

1960

EC60-1141 Guide to Kitchen Planning

Jerre Withrow

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GUIDE TO kitchen planning

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JERRE WITHROW
Extension Specialist in Housing

Kitchen activities are an important part of living. A friendly atmosphere, husbands, children, and handsome building materials all have a place in the kitchen. In planning, consider your family's living patterns, interests and pleasures.

Different families will wish to provide for different activities in the kitchen area. A laundry, business or sewing center, play space, reading or lounging nook may be desirable. No matter what your list includes, all kitchens are the hub of food preparation. The various tasks in preparing meals for a family require different types of work centers.

Each of the work centers has a character of its own; consider the freshness of washed vegetables in the sink, the creative challenge of the mix center, the tempting aroma from the range, and the beauty of the table set for family dining and conversation.

The following guides will help you arrive at the best plan for your particular kitchen, develop adequate work centers, and arrange for convenience and efficiency.

It is fun and less expensive to plan first on paper. A scale of 1/2 inch equals 1 foot will be easy to use. Quarter-inch squared paper will help you visualize space, 2 squares will equal 1 foot.

1. Develop the various work centers on squared paper.
2. Cut these out and arrange into or on an existing floor plan.

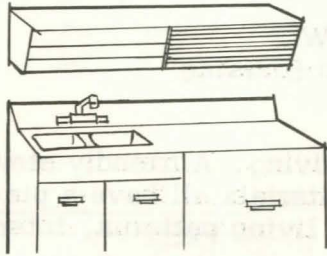
Ideally, wall placement should be determined by the kitchen arrangement. If, however, the walls are predetermined, indicate them on the drawing and work within these limits or, perhaps, alter them where possible as you progress.

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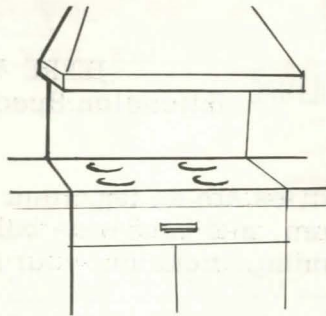


—WORK CENTERS—

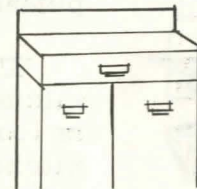
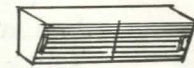
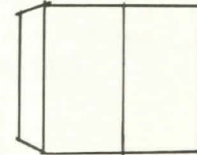
Begin by planning the most important center, the sink, and proceed through other areas. Be sure to allow the recommended space. Compromises can be made later if necessary.



