

JIS

JAPANESE INDUSTRIAL STANDARD

**Kitchen equipment —
Coordinating sizes**

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Kitchen equipment - Coordinating sizes

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1. Scope

This Japanese Industrial Standard specifies coordinating sizes ⁽²⁾ of kitchen equipment ⁽¹⁾ mainly used in dwellings.

Note ⁽¹⁾ The kitchen equipment means the equipment required for cooking works composed of the cabinet, sink, cooking work top, small kitchen range, appliances (heating cooking appliances, refrigerator, tableware washer, ventilation fan, etc.) to be set in a kitchen.

⁽²⁾ The coordinating size means the dimensions to be aimed for regulating the space between the building and kitchen equipment, regulating the space between the kitchen equipment and maintaining the function of kitchen equipment.

2. Definitions

For the purposes of this Standard, the following main definitions apply:

- (1) floor cabinet The cabinet positioned under the work top to be placed on the floor.
- (2) wall cabinet The cabinet attached to the surface of the wall.
- (3) tall cabinet The tall cabinet to be placed on the floor.
- (4) work top The member composing the surface for working of cooking.
- (5) sink The water tank to be assembled in the work top.

3. Dimensions

The height, depth and frontage sizes of kitchen equipment shall, as a rule, be as given in Table 1 and Fig. 1.

Further, in the case where the space for piping such as supply-exhaust water, gas, etc. is provided (hereafter referred to as the "service zone") those shall be as given in Table 2.