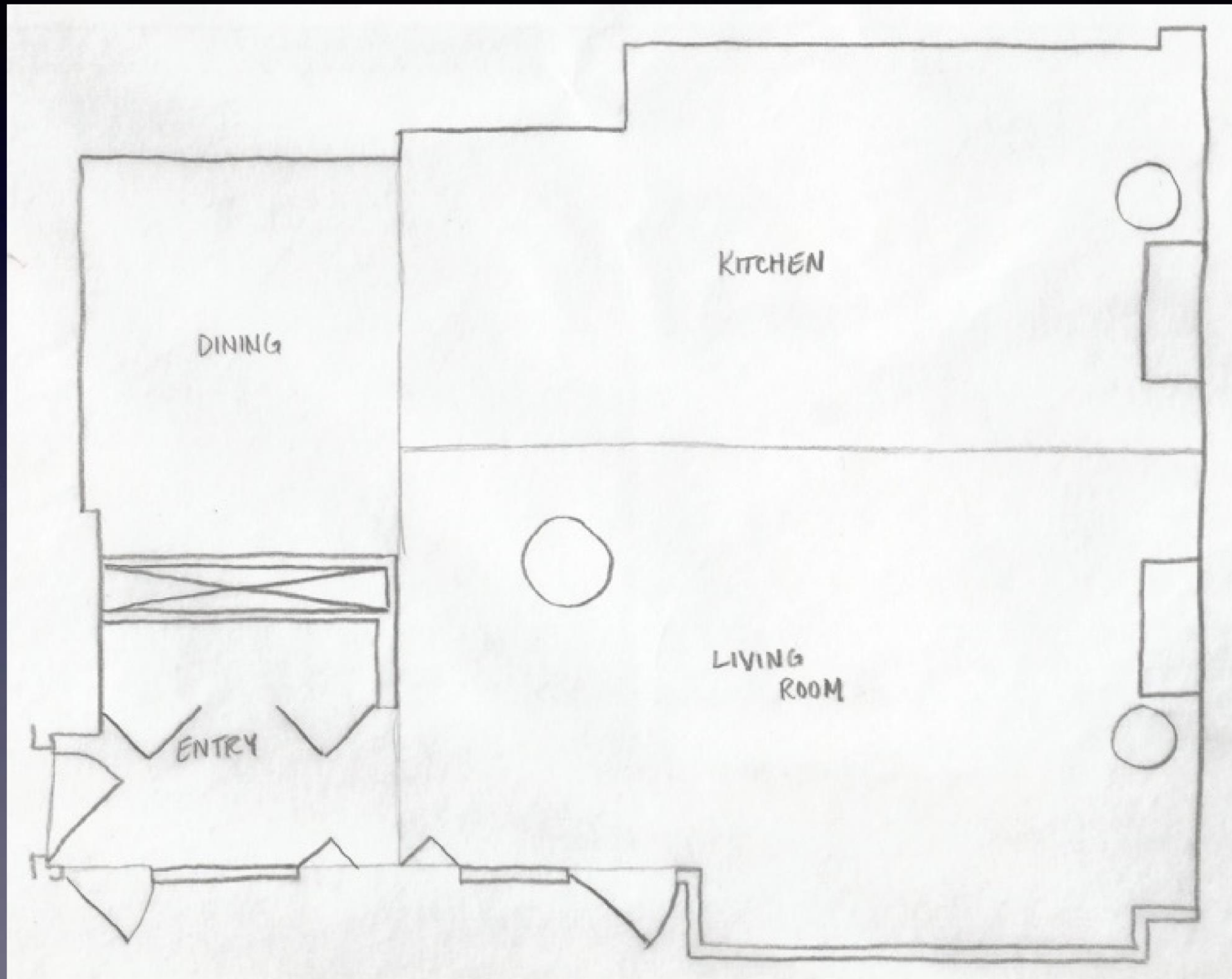
Bubble Diagram #4



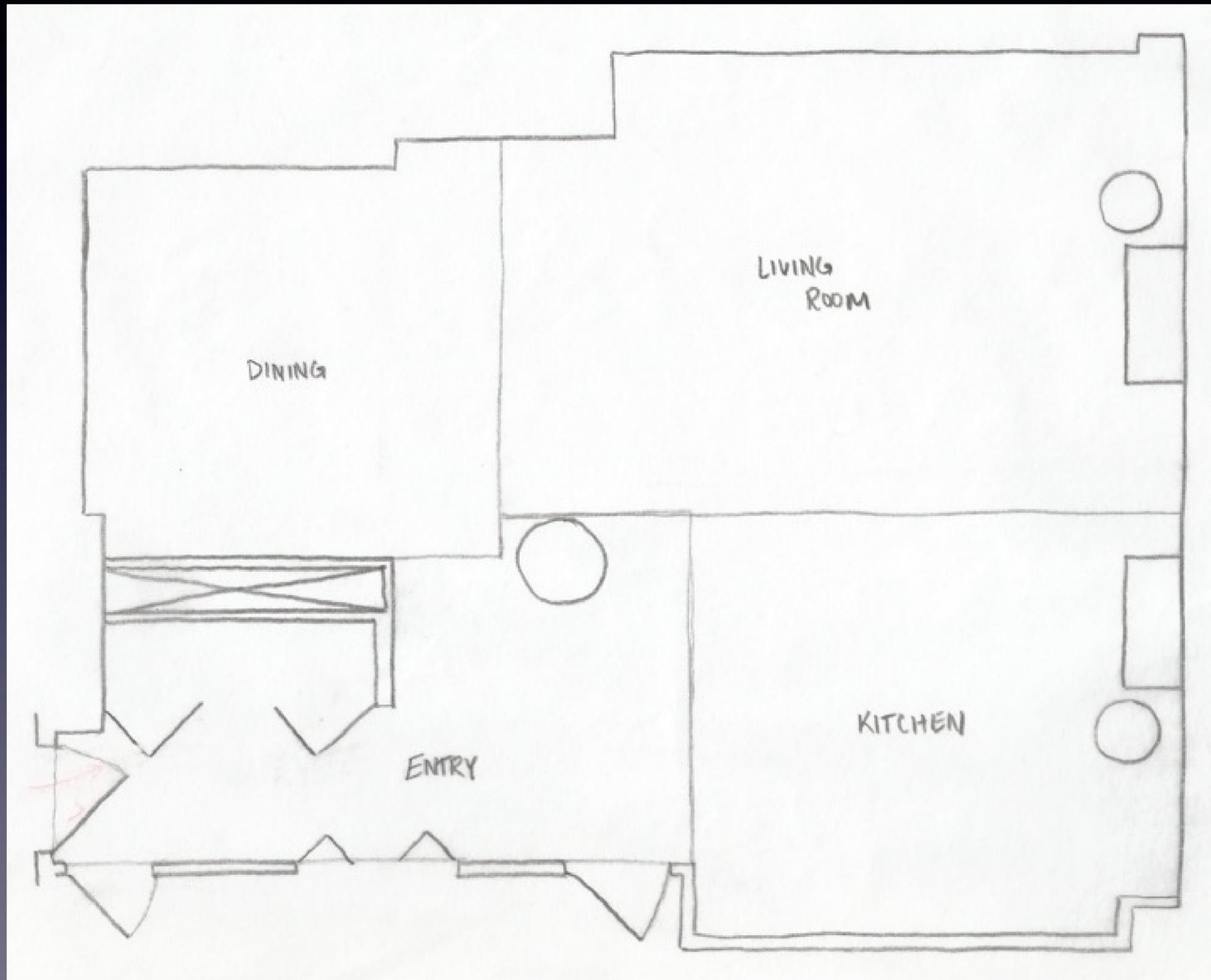
Bubble Diagram #5



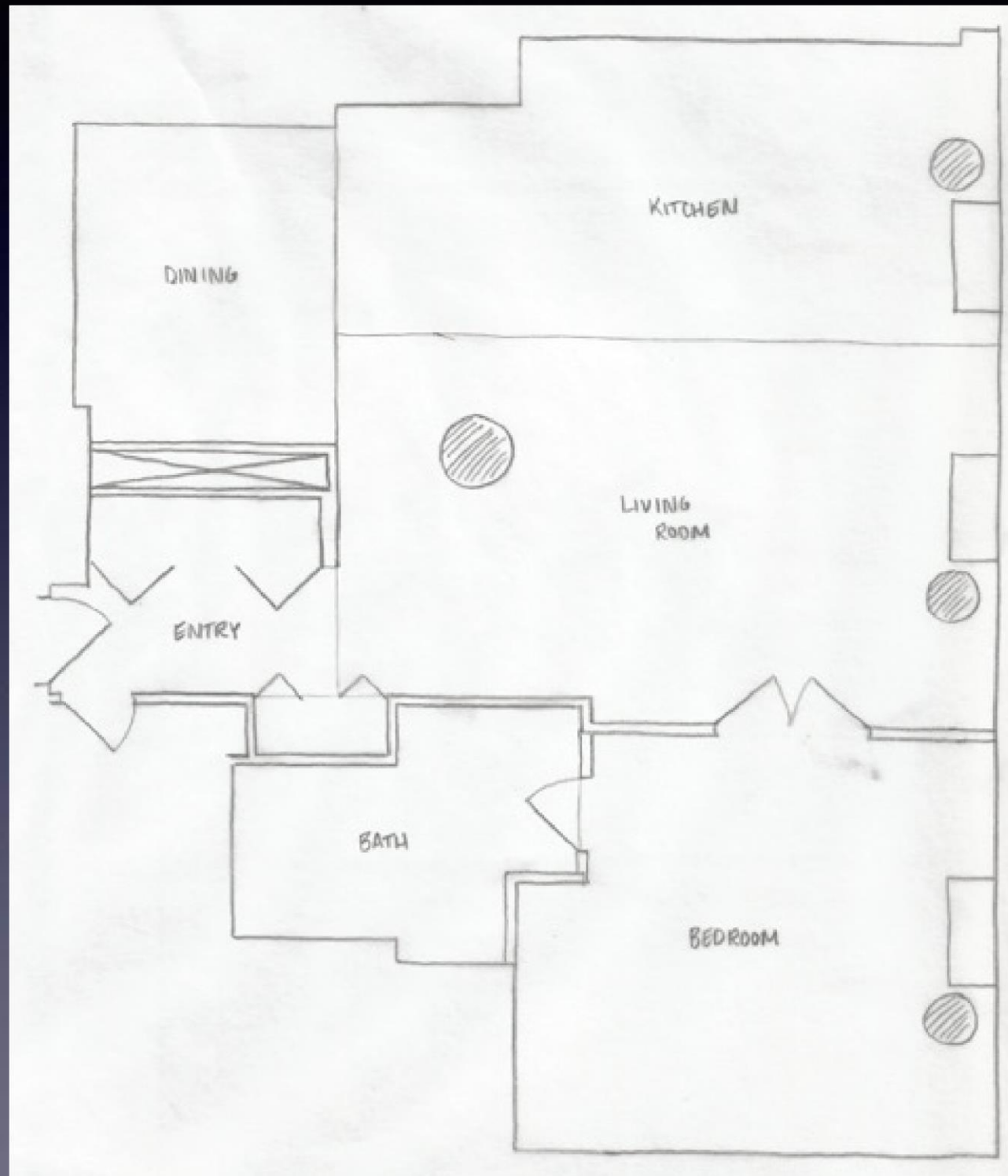
