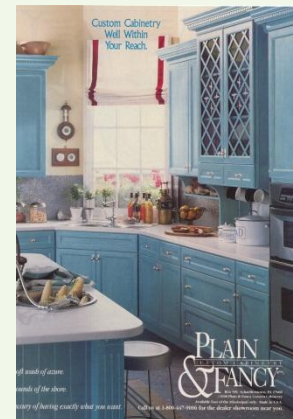


Kitchen Planning



Open Kitchen or Closed Kitchen?

- Open
 - Home seems larger
 - Allows for your participation in nearby activities
- Closed
 - Four walls separate you from other rooms.
 - Isolates from activities
 - Closed space often feels smaller



Kitchen should be located near the service entrance.



Eliminating upper cabinets gives this narrow galley-style kitchen a spacious feel. Tall utility cabinets on one wall provide plenty of storage space. A refrigerator tucked into the wall beside the cabinets maintains a streamlined look. A two-tone slate floor in a striped pattern suggests roominess. Homeowner Mitchell Owens, opposite left, uses one end of the long soapstone countertop as a desk. Opposite right: The kitchen fits into what was originally just a lean-to shed on the 1780s-era house.

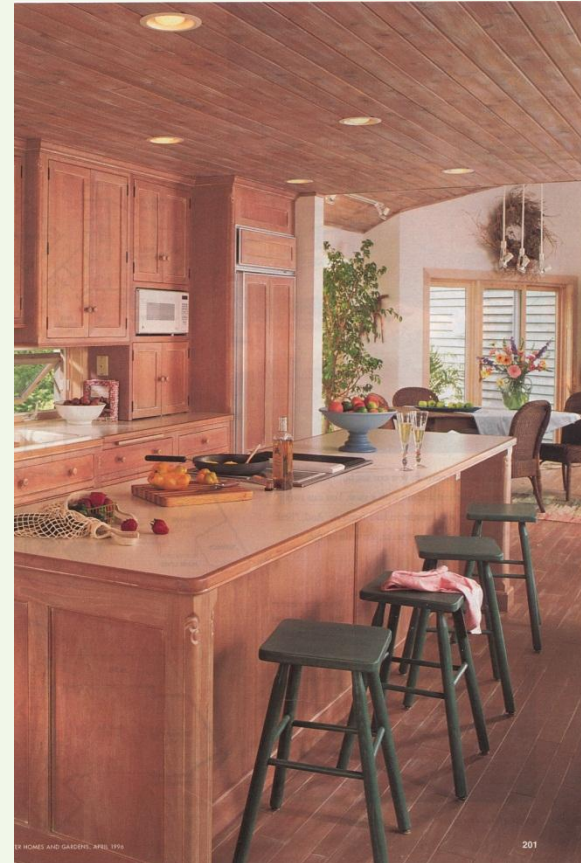
Basic Work Centers

- 1. Food preparation and storage center.
- 2. Clean up center.
- 3. Cooking and serving center.



Food Preparation/Mixing Center

- Most preparation takes place.
- Usually located between refrigerator and sink or sink and range.
- Requires 36" of counter.
- Store small appliances and flour, sugar and spices here.



Clean Up Center

- Dishwasher, disposal, trash compactor.
- Should have at least 36” counter space on either side of sink.
- Store dishes, glassware, silverware so they can be put away easily.
- Store detergents, dishcloths and towels here.



