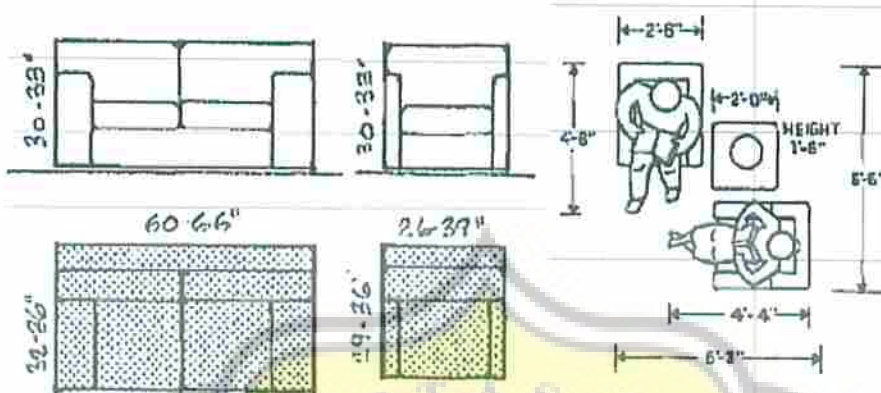


LAMPIRAN

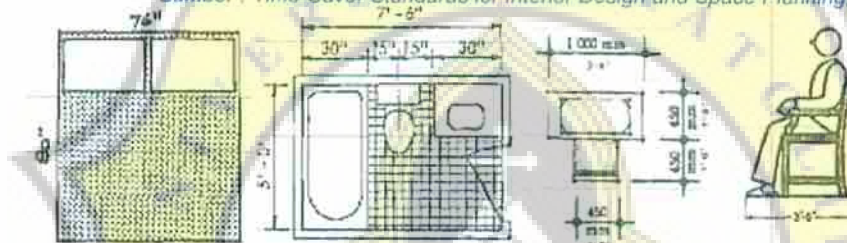
Studi besaran ruang

Deluxe King Room



Gambar 1 Lounge Furniture dan aktifitasnya

Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*



Gambar 2 King Bed, Layout Toilet, dan Meja Kursi Menulis

Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*



Gambar 3 Drawer dan Built-In Dresser

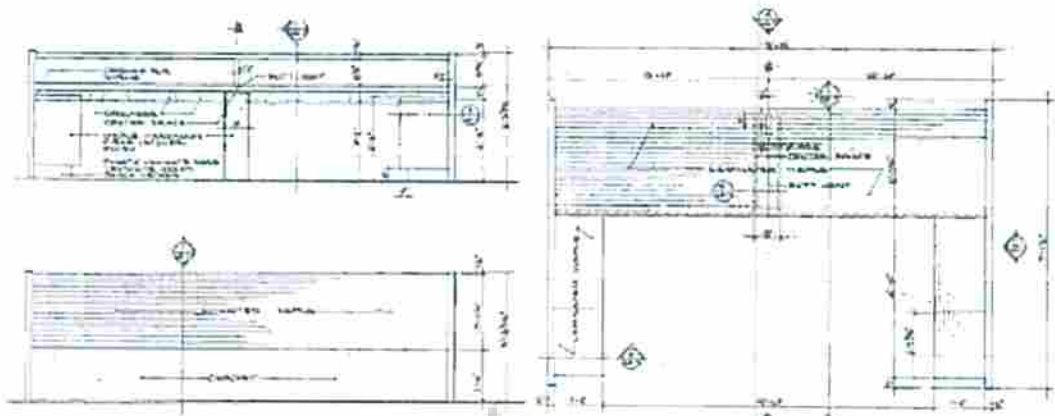
Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

Perabot	Luas (m ²)	Jumlah	Luas Total (m ²)
Sofa Double	3.13	1	3.13
Sofa Single	1.57	1	1.57
King Bed	5.81	1	5.81
Drawer	1.19	3	3.57
Built-in Dresser	2.22	1	2.22
Toilet	3.25	1	3.25
Meja Kursi Tulis	1.80	1	1.80
Sirkulasi 75%			16.02
TOTAL			37.36

Tabel 1. kebutuhan ruang tidur

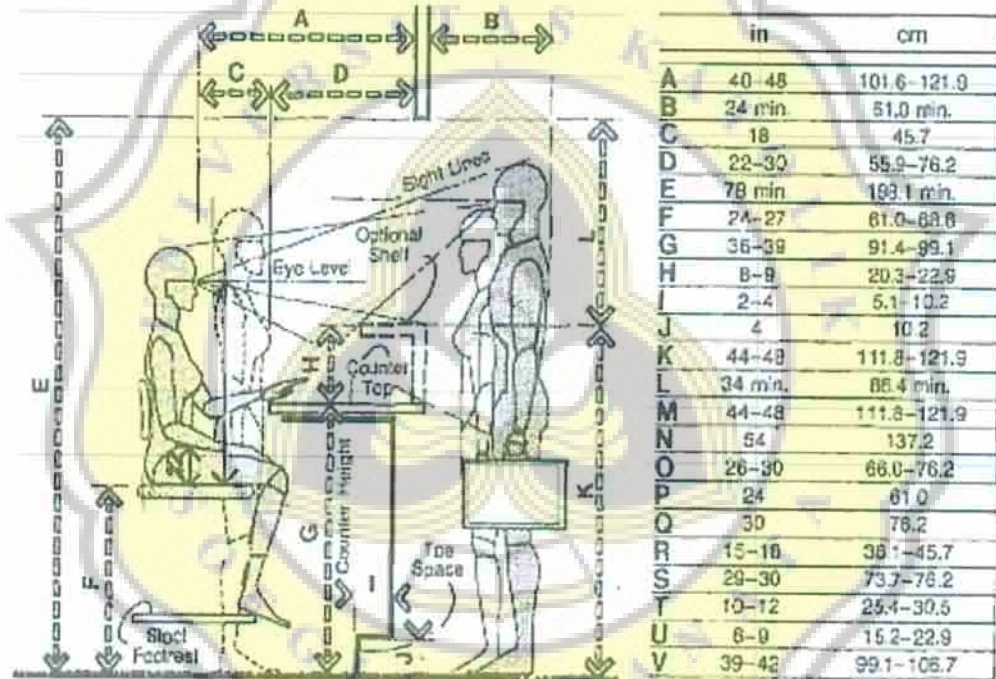
Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

