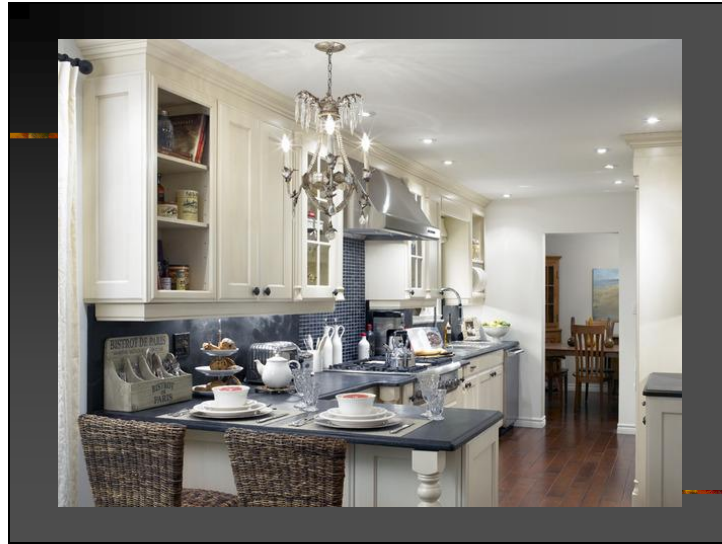




The Kitchen

The Nerve Center Of Most Homes

Slide 2



This is a Galley or Corridor kitchen with a small peninsula. Where do you think the refrigerator is? How about the dishwasher? The preparation/cooking station counter space is quite small. The clean-up station is also quite small. Traffic would most likely cross the work triangle in this kitchen.

Slide 3



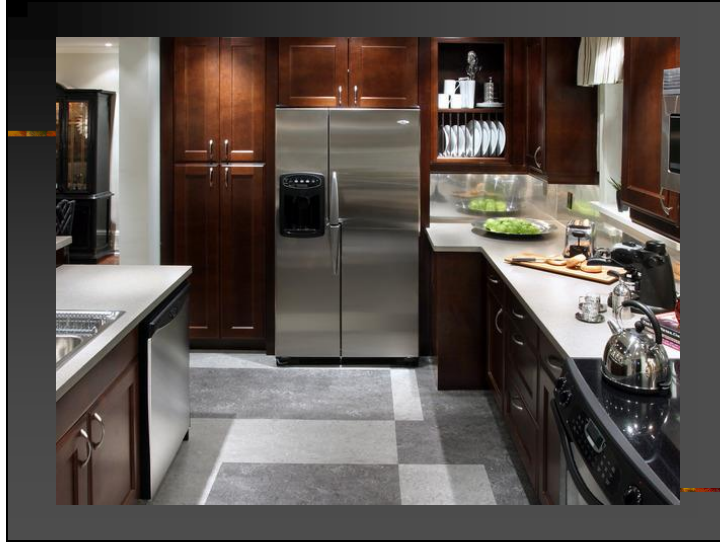
This is a U-shaped kitchen. Notice the counter top space for the food prep/cooking station in this kitchen. The clean-up station also has adequate counter space. This is a much larger work triangle that would not have traffic interfering.....even though we can not see where the refrigerator is in this picture, my guess is that it is just to the left of the stove.

Slide 4



This is very small U-shaped kitchen, with a very small work triangle. This is affectionately known as a one butt kitchen. Note the distance between the sink, the refrigerator, and the stove. Not much traveling to be done in meal preparation in this kitchen, however it would be an inefficient kitchen to prepare large meals for many people. There is very little counter space next to the stove, and next to the sink.

Slide 5



This is another Corridor or Galley kitchen. These are efficient kitchens in a home with a small floor plan. Again, the work triangle is subject to traffic, making it difficult and inefficient to prepare meals. Notice the large amount of countertop space next to the sink and the stove and the refrigerator.

