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The Basics of Kitchen Planning

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Shrank, Sandra, "The Basics of Kitchen Planning" (1900). *Historical Documents of the Purdue Cooperative Extension Service*. Paper 993.

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Historic Document

the
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of
**kitchen
planning**

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Cooperative Extension Work in Agriculture and Home Economics, State of Indiana, Purdue University and U.S. Department of Agriculture Cooperating. H. G. Diesslin, Director, West Lafayette, Ind. Issued in furtherance of the Acts of May 8 and June 30, 1914. It is the policy of the Cooperative Extension Service of Purdue University that all persons shall have equal opportunity and access to its programs and facilities without regard to race, religion, color, sex or national origin.

Cooperative Extension Service
Purdue University
West Lafayette, Indiana

the basics of kitchen planning



There's nothing more frustrating to a cook than an *overcramped* kitchen. Doors that bang into each other, counter space that quits before the job is done, shelves that don't begin to hold kitchen essentials—they all add up to havoc in the kitchen.

But you can avoid such problems—especially if you are remodeling or building a new kitchen. How? Just use as a guide the space requirements or standards developed by research studies. You'll find the minimum space requirements a good starting point for your planning. You may even find that you have the space to expand these minimum requirements into a really spacious, free-flowing kitchen.

some basic space requirements

As you design your own kitchen plan or check a plan that has been designed for you, look for basic space requirements. These are the minimum requirements suggested:

- Traffic lanes at least 3 feet wide. This includes space between a cabinet and a table or any other space through which you must walk.
- At least 18 inches of counter space on one side of a range. If you prepare meals for a large family, however, you'll probably need more space than this.
- At least 2½ to 3 feet of counter space on each side of the sink. If you have a dishwasher, you can get by with less counter space on one side of the sink.
- At least 15 inches of counter space on the latch side of the refrigerator for convenience.
- At least one countertop 2½ feet long for food preparation.
- At least 4 feet between base cabinets or appliances that face each other.

example floor plans

Take a close look at the floor plans shown in this leaflet. Each of them takes the basic space requirements into account. The example floor plans are drawn to $\frac{1}{4}$ " scale, so the $\frac{1}{4}$ " on the floor plan represents 1 foot of actual kitchen space.

Your kitchen may be larger or smaller than the illustrated kitchens. However, you will need the same basic space for your meal preparation and clean-up, so you can apply the example floor plans to your needs.

The base cabinets shown are approximately 24 inches deep, and wall cabinets, 12 inches deep. These dimensions are fairly standard for manufactured cabinets. The appliances shown are the following sizes:

Appliance	Width	Depth
Double-bowl sink	3 ft.	2 ft.
Dishwasher	2 ft.	2 ft.
Refrigerator	3 ft.	2½ ft.
Range	2½ ft.	2½ ft.

Kitchen A is a problem kitchen with three doors. Many kitchens present this problem. Notice that traffic lanes are at least 3 feet wide for easy passage.

Kitchen B represents the increasingly popular peninsula arrangement. If you are considering this type of kitchen plan, be sure there is enough space between the peninsula and the facing base cabinets and appliances. Otherwise, you'll be bumping and banging into the peninsula as you cook.

Also, be sure there is enough space between an island and the surrounding cabinets and appliances as shown in plan C.

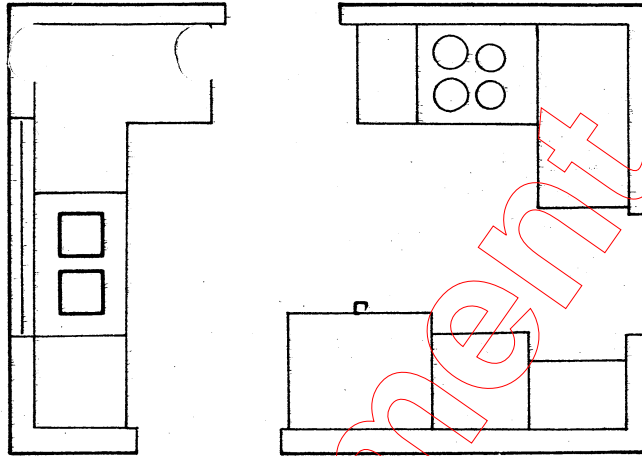
got the hang of it?