Receptionis



Gambar 4 Meja Resepsionis

Sumber: *Time-Saver Standards for Interior Design and Space Planning, 1992*



Gambar 5 Aktifitas kaitannya dengan luasan meja resepsionis

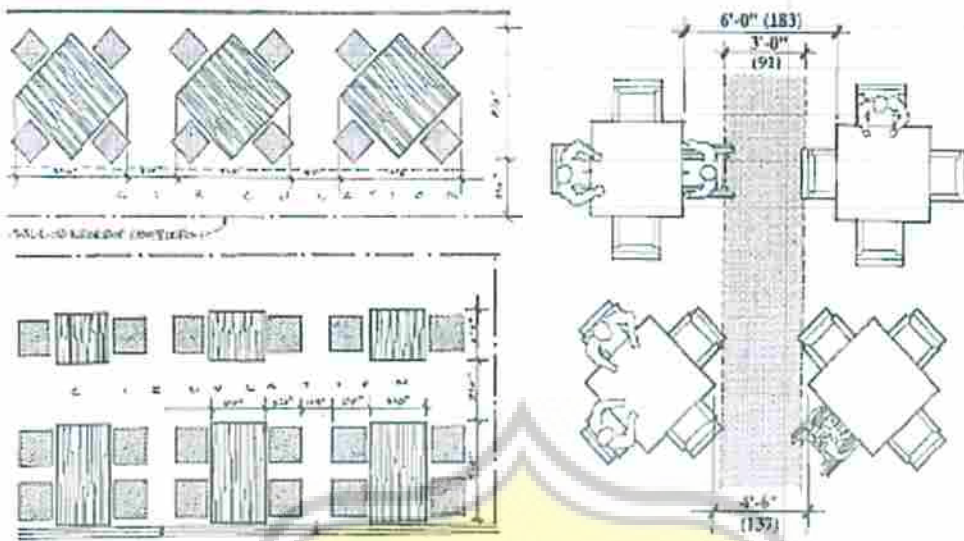
Sumber: *Time-Saver Standards for Interior Design and Space Planning, 1992*

Perabot	Luas	Jumlah	Luas Total (m ²)
Meja Resepsionis	11.70	1	11.70
Sirkulasi 50%			5.85
TOTAL			17.55

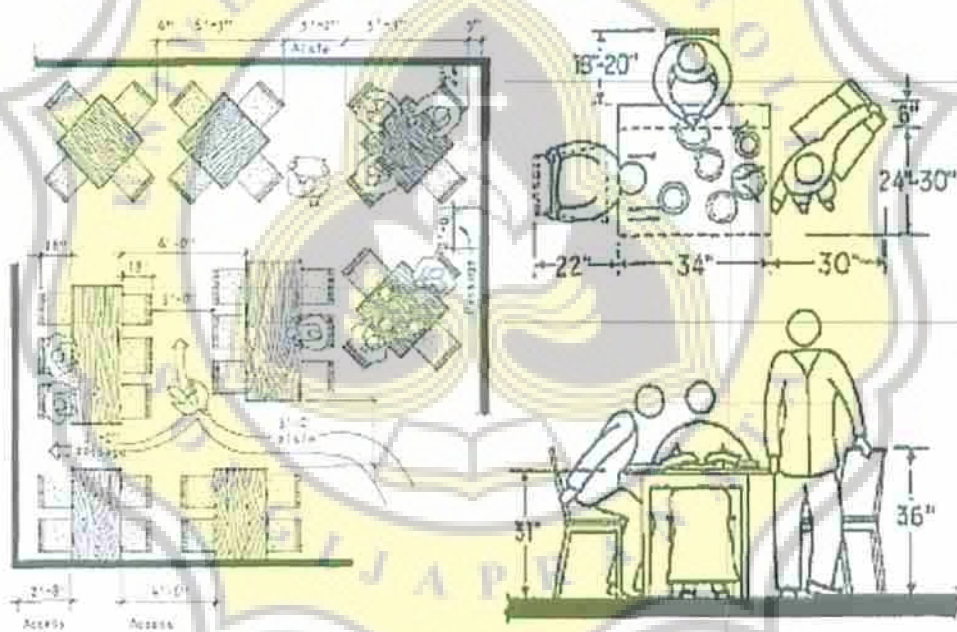
Tabel 2. Tabel kebutuhan ruang resepsionis

Sumber: *Time-Saver Standards for Interior Design and Space Planning, 1992*

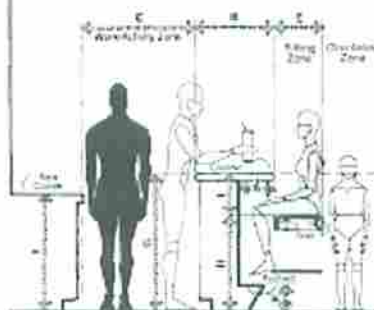
☛ Coffee Shop



Gambar 6 Aktifitas kaitannya dengan luasan coffee shop
 Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