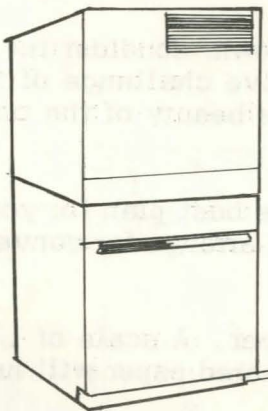
● SINK CENTER



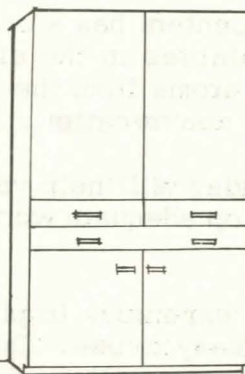
● RANGE OR SURFACE COOKING CENTER



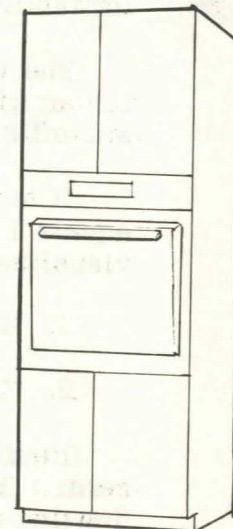
● MIXING CENTER



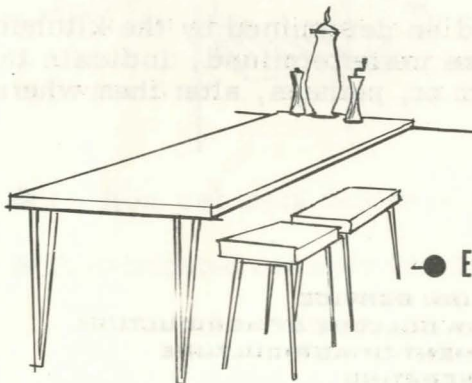
● REFRIGERATOR CENTER



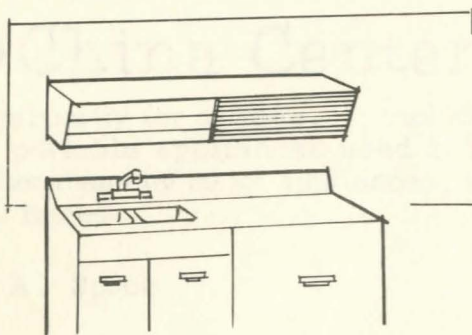
● CHINA CENTER



● SEPARATE OVEN CENTER



● EATING CENTER



● Sink Center

with its adjacent counters is the most frequently used center in preparing meals, serving meals and cleaning up afterwards. Plan it first.

A. Space

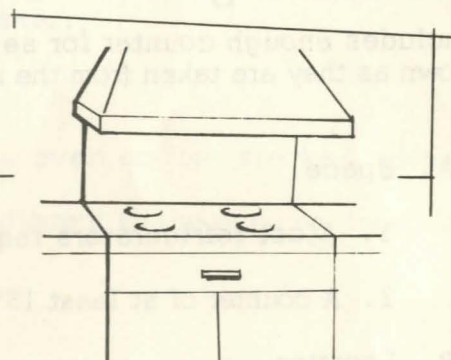
1. A double porcelain sink will require 32" of space.
2. A counter 36" on one side of the sink is minimum for stacking dishes before washing.
3. A counter 30" on the other side will provide space for draining after washing.
4. Counters this width will also be adequate for other tasks such as preparing vegetables.
5. Location of the wider counter is determined by your work habits. If you are right handed you probably work from right to left and would place the 36" counter to the right of the sink.
6. A dishwasher requires 24" under a counter next to the sink. It is located on the same side of the sink as the china center. If you work to the left the dishwasher would be left of the sink.

B. Location

1. Since most trips are made between sink and each of the other centers, give it the most central location.

● Range or Surface Cooking Center —

is used frequently. More trips are made between sink and range than between any other centers.



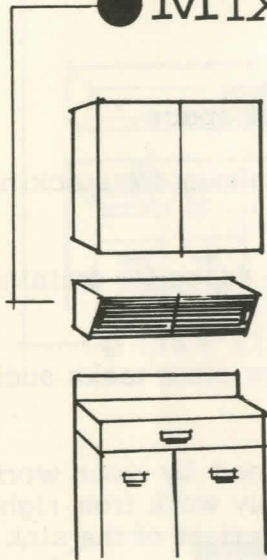
A. Space

1. Conventional ranges require 32" or 42" of floor space. Surface units use 13" of counter for each double unit.
2. A minimum of 24" of counter space is necessary next to the cooking units whether free standing range or separate units are used.

B. Location

1. Close to the sink.
2. Adjacent to the sink or at right angles to it.

● Mixing Center



does not include a major appliance. However, the second greatest amount of time is spent at this center in assembling and mixing ingredients. Almost as many trips are made between mixing and sink centers as between range and sink centers.

A. Space

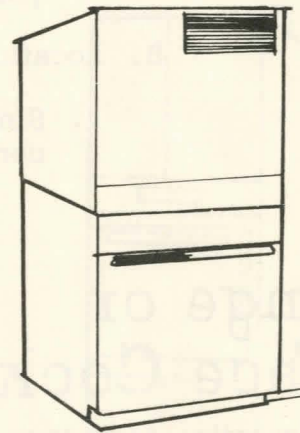
1. A minimum of 36" of counter is required for this task..

