

ABSTRACT

The increasing urban population has led to limited living space, including kitchens in small type 36 houses. This has an impact on the less than optimal storage and arrangement of kitchen equipment, thus reducing the efficiency of activities in the kitchen. This study aims to design an organized kitchen equipment rack that can optimize the use of narrow kitchen space by considering ergonomic and functional aspects. This study uses a qualitative method with a case study approach in Karaba Indah housing, Karawang. Data were collected through interviews, observations, and questionnaires, and analyzed using the SCAMPER method. The results of the study indicate the need for organized, easy-to-move shelves that have compartments for major kitchen equipment such as frying pans, pots, knives, and spices. Organized shelves are designed to increase the efficiency of kitchen space and facilitate user access to cooking utensils. This design also supports high mobility and adjustments according to user needs. These findings are expected to be a practical solution for homes with limited kitchen space.

Keywords: *Rack, Type 36 Kitchen, Space Efficiency, Ergonomics.*