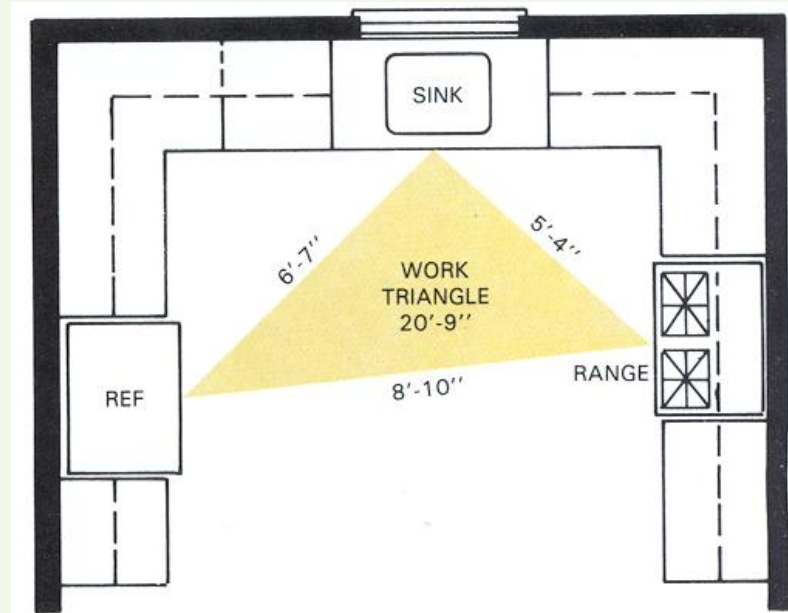
Cooking Center

- Range and microwave.
- Should be 21” counter space on both sides of the cook top.
- Store pots, pans and utensils here.
- Store ladles, stirring spoons, pot holders here.



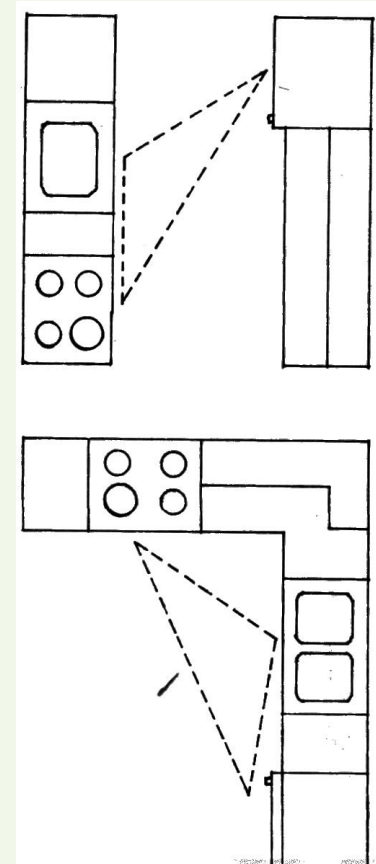
Kitchen Work Triangle

- The focal points of the three work centers.
 - 1. Refrigerator-Mixing Center
 - 2. Sink- Clean-Up Center
 - 3. Range/Stove-Cooking Center



Work Triangle (triangle formed by drawing imaginary lines from:

- Total length of three should be from 14 to 22 feet.
- Best when three sides are nearly equal.
- Kitchen traffic should not cross work triangle.

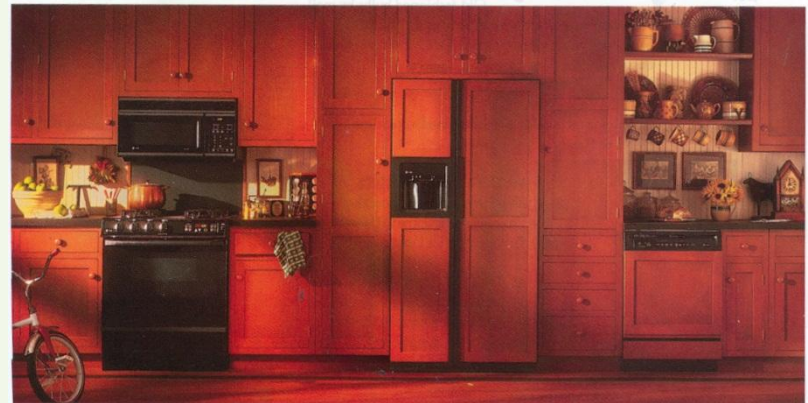
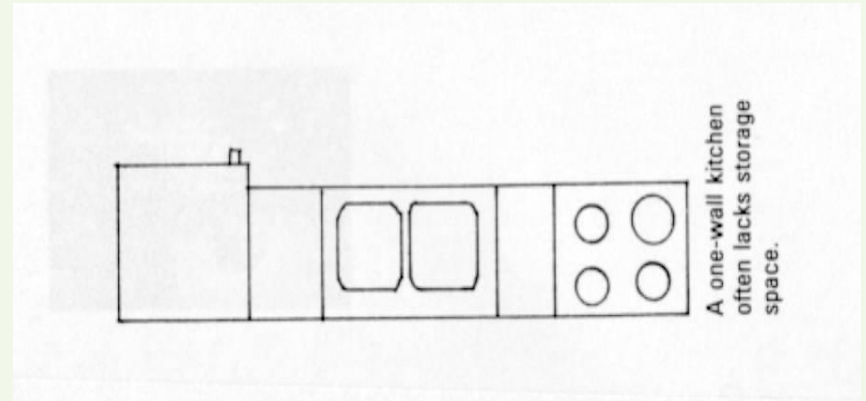


