

# KITCHEN DESIGN TEMPLATE



# LETS GET STARTED

Once you've decided that you're going to renovate your kitchen, it's time to decide what layout you favor and what your space can accommodate. Read on for some layout ideas, as well as a few extra considerations that will help you get the most out of your new space.

## Layout Types

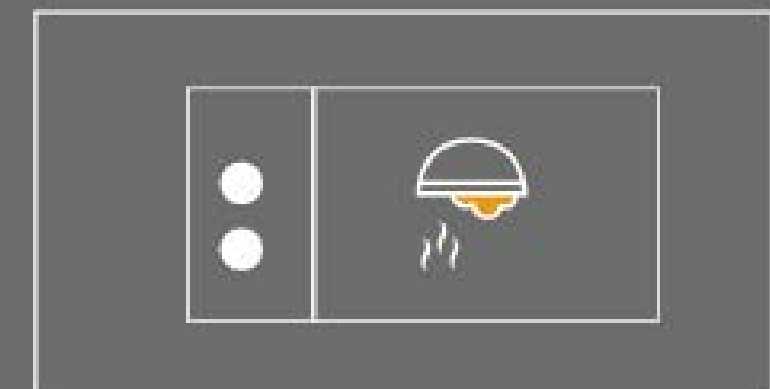
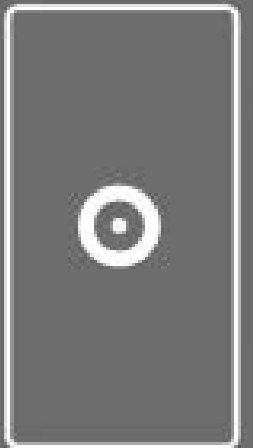
- L-Shaped
- U-Shaped
- Pullman Kitchen
- Peninsula
- Islands
- Galley



# L-SHAPED

This design has countertops on two adjoining walls. The countertops are perpendicular, forming an “L.”

An L-shaped design gives the cook more workspace and is a great way to take advantage of as much space as possible in a medium-sized kitchen.

