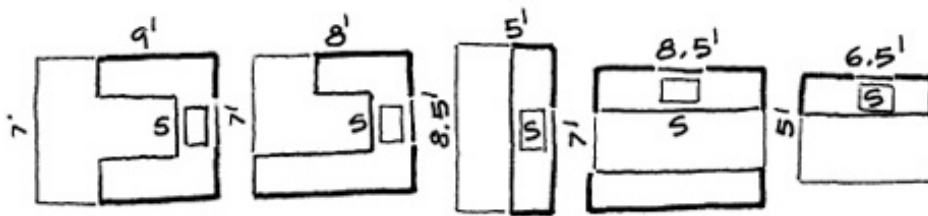
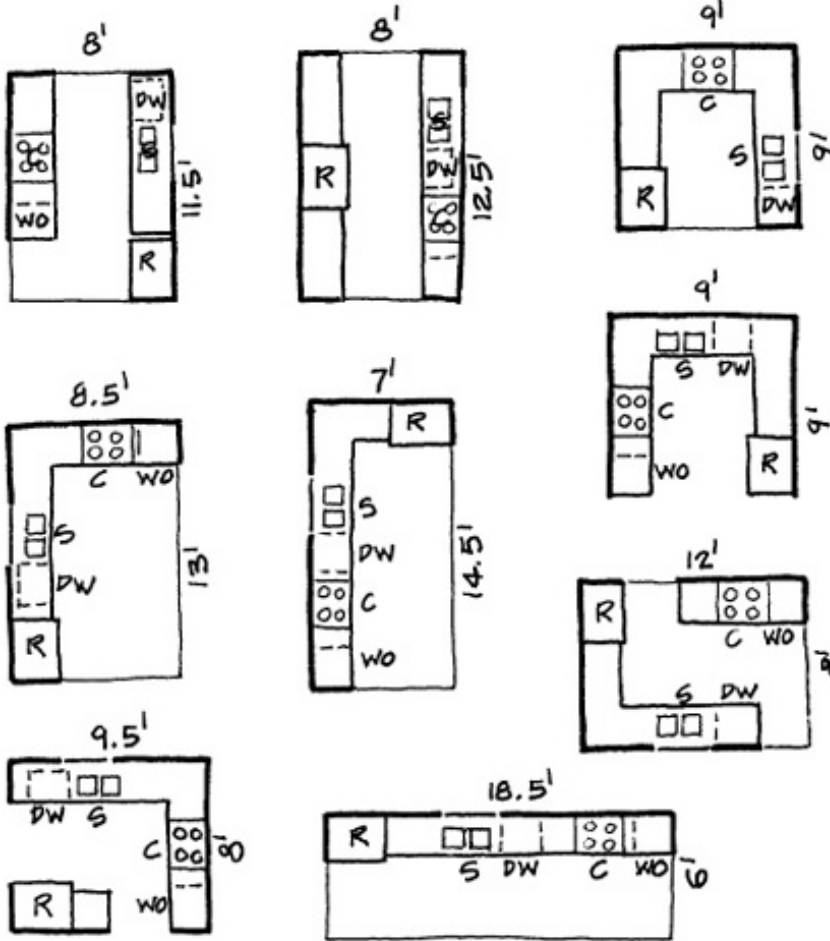


5. Kitchens/Cooking

- a. Overall layouts
- (1) Residential

C = Cooktop (range/oven)
 D = Desk
 DR = Dryer
 DW = Dishwasher
 F = Folding
 I = Ironing board
 P = Pantry

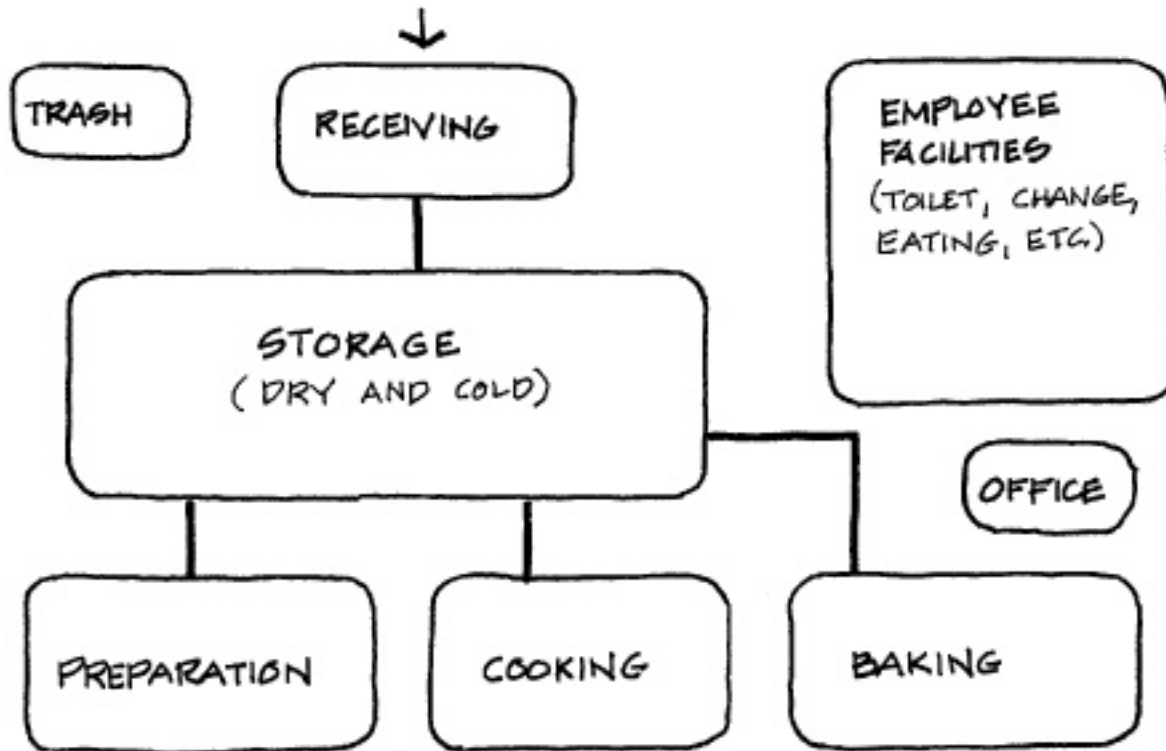
R = Refrigerator
 S = Sink
 T = Table and chairs
 TR = Trash
 W = Washer
 WO = Wall oven



