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## **ISLAND PLANNING**

# ISLAND LIFE

- Added work & storage space
- Additional seating / activity / eating space
- Focal point
- Open up design-multiple entrances / exits
- Control traffic flow
- Room divider in open plans
- Hide prep mess from adjacent living areas



# AN ISLAND...

**So much more than a set of cabinets with a counter**

Take the time to really think through:

- What its dimensions should be
- Where to position it for proper clearance
- What height should it be
- How to configure and finish all sides
- Which appliances or storage features can make it a dynamic space
- How to light it

## IS AN ISLAND THE RIGHT CHOICE?

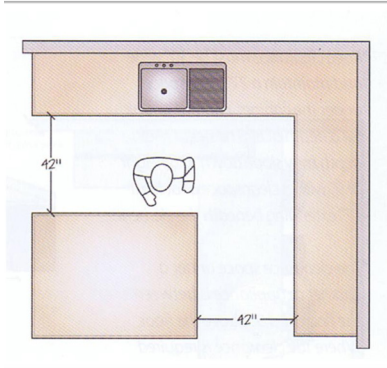
- Not every kitchen benefits from an island.
- In a kitchen with major work centers on opposite walls, the extra steps needed to walk around the island will outweigh its benefits.
- If the kitchen is less than 13' wide, an island will be a tight squeeze. Consider a movable island or a small peninsula extending from an existing counter area.

## PROPORTION

not too large,  
not too small

Measure work aisles  
counter to counter

42" for one cook

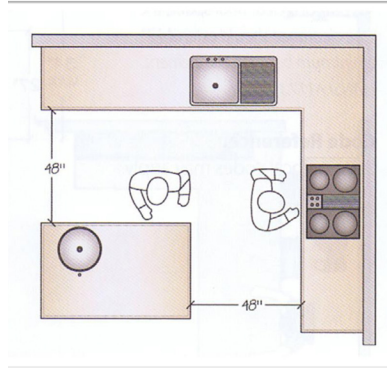


## WORK AISLES

Determining the size of an island starts with appropriate clearances.

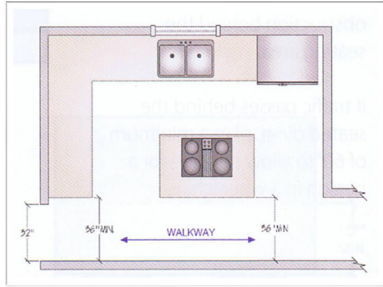
Lay out your clearances to determine if there is adequate space for an island,  
and what shapes are possible

48" or more for multiple cooks



## PROPORTION

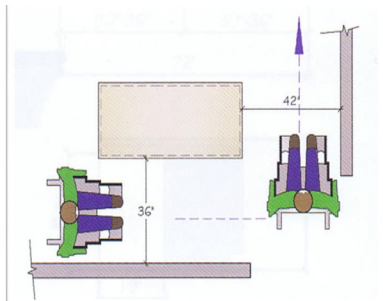
not too large,  
not too small



## WALKWAYS

### WALKWAYS

Minimum width of walkway should be 36"



### ACCESS STANDARD

If two walkways are perpendicular to each other, one should be at least 42" wide

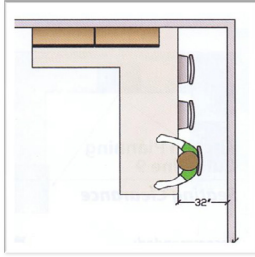
# ISLAND OR PENINSULA PROPORTION

not too large  
not too small

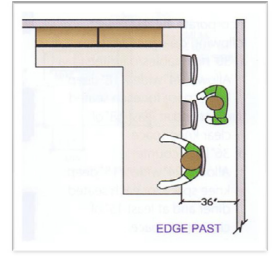
## TRAFFIC CLEARANCES

Traffic Clearance behind seated diners: Measure from counter edge to wall or other obstruction

No traffic behind diner-32"



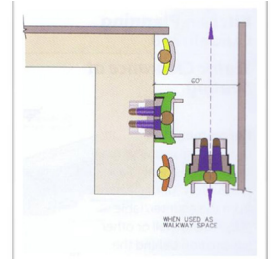
Traffic passing behind to serve or be seated-36"



