
International Standard 3055

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Kitchen equipment — Coordinating sizes

Équipement de cuisine — Dimensions de coordination

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Descriptors : buildings, kitchens, kitchen equipment, dimensions, modular structures, dimensional coordination.

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 3055 was prepared by Technical Committee ISO/TC 59, *Building construction*.

ISO 3055 was first published in 1974. This second edition cancels and replaces the first edition, to which new annexes have now been added.

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Kitchen equipment — Coordinating sizes

0 Introduction

The purpose of standardization of kitchen equipment is to allow components to be combined in arrangements which are harmonious and rational, due account being taken of ergonomic and economic considerations.

To this end, the following aspects have to be considered:

- the sizes of component parts;
- the specific areas of each item of equipment, taking into account the possibility of their complete or partial overlapping;
- the location of pipes (water, gas, drainage, electricity);
- the combinations of components.

This International Standard has been prepared according to the principles of modular coordination in building.

1 Scope

This International Standard defines sizes for components of kitchen equipment in dwellings.

It also specifies, in annex A, the sizes of zones for hot and cold water and waste and gas pipes in kitchen cabinets and certain appliances.

General guidance on the planning of domestic kitchens is given, for information only, in annex B.

2 Field of application

This International Standard applies, according to the principles of modular coordination in building, to all components of kitchen equipment, for example cabinets, work-tops, sink units and appliances.

3 References

ISO 5731, *Kitchen equipment — Limit of size.*

ISO 5732, *Kitchen equipment — Sizes of openings for built-in appliances.*

4 Coordinating sizes (see figure 1)

4.1 Heights

A — Work-top level: 9 **M** or 8,5 **M**¹⁾

B — Plinth

— for work-top level 9 **M**: 1,5 **M**

— for work-top level 8,5 **M**: 1 **M**

C — Clear height from floor to underside of wall unit²⁾: 13 **M** minimum + $n \times \mathbf{M}$

D — Height of tall units and tops of wall units: 19 **M** minimum + $n \times \mathbf{M}$

Preferred height: 21 **M**

4.2 Depths³⁾

E — Work-tops, floor units and tall units: 6 **M**

F — Wall units: 3 **M** or 3,5 **M**

4.3 Widths

Widths of all components shall be multiples of **M**.

Components of different sizes can be combined.

1) **M** is the symbol for the basic module, defined in ISO 1006, *Building construction — Modular coordination — Basic module*, and is equal to 100 mm.

2) Reserved zone for lighting or other attachments, if any should be included in the wall unit space.

3) Only handles or switches may project.

Preferred widths:

- appliances 6 M
- cabinets 3 M, 4 M, 5 M, 6 M, 8 M
- sink units 6 M, 8 M, 9 M, 12 M, 15 M, 18 M

L — Recess of the plinth in relation to the front edge of the work-top (toe-recess)¹⁾: 50 mm minimum