Basic Kitchen Shapes



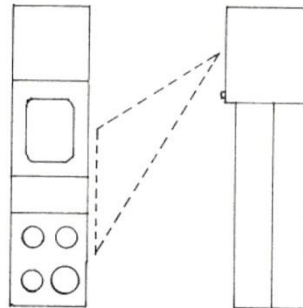
One Wall Kitchen

- Sink, refrigerator, cabinets arranged along one wall.
 - Advantage: Saves space and closes off from other rooms.
 - Disadvantage: Little storage or counter space and not too much space.



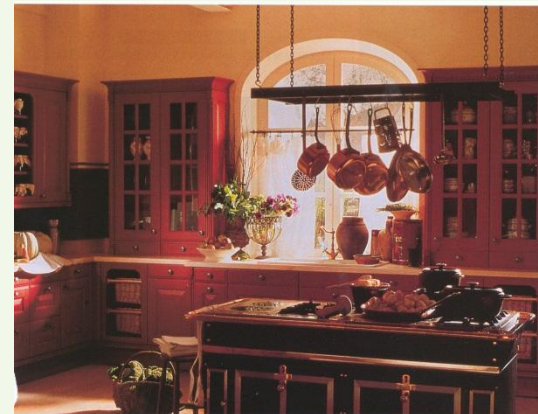
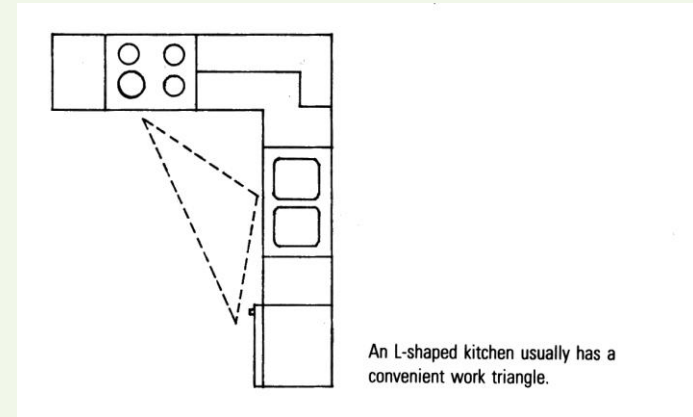
Corridor

- **Appliances and cabinets are arranged along two walls.**
 - **Advantages:** Usually has a compact work triangle and it is easily located between two eating areas.
 - **Disadvantages:** Work triangle interrupted by people walking through. Also there is usually not much continuous countertop space.



