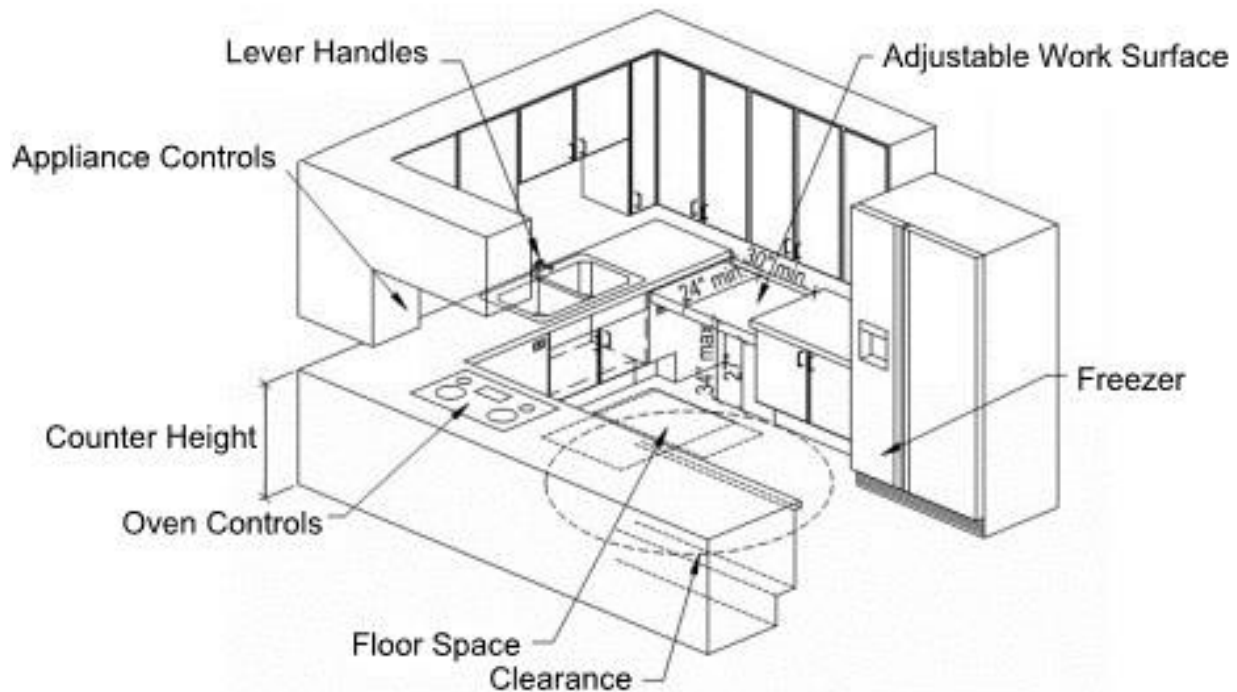


Kitchens – Type A Units

This Tip Sheet reflects code requirements of the 2018 International Building Code (IBC) and ICC A117.1-2009 with Washington State Amendments.

Sample Kitchen Layout

This is a three-dimensional sample kitchen layout for a residential Type A unit. Compliance with the following code provisions shall be documented on plans submitted for permit.



Accessible Elements in the Sample Kitchen Layout

- All **appliance controls** must be within the typical reach range of 15 inches minimum to 48 inches maximum measured from the finished floor. See ICC 308 for exceptions. (ICC 308)
- Lever handles** are required and single handle faucets are recommended. Handles shall be operable with one hand and shall not require tight grasping, pinching, or twisting of the wrist. The force required to activate operable parts is 5.0 pounds maximum. (ICC 309.4)
- An **adjustable or replaceable** 30 inches wide **work surface** at variable heights between 29 inches and 36 inches or fixed at 34 inches maximum with toe and knee clearance, as depicted by Figures 1 and 2, shall be provided. (ICC 1003.12.3.2) A clear floor space positioned for forward approach and centered on space must be provided for the work surface. Cabinetry is permitted under the work surface, provided the cabinet can be removed without removal or replacement of the work surface, the floor finish extends under such cabinet, and the walls behind and surrounding the cabinet are finished. (ICC 1003.12.3.1)

- 50 percent of the **freezer** space must be within 54 inches maximum above floor. (ICC 1003.12.5.6)
- U-shaped kitchens require a 60-inch minimum **clearance** between cabinets, counters, appliances, etc. Galley style kitchens require a 40-inch clearance between appliances and counters. (ICC 1003.12.1.1, 1003.12.1.2)
- A 30-inch by 48-inch clear **floor space** centered on sink and positioned for forward approach shall be provided. Cabinetry can be added, provided it can be removed without removal or replacement of the counter, the floor finish extends under the cabinet, and the walls behind and surrounding the cabinet are finished. (ICC 1003.12.4.1) Toe and knee clearances shall be provided per Figures 1 and 2. (ICC 306)
- Oven controls** shall be on front panels and cooktop controls shall be located on either side to prevent reaching across burners. (ICC 1003.12.5.5)
- Maximum **counter height** shall be 34 inches. (ICC 1003.12.3.2)
 - Note: Appliances and storage clear floor space shall be positioned for parallel or forward approach. (ICC 1003.12.3.1) Spaces are permitted to overlap. Dishwasher clear floor space shall be adjacent to the dishwasher door and the door in the open position may not obstruct clear floor space for the dishwasher or sink.

