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- **Emotions/Hand-raising:** Please do not use these features during this session

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## Presenter



**Jim Pecht**

UNITED STATES ACCESS BOARD

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## Kitchens and Kitchenettes



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## **Kitchens and Kitchenettes Session Agenda**

- **Laws Requiring Accessible Kitchens**
- **What is Considered to be a Kitchen**
- **Scoping**
- **Elements and Spaces in a Kitchen and their Technical Requirements**

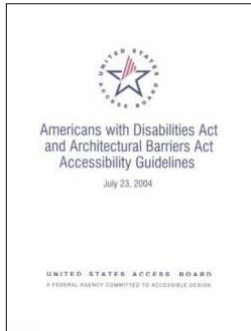
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## **Laws Requiring Accessibility**

- **Americans with Disabilities Act (ADA)**
- **Architectural Barriers Act (ABA)**
- **Rehabilitation Act**

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# New ADA and ABA Standards



**Based on the Board's ADA-ABA Guidelines (2004)**

**ADA Standards: DOJ and DOT**

**ABA Standards: DOD, USPS, GSA**

**(HUD still referencing the Uniform Federal Accessibility Standards - UFAS)**

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## Accessibility Standards

- **2010 ADA Standard for Accessible Design** – required by Titles II and III of the ADA
- **ABA Standards** – required by the regulations and directives of the USPS, GSA, and DOD
- **UFAS** – required for ABA residential facilities (except DOD) under the ABA and all facilities by regulations implementing the Rehabilitation Act

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# **What is a Kitchen?**

**The Webster's Collegiate  
Dictionary defines a kitchen as:**

**“a place (as a room) with  
cooking facilities”**

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# **What is a Kitchen?**

**To be considered a kitchen a space must have  
at least one cooking element such as:**

- **A range or oven**
- **A cook top**
- **A microwave oven**
- **A convection oven**

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## Kinds of Kitchens

- **Kitchens in Residential Dwelling Units**
- **Public or Common use Kitchens**
- **Commercial or “Working” Kitchens**

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## Residential Kitchens



# Residential Kitchens

Residential kitchens are those found in accessible residential dwelling units (sections 233, F233, and 809 of the Guidelines)

**Major Differences from other Kitchens:**

- Accessible work surface required (optional in other types of Kitchens but recommended)
- Knee and toe spaces under sinks and work surfaces can contain cabinetry if certain criteria are met

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# Public, Common Use, and Working Kitchens



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## **Public and Common Use Kitchens**

**Public Kitchens are those that are open to the general public and can include kitchens that are, for example, part of recreation or social service facilities or used by students in schools.**

**Common Use kitchens are usually employee kitchens or kitchenettes in break rooms or similar spaces where no work is performed. Both these Kitchens must be fully accessible.**

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## **Working Kitchens**

**Working kitchens are those where the occupants are all employees engaged at labor. There are two types:**

**ADA working kitchens where the “employee work areas” provisions limit accessibility in new construction and alterations (203.9),**

**ABA working kitchens which must be fully accessible like public kitchens.**

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## Non Kitchens



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## Non Kitchens

**As the definition stated, to be a kitchen the space must have cooking facilities.**

**These spaces are not required to meet the 50% storage requirements of kitchens but where they have a sink it must always have knee and toe space if it is part of the 5% of sinks required to be accessible by 212.3 & F212.3.**

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## **Scoping**

**212.1 General. Where provided, kitchens, kitchenettes, and sinks shall comply with 212.**

**212.2 Kitchens and Kitchenettes. Kitchens and kitchenettes shall comply with 804.**

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## **Elements of a Kitchen**

- **Clearances**
- **Work Surface (residential dwelling units only)**
- **Sink (single or multi-bowl)**
- **Storage**
- **Dishwasher**
- **Range or Cooktop**
- **Oven**
- **Refrigerator/Freezer**
- **Other Appliances (such as trash compactors)**