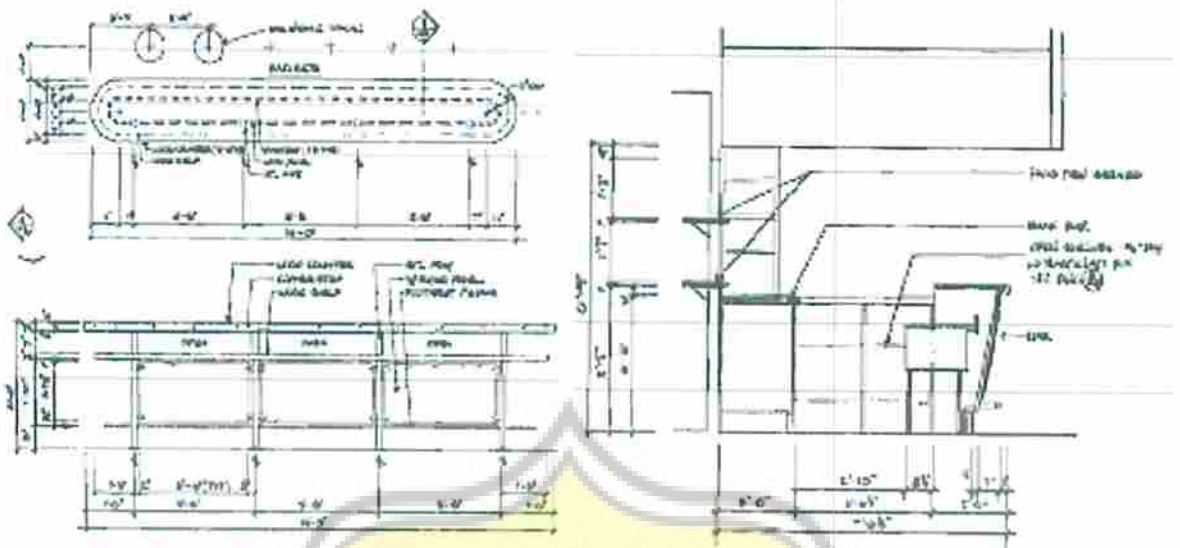


Gambar 7 Besaran dan jarak pada Coffee Table
 Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

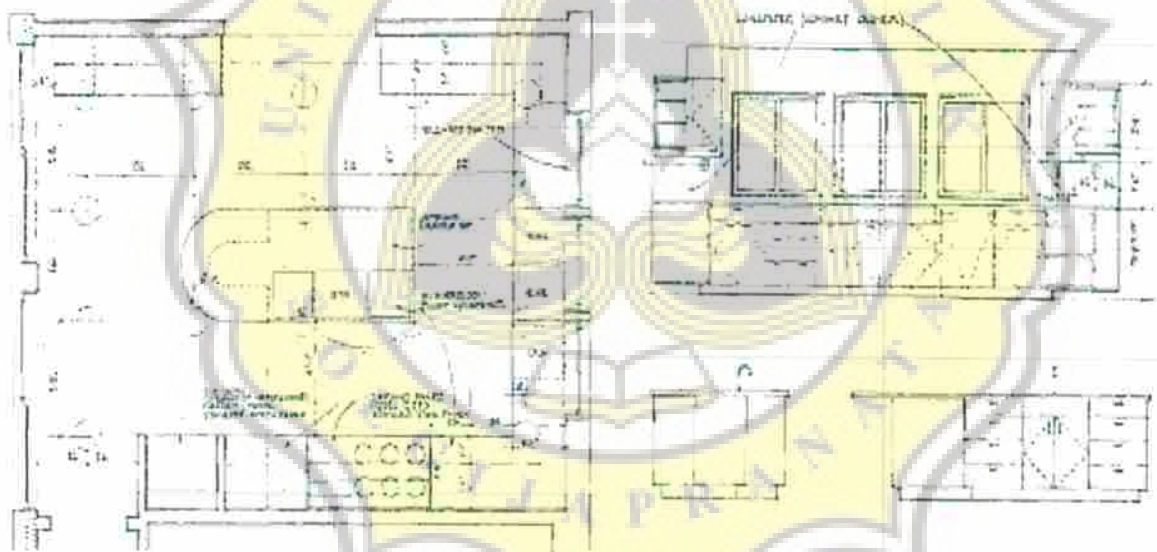


	in	cm
A	60-66	152.4-167.8
B	18-24	45.7-61.0
C	36	91.4
D	24	61.0
E	12-18	30.5-45.7
F	35-38	88.9-91.4
G	42	106.7
H	30-31	76.2-78.7
I	11-12	27.9-30.5
J	10	25.4
K	12-13	30.5-33.0

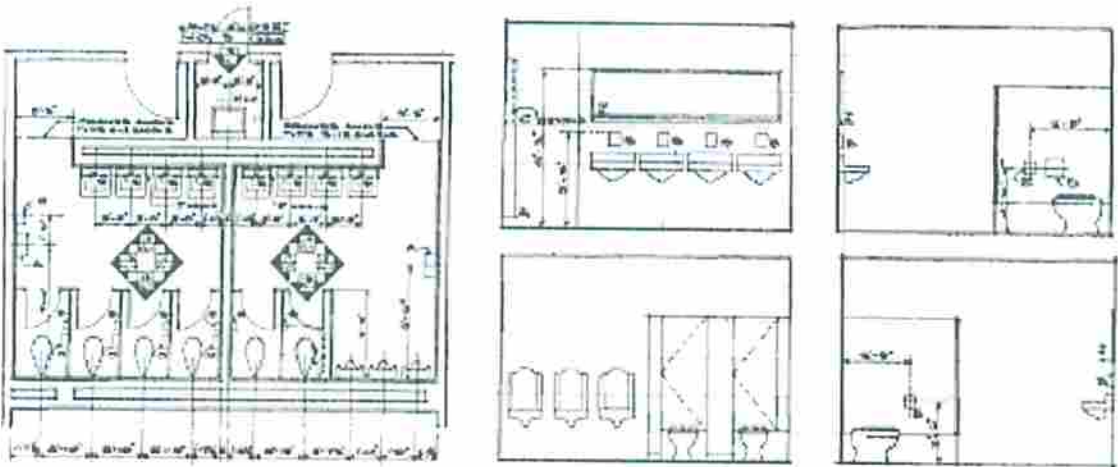
Gambar 8 Aktifitas pada kaitannya dengan luasan serving table
 Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*



Gambar 9 Besaran dan jarak pada counter table
 Sumber: *Time-Saver Standards for Interior Design and Space Planning, 1992*



Gambar 10 Layout dapur coffee shop
 Sumber: *Time-Saver Standards for Interior Design and Space Planning, 1992*

