

Designing your kitchen layout

To create an effective and functional kitchen layout, the first step in planning is to decide where to position the refrigerator, sink and cooktop or oven. These are the core elements of the kitchen and should be placed about 1.2 metres away from each other. A simple rule to keep in mind when planning your layout is the classic triangle principle. This is an ideal configuration allowing for optimal access to each element.

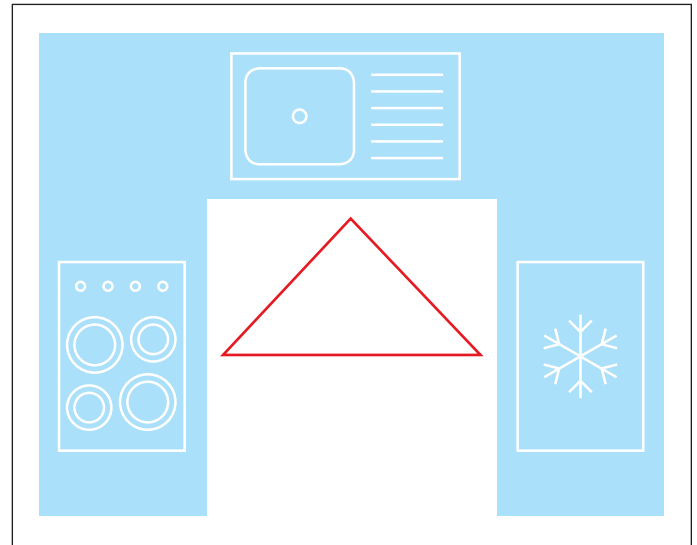
There are a few other variations on the classic triangle configuration shown here. Use the triangle principle with the planning tips to create other configurations.

Tips for planning a functional kitchen

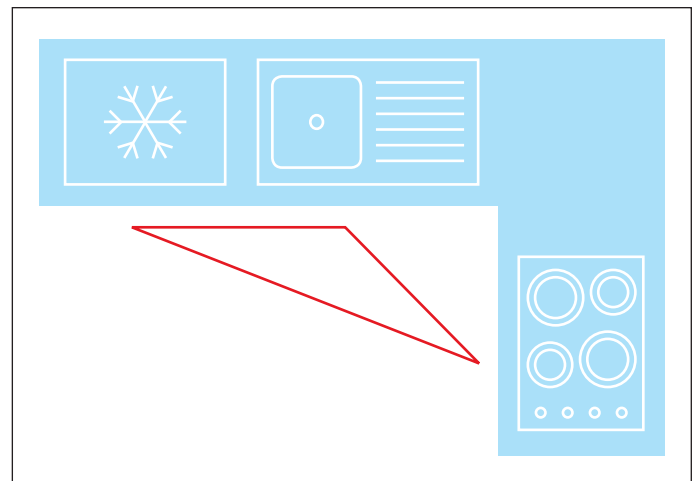
1. If you plan on changing your layout, consider the costs involved with moving electrics, plumbing, windows or doors. The costs can be expensive and will need to be budgeted for in the planning stage.
2. It is a good idea to put the kitchen sink under a window that looks out over the garden or backyard. A large majority of time spent in the kitchen takes place at the kitchen sink so why not take advantage of the view.
3. Ensure that there is enough room between the windows and floor for the cabinets to fit.
4. Allow 300mm either side of the cook top for pot handles.
5. Don't place your cooktop too close to the sink. It should be a minimum of 600mm away.
6. It is best to position the fridge well away from cooking appliances. The heat generated from the oven or cooktop will cause the fridge to use more energy to keep food cool.
7. Avoid positioning the cooking appliances under windows or near inward opening doors (especially gas units).



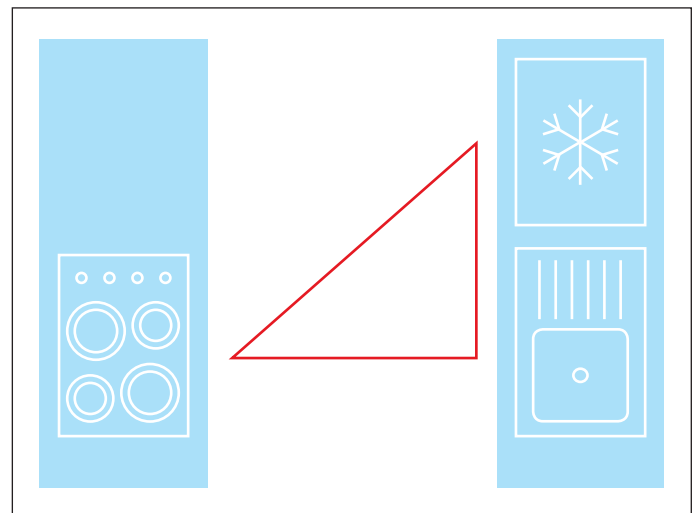
Straight line



U shape



L shape



Galley