

1: www.enganchecubano.com: between counter and stove

Kitchen Design Guidelines The kitchen is the heart of every home, where families cook, entertain, and relax. Whether you're building a new home or remodeling an existing kitchen, use our planning guide to make smart design decisions for the key elements of the room.

A design for your passion. Our designers have experience designing for any style, any size and any budget. Whether your particular problems include an odd space, a lack of storage, outdated appliances, a limited budget or multi-generational users – we love a challenge and will create a beautiful, functional, unique kitchen that will reflect your passion – where food and fun are perfectly integrated. Eat-In Island Before The clients wanted to make the kitchen more accessible to the rest of the house, while still maintaining a separation from the formal dining room. They were adding a sliding exterior door in the dining room, so were willing to give up the door to the kitchen. After The sliding door was added in the dining room, and two new doorways with gentle arches in and out of the kitchen were added. The sink was relocated to take advantage of the views, and the overhanging shelf makes space for casual dining for three. The countertops are laminate, and the cabinetry is Cherry with a light stain. Contemporary with Stainless Steel Before The homeowners love contemporary design and wanted a larger, lighter, more modern kitchen, with space for guests to relax. The kitchen ended at the dishwasher, but there was room in the adjacent dining area for expansion. After The designer extended the kitchen, and moved the cooktop to vent to the outside – using a custom Zephyr stainless hood- and surrounded it with spice pull-out base cabinets right and left, and utensil drawer and pot and pan roll-outs beneath. The soffit was removed, and recessed lights added, plus a contemporary fixture above the new island with seating for 3 guests. The dishwasher was moved to the corner. Glass display cabinets and a new, lighter hardwood floor completed the transformation. Kosher Kitchen Before Although the room was a good size, this older kitchen did not meet the needs of the homeowners, who kept a kosher kitchen and entertained often. There were not enough cabinets, and the doorway to the left led to a little-used mud room. After Storage was needed! The Morris Black designer increased the wall cabinets to full height, added a second dishwasher, and opened the doorway to the mudroom in order to wrap cabinetry around the corner and add a full-sized freezer to the expanded mudroom. The opposite wall contains a second range. The cabinets are cherry in a golden finish, topped with stacked molding in a soft green. Granite tops were chosen, with stainless steel appliances and a bamboo floor. Now the multiple family cooks have room to work, and the dishes needed for large-scale entertaining are more accessible. Colorful Contemporary Kitchen Before This kitchen belongs to a stylish and creative homeowner who, when a door fell off one of her cabinets, fashioned a cardboard replacement until the remodel could be completed. She wanted a second oven, the range moved from the island, and more countertop space. After By moving the refrigerator to the opposite wall, the designer gained enough space to give the stove and sink walls plenty of countertops. The frameless maple cabinets now extend to the ceiling, and are trimmed in black to match the appliances, the pulls and the granite countertops. A second oven was added to the new island. They also wanted to remove the faux brick alcove, increase the countertop space, make room for dry goods and small appliances, and create a space for cookbooks. After The designer included all their Wish List – plus open shelves with a beadboard back for display and cookbooks, a niche for the phone, pantry cabinets for storage, and a custom mantel hood and mural over the cooktop as a focal point. The kitchen includes the corbels, raised panels, turned legs and stacked crown molding they love, and the creamy paint brightened the space. Traditional White Kitchen Before This u-shaped kitchen with a fake brick wall was outdated. The double wall ovens were across the room, with no place nearby to set down a hot casserole. The peninsula partially blocked passage to the kitchen. After By moving the appliances, the Morris Black designer increased the width of the room enough to add a small eat-in island for casual dining. The cooktop is on the island, with a pop-up downdraft eliminating the hood. The traditional white cabinets were extended to the ceiling and topped with deep crown molding. An appliance garage was tucked into the corner. A tile floor and Corian countertop in neutral colors counterbalance the cheerful red walls. Tuscan Kitchen Before After a vacation trip to Italy, the homeowners fell in love with Tuscany and wanted a Tuscan

