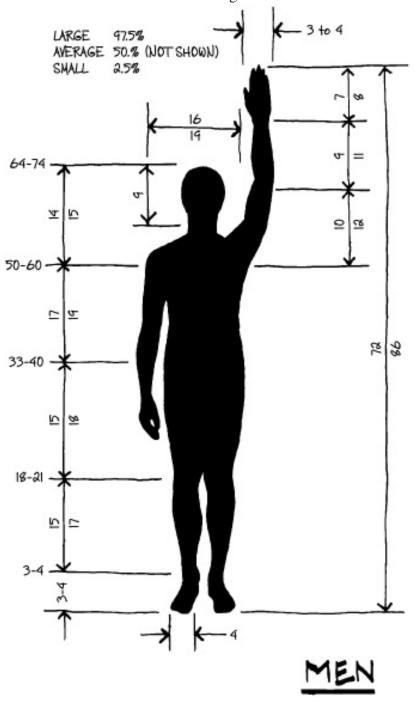
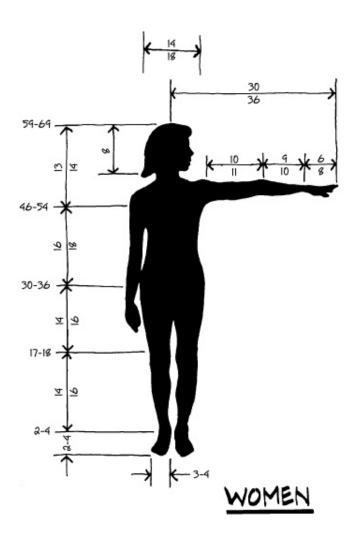
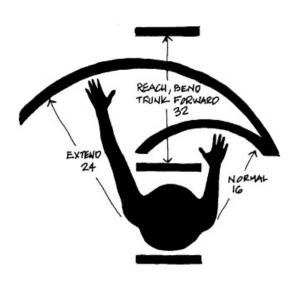
HUMAN DIMENSIONS

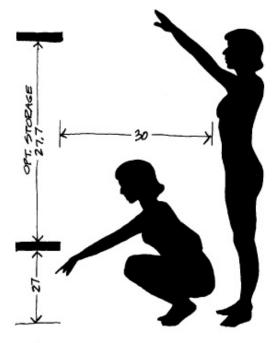
Note: All dimensions are ranges from several sources in inches and rounded to the nearest inch. Where a range is given, lower numbers tend to be for women and the higher numbers for men. The average of the two tends to be the standard average.



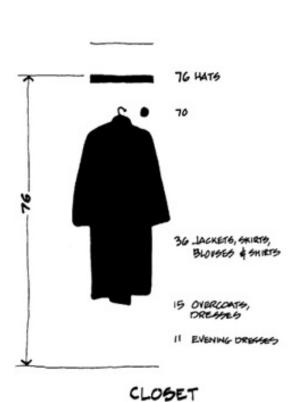




REACH



OVERHEAD/ UNDER COUNTER REACH

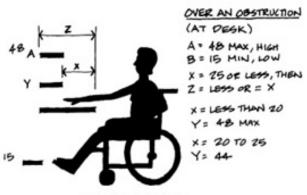


4 MAX.

4 SHEWES

4 MAX.

GIDE REACH



FORWARD REACH
WHEELCHAR (ADA)

