KITCHEN LAYOUTS

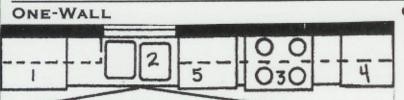
THE SIX BASIC KITCHEN LAYOUTS SHOWN BELOW ALL HAVE ONE THING IN COMMON-THEY ARE ARRANGED EFFICIENTLY. THE TRIANGLE REPRESENTS YOUR FOOTSTEPS BETWEEN THE THREE BUSIEST AREAS OF THE KITCHEN: REFRIGERATOR, SINK, AND COOK TOP.

KEY

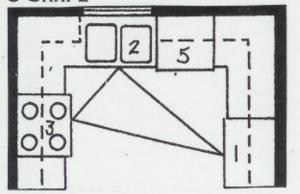
- 1. REFRIGERATOR
- 4. BUILT-IN OVEN

2. SINK

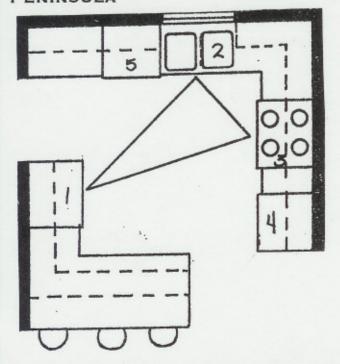
- 5. DISHWASHER
- 3. FREESTANDING RANGE
- 6. OVERHEAD CABINETS



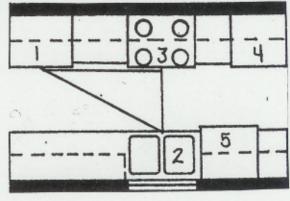
U-SHAPE



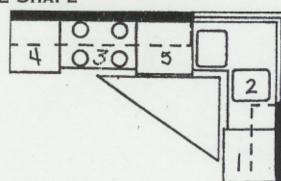
PENINSULA



CORRIDOR (TWO-WALL)



L-SHAPE



ISLAND