kitchen. The kitchen stove was in a corner near the family room and the wife requested a pass-thru to the family room and more cookbook storage. After The designer used the classic Tuscan arch to open the doorway into the family room and angled the stove area so the homeowner could converse with her guests. The island was expanded into the eat-in area and with enough seating for both guests and family dining. The arch was repeated in the custom wood hood and in the bookcase, both in Walnut to match the Signature cabinetry. Granite tops and a tile backsplash complete this Tuscany-in-America kitchen. Transitional Kitchen Addition Before This kitchen was too small, too dark and too outdated. The homeowners were willing to sacrifice the patio, shown outside the sliding door, in order to expand the space. After The white pillar, which the new eat-in island is designed around, marks the former outside wall of the home. The kitchen wall was bumped out 10 feet, allowing the designer to add a generous pantry and to build-in the existing refrigerator. The maple cabinets were extended to the ceiling and topped with double contrasting molding. The range was tucked into a corner at right, and an open bookcase and Cambria quartz countertops finished the space. Colonial Kitchen Addition Before The kitchen was small, with not much countertop space, and the owners are a young family and needed more space. They were ready for an addition. After The new space includes plenty of room. The wood-trimmed beam, designed to mimic a fluted column, marks the former exterior wall. The island in the foreground contains a farmhouse prep sink and space for casual family dining. The refrigerator and freezer are hidden in the cabinets to the left. The far wall features a new brick fireplace flanked by matching mullion glass built-in china cabinets with broken pediment tops, and a second farmhouse sink. Raised panel doors and beadboard trim add to the colonial ambiance. Sophisticated Modern Before The space was not large, and the homeowners were looking for more countertop space, a prep island, in an updated, more modern style. After Rich cherry cabinets and dark countertops contrast with the light wood floor. By moving the range to vent to the outside, a double-sided island cabinet with a prep sink was added. The new stainless steel canopy hood opens the space and allows the decorative tile backsplash to serve as a focal point. Cheery Cherry Kitchen Before The kitchen before had one wall with all the appliances crowded together, with a soffit limiting the height of the wall cabinets. After By moving the doorway to the dining room, the refrigerator could now be moved to another wall, which opened the space and allowed more room between the sink, dishwasher and stove. The table was replaced with a custom island, topped with granite to match the countertops. Restful neutrals were chosen for the backsplash, and a comfy heated floor was installed beneath the tiles. They were ready to remove the wall to an adjoining room to make more space. After The Morris Black designer doubled the size of the room, and added a sleek modern kitchen with plenty of storage. The sink wall background has the dishwasher, granite countertops and backsplash that meets the wall cabinets. The extra-wide food prep area includes a gas cooktop with a downdraft and room for two to dine in. The aisles were narrow, and guests seated at the too-wide island bumped the hutch with their chairs. After Subtle changes made a big difference. The designer moved the microwave to the appliance wall and relocated one of the ovens to the island, making room for cookbooks. The island was narrowed, and the cabinets behind it were recessed to keep the aisles clear. A lower table was added to the island, giving the petite homeowner a comfortable height to work. Yorktowne cabinets painted Biscotti teamed with a neutral tile floor and granite create a classically timeless look.

2: Kitchen - Wikipedia

In the one-wall kitchen design shown above, the sink and stove top could be either on the counter run or the island. The image above shows a design where the island is used as the food prep counter and also contains the dish washing sink and dishwasher.

History[edit] The evolution of the kitchen is linked to the invention of the cooking range or stove and the development of water infrastructure capable of supplying running water to private homes. Food was cooked over an open fire. Technical advances in heating food in the 18th and 19th centuries changed the architecture of the kitchen. Before the advent of modern pipes, water was brought from an outdoor source such as wells , pumps or springs. Antiquity[edit] The houses in Ancient Greece were commonly of the atrium -type: In many such homes, a covered but otherwise open patio served as the kitchen. Homes of the wealthy had the kitchen as a separate room, usually next to a bathroom so that both rooms could be heated by the kitchen fire , both rooms being accessible from the court. In such houses, there was often a separate small storage room in the back of the kitchen used for storing food and kitchen utensils. In the Roman Empire , common folk in cities often had no kitchen of their own; they did their cooking in large public kitchens. Some had small mobile bronze stoves, on which a fire could be lit for cooking. Wealthy Romans had relatively well-equipped kitchens. In a Roman villa , the kitchen was typically integrated into the main building as a separate room, set apart for practical reasons of smoke and sociological reasons of the kitchen being operated by slaves. The fireplace was typically on the floor, placed at a wallâ€™ sometimes raised a little bitâ€™ such that one had to kneel to cook. There were no chimneys. Middle Ages[edit] The roasting spit in this European Renaissance kitchen was driven automatically by a propellerâ€™ the black cloverleaf-like structure in the upper left. Early medieval European longhouses had an open fire under the highest point of the building. The "kitchen area" was between the entrance and the fireplace. In wealthy homes there was typically more than one kitchen. In some homes there were upwards of three kitchens. The kitchens were divided based on the types of food prepared in them. Besides cooking, the fire also served as a source of heat and light to the single-room building. A similar design can be found in the Iroquois longhouses of North America. In the larger homesteads of European nobles, the kitchen was sometimes in a separate sunken floor building to keep the main building, which served social and official purposes, free from indoor smoke. The first known stoves in Japan date from about the same time. The earliest findings are from the Kofun period 3rd to 6th century. These stoves, called kamado, were typically made of clay and mortar; they were fired with wood or charcoal through a hole in the front and had a hole in the top, into which a pot could be hung by its rim. This type of stove remained in use for centuries to come, with only minor modifications. Like in Europe, the wealthier homes had a separate building which served for cooking. A kind of open fire pit fired with charcoal, called irori, remained in use as the secondary stove in most homes until the Edo period 17th to 19th century. A kamado was used to cook the staple food, for instance rice , while irori served both to cook side dishes and as a heat source. The kitchen remained largely unaffected by architectural advances throughout the Middle Ages; open fire remained the only method of heating food. European medieval kitchens were dark, smoky, and sooty places, whence their name "smoke kitchen". In European medieval cities around the 10th to 12th centuries, the kitchen still used an open fire hearth in the middle of the room. In wealthy homes, the ground floor was often used as a stable while the kitchen was located on the floor above, like the bedroom and the hall. In castles and monasteries , the living and working areas were separated; the kitchen was sometimes moved to a separate building, and thus could not serve anymore to heat the living rooms. In some castles the kitchen was retained in the same structure, but servants were strictly separated from nobles, by constructing separate spiral stone staircases for use of servants to bring food to upper levels. In Japanese homes, the kitchen started to become a separate room within the main building at that time. With the advent of the chimney, the hearth moved from the center of the room to one wall, and the first brick-and-mortar hearths were built. The fire was lit on top of the construction; a vault underneath served to store wood. Pots made of iron , bronze , or copper started to replace the pottery used earlier. The temperature was controlled by hanging the pot higher or lower over the fire, or placing it on a

