

Small Kitchen Spatial Clearance Cheat Sheet

Measure your aisles and maximize tight storage spaces.

Transform a cramped cooking zone into a highly functional layout. Use these precise clearances to finalize your cabinetry and maintain an efficient balance of movement.

● Key Clearances & Upgrades

13-26 ft

Total work triangle leg balance

15 in

Deep uppers; check plate and ceiling

30-36 in

Deep drawer bases; check manufacturer ratings

4.5 in

Toe-kick drawers reclaiming baseboard dead space

24 in

Hidden panel for a standard dishwasher

21 in

Standing room facing extended appliance doors

12+ in

Appliance pull length for refrigerator leverage

9 in

Narrow full-height pull-out pantry beside fridge

Balance Your Kitchen Lighting

Wire overhead recessed cans and under-cabinet LED strips on separate dimmers. This lets you dial up bright task lighting for chopping while keeping ambient ceiling glow soft.



● Find Your Ideal Clearances

Find your row: **Your layout zone**

Your layout zone	Your pick	Why
Basic thoroughfare	36-42 in	Safe single-cook aisle flow
Passing space	48 in ideal	Comfortable multi-cook aisle width
Dish staging area	18+ in	Sink landing zone breathing room
Step efficiency	4-9 ft	Single work triangle leg length

● Final Checks Before Ordering

- Verify plumbing centerlines align perfectly with your sink base.
- Double-check window casing clearance so the faucet lever operates smoothly.
- Measure full open arcs of appliance doors to prevent overlap.
- Confirm all cabinet doors clear adjacent hardware when fully opened.
- Check overhead lighting alignment so deeper uppers avoid casting shadows.

● Layout Notes

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Enjoy your beautifully efficient new kitchen—every inch is perfectly planned for you!