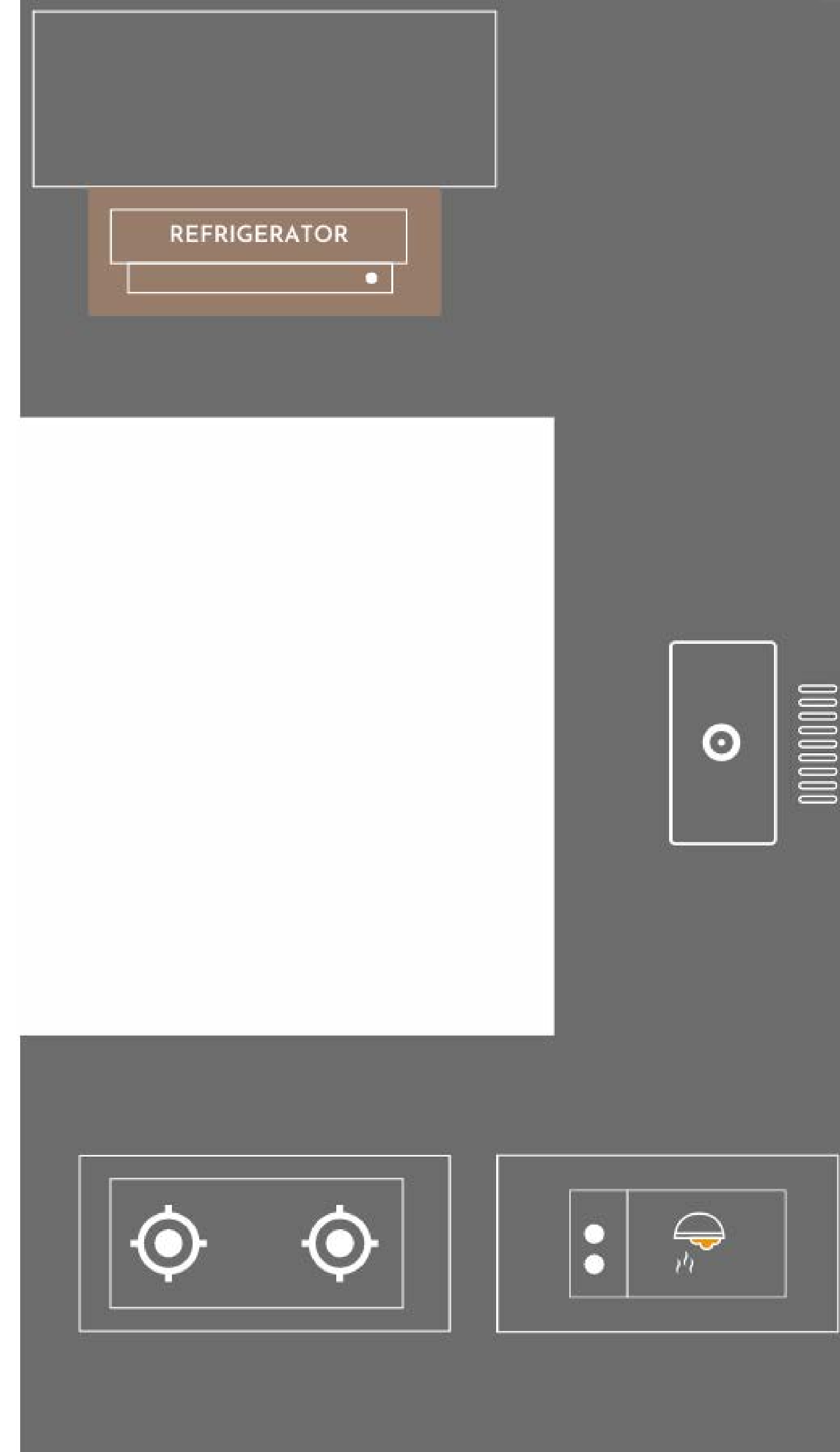


# U-SHAPED

A U-shaped design, which is also called a horseshoe, has three walls of countertops and appliances.

Homeowners can also accomplish this design by adding