This Tip Sheet reflects code requirements of the 2015 International Building Code (IBC) and ICC A117.1–2009

These three-dimensional figures demonstrate clearances and other requirements for kitchens in Residential Type A units. Compliance with the following code provisions shall be documented on plans submitted for permit.

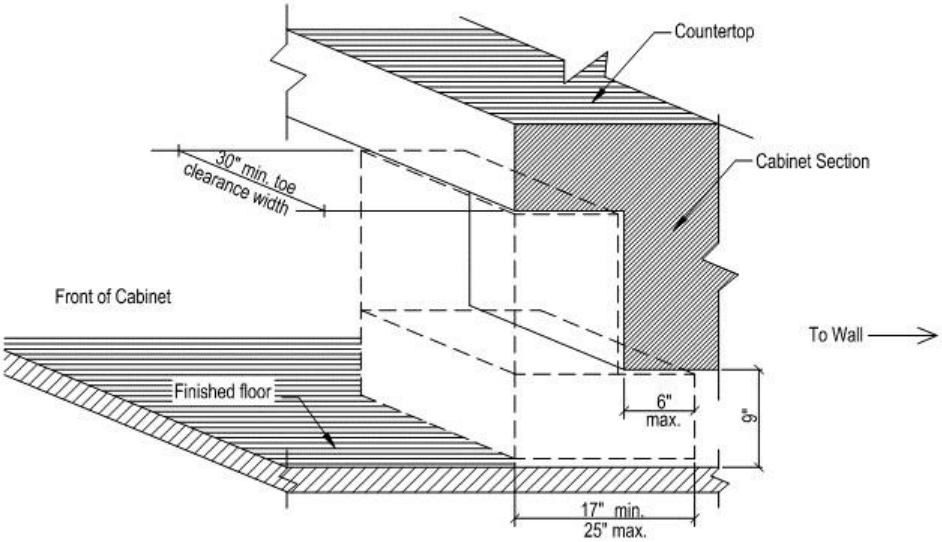


Figure 1 - Toe Clearance

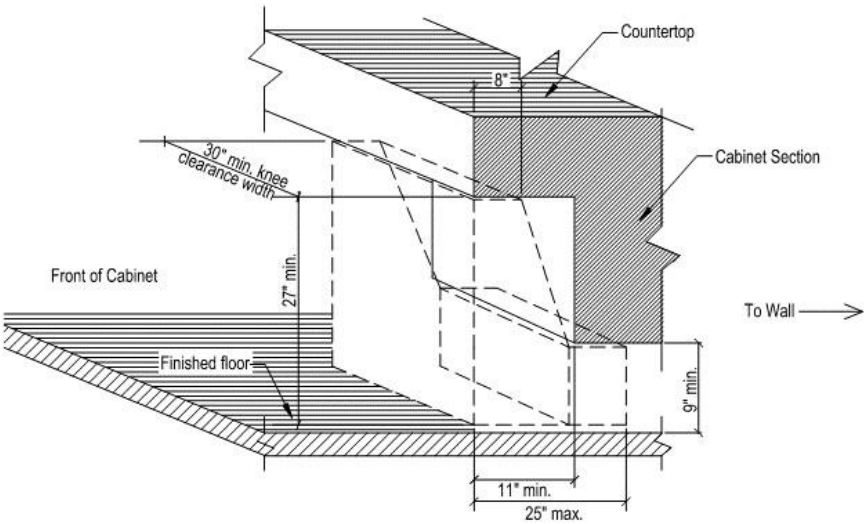
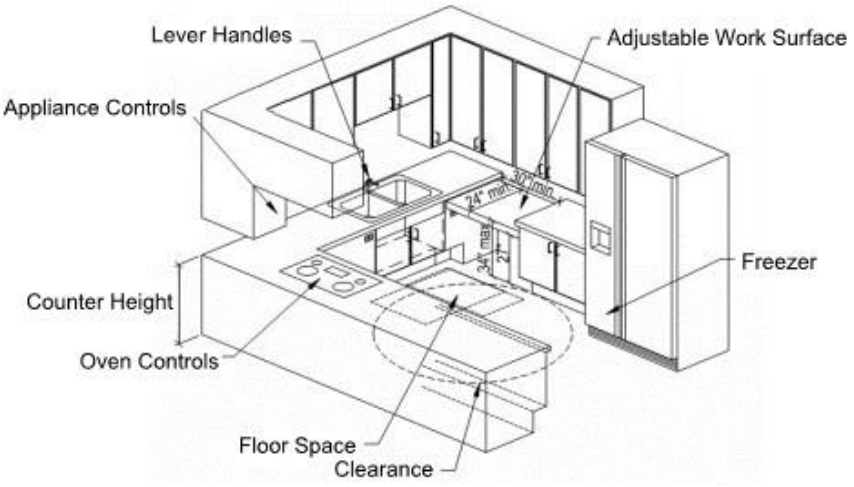


Figure 2 - Knee Clearance



Appliance controls: All appliance controls must be within the typical reach range of 15” minimum to 48” maximum measured from the finished floor. See ICC A117.1 Section 308 for exceptions.

Lever handles: Required. Single handle faucet recommended. Handles shall be operable with one hand and shall not require tight grasping, pinching, or twisting of the wrist. The force required to activate operable parts is 5 pounds maximum.

Adjustable work surface: An adjustable or replaceable 30” wide work surface at variable heights between 29” and 36” or fixed at 34” maximum with toe and knee clearance as depicted by Figures 1 and 2 above shall be provided. Clear floor space positioned for forward approach and centered on space must be provided for the work surface. 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 and surrounding the cabinet are finished.

Freezer: 50% of the freezer space must be within 54” maximum above floor.

Clearance: U-shaped kitchens require 60” minimum clearance between cabinets, counters, appliances, etc. Galley style kitchens require 40” clearance between appliances and counters.

Floor space: 30” x 48” clear floor space centered on sink and positioned for forward approach shall be provided. Toe and knee clearances shall be provided per Figures 1 and 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.

Oven controls: Oven controls shall be on front panels and cooktop controls shall be located to prevent reaching across burners.

Counter height: Maximum counter height shall be 34”.

Note: Appliances and storage clear floor space shall be 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 the open position may not obstruct clear floor space for the dishwasher or sink.

GENERAL INFORMATION:

- The intent of this Tip Sheet is to provide a general understanding of the code requirements and does not address the subject in great detail.
- Additional information can be obtained from your local participating jurisdiction.