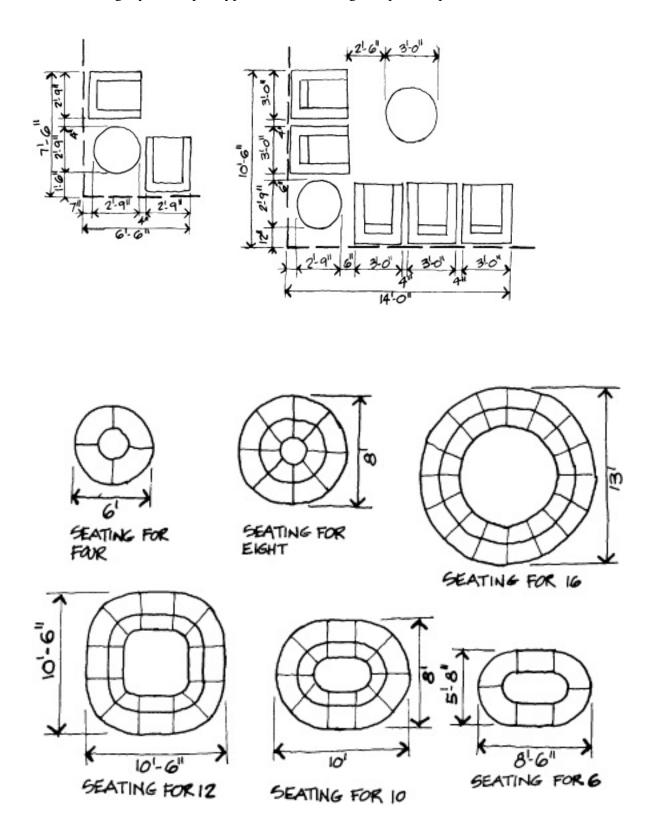
SPACE PLANNING

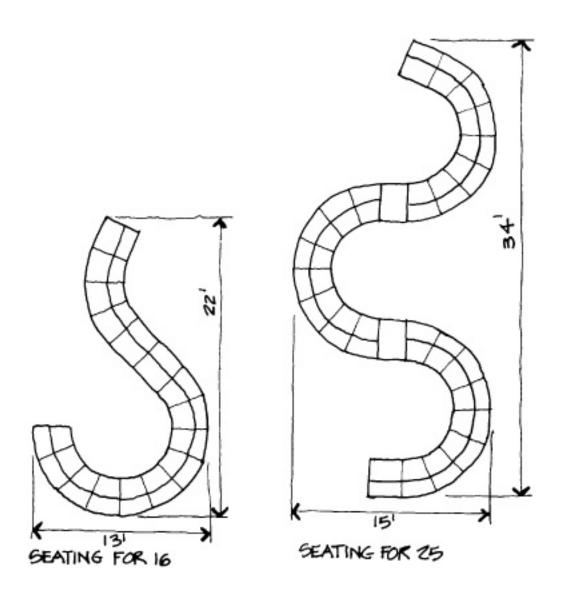
Planning considerations should include adequate floor and wall space for furniture groupings, window locations, and separation of traffic ways from centers of activity. Ideally there should be no through-traffic. If such traffic is necessary, it should be at one end, with the remaining portion of the room a dead-end space. During social activities, people tend to gather or congregate in relatively small groups.