M — Height of service zone²⁾: 100 mm minimum

N — Depth of service zone²⁾: 100 mm

5 Special dimensions

K — Thickness of work-top and apron height of sinks
Preferred size: 30 mm

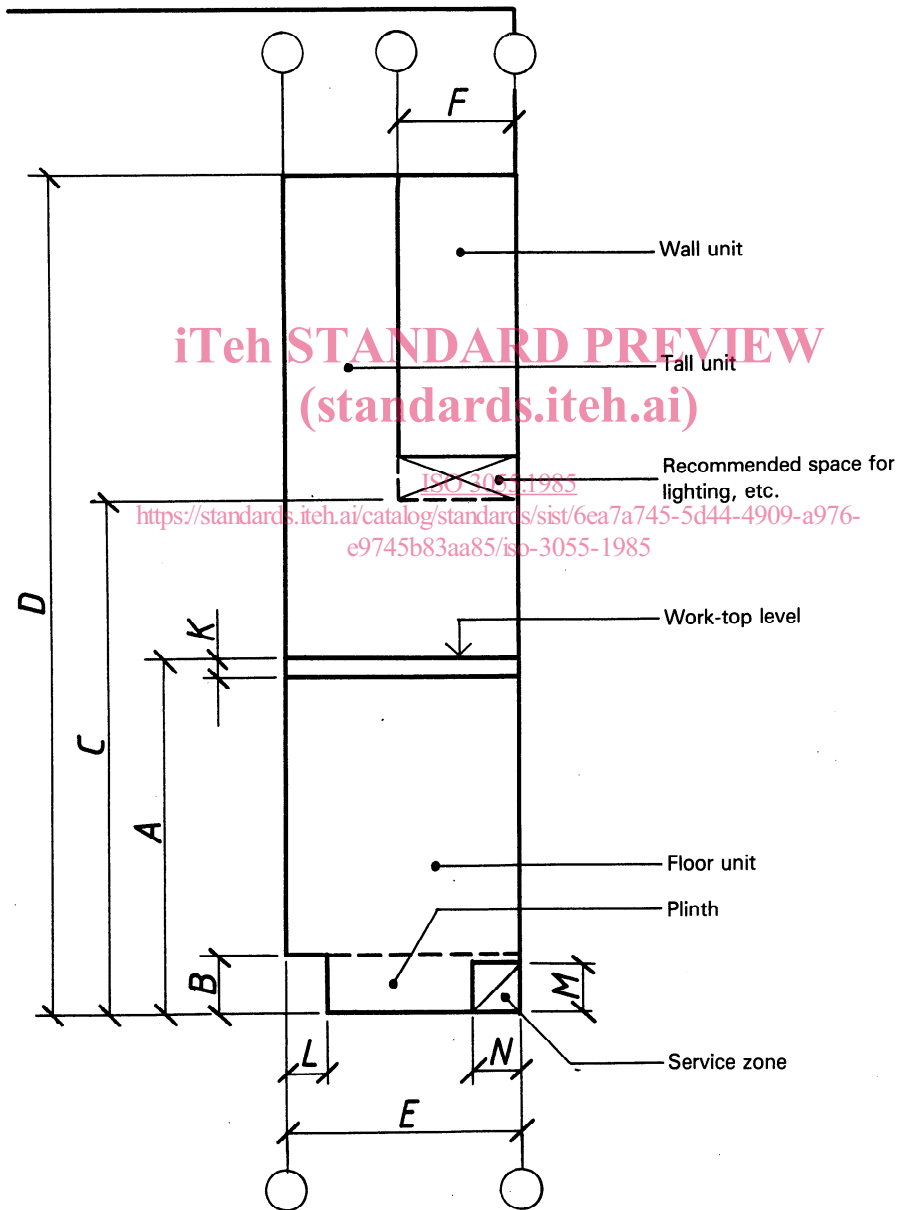


Figure 1

1) For tall units and for appliances which are not meant to be placed beneath a work-top, or do not have a work-top included, this toe-recess can be reduced or eliminated.

2) The service zone provides space for water, gas and waste pipes; its provision is a requirement in the case of cabinets and cookers and, at present, optional (at the discretion of the manufacturer) in other appliances. See also annex A.

Annex A

Service zones

(This annex forms an integral part of the standard.)

A.0 Introduction

The provision of service zones in kitchens makes it possible to provide service runs without the need to make holes either in kitchen cabinets or appliances or in the fabric of the building. The installation of service runs is thereby facilitated.

The specifications in this annex apply only to cabinets and cookers, other equipment being excluded for technical reasons. The problem of providing service runs is, however, solved for a wide variety of kitchen plans by the provision of service zones in cabinets and cookers. Other appliances, such as dishwashers, washing machines and refrigerators, may be provided with service zones at the manufacturer's discretion. It is intended to extend the requirements for service zones to cover these appliances at a later date.

An example of a service zone for service runs from a dishwasher and sink to a vertical service duct is shown in figure 2.

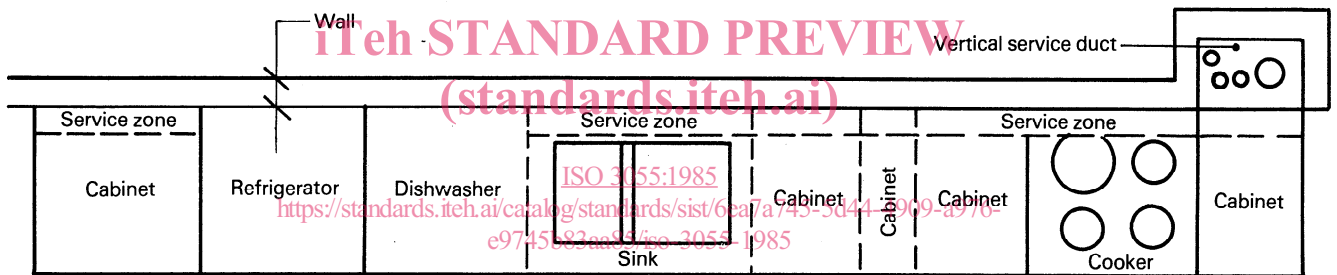


Figure 2

A.1 Position and size (see figure 3)