an island to an existing L-shaped layout.

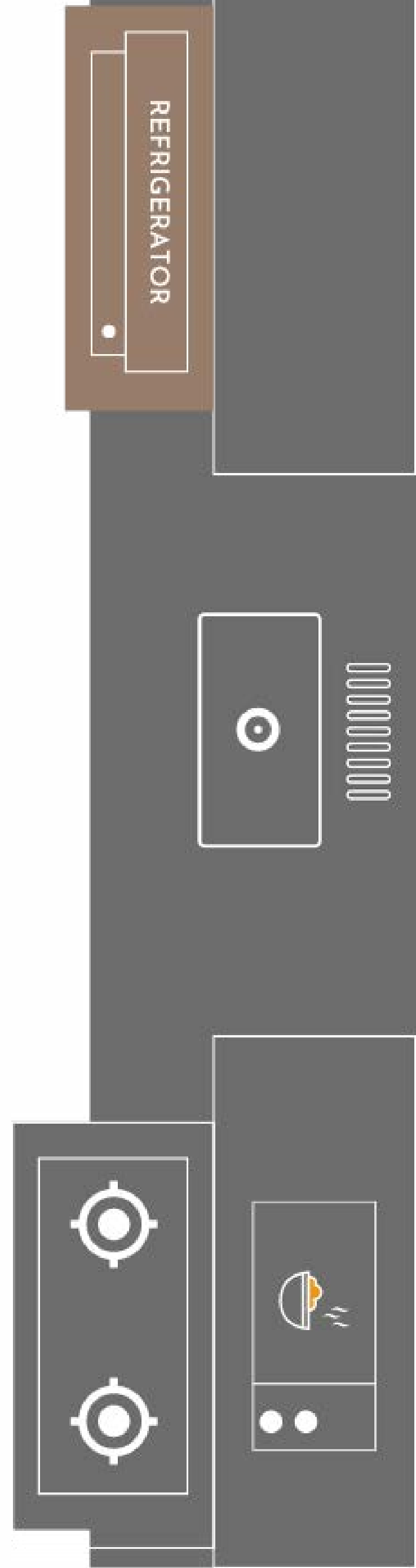
This shape has great flow, lots of workspaces, and can accommodate multiple cooks. It works best in large kitchens.



