

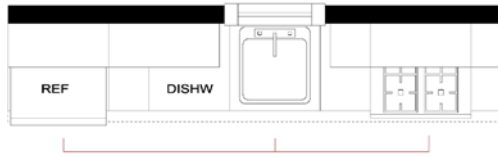
PLANNING YOUR DREAM KITCHEN

5 Standard Kitchen Layouts

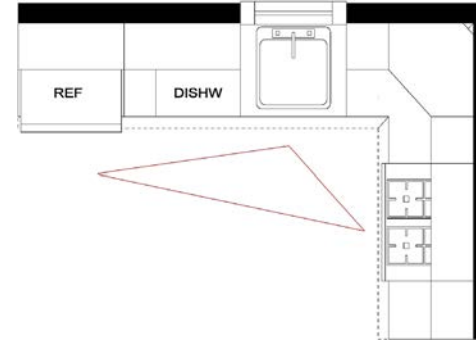
The very first step of the planning process is to determine the possible layout of your kitchen. There are five basic kitchen shapes: Straight, Galley, L-shape, U-shape, and G-shape.

The Traditional Work Triangle

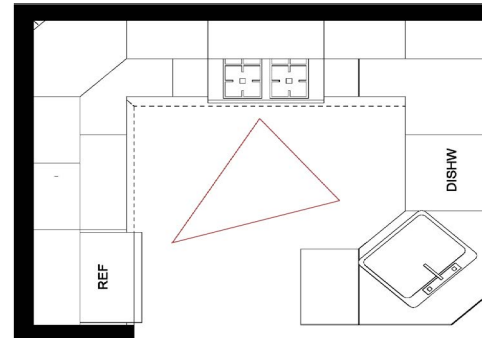
The work triangle is the standard configuration use by professionals for designing efficient kitchens. The three magical points are the areas between the refrigerator, range and sink.



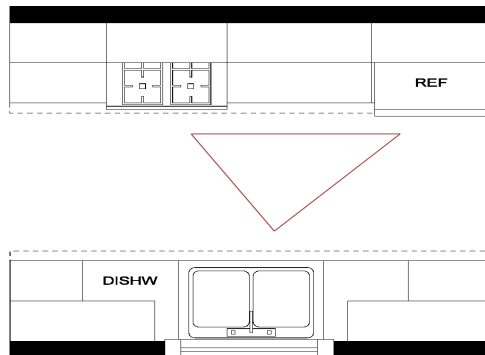
The **STRAIGHT** configuration is good for smaller homes and apartments. It offers the least efficient kitchen plan but maximizes space.



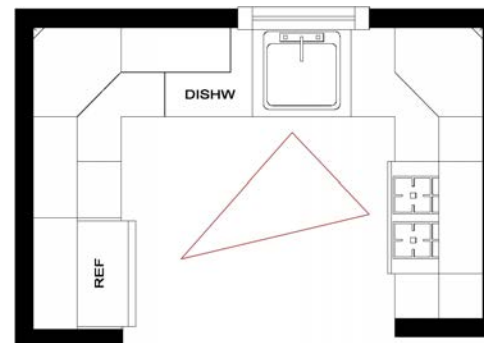
The **L-SHAPE** kitchen is the most common kitchen layout in American households. It provides a good amount of continuous counter space, and the magic work triangle is executed perfectly. This design can also allow for the inclusion of a dining area or island.



The **G-SHAPE** kitchen is a step up from the U-Shape kitchen. This design adds extra cabinet and counter space. In order to avoid feeling too closed-in, this layout works best when two of the walls are open to adjacent spaces.



The **GALLEY** configuration is efficient for up to two cooks in the kitchen. However, the shape allows little extra room for crossing household traffic.



The **U-SHAPE** kitchen is ideal for the solo cook. The continuous countertop and cabinets surround the cook on three sides, putting everything within reach.