

THE PRACTICAL KITCHEN LAYOUT

CHECK LIST

THE MAIN WALL

LOOK FOR A WALL WITHOUT WINDOWS, DOORS OR OTHER OBSTACLES. THIS WILL BE YOUR MAIN WORK STATION FOR CABINETRY AND COUNTER SPACE

#1



THE EXTRA SPACE

IS THERE SPACE FOR AN ISLAND OR PENINSULA TO CREATE A SECONDARY WORK SPACE? (ISLANDS SHOULD HAVE 36" OF CLEAR WALKING SPACE ALL AROUND)



#2

THE TRAFFIC

MAKE NOTE OF THE TRAFFIC ROUTES THROUGH DOORS. LEAVE A 36" WIDE CLEAR PATH THROUGH THE SPACE. YOU WANT TO CREATE A WORK TRIANGLE BETWEEN THE SINK, STOVE, AND FRIDGE. THEY SHOULD BE NO FURTHER THAN 9' OR CLOSER THAN 4'

#3



THE CABINETS

GROUP YOUR TALL PANTRY UNITS TOGETHER ON THEIR OWN, OR AT THE END OF A RUN OF CABINETRY FOR THE BEST USE OF COUNTER SPACE. TO MAKE THE MOST OF YOUR COUNTER SPACE ENSURE THAT THERE IS 18" CLEAR ABOVE THE COUNTERTOP



#4

THE INTERIORS

GET THE MOST OUT OF YOUR CABINETS BY ADDING DRAWERS TO AS MANY LOWER CABINETS AS POSSIBLE. A CABINET WITH DRAWERS CAN STORE TWICE AS MUCH AND IS MUCH EASIER TO USE

#5