L-Shaped Kitchen

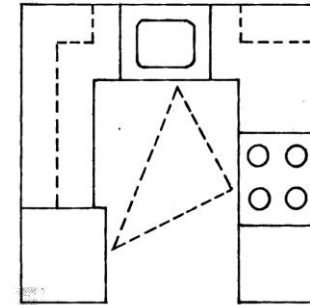
- **Appliances and cabinets arranged along two adjoining walls**
 - **Advantages:** Created efficient work triangle. More continuous counter and cabinet space possible. Can add an island for second sink, cook top, or eating area.
 - **Disadvantages:** None



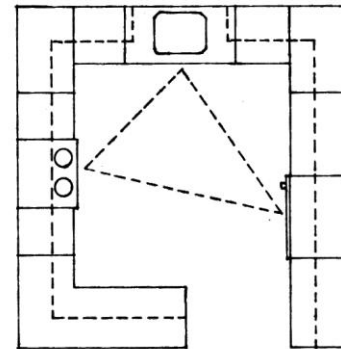
U- Shaped / Peninsula Kitchen

- Appliances and cabinets arranged along three adjoining walls.
 - Advantages: Creates efficient work triangle. Some may also have an island (additional space). Prevents circulation from passing through the triangle. Provides ample cabinet storage.
 - Disadvantages: Can give a closed feeling

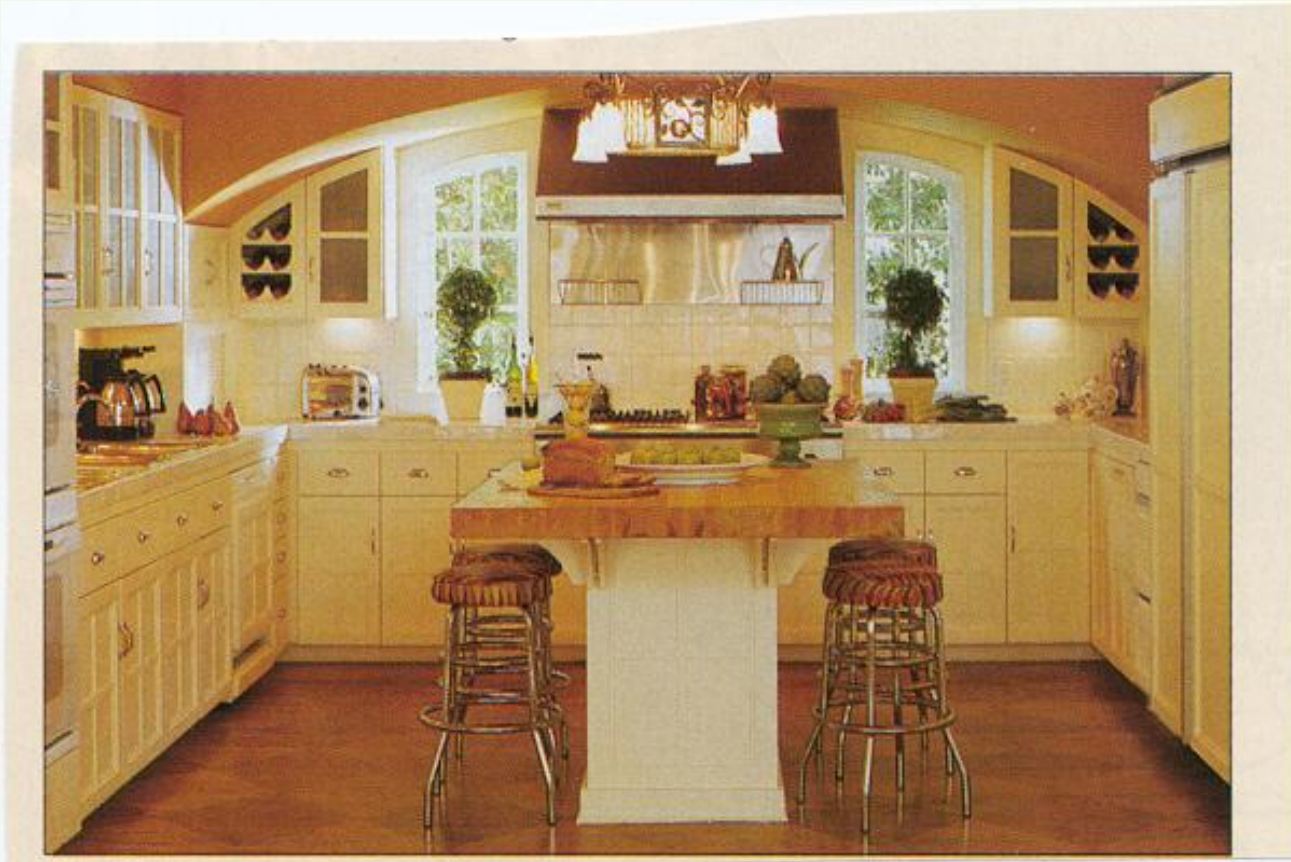
The U-shaped kitchen is considered the most convenient.



