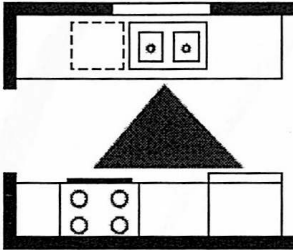
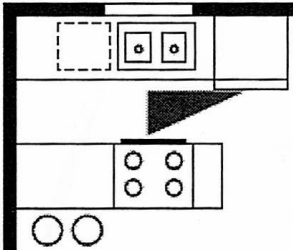


The Work Triangle



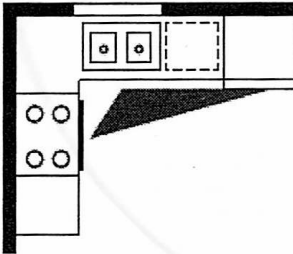
CORRIDOR/GALLEY

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.



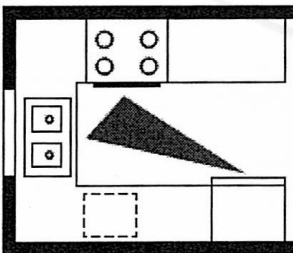
PENINSULA

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.



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", 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.