trivet or directly on the hot ashes. Using open fire for cooking and heating was risky; fires devastating whole cities occurred frequently. Leonardo da Vinci invented an automated system for a rotating spit for spit-roasting: This kind of system was widely used in wealthier homes. Beginning in the late Middle Ages, kitchens in Europe lost their home-heating function even more and were increasingly moved from the living area into a separate room. The living room was now heated by tiled stoves, operated from the kitchen, which offered the huge advantage of not filling the room with smoke. In the upper classes, cooking and the kitchen were the domain of the servants, and the kitchen was set apart from the living rooms, sometimes even far from the dining room. Poorer homes often did not yet have a separate kitchen; they kept the one-room arrangement where all activities took place, or at the most had the kitchen in the entrance hall. Kitchen interior, circa The medieval smoke kitchen or Farmhouse kitchen remained common, especially in rural farmhouses and generally in poorer homes, until much later. In a few European farmhouses, the smoke kitchen was in regular use until the middle of the 20th century. These houses often had no chimney, but only a smoke hood above the fireplace, made of wood and covered with clay, used to smoke meat. The smoke rose more or less freely, warming the upstairs rooms and protecting the woodwork from vermin. Colonial America[edit] Summer kitchen In Connecticut, as in other colonies of New England during Colonial America, kitchens were often built as separate rooms and were located behind the parlor and keeping room or dining room. One early record of a kitchen is found in the inventory of the estate of a John Porter of Windsor, Connecticut. The inventory lists goods in the house "over the kittchin" and "in the kittchin". The items listed in the kitchen were: In the southern states, where the climate and sociological conditions differed from the north, the kitchen was often relegated to an outbuilding. On plantations, it was separate from the big house or mansion in much the same way as the feudal kitchen in medieval Europe: Their working place was separated from the living area of the masters by the social standards, but more importantly, it was a means to reduce the chance of fire in the main house from kitchen operations. Technological advances[edit] A typical rural American kitchen of at The Sauer-Beckmann Farmstead, Texas Technological advances during industrialization brought major changes to the kitchen. Iron stoves, which enclosed the fire completely and were more efficient, appeared. Early models included the Franklin stove around 1786, which was a furnace stove intended for heating, not for cooking. Benjamin Thompson in England designed his "Rumford stove" around 1782. This stove was much more energy efficient than earlier stoves; it used one fire to heat several pots, which were hung into holes on top of the stove and were thus heated from all sides instead of just from the bottom. However, his stove was designed for large kitchens; it was too big for domestic use. The "Oberlin stove" was a refinement of the technique that resulted in a size reduction; it was patented in the U. These stoves were still fired with wood or coal. Although the first gas street lamps were installed in Paris, London, and Berlin at the beginning of the 19th century and the first U. A typical Hoosier cabinet of the 1850s. Before and after the beginning of the 20th century, kitchens were frequently not equipped with built-in cabinetry, and the lack of storage space in the kitchen became a real problem. The Hoosier Manufacturing Co. A distinctive feature of the Hoosier cabinet is its accessories. As originally supplied, they were equipped with various racks and other hardware to hold and organize spices and various staples. A similar sugar bin was also common. The urbanization in the second half of the 19th century induced other significant changes that would ultimately change the kitchen. Out of sheer necessity, cities began planning and building water distribution pipes into homes, and built sewers to deal with the waste water. Gas pipes were laid; gas was used first for lighting purposes, but once the network had grown sufficiently, it also became available for heating and cooking on gas stoves. At the turn of the 20th century, electricity had been mastered well enough to become a commercially viable alternative to gas and slowly started replacing the latter. But like the gas stove, the electric stove had a slow start. Note the water pipes along the back wall that fed the sink Industrialization[edit] Industrialization also caused social changes. The new factory working class in the cities was housed under generally poor conditions. Whole families lived in small one or two-room apartments in tenement buildings up to six stories high, badly aired and with insufficient lighting. Sometimes, they shared apartments with "night sleepers", unmarried men who paid for a bed at night. The kitchen in such an apartment was often used as a living and sleeping room, and even as a bathroom. Water had to be fetched from wells and heated on the stove. Water pipes were laid only towards the end of the 19th century, and then

