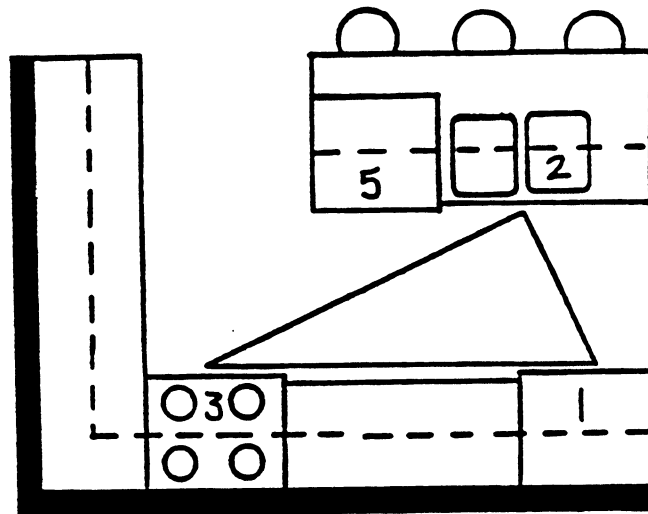


KITCHEN LAYOUTS

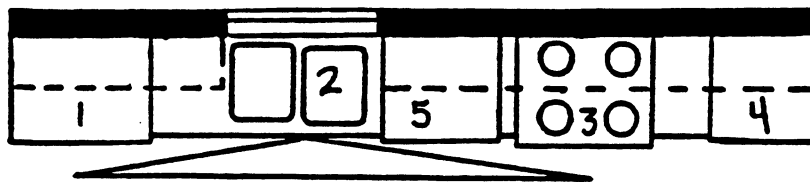
The six basic kitchen layouts shown all have one thing in common--they are arranged for efficiency. The triangle represents footsteps taken between the three busiest points—refrigerator, sink and cook top.

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

ISLAND

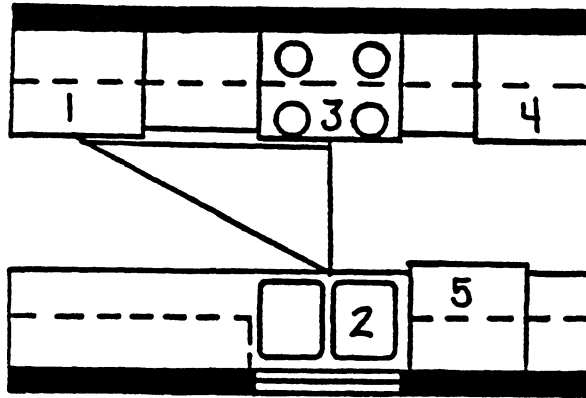


ONE WALL

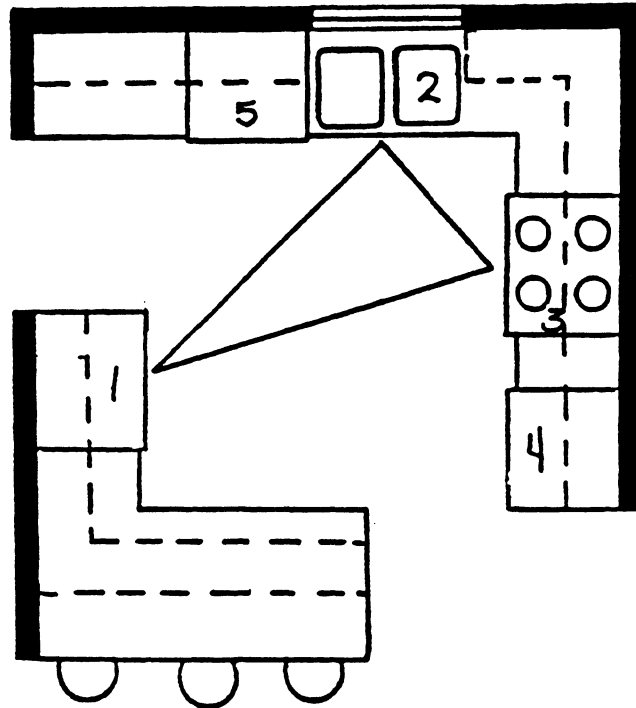


- | | |
|-----------------------|---------------------------|
| 1. Refrigerator | 4. Built in oven |
| 2. Sink | 5. Dishwasher |
| 3. Freestanding range | 6. Overhead wall cabinets |

CORRIDOR

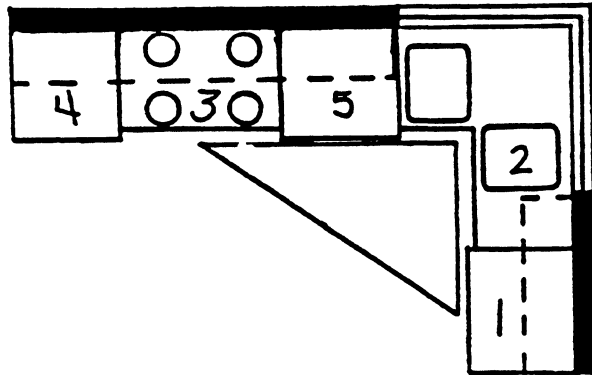


PENINSULA



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

L-SHAPE



U-SHAPE