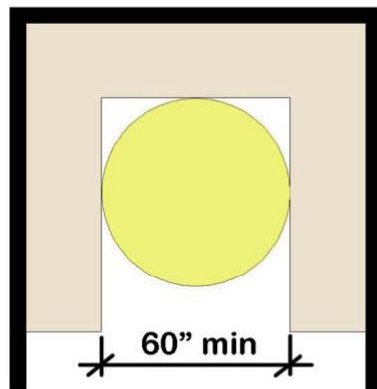
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## Technical Requirements

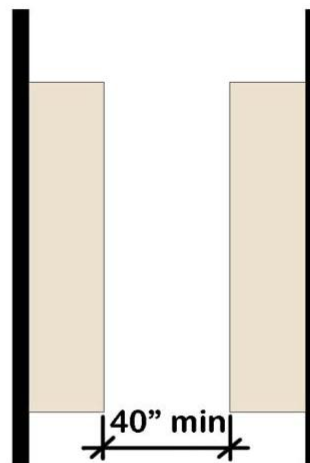


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## Kitchen Plan Types



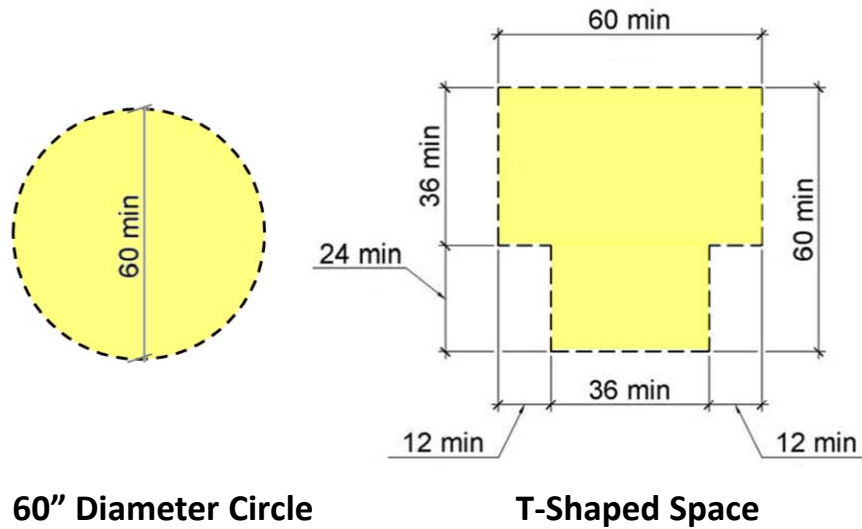
U-Shaped Kitchens



Pass Through Kitchens

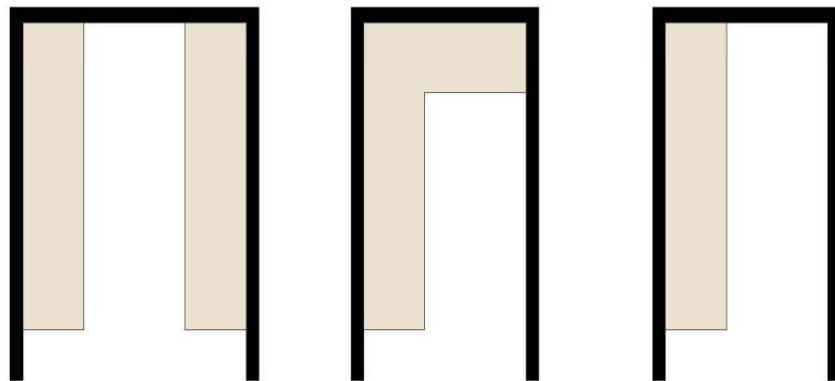
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## Turning Space



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## Galley Kitchen Does Not Mean Pass Through Kitchen