Slide 6



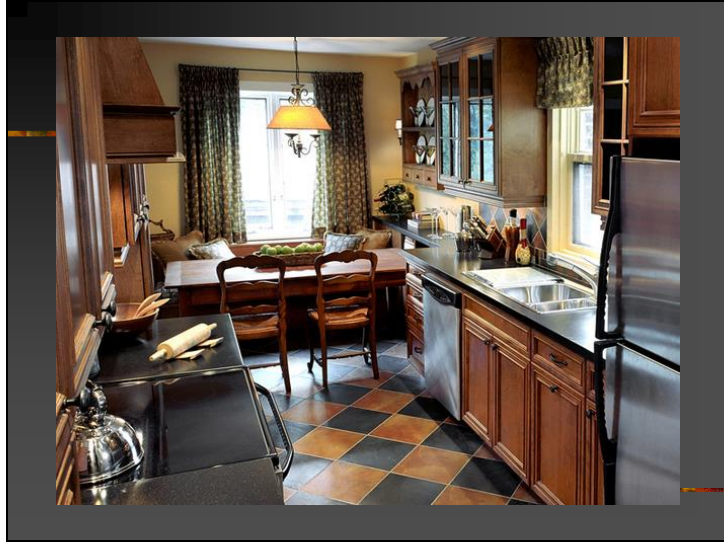
Where do you think the refrigerator is in this kitchen? What is the shape of this kitchen? Is there enough upper cabinet space for food and dishware storage in this kitchen? Is this a large or small home?

Slide 7



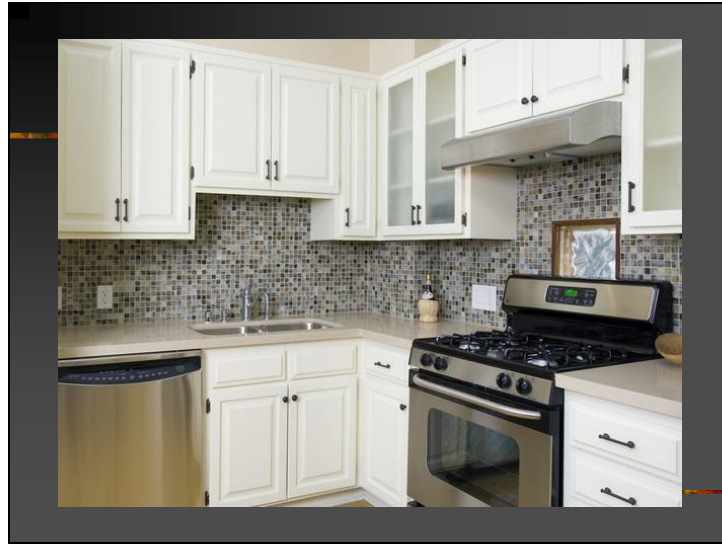
This appears to be an L-shaped kitchen with an island. The walk space between the island and the base cabinets appears to be well under the desired 42". Notice the open upper cabinets above the sink. This is an interesting work triangle...the stove in-line and to the far right of the sink with the refrigerator far from the stove. There seems to be adequate counter space for all of the primary work stations.

Slide 8



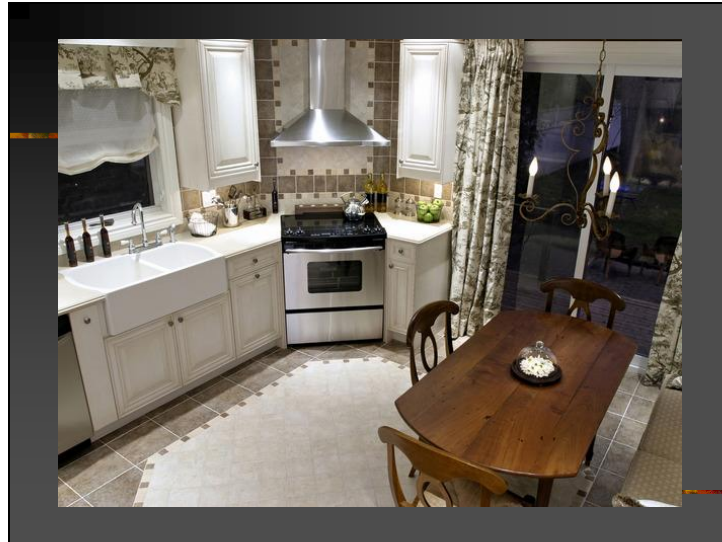
This is another small Corridor kitchen. In this kitchen design you would want to make sure that drawers or doors on the lower cabinets that are directly across from each other could be opened simultaneously, and still have a 42" walk way. Notice the flooring and backsplash that match in this kitchen.