# PULLMAN KITCHEN

A Pullman kitchen has a single countertop along one wall, and all of the appliances are incorporated into that one wall.

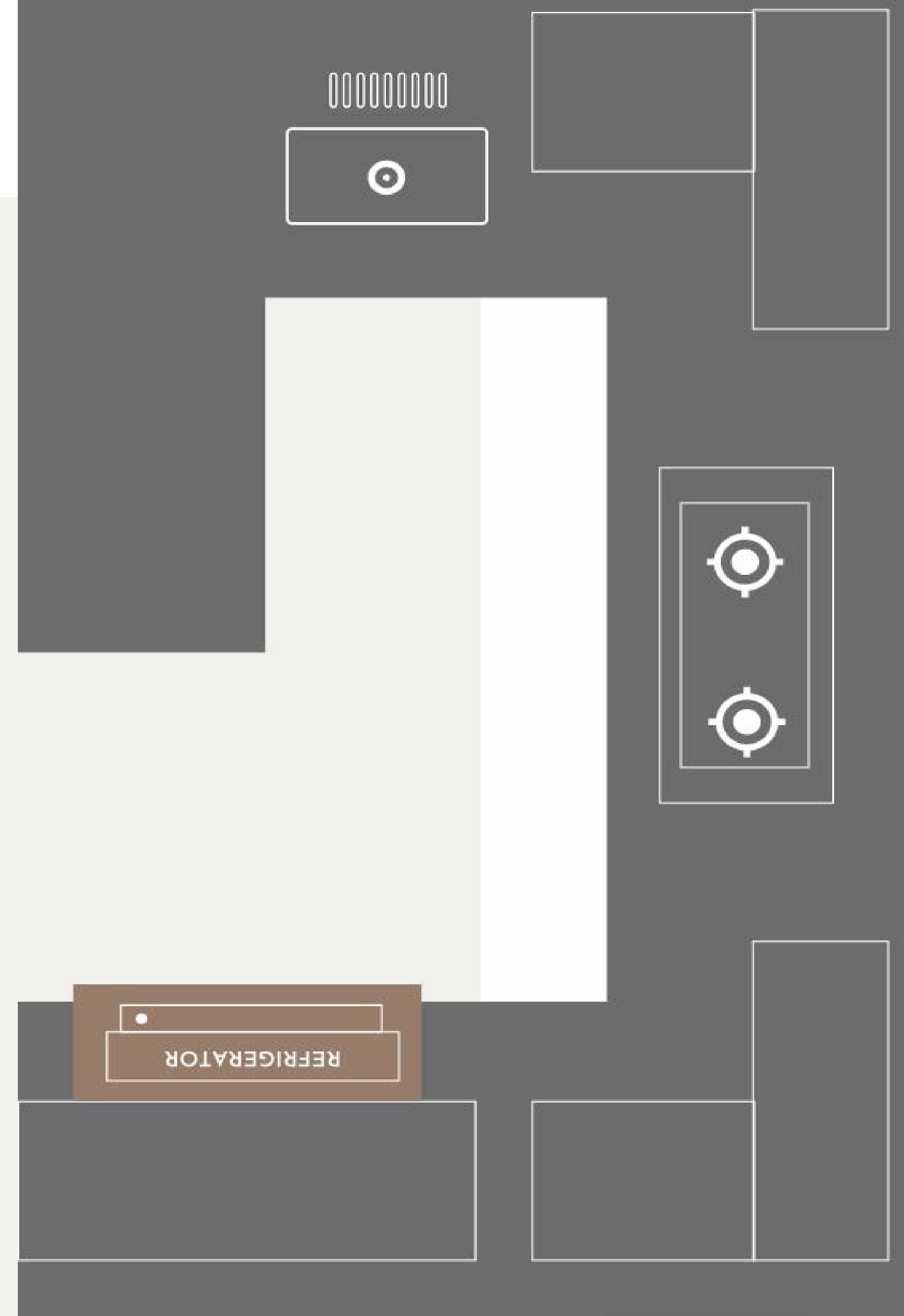
This design is a serious space saver for small homes or apartments. It also retains great flow because nothing is blocking off any space. Even in this modest-sized kitchen, more than one cook can join in.