often only with one tap per building or per story. Brick-and-mortar stoves fired with coal remained the norm until well into the second half of the century. Pots and kitchenware were typically stored on open shelves, and parts of the room could be separated from the rest using simple curtains. In contrast, there were no dramatic changes for the upper classes. The kitchen, located in the basement or the ground floor, continued to be operated by servants. In some houses, water pumps were installed, and some even had kitchen sinks and drains but no water on tap yet, except for some feudal kitchens in castles. The kitchen became a much cleaner space with the advent of "cooking machines", closed stoves made of iron plates and fired by wood and increasingly charcoal or coal, and that had flue pipes connected to the chimney. For the servants the kitchen continued to also serve as a sleeping room; they slept either on the floor, or later in narrow spaces above a lowered ceiling, for the new stoves with their smoke outlet no longer required a high ceiling in the kitchen. The kitchen floors were tiled; kitchenware was neatly stored in cupboards to protect them from dust and steam. A large table served as a workbench; there were at least as many chairs as there were servants, for the table in the kitchen also doubled as the eating place for the servants. World War II cooking and dining trends[edit] The urban middle class imitated the luxurious dining styles of the upper class as best as they could. Living in smaller apartments, the kitchen was the main room—here, the family lived. The study or living room was saved for special occasions such as an occasional dinner invitation.

Kitchen & Table Linens. Small Appliance Parts & Accessories. Kitchen Small Appliances. to gap or seal the cover between stove and kitchen counter.

Traffic within Starting in the University of Illinois conducted a number of studies of kitchen design and developed the fundamental design principles that are still very much in use. Designers and those interested in becoming kitchen and bath design professionals benefit by studying the complete body of knowledge found in the NKBA Professional Resource Library. These flexible and easy-to-understand guidelines were developed under the guidance of the NKBA by a committee of professionals. The committee completed in-depth historical reviews of planning guidelines dating back to The guidelines published in this booklet reflect a composite of the historical review, current industry environment, future trends, consumer lifestyles, new research, new building codes, and current industry practices; as well as a Kitchen Storage Research Project conducted by Virginia Polytechnic Institute. It defines the rules for kitchens intended for use by persons with less than full physical abilities. A kitchen that follows all of these rules is almost guaranteed to be both functional and safe. See how many rules your existing kitchen violates for a better understanding of why it may seem awkward and hard to use. While these guidelines are a good start, they do not substitute for competent kitchen design. Design encompasses these rules and much more. A new kitchen is a major investment, and not something you are going to want to do over because the first design was not quite right. So, invest in a good design. Other Rules and Guidelines These are not the only kitchen design "rules". Designers, carpenters, cabinetmakers, plumbers and electricians have worked out some rules of thumb over many years that may not rise to the level of "standards", but represent accepted practice proven over time to be effective. We have included these in notes and comments where applicable. Refer to national building and access codes. Your local code authority may have modified or added to these national requirements. Refer to NKBA recommendations for universal design. Refer to Americans with Disabilities Act guidelines and recommendations published by the American National Standards Institute for universal design. These may or may not be mandated by local building codes, but are required in some federally subsidized housing. Remarks by the publishers of the rule or standard. Our own observations and clarifications. We use comments to introduce rules and guidelines from other sources as well as discuss our own experience with and application of these guidelines. Rule 1 - Kitchen Entry Doors Guideline: The clear opening of a doorway should be at least 32" wide. No national Code requirement. Check for local code requirements where you live. Clear openings of doorways with swinging doors shall be measured between the face of door and stop, with the door open 90 degrees.

