

## Kitchen Layout

The most efficient kitchens are designed around a “work triangle” – the classic, imaginary path between the refrigerator, the cooktop/range and the sink. The idea behind an efficient work triangle is to minimize wasted motion such as extra walking and reaching.

Even though today’s kitchens have additional, secondary focal points (microwave, dishwasher, etc.), the work triangle is still a good way to evaluate and streamline your basic layout. Some things to consider:

For best results, each side of the triangle should be no longer than 9 feet and no shorter than 4 feet.

Allow for at least 18 inches of counter space on each side of the sink for cleanup and loading the dishwasher.

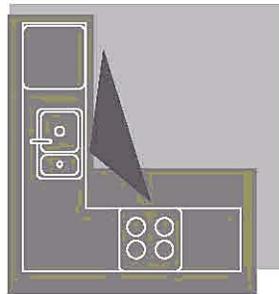
Allow at least 15 inches of counter space near the refrigerator for unpacking groceries.

Provide 3 feet 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 feet.

Also be sure to provide the necessary space for your family’s specific storage and eating-area requirements.

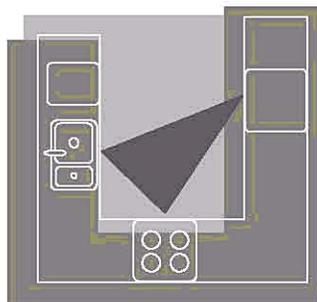


Here are the primary types of kitchen layout, along with the benefits of each. See which of these layouts generally works best for your family and lifestyle.



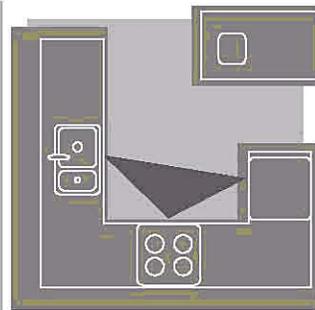
### L-Shape

Great for easy, efficient movement and continuous counter space. Naturally allows for a dining area, or can open into an adjacent living area.



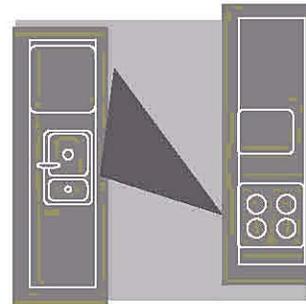
### U-Shape

Very accessible layout for a single cook, but can also accommodate two. Routes traffic away from the kitchen for undisturbed efficiency.



### G-Shape

Adding on to a U-Shape layout can provide an extra section of cabinets and appliances, or create a convenient spot for dining or serving.

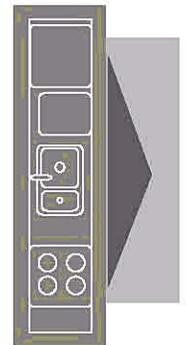


### Corridor or Galley

Creates a very efficient workspace for a single cook, but will be cramped for two. Good way to maximize space in a small area.

### Islands

If your layout permits, a strategically located island can add counter and storage space and/or allow room for a cooktop or second sink.



### One-Wall

In this layout, the work triangle becomes a single line. This option can reduce the kitchen area and open the room for entertaining.

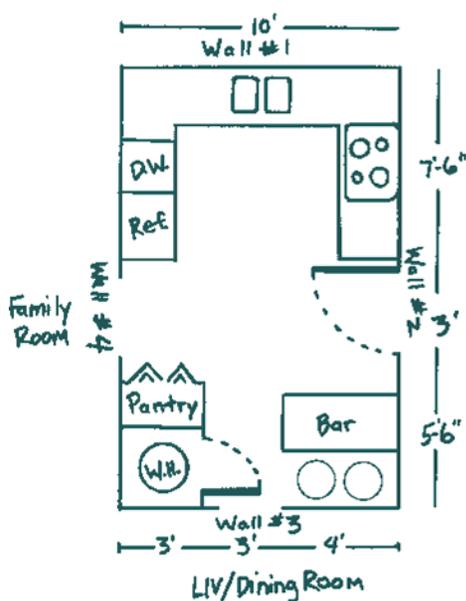
## Sketching Your Existing Kitchen

Before you lay out your new kitchen, use a pencil and the grid sheet we've provided to sketch your existing kitchen. Your sketch doesn't have to be perfect; but it will give you and your KitchenSpecialist a starting point for creating your new kitchen plan.

