

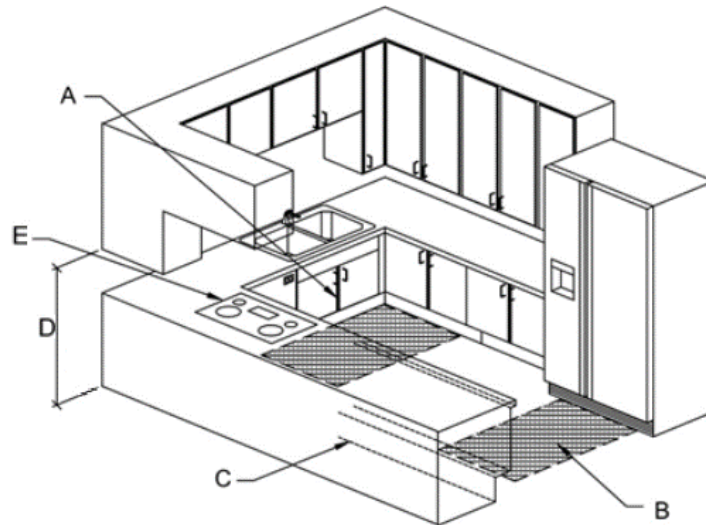


## Kitchens – Type B Units

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

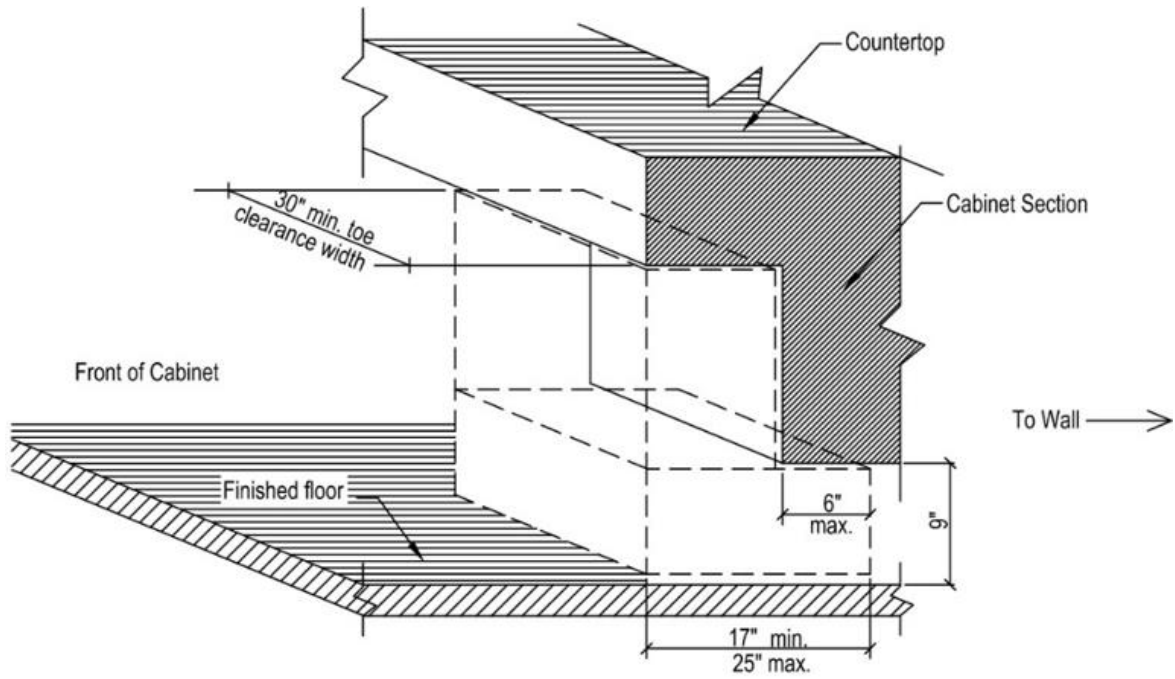
### Sample Kitchen Layout

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

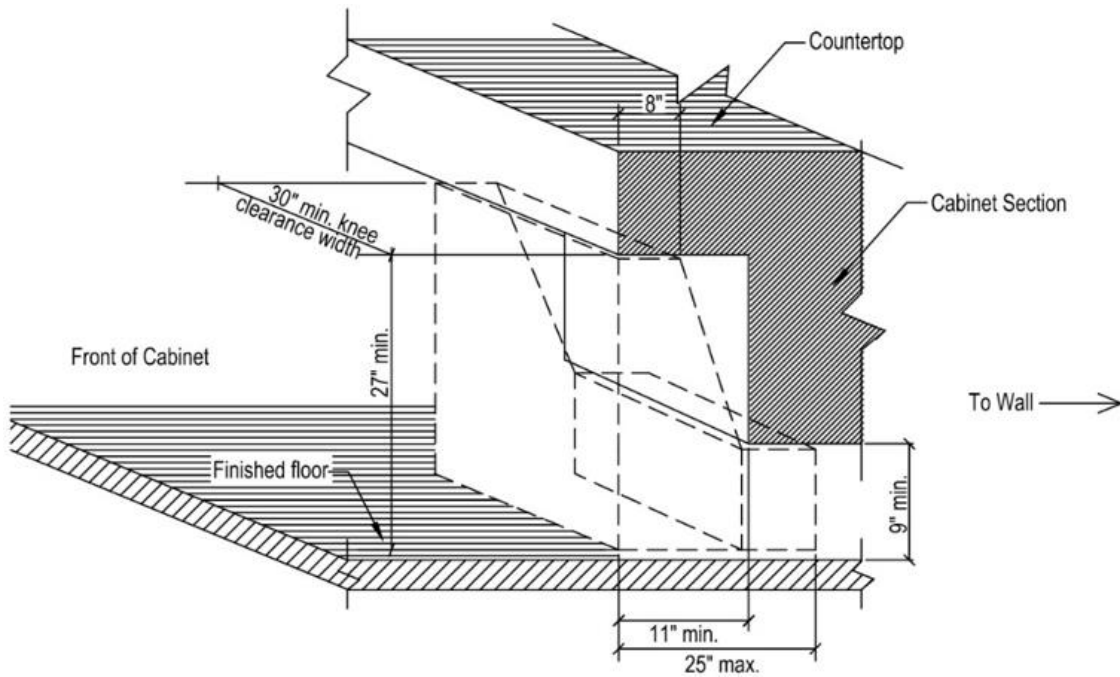


### Accessible Elements in the Sample Kitchen Layout

- A. The **clear floor space for the sink** is 30 inches by 48 inches positioned for parallel approach. (ICC 1004.12.2.1) Exception: For sinks complying with ICC 606 for parallel approach, the centerline of sink shall align with the centerline of floor space.
- B. The **clear floor space for all kitchen appliances** is 30 inches by 48 inches positioned for parallel or forward approach. The space shall be positioned beyond the swing of the dishwasher door. (ICC 1004.12.2) Note: Where the clear space is positioned for a forward approach, knee and toe clearances shall be provided.
- C. For U-shaped kitchens, between all opposing counters, base cabinets, countertops, appliances, and walls within kitchen work area, the **clearance** shall be 60 inches minimum. For galley kitchens, the clearance between all opposing counters, base cabinets, countertops, appliances, and walls is not less than 40 inches. (ICC 1004.12.1.1, 1004.12.1.2)
- D. The **height** to the bottom of the upper cabinets shall not be more than 54 inches maximum above floor.
- E. The **clear floor space for ranges or cook-tops** shall be positioned for parallel or forward approach. Toe and knee clearance shall be provided per Figures 1 and 2 when clear floor space is positioned for forward approach. (ICC 306)



**Figure 1: Toe Clearance**



**Figure 2: Knee Clearance**