

Contents:

Service Area:

- [Kitchens – \(Types and Layouts\)](#)
- [Bathrooms / Powder Rooms](#)
- [Laundry Rooms / Utility Rooms](#)
- [Garage / Carports](#)

Pictures used in this presentation are used for educational purposes only.
The author of this presentation makes no claim to being the original creator of any photographs within.

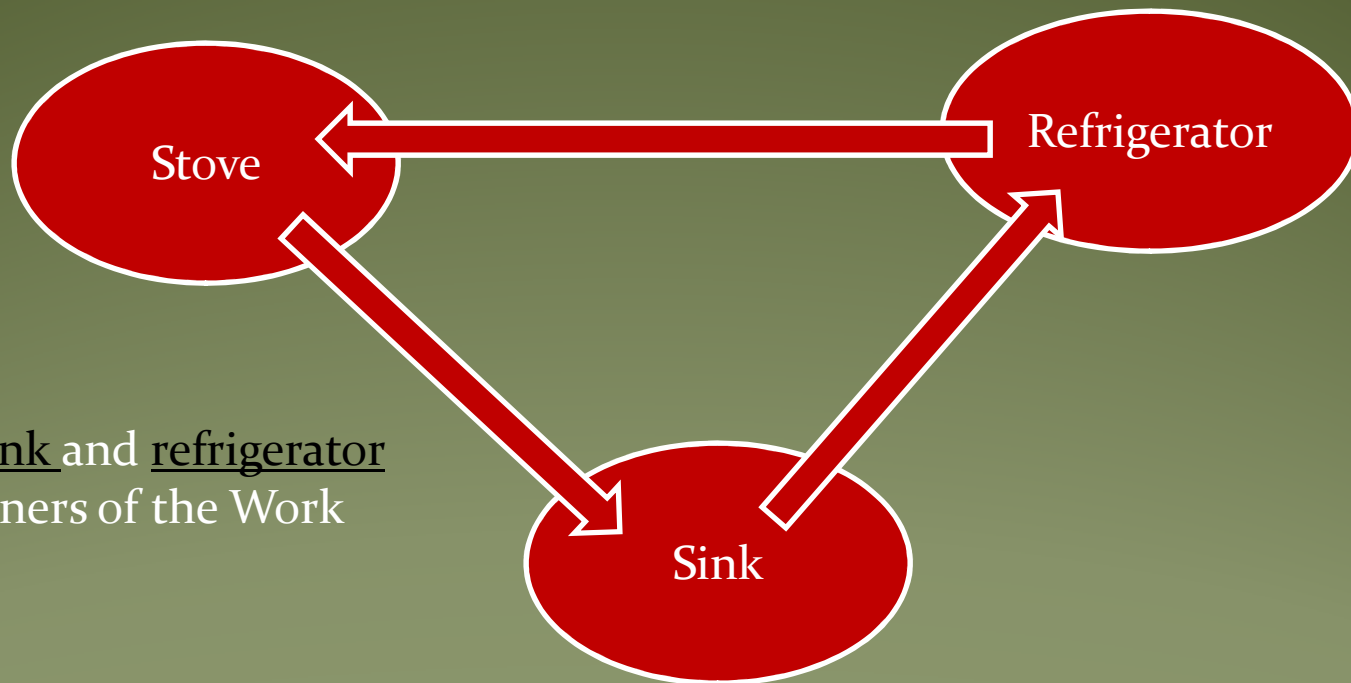
Kitchen Types & Layouts



Press [Return](#) to go back to
Table of Contents

Kitchen Layouts

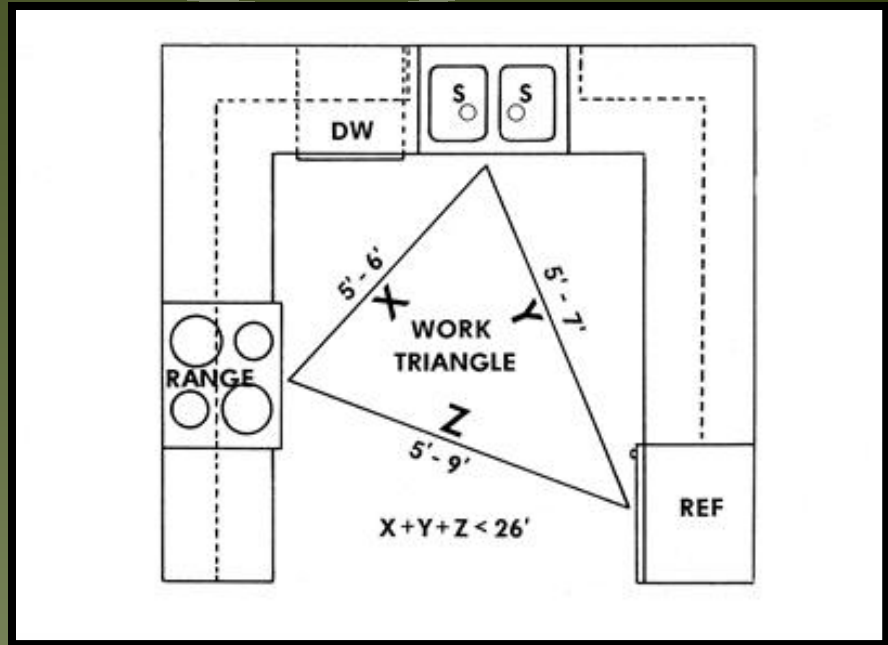
The Work Triangle



The stove, sink and refrigerator form the corners of the Work Triangle.

The work triangle is used to guide the design of a kitchen.

General Rules for the Work Triangle