B. Location

1. Adjacent to or at right angles to the sink.
2. Close to the sink.

● Refrigerator Center

includes enough counter for setting things down as they are taken from the refrigerator.



A. Space

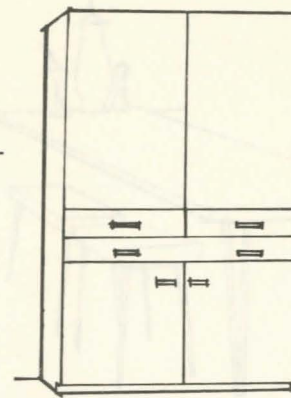
1. Most refrigerators require 36" of floor space.
2. A counter of at least 15" is necessary next to the door opening.

B. Location

1. At the end of a counter so that work surface will not be interrupted.
2. As near as possible to the sink and mixing centers. Trips between the refrigerator and mix center are fairly frequent.

● China Center

is primarily for storage. It includes space for portable appliances used at the table rather than any major appliances, tableware and linens.



A. Space

1. A floor to ceiling cabinet may be more satisfactory than wasting space between upper and lower cupboards.
2. Four shelves 44" wide are minimum for storing china and glassware for 4 people.
3. The 44" inch width continued below tableware shelves to the floor will house common portable appliances.

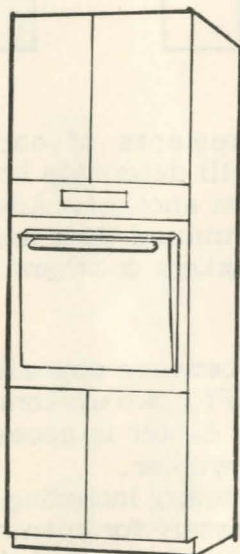
B. Location

1. Close to the eating area whether it is in the kitchen or an adjoining room.
2. Near the sink.
3. At the end of a work sequence if a full length cabinet is used.

Two other centers may also be developed within the food preparation area.

● Separate Oven Center

may necessitate a center in addition to the cooking center.



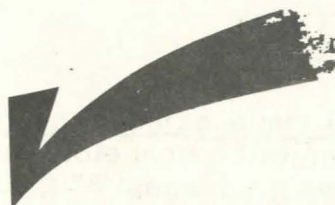
A. Space

1. 24" is required for a single oven or for stacked ovens.
2. 24" of counter is necessary adjacent to the oven for foods before and after baking.

B. Location

1. At the end of a working sequence.
2. If food is served frequently from the oven at the same time as from the surface units, you may wish the two to be close together.
3. Need not be directly adjacent to any specific center.