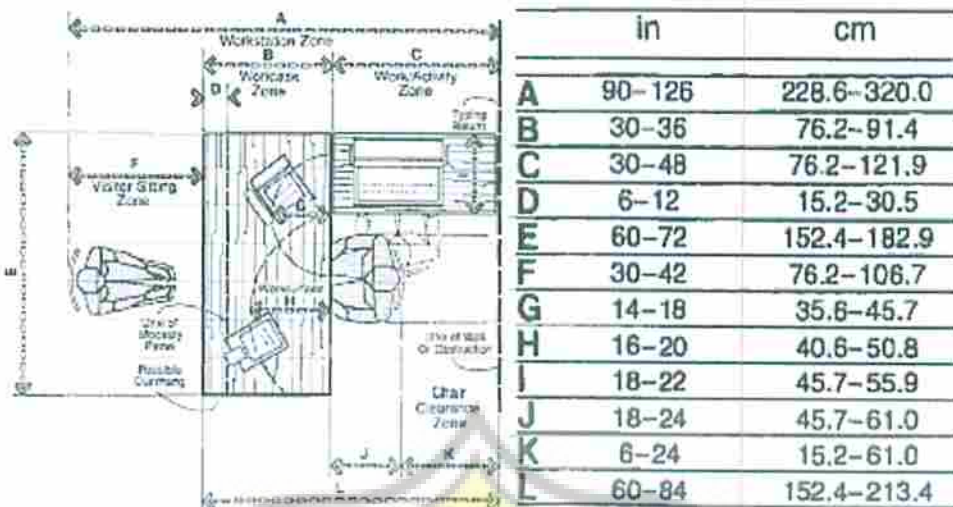


Gambar 11 Layout besaran toilet coffee shop
 Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

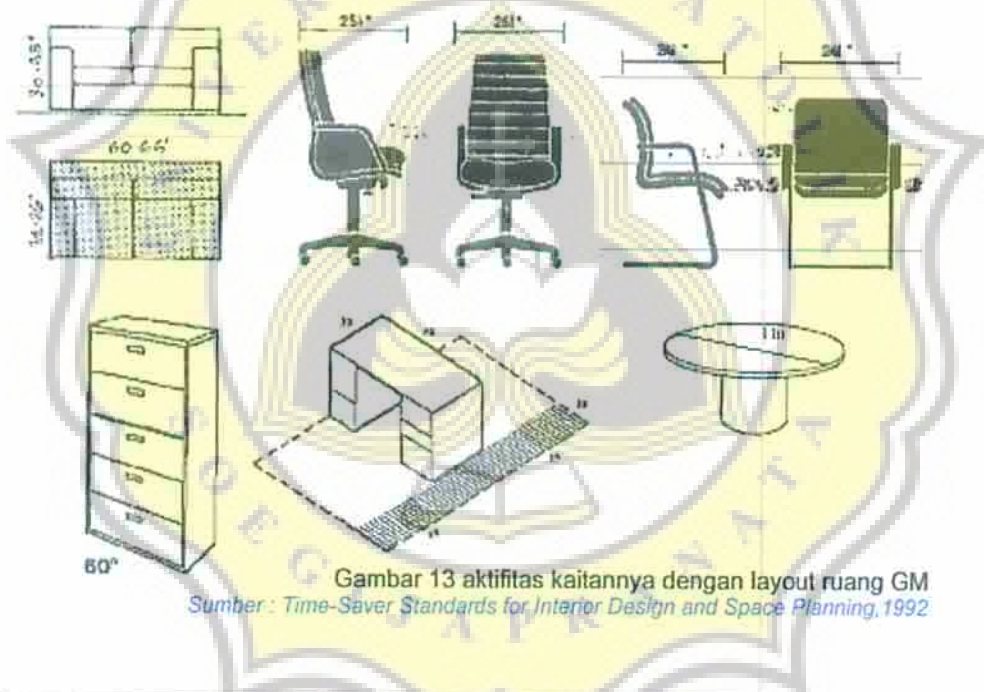
Perabot	Luas	Jumlah	Luas Total (m ²)
Table Set Tegak (2 org)	2.24	25	56
Table Set Tegak (4 org)	4.49	20	89.8
Table Set Diagonal (4 org)	4.86	30	145.8
Coffee Stand dan Kasir	9.76	1	9.76
Dapur	37.16	1	37.16
Toilet	30.28	1	30.28
Sirkulasi 75%			276.26
TOTAL			645.4

Tabel 3.14 Tabel kebutuhan coffee shop
 Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

General Manager Office



Gambar 12 aktifitas kaitannya dengan layout ruang GM
 Sumber : Time-Saver Standards for Interior Design and Space Planning, 1992

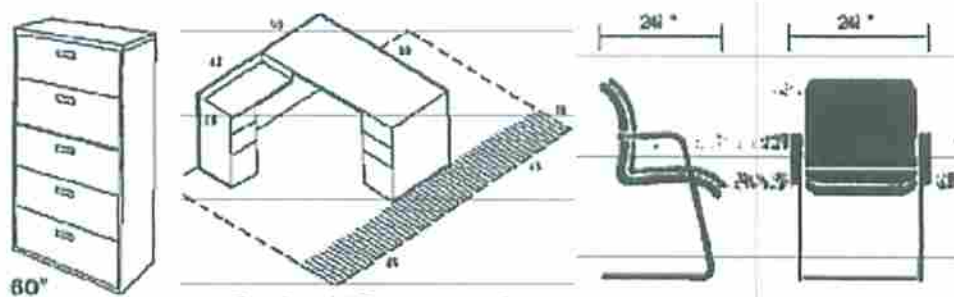


Gambar 13 aktifitas kaitannya dengan layout ruang GM
 Sumber : Time-Saver Standards for Interior Design and Space Planning, 1992

Perabot	Luas	Jumlah	Luas Total (m ²)
Meja Kerja	11.70	1	11.70
Sofa Double	2.09	2	4.18
Almari Arsip	1.53	1	1.53
Kursi Roll	0.41	1	0.41
Kursi Kecil	0.39	2	0.78
Meja Bundar	1	1	1
Sirkulasi 50%			9.8
TOTAL			29.4