The service zone shall be placed at floor level at the back of a cabinet or appliance. Its size shall be as follows:

- Depth: $100 \pm \frac{2}{0}$ mm
- Height: 100 mm (minimum)

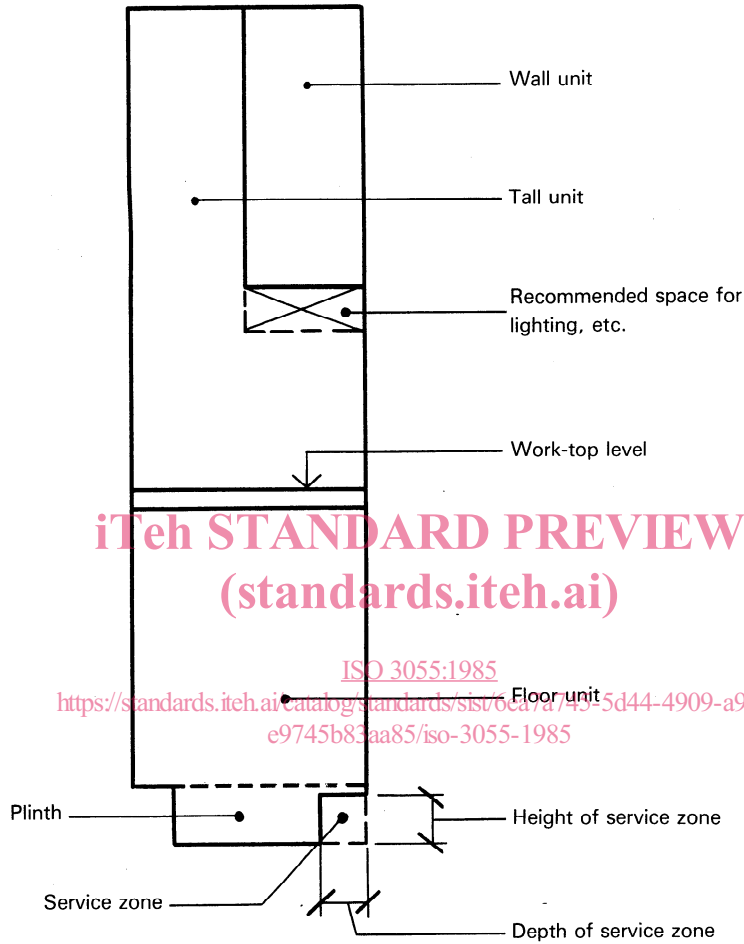


Figure 3

A.2 Access to service zone

Where a connection to service runs is required, cabinets (for example sink cabinets) shall be designed so that connections can be made without the need for making holes.

See, for example, figure 4.