This U-shaped kitchen also has a peninsula.



U- Shaped kitchen



U-Shaped Kitchen



Kitchen Storage and Organization

- Pantry
- Closets
- Mixing center storage
- Cabinets
 - Rolling drawers
 - Rolling Shelves



-Lazy Susan

-Shelves

Kitchen Storage

- Upright Dividers for baking pans.
- Roll Down doors to hide small appliances from view.



Kitchen Storage



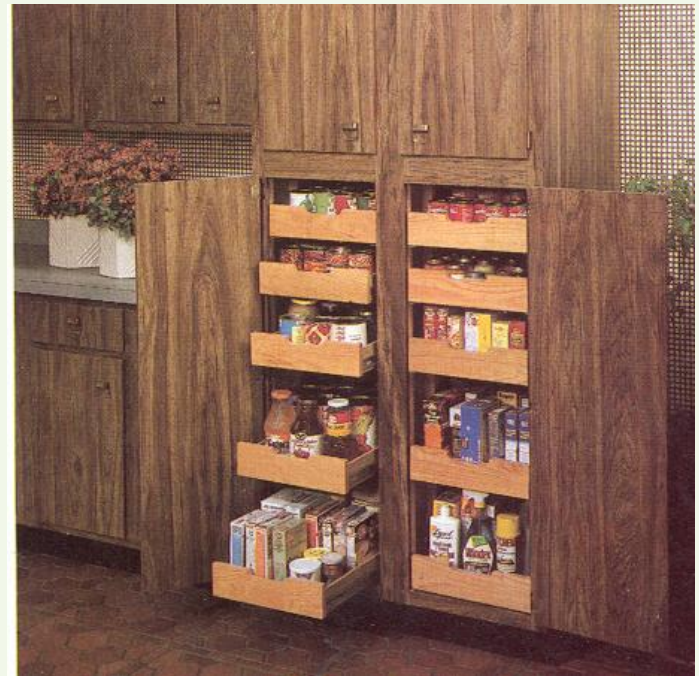
Kitchen Cabinets

- Standard Wall Cabinets
 - 12-30” high and 12-13” deep
 - Widths range from 12-48”- increments of 3”



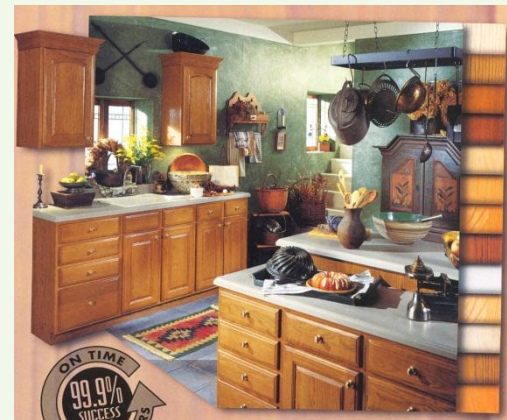
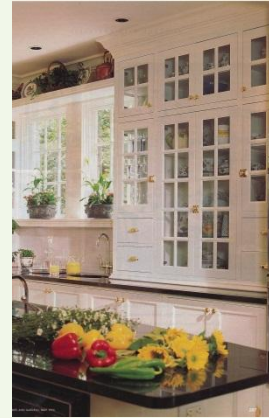
Kitchen Cabinets

