

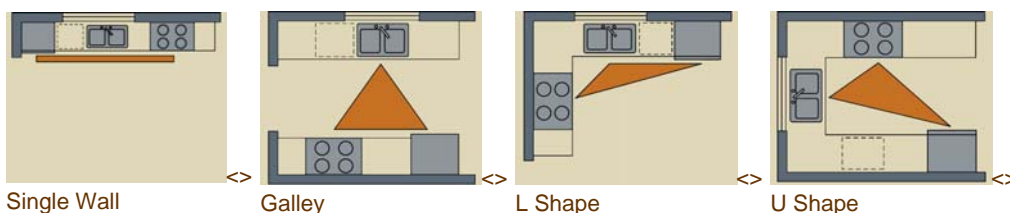
If you are building new or remodeling your kitchen (as opposed to a refresh or “facelift”), your first step will be to determine the layout. [To minimize expense, keep in mind that it’s best to plan around existing structural considerations (load-bearing walls, air ducts, etc.) and plumbing obstacles (location of sink, pipes).]

You will need a sheet of grid paper, a pencil and the measurements of your current kitchen for this step.

Ideally, kitchens are designed around what is called the **Work Triangle** (red triangle). This Work Triangle cuts down on excess movement by centering the workspace. Moving from the food storage center (i.e., refrigerator/freezer, pantry) to the food preparation center (range, oven, cooktop and work surface) to the cleanup area (sink, dishwasher) should be effortless. You will also need to take into account traffic flows and direct them away from the Work Triangle.

A good rule of thumb in determining the efficiency and effectiveness of your Work Triangle is this: the perimeter of your triangle should measure no more than 26 feet and no less than 12 feet with no one side of the triangle being more than nine feet or less than four feet.

After you have identified your Work Triangle, it’s time to pinpoint the shape of your kitchen. Kitchens typically fall into one of four primary shape categories: **Single Wall**, **Corridor or Galley**, **U-Shaped** or **L-Shaped**. Determine which shape works best with the square footage you’ve got and which best accommodates your Work Triangle.



Single Wall

Galley

L Shape

U Shape