

If you are considering a kitchen remodel, or you're in the process of building a new home, one of the first things you should do is measure your kitchen layout.

Measuring your kitchen layout allows you to use space more efficiently when remodeling or renovating your home. Before you begin creating kitchen layouts and investing in custom kitchen cabinets, you must think of your existing space. You must choose a kitchen that fits into the space you have – and provides a comfortable, functional experience.

Choosing the Right Kitchen Shape

In this document, we'll discuss the basic steps for measuring your kitchen layout, and choosing the right kitchen shape for your needs. We'll discuss the 5 most common kitchen layouts, and which ones may be right for you, depending on the size of your kitchen and the scope of your remodel.

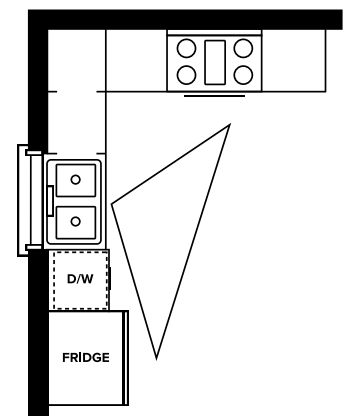
5 Most Popular Designs

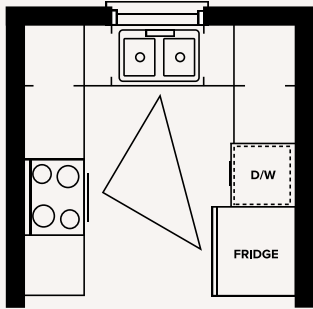
L-Shaped Kitchen

L-shaped kitchens are ideal for smaller kitchens with open floor plans. The "L" shape creates an efficient work triangle when working in the kitchen, allowing for plenty of space for food preparation.

A table can be placed on the open side of the kitchen table, creating a breakfast nook or dinner area that is perfect for guests. This allows for conversation, and the table can also be used for food preparation, when required.

This is the most common layout for "farmhouse kitchens", and other kitchens where food preparation areas and dining tables are in the same area. It creates a warm, open environment where guests can be connected.





U-Shaped Kitchen

The U-shaped design is best suited to one or two cooks, and is very efficient for dishwashing, cooking, storage, and more. For narrow kitchens, this is usually the best option, because you can fit all of your appliances in a small space.

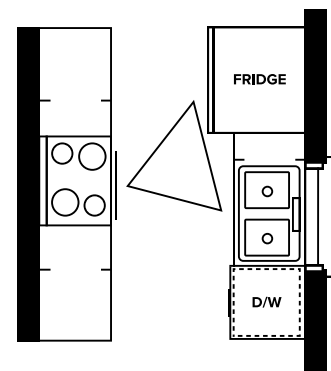
However, the U-shape loses some of its beneficial qualities when used for a wider kitchen. Walking distances are increased at each point of the working triangle, which makes it less functional and usable.

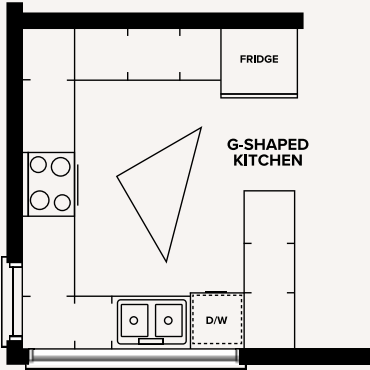
While the U-shape is great for food preparation, it is not very conducive to communicating with guests, as they mainly must stay outside of the workspace. However, removing a partition or wall can create a pass-through or “peninsula” counter, which allows guests to see the cooks from the exterior of the kitchen, making it better for guests.

Gallery or Corridor Kitchen

Galley/corridor kitchens take their name from ship’s galleys, where they are designed for a single cook in a small space. Typically, the space between counters in a traditional galley kitchen is usually between 3 and 3.5 feet, making it quite small, and only suited for a single cook.

However, galley and corridor kitchens can also be designed with a wider layout, with up to 5 feet between counters. This makes them more accommodating for more cooks and guests. In addition, one wall can be opened to create seating areas for guests, allowing for more interaction.





G-Shaped Kitchen

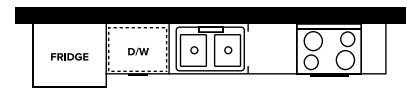
A G-shaped kitchen is quite similar to a U-shaped kitchen, with the addition of an eating counter/peninsula on one side of the “U” shape. This allows for more seating and a larger food preparation area.

But because of this addition, G-shaped kitchens can feel somewhat cramped. The best way to alleviate this is by adding large, open windows, and creating an open layout that allows you to see the rest of your home.

Straight or One Wall Kitchen

Straight or “one wall” kitchens utilize a layout where the fridge and all other appliances are lined up on a single side of the wall. This is efficient for one or two cooks, and also minimizes the space required for your kitchen.

