

# Kitchen clearance

Walkway, traffic, and seating

# Objectives

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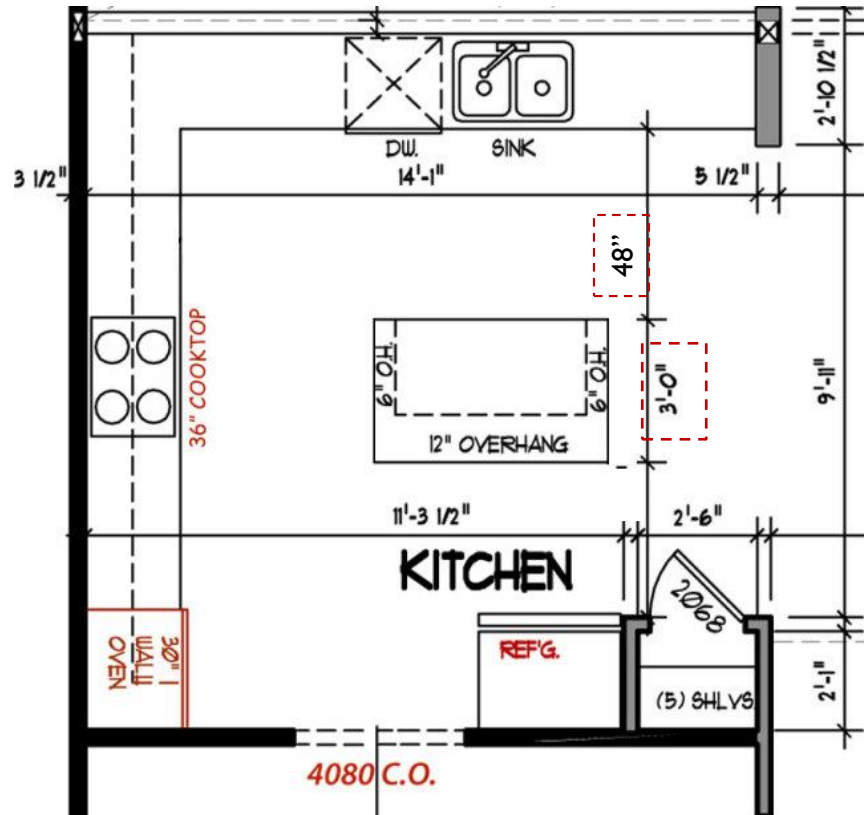
- ▶ Kitchen layout check list
- ▶ Kitchen walkway
- ▶ Traffic Clearance at Seating and Seating Space
- ▶ Preliminary Furniture plans with Kitchen details (freehand but (to scale)
  - ▶ Using template or/and look up Graphic Standards book
- ▶ How to draw Adjacent Kitchen counter space (to scale)
- ▶ Refine Kitchen layout (to scale)



