



# Street vending

(Design Templates of Vending Haats and Vending Carts)

# What are we designing?

## Vending Cart, Small & Medium Haat

### Capacity

100-200 Street vendors

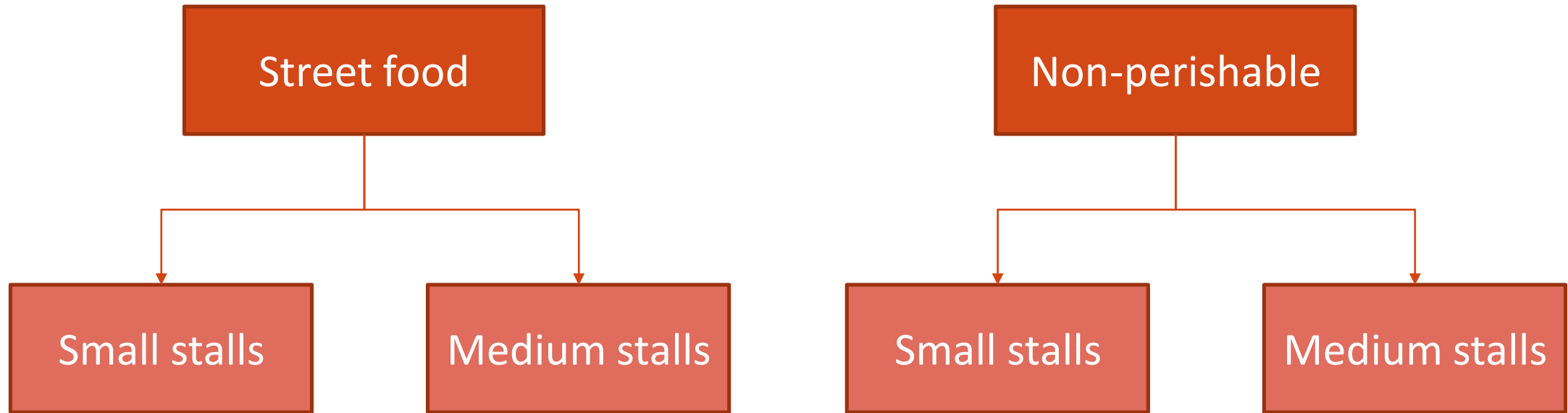
### Spatial orientation

Type A: On-street  
Type B: Off-street  
Type C: Vending Cart

### Product typology

1. Non-perishables (Textiles, Craft, Household Items, Jewellery, etc.)
2. Street Food

# Type A: On-street Vending Stall Typologies



## 1. Site Planning & Layout

- Vending Zone Width: Stall width must not exceed 1/3 of pavement width, leaving at least 2/3 clear for pedestrian flow
- Minimum spacing of 1.5m between stalls.
- Zoning: Group stalls by cuisine types or hygiene rating (optional color-coding system).

## 2. Lateral Space Optimization

- Widened Footpath Extensions ("Plaza Nibs"): Use bulb-outs at intervals to create wider vending bays.
- Shared Vending Platforms: Slightly raised, modular flooring platforms to delineate vending areas.

## 3. Seating Area Design

- Cluster Seating Pods every 20–30 meters: Each pod accommodates 6–8 people.
- Use weather-resistant materials like perforated steel, concrete blocks with backrests, or recycled wood.
- Integrated Shade Elements: Retractable tensile structures or trees above seating.
- Placemaking Elements: Murals or branding to enhance identity ("Street Chowk" theme per city).

## 4. Sanitation & Waste Infrastructure

- Hand Wash Stations: Every 30–50 meters; dual-sink units with pedal taps and soap dispensers.
- Water line tap-in from nearest municipal source + greywater soak-pit beneath.
- Trash Cans & Segregation Bins: At 20-meter intervals; color-coded for food waste, plastics, and general waste.
- Vendor Waste Management Mandate: Each vendor to maintain a mini-bin, coordinated pickup time daily.

