

Understanding Kitchen Floor Plans

By [Donald Polletta](#)

When designing the kitchen floor plan, you'll likely hear the phrase "work triangle" which is the area defined by the location of the refrigerator, the range or cooktop, and the sink. The location of these three appliances will be the basis for your kitchen layout.

The theory behind the kitchen triangle is that keeping the location of your 3 major kitchen appliances compact, you'll limit travel time and increase efficiency. As you see design styles and products change you should be able to use the following labels for kitchen floor plans remain relatively unchanged.

L Shape - The L-shape kitchen, the most common plan, requires less space and offers more flexibility in the location of workstations. The benefit of this kitchen floor plan is that it not only provides the cook with an efficient work area, but it typically opens to a nearby room, making it easy for the cook to talk with guests.

G Shape - The G-shaped kitchen is a version of the U-shaped kitchen layout, with the same amount of counter space and storage options that surround the cook on three sides. However, the difference with the G-shaped kitchen floor plan is the peninsula or partial fourth wall of additional cabinets.

U Shape - The U-shaped kitchen is the most versatile layout for kitchens because the layout offers continuous counter tops and sufficient storage, which surrounds the cook on three sides. In larger kitchens, this floor plan is spacious enough to be divided into multiple work stations for cooks to easily prepare a meal together without getting in each others way. Pay particular attention to your work triangle here; if the appliances are too close together, you'll be hemmed in at the corner. Consider a half-wall to open the room to an adjacent space.

Single-Wall - The single wall kitchen floor plan is ideal for smaller homes. The work triangle in this kitchen layout is less like a triangle and more of a work line with all three kitchen zones along one wall. You can enhance a single wall kitchen by adding additional storage and maximize the space by stacking cabinetry such as the wall pantry pull-out above the base super storage.

Galley "Corridor" Shape- The corridor layout has a workspace large enough for one cook. In this kitchen floor plan, the work stations face each other on parallel walls, creating a small work triangle. With this "corridor" plan, try to consolidate counter space near the appliances used most often. To create storage space, consider a bank of base cabinets or a pullout tower pantry. Use restraint -- it's easy to close this plan in.

The kitchen is the central hub of most homes. Whether it's a family gathering or just a normal day this is usually where most families come together. Having a kitchen floor plan that functions inside of the family lifestyle is not about pretty décor and fancy appliances, but complimenting the family lifestyle.

Article Source: [http://EzineArticles.com/?expert=Donald Polletta](http://EzineArticles.com/?expert=Donald_Polletta)