

Kitchen Planning

When modifying or designing a new kitchen or kitchenette, consider the spatial arrangement and clearance available for manoeuvrability and safety.

The design and construction of the kitchen should take into consideration individual needs of all users based on tasks required within the kitchen – preparation, cooking and cleaning.

It is also necessary to consider the future use of the space. Whilst a child may not be using the kitchen on a daily basis yet, they may want to be more involved as they get older and more independent.

Also, whilst not every member of the house is necessarily responsible for cooking, they should be able to access the kitchen, be able to reach the pantry, prepare food and clean up.

Designing and modifying your home with these considerations in mind will allow for a better home that is adaptable to your changing needs and lifestyle.

Two Australian Standards are referenced for kitchens: AS 1428.2-1992 which provides information about bench, table and seating height, and AS 4299-1995 *Adaptable Housing* which provides information about the **circulation space** requirements, work surface heights and clearances, and sinks and appliances for kitchens in an adaptable housing unit. These Standards are not mandatory, however, they can provide a good starting point.

Principles for Planning

A kitchen should be designed for ergonomic use by all users. The kitchen work triangle, that is, the sink, cooktop and refrigerator, should be located within a comfortable distance from one another.

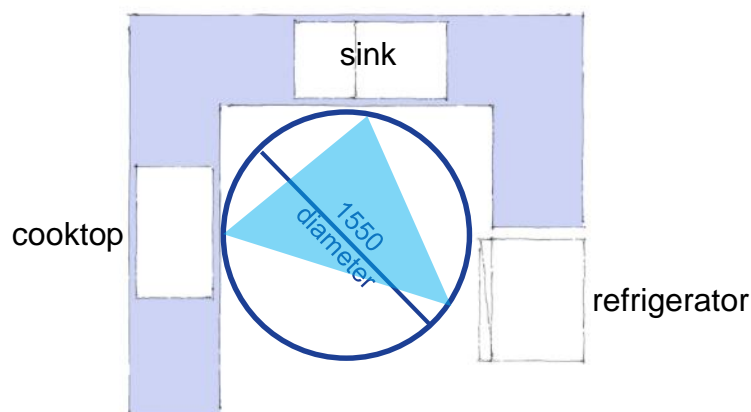


Figure 19 – Consider the ‘work triangle’ of the sink, cooktop and refrigerator when planning the layout of your kitchen