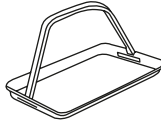
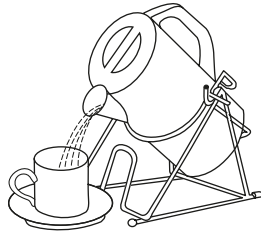




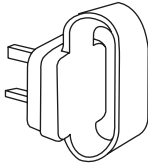
Long handled
dust pan and brush



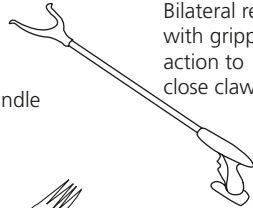
One hand tray with
non-slip mat inside



Jug tipper for corded
electric kettles



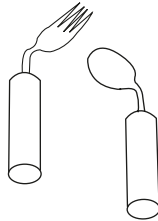
Plugtops with loop handle
for easier removal



Bilateral reacher
with gripping
action to
close claws



Perching stool with
height adjustable legs



Light weight cutlery with thick
handle and angled heads for those
with restricted wrist movement

Kitchen aids for the disabled

Sources: *Kitchen Sense*
Spaces in the Home
Keep Able

Wheelchair user's kitchen

About 2% of the UK population use wheelchairs. Of all disabled people the wheelchair user will have most difficulty using a standard kitchen, primarily because the worktop will be too high and there will be no knee space at the sink, preparation and cooking areas.

With limited upward and forward reach, high cupboards and backs of worktops are inaccessible.

Wheelchair critical dimensions mm

Standard wheelchair	=	1075 l × 630 w × 965 h
Top of arm rest	=	+710
Turning circle – indoor chair	=	1400
– standard chair	=	1500
– large chair	=	1700
Maximum upward reach	=	+1350
Maximum accessible shelf	=	+1300
Maximum downward reach	=	+400
Preferred worktop height	=	+800
Maximum worktop depth	=	600
Minimum knee space	=	750 w × 530 d × 660 h
Minimum cabinet toe recess (to accommodate foot rest)	=	180 d × 200 h

Planning

The ideal kitchen for a wheelchair user will take up more space than usual because of the need for knee space with subsequent loss of base cupboards. Also the low height of storage cupboards will reduce the amount of storage space so more cabinets will be needed.

Entrance doors from outside must have a minimum clear opening of 775 mm.

Internal doors must have a minimal clear opening of 750 mm.