Lever handles required; single handle faucet recommended. Operable with one hand and does not require tight grasping, pinching, or twisting of the wrist. The force required to activate operable parts is 5 lbs. maximum.

All appliance controls must be within the typical reach range of 15" minimum to 48" maximum measured from the finished floor. See ANSI 117.1 section 308 for exceptions.

Ovens have controls on front panels and cooktop controls are located to prevent reaching across burners.

30" x 48" clear floor space centered on sink and positioned for forward approach. Knee and toe clearances provided per section 306 (see details on page 2). Cabinetry can be added provided it can be removed without removal or replacement of the counter, the floor finish extends under the cabinet, and the walls behind and surrounding the cabinet are finished.

U-shaped kitchens require 60" min. clearance between cabinets, counters, appliance, etc. Galley style requires 40" clearance to appliances and counters.

Required adjustable or replaceable 30" wide work surface at variable heights between 29" and 36" or fixed at 34" max. with knee & toe clearance per section 306 (see page 2). Clear floor space positioned for forward approach & centered on space. Exception to clear floor space: cabinetry is permitted under the work surface provided the cabinet can be removed without removal or replacement of the work surface, the floor finish extends under such cabinet, and the walls behind & surrounding the cabinet are finished.

50% of freezer space within 54" maximum above floor.

NOTE:
Appliances & storage clear floor space positioned for parallel or forward approach. Spaces are permitted to overlap. Dishwasher clear floor space shall be adjacent to the dishwasher door and the door in open position may not obstruct clear floor space for dishwasher or sink.

Three-Dimensional Kitchen Layout Diagram