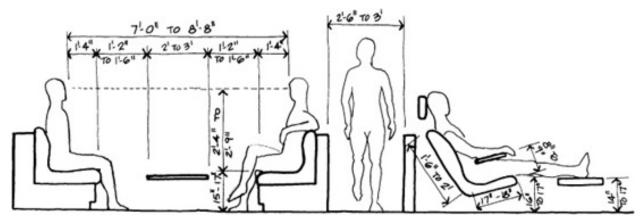
Residential: 16 221

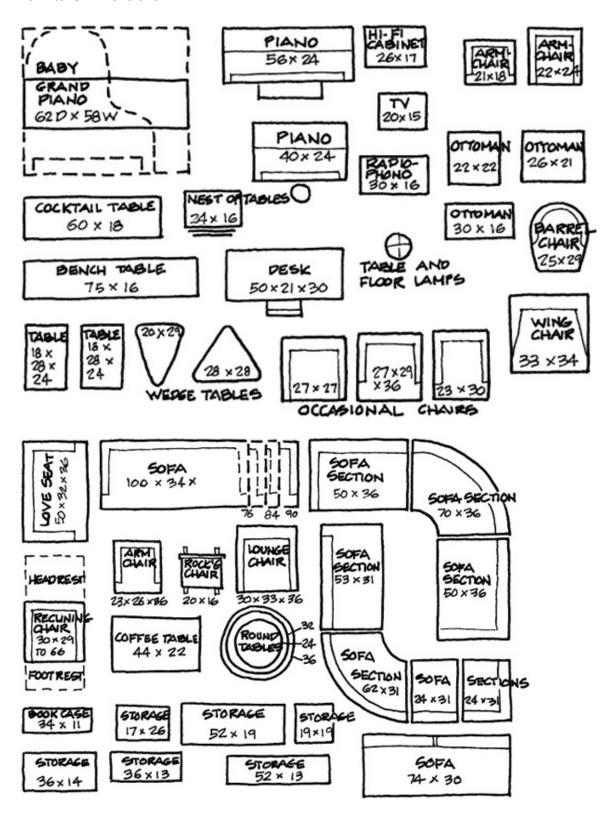
Public Waiting

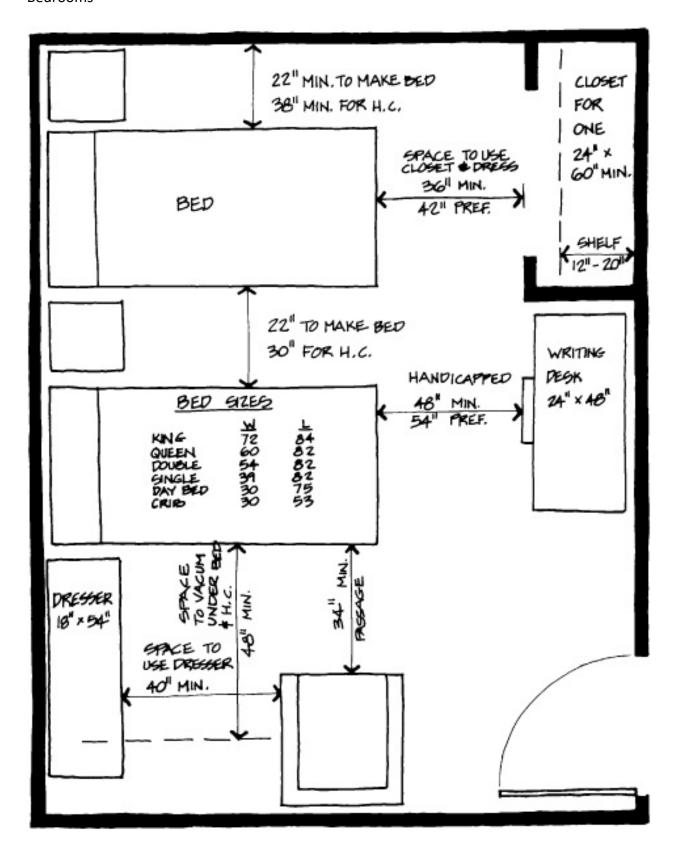
The following layouts depict typical office waiting and public spaces.

