



KITCHEN LAYOUT GUIDE

A kitchen can be filled with beautiful cabinets, countertops and decorative accoutrements, but if the layout and space don't function well, it's not effective design. In kitchens, more than any other room, a good space plan is critical. Here are three keys to creating a purposeful kitchen layout:

01 WORK TRIANGLE

The most efficiently designed kitchens are focused around a “work triangle” – an imaginary straight line drawn from the refrigerator, to the cooktop/range, and finally the sink.

Efficiency is the triangle purpose, as it keeps all the major work stations near the cook, without placing them so close that the kitchen becomes cramped. It is also designed to minimize traffic so the cook isn't interrupted. Even though today's kitchens have secondary focal points (microwave, dishwasher, etc.), the work triangle is still a good way to reflect and streamline your basic layout.

02 I, C, G OR L

Figuring out what layout to use for your kitchen is almost like learning to speak a new language. What do these letters mean in terms of your kitchen design? What's the best layout for your space? An L-shape kitchen with an island? A U-shape kitchen? Or do you have a galley kitchen? Or a single galley kitchen, AKA an I-shape? Do you have the space for an eat-in kitchen? Are you moving doors or changing windows? Or do you have enough luxurious space and wish for two work triangles within the same kitchen? According to Kohler, *“Since cooking has become more of a communal activity for friends and family, having two distinct work areas— each with its own triangular plan—makes a lot of sense.”*

Some things to consider when designing your kitchen work triangle:

- For best results, each side of the triangle should be no longer than 9' and no shorter than 4'.
- Allow for at least 18" of counter space on each side of the sink for cleanup & loading the dishwasher.



- Allow at least 15” of counter space near the refrigerator for unpacking groceries. • Provide 3’ of counter space beside the range/cooktop for food preparation.
- If two cooks will be working at the same time, double the space to 6’.

Be sure to provide the necessary space for your family’s specific storage and eating-area requirements. If you are trying to imagine an updated version of your own kitchen, it may be helpful for you to do an efficiency study of your own space. Think about how you use your kitchen now and how you’d like to use your dream kitchen. Be realistic about your kitchen habits:

- Are you a frequent cook?
- Is there usually more than one cook in the kitchen?
- How often do you use the oven or the stove?
- How much refrigeration do you need versus dry storage?

Making a list of priorities as well as common actions can help you identify the traffic flow of your home. You may discover that separating your cooktop and your oven can help the efficiency of your actions. Or perhaps moving your pantry away from the refrigerator allows for greater movement within the kitchen. Maybe you’d like to set up one workplace triangle for the kids (*like a mini fridge, second sink and microwave*) and another triangle for the adults.

03 FUNCTIONALITY

Your lifestyle should determine the functionality of your kitchen, not the other way around. The work triangle is not a law, merely a suggestion for good space planning. Focus on what works best for you and make sure the route between your work centers — cooking, prep and cleaning — is direct.