Check List

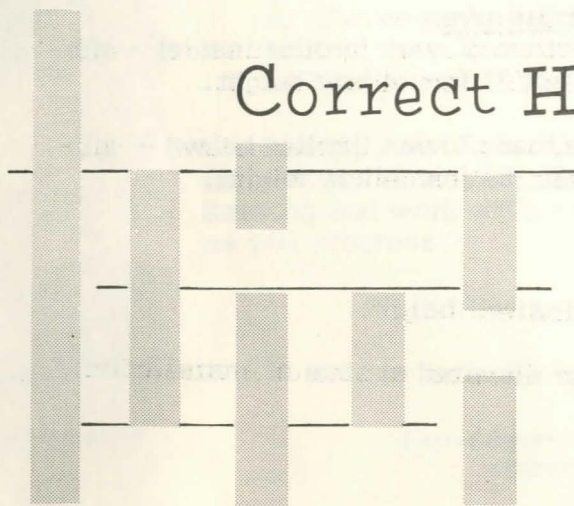


CHECK LIST

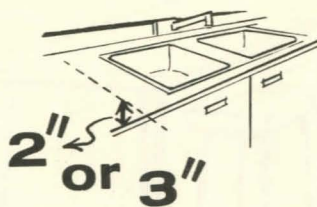
	<u>Yes</u>	<u>No</u>
1. Centers used together are adjacent to one another.	—	—
2. Steady flow of work is not broken by doors or tall appliances.	—	—
3. A minimum of 4 feet is provided between opposite cabinets to allow workers to use centers at the same time or to walk around one another.	—	—
4. 4 feet are free in front of equipment for opening doors.	—	—
5. Refrigerator and standing cabinets are placed so door handle is nearest counter.	—	—
6. Comfortable artificial and natural lighting are provided at each center.	—	—
7. Adequate power services the area.	—	—
8. Space is available for auxiliary equipment such as can opener and trash can.	—	—
9. Special outlets are provided at each center plus special purpose outlets for range or surface units and oven.	—	—
10. Separate appliance outlets are provided for freezer, refrigerator and portable appliances.	—	—

Adjust the arrangement or make whatever additions or changes necessary to correct problems. When you are satisfied with the arrangements, imagine yourself on the same scale as the floor plan. Trace your movements through several typical meal preparations and check convenience for your pattern of work.

Correct Heights

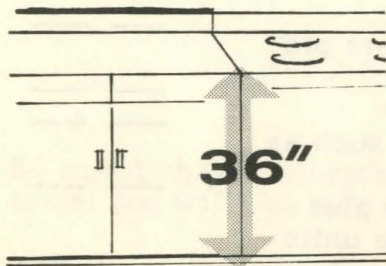
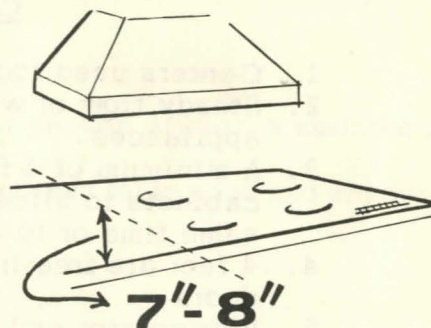


Comfortable heights of counters and equipment add to the enjoyment of kitchen activities. The work performed at each center determines its space and appliance requirements and also the height of the working surface. For example, you work below counter height at the sink and above it in mixing.



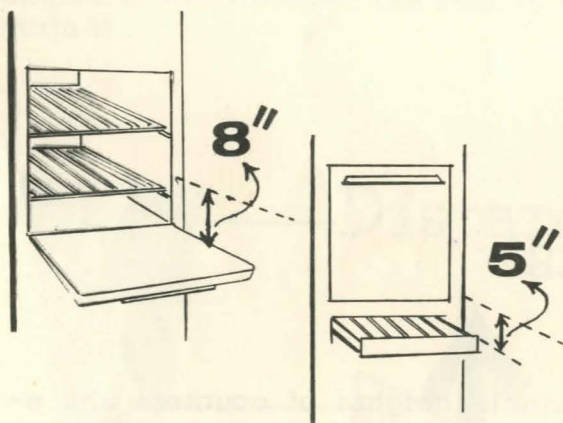
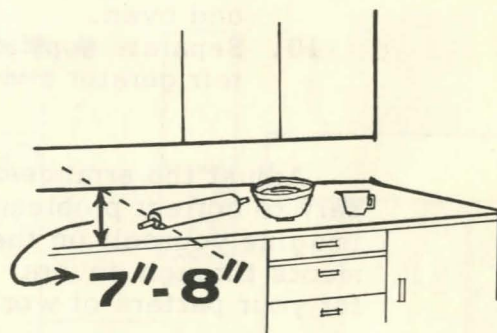
1. Sink rim & adjacent counters --
 subtract 2" from elbow height for sink
 8" deep. Subtract 3" from elbow height
 for sink 7" deep.

2. Built-in surface & range unit --
 subtract 7" to 8" from your elbow
 height.



3. Cabinet beside a free standing range --
 the same height as range, usually 36".

4. Mixing counter for standing work --
 subtract 7" to 8" from your elbow
 height.



5. Separate oven --
 - a. bottom of oven (broiler inside) - sub-
 tract 8" from elbow height.
 - b. bottom of oven (broiler below) - sub-
 tract 5" from elbow height.

- Custom cabinets can be built to the desired height.
- Prefabricated cabinets can be lowered or elevated at time of installation.