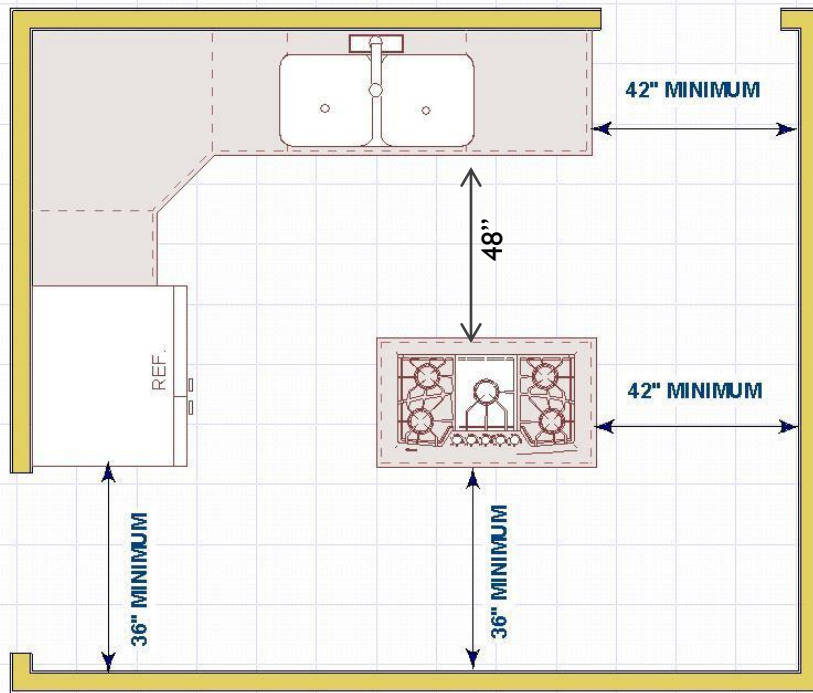
# Kitchen layout check list

## ▶ Check

- ☑ Work triangle
- ☑ Total distance of all three work centers
- ☑ Distance between work centers
- ☑ Min. requirement for adjacent counter space (frontage)
- ▶ Kitchen walkway
- ▶ Traffic Clearance at Seating and Seating Space

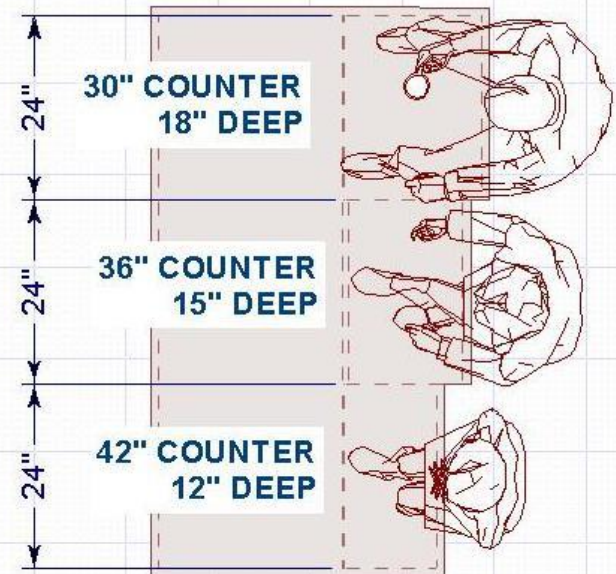
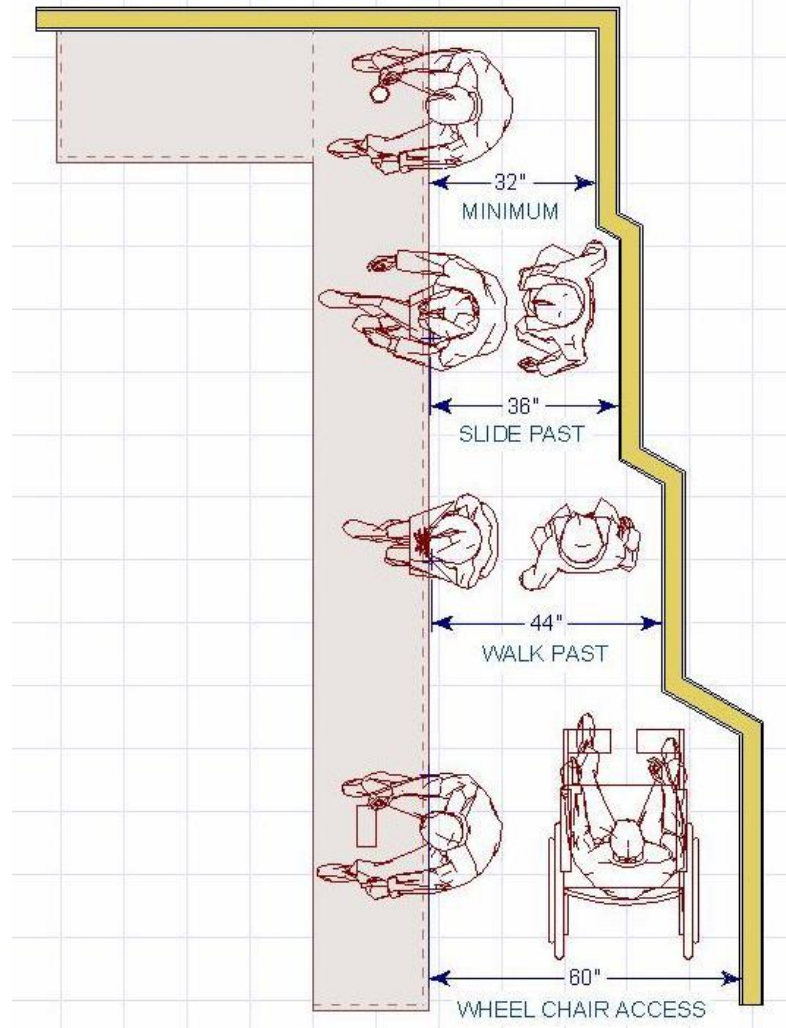