# PENINSULA

A Peninsula is a versatile layout that can be added to an L or U-shaped design. The third or fourth “leg” of the countertop is an island, so it’s shorter in length than the other legs.

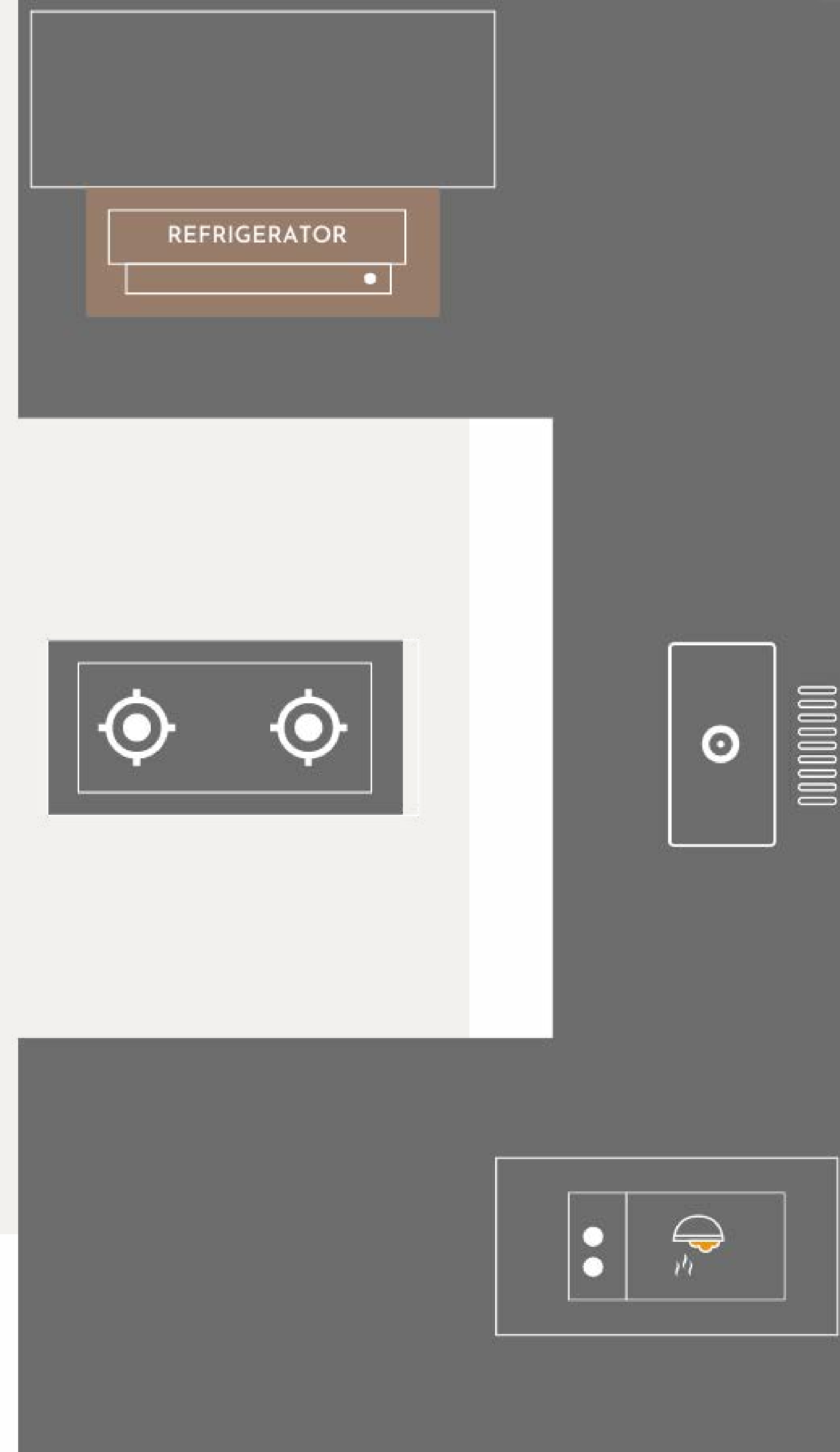
This layout is a great option if you want the extra workspace of an island, but don’t have the room to accommodate a freestanding one.



