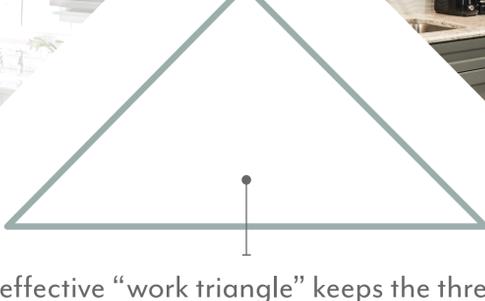


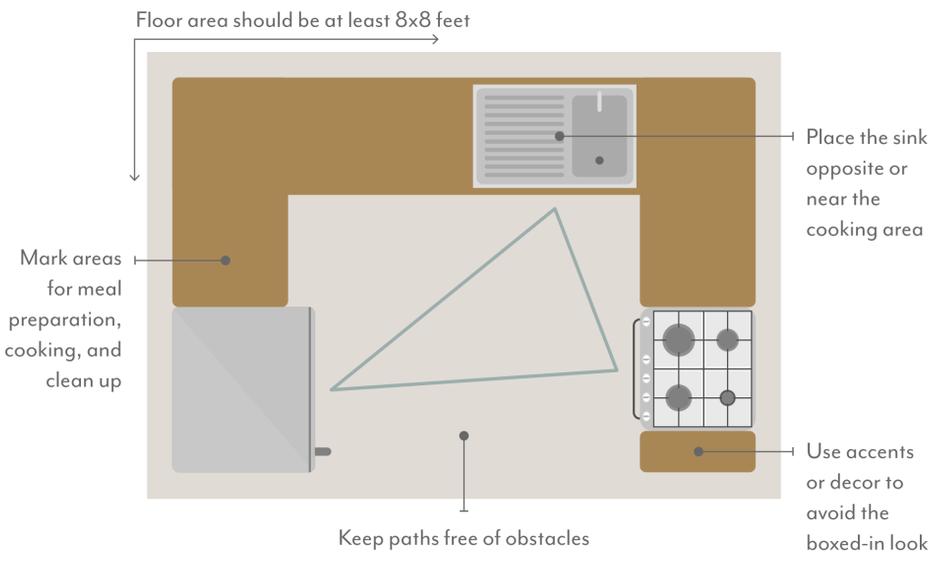
KITCHEN LAYOUT GUIDE



The effective “work triangle” keeps the three key appliances —fridge, oven, and sink— within handy, unobstructed reach of each other and allows efficient and easy food preparation and storage, cooking, and washing.

