



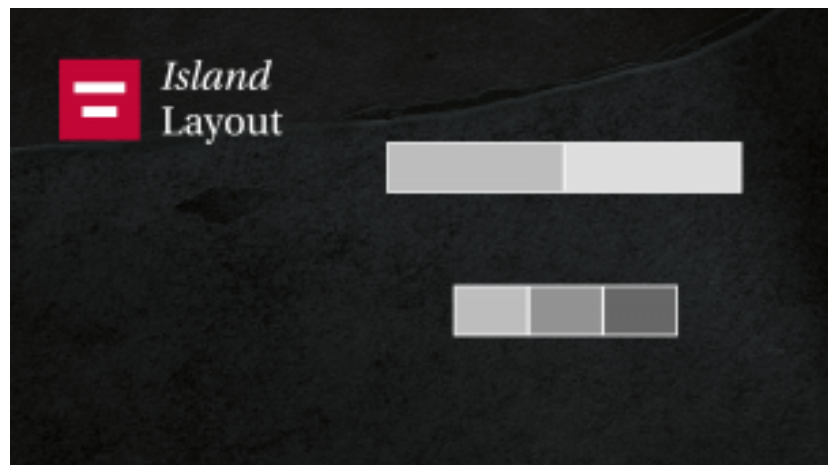
The complete guide to kitchen layouts

Stuck on your dream kitchen layout? We've compiled our top five kitchen design layouts to make planning your kitchen a breeze.

For passionate entertainers and home cooks, the kitchen is more than just a room – it's a space to socialise and connect with friends and family over memorable multi-course feasts. When it comes to designing your ultimate chef's kitchen, which layouts work best?

While it's easy to get caught up on aesthetics, the [NEFF Flex Design range](#) gives you the flexibility to effortlessly bring the whole kitchen together. No matter where your key appliances end up in the kitchen, the distinct trimmings and handles can tie in with your kitchen's design seamlessly.

So, whether you're dreaming of a kitchen reno or ready to pick up the tools, here are five different types of kitchen layouts you can choose from.



1. Island layout

An [island kitchen](#) is an entertainer's dream and one of the top kitchen layouts for passionate home cooks. It gives guests and families a front-row seat to your cooking magic, while ensuring you don't miss out on any of the action. Better yet, a beautiful island bench can double as a dining table and bar, so we recommend incorporating some striking bar stools into the design so guests can get comfy.

One of the greatest advantages of an island kitchen layout is that it provides extra bench space – a prized feature for any passionate home cook. But remember, island benches take up a lot of room, so you'll need sufficient space in your kitchen to incorporate an island layout.

It's also critical to consider the space between your island bench and major appliances. While you want your island within arm's reach of your [oven](#), sink and fridge, you need to allow space for the doors to open and enough room to comfortably move past when they are.

An alternative is to have your cooktop or oven built into your kitchen island. If you decide to build in an oven into your kitchen island, then a [NEFF Slide & Hide® oven](#) can make cooking and meal preparation easy. The fully disappearing door doesn't get in the way between you and your cooking, which is a great option for cooks who want a stylish and practical kitchen island.

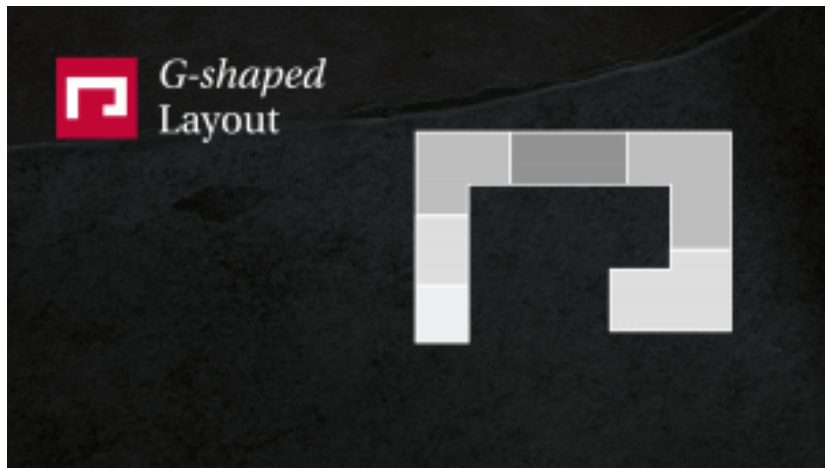


2. U-shaped kitchen

Don't be fooled – while U-shaped kitchens can be found in many older homes or apartments, this layout is equally perfect for the modern kitchen designs. U-shaped kitchens incorporate cabinetry, bench tops and appliances into three adjoining walls to form the U, giving foodies lots of bench space and the option to maximise vertical storage with floor-to-ceiling cabinetry.

