

Studio Professor

Henri T. de HAHN

Studio: Cowgill Hall 3rd Floor
MWF 1:25 – 5:15pm
Seminars: TBD
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IKEA Kitchen

<http://airplanedesign.info/forward/>

Charette 2: Kitchen design

Hand out: Friday, February 18, 2022

Submittal: Friday, February 25, 2022

Your loft design has gained momentum and it is time to take a moment to reflect on a specific component of your overall project; namely the kitchen space. This area is an essential part of the daily ritual of family life and regardless of your attitude to cooking, the design must both follow certain fundamental ergonomic behaviors and provide a safe environment for the transformation, preparation and perhaps—based on your design—place to serve meals.

For example, before cooking, food is removed from a refrigerator or pantry, washed, cut, or otherwise manipulated, then according to the recipe it is assembled/cooked/baked. Often, many activities leading toward the completed meal are taking place at the same time.

Assignment

The time spent on this exercise is punctual and should be dedicated to responding to the following design issues that are both architectural and within the domain of interior design:

- Provide an aesthetically pleasing kitchen space in which it is easy to cook safely and with delight
- Provide a “common sense” workflow based on specific fundamentals that are essential in kitchen design, including sufficient counter and storage space
- Choose and set in place appropriate cabinets and define their locations in plan, section, and in elevation, they should make sense with the typical workflow of a kitchen. In this process, choose from the many IKEA style cabinets, colors, finishes, cabinet handles, etc. This is simply to make things easy in your first foray of kitchen design.
- Choose and set in place one each of the following equipment: double sink, stove (may have double ovens), cook top, microwave, dishwasher.

Schedule and presentation requirements

- You may wish to use the *IKEA kitchen planner* to define the overall layout of your kitchen. Regardless, it is important to work with standardized dimensions throughout your kitchen layout, and these constraints should in no way limit your creativity.

<https://www.ikea.com/us/en/planners/>. This web page called IKEA Home Planner, is a fun way to spend some time and get acquainted with the complexity of designing a kitchen.

- Work out YOUR kitchen design, thus accept that there may be exceptions to the rule
- Present your findings in plan, section and elevation at scale $\frac{1}{4}'' = 1'-0''$. Presentation should be shown digitally on 1 or 2 vertical 24 x 36 panels (with hand or digital drawings), and should include perspectives and axonometric drawings
- Presentation may be hand drawn. However, it is highly recommended to present via a digital medium (for ex., Sketchup or the program of your preference).

NOTE1: This charette is to be conducted concurrently with the progress of your design project, and may affect certain spatial conditions that you had previously established. You cannot afford to leave the design of your loft simply because you are focusing on your kitchen!

NOTE2: I request that each student research individually and/or collectively fundamental kitchen design guidelines, safety, and planning layouts pertaining to typical measurements such as work aisles, countertop heights, prep area as well as area between cook top, sink, and refrigerator, meaning of the work triangle, depth of cabinets, countertops, clearance between work area and cabinets, seating if you have a kitchen layout that include an island with or without appliances. Many measurements can be found on Ikea's web page: <https://www.ikea.com/us/en/rooms/kitchen/> that has 12 topics that you should consider in designing your kitchen. We will go through this list on Monday so that each student has the same information at hand to excel in their design.

There is no need to spec out specific items (which model cabinet you want) beyond using universal dimensions that provide a functional, elegant and aesthetic kitchen layout. Be inventive, original and truthful to what you think a kitchen should look like rather than replicating kitchen's that you know.

NOTE3: I am providing the link to students' past projects on their kitchen. While you all have a different layout as you have an overall existing space which is different and a different loft, I anticipate that the deliverables will be equal or **better** than those featured in the web link (simply because you can build on precedence): <https://atelierdehahn.com/kitchen-charette/>. In fact, you have more time to dedicate to this charette than for past students.

Looking forward reviewing your kitchen on Friday, February 25, 2022 in room 304 at 1:30pm