# Kitchen walkway

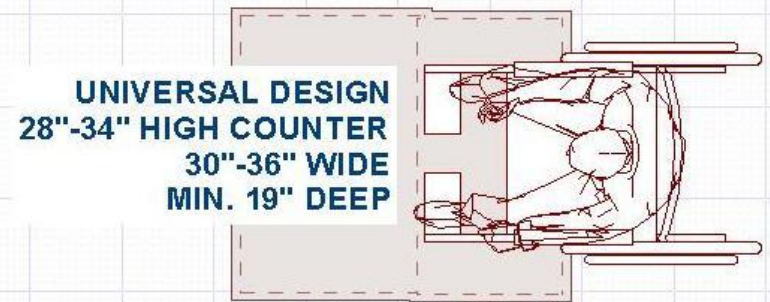


- ▶ A walkway is the passageway through the kitchen should be 36”
- ▶ Minimum width of combined walkway/work aisle should be 48”
- ▶ A service area and dining walkway should be 42”

# Traffic Clearance at Seating and Seating Space



Different counter heights



# Assignments-due on week 4b

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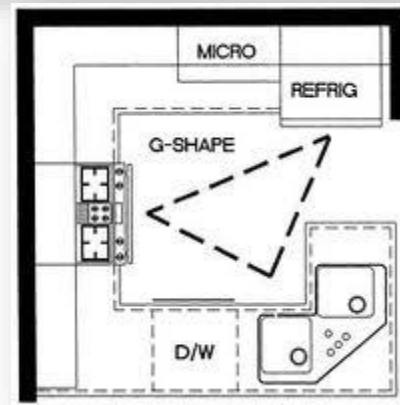
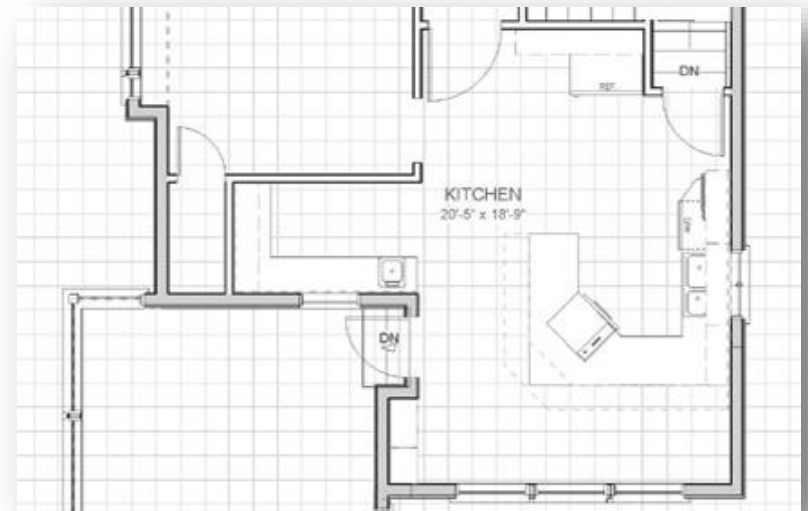
- ▶ 3 Preliminary Furniture plans with Kitchen details
- ▶ 1 Refine Kitchen layout (to scale)
- ▶ 1 Adjacent Kitchen counter space (to scale)



