Layout Measurement Cheat Sheet

Precise math for aisles, cabinets, and walkways to keep your narrow kitchen feeling wide open.

Stop guessing your galley dimensions and map out your floor plan with perfect clearances. You will walk away knowing exactly how to maximize your space.



Core Clearances

15 inches
Shallow base depth on non-working side

10-12 inches
Open shelving depth above prep zone

48-108 inches
Distance for each work triangle leg

Max 0.5 inches
Protrusion for shallow cup pulls

9 feet
Maximum stretch across the galley

Specify flush counter edges

Standard overhangs eat into walkways. Request completely flush edges to win back up to 3 inches, but ensure base boxes are meticulously leveled first.

Aisle Width Clearances

Find your row: **Your cooking habits**

Your cooking habits	Your pick	Why
Single-cook kitchen	36-inch minimum aisle	Maintains basic functional passage
Two regular cooks	42 to 48 inches	Allows comfortable central passing room

Visual Expansion Tricks

- [ ] Space wall-wash lighting fixtures 36 inches apart.
- [ ] Ensure flooring planks run lengthwise parallel to longest walls.
- [ ] Skip uppers on one side to let the room breathe.
- [ ] Paint ceilings ultra-flat brilliant white to lift the room.
- [ ] Stow small appliances to keep flush countertops completely clear.

Check Before Ordering

- [ ] Test the narrowest pinch point between opposing countertops.
- [ ] Calculate appliance swing zones, like 20 to 24 inches for ovens.
- [ ] Ensure oven and dishwasher doors do not block aisles simultaneously.
- [ ] Account for protruding appliance handles in your final walkable clearance.
- [ ] Verify standard counter heights on both sides stay perfectly level.

Project Notes

Enjoy your beautifully streamlined kitchen that feels incredibly open, airy, and perfectly functional!