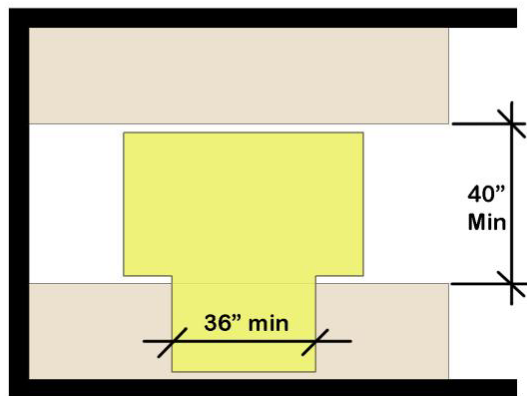


### U-Shaped Kitchens

**Note:** these designs can be used without clearances where there is no conventional range or cooktop is provided

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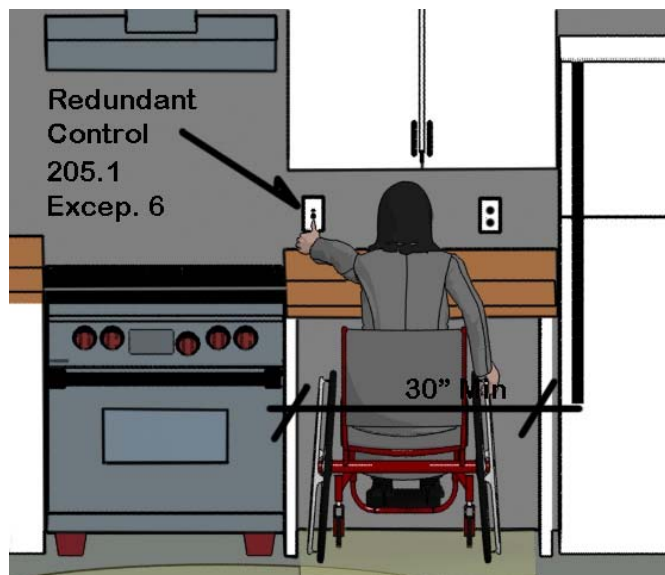
## Possible Galley Kitchen Solution



Must use "equivalent facilitation" to use this design where a cooktop or conventional range is provided

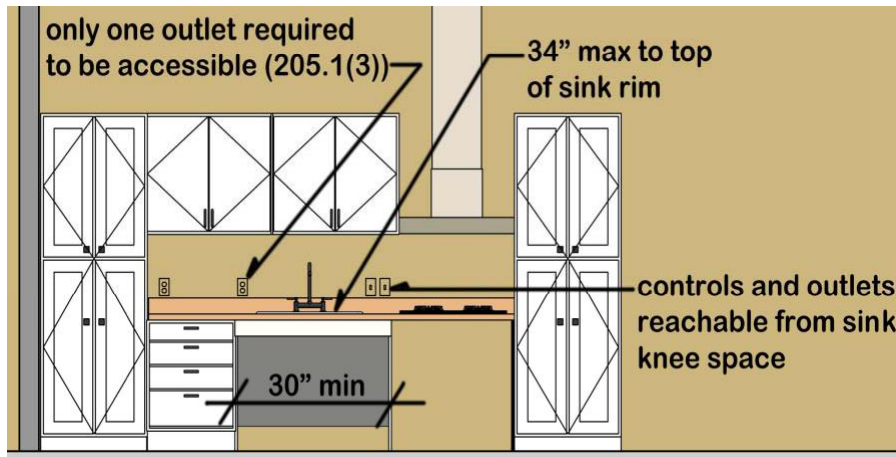
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## Work Surface (804.3)



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## Sinks



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## Sink Clear Floor Space

**606.2 Clear Floor Space.** A clear floor space complying with 305, positioned for a forward approach, and knee and toe clearance complying with 306 shall be provided.

**EXCEPTION: 1.** A parallel approach complying with 305 shall be permitted to a kitchen sink in a space where a cook top or conventional range is not provided and to wet bars.