44" for traffic to pass behind diners



60" for a wheelchair to pass behind diners



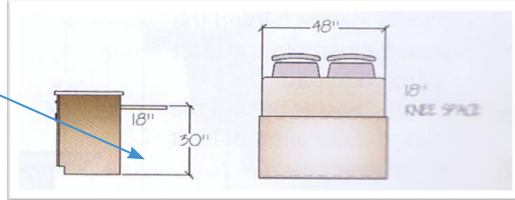
# PROPORTION

not too large,  
not too small

# MINIMUM SEATING CLEARANCES

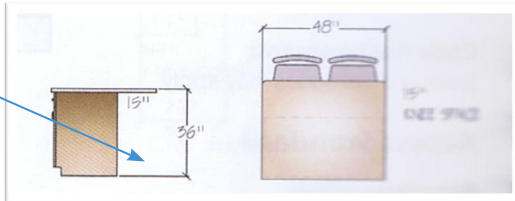
## 30" HIGH TABLE / COUNTER

24" wide x 18" deep knee space  
Stool/Chair Seat Height-18"



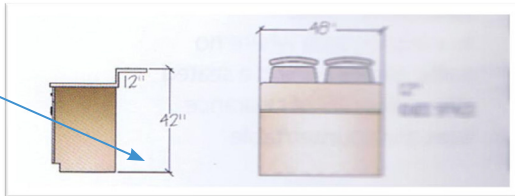
## 36" HIGH COUNTER

24" wide x 15" deep knee space  
Stool Seat Height-24"



## 42" HIGH COUNTER

24" wide x 12" deep knee space  
Stool Seat Height-30"

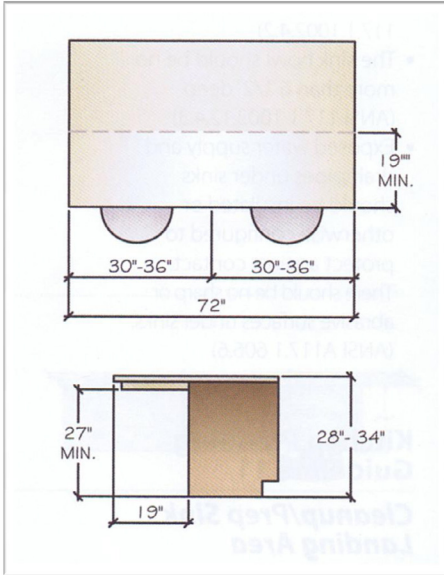




## PROPORTION

not too large,

not too small

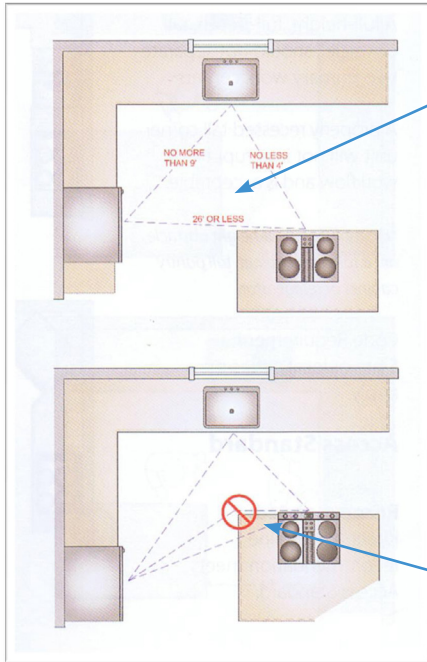


## RECOMMENDED SEATING CLEARANCES

To better accommodate people of various sizes or those using a mobility aid, kitchen seating areas should be :

- 28" - 34" High
- 30" - 36" Wide
- 19" Deep

# DISTANCE BETWEEN WORK CENTERS



The sum of the three distances from the center of the sink, cooking surface and refrigerator should be no more than 26'

No single leg should be less than 4' or greater than 9'

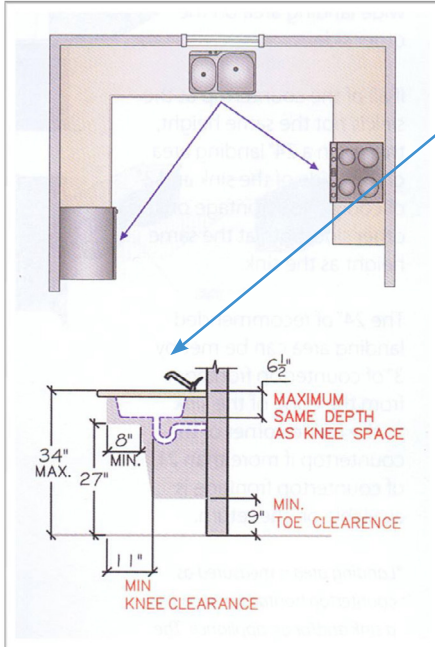
When the plan includes more than three primary appliances, no additional leg should be less than 4' or more than 9'

