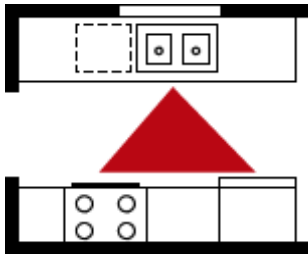




Work Triangle and Work Zones

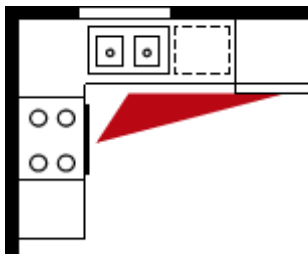
Creating a work triangle in your kitchen can cut down on excess movement by centering your work space. Why waste time running around the kitchen when you can be playing with your kids or taking some quality time for yourself? Rules of thumb for the basic work triangle are as follows:

- * No one side of the triangle should be greater than nine feet or less than four 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.



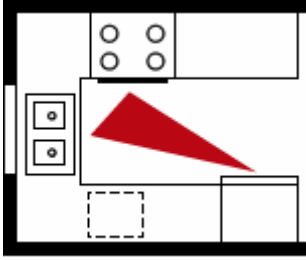
Corridor/Gallery

Corridor designs are incredibly efficient because you can move around the entire kitchen in just a few steps. Counters and storage are limited, however. And, people walking through can get in the cook's way.



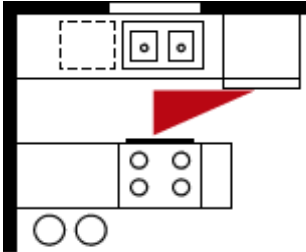
L-Shaped

The L-shaped kitchen is one of the most popular. Its work triangle is uninterrupted by traffic and there is ample room for appliances. Also, by lengthening the leg of the "L", or adding an island work station you can create even more storage and counter space.



U-Shaped

U-shaped kitchens surround you on three sides with storage, countertops and appliances. This saves a lot of steps. If the “U” is big enough, you can add an island work station in the middle.



Peninsula

A peninsula offers an open design that incorporates the kitchen and dining room. Its layout brings the whole family together by creating an extra common space.

Food Prep Zone

This is where your cooking process begins. In the food preparation area, you will be doing your pre-cooking activities such as slicing, measuring and combining ingredients. One great place for the food preparation area is in an island if one is available. It is a great idea to have a second sink for easy clean-up as well as rinsing vegetables. Some kitchens also include a mini-fridge to house heavily used items such as milk and eggs. Some of the organizational accessories you may want to consider are listed below.

- * Cutting board pullout (if you aren't working on a butcher block surface)
- * Drawer for knives
- * Pullouts for mixing, measuring and serving items
- * Pullout trash center

Baking

The baking area can be the most fun area of your kitchen. This is where cookie, breads, cakes, pies and pizzas come together. The baking zone needs an appropriate size of counter space, many times to include a marble slab for rolling dough. Some of the supplies you'll need to keep within easy reach are listed below.

- * Apothecary drawers for storing small items like cookie cutters
- * Bins for flour and sugar
- * Tray divider roll out for baking sheets and pizza pans

- * Pull down cookbook rack
- * Drawers for rolling pins, measuring cups, and teaspoons
- * Easy-to-reach cabinet space for heavy casserole dishes and mixing bowls
- * Storage for oven mitts, pot holders, and trivets
- * Divided utensil storage for spatulas and wooden spoons
- * Pop-up stand for your mixer

Cooking

The cooking zone is centered around the range or cooktop. This is where the magic happens. Boil water, pan-fry fish, brown the hamburger. You might want to keep your microwave in this area. Here is a list of some other things that are useful in the cooking zone.

- * Deep drawers for pans
- * Shallower drawer for pot lids
- * Spice drawer (or cleverly hidden racks in pull out fillers)
- * Microwave cabinet for concealing and saving countertop space
- * Utensil drawer for spatulas and spoons

Cleaning

This area is generally around your sink and dishwasher. You will need to have enough space for all of your cleaning supplies. It's also a good idea to have an area for a garbage can close by the sink/dishwasher area. Below are some other things that should be included in the cleaning zone.

- * Pullout rack to neatly tuck dishtowels
- * Plate rack for storing daily or occasional dinnerware
- * Undersink pullout for dishwashing detergent and cleaner
- * Tilt out sink tray for sponges and scrubbers
- * Foil box rack or drawer for aluminum foil, paper, and plastic wrap storage
- * Pullout drawer for Tupperware, divided for lids and containers