

KITCHEN INFORMATION SHEET

NOTE: Specifications and figures are provided from Accessible Design for the Built Environment, Registered trade-mark of Canadian Standards Association, 2004; Canadian Standards Association, 5060 Spectrum Way, Suite 100 Mississauga, Ontario L4W 5N6. Measurement Scale used: 25.4 mm = 2.54 cm = 1 inch

Clear Floor Space

The minimum clearance between counters and all opposing cabinets, countertops, appliances or walls should be 1500 mm (59 inches), except in U-shaped kitchens where the minimum clearance should be 1500 mm (59 inches). There should be a minimum clear floor space of 750 mm (30 inches) x 1200 mm (47 inches) for side approach of all appliances in the kitchen, including the range or cook-top, oven refrigerator, and dishwasher.

Controls

The operable parts of controls, such as thermostats, electrical switches, etc. should:

- Be at a height between 400 mm (16 inches) and 1200 mm (47 inches) from the floor.
- Be operable with one hand and not require tight grasping, pinching, or twisting of the wrist.
- Be adjacent with a clear floor space with a width of 750 mm (30 inches).

Work Surfaces

There should be at least one work surface that:

- Is a minimum of 750 mm (30 inches) wide and 600 mm (24 inches) deep.
- Is at a height between 730 mm (29 inches) and 860 mm (34 inches).
- Has a minimum clear floor space of 750 mm (30 inches) x 1200 mm (47 inches) which may extend up to 480 mm (19 inches) underneath the work surface.
- Has a minimum knee space of 750 mm (30 inches) wide, 480 mm (19 inches) deep, and 680 mm (27 inches) high.
- Has no sharp or abrasive surfaces under it.
- Has accessible electrical outlets at the side or front of the work space.

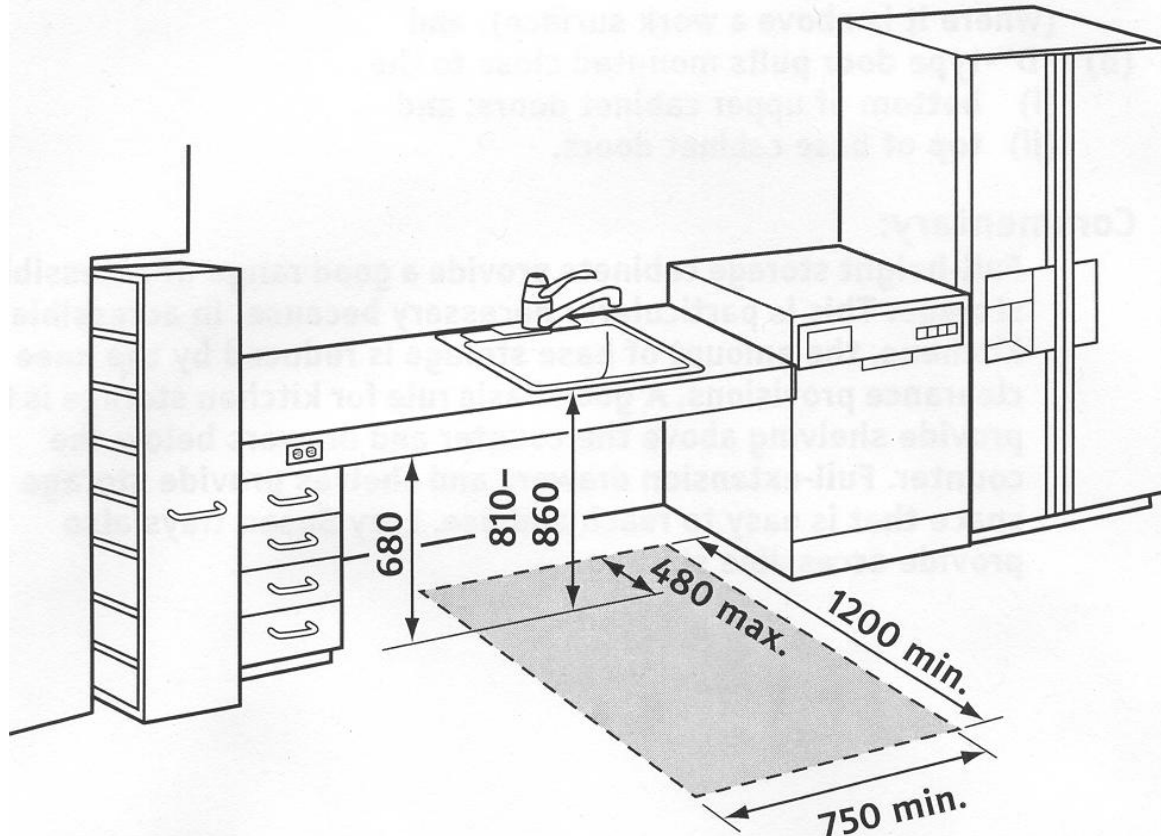
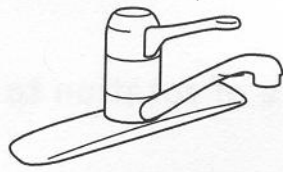


