KITCHEN LAYOUTS

The six basic kitchen layouts shown all have one thing in common—they are arranged for efficiency. The triangle represents footsteps taken between the three busiest points—refrigerator, sink and cook top.

1. Refrigerator
2. Sink
3. Freestanding range
4. Built-in oven
5. Dishwasher
6. Overhead wall cabinets

ISLAND

[Diagram of an island layout]

ONE WALL

[Diagram of a one wall layout]
1. Refrigerator
2. Sink
3. Freestanding range
4. Built in oven
5. Dishwasher
6. Overhead wall cabinets

CORRIDOR

PENINSULA
1. Refrigerator
2. Sink
3. Freestanding range
4. Built in oven
5. Dishwasher
6. Overhead wall cabinets

L-SHAPE

U-SHAPE