Slide 9

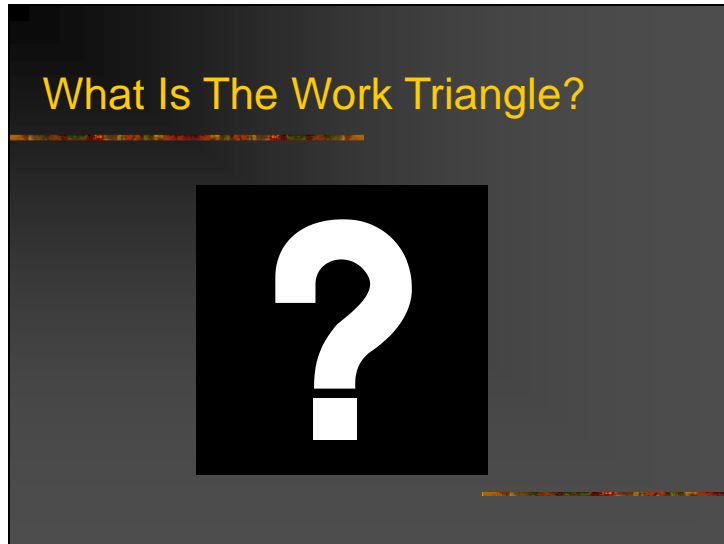


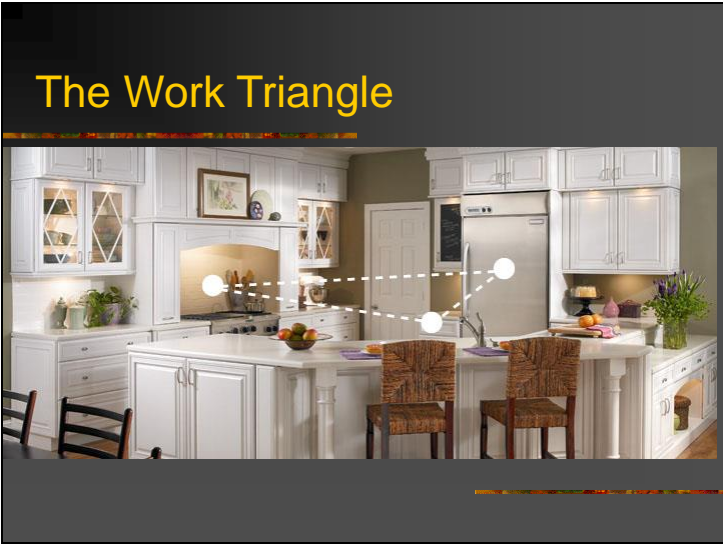
What is the shape of this kitchen? Is there enough counter space for all 3 workstations. Looking at your handout, what are the three workstations? Notice the height of the backsplash in this kitchen. What is the material used for this backsplash?

Slide 10



This appears to be an L-shaped kitchen. The food preparation station and the clean-up station are sharing counter top space. This is an interesting placement for the stove. Notice the table arrangement in the kitchen with the seating to the right. Also notice the matching floor and backsplash motif.



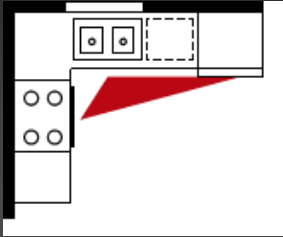


The Work Triangle

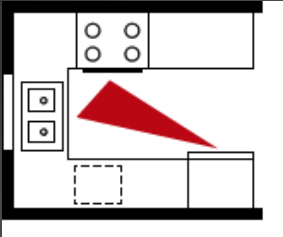
- The work triangle is one of the most important guidelines to follow when planning a kitchen.
- What happens if this guideline is broken?
- To calculate the work triangle, add the distances between the following:
 - Refrigerator
 - Range (oven)
 - Sink
- This distance should be between 12' and 22'

Basic Kitchen Shapes

■ L-Shaped Kitchen

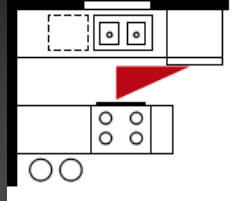


■ U-Shaped Kitchen

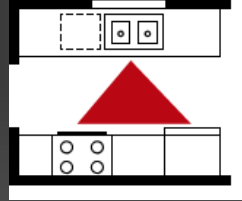


Basic Kitchen Shapes-Continued

- Peninsula Kitchen



- Corridor/Galley Kitchen



Rules of thumb for the basic work triangle are as follows:

- No one side of the triangle should be greater than 9 feet or less than 4 feet.
- The triangle should not be interrupted by traffic or cabinetry.
- The perimeter of the triangle should measure no more than 26 feet and no less than 12 feet.