1 Refine Kitchen layout to scale

# 1- Refine Kitchen (to scale)

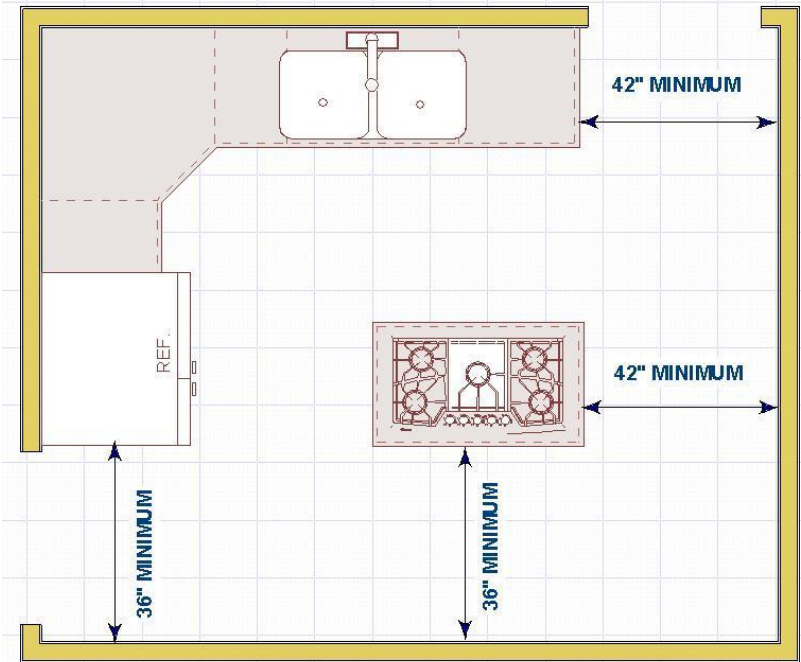
- ▶ **New tracing paper**
  - ▶ choose one of the best and only make the kitchen area to scale
  - ▶ Use straight edge
- ▶ **Draw your kitchen in the right dimension**
  - ▶ Provide the following with precise dimension
  - ▶ Meet the required and allowed standards
    - ▶ Countertop depth
    - ▶ Wall and base cabinets
    - ▶ Appliances and plumbing fixtures sink
      - Accurate sizes
      - Shop first and provide the actual dimension



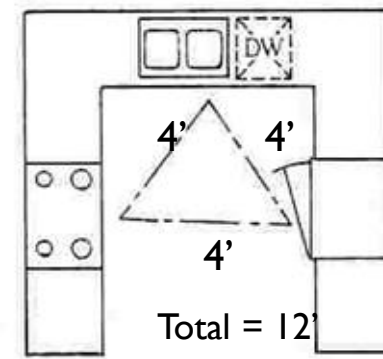


# 1- Refine Kitchen (to scale)

- ▶ Adjacent counter space
  - Provide sufficient adjacent countertop space frontage
- ▶ Draw the work triangle
  - Write down all work triangle distances
  - Write down total distance for the work triangle
- ▶ Meet the allowed walkway/hallway/service/dining area clearance
  - Write down the clearance