1. No side of the work triangle should be less than 4' long, or greater than 7'.
2. The sum of the sides of the work triangle should be at least 15' and not more than 22'.
3. Household traffic should not pass through the work triangle.
4. Work space should always be placed between each workstation of the triangle.

Kitchen Layouts

One Wall
Kitchen

Corridor

L-shape

Peninsula

U-shape
Kitchen

Island
Kitchen



One Wall Kitchen

Attributes:

Commonly used in Efficiency Apartments and in hotel suites.

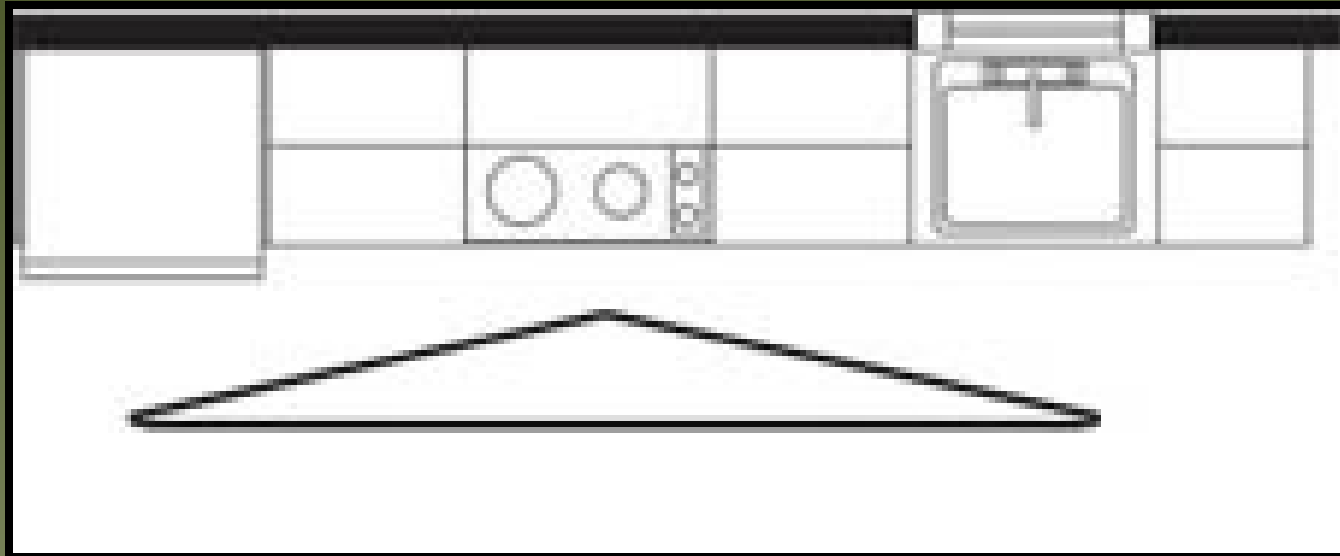
Often placed in Rec. Rooms or basements for entertainment purposes.

Usually do not have large workspaces available.

Typically utilize smaller appliances than those used in full sized kitchens.

Sometimes placed behind Bi-Fold closet doors.

