

One-Wall Kitchen

Ideal Layout For the Small Home

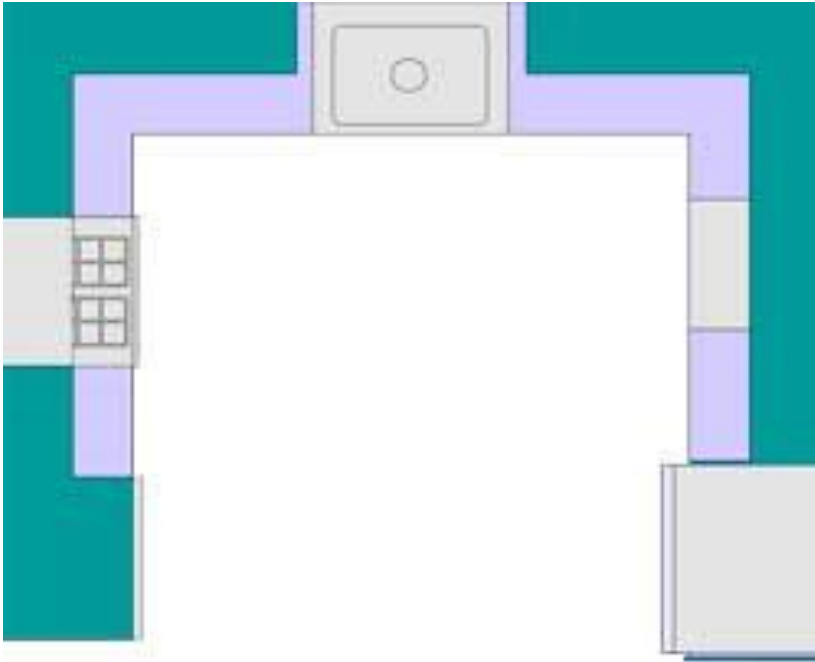
Typically found in small homes, the one-wall kitchen works by keeping all appliances, cooking tools and ingredients within easy reach. It can even be hidden behind sliding or pocket doors to minimize visual clutter in a small, open space such as a studio apartment. As shown here, the sink often sits between the range and refrigerator, a convenient location for cleanup. This design also offers counter space on both sides of the range, which is an important code and safety consideration.

Unfortunately, the sink, range and refrigerator still take up a fair amount of counter space, so finding enough work room for food prep can be a challenge, as is having two cooks use the space. In a truly tiny one-wall kitchen, compact appliances such as a 600mm range or 600mm refrigerator can add some counter space while also providing more room for cabinet storage. Using the dining table or a movable island for additional workspace is another common solution.

In fact, these days a one-wall kitchen with a built-in cabinetry island across from it has become a popular layout even in homes that aren't small, but that have open floor plans. Think loft-style or narrow houses . Adding the island adds some of the efficiency of a galley layout without closing off the kitchen.

U-Shape

A One Cook Kitchen



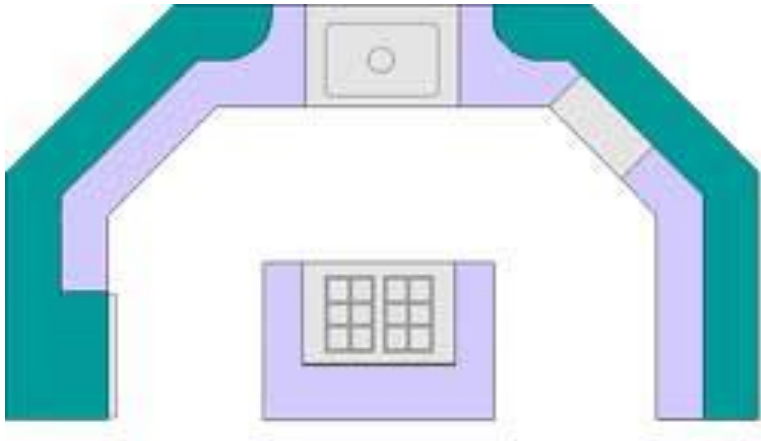
Like the one-wall and galley floor plans, a U-shaped layout is an efficient kitchen designed for one primary cook. Basically a wide galley kitchen with one end closed off, it keeps onlookers out of the main work area while remaining open to other rooms of the home and allowing traffic to pass.