A straight kitchen is ideal if you want a truly open layout, without any walls or cabinets blocking the view of the rest of your home. You can place a dining or kitchen table opposite of the food preparation area, creating an airy and comfortable kitchen where guests always feel welcome in the kitchen.



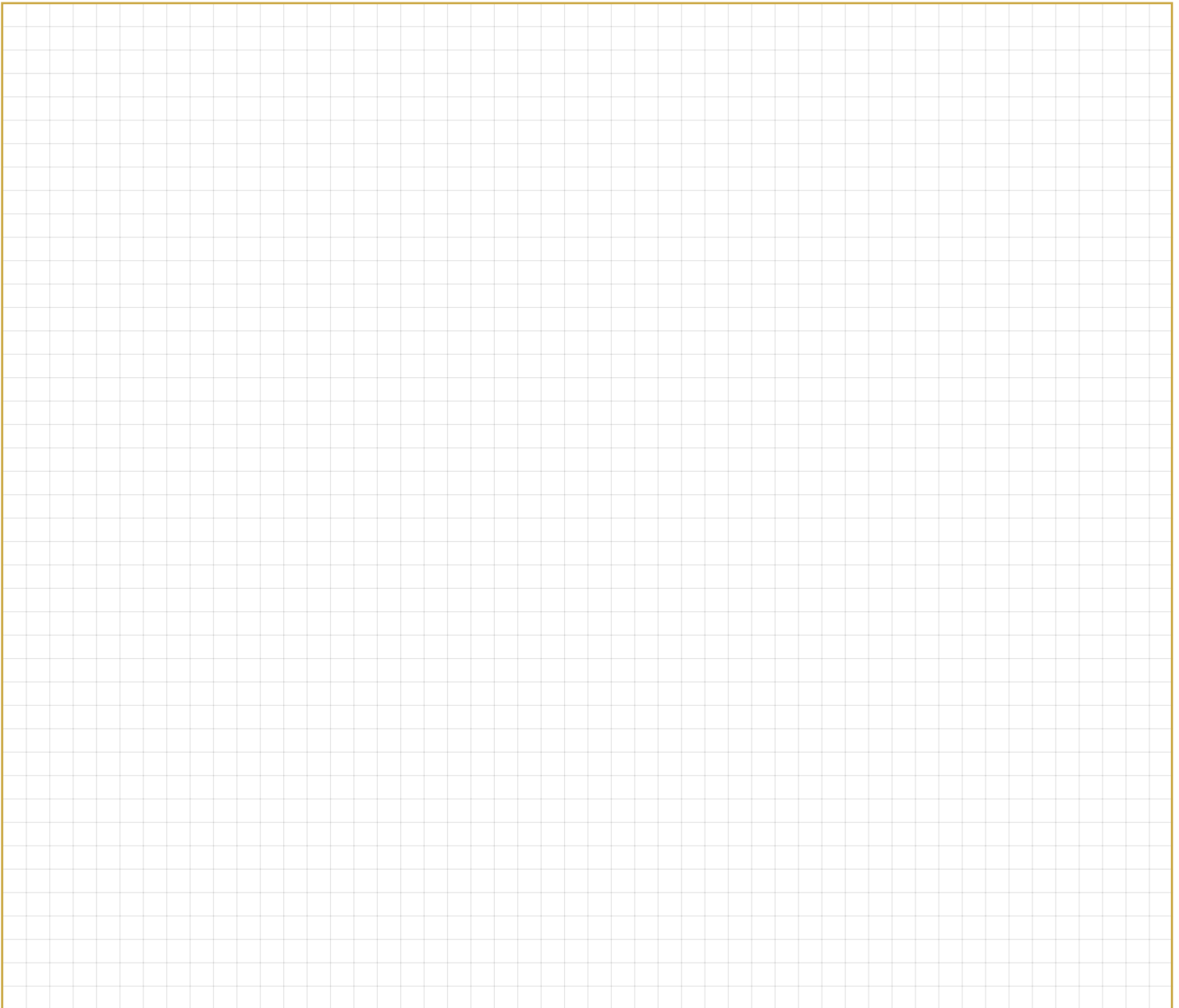
Measure Your Kitchen – And See What Layout Is Right For You!

Depending on the size and shape of your existing kitchen, any of these layouts might be right for you. Larger homes can benefit from a spacious G-shaped or C-shaped kitchen, while smaller kitchens are usually outfitted with straight, galley, or L-shaped kitchens.



Plan Your Kitchen Layout

Feel free to draw up your dream kitchen and make measurement notes in the space below.



What's Next?

1. Watch our How To video at [netleymillwork.com/howto](https://www.netleymillwork.com/howto)
2. Submit your plans to [netleymillwork.com/submit](https://www.netleymillwork.com/submit) or stop by our showroom with your drawings.