I don't think either layout matters that much for Kashrut purposes. If a kitchen is "user-friendly", (see below), details of kashrut will remain the focus rather than the chaos of food preparation from poor design.

① Plan #1 wastes too much floor space in the meat kitchen.

② Plan #2 is much better as far as "flow" goes. The food moves in a <u>continuous</u> direction (from the pantry/fridge/then to the cooktop & oven or vice versa).

Layout #1 has the food ~~moving~~ changing directions between food source to prep island and back to cooking top. If you have different people working on different tasks at the same time, they will collide

[below is copied from covering e-mail]

Just imagining myself in these kitchens (my father built commercial kitchens for a living), I don't think the choices are close. Design #2 seems to have better flow. The kashrut details will work better in a kitchen that is designed to minimize confusion during the preparation process. Otherwise, the workers are wasting their concentration due to a chaotic design when they should be focusing on kashrut details. Hope that makes sense.