# ISLANDS

Many kitchen layouts can accommodate islands, and homeowners love them because they add an extra work surface, lots of great storage, and in-kitchen seating.

However, not all kitchens are well-suited to an island. If you don't have enough space, it'll end up making your kitchen feel smaller and cluttered.

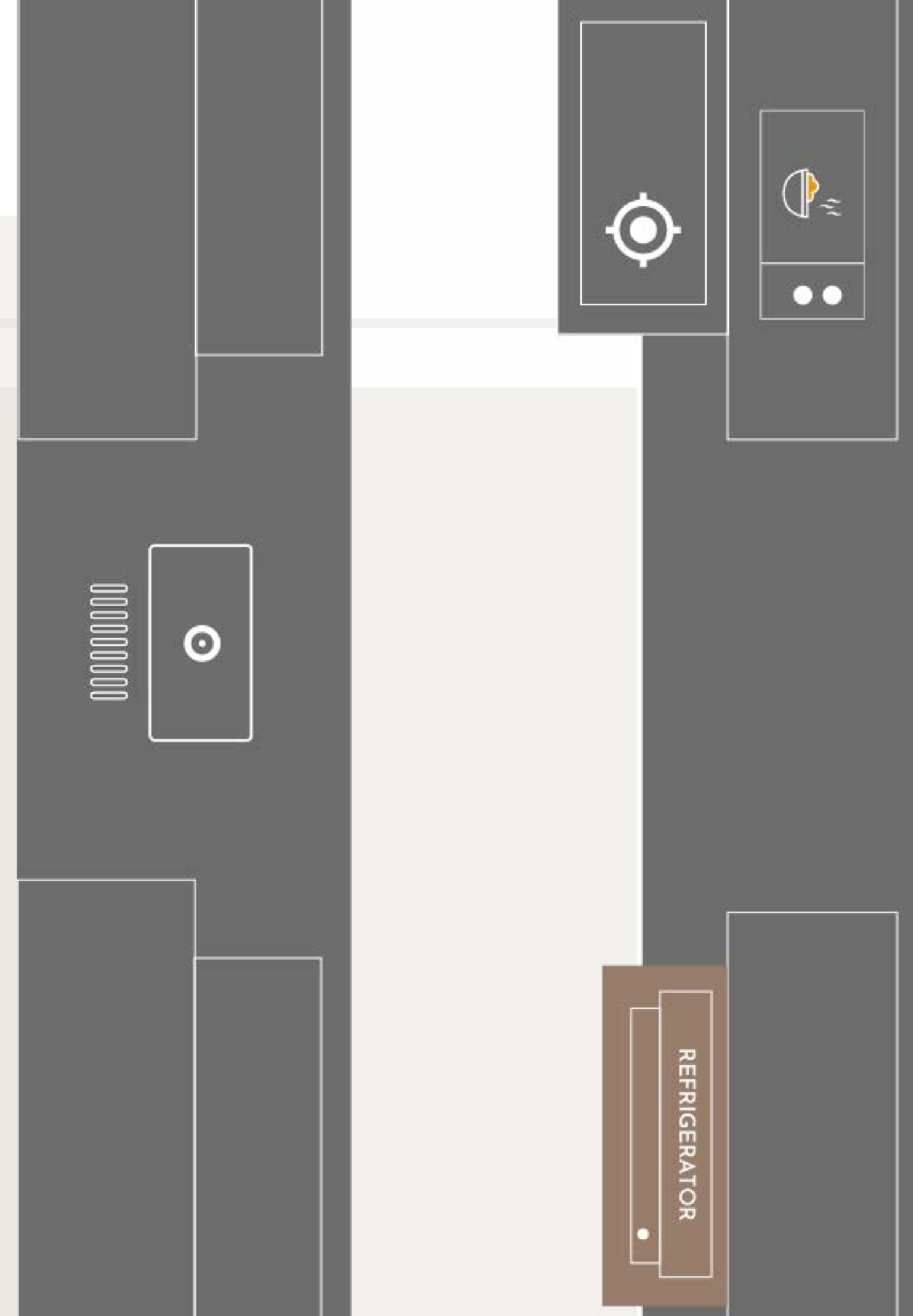


# GALLEY

A Galley kitchen, also called a pass-through, has countertops and appliances along two parallel walls.

If you have enough room for a small island, you can turn a Pullman into a Galley kitchen by placing the island parallel to the countertop/appliance wall.

Usually, this design is best if you have a single cook, as it may be too tight to accommodate multiple people.





# OTHER TIPS

## 1 Keep the Kitchen Work Triangle in mind when planning your layout.

Imagine that your refrigerator, stove, and sink are all points. If you drew a straight line from one to another, it should make a triangle. You want each point to be close to another, but not too close.

Each person has his or her own preference, but many designers suggest that no leg should be less than 4 feet (or you'll feel cramped) or more than 10 feet (in which case, making dinner could turn into a serious workout).