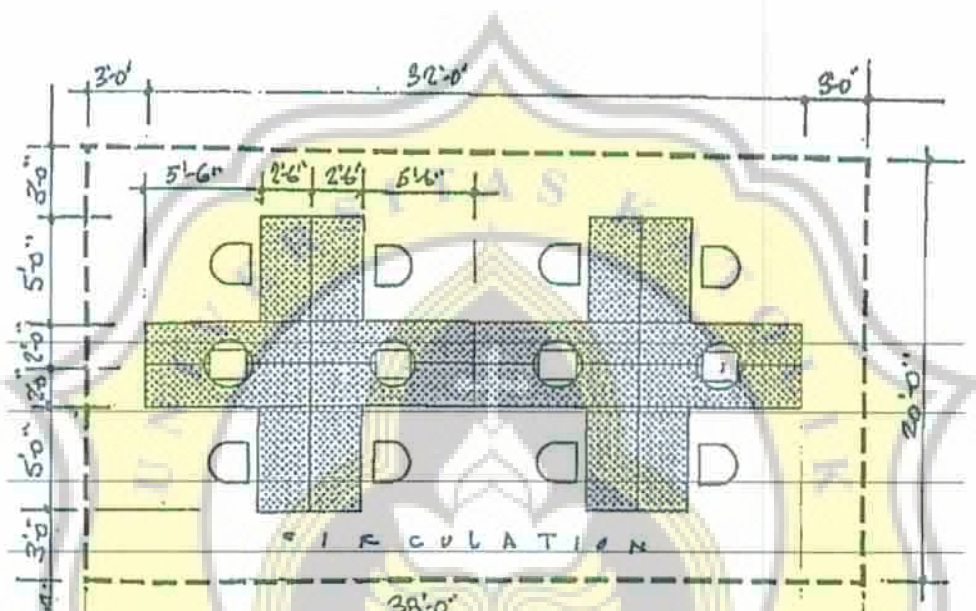
Tabel 3.15 Tabel kebutuhan ruang GM office
 Sumber : Time-Saver Standards for Interior Design and Space Planning, 1992

Area Kerja Accounting



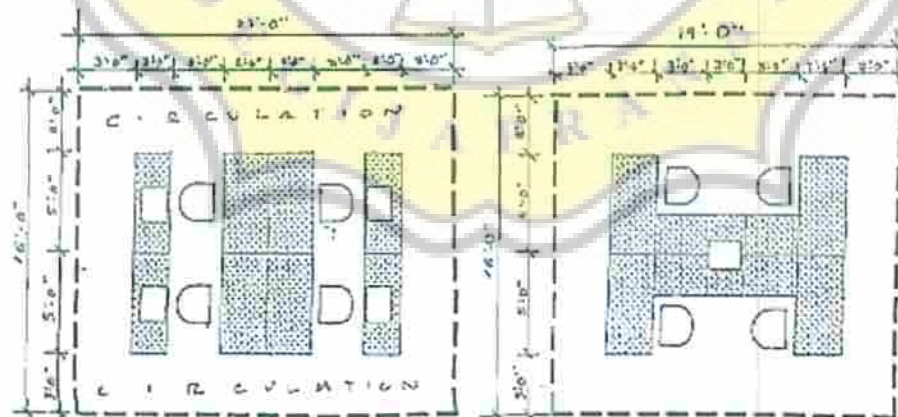
Gambar 14 Besaran perabot pada besaran ruang accounting

Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*



Gambar 15 Layout ruang kerja accounting untuk 8 orang

Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*



Gambar 16 Layout ruang kerja accounting untuk 4 orang

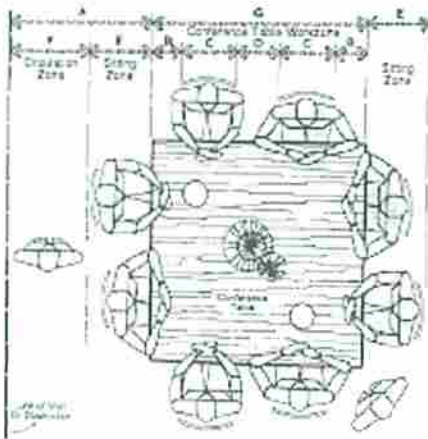
Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

Perabot	Luas	Jumlah	Luas Total (m ²)
Set Office 8 orang	70.60	1	70.60
Set Office 4 orang	28.24	1	28.24

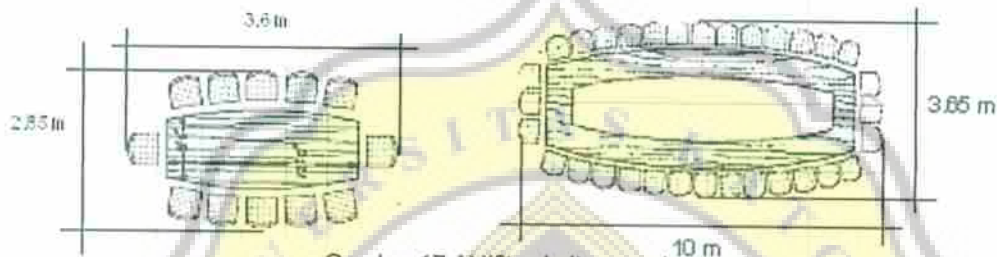
Tabel 3.16 Tabel kebutuhan ruang kerja accounting

Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

Meeting Room



	in	cm
A	48-60	121.9-152.4
B	4-6	10.2-15.2
C	20-24	50.8-61.0
D	6-10	15.2-25.4
E	18-24	45.7-61.0
F	30-36	76.2-91.4
G	54-60	137.2-152.4

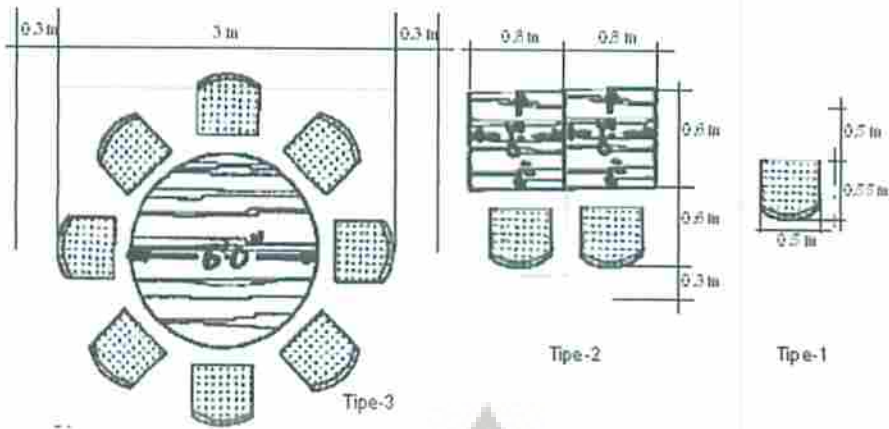


Gambar 17 Aktifitas kaitannya dengan besaran ruang boardroom
 Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