Block Diagram #1



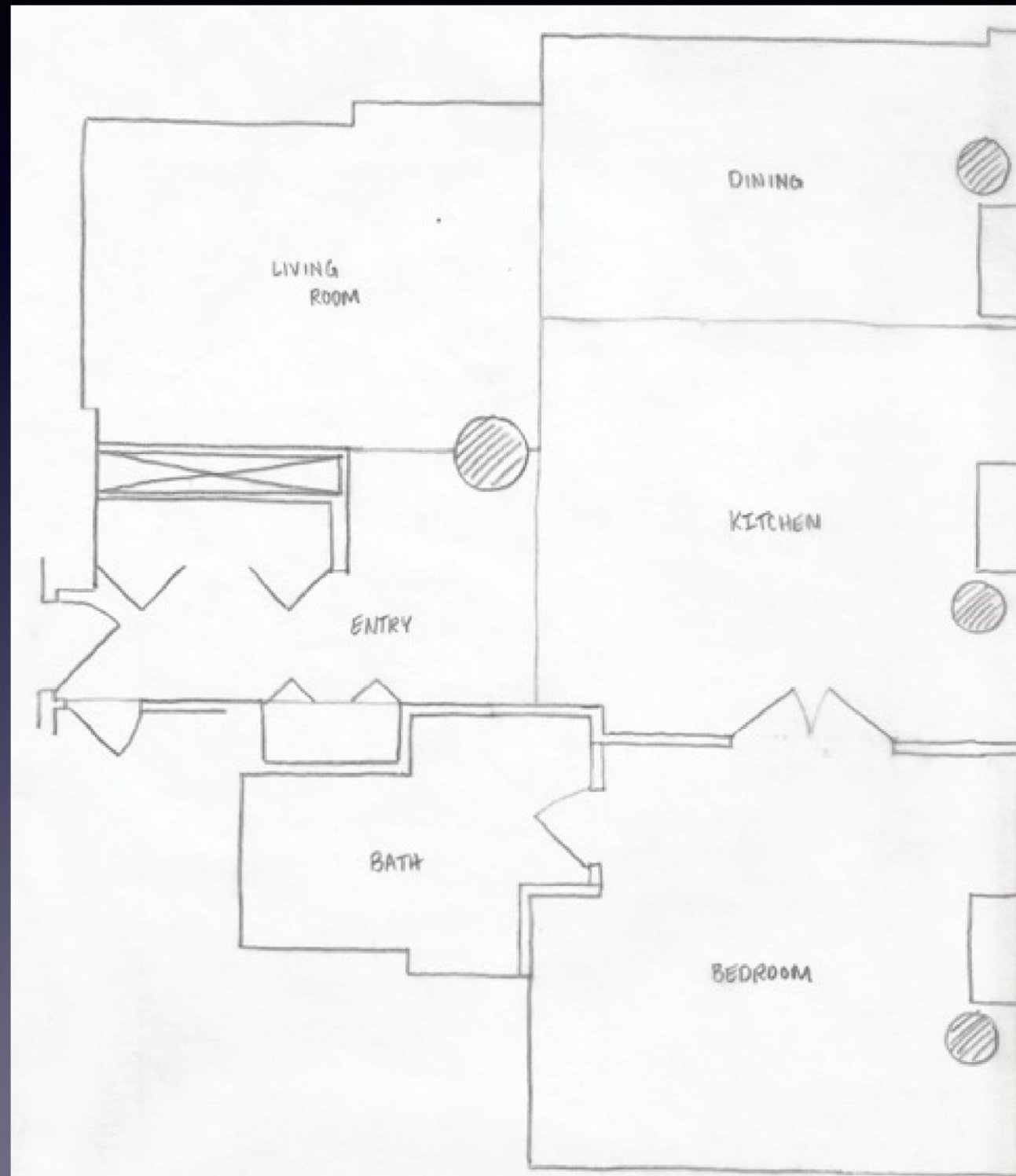
Block Diagram #2



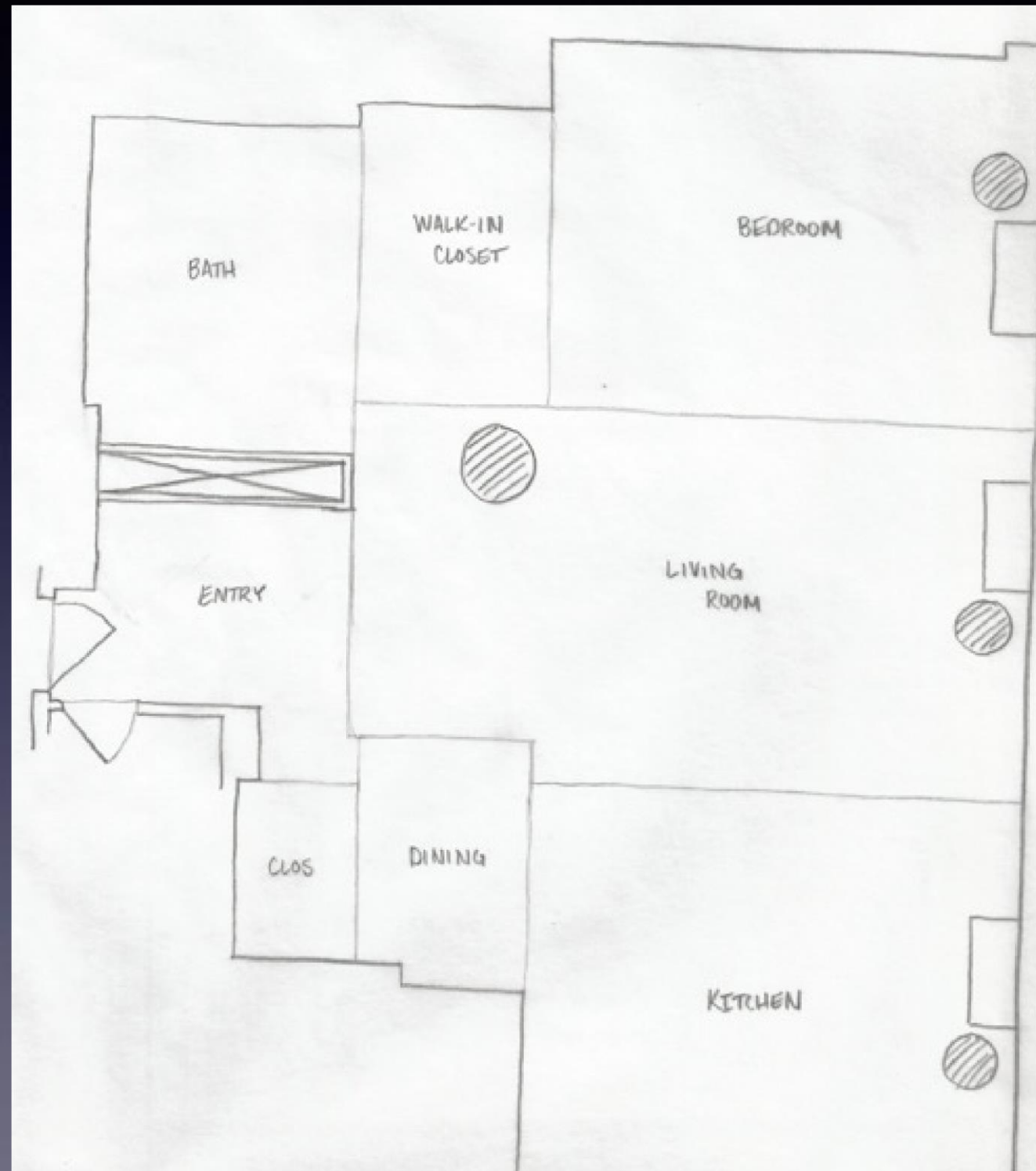
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