No work triangle leg intersect an island or other obstacle by more than 12"

# SINK PLACEMENT

## CLEAN / PREP SINK PLACEMENT

If the kitchen has only one sink, locate it adjacent to or across from the cooking surface and refrigerator



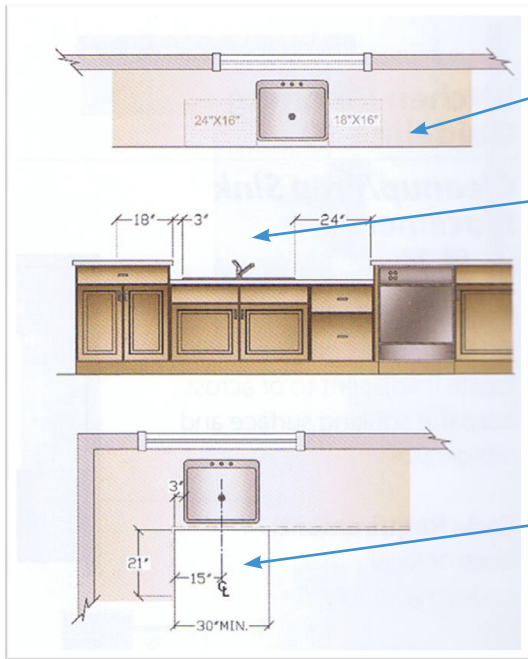
## ACCESS STANDARD

If planning knee space at the sink for a seated user.

### MINIMUM

- 36" W x 27" H to bottom of sink X 8" D to plumbing.
- best case- the sink would be adjustable between 29" and 36" H
- 17" deep in a 9" H toe space
- provide insulation or other protection from exposed pipes.

# CLEAN UP / PREP SINK LANDING AREA

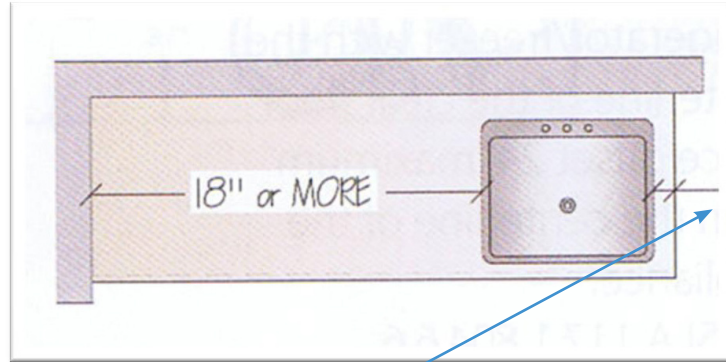


INCLUDE AT LEAST  
24\" landing area on one side,  
18\" on the other

IF COUNTERTOP HEIGHT  
IS STAGGERED  
24\" landing area on one side,  
3\" on the other, both the same height as the sink

24\" landing area can be met by 3\" countertop to an inside  
corner if more than 21\" is available on the return

## AUXILIARY SINK LANDING AREA



INCLUDE AT LEAST

3'' on one side

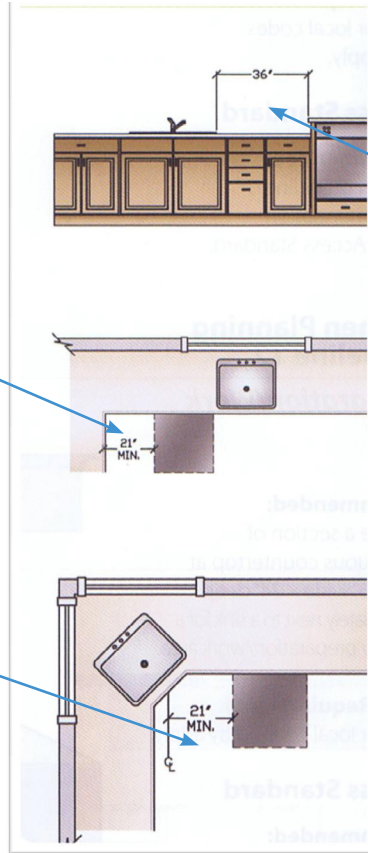
18'' on the other

Both at the same height as the sink

# DISHWASHER PLACEMENT

Provide at least 21" of standing space between the edge of the DW and countertop frontage, appliances and/or cabinets which are placed at a right angle to the DW