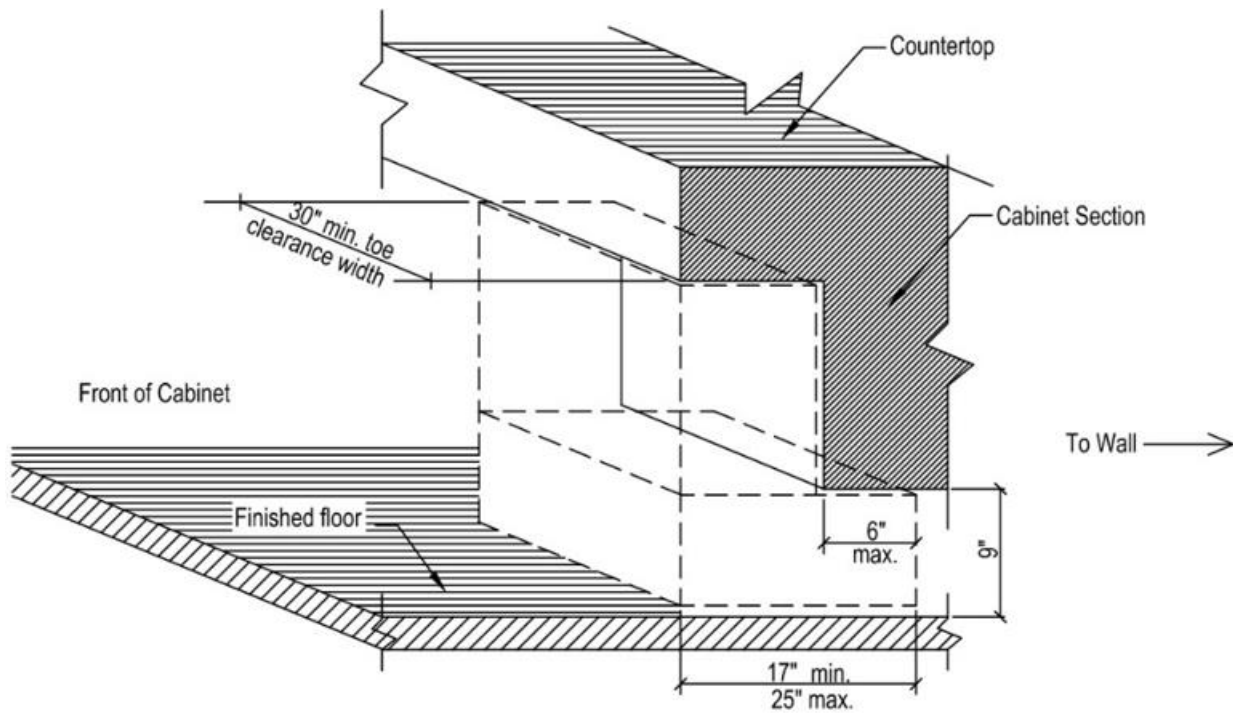


Figure 1: Toe Clearance

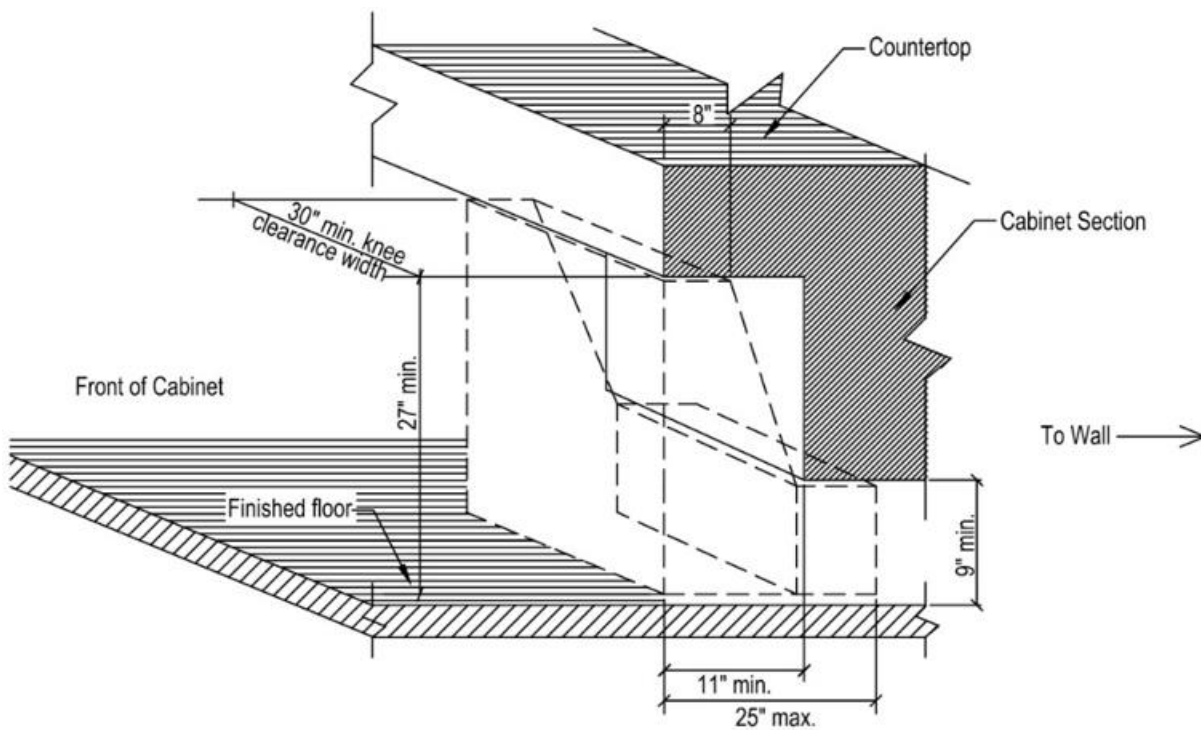


Figure 2: Knee Clearance