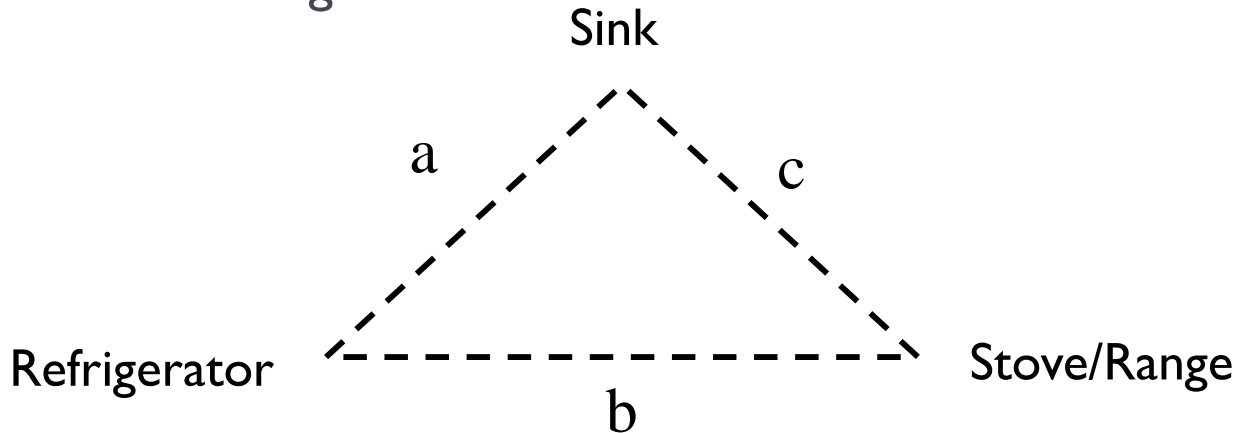
U-SHAPE



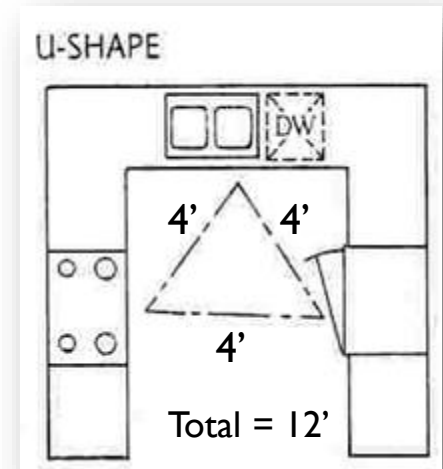
# Work triangle

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- ▶ Write down the distance for all the work centers and the total triangle distances
  - ▶ Work triangle



- ▶ Total distance =  $a + b + c = \text{min. } 12' \text{ to max. } 22'$   
(for most efficient work centers)
- ▶ Distance between  
 $a = 4' \text{ to } 7', b = 4' \text{ to } 6', c = 4' \text{ to } 9'$



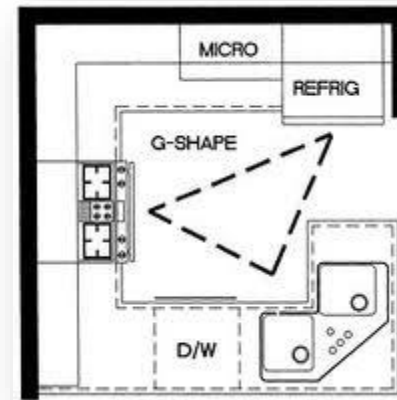
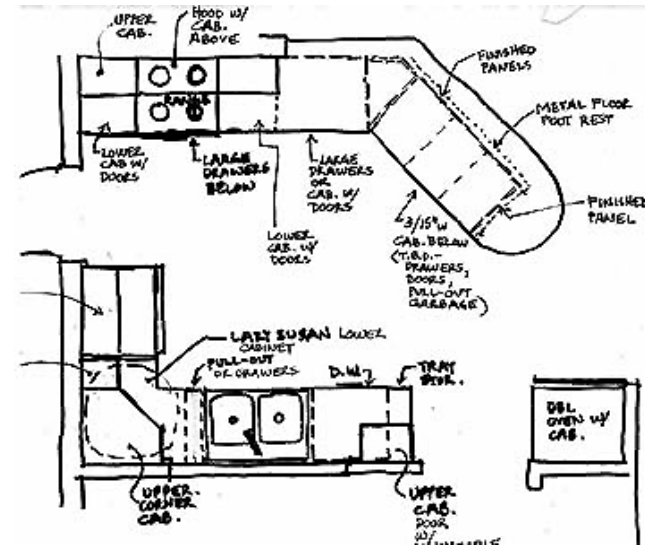
# Adjacent counter space

assignment

# 1- Adjacent counter space plan to scale

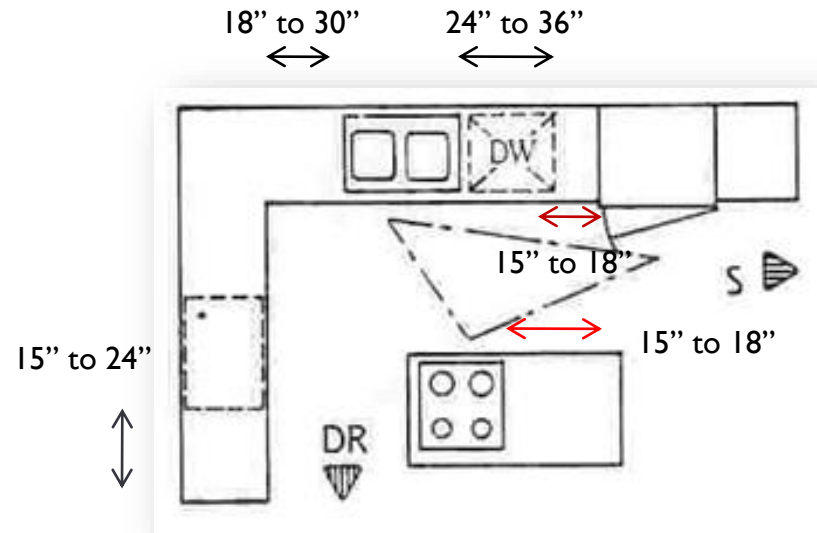
- ▶ Base on your Refined Kitchen
- ▶ Study – I- Adjacent counter space (to scale)
  - ▶ Draw only the kitchen area
- ▶ Must provide all the following (like your Refined Kitchen)
  - ▶ Countertop
  - ▶ Wall cabinets
  - ▶ All appliances and plumbing fixtures
  - ▶ Location of the work triangle
  - ▶ Include notes or info.
  - ▶ All architectural and non-architectural elements (if applicable)