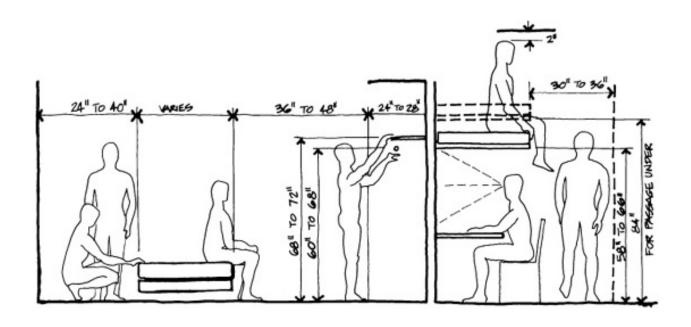


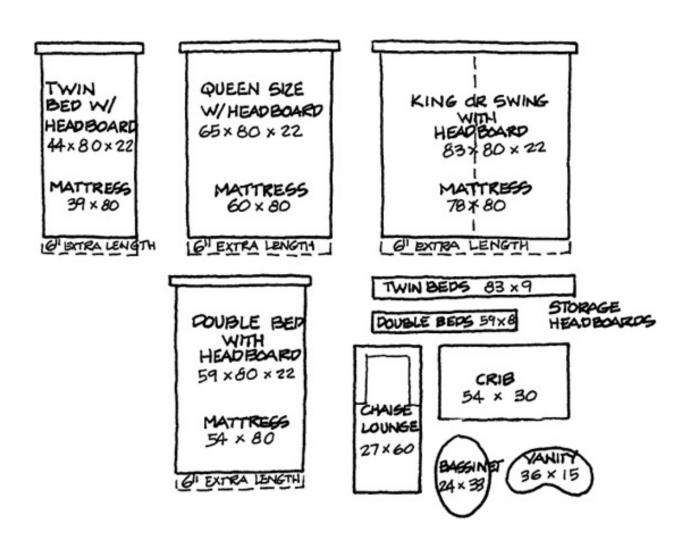


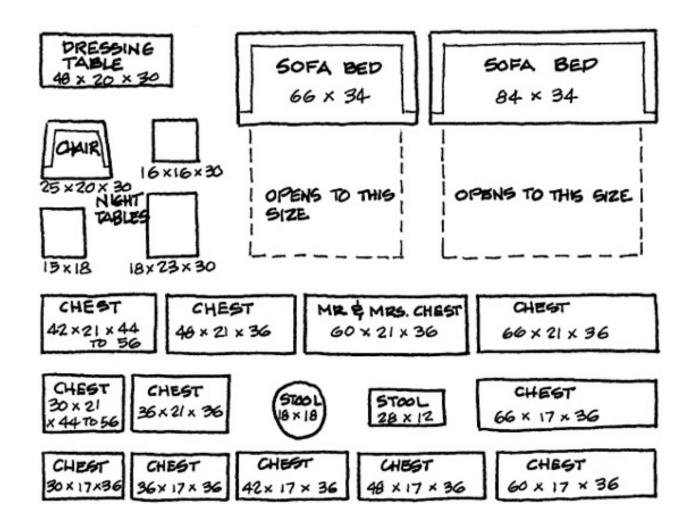




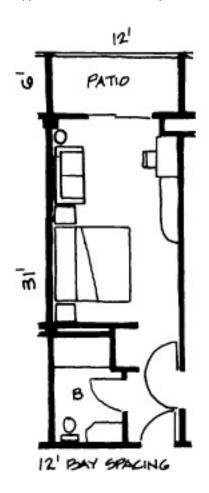


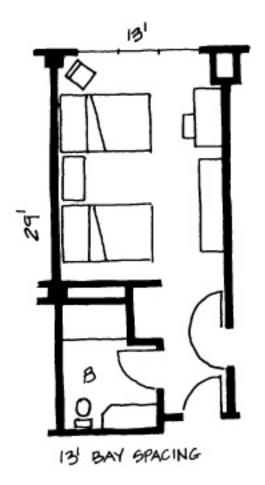






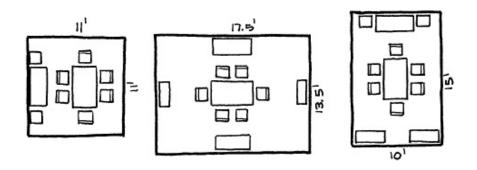
Typical Hotel Room layouts



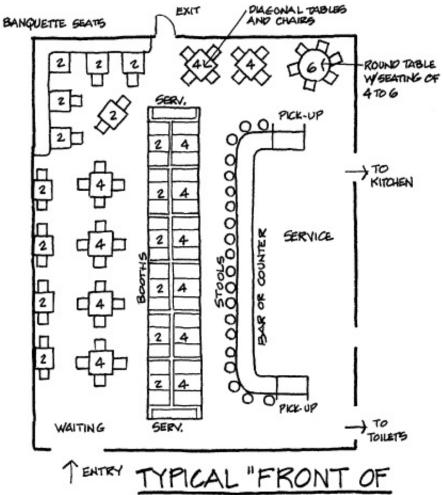


Dining Areas

Residential:



