

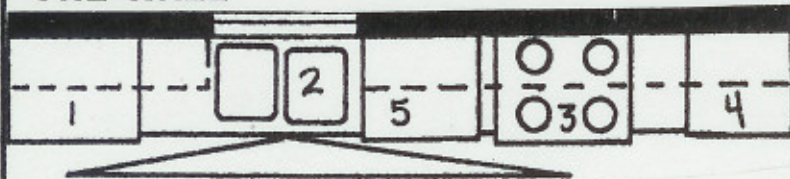
KITCHEN LAYOUTS

THE SIX BASIC KITCHEN LAYOUTS SHOWN BELOW ALL HAVE ONE THING IN COMMON—THEY ARE ARRANGED EFFICIENTLY. THE TRIANGLE REPRESENTS YOUR FOOTSTEPS BETWEEN THE THREE BUSIEST AREAS OF THE KITCHEN: REFRIGERATOR, SINK, AND COOK TOP.

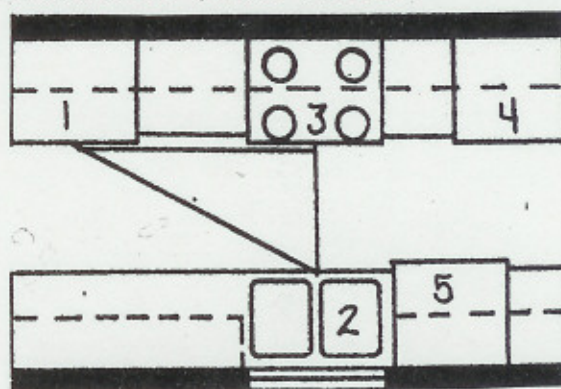
KEY

- | | |
|-----------------------|----------------------|
| 1. REFRIGERATOR | 4. BUILT-IN OVEN |
| 2. SINK | 5. DISHWASHER |
| 3. FREESTANDING RANGE | 6. OVERHEAD CABINETS |

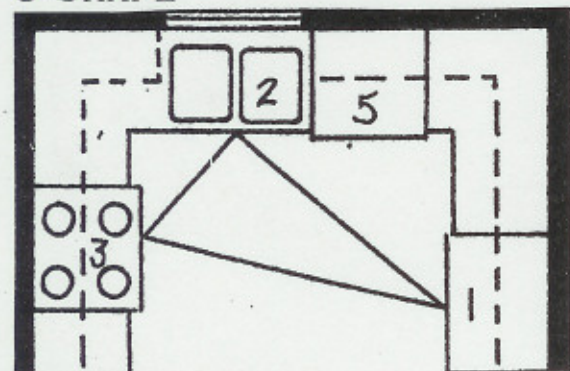
ONE-WALL



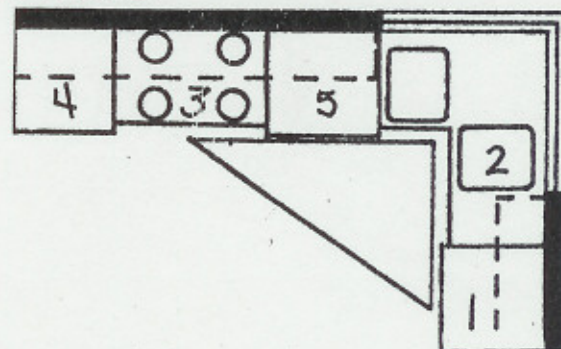
CORRIDOR (TWO-WALL)



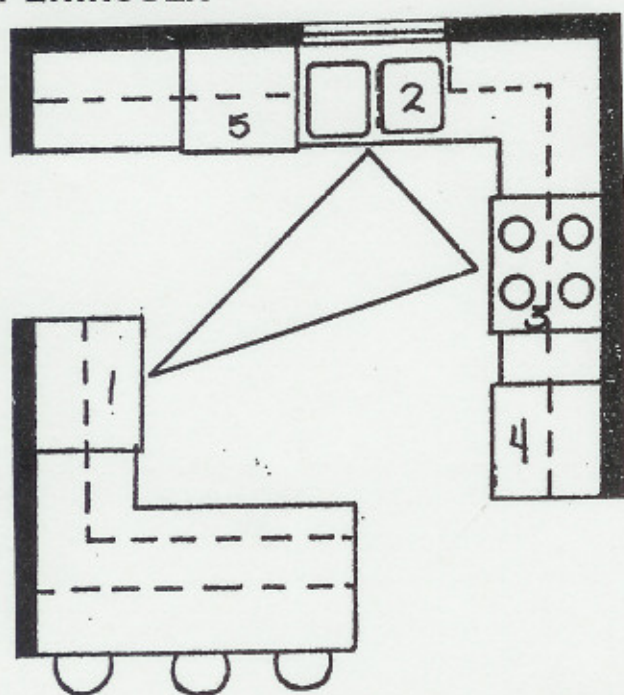
U-SHAPE



L-SHAPE



PENINSULA



ISLAND