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## Forward Approach to a Sink



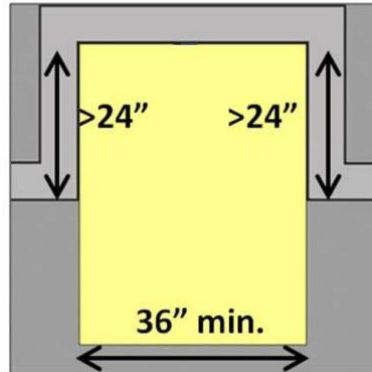
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## Parallel Approach to a Sink



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## Confined Clear Floor Space

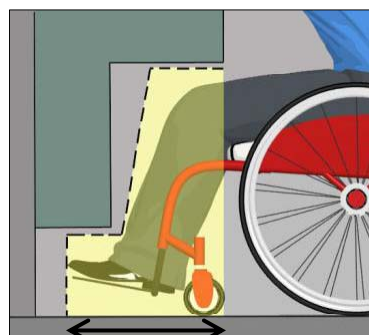


Additional clearance where clear floor space (CFS) is confined on 3 sides and deeper than 24 inches.

Where counter depth is a standard 25 inches and the maximum knee and toe space is used the CFS expands to 36 inches minimum.

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## Knee & Toe Space



17" min.  
(where knee/toe space required)

Knee/toe space is required in kitchens at:

- sinks
- work surfaces in residential dwelling units

Toe Space is not required by itself, but can be provided at toe kicks in base cabinets to provide maneuvering in smaller spaces

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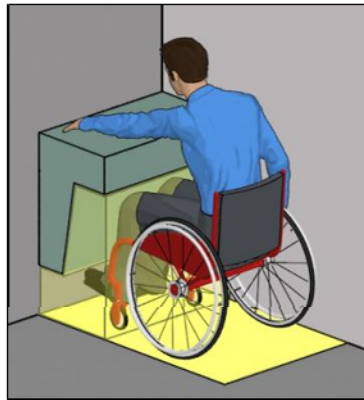


## Knee & Toe Space

Elements providing knee/ toe clearance can overlap space; can help reduce reach to operable parts



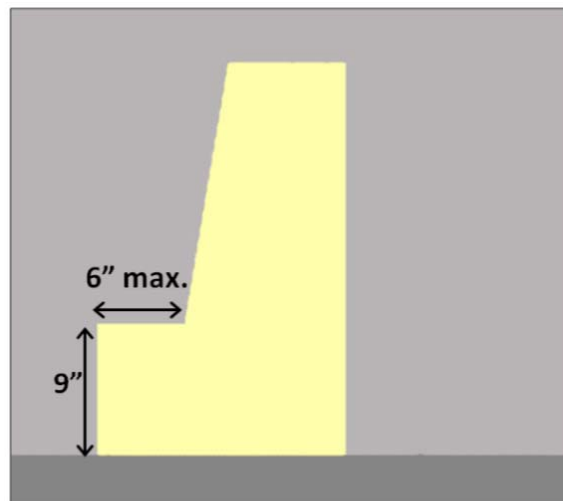
**Toe Space:**  
9" high  
6" deep max



**Knee & Toe Space:**  
27" min. high (knee)  
25" deep max.

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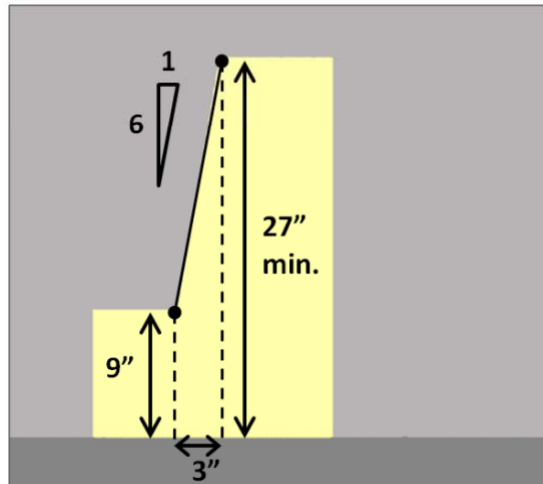
## Knee & Toe Space