Problems with the traditional U-shaped kitchen typically arise due to its small size. For one, it doesn't offer room for a kitchen table and chairs. Secondly, depending on where the sink is situated, it may be impossible to fit the dishwasher right next to it.

Moving the refrigerator out of the main U shape can give you more food and cookware storage near the range-top and ovens. Adding a kitchen island may seem like the obvious choice, but be careful: Most older U-shaped kitchens don't have room for one. Ideally a 1 meter walkway between the island and surrounding cabinets and appliances should be allowed for so that doors can open properly and people can maneuver safely.

U-Shape & Island

A Social Space



Adding an island to a U-shaped layout increases the kitchen's functionality as well as its interactivity. Whether the island is used for a work surface, seating, the sink or the cooktop (as shown), the cook can now get work done while facing out of the kitchen, allowing for conversations and the ability to keep an eye on family activities. In fact, adding an island also makes it much easier for a second cook to help with meal preparation and cleanup.

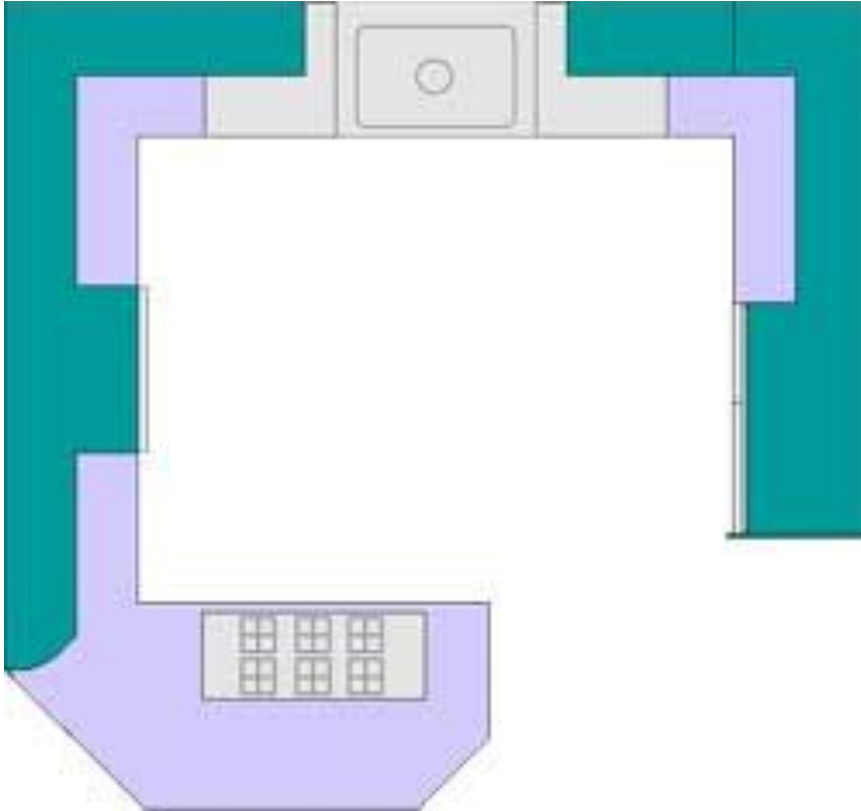
If you have the space to add an island to your U-shaped kitchen, there's a good chance you also have the room to let the kitchen extend a bit beyond the "U." If you have a wall opposite the main area of the kitchen, you could use it for pantry storage, a built-in desk, a bar, or a "kids' zone" where children can use the microwave and store their snacks.



