NKBA / CERTIFIED DESIGNERS DRAWING STANDARDS - NOVEMBER 2010
KITCHEN & BATHROOM PLANNING GUIDELINES

GENERAL REQUIREMENTS SCALE 1:20

- A3 paper used
- Border (line) drawn around edge of the page
- Witness lines or arrows on measurements
- Drawing centred approx on page (looks good)
- No ball point pen (pencil or inked)
- Numerals in two directions horizontal and read from right)
- Lettering in one direction only
- Lettering and numerals easy to read
- Design Consultant name on each page
- Client name, address and phone number on each page
- Date drawn
- Number each page for the job (ie 1 of 5, 2 of 5, 3 of 5, etc
- Any details/cross sections required usually scaled 1:10

FLOOR PLAN SCALE 1:20

- Site walls shown clearly – 2 parallel lines that can be inked in
- Walls removed or extended shown correctly (Dash – longer than for hidden detail)
- Label new walls
- Adjacent rooms labelled
- House Doors – show thickness of door & door clearance
  show opening method – slide- length of door within the wall cavity
  swing - 90˚ curved dashed line / or angled straight line for door swing
- Windows shown clearly and correctly including architraves if applicable
- Dashed line (uniform) for cabinets under benches
- Dashed line for hidden objects – e g cabinet / cook top hidden by range hood
- Solid line for outline of Bench, all and Overhead Cabinets
- Dimensions shown outside plan if possible. Dimension lines spaced evenly
- Measurements in correct order: sink/range hood centres nearest plan, individual base & overall tall/wall, individual tall/wall & overall base, site breakdown (windows/walls) and site overall
- Show sink centre and hood/hob centres – measured from one side closest wall – dashed lines
- Dimensions tally – overall units shown
- Arrows with letters to show and coincide with elevations in logical order
- Show section line where cabinetry has been bisected
- Tolerance allowed for fitting between two walls e.g. fillers/packers
- Voids labelled and dimensioned (Not hatched) – Fridge air space dimension
- Appliances shown with crossed lines (dashed where under object)
- Show end panels (show ends), packers/fillers and carcass ends clearly
- Seating area suitable (as per client brief and detailed). Allow 600mm per person
- Detail any support required for bench tops when bridging gaps, or overhangs on bench tops.
- Show corner unit hardware if applicable
- Working triangle shown as long dashed lines, each leg dimensioned with the total distance noted
- No cabinet drawers or door swings shown
- Cabinet and Appliance codes/descriptions labelled to be placed within or outside cabinetry or mix of both
- Label hinging of bi-fold doors on side of hinge – eg bench top bifold pantry bi-fold (R)
- Show indication of flooring

ELEVATIONS

- Scale - 1:20
- Correct direction on floor plan – usually clockwise
- Each elevation labelled A,B,C,D, etc to coincide with arrows on floor plan
- Site walls shown clearly including scotia and skirting if relevant
- Ceiling Height
- Height to underside of window
- Height to head of window
- Heights of all cabinets shown including underside of range hood and microwave
- Shelves shown in all cabinets – Single dashed line
  Dimension height of fixed shelves only (labelled)
  Note adjustable shelves (adj)
- Cabinet labelled for end use eg Cutlery/ Pot Drawer / Rubbish Bin / Pullouts
- Appliances named giving make & model number
- Draw recognisable appliances to scale – Integrated appliances shown with dashed line
  Supplement with appliance schedule
- Range hood ducting shown or specified eg through back wall / soffit
- Correct work heights (consider door opening fridge/microwave)
- Voids detailed - single diagonal line through total void space include measurement
- Sink with drop of bowl, plumbing, waste disposal, sink pullouts – shown with dashed line to scale
- Hobs which protrude below the bench into cabinets (watch for partitions) shown with dashed lines
- Return cabinets in corners shown as on solid diagonal line (toe space to back all cabinets)
- Any cross sections of specific cabinet detailing shown separately drawn at appropriate scale
- Witness lines or arrows on dimension lines
- Lettering and numbers in one direction only
- Visible power points and switches drawn to scale; in position as shown on electrical plan

