

Galley Kitchen Layout Planning Checklist

Work through these checks before you finalize cabinets, appliances, or a wall removal. Companion article:

<https://kitchenremodelchulavistaca.com/galley-kitchen-layout/>

- ☐ **Measure your aisle**
Single galley: 42 in. minimum, 44-48 in. comfortable. Double galley: 48 in. minimum, 50-54 in. comfortable. Under 40 in. still works with counter-depth appliances.
- ☐ **Pick the layout by width**
Rooms under 8 ft wide usually feel better as single galleys; at 9 ft or wider a double galley adds counter without squeezing the corridor.
- ☐ **Order the work triangle**
Refrigerator at one end, sink in the middle, cooktop toward the other end - food should move in one direction, no backtracking.
- ☐ **Reserve landing space**
Keep at least 18 inches of counter beside the cooktop for setting down hot pans safely.
- ☐ **Park the dishwasher by the sink**
Dishwasher directly beside the sink, not across the corridor.
- ☐ **Push tall pieces to the ends**
Refrigerator, pantry cabinets, and oven towers go at the ends of the run - never in the middle where they split the corridor.
- ☐ **Protect the prep zone**
Keep the sink-to-stove stretch clear of small appliances - it is the most valuable counter in the room.
- ☐ **Run wall cabinets to the ceiling**
Full-height uppers reclaim the dust-collecting gap for holiday platters and rarely used appliances.
- ☐ **Swap lower cabinets for deep drawers**
Drawers bring the back of the cabinet to you - no rummaging in a room where you can't step back.
- ☐ **Add narrow pullouts**
A 6- to 9-inch pullout beside the stove swallows spices, oils, and cutting boards off the counter.
- ☐ **Use toe-kick drawers**
Shallow drawers under the base cabinets hide baking sheets and serving trays in dead space.
- ☐ **Light every counter run**
Under-cabinet LED strips on every work surface erase shadows and make the corridor feel wider after dark.
- ☐ **Space ceiling lights evenly**
Recessed lights down the corridor - avoid a single bright spot; keep pendants slim and centered.
- ☐ **Choose reflective finishes**
Light quartz counters, a satin or glossy backsplash, and cabinet paint with a slight sheen bounce light around.
- ☐ **Evaluate opening a wall**
Biggest payoff when the wall blocks light, the kitchen dead-ends, or you want seating. Check load-bearing structure, permits, and rerouting of plumbing/electrical first.