Figure 1 - Work Surface and Sink

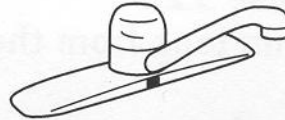
Sinks

Sinks should:

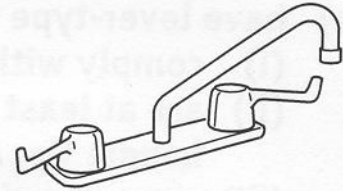
- Be mounted with the rim height between 810 mm (32 inches) and 860 mm (34 inches) from the floor.
- Have a minimum clear knee space of 750 mm (30 inches) wide, 200 mm (8 inches) deep and 680 mm (27 inches) high plus a clear toe space of 750 mm (30 inches) wide, 230 mm (9 inches) deep and 230 mm (9 inches) high.
- Have a minimum clear floor space of 750 mm ((30 inches) x 1200 mm (47 inches) in front of the sink and up to 480 mm (19 inches) of this may extend under the counter.
- Have no sharp or abrasive surfaces under it.
- Have hot water, drain pipes insulated if they abut the clearances noted above.
- Have faucets with handles that are a lever style as illustrated in CSA figure 2.



Single lever handle

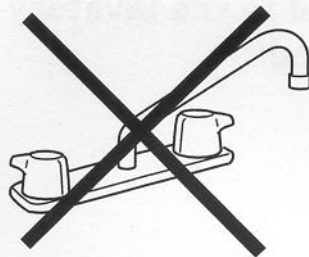


Automatic faucet



Long lever handles

Acceptable



Short lever handle



Push operated

Not acceptable

Figure 2 - Lever Style Faucets

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Cook-tops

Ranges and cook-tops should:

- Have controls, which do not require reaching across the burners to operate.
- Have insulation or other protection on the underside where knee space would be provided.
- Have a minimum clear floor space of 750 mm (30 inches) x 1200 mm (47 inches) which may overlap a knee space by up to 480 mm (19 inches).

Ovens

Ovens should:

- Have controls on the front panel.
- For side opening doors, have the latch next to a horizontal surface, or a pull out shelf under it, which extends to the full width of the oven and pulls out no less than 250 mm (10 inches).

Refrigerators/Freezers

Refrigerators should be self-defrosting and be:

- Vertical side by side type; or
- Over and under type, with freezer shelf space not more than 1100 mm (44 inches) from the floor; and
- Refrigerator space and controls not more than 1100 mm (44 inches) from the floor.

Kitchen Storage

Cabinets, drawers, and shelf storage areas should:

- Have at least one shelf not more than 1100 mm (44 inches) from the floor (where it is above a work surface); and
- Have "D"-type door pulls mounted close to the
- bottom of upper cabinet doors; and
- top of base cabinet doors.

