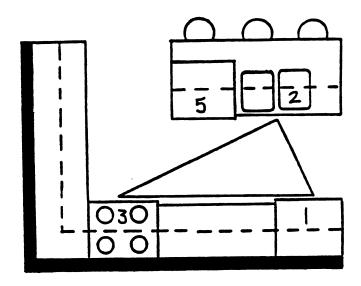
KITCHEN LAYOUTS

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.

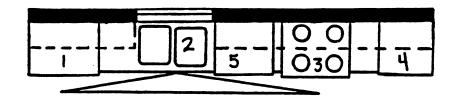
- 1. Refrigerator
- 2. Sink
- 3. Freestanding range

- 4. Built-in oven
- 5. Dishwasher
- 6. Overhead wall cabinets

ISLAND



ONE WALL



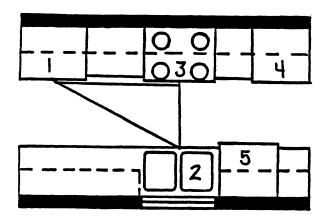
OPTION 2, page 2—KITCHEN PLANS

TRANSPARENCY

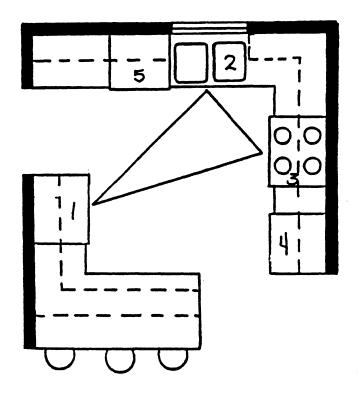
- Refrigerator
 Sink
- Freestanding range 3.

- Built in oven 4.
- 5. Dishwasher
- Overhead wall cabinets

CORRIDOR



PENINSULA



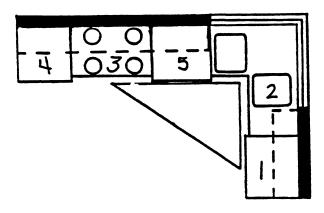
OPTION 2, page 3—KITCHEN PLANS

TRANSPARENCY

- 1. Refrigerator Sink
- 2.
- 3. Freestanding range

- Built in oven 4.
- Dishwasher 5.
- Overhead wall cabinets 6.

L-SHAPE



U-SHAPE