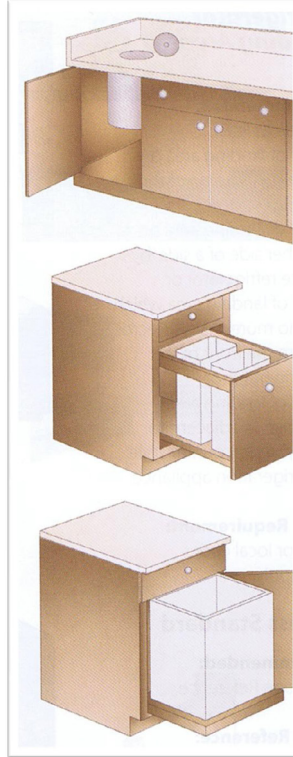
In a diagonal installation, the 21" is measured from the center of the sink to the edge of the DW door when open



Insert nearest edge of the primary dishwasher within 36" of the nearest edge of a cleanup / prep sink

A raised DW, 6" - 12" is appropriate when it can be planned with these landing recommendations

# WASTE RECEPTACLES



INCLUDE AT LEAST 2  
WASTE RECEPTACLES

- One near each cleanup / prep sink
- One for recycling, in or nearby kitchen

# REFRIGERATOR LANDING AREA

INCLUDE AT LEAST

15" landing area on handle side of the refrigerator

or

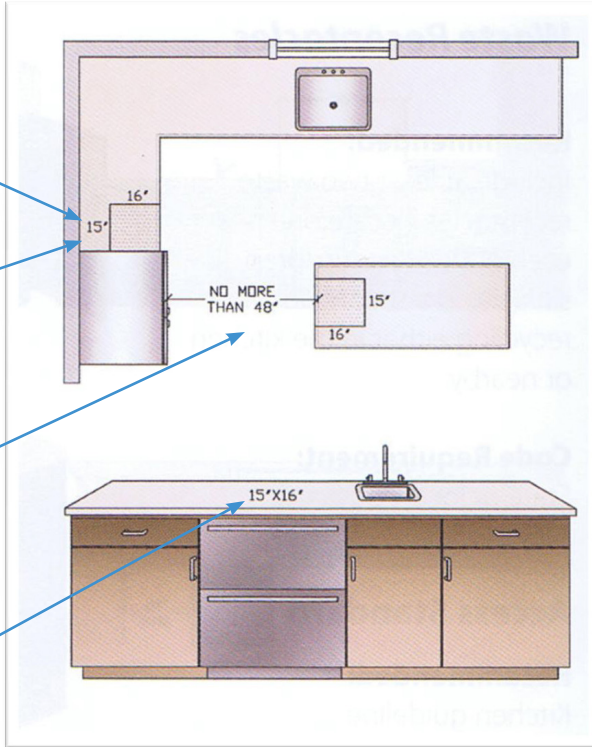
15" landing area on either side of a side-by-side or French door refrigerator

or

15" of landing area, no more than 48" across from the front of the refrigerator

or

15" of landing area above or adjacent to undercounter refrigeration





# COOKING SURFACE LANDING AREA

INCLUDE A MINIMUM OF

12" landing area on one side

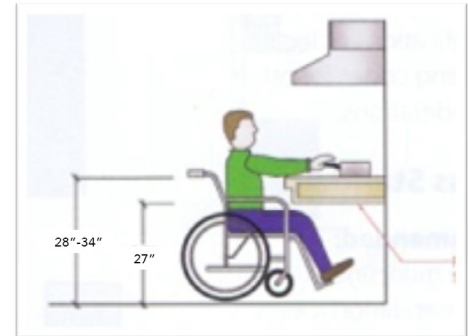
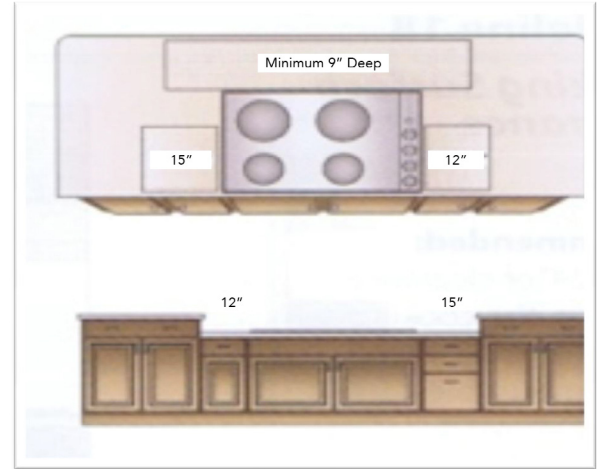
15" on the other

for counters of the same height or if the cooking surface is at a different countertop height