GOOD PLANNING

- Good work flow
- Clearances (for appliances, pullouts, handles, fridges against walls and packers
- Safe and efficient
- Access wide enough (allowance for doors/drawers/appliances opening into access way
- Space between benches meet required safe planning criteria
- No separation of work area by tall units
- Conforms to local body regulations

WORK TRIANGLE

- To each main appliance shown. Sink / Hob / Refrigerator – measured from bench edge to centre of appliance
- No traffic through (except to fridge)
- Total for all three legs less than or equal to 7900 (noted on plan) show measurement for each leg and overall total
- Triangle not interrupted by Island unit (or not more than 300mm)

BENCHTOP LANDING SPACE

- To each side of hob (or cooker)
- To each side of sink
- On handle side of fridge
- Beside Oven
- Below, above, or beside microwave /steamer/coffee machine
- At least one clear space allowed that would be suitably large enough for preparation, baking or serving
- Seating area allows 600mm per person

APPLIANCES

- Appliances well placed, not clashing
- Dishwasher correct position for sink, china, hob (cooker); good work flow
- Correct position and height of range hood* or downdraft
- Range hood ducting to exterior – drawn or written clearly
- Microwave at correct height – check for drop down doors
- Ventilation allowed for Oven, Fridge, Convection Microwave, Induction Hob
- Gas Hob specified –are gas regulations adhered to (non-combustible material behind Splash back
- Is Gas supply specified (Natural Gas or LPG)
- Waste Disposal drawn to scale if specified

*Recommended height for range hood off gas hob noted minimum 600mm for Gas regulation compliance 750mm for ergonomic/safe installation. Always refer to installation specifications of appliance

SPECIFICATION SHEET

- All sections completed adequately
- Appliances detailed fully
- Provision for technology – data input, cabling

STORAGE REQUIREMENTS – INDICATE / LABEL ON ELEVATION ALLOCATED SPACE

- Convenience of storage
- Adequacy of storage
- Rubbish Provision
- Foods – everyday close to where used, and provision for bulk storage
- Vegetable storage
- Cutlery (Near dishwasher and serving area)
- Pots, casseroles, baking dishes, bowls
- Utensils near where used
- Platters and serving dishes
- Glasses (everyday and special occasion)
- Alcohol, drinks
- Chopping Boards
- Trays for serving
- Roasting dishes, oven trays
- Tea towels
- Small appliances – near where used most and reached adequately

BENCH TOP PLAN

- All dimensions shown
- Brand and model of sinks and hobs clearly shown
- Position and mounting of sinks and hobs – cut outs clearly shown
- Dimensions of cut outs (or actual items) for sink, hob clearly indicated
- Holes required for taps, water filter, air switches, power docks, power points etc
- Edge finishing details and where required – use appropriate legend
- Indication of any finishing of areas visible from underside
- Grain direction indicated
- Joins indicated and type noted, also note type e g Site Join / Factory (prepared) Join
- Upstands clearly shown – Coved Upstand Overall bench top/upstand measurement given Planted actual height of upstand given
- Scaled cross section detail
- Legend
- Template requirement
- Access to site and room indicated

MECHANICAL / ELECTRICAL / LIGHTING PLAN

- Room and cabinet dimensions shown – label necessary cabinets
- Centre lines to appliances, tap centre, centre of sink unit – dimensioned on inner line dashed intermittent lengths, plot from nearest wall.
- General lighting – included and sufficient
- Task lighting included and sufficient
- Accent lighting noted
- All lights are switched in a suitable place
- All appliances have appropriate electrical supply, water supply and waste pipes
- Isolating switches indicated and appropriate
- Wires and switches to appropriate appliances
- Switches shown on elevations – appropriate heights
- Position of switches on glass splash backs – clearances
- Gas supply noted
- Ventilation and ducting specified and included
- Electrical rating for appliances noted
- Home automation requirements – data input, cabling, touch screens

PRESENTATION

- Neatness
- Setting Out
- Professionalism