## 5. Accessibility & Mobility Accessible Design

- Ensure 1.5m unobstructed footpath.
- Curb ramps and tactile indicators.
- Mobility Integration: Cycle stands and auto bays nearby but not within vending lanes.

## 6. Night Use & Lighting

- Provision of electricity access points
- Ambient Solar Lighting: Bollard and string lighting for soft, safe atmosphere.
- Vendor Lights: Regulated stall lighting with approved wattage for uniform glow and energy saving.

# Type A.1: On-street Street Food

## Design Objectives

- Maximize **lateral space** to decongest narrow street corridors.
- Introduce **intermittent public seating** to encourage dwell time and comfort.
- Provide **hand wash stations at regular intervals** to ensure accessible and hygienic eating environments.
- Install **segregated trash bins (wet/dry) with clear signage** to support clean and sustainable food street operations.



## Design Guidelines

### Option 3:

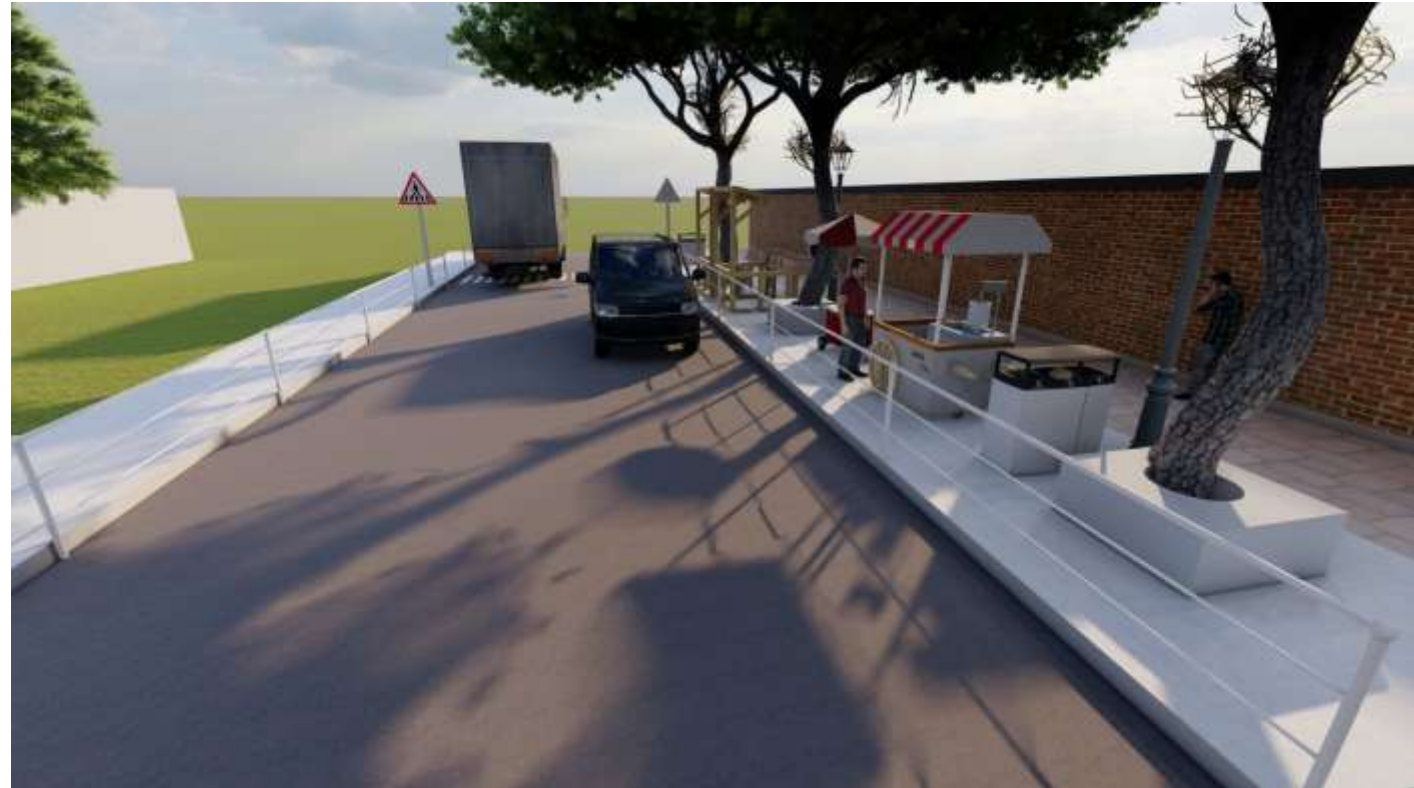
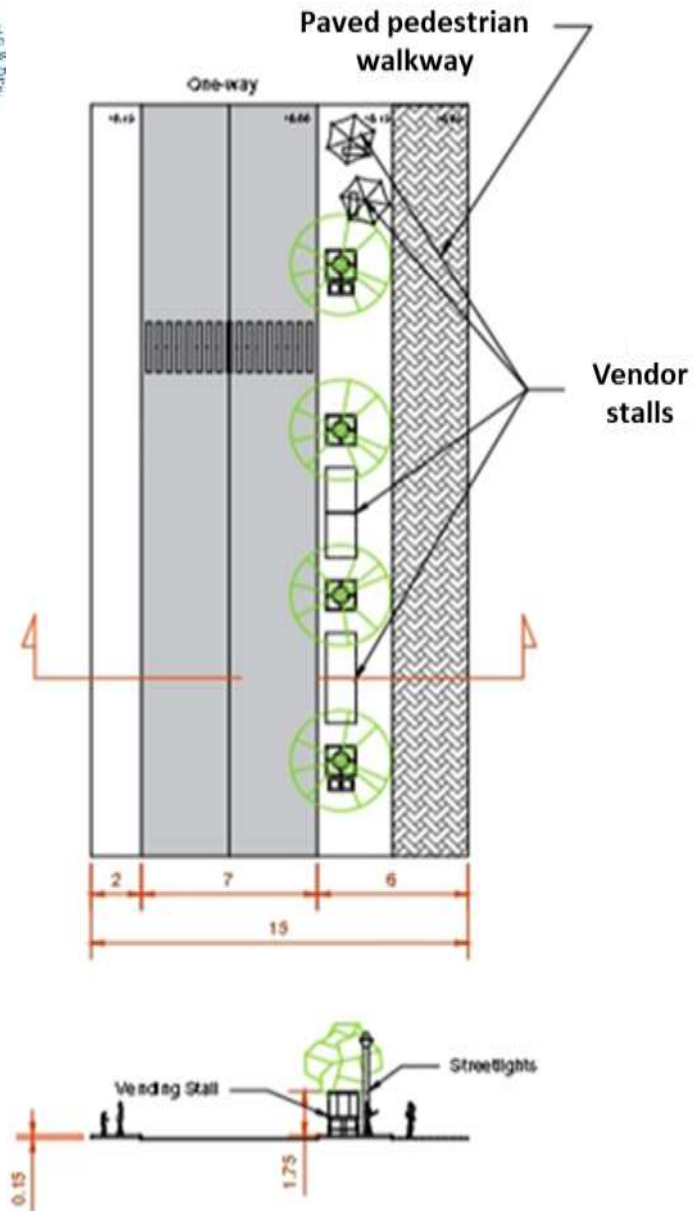
Width of road: 15m