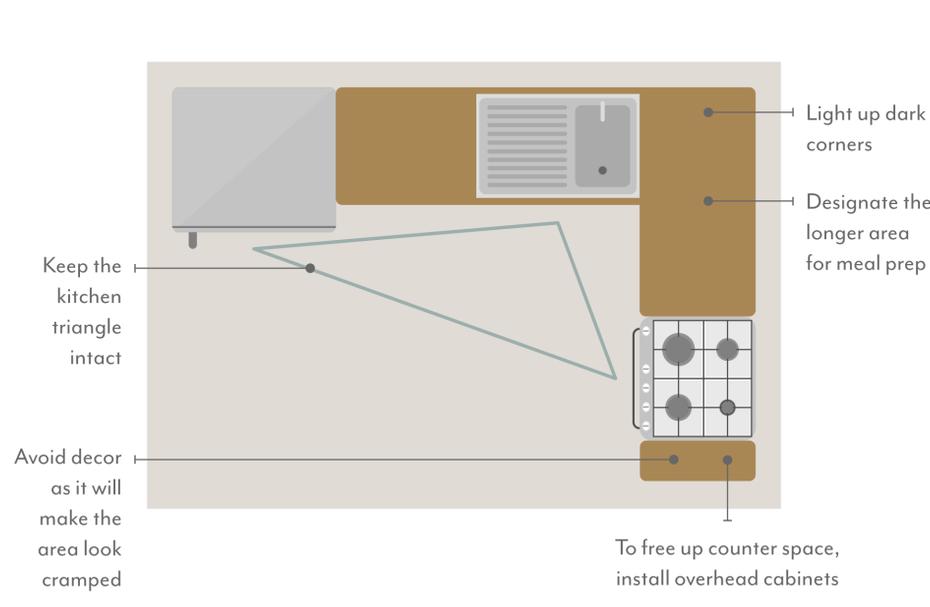
U-SHAPED KITCHEN

IDEAL FOR TWO COOKS



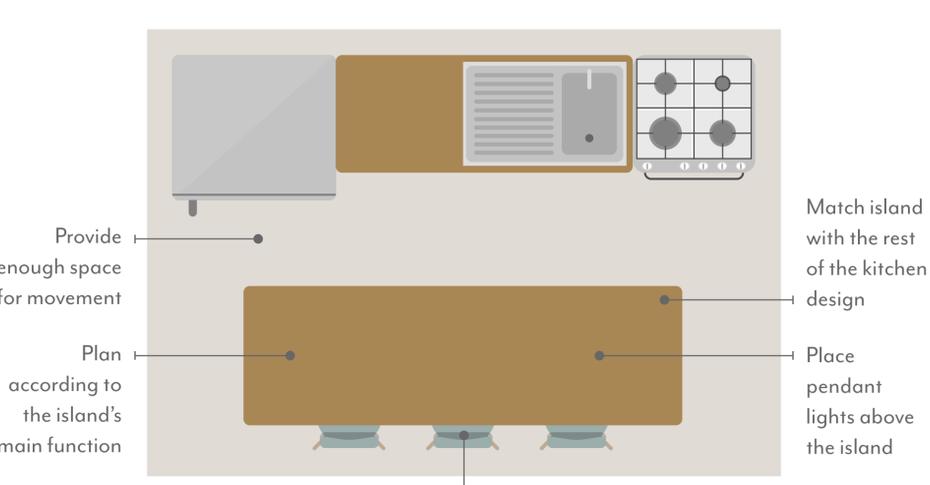
L-SHAPED KITCHEN

PERFECT FOR AN OPEN CONCEPT LAYOUT



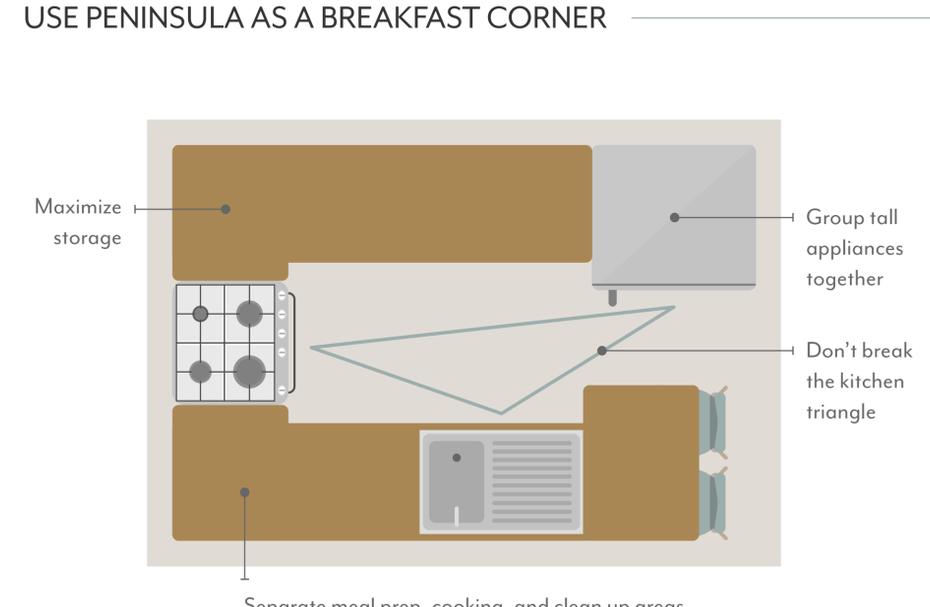
ISLAND FLOOR PLAN

DIVIDES KITCHENS INTO EFFICIENT WORKING AREAS



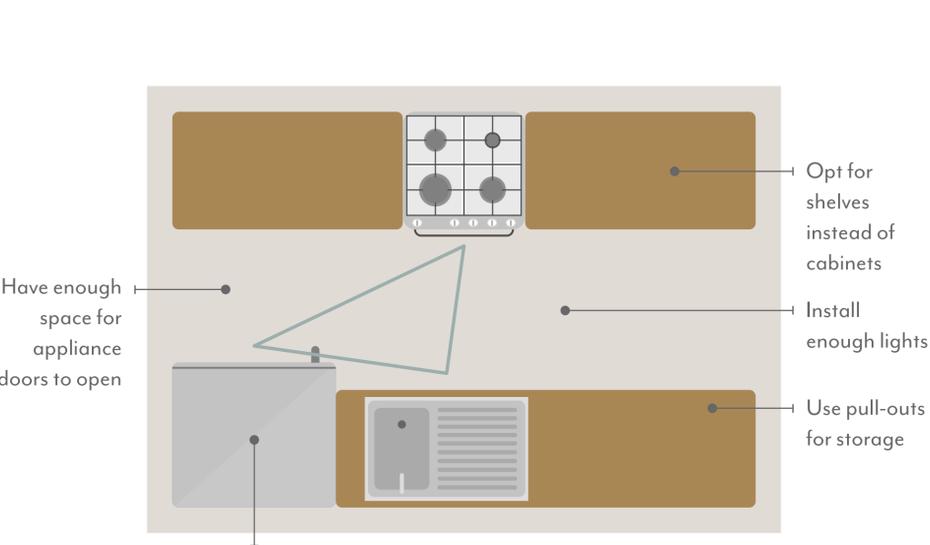
PENINSULA OR G-SHAPED KITCHEN

USE PENINSULA AS A BREAKFAST CORNER



GALLEY KITCHEN

GREAT SPACE SAVER



ONE-WALL KITCHEN

ALLOWS FOR EFFICIENT WORK FLOW