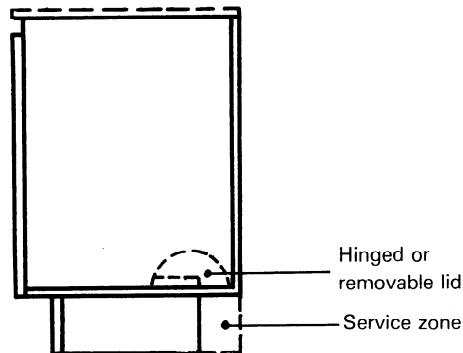
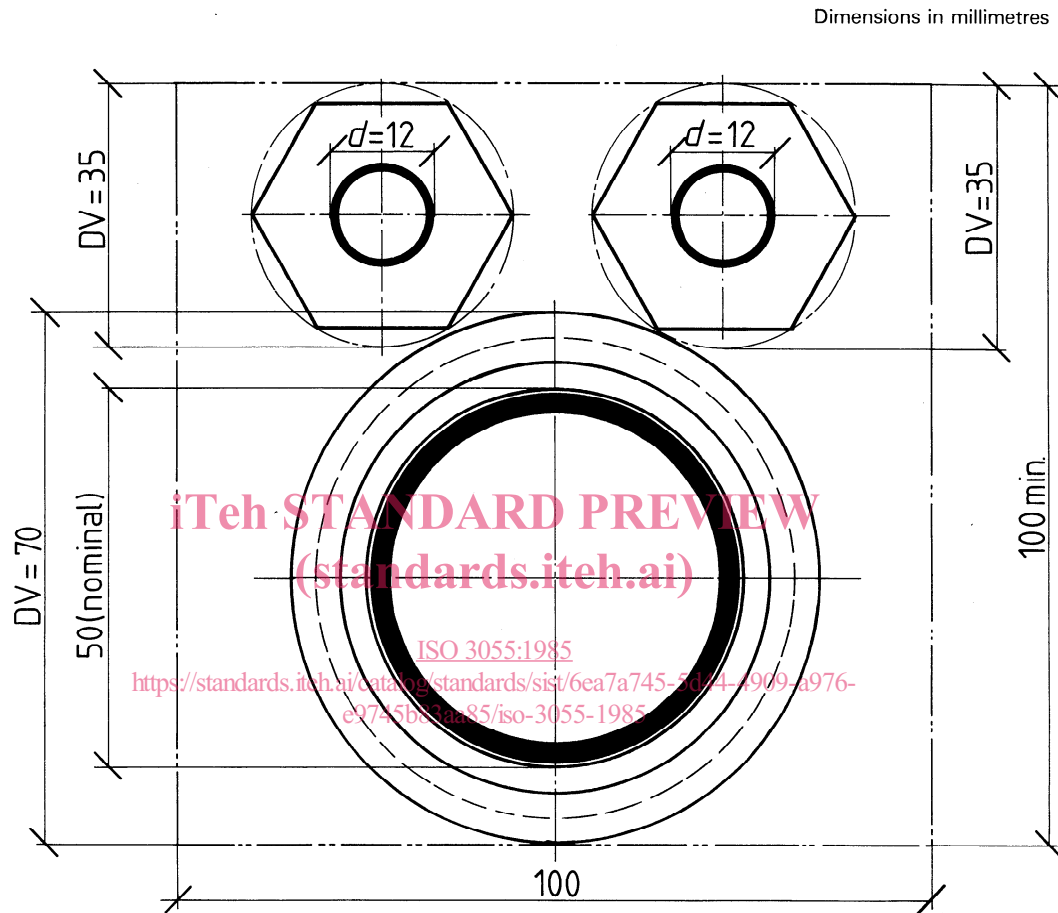


Figure 4

A.3 Examples

A.3.1 An example showing the layout of a service zone of dimensions 100 mm × 100 mm for one drainage pipe of nominal diameter 50 mm (no fall necessary for lengths up to 3 000 mm) and two water pipes of diameter $d = 12$ mm is shown in figure 5.

NOTE — Pipes are installed before the kitchen equipment is fitted.



