# Accessible kitchen shopping list

Refer to this list as you plan and shop for your home improvement project. By including accessible living features in your project, you will make your kitchen safer, more efficient, and easier for everyone to use now and in the future. Be sure to tell your contractor or supplier that you want these accessible living features.



#### Varying-height work surfaces

To accommodate every cook—seated or standing, short or tall—install counters of varied heights, from 30 to 36 inches. One way to easily accomplish this is to add a multi-height island or a lower table.



### Curved edge countertops

Select a countertop with a rounded or beveled edge. These softer edges create safer corners and, as an added bonus, are easier to clean.



## Task lighting

Task lighting beneath upper cabinets increases visibility in the areas where you cook and clean, allowing you to safely prepare and cut food and easily keep your kitchen clean.



#### D-handle hardware

D-shaped handles on drawers and cabinet doors are easier to use than knobs: they require little hand dexterity and no grip. They should be wide enough to accommodate three or four fingers behind them.



#### Pull-out shelves

Install pull-out shelves and drawers in your cabinets and pantry for easy access to cookware and food. Pull-out shelves with full extension tracks increase usable space, making it much easier to reach items in the back.



#### Single-lever handle faucet

A simple switch to a single-lever handle faucet will make cooking and cleaning a breeze. These faucets don't require a strong grip and are easy to adjust. A longer lever also makes the faucet easier to reach.



#### Sink open underneath

An open space under the sink provides room for a seated person to pull up close to the sink. Use a shallow basin with rear drains to increase access. You can disguise the area with a curtain or retractable doors.



## Appropriate refrigerator

Select the refrigerator that best meets your needs. Consider a side-by-side model: all users can reach at least some portion of the refrigerator and freezer. Make sure the shelves are adjustable and the doors open wide.



#### Smooth-top range, front controls

A smooth-top range reduces spills and the risk of injury because you can easily slide hot pots and pans off the cooking surface. Front controls are easier to see and eliminate the need to reach over pots and pans.



# Ready for more accessibility tips?

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