Perabot	Luas	Jumlah	Luas Total (m ²)
Meja Rapat -12 org	17.55	1	17.55
Sirkulasi 30%			5.27
Total			22.82
Meja Rapat – 32 org	54.75	1	54.75
Sirkulasi 30%			16.43
Total			71.18

Tabel 3.18 Tabel kebutuhan board room
 Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

Ballroom

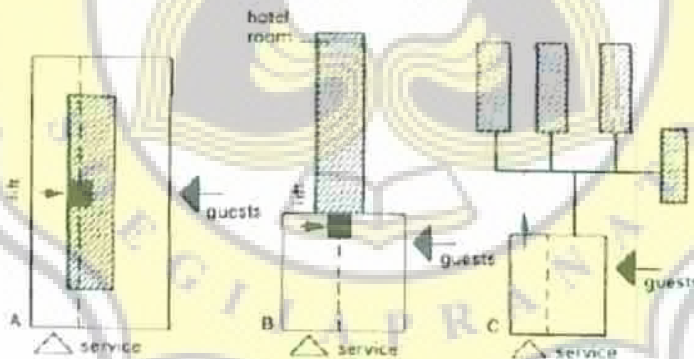


Gambar 18 Besaran perabot untuk ballroom
 Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

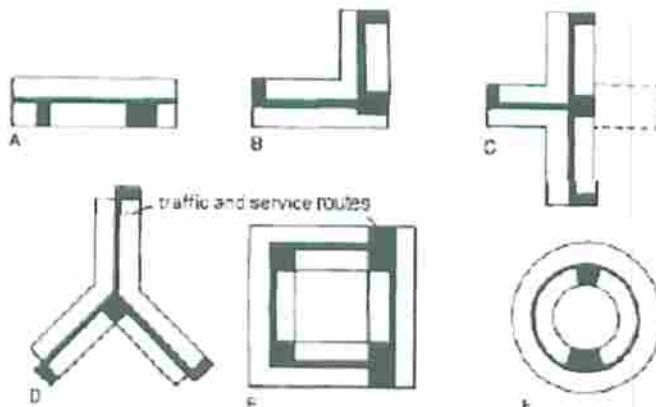
Perabot	Luas	Jumlah	Luas Total (m ²)
Tipe -1	0.53	2500	1855
Tipe -2	1.20	1000	
Tipe -3	10.89	100	
Stage 10%	132.5	1	

Tabel 3.17 Tabel kebutuhan ballroom
 Sumber : *Time-Saver Standards for Interior Design and Space Planning, 1992*

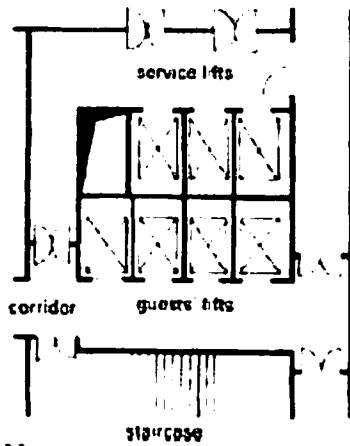
HOTEL LAYOUT AND AREA REQUIREMENT



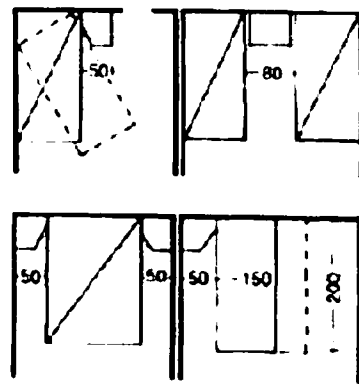
① Relationship between services and guest rooms



