

# the Kitchen MASTER

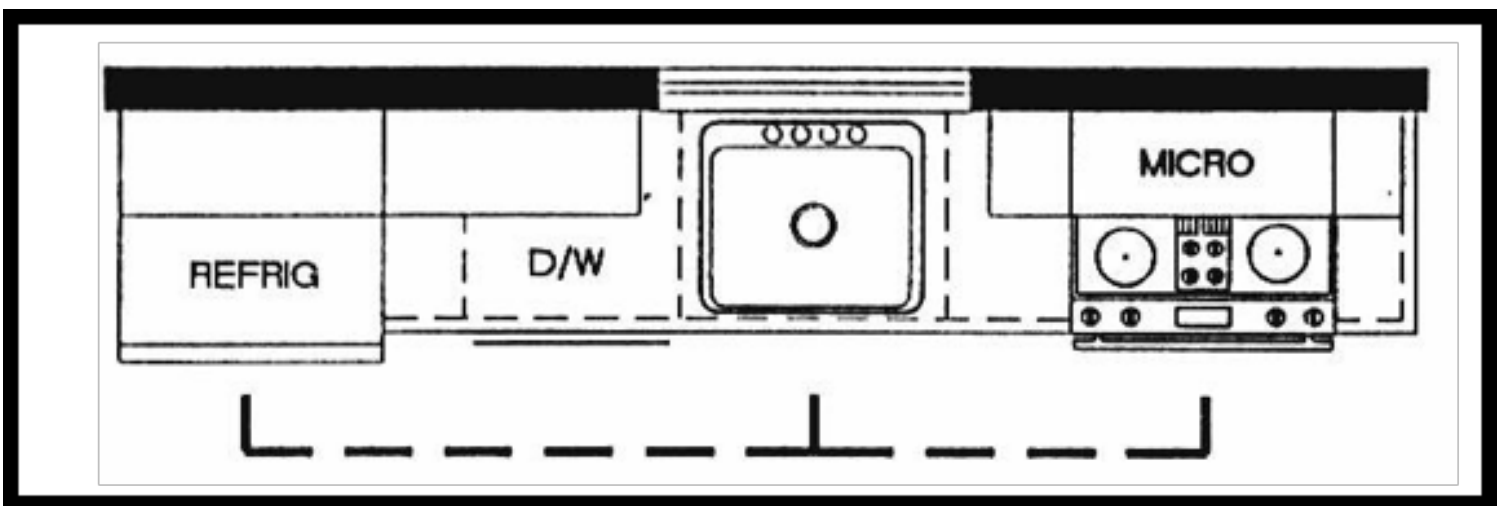
## A Guide to Popular Kitchen Layouts

Kitchens of all shapes and sizes can be equally efficient and appealing, but they all have certain things in common. Use this guide to choose the layout that works best for you.



# Single Wall

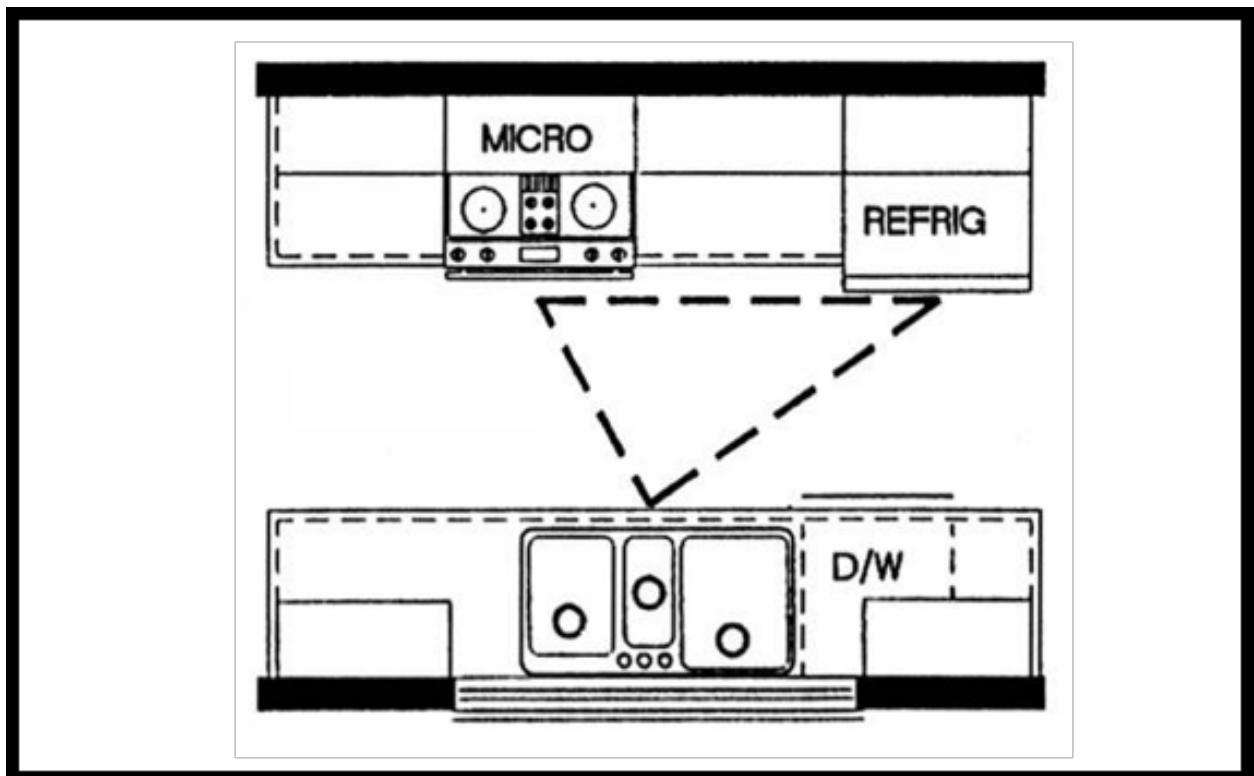
Features all the work centers stretched along a single wall. Usually found in a tight, narrow space such as in a small apartment or an efficiency unit in which little cooking takes place. The best configuration for a Single Wall kitchen is to place the sink in between the refrigerator and oven.