One of the key advantages of a U-shaped kitchen for passionate cooks is that you can have work stations on all three sides. Meaning you can get the family involved in prepping midweek meals or that stunning dinner party.

U-shaped kitchen layouts also make short work of the all-important 'golden triangle' – the distance between the sink, fridge and oven. Just remember that U-shaped kitchens are heavy on corners, so it's important to ensure those lower corner cupboards aren't going to waste.



3. G-shaped kitchen

If you're a fan of the U-shaped kitchen but have a little more space to play with, then the G-shaped kitchen may be for you. This kitchen layout extends the three-sided U-shape by adding a fourth partial wall in the form of a peninsula or attached island bench. While it's possible to create a G-shaped layout in small spaces, this kitchen layout works best in medium to larger kitchens, where there's the potential to utilise the peninsula for entertaining or serving food. An inviting peninsula invites loved ones to pull up a stool, making it perfect for social home chefs who love company while they create.

A G-shaped kitchen layout also offers plenty of bench space, with the uninterrupted countertop flowing seamlessly around the corner into your attached island or breakfast bar. Consider maximising space by incorporating inbuilt storage or appliances into your peninsula such as [NEFF warming drawer](#) or even a [dishwasher](#).

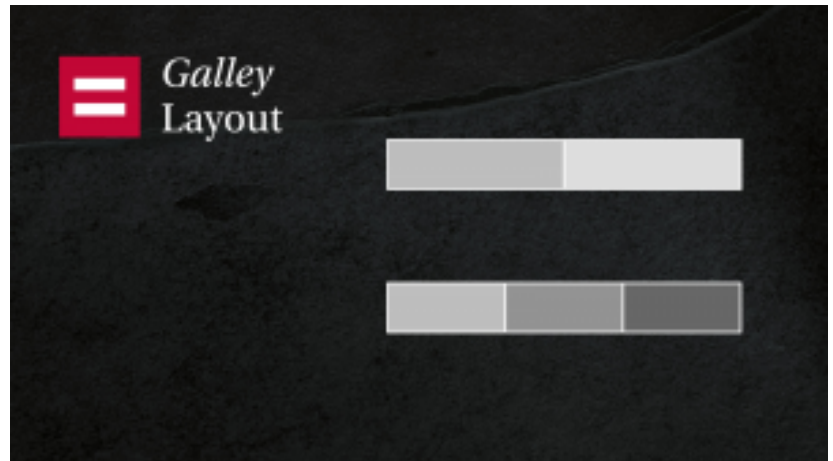


4. L-shaped kitchen

Those with small to medium spaces may want to consider an [L-shaped kitchen](#). An L-shaped layout incorporates cabinetry, bench space and appliances into two right-angled walls, freeing up space by creating an open area in the middle. This inviting open-plan layout is perfect if your kitchen flows into another room such as the lounge or dining room. Open-plan kitchens are also great for entertaining, encouraging guests to mingle and chat while you coax that rosemary-studded lamb shoulder in your NEFF oven.

And remember that all important golden triangle we mentioned earlier? Provided your kitchen isn't too large, L-shaped kitchens optimise the space between your wet area, fridge and oven, making whipping up memorable feasts a breeze. Another benefit of the corner L-shaped layout is that it creates multiple entrances and exits into your kitchen, minimising peak-hour traffic jams.

Just remember, home cooks with large kitchens or who prefer to work alongside a sous-chef – a willing family member – should steer clear of this kitchen layout, as the limited bench space doesn't encourage multiple chefs in the kitchen at any one time.



5. Galley kitchen

Looking for small kitchen inspiration? Then a galley kitchen layout is the perfect option! This layout is great for foodies with limited square meterage or a hallway-like space. It consists of two parallel walls with a working corridor in the middle, allowing easy access to storage, bench space and appliances on either side.

To avoid a galley kitchen feeling claustrophobic, it's vital to consider the layout and to promote a sense of space and openness if you can.

Can you open up the space by having it flow into an adjoining dining area? Perfect – entertaining guests just became a whole lot more enjoyable. If your kitchen layout doesn't permit this, you can consider grouping your ceiling-height cabinets on one wall, leaving space on the other wall for floating cabinets or a window. This asymmetrical layout will help your galley kitchen feel less confined. Fans of symmetry will want to keep their parallel bench tops of even length, while ensuring the height of cabinetry and appliances is the same on either side.

Finally, it's important in a narrow galley kitchen to utilise space-saving tricks for maximum efficiency. Inbuilt storage solutions such as hidden cupboards and pop-up shelves will ensure your space functions seamlessly, allowing you to focus on the task at hand: whipping up a [super moist chocolate cake](#) or flipping some [Aussie beef burgers](#)!

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Kitchen Layout Guide

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.



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