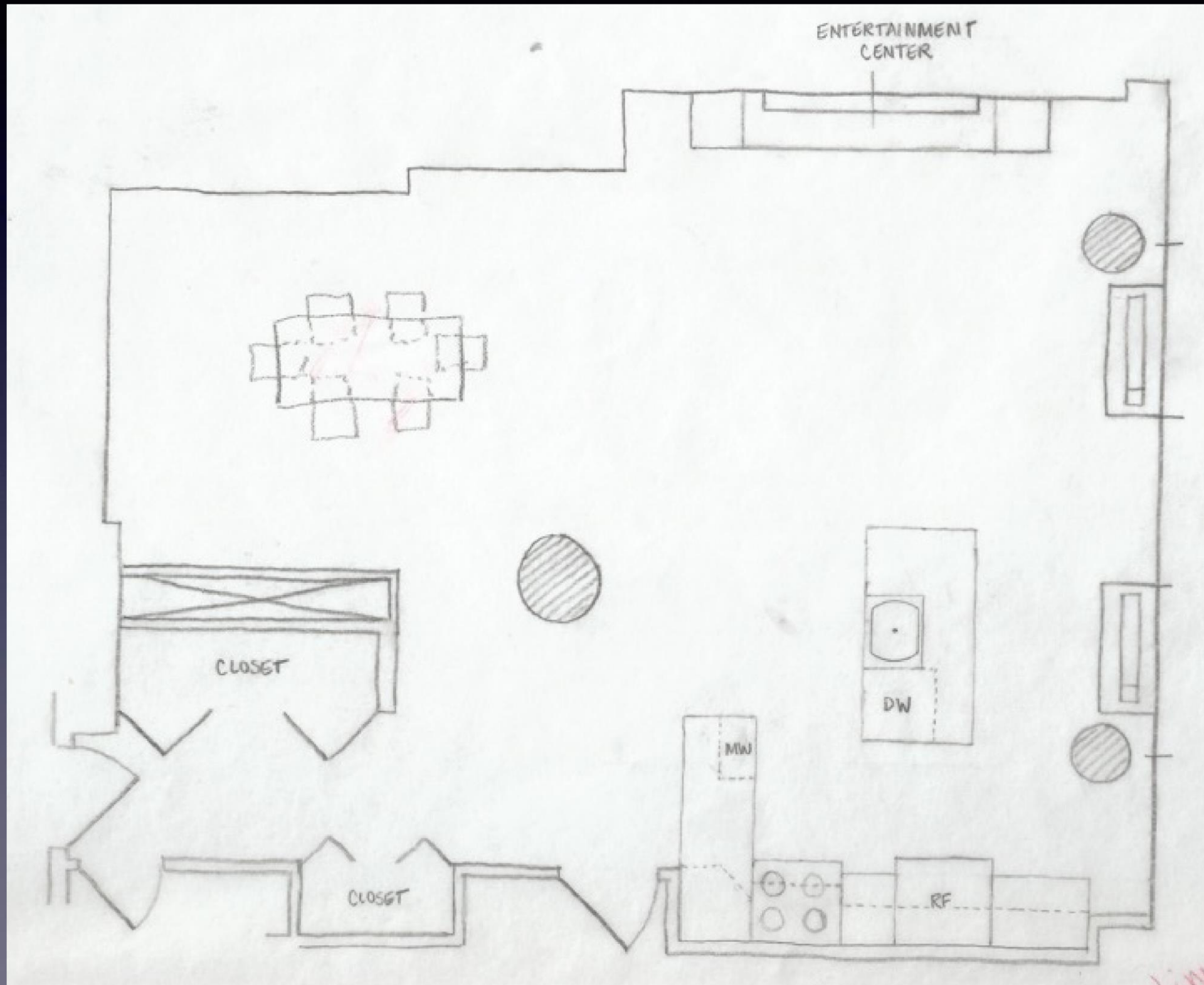
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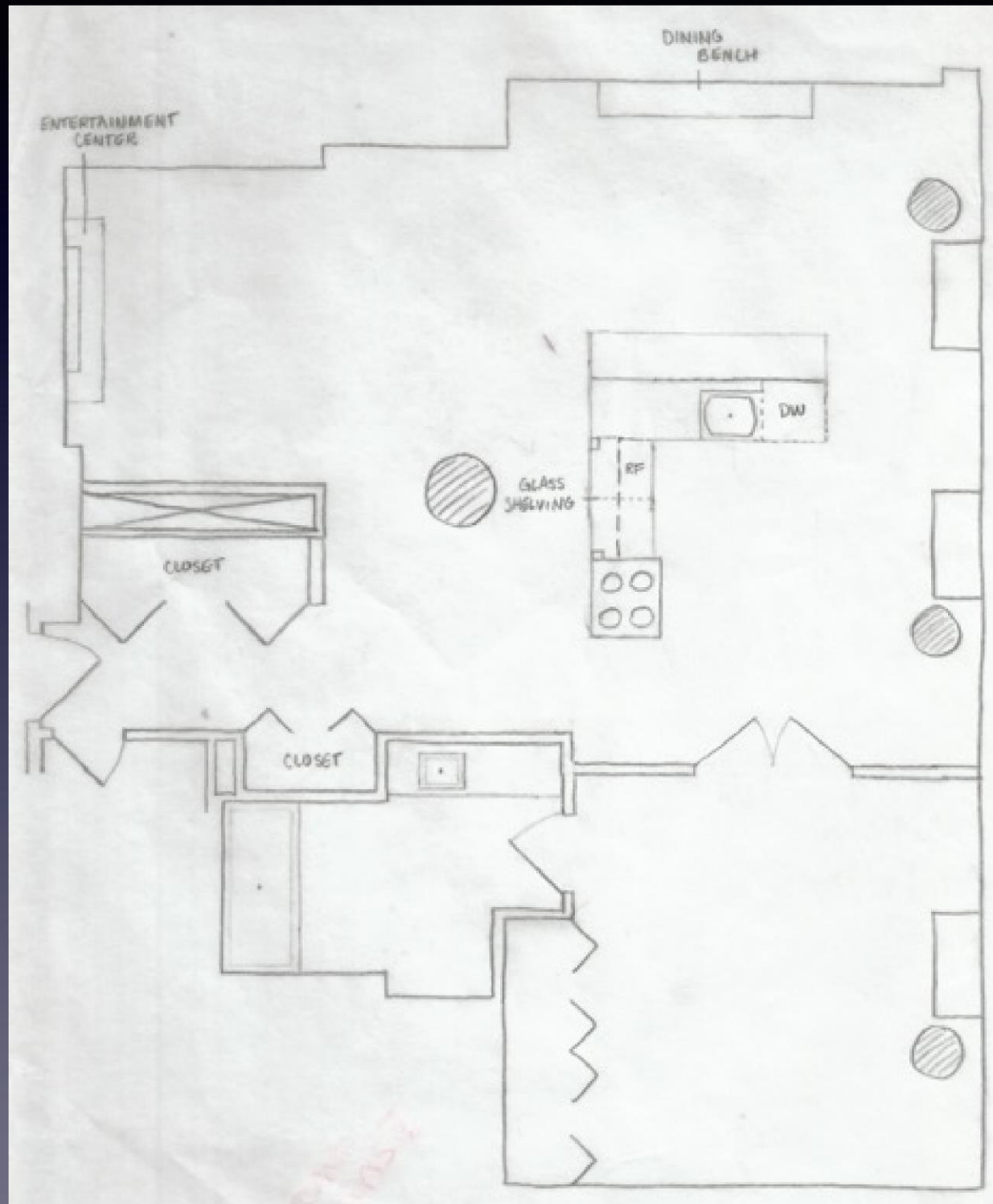
Block Diagram #5



