

BRITISH STANDARD

BY PLAIN ENGLISH

ADVICE ON CHOOSING A KITCHEN LAYOUT

Guide No. 8

The 'work triangle' is the common sense principle that a kitchen plan revolves around the location of the sink, cooker and fridge and that the kitchen plan should be based on the most efficient workflow using these elements. This is, of course true, especially in a busy kitchen but there can be other considerations such as aesthetics, and respect for the architecture of a room, so there are occasions where we might stretch the rules to achieve a result that pleases the eye as well as the brain.

Usually, the size and shape of the room will suggest the best solution but often there is a choice and there are pros and cons to each; a single long run, for example can look smart but means a lot of walking between elements and the fact that guests will be looking at the chef's back while they cook. I find that the best approach is to mock up and test any ideas in the actual space using battens and trestles or with blocks of paper on the floor to represent the cupboards and appliances.

Adrian Bergman, Senior Designer

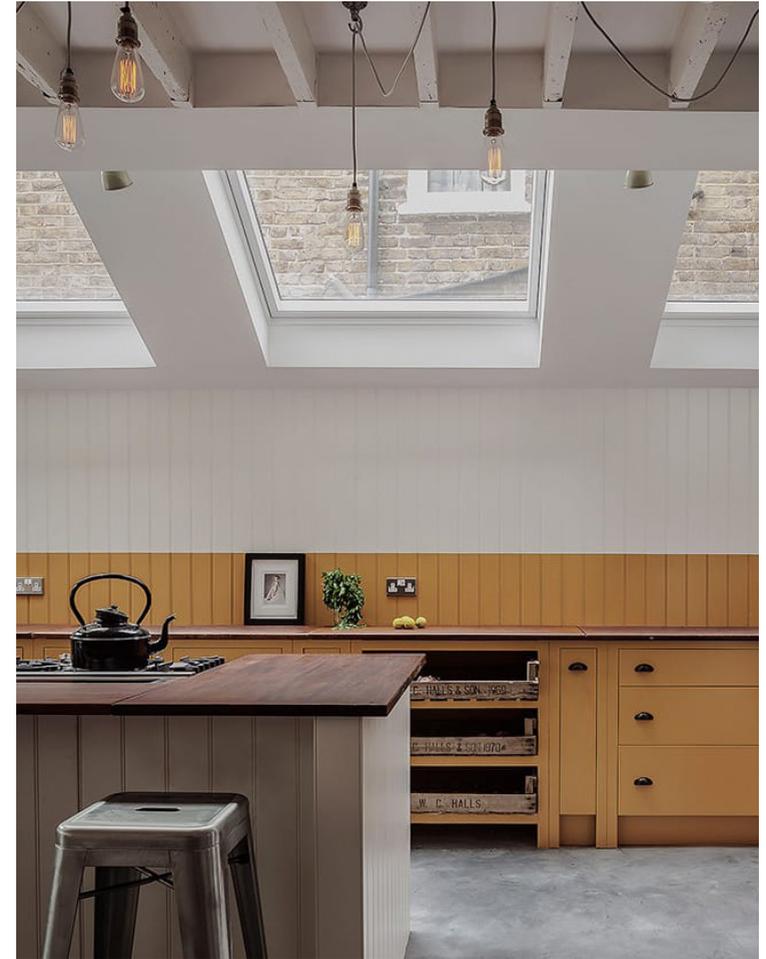


Galley

This can be the most efficient plan as the chef can 'zig-zag' between the elements and it provides plenty of work surface. A drawback can be if the kitchen is also a main corridor in which case it can be dangerous to carry hot pans across a space when people are walking past.

Island

These are usually used in conjunction with an L shaped or single run of floor cupboards. In either case the island serves as a 'defensive barrier' between chef and guests while providing storage and extremely useful work surface. Islands can accommodate sinks or hobs but for this to be practical the island must be of sufficient size for the task and issues such as extraction have to be considered. An alternative to a full height fitted island is a worktable on legs; it still has storage but the space below and between the legs makes it feel lighter and less dominating in a smaller space.



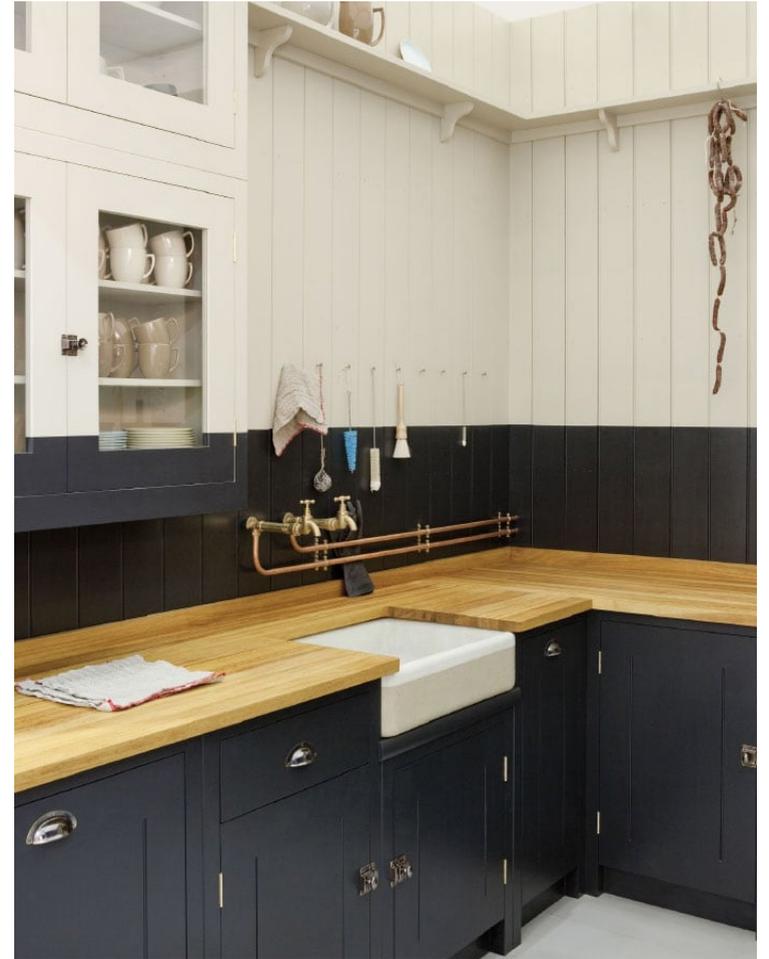


U-Shaped

An advantage of this is that it minimises the distance between the elements so that the chef can access everything with minimal movement. A possible drawback is that it creates corner cupboards which can be difficult to access although there are solutions to this and if one run is a peninsula then the cupboard can be accessed from the other side. U shaped plans work well next to a dining area as the peninsula acts as an island and allows the chef to work in a dedicated, enclosed cooking area while maintaining face to face contact with guests in the dining area.

L-Shaped

This can be a good layout for a smaller kitchen/diner as it allows space for a dining table and doesn't intrude on the main space too much. It permits straightforward access between the main elements although the distance travelled can be greater than with other layouts. It's usually best to group the fridge, sink and dishwasher together and then move round to the hob and oven on the second run.





Single Line

Also known as one straight run. This layout can work well as long as the run is a reasonable length such as three meters or more. The main consideration is to allow for adequate workspace between the hob and sink and as with other layouts, cold/wet functions are generally grouped at one end with storage, cooking and extraction at the other.



British Standard Cupboardmakers
Stowupland Hall
Stowupland, Stowmarket
Suffolk, IP14 4BE

britishstandardcupboards.co.uk
01449 774028