One Wall Kitchen



Work Triangle



Corridor Kitchen

Attributes:

All Cabinets and appliances are placed along 2 parallel walls.

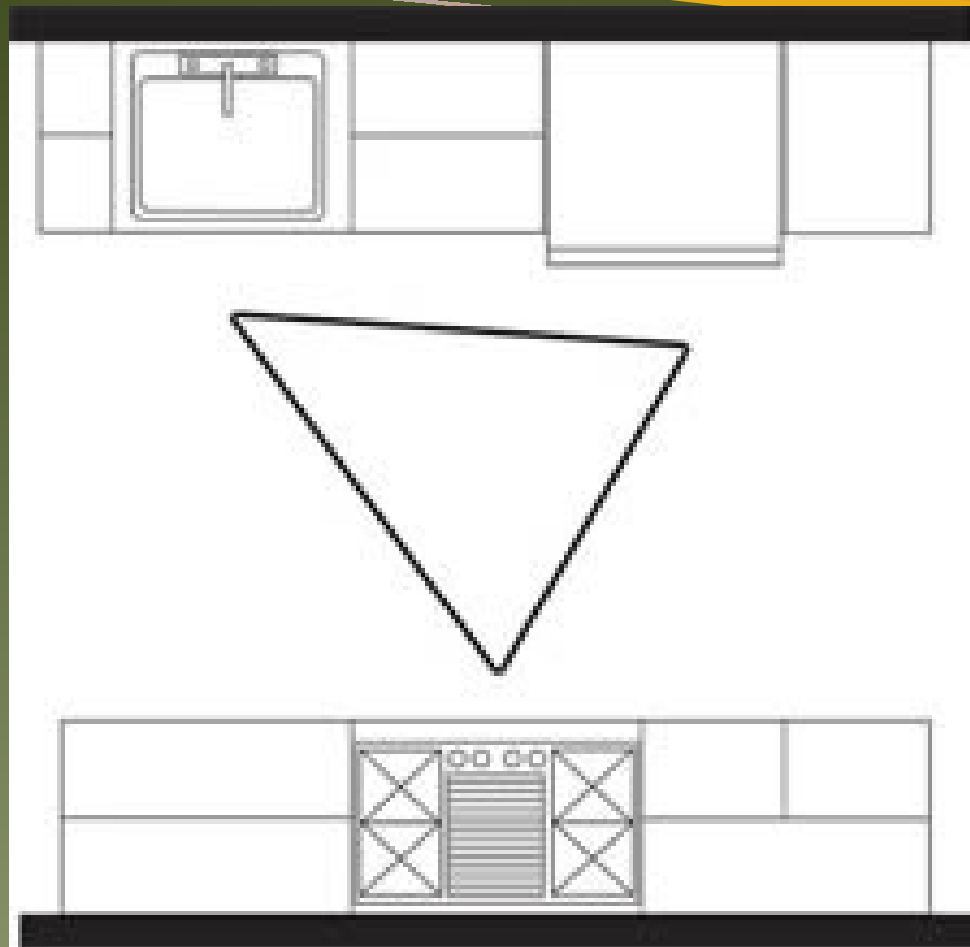
Provides more storage and workspace than a one wall kitchen.

Creates a very efficient work triangle.

Typically found in small homes.

Usually placed between two living areas.

Sometimes walk-thru traffic can be a problem.