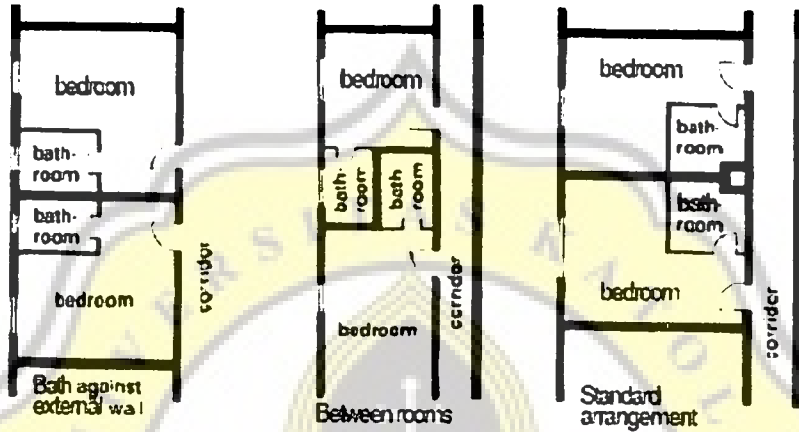
② Plan views of hotels



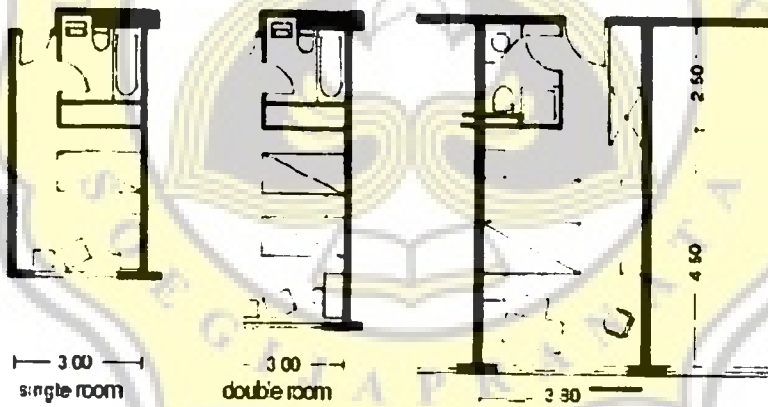
3 Vertical circulation in hotel



4 Minimum spacing between hotel beds

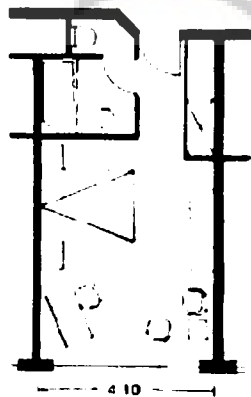


5 Bathroom arrangement

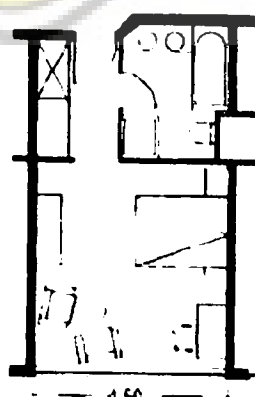


6 Narrow hotel room

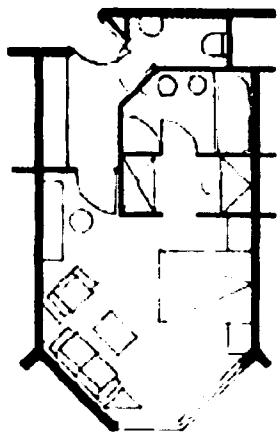
7 Double bed in economy hotel



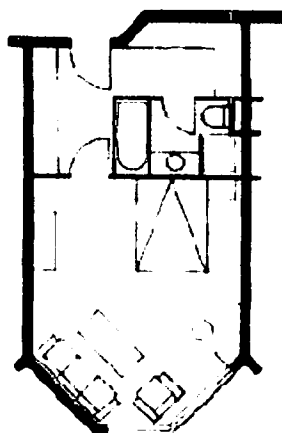
8 Standard room



9 Executive room

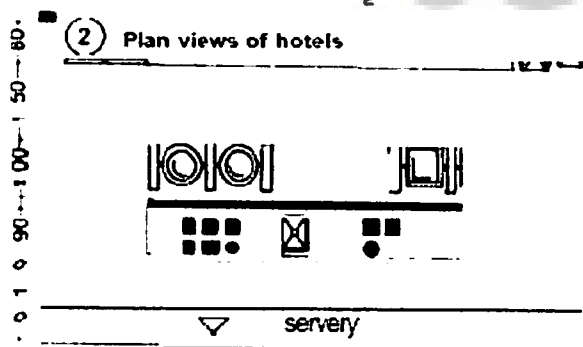
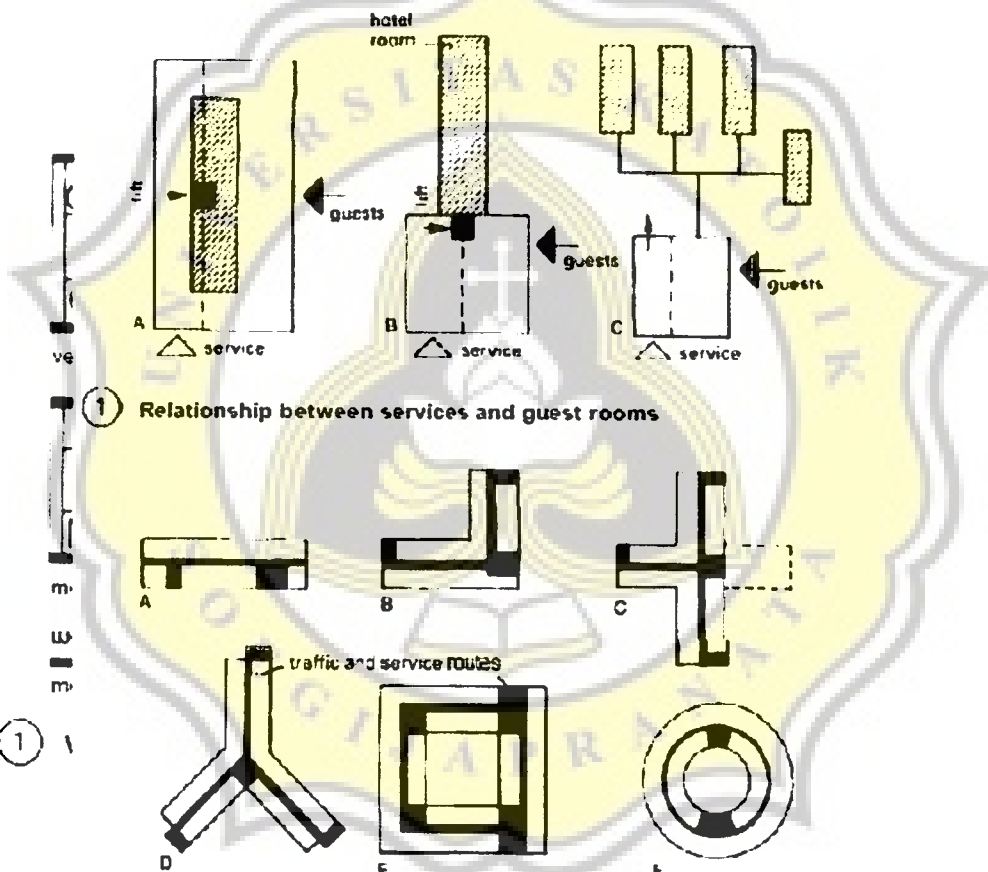


⑩ Luxury room (>5.0m wide)

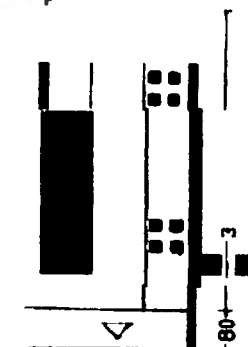


⑪ A variant of ⑩

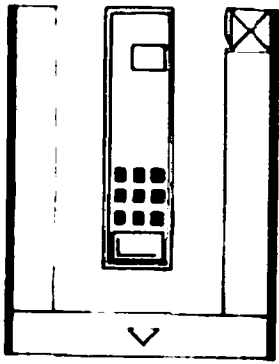
HOTEL KITCHENS



③ Hot meals kitchen (American line, 1-2 cooks)

