

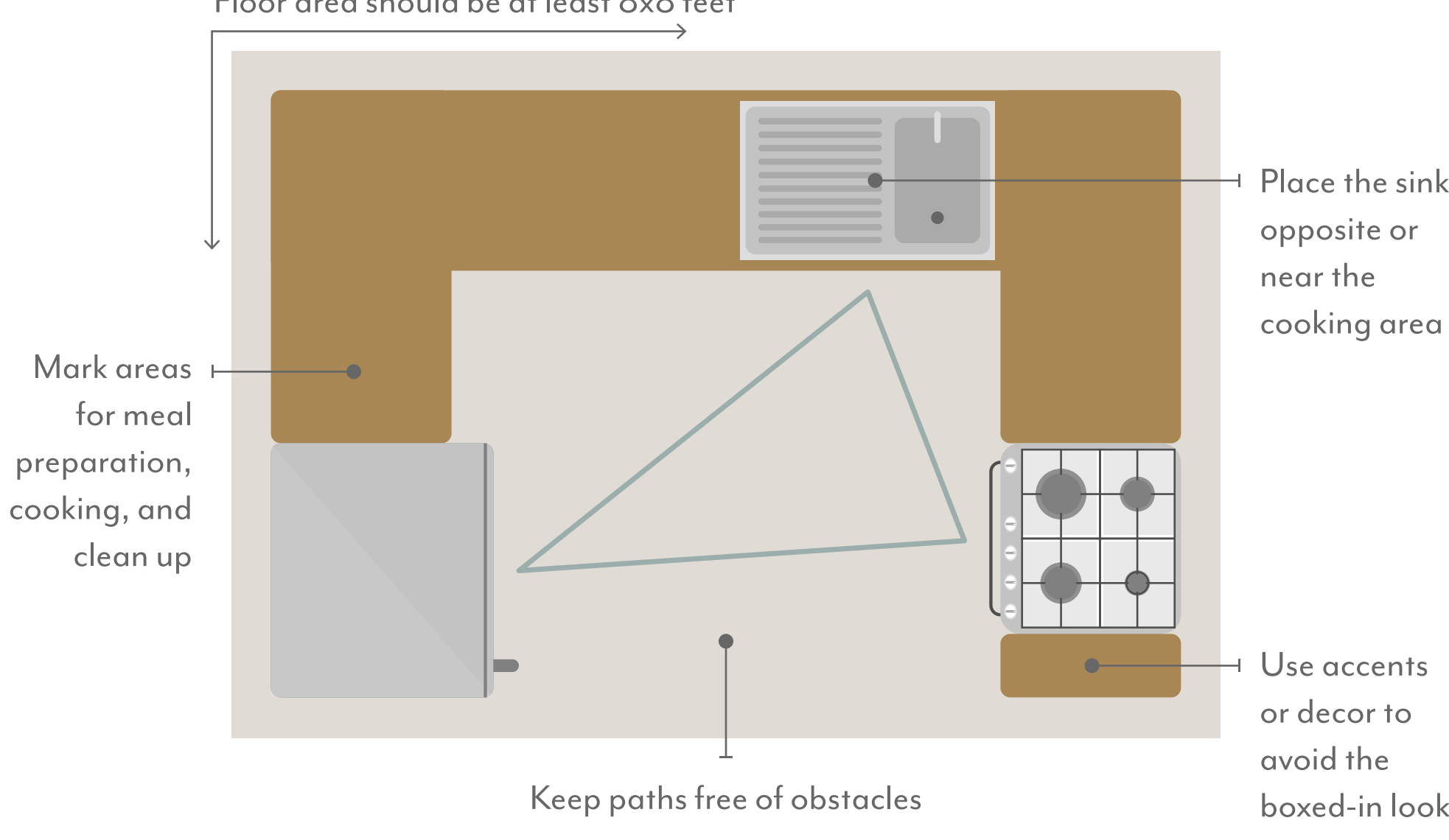
# KITCHEN LAYOUT GUIDE



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.