Corridor Kitchen Work Triangle



L-Shape Kitchen

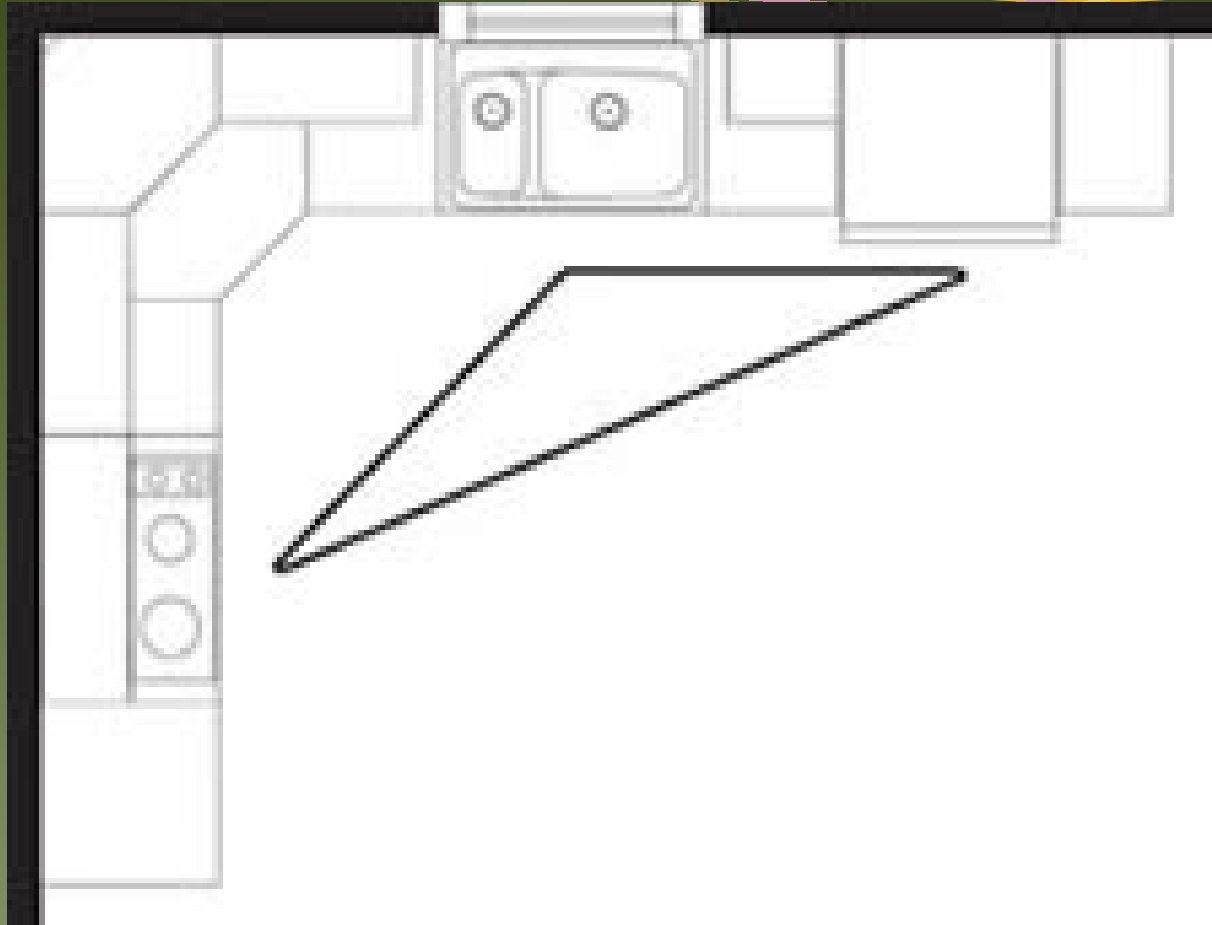
Attributes:

Commonly used for both large and small kitchens.

Cabinets and appliances are placed along 2 adjacent walls.

Work triangle works well with L-Shape layouts but becomes inefficient with larger kitchens.

Arrangement of this type kitchen eliminates walk-thru traffic.



L-Shape Kitchen Work Triangle



Attributes:

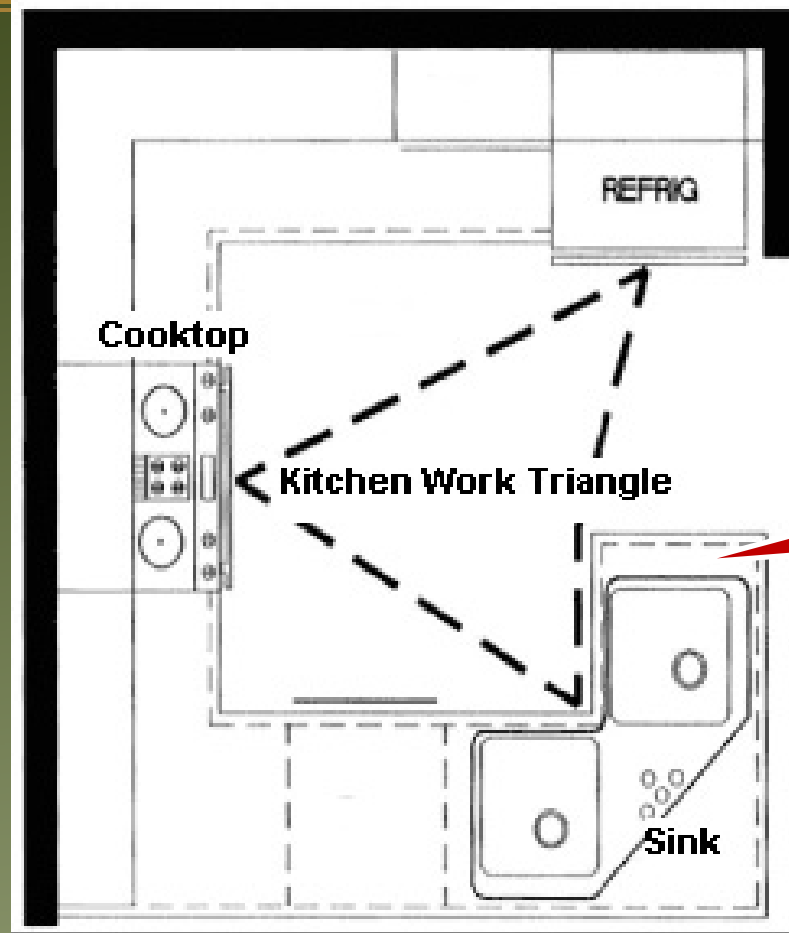
Provides additional cabinet space to an L-Shape kitchen by adding an additional leg of cabinets.