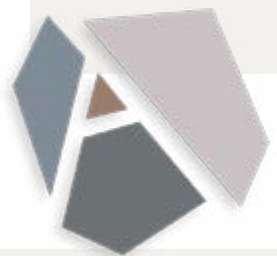
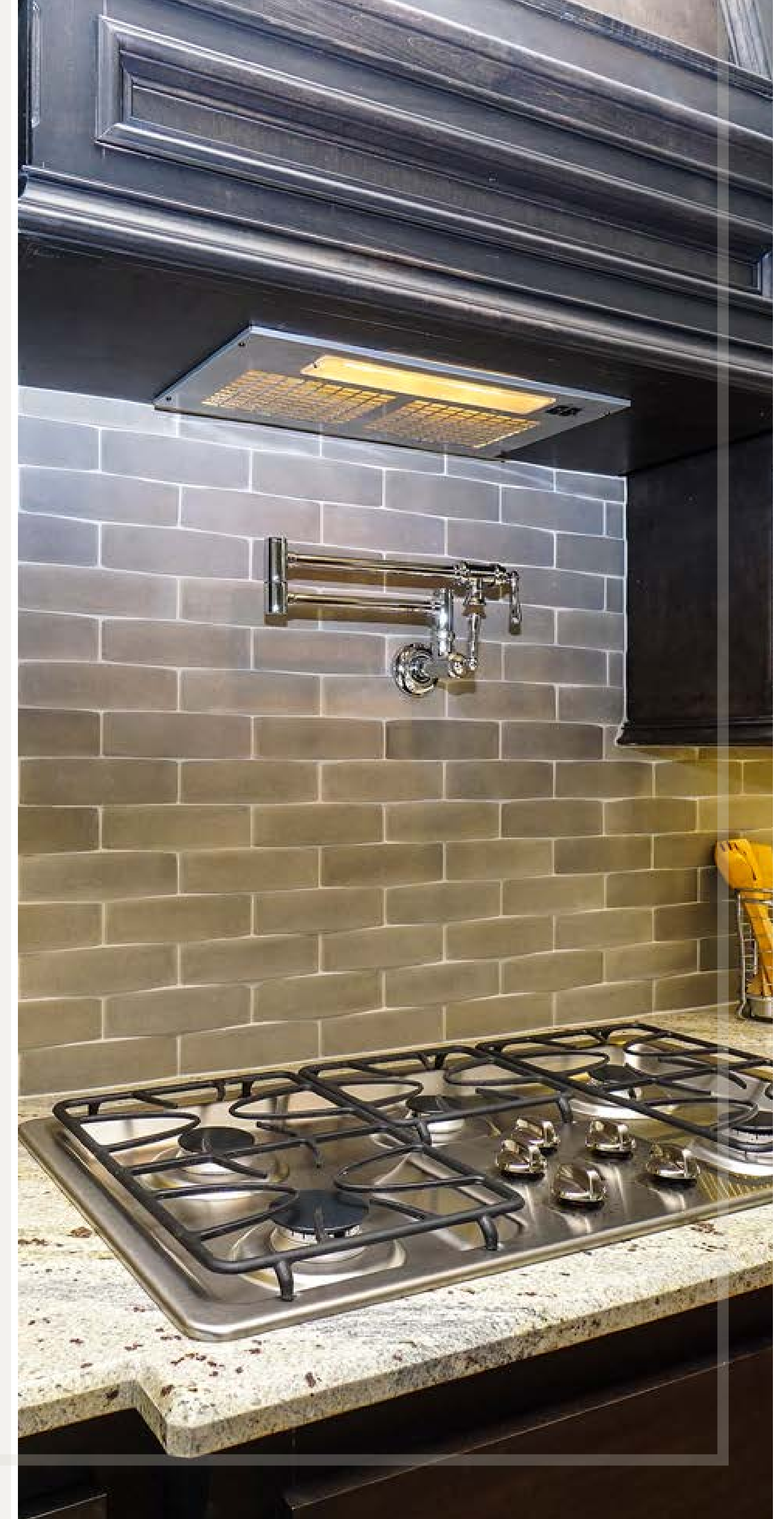
You should avoid placing anything, such as an island, between the two points because it can interrupt your workflow.

Consider placing the sink in a place where you can have a window and a nice view, then place the refrigerator and stove accordingly. Relocating your sink may be expensive (because moving the plumbing isn't an easy task), but most people spend a lot of time at the sink, so if you want to and it's in your budget, this might be a good place to splurge.



**2** Your kitchen should be both beautiful and functional, so make sure you don't get totally caught up in choosing flooring, countertops, and a backsplash. Make sure you think about how you'll use your kitchen too.

**3** Consider adding extras like a built-in desk or a small dining area so that things like mail and your kid's homework don't end up on your island when you're trying to make dinner.



**4** Consider how things will open and make sure they won't obstruct the pathways. For example, you should be able to open your oven and refrigerator at the same time, or open your dishwasher and still have room to walk around the open door.

**5** Putting your cooktop on an exterior wall, rather than on the island or an interior wall, can save you money because it's cheaper to install proper ventilation into an outer wall.





# GO BEYOND THE SURFACE CREATE THE SPACE OF YOUR DREAMS

If you ever have any questions about designing a layout that's perfect for your space, don't hesitate to reach out. We can work on the design remotely or in person, so get in touch to start your project today!

We transform homes by creating custom countertops with high-end materials and superior craftsmanship that make you fall in love with your home.

Please feel free to contact us if you are interested in working with **ALPHA SURFACES** or have further questions about how we can help you.



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*Kitchen Design Template*

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