Restaurant Layout:



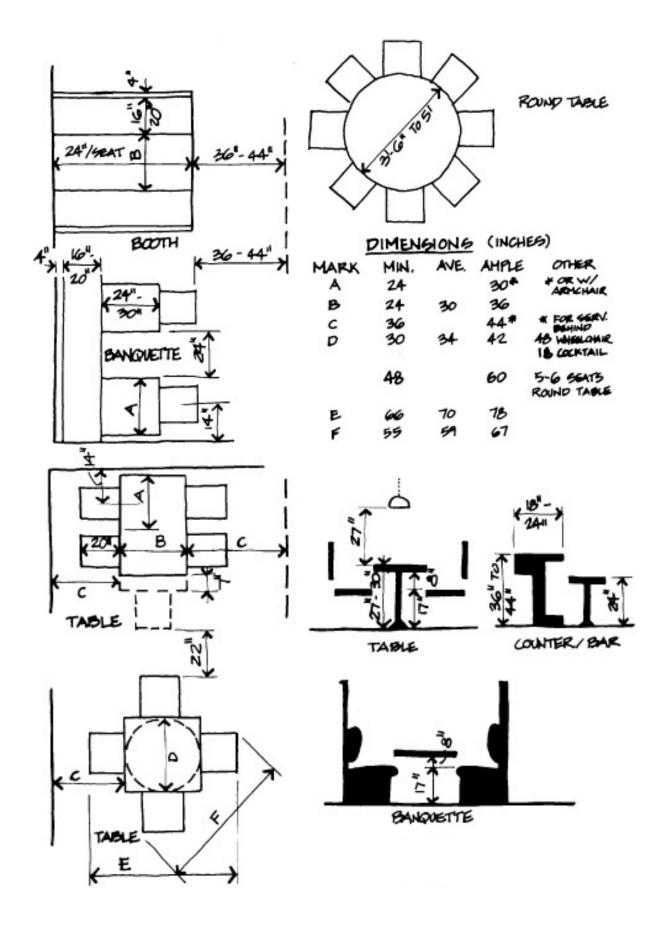
HOUSE" LAYOUT

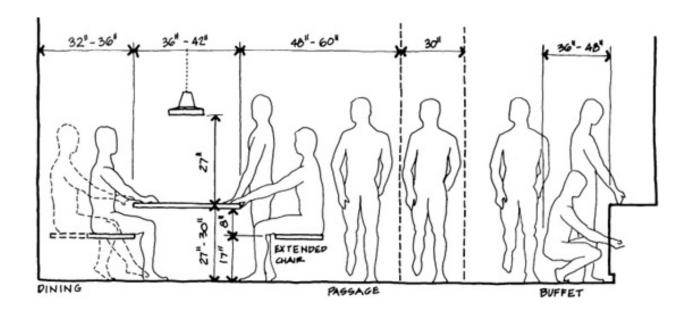
Estimated Dining Areas ("Front of House" Only) Type Dining Space (SF/Seat)

Table	10 to 20
Counter	15 to 20
Booth	10 to 15
Cafeteria	10 to 15
Banquet	10 to 15

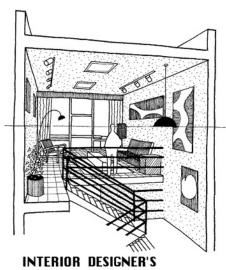
Estimated Areas for Total Restaurant Building

Type of Operation	Area (SF/Seat)
Table Service	25 to 35
Counter Service	20 to 25
Booth Service	20 to 30
Cafeteria Service	20 to 30





All these information came from:



PORTABLE HANDBOOK FIRST-STEP RULES OF THUMB FOR THE DESIGN OF INTERIORS

Third Edition