4: No-Spill Strip | www.enganchecubano.com

Most freestanding and slide-in ranges are 30 inches wide. Home builders incorporate that width into their standard kitchen plans. It only takes a mistaken measurement of 1/2 to 1 1/2 inches to result in unsightly and inconvenient gaps between the range and the cabinets.

Not very Prius-friendly take up a lot of space Not very versatile not designed to double as a dining table A closer look: If your camping adventure involves finding a road less traveled, pitching a tent, and enjoying a place few people go, a cooking table is not your best purchase. They are heavy and limit your ability to easily move your camping supplies from your car, down the path, and across the river to that perfect spot. However, if you enjoy your RV or travel trailer and like to set up shop at a public campground, having a cooking table is a perfect accessory to your camping gear. They are also great for multi-day stays in one spot. These types of tables allow you to organize your food and cooking supplies with a little more luxury. Cooking tables are for but not limited to tailgaters, public campground lovers, people who do a lot of cooking outdoors in areas more unique than the backyard; people who have less space restrictions fifth-wheel owners or people who just like cool gadgets. Dining Tables This dining table from Alps Mountaineering is great for dinner or as a snack table at all-day events. How do you use your kitchen or dining table at home? They are longer and lower to the ground than cooking tables. They are best for serving or eating food or for playing games. Here are some pros and cons of this table style: More leg room less cross supports to bump your knees on More room for more friends and family Longer and sometimes wider Good for serving food buffet style Lots of surface area for preparing food Portable allows you to dine anywhere you can carry it Lower to ground May not hold as much weight Not as versatile mostly used for food and games A closer look: Imagine yourself walking along the beach looking for the perfect place to have a candle-lit dinner with the one you love. How about mountain air, a crackling fire and a group of friends playing cards into the evening? This type of table is ideal for what its name details: Dining and enjoying the company of loved ones and friends in an outdoor setting. If you need a table that can handle more use and abuse, then a dining-type table may not be your pick. Dining tables are for people looking for a table used primarily for food, good company, and games. They tend to be straightforward with a modest weight and an easy setup but might not be incredibly versatile. Small Backpacking Tables Lightweight tables like these are portable enough to travel further from your vehicle than larger, traditional models. Like the Helinox Table One, these tables are small, compact, and lightweight. Standing around 15 inches high, they are best used as end tables for a camp chair or for more extreme outdoor adventures like backpacking, river rafting, or cross-country motorcycle journeys. Here are some things to think about: Just as you open your meal, a fellow rafter strolls a little to close and crop dusts your meal with a healthy coating of riverbank sand – another fine time for a small table. These scenarios are two of many uses for these types of tables. They are great as an accessory to your camp furniture or as a table for backpacking or other backcountry activities. Small, lightweight tables tend to be made of less durable materials, which by default makes most of them fragile when compared side by side to a heavy duty table like the Lifetime Adjustable Folding Utility Table. Lightweight tables are an accessory, a friendly helper to hold your sandwich while you get up to grab a drink from the cooler or a flat surface for card games. They are also a great luxury item for backpackers who want to carry along a few comforts from home on short trips. They are not intended for regular, abusive campground use. Utility Tables As its name implies, these models can be utilized for all kinds of occasions. These models can be cooked on, dined on, gamed on, or stacked full of camping gear. Utility camp tables have taken the place of the old square card tables your parents used to use. Here are a few things to ponder: Multipurpose bake sale anyone?

5: How much Distance is enough between cooktop and kitchen hood/chimney - ContractorBhai

Silicone Strips Stove Counter Gap Covers - Set of 2 is rated out of 5 by Rated 4 out of 5 by Beni from Keeping it clean! Has save many crumbs and spills from going between the counter and stove cracks.

Good space planning will help you develop the best layout for your kitchen, so take the time to read this condensed version of the NKBA guidelines. Designed to maximize safety and functionality in home kitchens, the guidelines represent ideal layout solutions to kitchen concerns from storage space to door clearance. The only rules you must follow are building codes. A doorway should be at least 32 inches wide. No entry door should interfere with appliances, nor should appliance doors interfere with one another.