Get a ruler and a pencil and see if you can answer the following questions about Kitchen D. If you answer the questions correctly, you've got the hang of it.

- Is there counter space on each side of the range? _____
How much space is required? _____
- How much counter space is on each side of the sink? _____
How much is required? _____
- Is there counter space on the latch side of the refrigerator? _____
If so, how much space is there and is it adequate? _____
- How long is the food preparation or mixing center? _____
- Are there 4 feet between base cabinets and facing appliances? _____

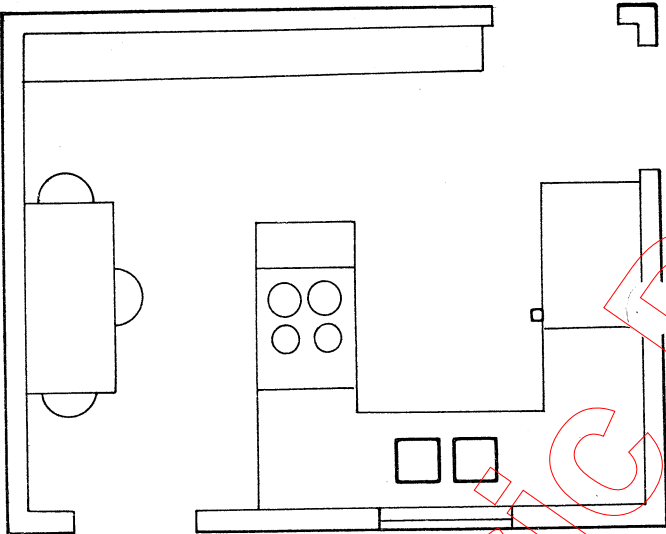
- Answers**
- Yes 18" one side
 - 3' & 4' 2½-3' each side
 - Yes 2' and adequate
 - 3'
 - Yes

A.

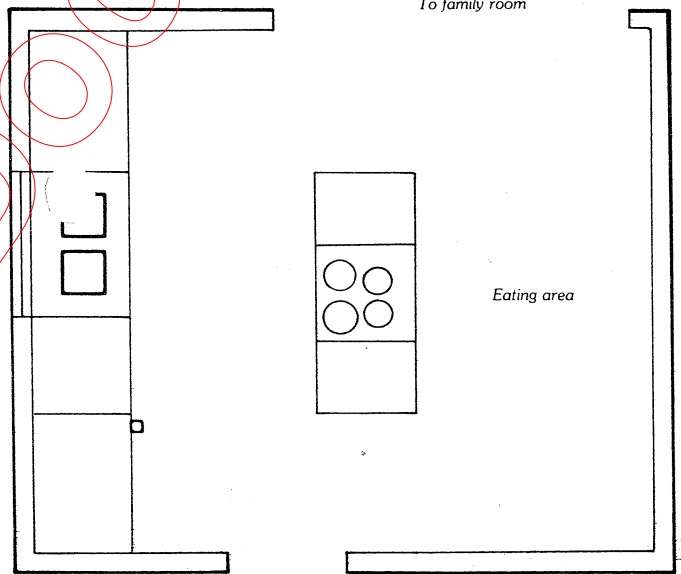


Note: This is a middle 2-latch refrigerator.

B.

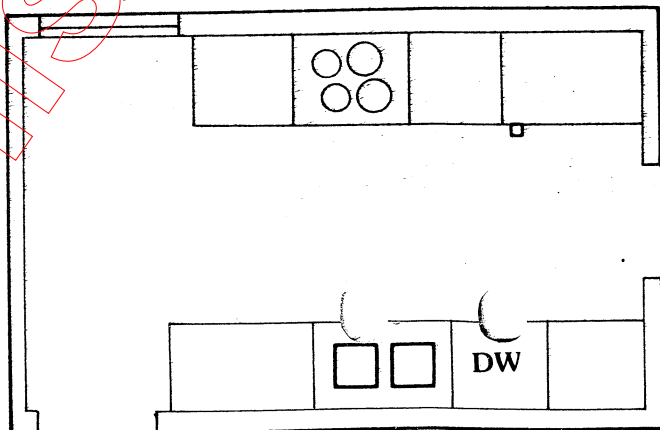


C.



D.

Floor to ceiling window



SCALE: 1/4" = 1'