



**Kitchen for a wheelchair user**

Note: This distance excludes the thickness of the stop on the latch side of the door and the thickness of the open door on the hinge side.

Where possible, remove any doors to leave a clear doorway.

The dining table should be near the cooking area. Where the dining room is separate, a trolley is more convenient than a serving hatch.

Keep the sink, preparation and cooking areas in one unbroken sequence, ideally in a 'U'- or 'L'-shaped configuration. The galley kitchen is the least satisfactory type of plan, as the counters must be a minimum of 1370 mm apart for wheelchair manoeuvrability.

Floors must be level and smooth.

Windows, particularly behind counters, must be operated with remote controls such as winding gear, sash hook on pole, pulleys and drop rods.

Heating levels should be set at 18°C – ideally 20°C, particularly where doors have been removed from doorways which may create more draughts.

## **Sinks**

Keep sinks away from corners.

The knee space should continue under the draining area as well as the preparation area alongside the bowl.

Recess the area 50 mm immediately under the counter at the sink bowl to accommodate for the chair armrests.

Sink bowls should be shallow – about 150 mm deep.

A single bowl with an integral drainer and the mixer positioned between the bowl and the drainer is the most convenient arrangement as it allows pans to be filled with water from the draining area.