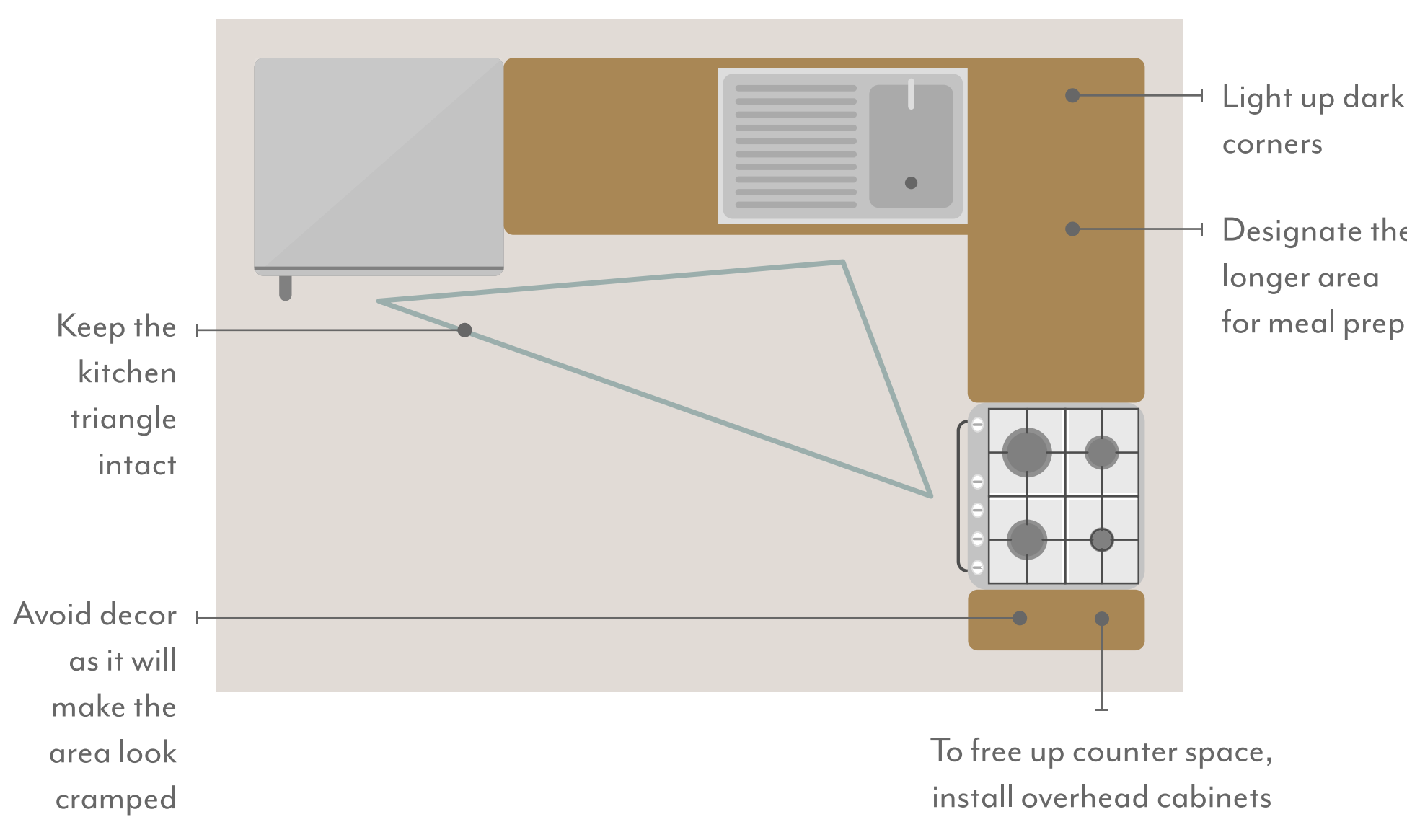
## U-SHAPED KITCHEN

IDEAL FOR TWO COOKS



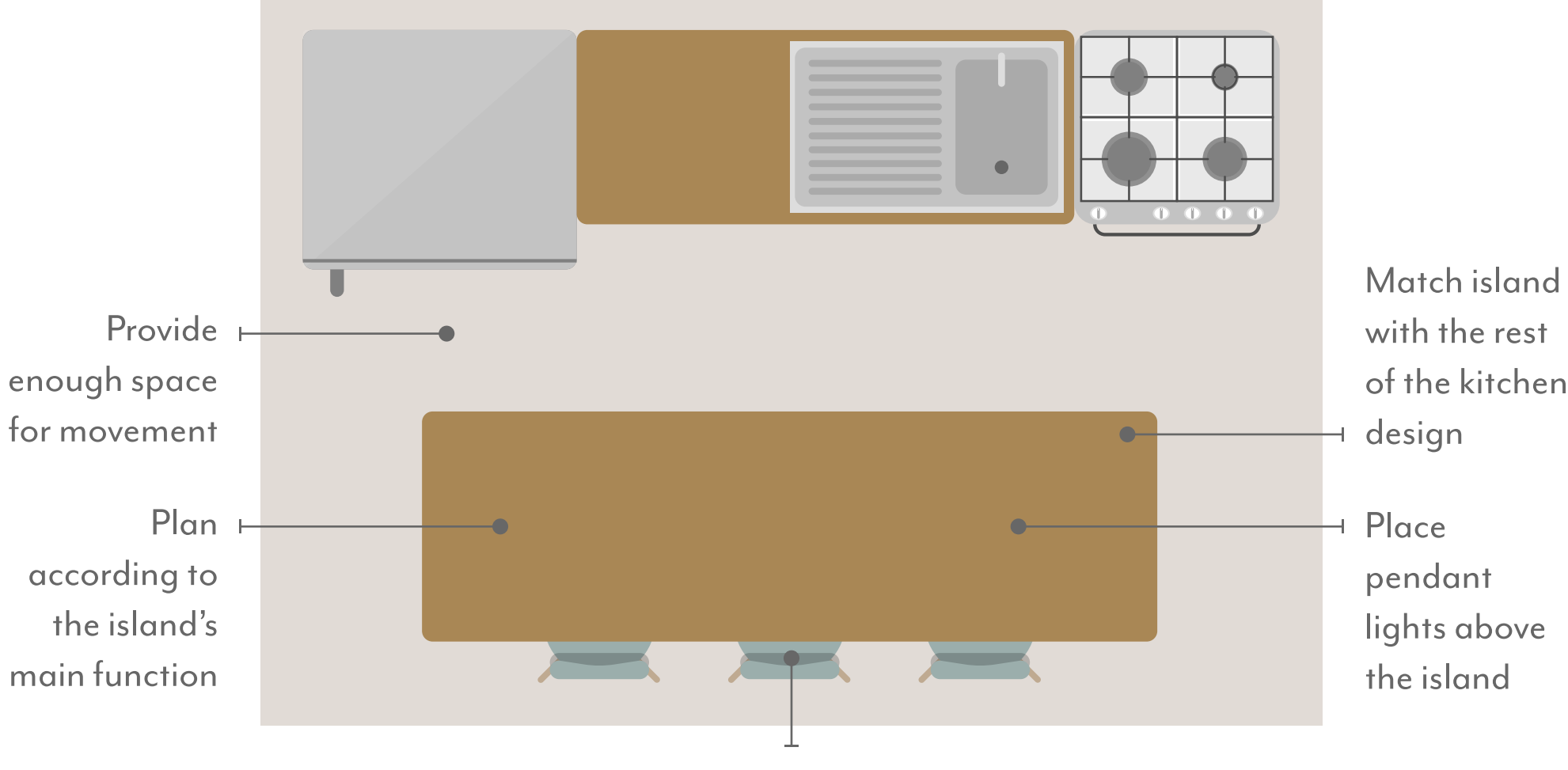