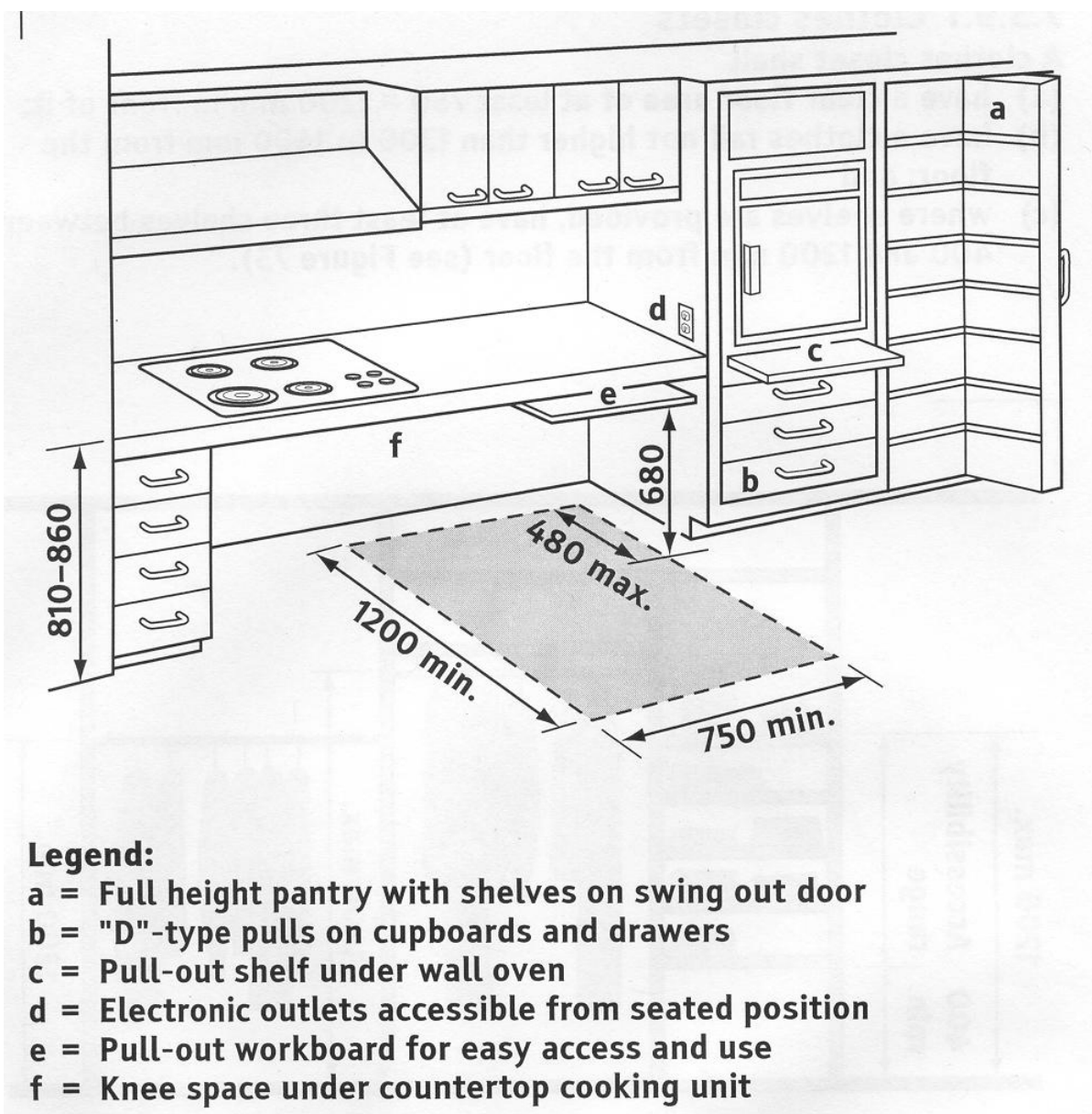


Figure 3 - Cooking Unit, Oven and Pantry Storage