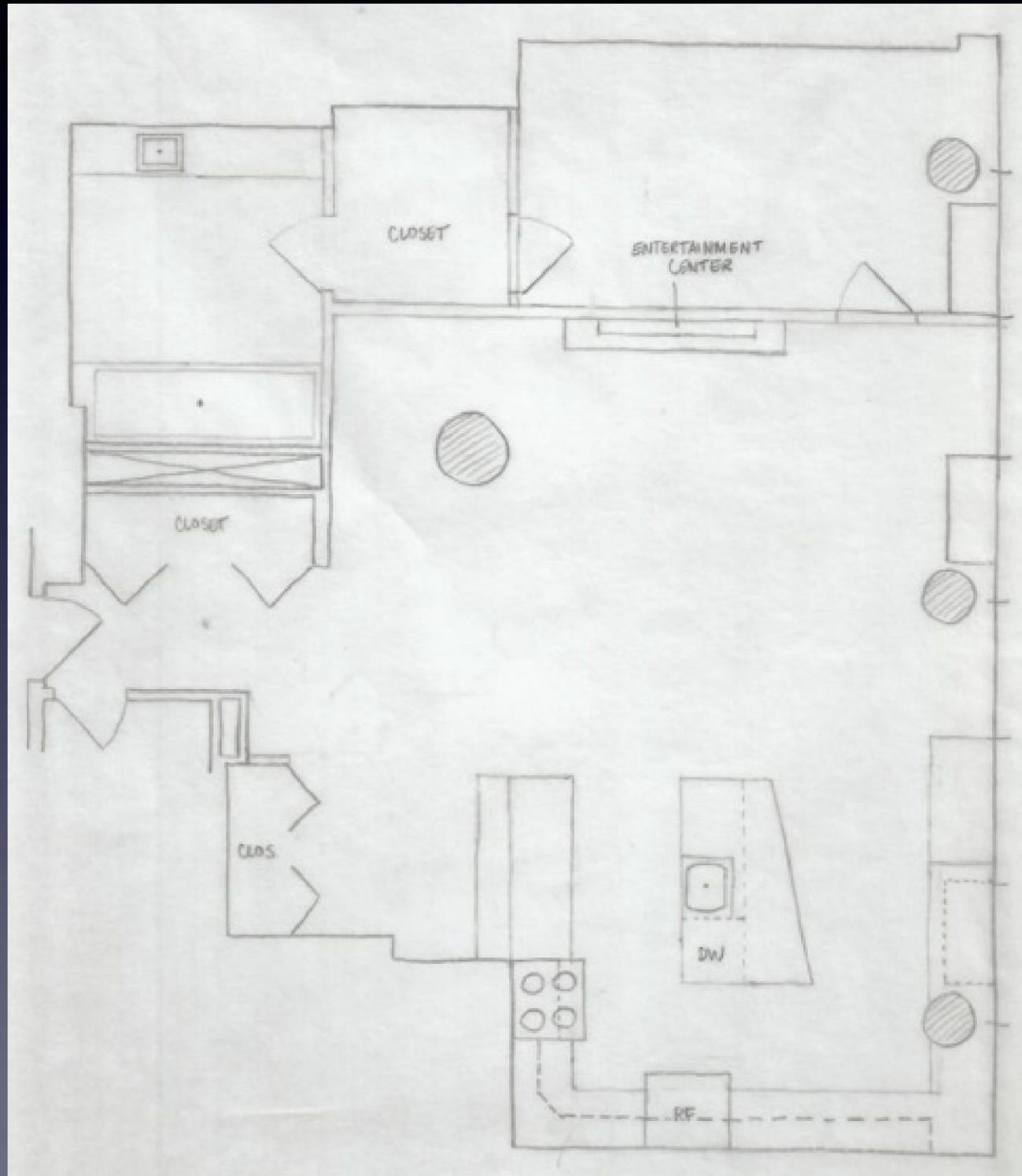
Loose Diagram #2



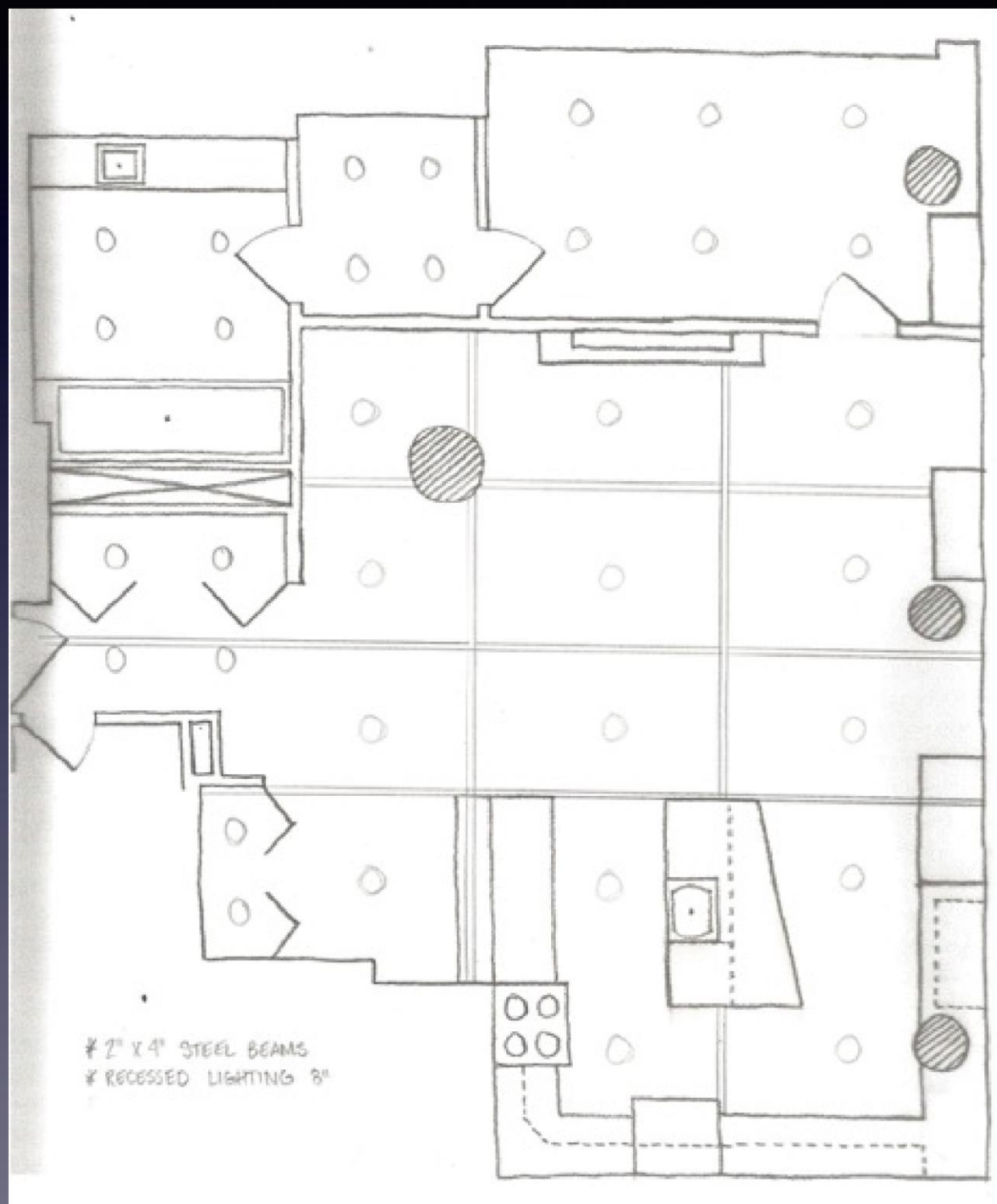
Loose Diagram #4



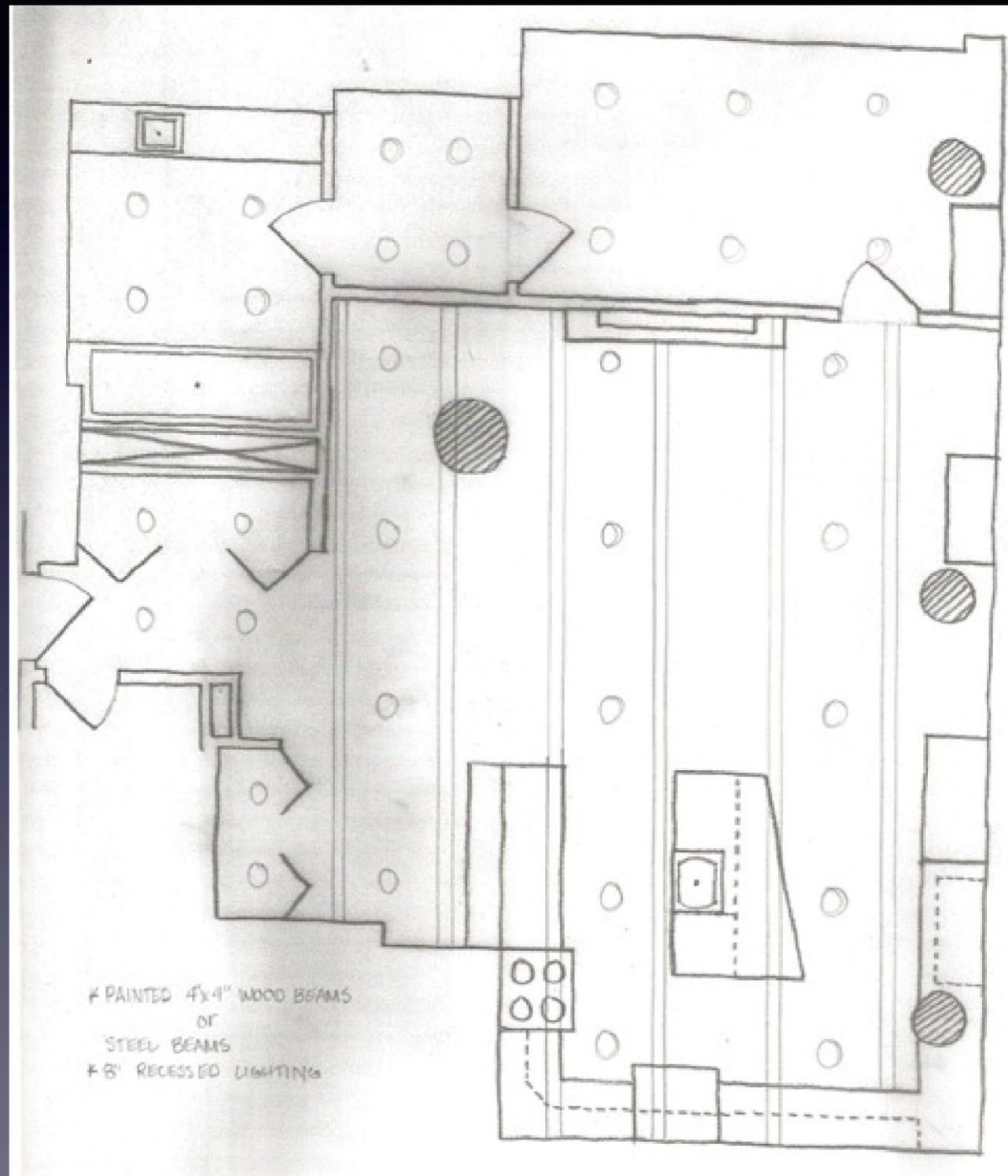
Loose Diagram #5



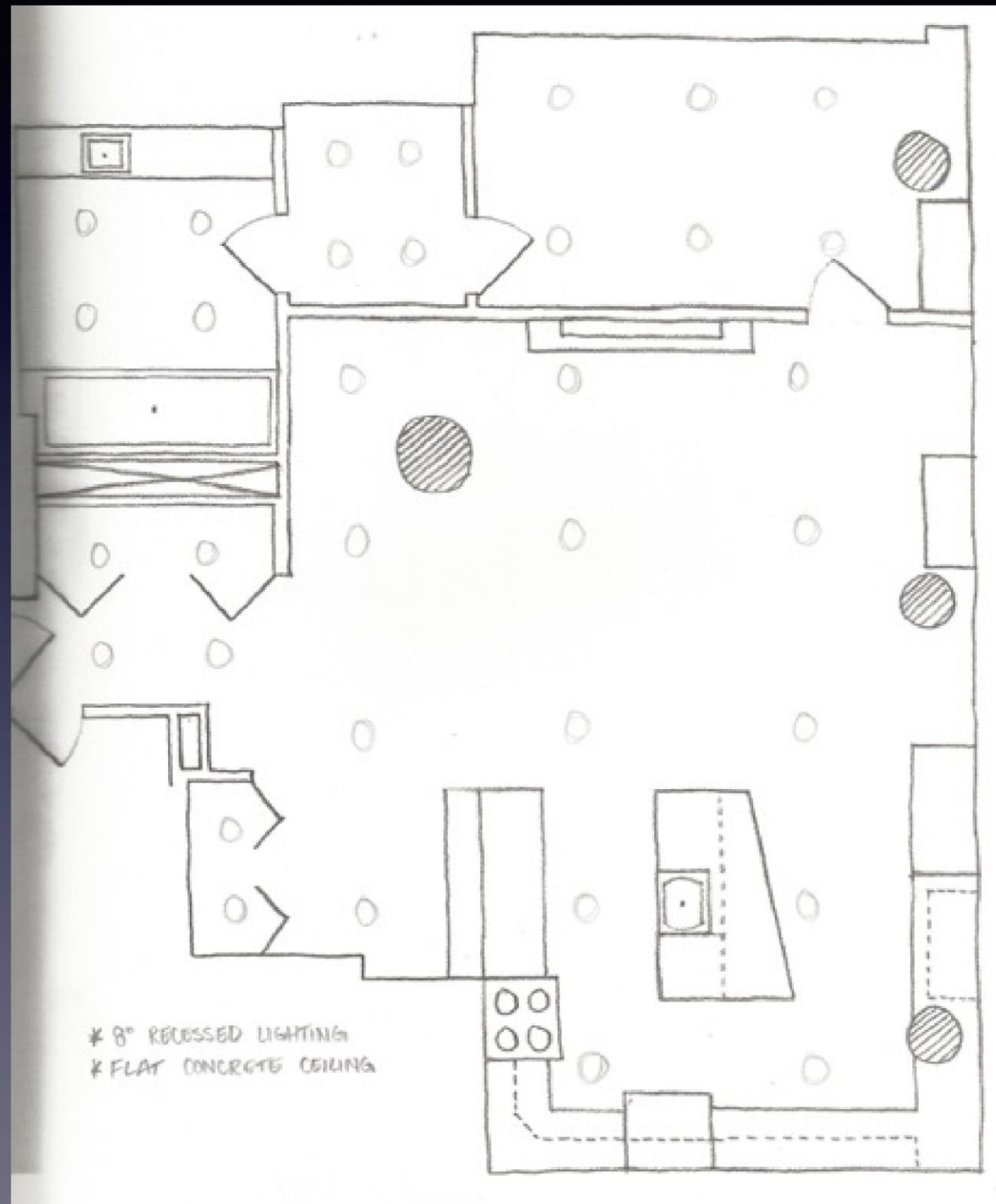