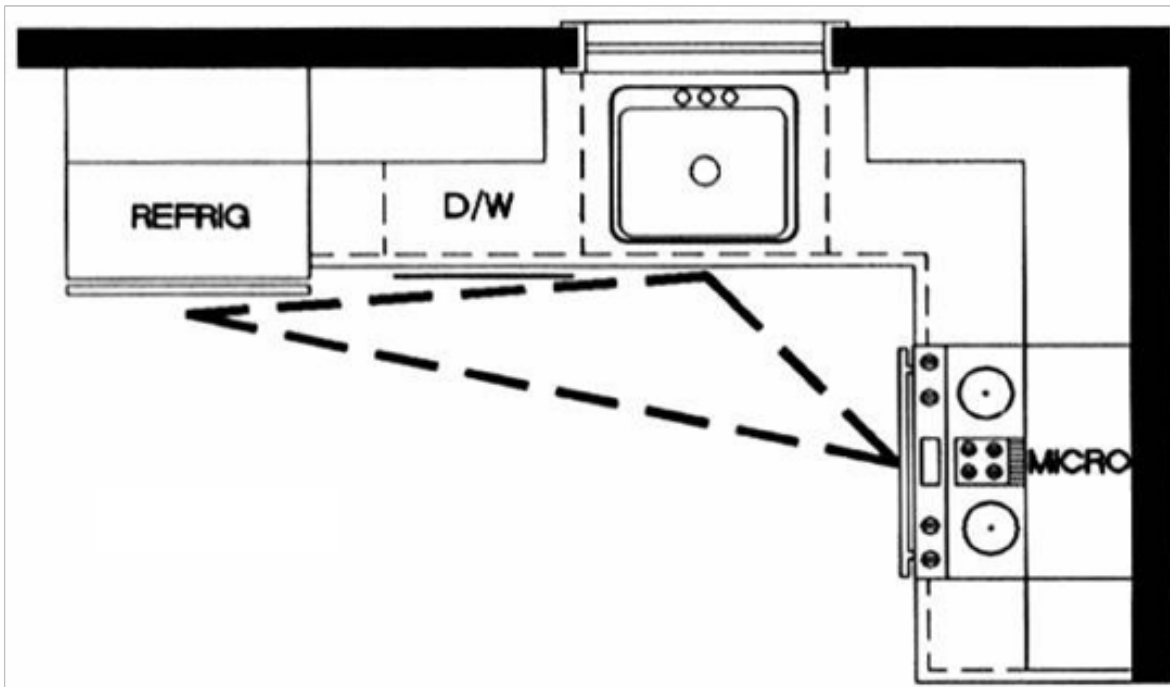
# Galley

Although space is still limited, the Galley kitchen is a step up from the Single Wall because it offers a greater opportunity to maximize storage and counter space. For greatest efficiency, center the sink on the opposite wall between the refrigerator and stove, or center the stove on the opposite wall between the refrigerator and sink.