## L-SHAPED KITCHEN

PERFECT FOR AN OPEN CONCEPT LAYOUT



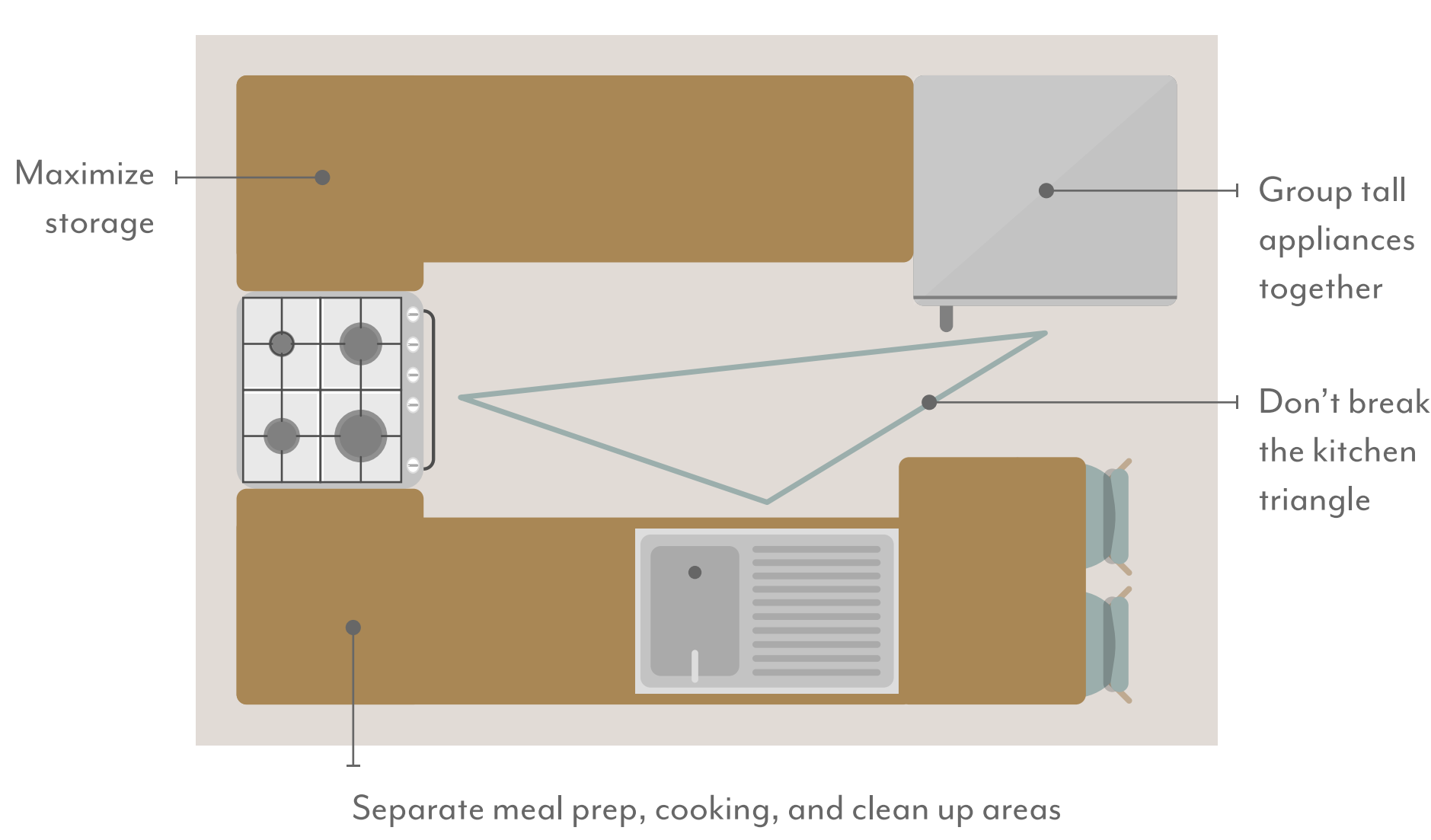
## ISLAND FLOOR PLAN