Ceiling Layout #1



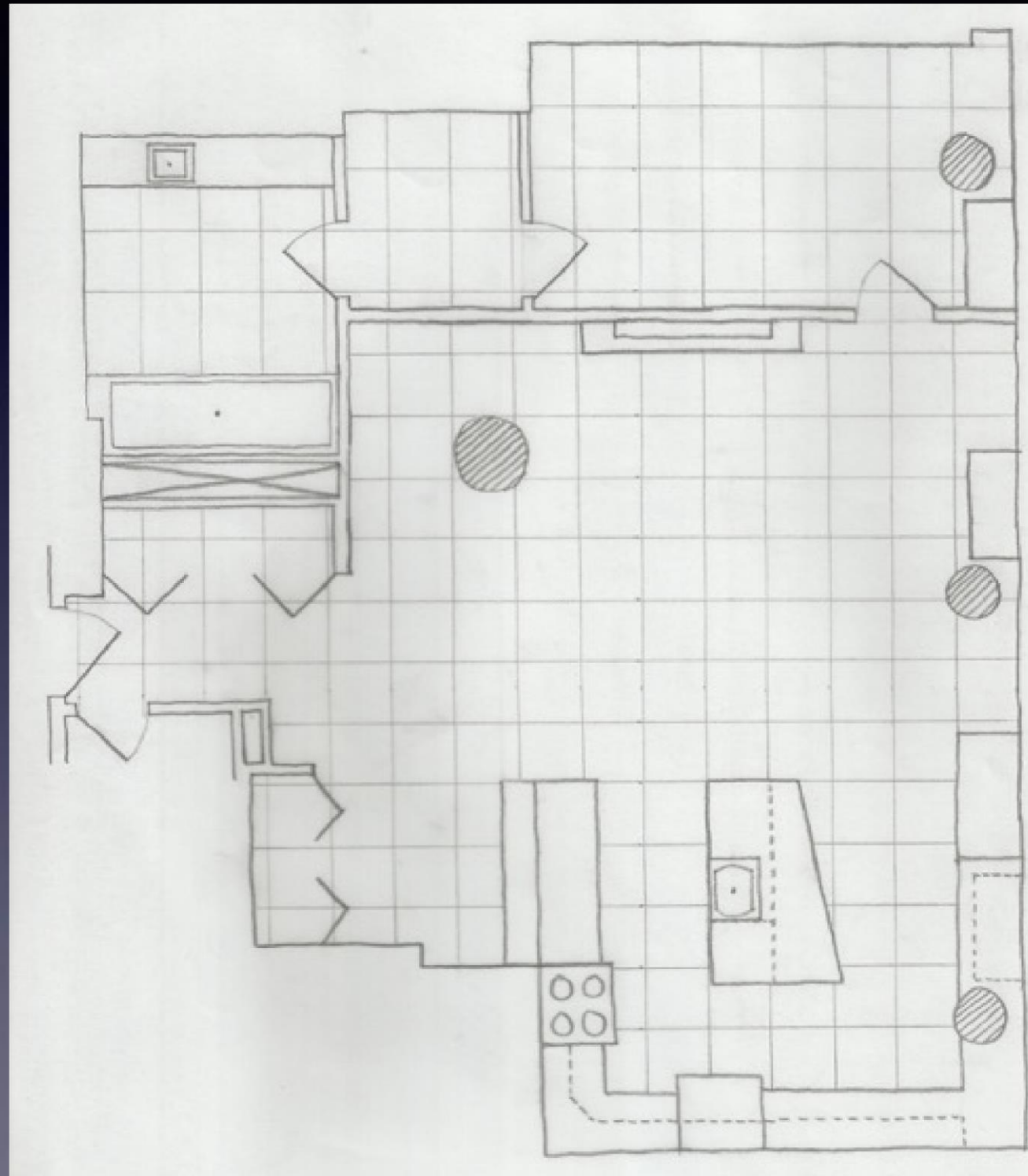
Ceiling Layout #2



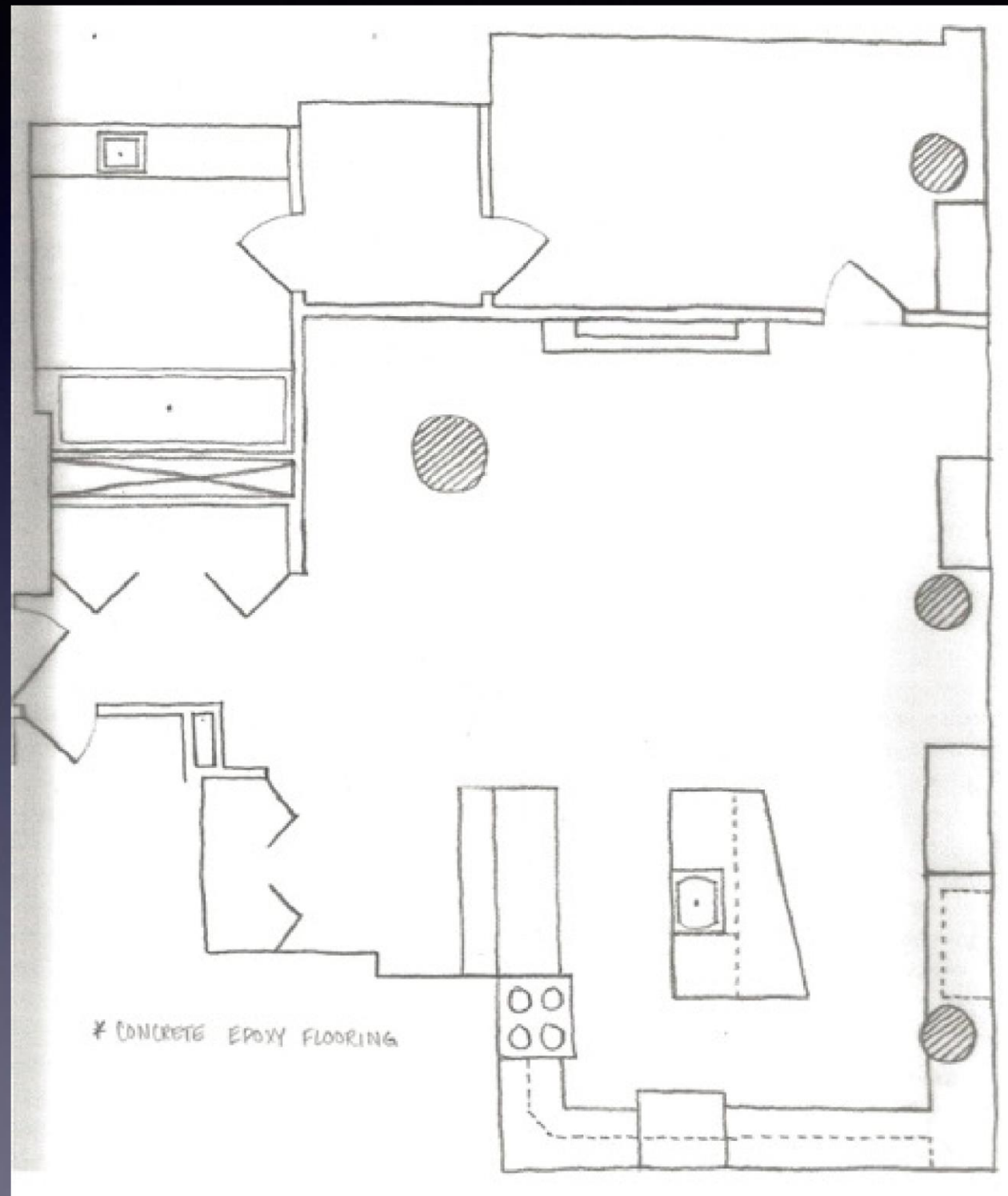
Ceiling Layout #3



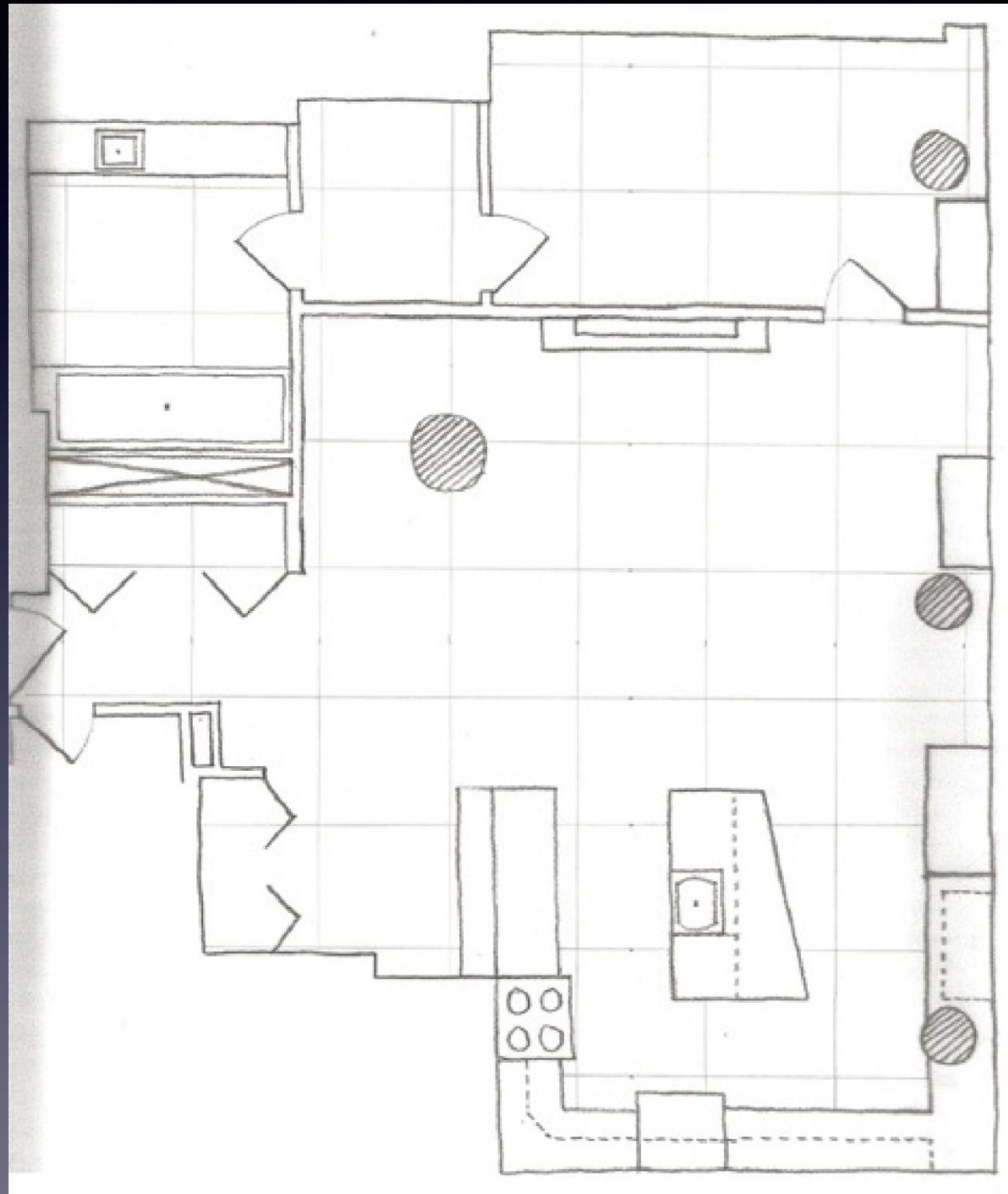
Floor Design Layout #1