### Room Dimensions

Begin by sketching the outline of your existing kitchen, first indicating the walls and their dimensions and labeling them Wall #1, Wall #2, etc. (See the sample sketch.)

Then indicate the windows, doors, major appliances, sinks and other "fixed" features, along with their dimensions – plus the location of electrical switches, outlets and plumbing.



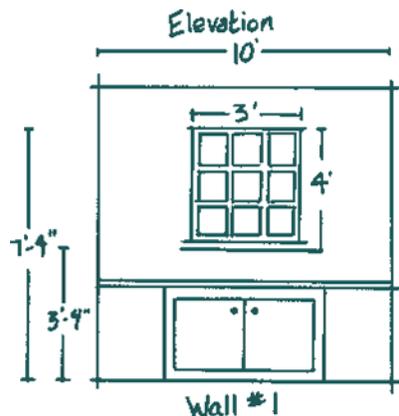
### Elevations

To record height measurements, draw elevations of each wall as if you were viewing it straight on. (Number the wall elevations to correspond with your original floor plan.) Be sure to include measurements for all windows and doors on each wall. (See Elevation, Wall #1, diagram.)

#### How To Measure Doors

**Width** – Measure from the outside edge of trim to the outside edge of trim. Record these measurements in your sketch.

**Height** – Measure from the floor to the top of the door trim. Record these measurements in your sketch.



#### How To Measure Windows

**Width** – Measure from the outside edge of trim to the outside edge of trim. Record these measurements on your sketch.

**Height** – First measure from the floor to the bottom of the window's apron (the lower-most moulding underneath the window sill.) Then measure the height from the floor to the top of the window trim. Record these measurements in your sketch.

### Plumbing

Locate the centerline of the sink(s), and measure its distance (along the wall) from the nearest corner; transfer this measurement to your sketch.

For each fixture, note whether plumbing enters through the wall or through the floor.

For gas appliances locate their centerlines, and indicate their measurements on your sketch.

### Electrical

Indicate the location of all electrical outlets (and their voltages) on your sketch. Also include the location of all phone, cable TV and Internet outlets.

If you want to go the extra mile, try your hand at drawing a lighting plan, indicating the location of your light fixtures: over the sink and under the cabinets, as well as any general overhead fixtures. If not, simply refer to your lighting checklist to start a dialogue with your KitchenDesign Specialist.

Note: If you anticipate relocating your plumbing or electrical outlets, consult with a contractor to ensure that the new location is feasible and meets local building codes.

## Sketching Your New Kitchen

Now draw an overhead sketch of your dream kitchen on the grid sheet we've provided. Again, your sketch doesn't have to be perfect, just a reasonably accurate depiction of your design.

(See the sample sketch.)

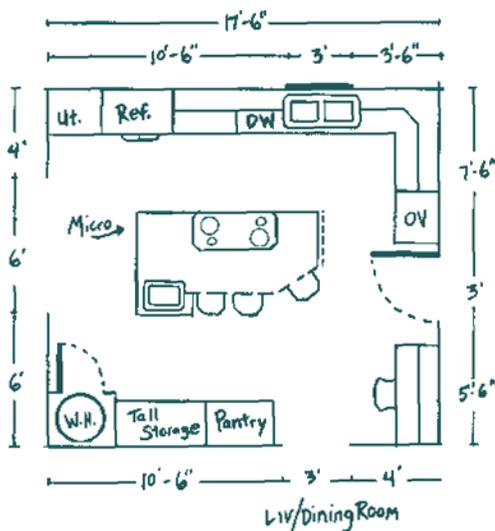
### Things to Consider:

Will any walls be relocated?

