



DID YOU KNOW? – JUNE 2011

This month includes:

- **Five Basic Kitchen Layouts**
- **Works Like A Dream Kitchen Makeover Contest**

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Five Basic Kitchen Layouts

Kitchen layouts come in an almost endless variety. However, almost all layouts are derived from one of five basic designs. Each layout is designed to create an efficient work triangle ... the path between the three primary work stations in the kitchen – food storage, food preparation/cooking, and clean-up. The five basic layouts and the associated benefits for each are detailed below.

L-Shaped Kitchen is created by running cabinets along two adjacent walls. There are a number of benefits to an L-shaped layout, including

- Very flexible design allowing appliances to be placed in a variety of locations
- Efficient work area with the three work stations in close proximity to each other.
- Ideal for large families or entertaining as it can open to a table or nearby room, making it easy for the cook to talk with guests.

On the downside, this layout is not well-suited for small spaces.



A Galley Kitchen consists of cabinets on two parallel walls. This layout is the most efficient as it allows plenty of room for preparation and moving between the various kitchen work stations can be as easy as turning around.



This layout is great for smaller kitchens, keeps the appliances close to one another, and makes cooking easy. On the downside, the work triangle is in the traffic pattern, unless one end is closed off. You also need to ensure at least 4 feet of space between the cabinets. This ensures that doors/drawers can be open on each side at the same time.



U-Shaped Kitchens are another versatile layout . Using three walls in the kitchen, the work stations can be spaced throughout to provide efficiency and convenience. Benefits include providing an abundance of countertop and storage space, a dead-end design doesn't interrupt work space, and the layout is ideal for people who use their kitchens frequently. The layout's shortcomings can include not being ideal for entertaining or accommodating multiple cooks.

G-Shaped Kitchens are very similar to U-Shaped, using three walls in the kitchen. The key difference is the addition of a peninsula or partial fourth wall that includes additional cabinets and countertop space. Benefits are also similar to a U-shaped kitchen, including plenty of storage, long, contiguous countertop space, and the ability to convert one leg of cabinets into a breakfast bar. This layout can often accommodate multiple cooks in the kitchen.



Single Wall Kitchen has cabinets and appliances lining one wall. It is a simple solution for narrow rooms or small kitchen spaces. Typically, the sink is located in the middle of the wall, with the refrigerator and stove on each side. While it is the most space-saving layout, it is the least efficient, requiring the cook to walk from one end of the room to the other.

Works Like a Dream Kitchen Makeover Contest

Is your current kitchen a nightmare? Merillat Cabinetry is giving you a chance to make it Work Like a Dream with their kitchen makeover contest. The Grand Prize is a \$30,000 kitchen makeover and \$1,500 in Curtis Stone products. The contest runs through August 1, 2011. Go to www.merillat.com to enter and for complete contest rules. Good Luck!

Serving Carmel, Noblesville, Fishers, Westfield, and Indianapolis-area homeowners **The KitchenWright** offers innovative cabinet design, excellent service, and fine cabinetry for new construction and remodeling projects. Please contact us for a free design consultation. If you have any questions or would like to talk about a kitchen or bath redesign, please give us a call (317-848-1111), stop by our showroom in Carmel, Indiana, or send us an email at Info@TheKitchenWright.com