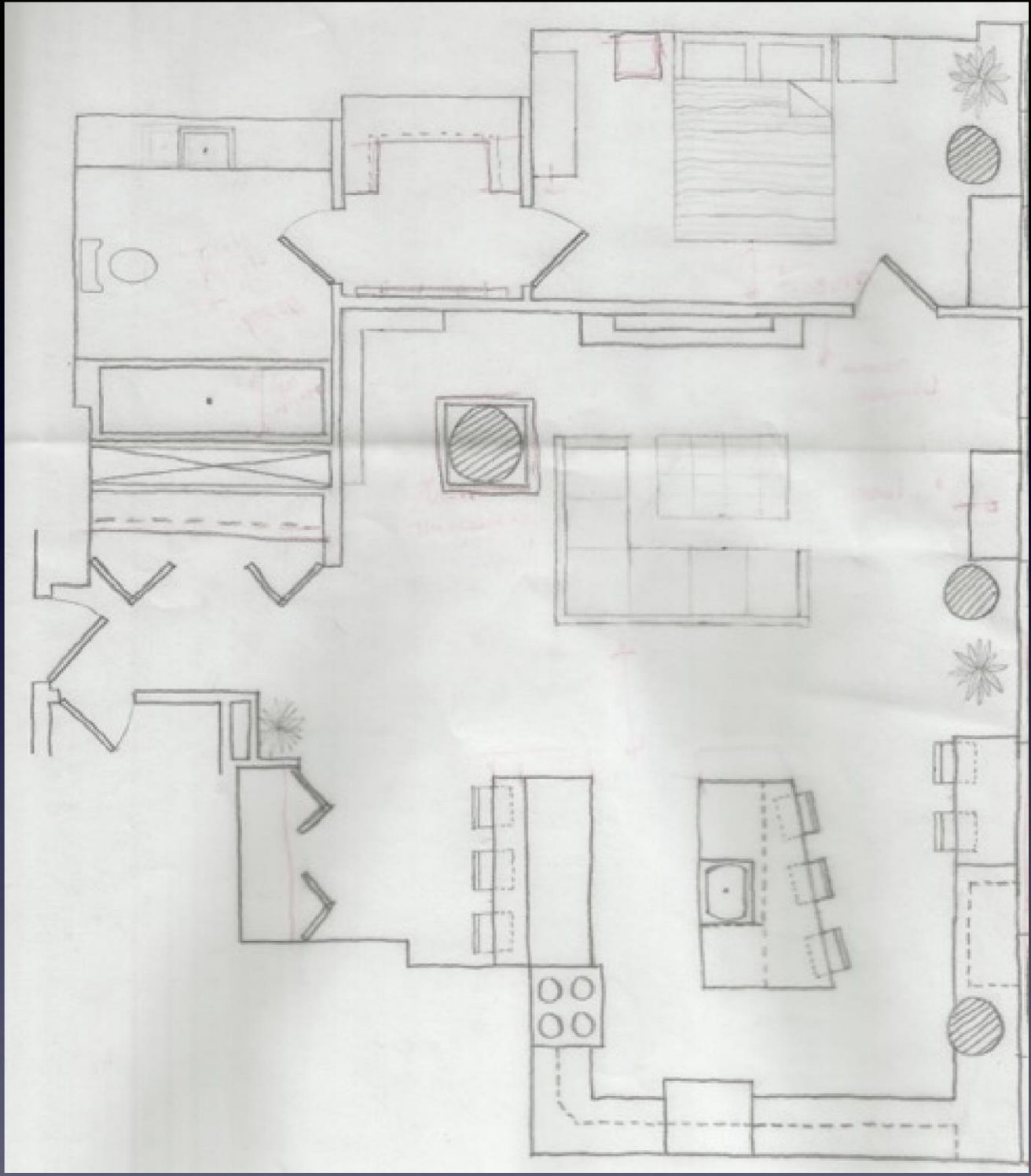
Floor Design Layout #2



Floor Design Layout #3



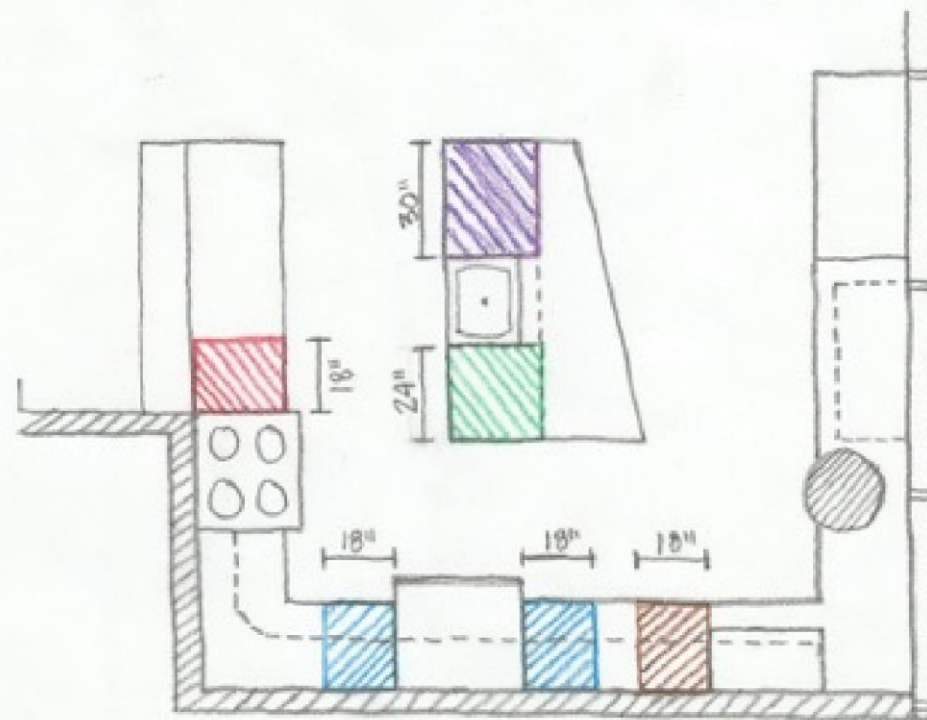
Preliminary Furniture Plan



Adjacent Kitchen Counter Space

LEGEND

-  SINK