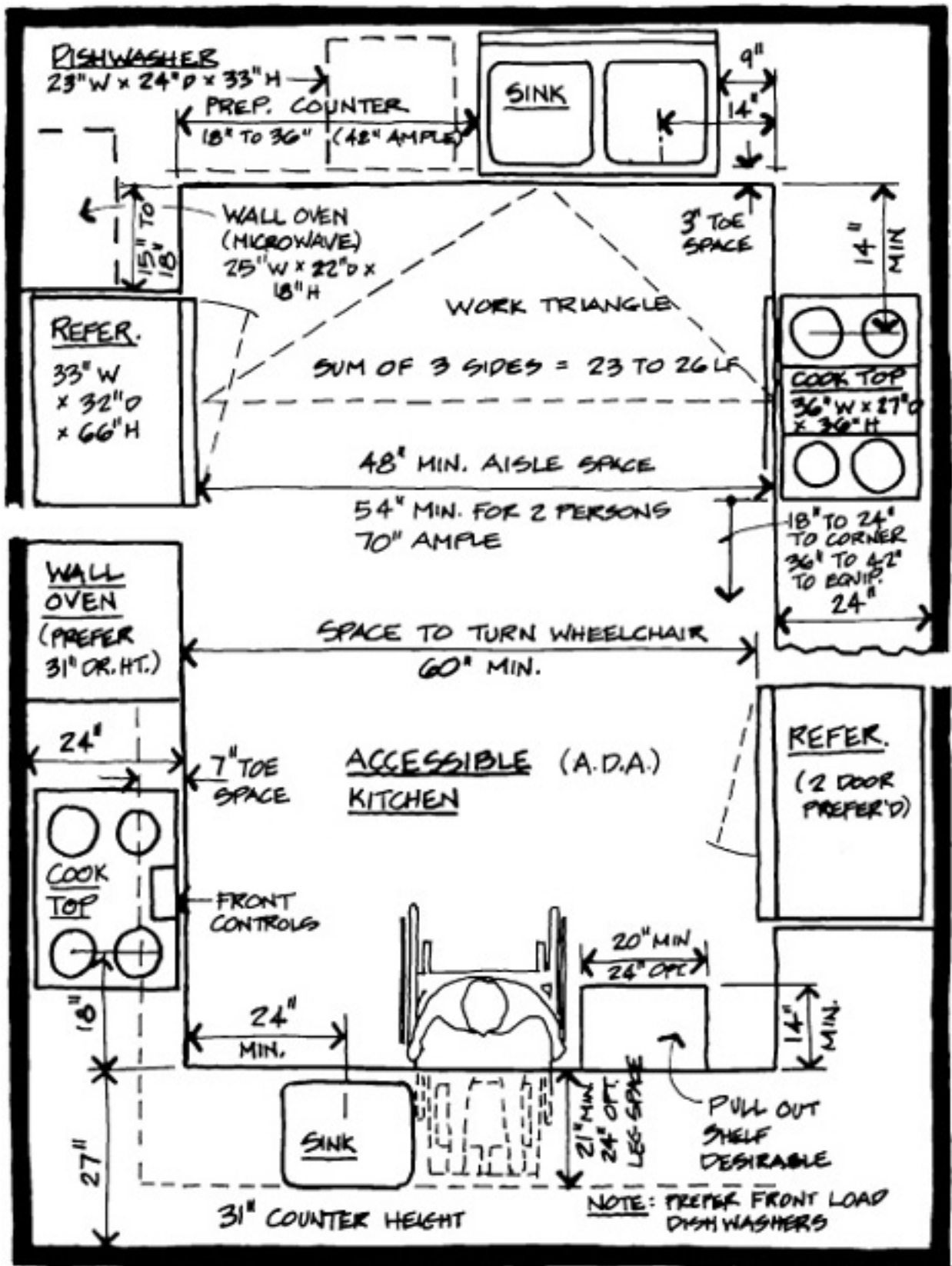
PANTRY TYPES

(2) Commercial restaurant kitchens

- (a) Typically kitchens range roughly from one-third to one-half the total area of a restaurant.
- (b) For general planning, the following areas are usually included in a restaurant kitchen



Receiving	5%
Storage	20
Preparation	15
Cooking	10
Baking	10
Dishwashing	5
Aisles	15
Trash	5
Misc. (employee chang- ing room, eating area, office etc.)	<u>15</u>
	100%



c. Kitchen templates (residential)

The following furniture templates are at $\frac{1}{4}''=1'0''$ scale. Dimensions are in inches. Use them for layout of residential kitchen areas.