**Toe space**

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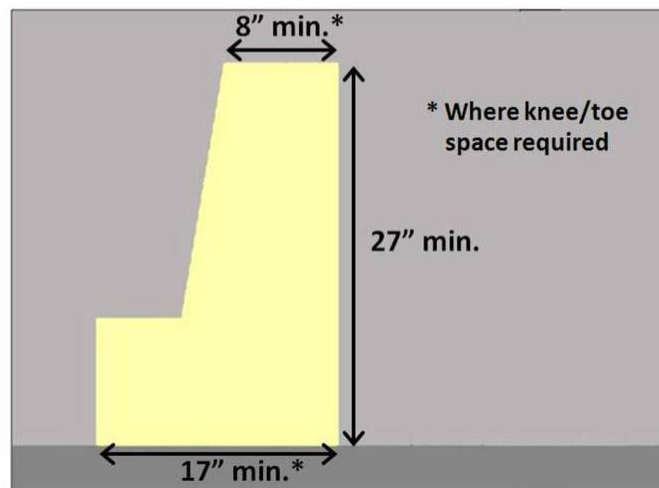
## Knee & Toe Space



Beyond toe space, clearance increases from 9" to 27" min. over 3" span (6:1 slope)

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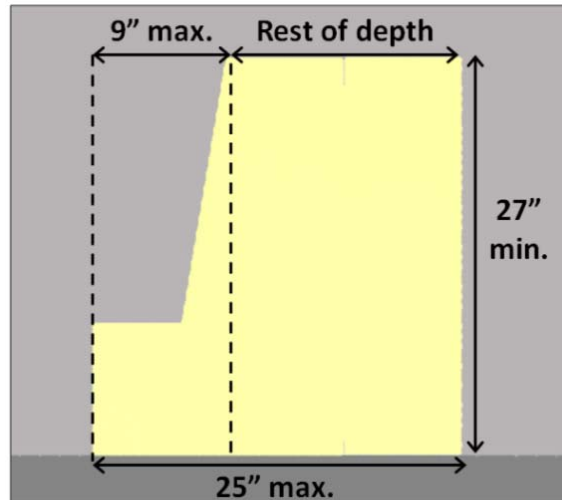
## Knee & Toe Space



Remainder of space must provide full clearance for knees (27" min.)

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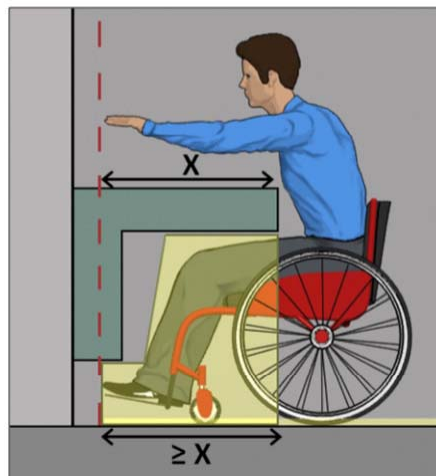
## Knee & Toe Space



**Additional depth must provide 27" min. clearance  
(9" of depth can be less than 27")**

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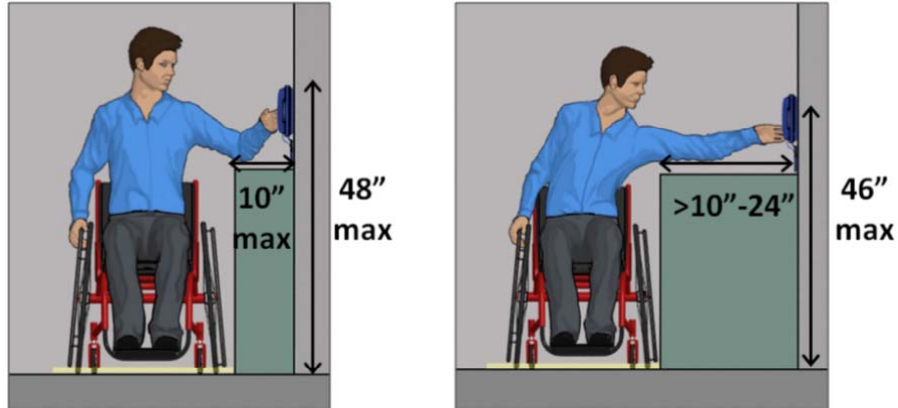
## Knee & Toe Space



