

## Kitchen Sinks

You'll spend more time at the sink than at any other work area in your kitchen. For maximum efficiency and convenience, locate the sink in the work triangle between the cooktop or stove and refrigerator, with 30 to 36 in. of linear counter space on each side. The standard height is 36 in. from the floor, but 2 to 3 in. higher may be more comfortable for you.

It's hard to go wrong if you select a sink that's a size bigger than you think you need. It'll make cleanup that much easier. Choose a model with at least one 10-in.-deep by 18-in.-wide bowl. A double- or triple-bowl model, with square basins, is best as your main sink. For a two-cook kitchen, place another sink in a second work area.

**Single-bowl sinks** are usually 18 to 33 in. wide and 15 to 22 in. deep.

**Double-bowl sinks** are excellent main sinks - either with two full-sized basins or one large and one small basin. A single unit with two equal-sized basins typically measures 33 in. wide and 22 in. from back to front.

**Triple-bowl sinks** offer the advantage of two large basins, plus a small, elevated disposer compartment in the center. They are usually 43 in. wide and 22 in. from back to front, but can be as wide as 60 in.

**Corner sinks** give you more counter space. They're available in double- or triple-bowl models. The primary drawback is that two people can't work together in such a tight space.