Distance Between Work Centers: No leg of the work triangle should measure less than 4 feet nor more than 9 feet. When the kitchen includes additional work centers, each additional distance should measure no less than 4 feet nor more than 9 feet. No work triangle leg should intersect an island or peninsula by more than 12 inches. A full-height, full-depth, tall obstacle [i. No major traffic patterns should cross through the work triangle. The width of a work aisle should be at least 42 inches for one cook and at least 48 inches for multiple cooks. The width of a walkway should be at least 36 inches. **Traffic Clearance at Seating:** If traffic passes behind the seated diner, allow at least 36 inches to edge past or at least 44 inches to walk past. Kitchen seating areas should incorporate at least the following clearances: At inch-high counters, allow a inch-wide by inch-deep knee space. Include at least a inch-wide landing area to one side of the sink and at least an inch-wide landing area on the other side. Include a section of continuous countertop at least 36 inches wide and 24 inches deep immediately next to a sink. Locate nearest edge of the primary dishwasher within 36 inches of the nearest edge of a sink. Include at least two waste receptacles. Locate one near the sink s and a second for recycling in the kitchen or nearby. At least 3 inches of countertop frontage should be provided on one side of the auxiliary sink and 18 inches on the other side. Include at least 15 inches of landing area on the handle side of the refrigerator or 15 inches of landing area on either side of a side-by-side refrigerator or 15 inches of landing area no more than 48 inches across from the front of the refrigerator or 15 inches of landing area above or adjacent to any undercounter refrigeration appliance. **Cooking Surface Landing Area:** Include a minimum of 12 inches of landing area on one side of a cooking surface and 15 inches on the other side. In an island or peninsula, the countertop should also extended a minimum of 9 inches behind the cooking surface. Allow 24 inches of clearance between the cooking surface and a protected noncombustible surface [e. Provide a correctly sized, ducted ventilation system for all cooking surface appliances; the recommended minimum is CFM. Do not locate the cooking surface under an operable window. Window treatments above the cooking surface should not use flammable materials. A fire extinguisher should be located near the exit of the kitchen away from cooking equipment. If the microwave is below the countertop the bottom must be at least 15 inches off the finished floor. Provide at least a inch landing area above, below or adjacent to the handle side of a microwave. Include at least a inch landing area next to or above the oven. At least a inch landing area not more than 48 inches across from the oven is acceptable if the appliance does not open into a walkway. If two landing areas are adjacent, determine a new minimum by taking the longer of the two landing area requirements and adding 12 inches. A total of inches of countertop frontage, 24 inches deep, with at least 15 inches of clearance above, is needed to accommodate all uses. Specify clipped or round corners rather than sharp edges.

6: 11 Small Kitchen Ideas That Make A Big Difference

Rule 6 - A minimum of 36" of floor space between countertops is recommended (47" is preferred). 36" would be the minimum distance between a run of cabinets and a kitchen island in a one cook kitchen.

The work triangle connects your three main work areas—the sink, stove and refrigerator. The distance between any two should be two easy steps. This layout allows you to keep your major appliances in an efficient work zone, making cooking a much easier task in your small kitchen. Talk to some local pros. Zip Code Project Get Started! An all-white kitchen can create an illusion of roominess, as it offers a seamless transition from walls to floors. Of course, not everyone appreciates the clean look of white. To add interest to a plain white kitchen, try to mix and match different textures or shades of white within your accessories. Crave bold colors in your kitchen? Just follow one rule: Brighten It Up No matter which color palette you finally go with, your kitchen should get as much light as possible. Sufficient lighting will make a small kitchen feel spacious. If you can, install a large window with simple treatments to make the most of the natural light. Besides natural lighting, consider adding under-cabinet lights to brighten up your shadowy countertops. This way, your cramped kitchen will become more functional and attractive. Mirrored backsplashes help reflect the light, the view and open up your space. The only downside is that you have to clean it regularly to maintain the clean look. Sound like a great addition in your kitchen? See the installation cost of mirrored backsplashes in your area. Install Glass Doors For Upper Cabinets Another way to make your small kitchen look bigger is to replace your solid cabinet doors with glass ones. Glass cabinet doors not only give your cabinetry a lighter look, but also lead your eyes into the depth of the cabinets. Using this trick will make your small kitchen seem visually airy. Since you can see everything in your cabinets, make sure you tidy up your glassware or dishware. Clutter makes your tiny space even smaller. Put Baskets Above The Cabinets Do you have empty space between the top of your cabinets and the ceiling? While many homeowners hate the awkward space, small kitchen owners should see it as a potential storage space. You can store your seasonal kitchen appliances to free up your counter space. To avoid dusty and cluttered problems, use baskets that can fit in the space. Appliance manufacturers are now offering all sorts of compact appliances to work with any tiny space. To add extra workspace, you can install an electric cooktop that can double as a countertop. Or, hang your microwave underneath cabinets to yield more counter space. Both tactics are effective when it comes to streamlining a small kitchen. Reduce Visual Weight With Open Shelving If your kitchen is rather small, consider installing open shelves instead of cabinets. Compared to upper cabinets, open shelving is less bulky. Its streamlined look helps provide the illusion of a more expensive space. Moreover, open shelves allow you to show off your favorite collections. This is a great chance to add some pops of color and personalities to your small kitchen. Your counter is a valuable work area in your small kitchen. You should save the space for cooking preparation and avoid storing any kitchen utensils on the surface. Go for a wall-mounted rack to hang your pots. Also, try to install a small curtain rod near your pot rack so you can keep your lids within reach. Looking for space to store your knives? A magnetic strip on the wall will come in handy. Check the side of your refrigerator. In most cases, you will find a four to 10 inch gap between the refrigerator and the wall. Make use of the space by installing a large pullout pantry. Go for a rolling cart that can do double duty instead. For example, a rolling cart with a butcher block top will give you additional storage space as well as an extra prep area. You can even use it as a buffet table and move it around your house when hosting a dinner party. Conclusion Ready to remodel your small kitchen? Get up to 4 Free Quotes!