- ▶ Use straight edge



# Adjacent counter space

- ▶ **Min. requirement for adjacent counter space**
- ▶ **Sink**
  - ▶ Needs at least 24" to 36" on dishwasher side
  - ▶ 18" to 30" on other side
- ▶ **Stove/range**
  - ▶ Needs at least 15" to 24" either side
- ▶ **Refrigerator/Microwave**
  - ▶ Needs at least 15" to 18" on handle side
- ▶ **Oven**
  - ▶ Needs at least 15" to 18" on one side



# Combine adjacent counter space

- ▶ Space can be saved
  - ▶ when adjacent counter space frontage is combined for more than one function
  - ▶ The combine space should equal the longest counter being combined plus 12"

## ▶ Example

- ▶ Sink
  - ▶ Needs at least 24" to 36" on dishwasher side
  - ▶ 18" to 30" on other side
- ▶ Stove/range
  - ▶ Needs at least 15" to 24" either side

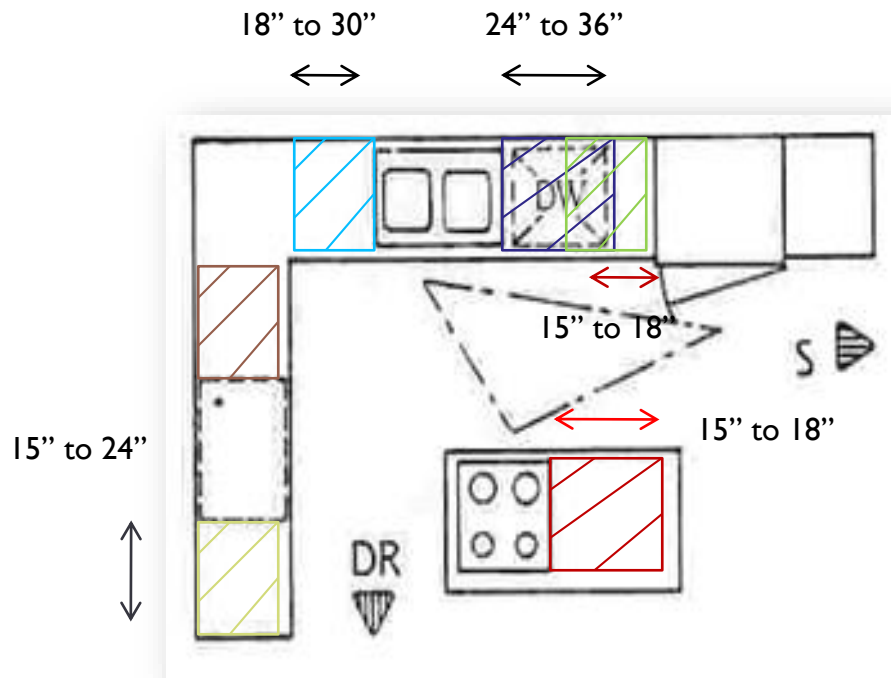
- ▶ Combine adjacent counter space frontage

- ▶  $30'' + 12'' = 42''$



# Color coded -Adjacent counter space

- ▶ Trace over the refined kitchen area only (new tracing paper)
- ▶ Write down all the dimensions
- ▶ Block out all the required work centers with their adjacent counter spaces
- ▶ Use color pencils or markers to indicate their adjacent counter spaces

