

CHECKLIST: KITCHEN ISLAND

Before you decide to include an island in your kitchen plan, answer these questions about your space and its allowances.

- Do you have at least 11x11 feet of extra space (14x11 is ideal) for the island?
- Is there room for the island to measure at least 4 feet long by 2 feet to 5 feet deep?
- Will you have at least 3.5 feet of room between all counter areas? (island and the wall counters across from it)
- When standing in the middle of your kitchen's cooking triangle (its points are typically the range/stove, refrigerator and sink/prep space), can you easily access/reach each area? (An island should not interfere with an existing work triangle.)
- Do you require additional seating?
- Do you need more storage?
- Do you need an island to complete a functional work triangle in the kitchen? (Some islands include a stovetop.)
- Do you have the budget to outfit your island with proper cabinetry, surface and other options?
- Try placing newspaper cut to the dimensions of your potential island on the kitchen floor. Can you easily move around this "block" and does it help rather than hinder your activity in the kitchen?
- Have you explored other options before choosing to install an island? (Every modern kitchen does not need this independent fixture, after all!)

If you answer "yes" to the above questions, your floor plan can probably handle this feature. Now think about the questions below and consult with a kitchen designer who can assess your space and determine whether an island or alternative will best suit your needs.

- What wiring and or plumbing issues will need to be addressed to accommodate island features? (e.g. power outlets, sink, appliances)
- Are there structural challenges that need to be addressed? (e.g. slab construction)
- What specialty features do you want in your island? (e.g. wine cooler, warming drawer, attractive stools)