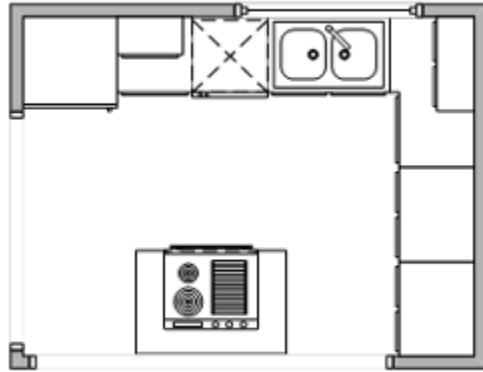
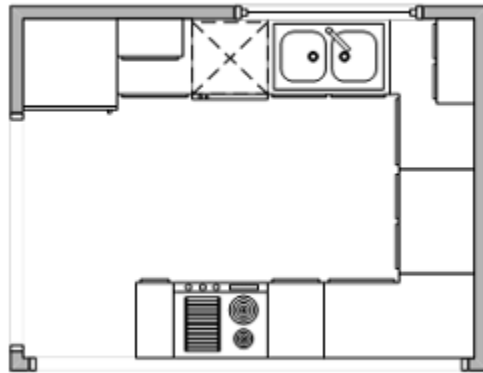


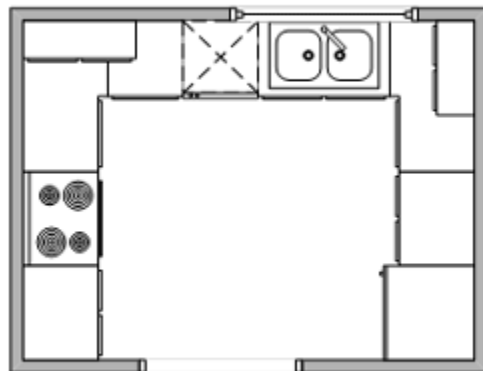
An **Island** kitchen layout is best suited to large spaces.



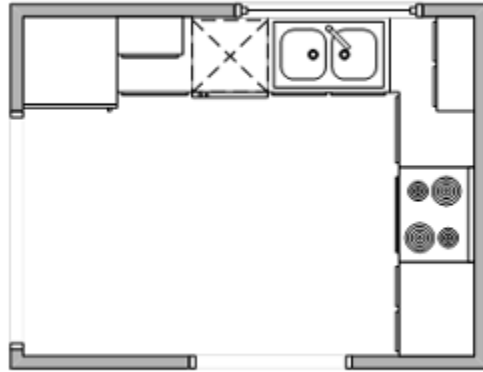
A **Peninsula** kitchen layout is similar to an island kitchen, but it doesn't require as much floor space.



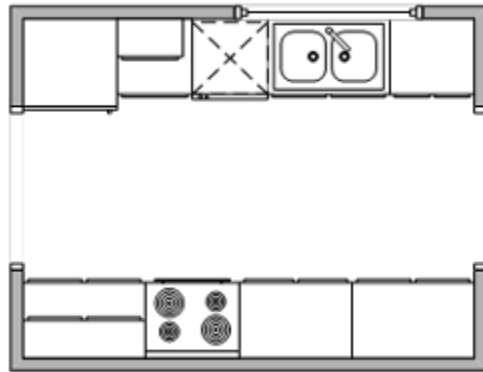
A **U-shaped** kitchen layout minimizes the flow of traffic through the work zone.



An **L-shaped** kitchen layout usually uses space more efficiently than a U-shaped kitchen.



A **Galley** (or corridor) kitchen layout is ideal for smaller spaces.



A **1-wall** kitchen layout requires the least amount of floor space.