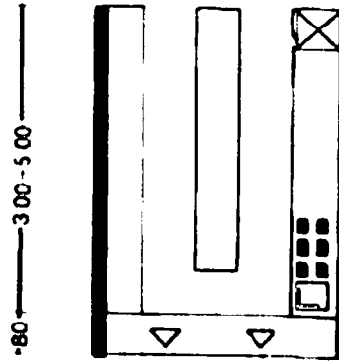


max
80+100-140-100-80

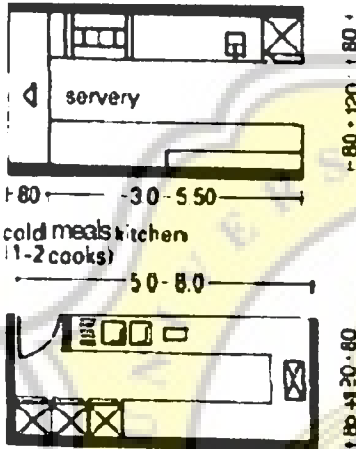


5 Hot meals kitchen (French block arrangement)

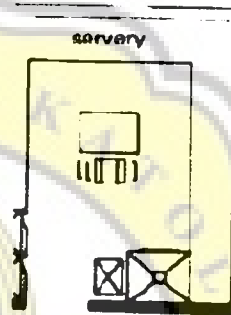
90+100-80+100+90



6 Mixed meals kitchen (1-4 cooks)

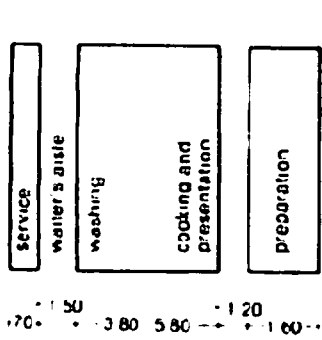


7 Patisserie (1-3 pastry cooks)

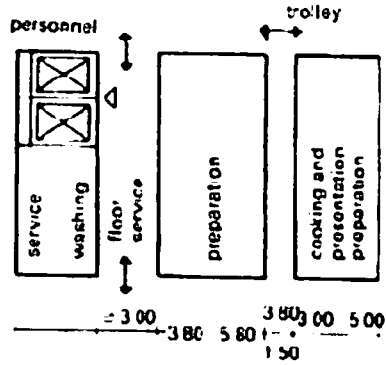


8 Drinks counter

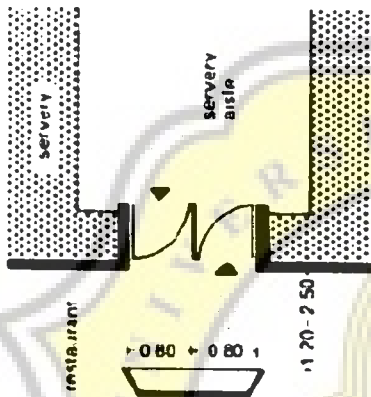
SERVICES AREA



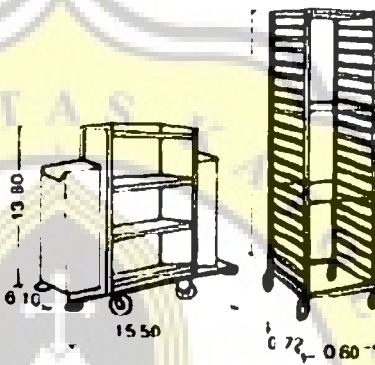
① Layout for small business



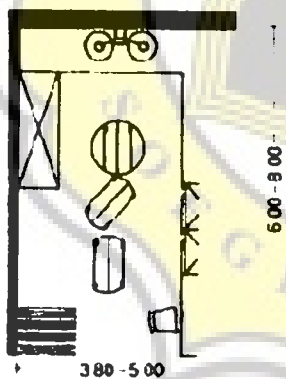
② Layout for medium-size/large businesses



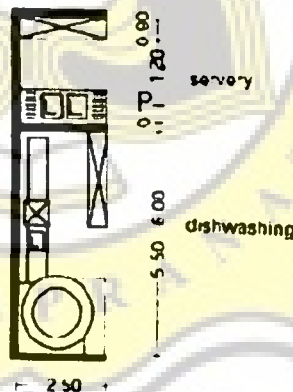
③ Waiters' door arrangement



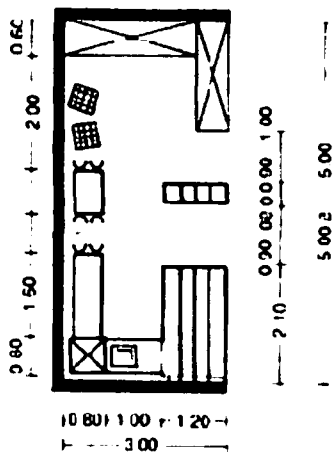
④ Service and tray trolleys



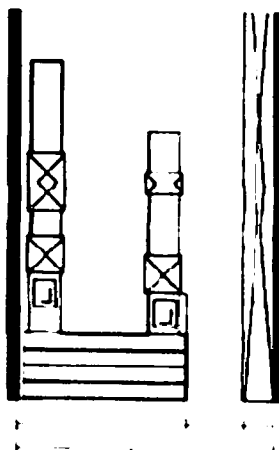
⑤ Floor service



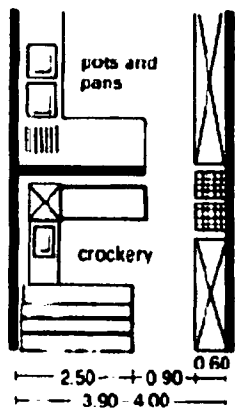
⑥ Service/dishwashing area



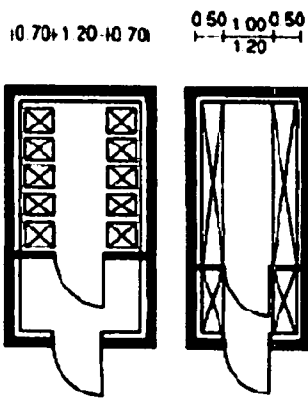
⑦ Dishwashing (1-2 people)



⑧ Crockery and glasses



9 Crockery and pan washing



10 Cold store Shelving Metal trolleys