The peninsula can be used as an:

- Eating Bar
- Service Bar
- Work Center

Peninsula Kitchen

Peninsula



Peninsula

Peninsula Kitchen Work Triangle



U-Shape Kitchen

Attributes:

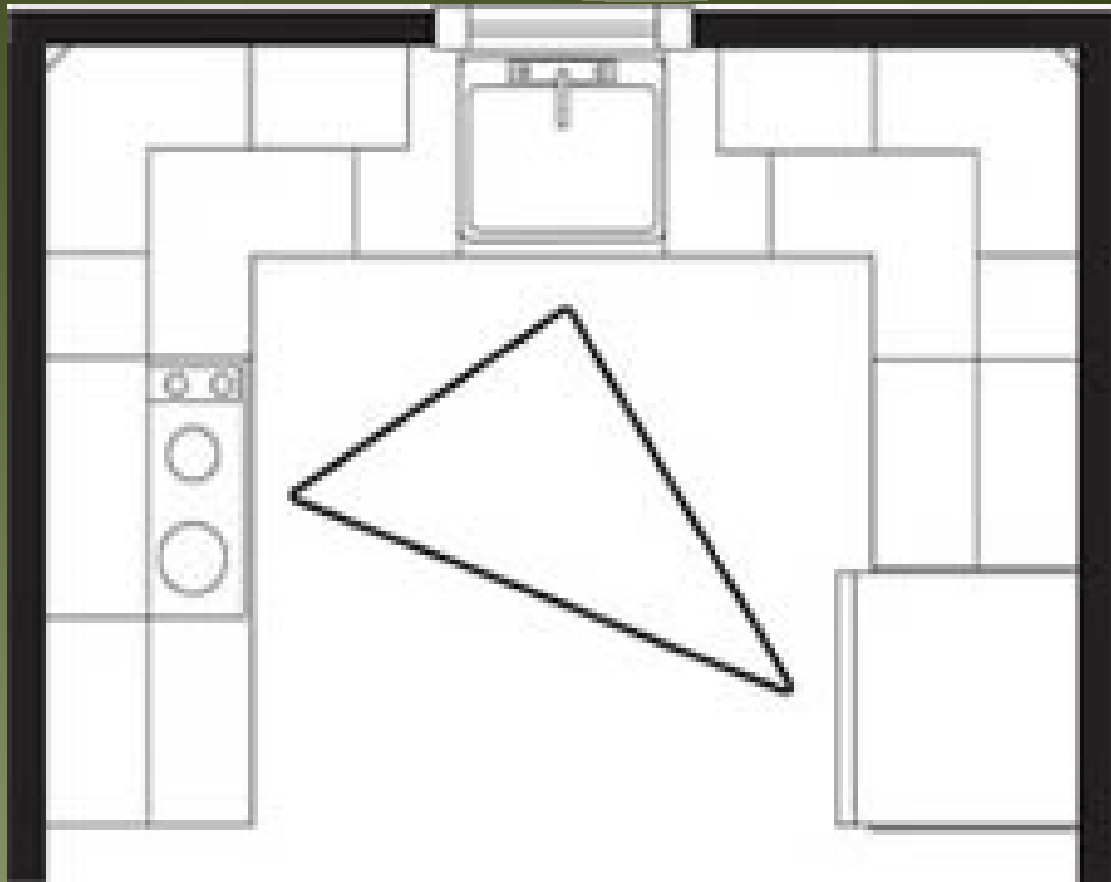
Provides efficient layout with easy access to all workstations.