What's not to like about this layout? Some people still prefer a more open floor plan that allows for even more people to mingle and work in the kitchen. Others may find it annoying to carry plates and food around the leg of the U rather than having a straight shot to the dining room or the back yard.

G-Shape Plan

Maximising Space



The G-shaped kitchen layout is essentially a pumped-up version of the U-shaped layout. It's best suited those who want to pack every square inch as possible into their space but don't have room for the clearance required around an island.

Instead, a fourth leg is attached to one side of the U at a right or obtuse angle. Typically this fourth leg is a peninsula, because having a wall and upper cabinets would nearly close off the kitchen from the rest of the home.

Make sure the peninsula is not so long that getting in and out of the kitchen becomes difficult. Essentially this area is a work aisle, not a walkway, so a width of 1 meter would be ideal. At the same time, don't make the peninsula so short that it can't offer enough room to seat a few guests or contain an appliance—or both, like the cooktop and breakfast bar shown here. This fourth leg is what makes the G-shaped layout—unlike the U-shaped layout—workable for multiple cooks.

Galley Kitchen

Efficient Cooking



The galley kitchen is perhaps the most efficient of all kitchens when it comes to the original and primary use of the kitchen: cooking.

After all, this layout takes its name from the galley, or kitchen, of a ship or airplane. By nature and necessity, these kitchens make use of small, cramped spaces to feed tens or even hundreds of people. Many restaurant and other commercial kitchens are designed in similar fashion, with cooks working in a long, narrow space between appliances and counter space.

The galley layout doesn't have room for a dining area, and it limits interaction with guests and with family, which can make a home cook feel like you're trotting out the plate like you're catering.

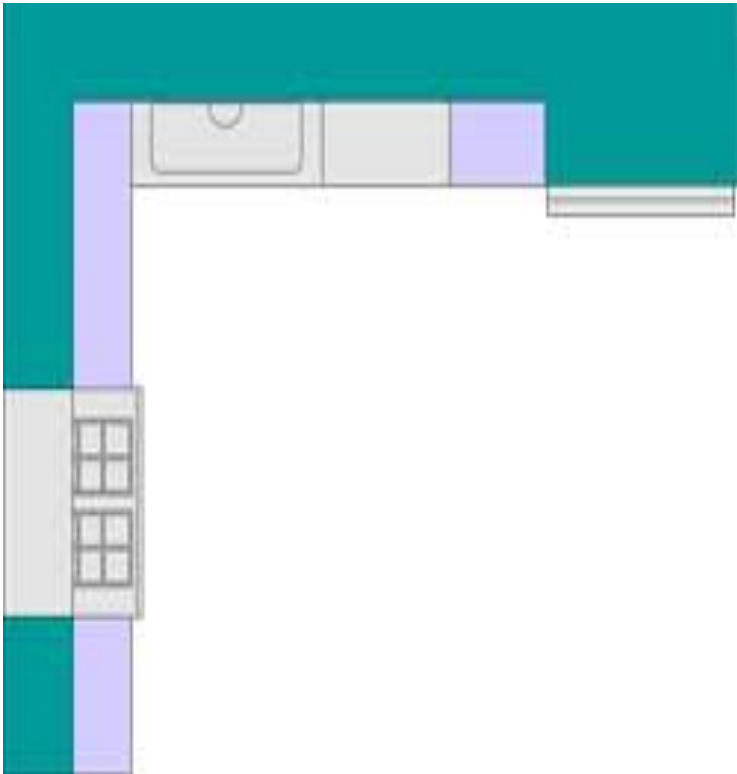
A galley kitchen that is open on both sides as shown, rather than just on one end, helps to bring in more light and create a feeling of connection to the rest of the home.



