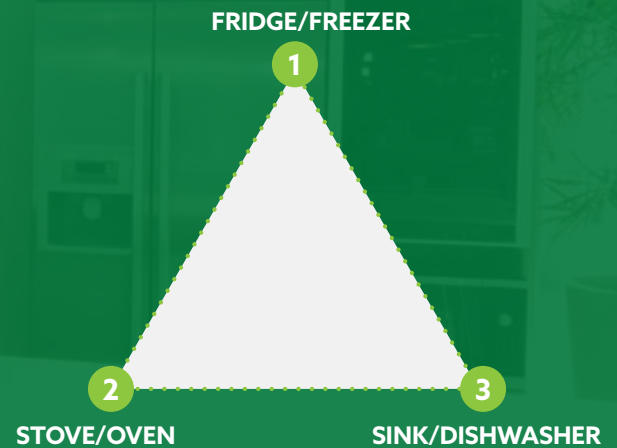


# THE WORK TRIANGLE

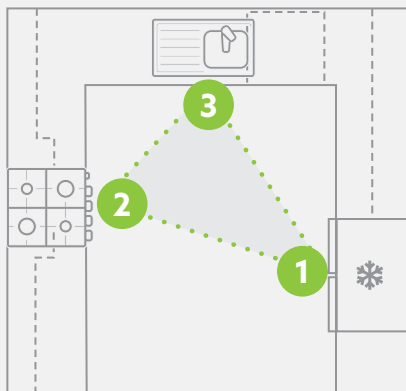
THE WORK TRIANGLE -  
A USEFUL KITCHEN  
DESIGN TOOL.



TAKE A LOOK AT THE INFOGRAPHIC BELOW TO SEE  
POTENTIAL CONFIGURATIONS.

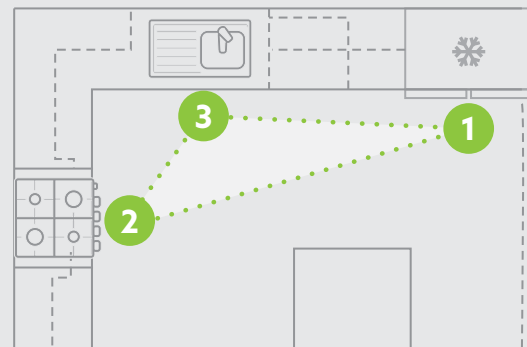
## 1. U-SHAPED KITCHEN

- Lots of space for cabinets
- Layout will work in most spaces
- If you have extra room, you can extend the worktop on one side of the U to create a breakfast bar



## 2. L-SHAPED KITCHEN

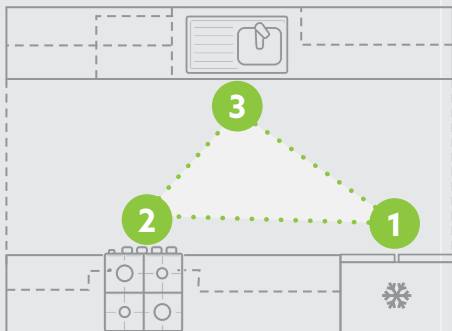
- Ideal for small spaces
- Use the longer countertop spaces for meal prep
- Larger L-shaped kitchens leave room for a kitchen dining area



## THE WORK TRIANGLE - CONTINUED

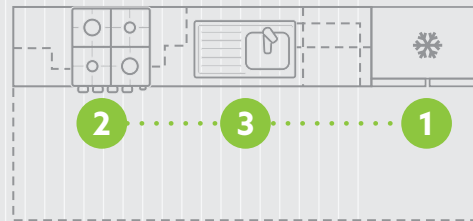
### 3. GALLEY KITCHEN

- Popular for tight spaces
- Make sure you leave enough room for appliance and cabinet doors to open
- Not ideal for multiple cooks



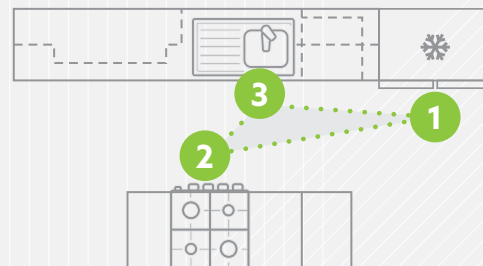
### 4. SINGLE-LINE KITCHEN

- Also known as “one-wall kitchens”
- Keep your microwave inside upper cabinetry to free up countertop space
- Easy to screen off from living areas



### 5. ISLAND KITCHEN

- Ensure your island does not block the work triangle
- Consider placing your oven/stove in the island, opposite the sink and fridge
- Another option is to use the straight-line design, plus the island across from the three workstations



**BY USING THE KITCHEN WORK TRIANGLE, YOU CAN MAXIMISE THE USE OF YOUR AVAILABLE SPACE AND SAVE TIME AND ENERGY MOVING BETWEEN THE AREAS OF YOUR KITCHEN AS YOU PREPARE MEALS.**