Corner storage is sometimes difficult to use because of cabinet layout required.

Eliminates walk-thru traffic

Usually used in large homes.

A minimum of 60" must be maintained between the cabinet faces.



U-Shape Kitchen Work Triangle



ISLAND

Island Kitchen

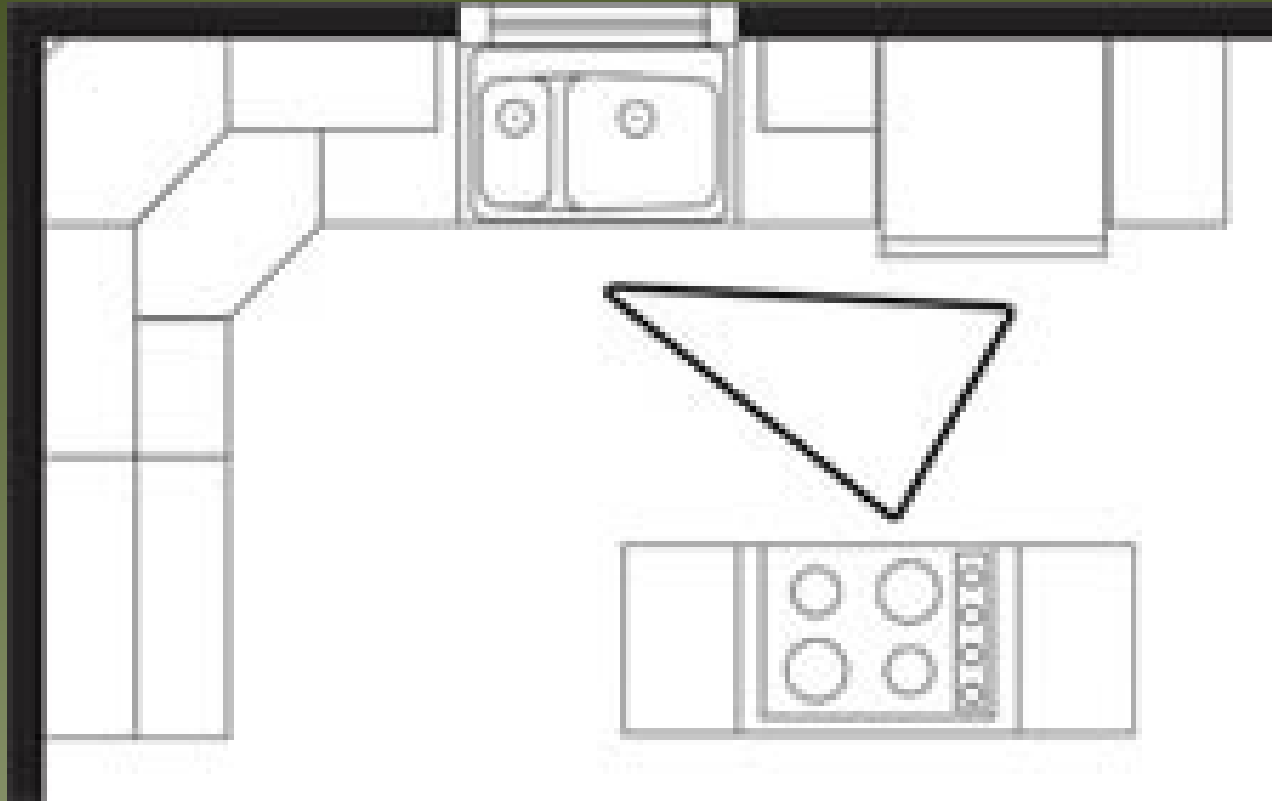
Attributes:

An Island can be added to any type kitchen.

