## 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 $4^{\prime}$ or greater than 7'.
- The sum of the sides of the work triangle should be at least 15 ' but not more than $22^{\prime}$.
- 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). <br> - 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) <br> - 24" (above sink) <br> - 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-shape, peninsula, and island). Use the examples found on page 146 (Textbook: Architectural Drafting and Design $-5^{\text {th }}$ ed.) Use $1 / 4 \prime=1^{\prime \prime}-0^{\prime \prime}$ scale. Templates with appliances and sink layouts are available in the classroom.