# L-Shaped

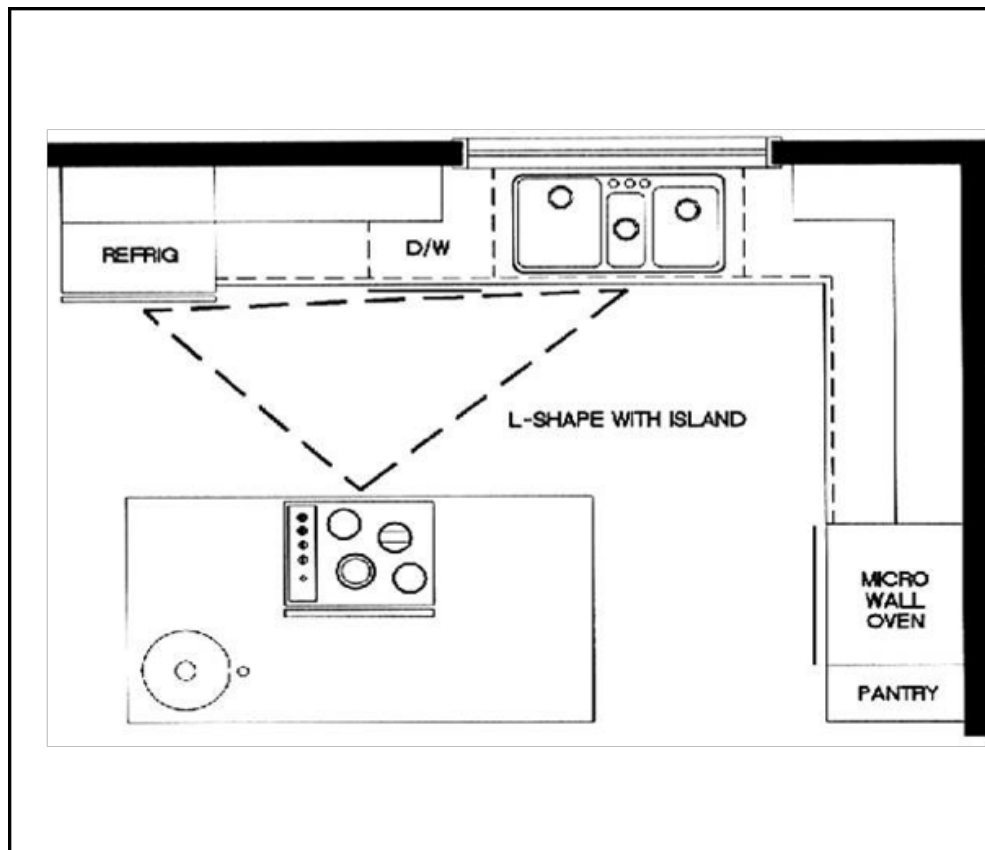
Highly efficient, the L-Shaped kitchen gives the cook a generous amount of continuous counter space and, with work centers on two adjacent walls, a natural triangle is formed. Traffic flows smoothly, bypassing the work area. It is also an excellent shape if the dining area is to be included in the space.



# L-Shaped with Island

By adding an island to the L-Shape, you add more counter and storage space, and can reduce the size of the work triangle by placing a sink or cooktop in the island itself, thereby increasing the efficiency of the kitchen.

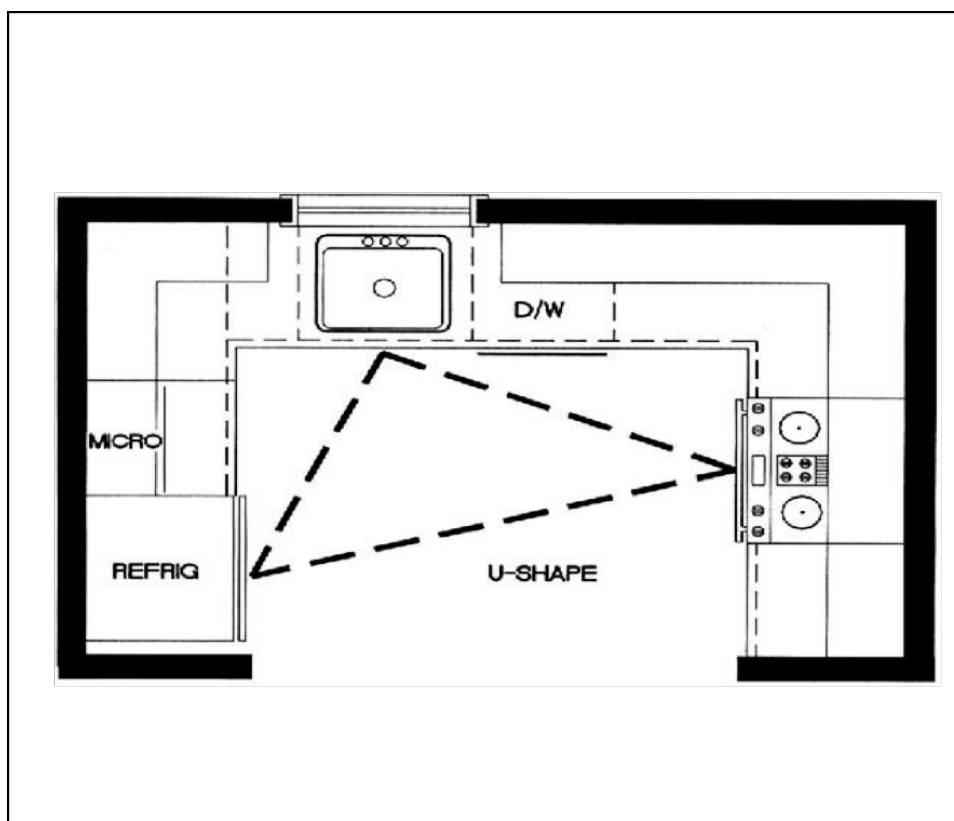
This shape is an especially good choice if the kitchen is open to an adjacent area, inviting interaction between the cook and family members or guests. It also allows more than one person to work around the open counter.