7: www.enganchecubano.com: stove counter gap cover

My new stove leaves a slight gap and I want to prevent food from slipping between the stove and counter. Denise V on Feb 1, Have opening between stove and sink.

Kitchen Island Designs This page provides planning ideas for kitchen island designs for those remodeling or designing a new home. For other kitchen topics see Kitchen Design Ideas. The floor plans that work best with kitchen islands are the L-shaped and straight or one-wall kitchen. L-Shaped Kitchen Design with Island In L-shaped designs see image below , the stove can either be on a counter run or the island. In the picture below, the island is used exclusively for food preparation and seating. Depending on the adjacent rooms, this island could work equally well if it lay on the diagonal across this open side of the kitchen. Nancy Hugo In the one-wall kitchen design shown above, the sink and stove top could be either on the counter run or the island. The image above shows a design where the island is used as the food prep counter and also contains the dish washing sink and dishwasher. The stove top is on the counter along with two wall ovens at the end of the counter. The floor plan below shows the reverse of this with the stove top on the island. When designing a kitchen, consider the island as another counter or work surface and decide how it will be a part of or not a part of the kitchen work triangle. Many designers suggest a separation distance of three feet from the island to any other counter top. My belief is that the distance really depends on the layout and how the kitchen is used. In my opinion, even a distance of 5 feet can be appropriate for some designs. The decision for the distance between the counter and the island should consider the number of cooks using the kitchen and the location of appliances. If a refrigerator or an oven door will swing into the space between the island and counter, ensure that there is adequate space for someone to get between the door and the counter. For a one-wall kitchen as pictured above , adding an island essentially turns it into a galley kitchen layout. L-shaped kitchen island designs can improve traffic flow by allowing for two ways of entering and exiting the kitchen space. Kitchen Island Design Ideas for Incorporating Dining The nice thing about both the L-shaped and one-wall kitchen island designs is that they allow for counter seating on the non-kitchen side of the island. This can help keep those not helping with food prep out of the kitchen work triangle but still in the company of those in the kitchen. The other side of the island is also a wonderful place for the dining room table. Many designers are now opting for eliminating the two tables kitchen and formal dining employed in many homes, and choosing instead for a dining table on the non-kitchen side of the island. This table area can still be as formal or as casual as you choose. A careful interior design with appropriate lighting and perhaps an area rug in this location can create the ambiance you are looking for. Some also choose to put a raised backsplash on the "dining room" side of the island to reduce sight lines into a potentially messy kitchen area. Island Design for U and G-Shaped Kitchens Other layouts such as U and G-shaped kitchens can also support an island but are generally not for the faint of space. But that said, a 12 foot wide U or G-shaped kitchen would have a very cramped work area and the island could just end up being an obstacle. To incorporate an island in this kind of design, the traditional work triangle should not require walking around the island. Ideally the two sides of the island would have different functions. For example, meal preparation on one side and perhaps the other side for simply making coffee, tea and preparing light snacks that do not require the stove. Some may also want to have a kitchen desk and communication area with telephone and a computer on the non-food prep side of the island. The biggest difficulty with kitchen island designs for a U or G-shaped layout is that the existence of an island invites people into the kitchen to hang out. If the island does not have adequate aisle space around it more than four feet to accommodate those extra people, it will be impossible to cook in this kitchen. This type of layout requires a fair amount of space to avoid traffic congestion. Often a homeowner or designer puts in a kitchen island merely since they feel a quality kitchen should have one. This is not necessarily true. A U-shaped floor plan can create the same effect as a kitchen island does by using one arm of the U as a peninsula with seating on the non-kitchen side as shown in the image below. Traffic Flow for Kitchen Island Designs No matter what your kitchen floor plan, it is imperative to consider traffic flow. Ideally traffic will not flow through the work triangle. Some kitchen island designs can create a very awkward traffic pattern. Walk

