Kitchen Island Design: Make Space Work Harder

A kitchen island works best when its preparation space, storage or seating justifies the floor area it occupies. If it obstructs appliances or narrows the main route through the room, a peninsula or table may be a better choice. Plan the island around its main function before choosing its appearance.

Choose the main job

Will the island be used mainly for preparing food, serving meals or sitting with the family? Rank these functions. A preparation island needs a usable work surface, while social seating needs space for knees and chairs. Trying to include every possible feature can make a modest island feel crowded.

Test movement around it

Draw the island alongside open appliance doors, pulled-out stools and nearby cupboards. Imagine someone unloading the dishwasher while another person walks through the room. Ask your designer to check the clearances for the actual appliances and layout, rather than treating a photograph as a dimensional reference.

Make storage intentional

Choose the contents before deciding where drawers and cupboards go. Cooking utensils may belong on the working side, while serving pieces can face the dining area. An uninterrupted decorative panel may look cleaner on the public side than a row of doors that will rarely be used.

Resolve details before manufacture

Confirm power requirements, lighting positions and any plumbing early. If the design includes a projecting worktop, have its support requirements checked for the selected material. Where an island makes the room too tight, discuss a peninsula or a well-planned table instead. The right solution should make the kitchen easier to enjoy.

Send Fabbro your room dimensions and island ideas to begin a design discussion.