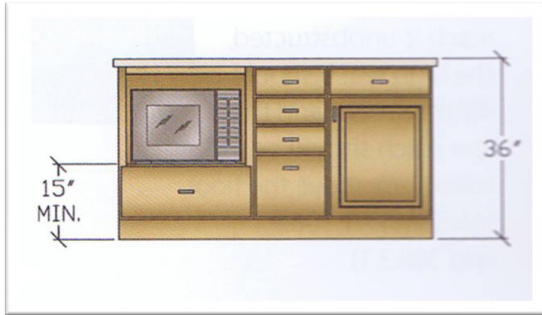
## ISLAND AND PENINSULA SAFETY

Extend counter top a minimum of 9" behind the cooking surface if the counter is the same height as the cooking surface

Lower the cooktop to 34" maximum height, and create a knee space beneath the appliance. Protect from electrical or other obstructions below counter



# ISLAND MICROWAVE PLACEMENT

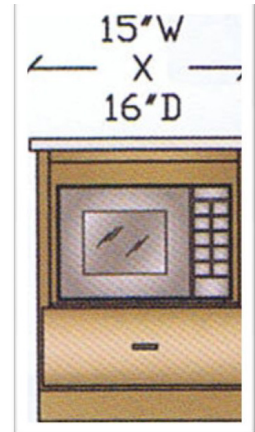


## CONSIDER THE USERS HEIGHT AND ABILITIES

- The ideal location from the bottom of the microwave is 3" below the principle user's shoulder, but no more than 54" above the floor. consider a raised microwave at an island end.
- If placed below the countertop, the oven bottom must be at least 15" off the finished floor.

## MICROWAVE LANDING GUIDELINES

at least 15" of landing area above, below, or adjacent to the handle side.



## **ISLAND LIGHTING**

Consider floodlights, good general room lighting, and for pinpoint burst of brightness, some spotlighting.

- Floodlights are good for task lighting
- Spots have a narrow beam and should be used strictly for aesthetics
- Pendants are appropriate to carry through a style feature

# ISLAND LIGHTING

- Overhead floods and spots emphasize the counter and leave the sides of the island in shadow.
  - This may be the desired effect: It can make the counter look like it's floating
- If you have an island that looks good on all sides, you'll need additional flood lighting in the aisle areas to illuminate the sides.
- Using dimmer switches for island lighting is appropriate for kitchens where one part is primarily function while the rest serves as a dining or family area.

# ISLAND LIGHTING

- Pot and pan racks are appropriate in a country-style kitchen.
  - Be careful not to hang too low to obstruct the line of sight.
- Range hoods pose a similar concern
  - If they're low enough to function properly, they can block lines of sight
  - If they're high enough to be aesthetically pleasing, they may not draw well.
  - Downdraft ventilators can be used here but don't vent well

## **ANCHORING THE ISLAND**

You've created a beautiful island, now it must be secured to the floor

### **OPTIONS**

- Screw a series of 2 X 4 blocks to a floor joist if you have access to one
- Use 2 X 6 or 2 X 8 blocks and screw them to the subfloor

Set the cabinets over the blocks and screw them together

## **ANCHORING THE ISLAND**

If you're creating a stub wall for tiered counter heights or for plumbing and electrical chases, reinforce by using a sheet of  $\frac{3}{4}$ " plywood or wainscot across the back, fastening to each cabinet for greatest stability

# ISLANDS



multifunctional

gathering place

efficient

focal point

casual dining

food prep

fun

cook's station

contrasting colors

traffic patterns

versatile

multiple surfaces





the Kitchen  
MASTER

## TALK TO A DESIGNER

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Thinking of remodeling your kitchen? Not sure where to start?

Get in touch with our professional designers and let us help you make your dream kitchen a reality.

**SCHEDULE A  
FREE CONSULTATION**