through various kitchen use scenarios to test each kitchen design you are playing with. Consider as many scenarios as possible. Think about setting the table, serving the meal, and cleaning up afterwards. Sizing Kitchen Islands Determining the best size for the actual island depends on the space available and how you will use the island. The minimum width for usability is two feet. This size of island works well with a one wall kitchen where there will be no seating on the opposite side or at least not plates while the counter is being used on the kitchen side. A dining table can be placed on the non-kitchen side of the island. For a very small home this small island could also serve as the eating area and the living room could be on the non-kitchen side of the island. This creates a comfortable open floor plan with the feeling of separation between the kitchen and seating areas. Alternatively an open hallway can be created by the island to access rooms beyond the kitchen while also allowing for those not helping in the kitchen to socialize with those in it. The counter top can overhang the cabinet legs to allow for leg room. With this type of cantilevered counter top it is usually best to have some kind of braces supporting the counter overhang. It is not always necessary to do this for structural support reasons but if the counter top overhangs the kitchen island cabinets by more than half a foot it usually looks awkward without the appearance of some kind of support for it. The island cabinet can also be made like a piece of furniture on raised legs positioned at the four corners of the counter top but with the actual cabinet a foot or less deep than the counter top. The cabinet side walls will generally extend from the front legs to the back legs, framing in the overhang. The maximum width of the island depends on the available space but going beyond a width of four feet makes cleaning the counter top difficult. The decision for island shape depends from which other work surfaces you wish to access it. One or both of these sides of the island could be used for food preparation. The drawback of this particular layout is a slightly awkward work triangle with the island in the way of the path to the fridge. Designing the Island Itself By now you should have a pretty good idea as to what your kitchen layout will be and the size of your island. You should also have decided exactly how the island will be used. That is, will it be a prep counter? A place for the stove top? A place for washing vegetables? At its very simplest, the island can be a table with or without drawers around the skirt edge. These styles of kitchen island designs look great in a country style kitchen and keep the whole room looking lighter and more homey. For including drop-in ranges or stove tops, make sure you have adequate space on either side of the stove top for transferring items to and from the stove or oven. If it is a second one consider carefully how the two sinks will be used. Is one for washing dishes and the other for washing vegetables? Some families try to choose one that will be used primarily for cold water and the other for hot since in many households a lot of water is wasted when running water waiting to get it to the right temperature. Based on what the sink will be used for, you can determine the best size for it and where on the island it should be situated. In the middle of the island for access on either side? To one side to keep it out of the main kitchen traffic flow? If this is a new home design, it will be easy to include electrical outlets where you need them and to properly route the plumbing pipes. Keep in mind however that any sinks and associated plumbing will take up cabinet space in your kitchen island. Take a look under any standard sink to see the space required for the sink basin itself and the pipes. This space will be unusable space in your island. This point alone made us decide to forgo the luxury of a second sink since we already had limited cabinet space in our kitchen. Electrical wires take up very little space but do need to be installed to your local electrical code. Generally they need to be within a shielded cable if they will run exposed inside the cabinetry. If the island is on raised legs, the electrical wires can either run out of sight on the inside corner of a leg or alternatively through a hole drilled right through the middle of the leg. If you will have pendant or track lights right above the island, consider putting the switch for these lights in a convenient place somewhere on the island just below the counter top. Kitchen vent hoods for stove tops need to be vented to the outside. Ideally, the duct work run should be as short with as few bends as possible. Any extra distance or bends in the duct work reduces the efficiency of the fan. The duct work can run through the ceiling straight up and through the roof if the top of the roof is close. Alternatively, the duct work can run into the ceiling above the vent and then bend to head for the nearest outside wall. For a house remodel, the difficulty of re-running vent ducts for a kitchen island design can sometimes eliminate the possibility of an island stove top. If you are unsure about this, you can check with a structural engineer or architect to find out if you can run the duct work through your existing

structure. Before finalizing your kitchen island design, do a quick shopping search online or locally for all electrical, plumbing, appliances and hardware items for your design. Look for the available sizes and item prices. If your kitchen island design includes an island stove top, you will find that stand-alone fan hoods are significantly more expensive than the standard wall mount kitchen vent hoods. For links to more kitchen design information and topics see our Kitchen Design Ideas page. For images of some great kitchen island designs see: Houzz Kitchen Design Photos.

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The kitchen work triangle is a design concept that recommends that you place your three work areas (sink, refrigerator, and stove) in a triangular fashion.. But the triangle can't be just any size.

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