-  STOVE/OVEN
-  DISHWASHER
-  REFRIGERATOR
-  MICROWAVE



* UNIVERSAL DESIGN

• 2'-0" x 4'-0" ATTACHED BREAKFAST NOOK

Refined Kitchen Plan

(A) SINK TO REFRIGERATOR
= 6'-0"

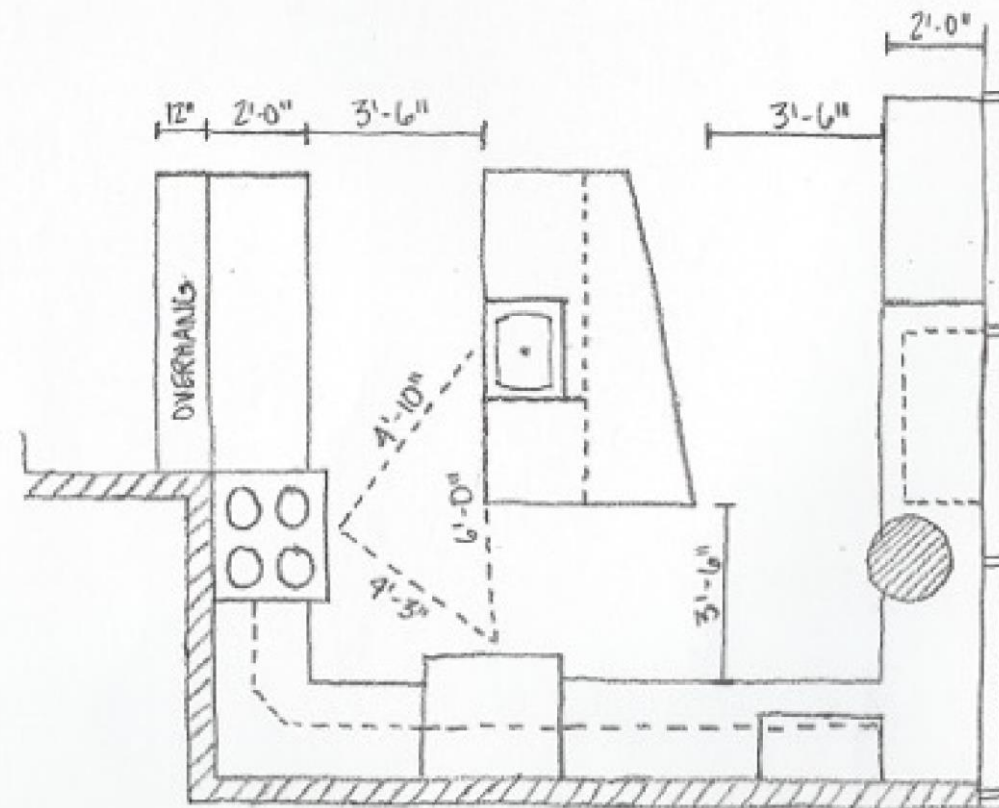
(B) REFRIGERATOR TO STOVE/OVEN
= 4'-3"

(C) STOVE/OVEN TO SINK
= 4'-10"

→ A+B+C

→ 6'-0" + 4'-3" + 4'-10"

→ 15'-1"



* UNIVERSAL DESIGN

• 7'-0" x 4'-0" ATTACHED BREAKFAST NOOK

Kitchen Configuration w/ Codes