**Knee/ toe space must be at least as deep as the reach  
to any operable parts (both limited to 25" depth)**

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## Obstructed Side Reach

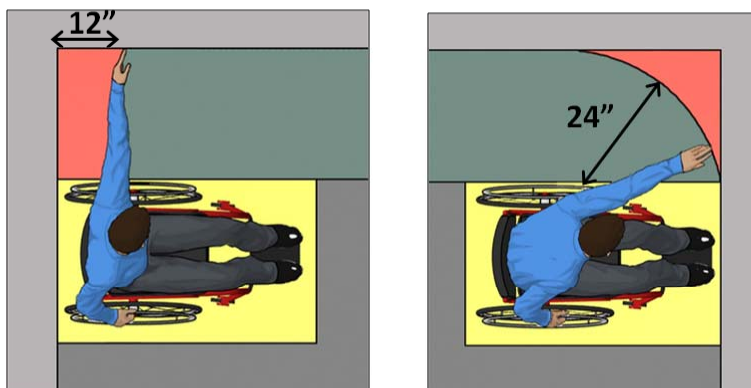


Obstructed reach: 46" max. if reach depth exceeds 10"  
Kitchen counters are limited to 24" deep where elements must be reached on the wall beyond them.

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## Side Reach (Obstructed)

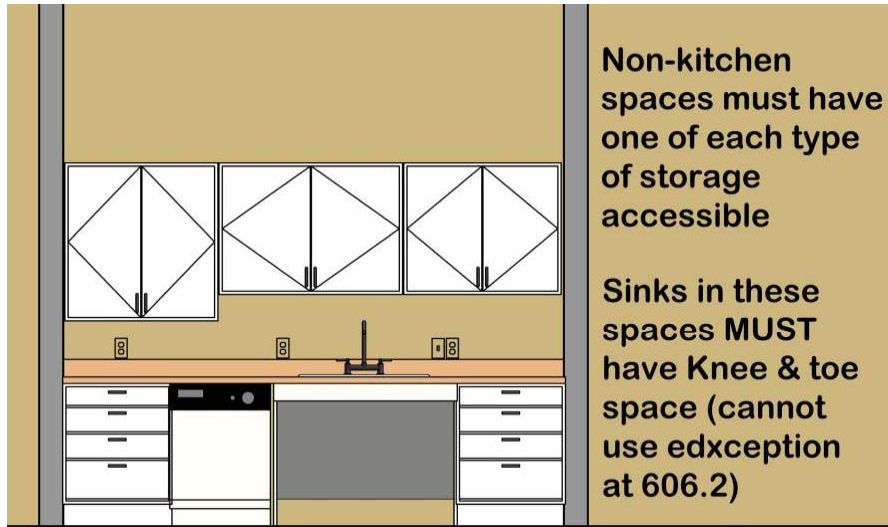
Recommendation: consider standard reach radius in locating operable parts accessed from side approach



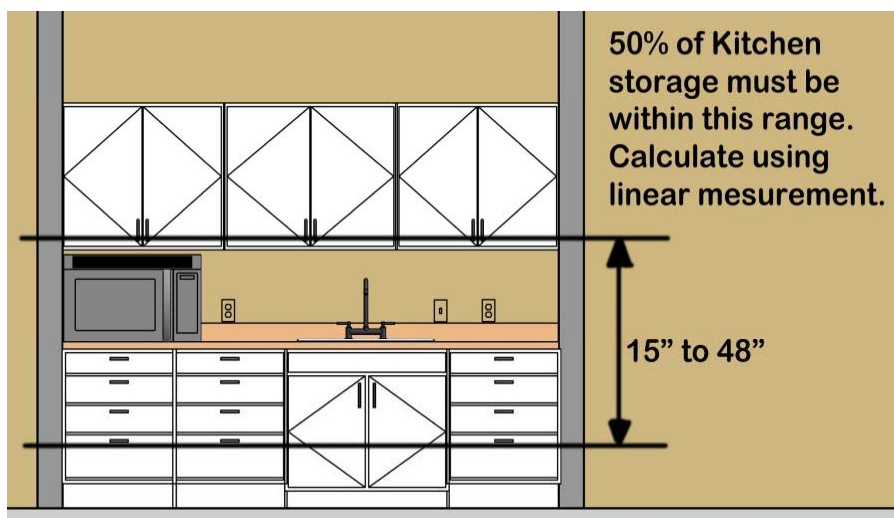
Elements in corners can be hard to reach from side approach

