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Most people will plan or renovate the kitchen sometime in their life. UKMA offers you some useful tips to help you plan your kitchen. Even if you don't plan to design and build your kitchen, some of the following tips will help prepare you for a discussion with a professional kitchen planner. In the next section, we mostly use centimetres. This is because most metric tape use centimeters and because many kitchen sizes are usually expressed using see you may prefer to work in millimeters or meters, but part of the versatility of the metric system is the ability to convert using factors of 10 or 100. Know that you need a starting point in planning a kitchen to build or renovate should be very clear what you need. Simple checklist: What do you want from your kitchen? Is this just a cooking room? Or is it also life or is there an area as well? What are your cooking habits? Do you mostly heat ready meals in the microwave? Or are you a keen cook working with fresh ingredients and spending a lot of time in the kitchen? Who cooks in the kitchen? Is it one person or different family members or friends? How many people do you need to cook at once? How high are kitchen users (in meters)? Do you cook things that leave lingering smells? For example, do you often deep fat fry food or cook spicy food? Do you expect a lot of traffic through your kitchen? Does it bind the room or has an external door? Do you make great fried dishes? For example, do you want to cook big birds like turkey or goose? What electrical, working appliances do you have? Kettle? Toaster? Deep-fat fryer? A food mixer? Coffee or espresso machine? Toasted sandwich maker? Rice cooker? Slow stove? A food processor? Microwave? A bread machine? What work appliances are used so often that they should remain on the countertop? Which of them can be stored in the closet? What built-in appliances do you need? Stove? Stove? Oven? Or a double oven? Refrigerator? Freezer? Dishwasher? Microwave? A washing machine? How long do you expect to use the kitchen? Do you plan to stay for a long period of time? Or do you want to sell and move on? Understand your limitations you are unlikely to have unlimited freedom to do what you want. You will have physical and budgetary restrictions. A simple checklist: What is the physical size of your kitchen (in meters)? Do you have a separate utility room or laundry room? What is your target budget? What is your absolute maximum budget if stretched to do what you would like? Where is the sink, dishwasher or washing machine plumbing? Where is the electricity stove? What sockets are available? Where is the gas supply? Door? How do they swing? Where are the windows? How high are they from the floor? There's walls suitable for use with an extractor? The successful design meets the limitations requirements. Scheduling work In order to get an effective kitchen layout it is important to know what tasks are most often done and imagine what kind of travel around the kitchen is needed to accomplish the task. For example, if you like espresso, you will need to: Fill the machine with water Download the coffee machine Find the right cups. If you're doing a roast meal, you'll need to: Take the meat and vegetables from the fridge to chop them on the appropriate countertop Take the wok to the appropriately powerful ring or burner Take the plate to serve Take the wok into the sink for washing. For tasks that you do often it is important to make sure that the different jobs are close enough. A study by Cornell University in the 1950s established the concept of a working triangle based on many tasks requiring walking in the fridge, stove and sink. Your tasks may be different, such as going to the freezer, microwave and dishwasher, but the principle of thinking through your tasks remains just as important. Why use the metric? It makes sense to use the metric when planning a kitchen, because kitchen appliances and appliances are designed in standard metric sizes. If you do your planning in the legs and inches you are probably confused and poorly slinky kitchens. Kitchen cabinets are usually 60 cm deep and are 10 cm deep and are several 10 cm or 15 cm. This size is illustrated by the base units shown below. Box units are usually offered in different widths. Larder units are usually 30 cm wide and the appliance units are 60 cm wide. The same applies to higher storage units. The walls are set units, usually 30 cm deep. Some thumb rules make sure there is at least a 40cm gap between the kitchen door and the nearest units. This roughly means allowing 120 cm between the units and the wall with the door. If you have a room less than 180 cm wide, you can't comfortably use the standard 60 cm-deep units. Some manufacturers offer 50 cm deep units, but they can be difficult to combine with the technique. Provide at least 120 cm of gap between the mileage of kitchen blocks. Most doors of the block open up to a maximum of 60 cm. The doors of dishwashers usually open at 60 cm, and the oven doors usually about 50 cm. Distance D between the runs of kitchen blocks should be at least 120 cm. If more than one person works in the kitchen d ideally should be 140 cm or more. Keep the working triangle distance up to 7 meters or less. Make sure there is a gap of at least 40 cm between the countertop and the wall cabinets. All. Make sure the elbow height is a few centimetres above the working height for the main user of the kitchen. This helps to make tasks such as chopping comfortably. If the main core very high consider using an enlarged plinth to provide comfort. Similarly, a very short kitchen user ideally requires a lower skirting board to reduce the height of the working foot. Layouts by Room and SpaceKitchen layouts are designed to adapt to many different floor planning scenarios and can be adjusted accordingly. These standard types of kitchen layouts provide flexibility for your spatial and structural constraints while maintaining the standard proportions and sizes of the kitchen fixtures themselves. What factors should be considered when planning a kitchen? The first factor to consider is the available