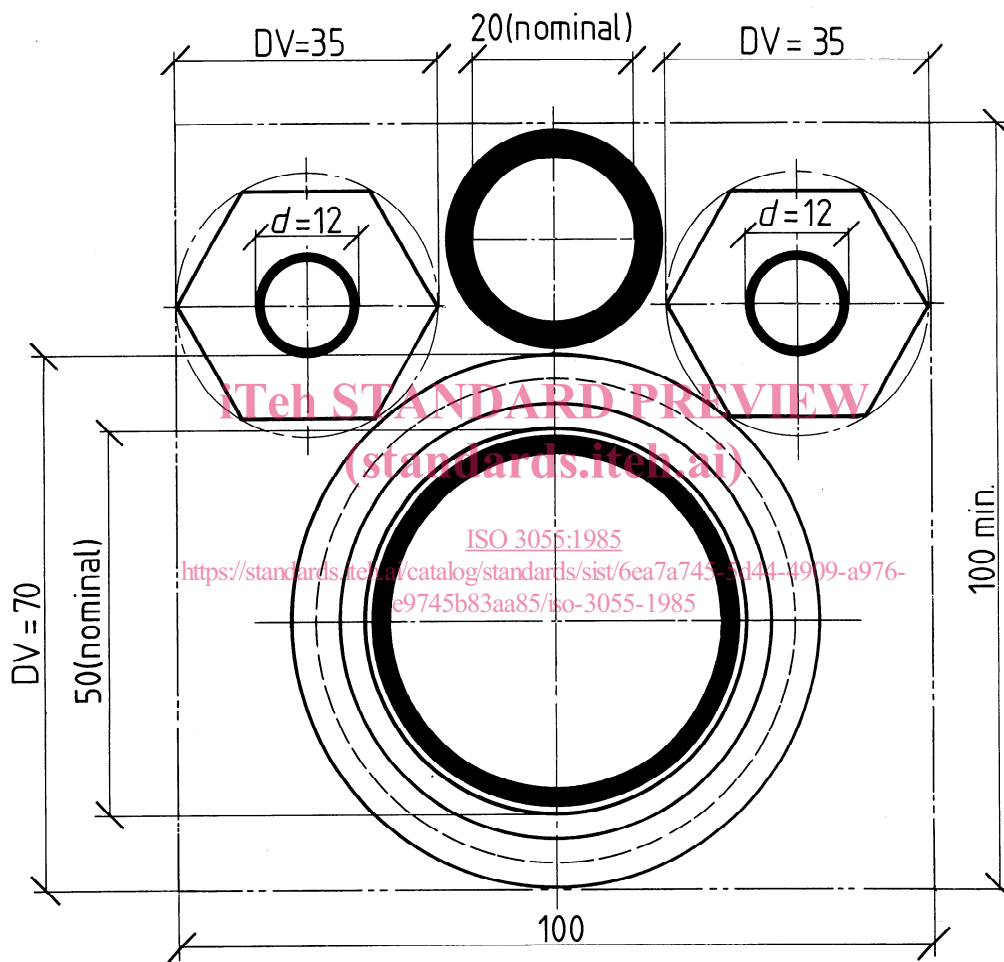
DV = Outside diameter connection

Figure 5

A.3.2 An example showing the layout of a service zone of dimensions 100 mm × 100 mm for one drainage pipe of nominal diameter 50 mm (no fall necessary for lengths up to 3 000 mm), two water pipes of diameter $d = 12$ mm and one gas pipe of nominal diameter 20 mm is shown in figure 6.

NOTE — Pipes are installed before the kitchen equipment is fitted.

Dimensions in millimetres



DV = Outside diameter connection

Figure 6

Annex B

General guidance on the planning of domestic kitchens

(This annex does not form part of the standard.)

B.0 Introduction

This annex gives general guidance on the planning of domestic kitchens. International Standards may be established within this framework, when this is meaningful. Parts of this annex may be incorporated into national planning guides, according to national requirements.

The principles for kitchen layouts and electrical installations are based on ergonomic considerations, analyses of activities and storage requirements and the influence of household sizes, and take into account general principles concerning the combination of activity spaces.

The guidance is valid for the majority of households, including those of elderly people and the physically handicapped. Individual requirements for physically handicapped people have to be met for each special case, however, and are, therefore, not dealt with here. See also ISO publication *Needs of disabled people in buildings — Design Guidelines*.

Functional requirements are also considered, kitchen work and eating being considered as unifying and pleasant household activities, although national or local cultural and social patterns may influence the utilization of the guidelines.

The planning of the kitchen should reflect rational work processes and work sequences and guarantee a comfortable, safe and agreeable environment. Special attention needs to be paid to the safety of children and their natural behavioural patterns, as well as to elderly people and the physically handicapped.

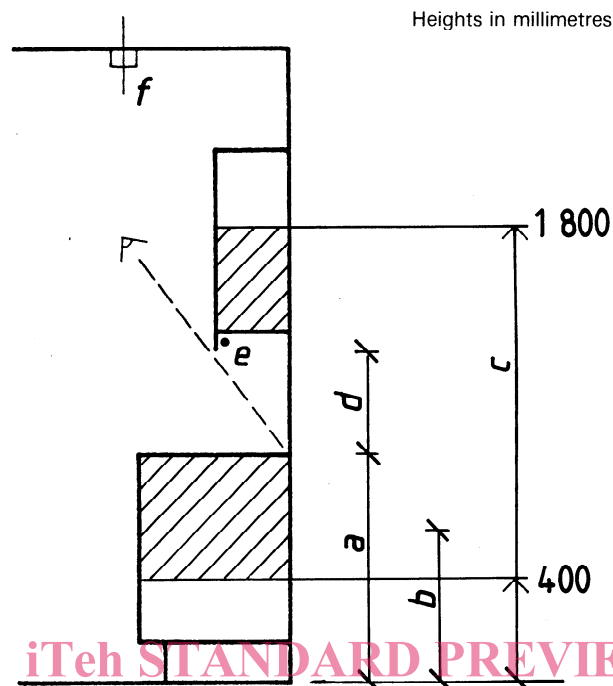
It is important to make provision for subsequent improvements in kitchen equipment and changing kitchen activities. Free space for additional activities and/or equipment is thus desirable. A high degree of flexibility, adjustable and interchangeable fittings, etc. will facilitate adaptation to future, and changing, users' demands.

