

laying it out

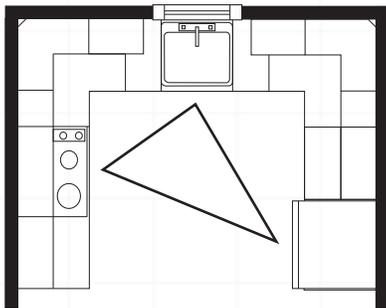
Whether you have decided to let a qualified professional do all the work from site measurement to design, measure your own walls, or even do a little design yourself, the following pages will provide the basics of work centers, the measuring process and some invaluable layout tips.

The Work Triangle

Each kitchen should have a relationship between the three primary workstations: refrigerator (food storage), sink (clean up), and cook top (food prep). This relationship is sometimes referred to as the Work Triangle. Ideally, you should design your kitchen with one work triangle for one cook and a secondary work triangle for two. Each leg of the triangle should measure a minimum of four feet with the sum of all legs not exceeding 26 feet total. Whether you design your own kitchen or are enlisting the help of a qualified professional, you can use the triangle to check the efficiency of the design. Also, keep in mind that traffic patterns which run through the work triangle take away from its relationship to its other workstations.

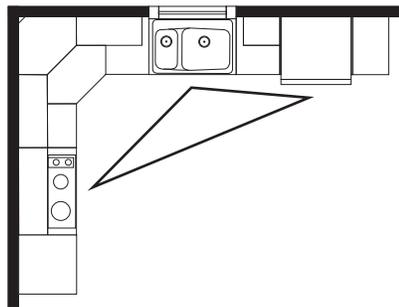
Primary Work Centers

When designing a kitchen, the most important aspect to keep in mind is the function of the tasks to be performed within this space. Below are some examples of basic kitchen arrangements.



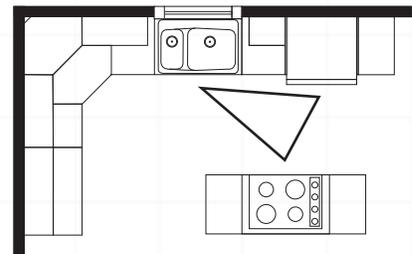
• U-SHAPE KITCHEN

The most efficient kitchen arrangement is the U-Shaped Kitchen. Work centers are conveniently located and unnecessary traffic is eliminated.



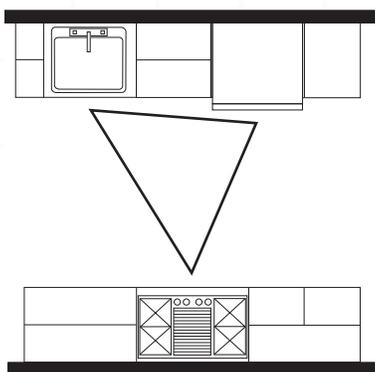
• L-SHAPE KITCHEN

The L-Shaped Kitchen keeps traffic lanes out of the way and has convenient work centers.



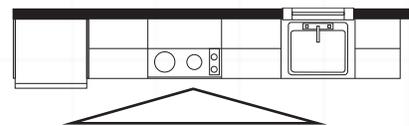
• ISLAND KITCHEN

An Island Kitchen can be as efficient as the U-Shaped Kitchen, but can allow unwelcome traffic between work centers.



• PARALLEL KITCHEN

In a Parallel Kitchen, especially if doors are located at each end, work centers can be overrun with unwelcome traffic, but the Parallel Kitchen is still more convenient than a One-Wall Kitchen.



• ONE-WALL KITCHEN

One-wall kitchens are the most economical. They use plumbing located on one wall and take up very little space; however, counter space is limited. They are extremely suitable for smaller living arrangements such as apartments and condominiums.

What kitchen arrangement above best matches that of your kitchen? _____



Secondary Work Centers

Do you have two or more cooks in your family? _____

Do you need a place to plan meals, study or pay bills? _____

Adding a secondary work center in your kitchen can answer any of these needs, such as adding a desk at the end of a run of cabinets. Place it outside the primary work center and it is a great place to pay bills, study or just plan the next meal without feeling secluded.



If you have room, consider adding a small prep sink for a second cook.



A peninsula can add extra space without the addition of another wall. You can create two countertop heights, one as a work station, the other as a place to seat family or friends.



Design Tips

1. Place the sink cabinets and appliances as close to the original layout as possible.
2. Make sure doors open properly, appliances are unobstructed, and traffic flows easily through your kitchen.
3. Experiment with design. Consider substituting other cabinets or combinations of cabinets of the same dimensions for some of your current cabinets.

When planning any kitchen or bath it is important to note the design guidelines set forth by the National Kitchen and Bath Association to help create the most functional space possible.

The following are examples of a few of the most important:

- All walkways at least 36" wide
- No entry, appliance or cabinet door should interfere with another
- Cooking surfaces should not be placed below an operable window



NKBA can be contacted directly for a full set of these guidelines at 1-800-843-6522 or at their website www.nkba.org.