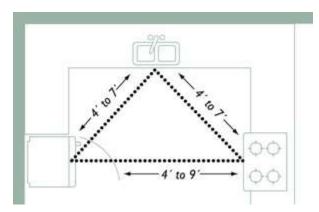
ARC 2

Objective 2.04 Apply accepted principles of single-level residential space planning.

ARC 3

Objective 4.02 Apply plans for kitchen cabinet drawings, standard sizes and configurations.

THE WORK TRIANGLE



- Always place work space between each workstation of the triangle.
- No side of the work triangle should be less than 4' or greater than 7'.
- The sum of the sides of the work triangle should be at least 15' but not more than 22'.
- Never arrange rooms so that traffic is required to pass through the work triangle.

Cabinet Dimensions		
	Overhead Cabinets	Base Cabinets
Standard depth	12"	24"
Maximum depth	18"	36"
Height	 30 – 33" (when placed above counter). 12-18" (when placed above an appliance). 	36" (floor to countertop).
Width	9 – 48" (stock cabinets are available in 3" increments).	9 – 48" (stock cabinets are available in 3" increments).
Location	 15" (above counter) 24" (above sink) 30" (above range) 	

Assignment:

- List details/design challenges presented by each counter arrangement. (pg. 146-147).
- Draw the **6 COMMON COUNTER ARRANGEMENTS** (straight, corridor or gallery, L-shape, <u>U-shape</u>, <u>peninsula</u>, and island). Use the examples found on page 146 (Textbook: Architectural Drafting and Design -5^{th} ed.) Use $\frac{1}{4}$ " = 1'-0" scale. Templates with appliances and sink layouts are available in the classroom.