- Standard Base Cabinets
 - 34 1/2” high and 24” deep
 - Widths range from 9-48”
 - Generally include a
 - drawer and two shelves



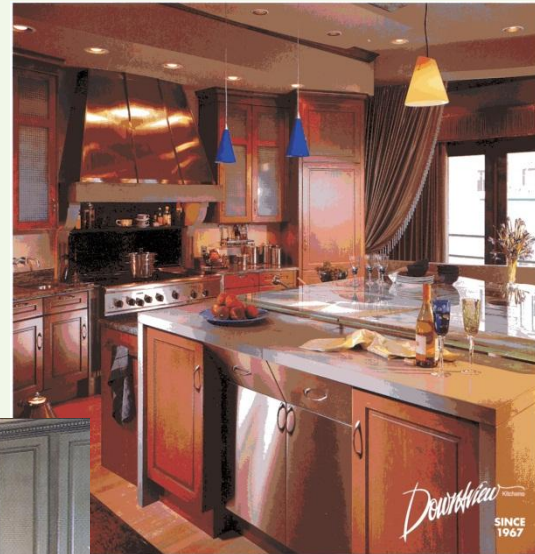
Kitchen Cabinet Choices

- Light toned cabinets give a spacious feeling in the kitchen, but are harder to keep clean.
- Dark woods create feelings of warmth and coziness and are easier to keep clean.



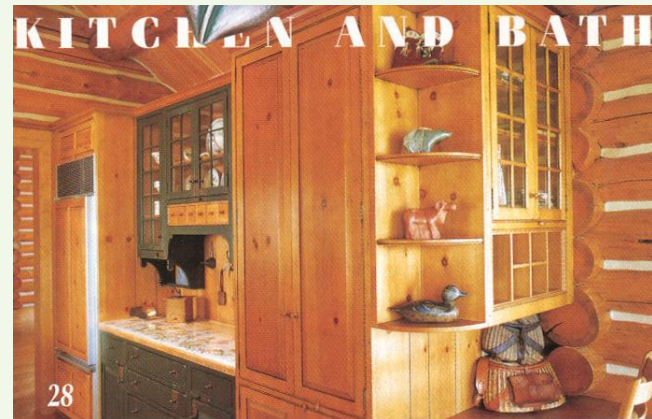
Kitchen Cabinet Choices

Color or finish of cabinets usually first decision when decorating a kitchen.