A decorative range hood and glass-front upper cabinets also prevent the kitchen from feeling closed in, while having the cooktop and sink located on the same wall keeps the messiest part of the kitchen close to the cleanup area. Alternatively, you could turn one of the walls of cabinetry and appliances into an island for a more entertaining friendly update on the galley kitchen.

L-Shape Kitchen

A Popular Option



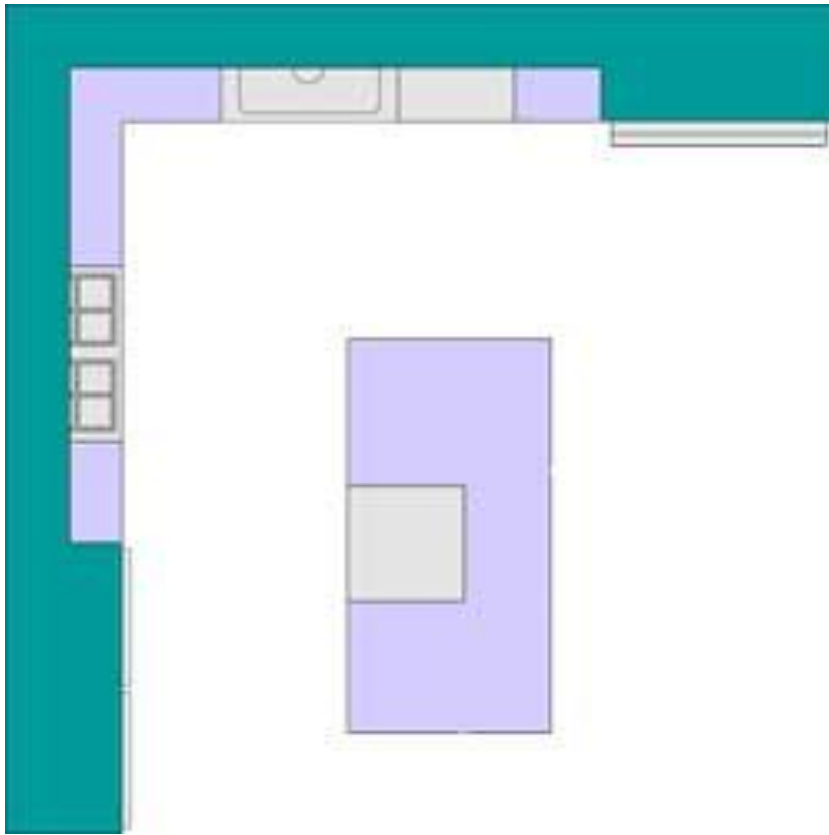
A popular Option - With the increase in great rooms and loft-style living and the decline of the formal dining room, open floor plans and L-shaped kitchens have become very popular. As you would expect, this layout consists of two adjacent, perpendicular walls.

It can range in size from small to large, depending on the length of the legs—but without a dividing wall between the kitchen and living area, the legs could be long indeed.

People who like to entertain will appreciate this layout's ability to incorporate multiple cooks, invite guests into the cooking area and allow for mingling and conversation during a family dinner or a cocktail party.

However, without an island, the cooks are still facing away from the activities while working.

To turn the room into an eat-in kitchen, you'll probably want a good old-fashioned table and chairs. The best part about that: Unlike most islands with seating on just one side (what some designers compare to "frogs on a log"), everyone can face each other throughout the meal. Besides, the tabletop can be used as a work surface, too.



L-Shape with Island

A Flexible Floor Plan

The L-shaped kitchen shown here has three distinct zones, with enough space between them to avoid collisions and catastrophes. On the right leg, the sink and dishwasher create a clean-up station. On the left leg, the range with griddle and the adjacent wall oven and microwave comprise an impressive cooking zone. The island, with its under-counter wine cellar and raised bar top, makes a great place for casual dining or drinks. It can even encompass a fourth zone when necessary, as the lower counter provides an extra surface for prep work (and the upper level conveniently hides the mess).