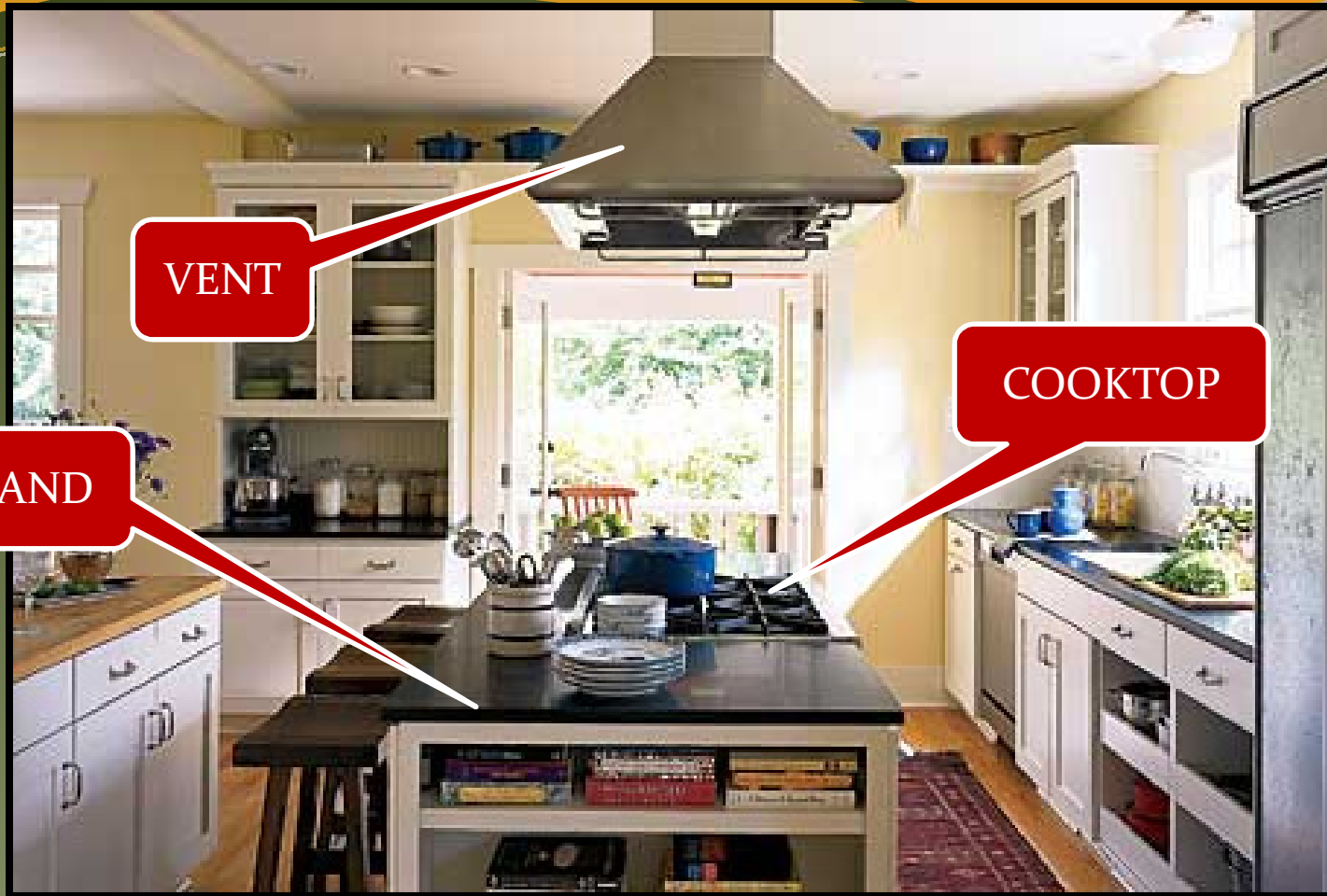
Usually found in large homes, but may be found in smaller homes as well.

Provides additional workspace, and perhaps may even contain a sink or cooktop.

42" clearance around the island must be maintained in order to provide walking and work area.



Island Kitchen Work Triangle



Island Kitchen W/ Cooktop
on Island and Vent Hood

Sink built into
Island



Island Kitchen W/ Sink



Various Eating Bars

Kitchen Appliances & Accessories

Cabinet Types

Cooktops

Ranges

Ovens

Range Hoods

Upper
Cabinet:
12" Deep



Island

Base Cabinet
36" High
24" Deep

Kitchen Cabinets



Gas
Cooktop

Cooktop



Electric
Cooktop

Cooktop

Gas Range



Range

Electric
Range



Range

Range
Hood

Range Hood

Used to pull fumes and smoke from the cooktop.

Fumes may vent to the outside or be filtered and replaced into the room.

