

Guidelines for Kitchen Design*

12 Work Centers. Never separate two primary work centers (such as the main sink and cooktop) with a refrigerator or full-height, full-depth cabinet, such as an oven or pantry cabinet.

13 Sink Counter. Provide at least 24 in. of countertop on one side of the sink and 18 in. on the other. For a second sink, minimums are 18 in. and 3 in. If these sections turn a corner, measure along the front edge of the countertop.

14 Sink Near Corner. Provide at least 3 in. of countertop from the sink to an inside corner (this requires 21 in. of counter on return). Leave at least 18 in. to a dead-end or hard-to-reach corner.

17 Preparation Center. Provide at least 36 in. of straight, continuous countertop for the preparation center—immediately adjacent to a sink. Add a separate center for a second cook.

26 Work Triangle. Make the primary work triangle 26 ft. or less. This is the distance between the refrigerator, primary cooking center, and the primary sink, measured from the center front of each appliance. No leg of the triangle should be less than 4 ft. or more than 9 ft. long. If an island or peninsula blocks the triangle, measure the shortest *walking* distance (not actually a triangle), as shown. No leg should intersect an obstacle by more than 12 inches.

In two-cook kitchens, each cook should have a separate triangle. The two triangles can share a leg but should not overlap. Usually, at least the refrigerator is shared by both cooks.

27 Traffic Jams. No major traffic lanes should cut across the work triangle connecting the primary centers (sink, refrigerator, food preparation, and cooktop/range).

*Courtesy of *The Journal of Light Construction*. Based upon guidelines from the National Kitchen and Bath Association. A complete set of 31 guidelines can be found at <http://kitchen.visualhome.com/kbrules/>.