DIVIDES KITCHENS INTO EFFICIENT WORKING AREAS



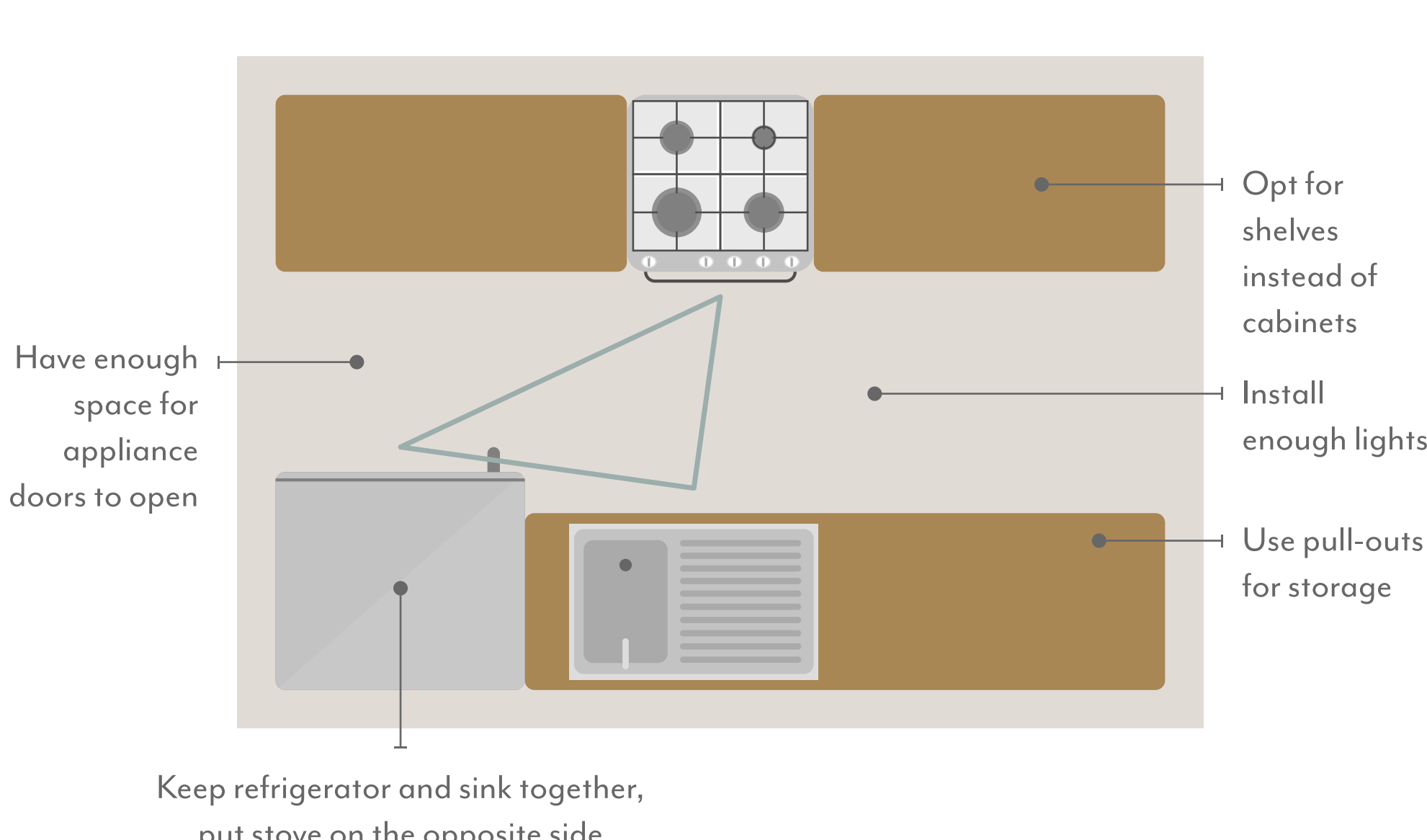
## PENINSULA OR G-SHAPED KITCHEN

USE PENINSULA AS A BREAKFAST CORNER



## GALLEY KITCHEN

GREAT SPACE SAVER



## ONE-WALL KITCHEN

ALLOWS FOR EFFICIENT WORK FLOW