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## Storage in Non Kitchens



## Kitchen Storage



## **Kitchen Appliances**

**All appliances provided in kitchens must be provided with clear floor space meeting 305 and have their operable part meet 309. There are more specific requirements for the following appliances.**

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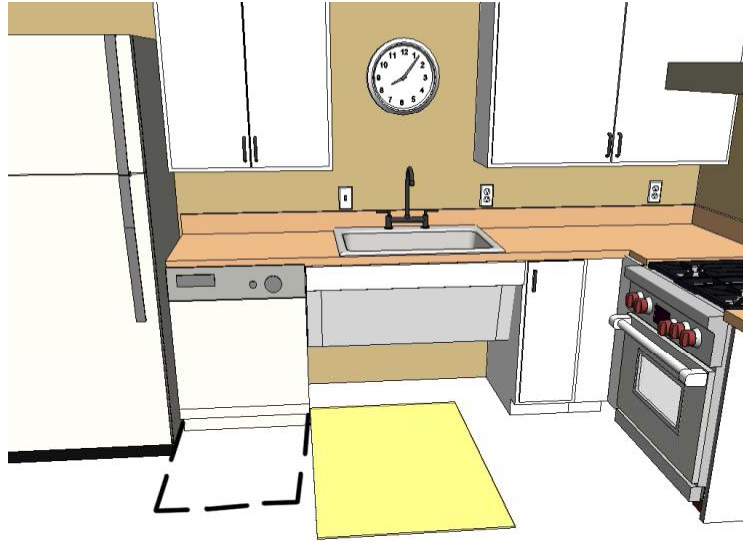
## **Dishwashers**

**“Clear floor or ground space shall be positioned adjacent to the dishwasher door. The dishwasher door, in the open position, shall not obstruct the clear floor or ground space for the dishwasher or the sink.”**

**The clear space for the sink can be used for the dishwasher. This configuration provides for the most convenient use.**

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## Dishwasher

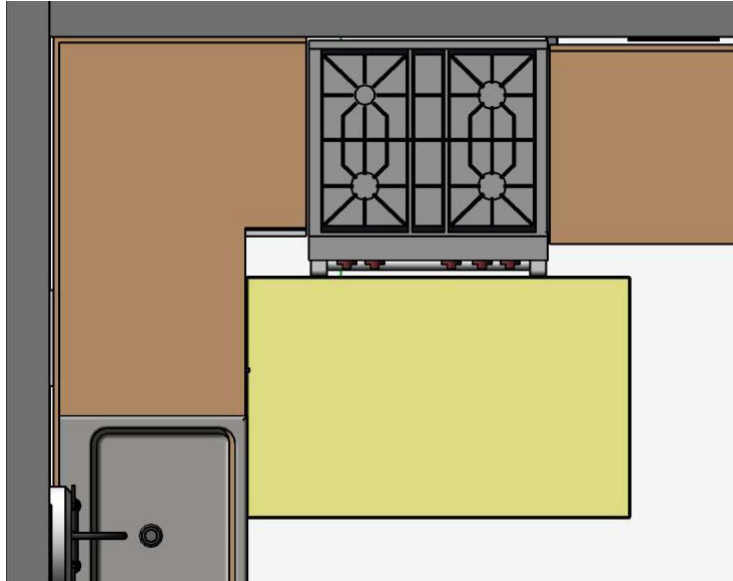


## Range

**Where a parallel approach is provided at the front of a range the clear floor space is not required to be centered on the range but it is recommended. When a range is positioned at a corner of a section of counter it should be pulled away from the corner to allow the users to better reach all the area of the range.**