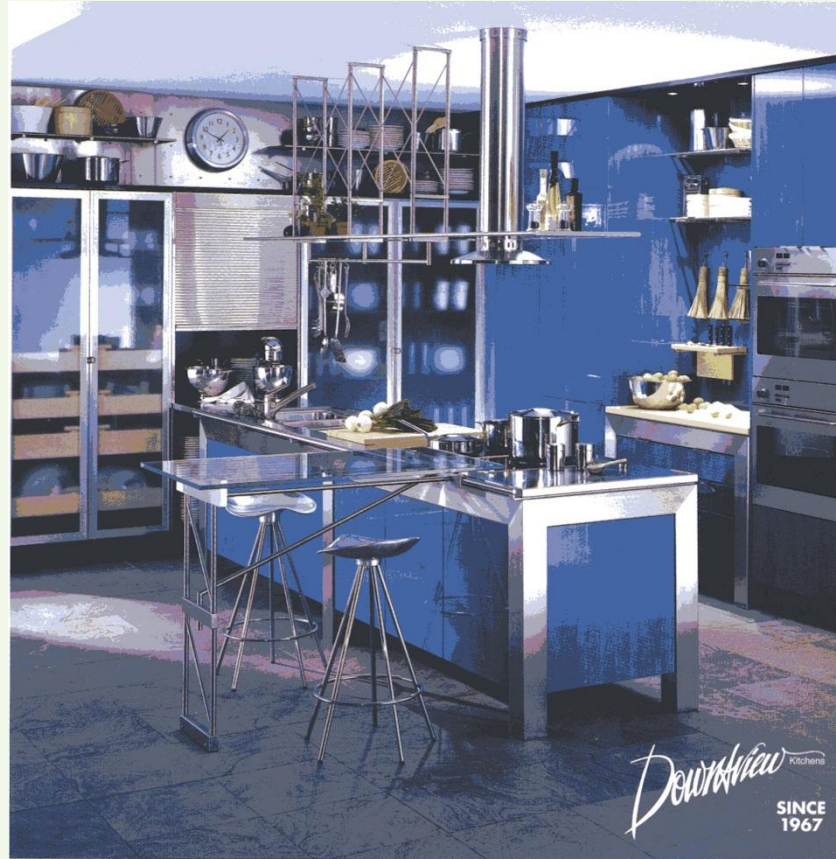


Kitchen Cabinet Choices

- Made of hardwood (oak, cherry).
- Made of softwood (pine).
- Made of laminated plastic or metal.
- Interiors should be smooth, laminated for easy cleaning.



Metal Cabinets



Kitchen Counter Tops

- Should be easy to clean
- Non-absorbent
- Materials:
 - Ceramic
 - Metal
 - Laminated plastic
 - Wood
 - Marble



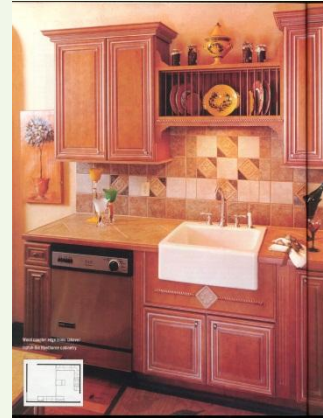
Kitchen Countertop Choices

- Laminated plastic
- Wood or butcher block



Kitchen Countertop Choices

- Various Tiles
(Ceramic, Mexican,
Stones, Etc.)
- Stainless Steel



Kitchen Countertop Choices

- Corian

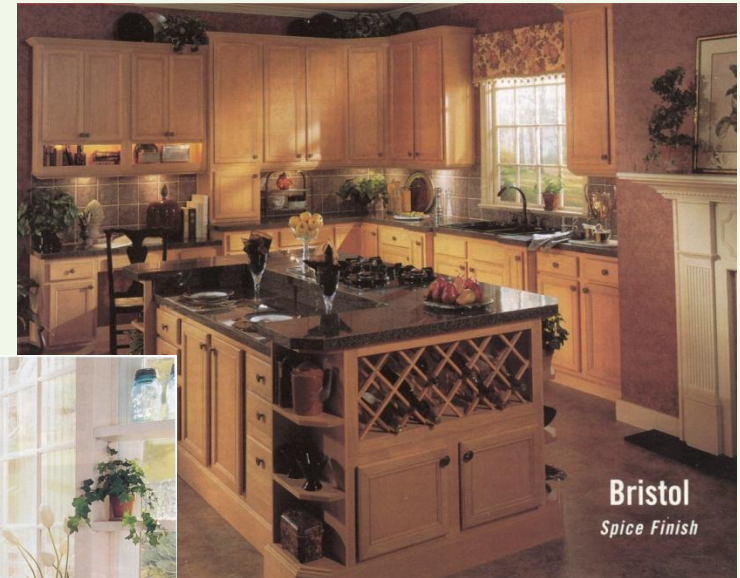


- Marble



Kitchen Countertop Choices

- Granite
- Soapstone (Sink is granite)



Planning a Kitchen

- 1- How much time do I plan to spend in the kitchen?
- 2- What appliances do I need?
- 3- How many people will be helping me?
- 4- What kind of lighting do I want?
- 5- What kind of flooring?
- 6- How much time do I want to spend cleaning?

Problem Area for Kitchens

- Poor Lighting
- Inadequate Counter Space
- Poor Arrangement
- Inadequate Floor Space
- Inadequate Outlets
- Floor Plan Poor
- Inadequate Storage
- Uncomfortable Counter Height
- Hard to Clean Surfaces