

# Residential DESIGN & BUILD

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Solving the **KITCHEN**  
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Photo: Greg Hursley

*Storage is an important component of good kitchen design. Putting storage on cabinet doors is an alternative to maximize storage space such as in this kitchen designed by CG&S Design/Build in Austin, Texas.*

the main traffic flow. "We try to design kitchens around entertaining so when a group of people are gathered, they aren't in the main triangle. We keep entertaining outside of the island," Stegman says.

Some designers focus on triangles or zones when it comes to keeping entertaining and cooking areas separate. If Stegman is designing a kitchen for two cooks, she creates two triangles. "We link the fridge and the main cooking appliance on one leg of the triangle, and a separate sink for each cook. They essentially have their own triangle to work in," she says.

Simmons, on the other hand, doesn't focus on a triangle but rather zones. "We think in terms of work zones — areas of work. The prep area, cook area and clean-up area shouldn't overlap too much. You should be able to have three people in the kitchen without them running into each other," he says.

When Racela's clients told her they wanted a 12-ft. island, she searched for alternatives because the traffic flow around a 12-ft. island would be difficult to man-

age. "A 12-ft. island is too far to walk around. I designed two islands so the flow is much better," she says. "Traffic flow is very important. You don't want to stop production but rather aid it and make it easy."

## Zoning the kitchen

Good kitchen design keeps the cooking and entertaining areas separate to minimize the chance of cooks and guests running into each other. "We need to find out how the kitchen will function. How many cooks, what kind of cooking will they be doing, do they entertain and do they have kids. From there we design a kitchen that fits their needs. If there are two cooks in the kitchen, then we'll design two zones; client needs drive the design," says Zach Simmons, owner of CKS Kitchens and Design, Durham, N.C.

One key to traffic flow is keeping main appliances out of

## Maintaining balance

Designers are trying to keep the abundant appliances clients want these days from intruding on storage space. "It's difficult to balance the amount of appliances with storage. Even though you have all these appliances, you still have all the plates, big