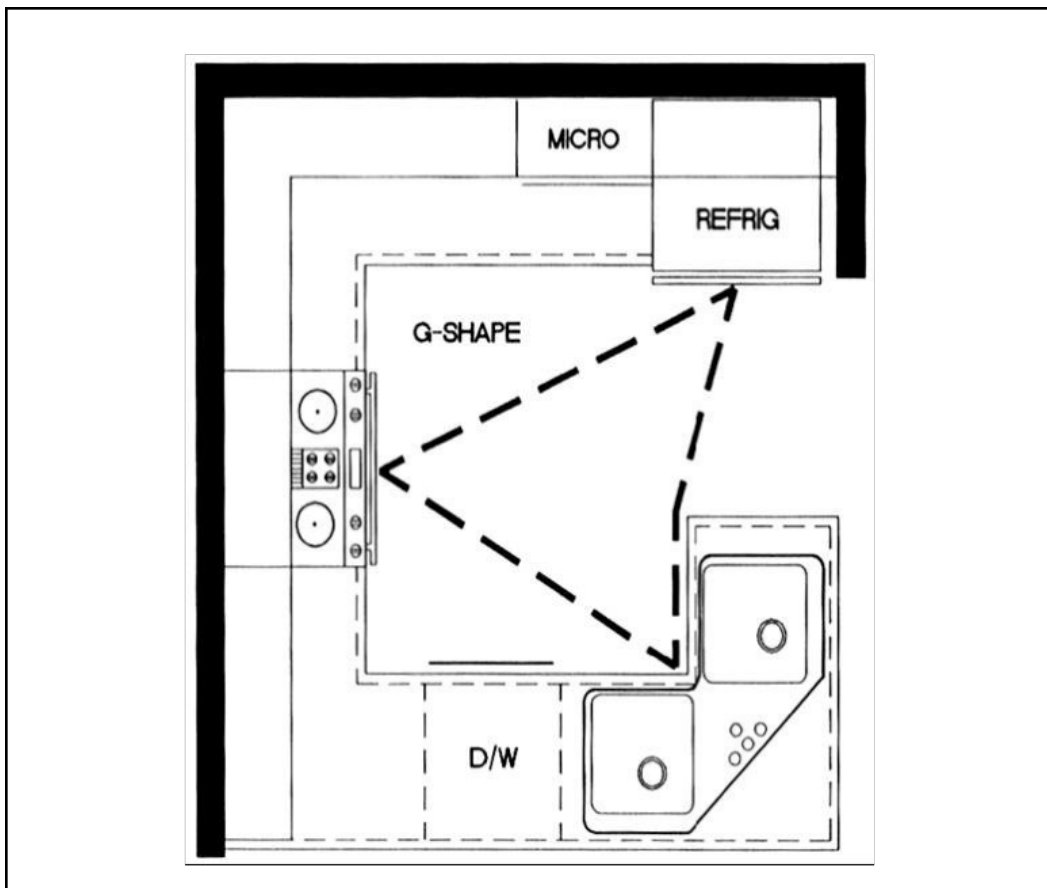
# U-Shaped

Considered the most efficient and versatile plan, this layout is quite popular due to plentiful counter and storage space on the three sides. This shape places each major work center at right angles to one another thus reducing needed steps. It also naturally limits traffic interference due to its shape. When designing a U-Shaped Kitchen, allow at least 8'x8' of interior space. Conversely, be careful not to let the work triangle get too large or you will end up with a tired and unhappy cook.



# G-Shaped

The G-Shaped kitchen is simply a U that has been modified by the addition of a peninsula leg. A very efficient plan, the drawback to the G is that it can tend to make the cook feel enclosed. To avoid this potential problem, try to make sure that one or two of the cabinet sections are open to adjacent spaces.







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you make your dream kitchen a reality.

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