B.1 Ergonomic requirements

B.1.1 General

The planning of a kitchen should be based on a knowledge of the users' ergonomic requirements. This basis should be used both for the design of individual units and for their assembly into parts of, or whole, kitchens. The design of handles, knobs, switches, hinges, right/left handling, etc., should also be based on an ergonomic knowledge of the physical, mental and social capacity of the users.

See the general layout in figure 7.



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Figure 7

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B.1.2 Working heights, standing (*a*)

The appropriate working heights for different activities when standing are

- for food preparation: 850 to 1 000 mm;
- for washing-up: 900 to 1 050 mm.

A work-top level of 850 mm and 900 mm is specified in 4.1. To make allowance for differing statures and activities, a range, at intervals of 50 mm, up to 1 050 mm is desirable. Adjustments in height can be made by different plinth heights and other means.

B.1.3 Working heights, sitting (*b*)

The appropriate working height for different activities when sitting are

- for food preparation: 600 to 800 mm;
- for washing-up: 750 to 850 mm.

If the height is fixed, adjustable seating is desirable and, if possible, the working surface should be adjustable in height. For wheelchair users, a minimum clear height of 650 mm under work-tops and sink bowls is required.

B.1.4 Vertical reach (*c*)

It should be possible to store frequently used items within convenient reach. The term "vertical reach" refers to the maximum height from the floor at which a person can handle an item.

Many people have difficulties in bending. Pull-out shelves, trays and drawers make it easier to remove and replace items.

A convenient range of vertical reach for frequently used items is 400 mm (floor unit tray / shelf) to 1 800 mm (wall unit shelf) from the floor.

The vertical reach of a wheelchair user is often limited to a height of about 1 200 mm from the floor.

B.1.5 Appliances

Appliances such as dishwashers, ovens, refrigerators and freezers may be free-standing or housed in floor units or tall units.

B.1.6 Location of appliances in tall units

For ovens and dishwashers, a safe and convenient working height is more important than sight lines.

Ovens should be located so that the setting-down surface — door face or tray — is level with adjacent working surfaces such as work-tops or pull-out surfaces.

For convenient loading, dishwashers should be located such that the height from the floor to the top of the dishwasher is not more than 1 100 mm.

For convenient reach, refrigerators and freezers should be located within a zone from 400 mm to 1 800 mm from the floor.

B.1.7 Elbow room

A minimum of 2 M should be provided on either side of the sink and appliances in order to ensure adequate working space.

B.1.8 Lines of sight (*d*)

The line of sight to the inner edge of the work top should not be obstructed by fixed units or appliances. This condition is met if the bottom of the wall unit is 1 300 mm from the floor.

B.1.9 Lighting (*e, f*)

See clause B.5.

B.2 Activities

B.2.1 General

Kitchen work can be considered to comprise the following main activities: food preparation, cooking and washing-up. These activities require working areas, equipment and storage space. Requirements also need to be considered for eating as a complementary activity.

Requirements for secondary activities such as sewing, writing, and hobbies are not considered in this annex.

The provisions for each of the different activities can be overlapped and should be arranged to ensure convenient working (see figure 8). To ensure this, particular attention should be given to the location and sizing of work-tops. The most important, between the sink and cooker / hobs, is where most work is carried out — its size should always be within the recommended range. If more than one person is to work regularly in the kitchen, the work-top on the other side of the sink should be considered as a supplementary working surface. The sequence of work-tops on either side of the sink and cooker / hobs should be unbroken so as to ensure suitable and safe working conditions. Where tall units and built-in appliances are away from the main working area, it is particularly important to provide a separate work-top — at least for setting down, but ideally for working as well.

If provision is being made for eating, it should be borne in mind that the table usefully gives an extra working surface.

Demand for food storage is affected by household composition and differences in lifestyle, household economy, shopping and transportation facilities, etc.