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## Range



## Range Controls

**Controls for ranges and cooktops must be within reach and must not require that the user reach across a burner to activate or deactivate them. Units with controls across their front provide the best access.**

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# Cooktop

**Where a forward approach is provided, the clear floor or ground space shall provide knee and toe clearance complying with 306. Where knee and toe space is provided, the underside of the cooktop shall be insulated or otherwise configured to prevent burns, abrasions, or electrical shock.**

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# Cooktop



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## **Ovens**

**“Side-hinged door ovens shall have the work surface required by 804.3 positioned adjacent to the latch side of the oven door.**

**Bottom-hinged door ovens shall have the work surface required by 804.3 positioned adjacent to one side of the door.**

**Ovens shall have controls on front panels.”**

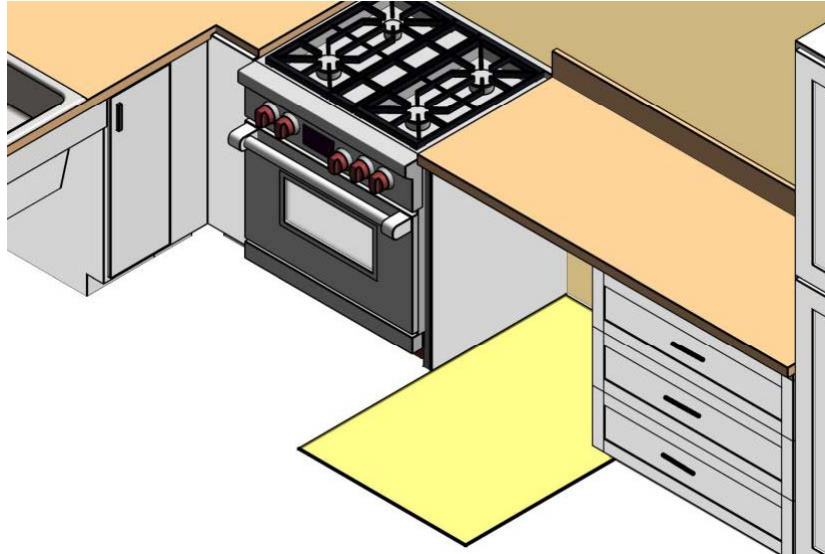
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## **Ovens**

**Ovens in residential dwelling units are required to be next to the work surface so that large hot dishes can be easily and quickly transferred and not spill into the lap of the chair user.**

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## Oven

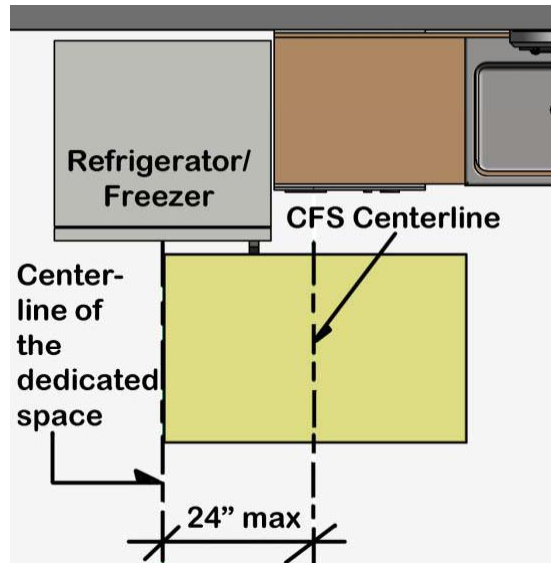


## Refrigerator/Freezer

**“Combination refrigerators and freezers shall have at least 50 percent of the freezer space 54 inches (1370 mm) maximum above the finish floor or ground. The clear floor or ground space shall be positioned for a parallel approach to the space dedicated to a refrigerator/freezer with the centerline of the clear floor or ground space offset 24 inches (610 mm) maximum from the centerline of the dedicated space.”**

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## Refrigerator/Freezer



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## Questions?

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**Next scheduled session:**

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