Kitchen design checklist

- [ ] Work triangle 13–26 ft (each leg 4–9 ft)
- [ ] Aisles 42 in (one cook) / 48 in (two cooks)
- [ ] 36 in continuous prep counter
- [ ] Landing space beside fridge, cooktop and microwave
- [ ] Dishwasher next to sink
- [ ] Ventilation to outside where possible
- [ ] Enough outlets on counters and island
- [ ] Task lighting over work areas
- [ ] Trash and recycling near prep and sink
- [ ] Door swings do not clash with appliances

Notes