space and the intended use of this space as all people cook and use kitchens differently. After, comes the placement of the necessary appliances such as dishwasher, refrigerator, and sink. Between these appliances, specific areas should be designated to indicate preparation, cooking, baking, and for organizing tools among these zones. Other important factors include the availability of a work surface, efficient storage and quality lighting. How do you design a small kitchen? A single-storey or single-wall kitchen is considered to be the most suitable layout for a small kitchen. All the necessary equipment and storage can be found in this design, although it is noted that there is not enough meter space. A kitchen trolley with an upper surface used as a meat block can be an effective addition. L-shaped layout is another option for designing a kitchen in a small space by maximizing the use of the angle. In both cases, the opposite empty wall may have a table that can fold when it is not in use. What is a modular kitchen design? The modular kitchen design has small modules that together form a kitchen that increases space, storage and efficiency. The location of the modular kitchen can be broken down into many sections and as such, make for easy installation and repetition in production. For example, a modular kitchen cabinet is a standalone and ready-made element that can enhance functionality for the user by meeting individual needs. By Meg Escott this page is dedicated to kitchen sizes and kitchen planning guidelines for kitchen layouts. They are based on recommendations for the United States, but standards for other modern countries are just around the corner. I've included metric conversions. This information is part of a series of kitchen design layouts. You may also be interested in kitchen cupboard sizes. This information is provided in good faith to help you think about your kitchen design. The metric sizes are approximate. It's yours. (or your architect/design professional/contractor team) to make sure your size is in line with your local code or rules. I recommend this book from the National Association of Kitchen and Bathroom for Code Rules for the USA. Disclosure: This is an affiliate link and I stand to earn a small small if you buy this link. NKBA Kitchen and Bathroom Planning Guidelines with Access Standards Kitchen Triangle Dimensions This chart is a bit mathsy so for those of us who prefer English.... Each leg of the kitchen work triangle should be 4 feet (1.2 m) or more and no more than 9 feet (2.75 m). If you fold the legs of the kitchen triangle, it should not be more than 26 feet (7.9 m). As you might read on my kitchen triangle page, I like to think more in terms of kitchen landfills. If you hold to the measurement guidelines for the kitchen triangle, your kitchen ranges will be fine. Kitchen Dimensions - Width aisle Now I can get into a discussion about this. Different sources cite different distances for the width of the passage. So to sort this out, let's start by looking at what factors affect the width of the aisle that you should allow. Is the space for one or two cooks. Is there a circulation that passes the run of units. The door swings cabinets and appliances on either side of the two running units facing each other. So, taking these factors into account, we can imagine the following scenarios. Scenarios of the width of the kitchen aisle 1. Kitchen sizes for a row of kitchen units opposite the wall without any other appeal In this scenario this small kitchen is designed for one cook where one wall has no cabinets or appliances. The width of the passage is 40 inches (102cm) is adequate in this case. This allows space for cabinets to be open and for the cook (or face cleaning) to move around easily. I think if you were pushed you could go down to 36 inches (92cm), especially if you don't have a dishwasher (the dishwasher has the widest swing doors). With a 36 inch gap a person can open the drawer and stand behind it or lean over to the base cupboards (provided they don't eat too many pies). Another reason for going down to 36 inches is that you could squeeze in a 4 inch (10 cm) shelf along the wall - maybe even with a sliding door. The 4 inch space on the shelf is great for jars and groceries, especially if there are lips on the shelf to stop things falling. This scenario will also apply to other layouts where the obstacle does not have any units. For example, there is a breakfast bar. I added a wall of thin units on the other kitchen wall for extra storage. The minimum pass width of 40 inches (102cm) is also used to run units opposite the end of the island. 2. Kitchen sizes for two rows in front of units with one cook (watch out for door swings) So the standard tip is that if you have a kitchen with one chef working in the kitchen at any given time, then you need a 42 inch (107cm) gap between the two running units. If your is one cook at a time of variety it's all too easy to go for a 42 inch clearance. Before deciding on this though, though, Check out your basic close/door swing appliances. The 24 inch (61cm) base cabinet door swings will collide with each other and you'll have even more collision with the dishwasher. So it might be worth changing the width of the cabinets and just thinking about the door swing before you decide to have a passage separating 42 inches. 3. Kitchen sizes for two rows in front of units with two cooks (all door swing combos fit) If you have two cooks at any given time in the kitchen you need a 48 inch (122cm) gap between two mileage units. Now that they say two cooks in my head it means two people in the kitchen at the same time. Someone can cook, and someone else cuts vegetables or makes a snack. What I'm saying is that if it's a family kitchen, then 48 inches is probably the gap you want. Plus there is no problem with the collision of door swings. 