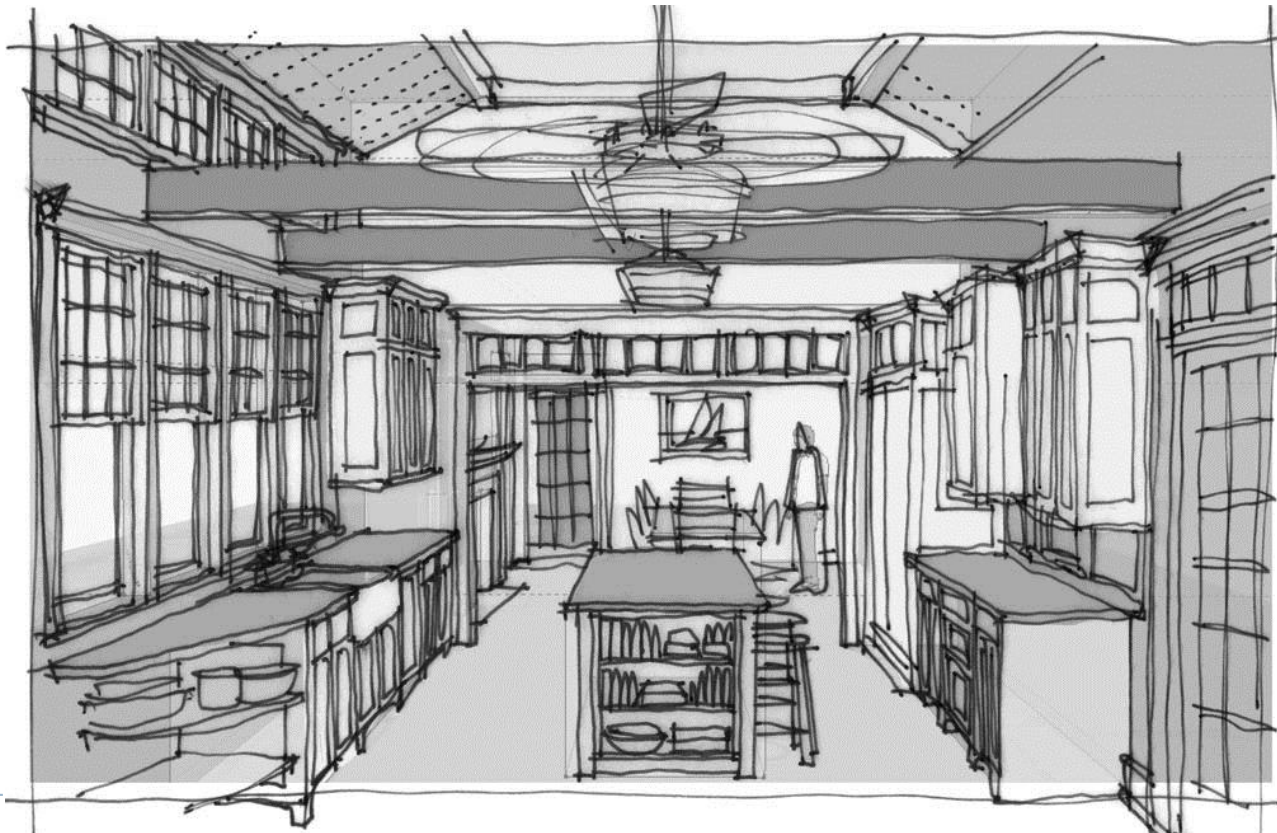


- ▶ Sink – opposite side of dishwasher
- ▶ Dishwasher
- ▶ Stove
- ▶ Oven
- ▶ Microwave
- ▶ Refrigerator

# In house sketch - 1-Loose interior perspective

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- ▶ Provide an interior perspective of your refined kitchen
  - ▶ Show volume - Include all planes (ceiling, walls, floor)
  - ▶ Show details – lightings, architectural details





# Loose perspective

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- ▶ Line consistency
- ▶ Show line weight variation
  - ▶ Profile line
- ▶ Quality



# What do you need to do?

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- ▶ Come up with .....how many .... Preliminary Furniture plans with kitchen details?
  - ▶ What do you need to have when doing your furniture plan?
    - ▶
    - ▶
    - ▶
    - ▶
- ▶ I Refine Kitchen layout (to scale)
  - ▶ What do you need to include in the drawing?
- ▶ Need to have an Adjacent Kitchen counter space (to scale)
  - ▶ What do you need to include in the drawing?