Will the sink or appliances need to be moved to create more efficient workstations?

Would you like to add an island, peninsula, or work space?

If the answer to any of these questions is "yes," be sure to indicate this on your sketch. Feel free to note any other ideas that you'd like to discuss with your Kitchen Specialist.



## Drawing Key

This is a guide to help you draw the basic kitchen components. The symbols here represent a sampling of standard widths and depths of cabinets, appliances, sinks and other kitchen components. They're scaled to match the grid.

- 1 Draw the outline of the room on the graph paper on the next page. One bold grid square equals one foot.
- 2 Note the location of existing plumbing, power outlets, phone jacks, computer connections, etc. on the outline.
- 3 Experiment with different layouts to see your options. (See perforated page in the middle of this book.)
- 4 Transfer your layout to the graph paper in the planner.

## Typical Cabinet Dimensions

Wall Cabinet: 12", 18", 24", 30", 36" wide x 12" deep  
Wall Corner Cabinet: 24" or 27" wide from

Base Cabinet: 9", 12", 18", 24", 30", 36" wide x 24" deep  
Base Corner Cabinet: 33" or 36" wide from corners

Drawer Base: 18" wide

Tall Cabinets

Pantry cabinet: 24", 30" or 36" wide

Oven cabinet: 27", 30" or 33" wide

Refrigerator surround: 36" or 39" wide

## Typical Appliance/Sink Sizes

Dishwasher: 24" wide x 24" high

Oven: 24", 27", 30", 36" wide x 24" deep

Cooktop: 15", 20", 21", 30", 36", 42" or 48" wide  
(symbols for all sizes not shown)

Range: 30", 36" or 48" wide

Microwave Oven (over the range, countertop & built in): 27" or 30" wide

Refrigerator: 36", 42" & 48" wide x 69", 72" or 84" high

Warming Drawer: 27" or 30" wide

Compactor: 15" wide

Ice Maker: 14 <sup>7</sup>/<sub>8</sub>" wide x 33 <sup>3</sup>/<sub>16</sub>" high x 23" deep

Sink: 33" or 43" wide

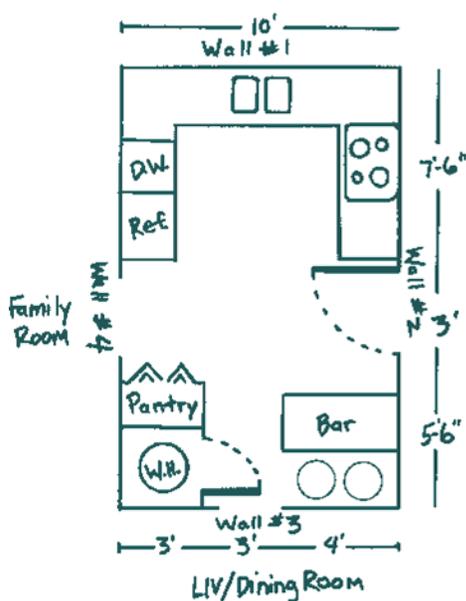
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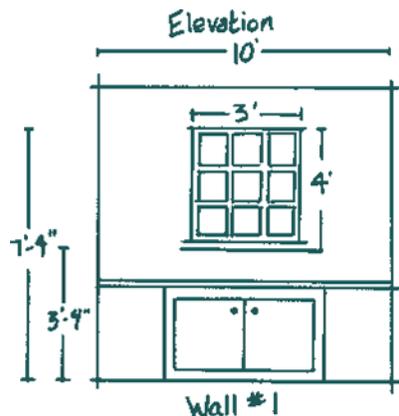
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