4. Kitchen sizes to run units opposite the table This is a scenario that applies to a galley or L-shape arrangement opposite the table. The location shown above has enough space for diners to sit - 32 inches (81cm) and a man to work in the kitchen - 40 inches (102cm), which is a total of 72 inches (213cm) from the edge of the starting units to the edge of the table. If you're sure there won't be a lot of work going on in the kitchen, and people sitting at the table you could maybe bring it to 48 inches (122cm). I've seen a lot of small family kitchens with the table squeezed with about a 48 inch clearance. Kitchen Dimensions for Food Kitchen Dimensions - Counter-eating kitchen eat counter is at the same height as a countertop. So it's 36 inches (92cm) high. Everyone needs 24 inches (61cm) width and 15 inches (38cm) of depth to eat comfortably. I think 15 inches is the absolute minimum. There's often other things that happen in the kitchen to have a counter like surfing the web on your laptop or doing a little paperwork or homework. For desk offices, at least 30 inches deep (76cm) and the working area of the desk part is 16-20 inches (40 - 50cm). It's just something to think about. If your food counter is part of a double-deep island, then you will probably have an extra room anyway. When you look at the kitchen counter chairs make sure you buy the correct height - 24 inches (62cm). And leave at least 15 inches (38cm) of legroom. Food counter height, chair height and foot gap Kitchen Dimensions - Bar Restaurants Kitchen has a bar located at a standard bar height of 42 inches (107cm). Standards say everyone needs 24 inches (61cm) width and 12 inches (30cm) depth to eat comfortably. Personally, I think 12 inches is a bit thin. I'd still go for a 15 inch (38cm) minimum. Again (according to the comments above to build a kitchen corner is to build it as a stand because it requires the least space. The kitchen sizes below are for a standard corner of the table height. You can build it at the oncoming height or height of the bar, perhaps in an even narrower space. The minimum measurement for a stand or nook is 65 inches (165cm), and it can expand to 80 inches (203cm) with a table width of 30 inches (76cm), which can expand to 40 inches (102cm). The benches or banquet sizes have a seat height of 14 inches (36cm) and a seat height of 15 inches (38cm). The backs should be slightly angled backwards and can be of any height, including just a bench without a back. Kitchen size - The doorway area to the kitchen should be at least 34 inches wide (86.5 cm). Door swings should not be in the way of appliances or work areas. If the door swing takes up too much space you can put a pocket door instead, or remove the door altogether. The kitchen appliance door door appliance doors should not overlap when opening. The appliance, fixture and work area clearances there are a number of kitchen planning guidelines that define kitchen sizes in terms of how much space should be left around the range, stove, refrigerator, preparation area and sink. Generally if you distribute areas and appliances around the kitchen using kitchen triangle size rules, this should provide for good landing areas around all the main appliances. In small kitchens it may not be possible to place all these guidelines. Sink clearances There should be 36 inches (92cm) on one side of the main sink and 18 inches (46cm) on the other side of the sink. The 18 inch side can be integrated into the sink like a drainage board. If you are working with a small kitchen space the dryer above the sink can work instead of landing the landing pad aside for drying. Preparation area Sizes continuous countertop surface 36 inches (92cm) and 24 inches (61cm) deep next to the sink is required. This can be combined with a 36 inch sink clearance area in small kitchens. Dishwasher Location and Many kitchen guidelines indicate that the dishwasher should be placed next to the sink. It makes sense because it allows all the dirty dishes installed in one place next to the sink and may have pre-rinsed before entering the dishwasher. What many other guidelines do not indicate is that the location of the dishwasher in relation to cutlery and utensil storage sites is also important. This is a big advantage if you can unload the dishwasher and lay down the cutlery and most of the dishes without going too far. The dishwasher door must be placed at least 21 inches (54cm) from any cabinets perpendicular to it. This means that there is a standing space next to the dishwasher door and the cupboard doors around it can be opened enough while the dishwasher door is down. Planting an area of 15 inches (38cm) and 12 inches (30 cm) on either side of the cooking surface is recommended. If the cooking surface is located on the island, the top should extend at least 9 inches behind the cooking surface. Cooking the surface of Vertical ClearanceS You don't want your kitchen to go on fire when you're doing a bit of a flambe so there are recommendations for vertical clearance.24 inches (61cm) of space is recommended from the cooking surface to no combustible surface above it. If the surface is flammable, then the code requirements dictate that at least 30 inches (76cm) between the cooking surface and the surface above. If you use a combination of microwave bonnet, follow the manufacturer's specifications. Cooking Surface LocationDo is not the place to cook the surface in front of the window, which can be opened. When placing the refrigerator, consider the door swings. Ideally, the fridge door should open to the side, which is focused on the main preparatory area. If the refrigerator is next to the wall and the door opens to the wall, it may be necessary (depending on the loop of the fridge door) to include a buffer space (perhaps a thin closet) to make the door fully open. If the door can't swing completely open there will be no problem with getting the shelves in and out of the fridge when it's time to clean. The Top Minimum Counter amount of top facade 158 inches (402cm) is recommended in some kitchen guidelines. This may include a facade taken on the cooking surface and a sink. In all the kitchens I have tested this enough amount for a very functional kitchen for one chef. More kitchen design for you... More room design for you... You... Kitchen standard dimensions in cm pdf. standard kitchen sink dimensions in cm

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