Footpath: 1m

Street vending space: 3m

Carriageway: 5m

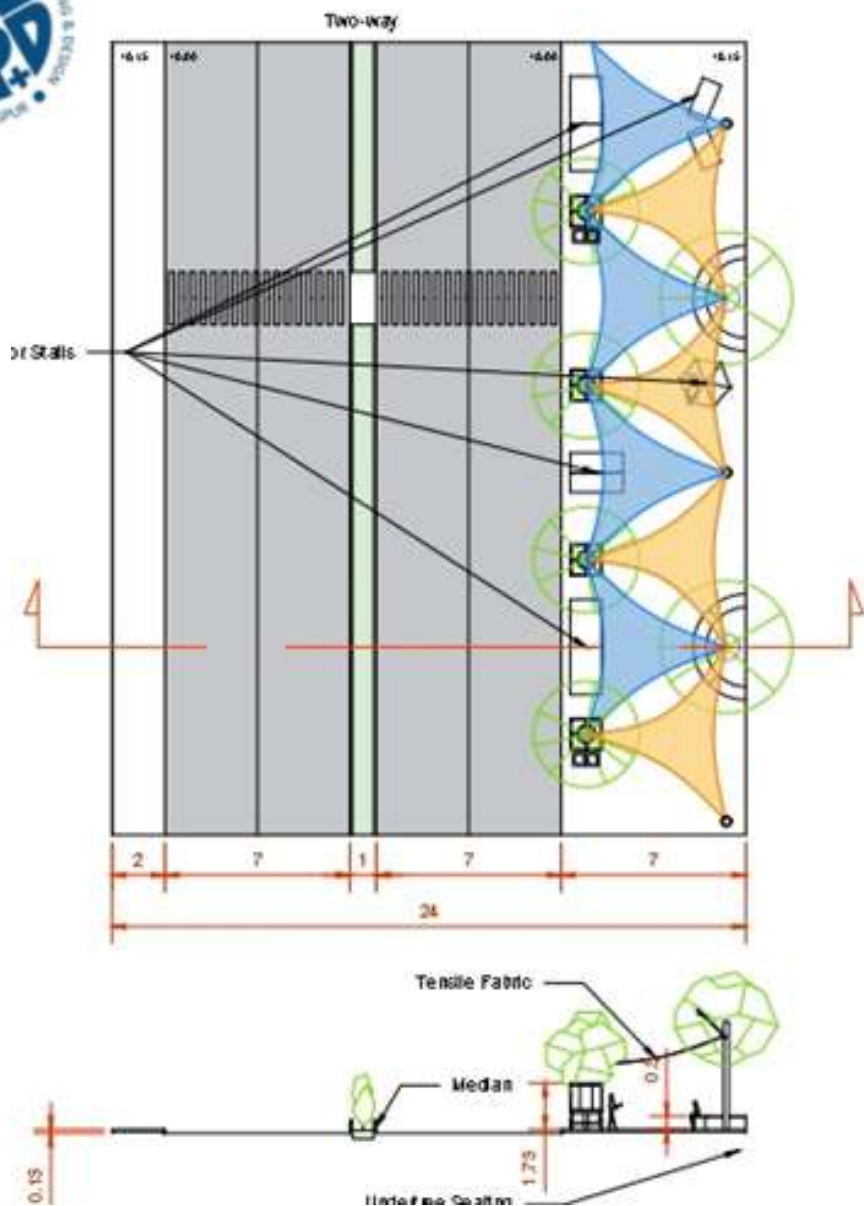
Conditionally allowed: One side



# Type A.2: On-street Non-Perishable Stalls

## Design Objectives

- Introduce **retractable awnings to provide shade and extend display areas** for goods like clothes, handicrafts, and daily utility items.
- Encourage **use of modular and foldable racks** to adapt to varying street conditions.
- Allow **semi-covered browsing zones** for pedestrian comfort.
- Use **collapsible vending modules and demountable awnings** to allow flexible vending hours, maintenance access, and emergency clearance.
- Provide shared access to **storage lockers, dustbins, and temporary electrical outlets** for lighting or fans.
- Design for **unobstructed access for all**, including persons with disabilities.
- Integrate **low-height curbs, bollards, and tactile guides** for safe navigation.



## Design Guidelines

### Option 4:

Width of road: 24m

Footpath: 1.5m

Street vending space: 3m

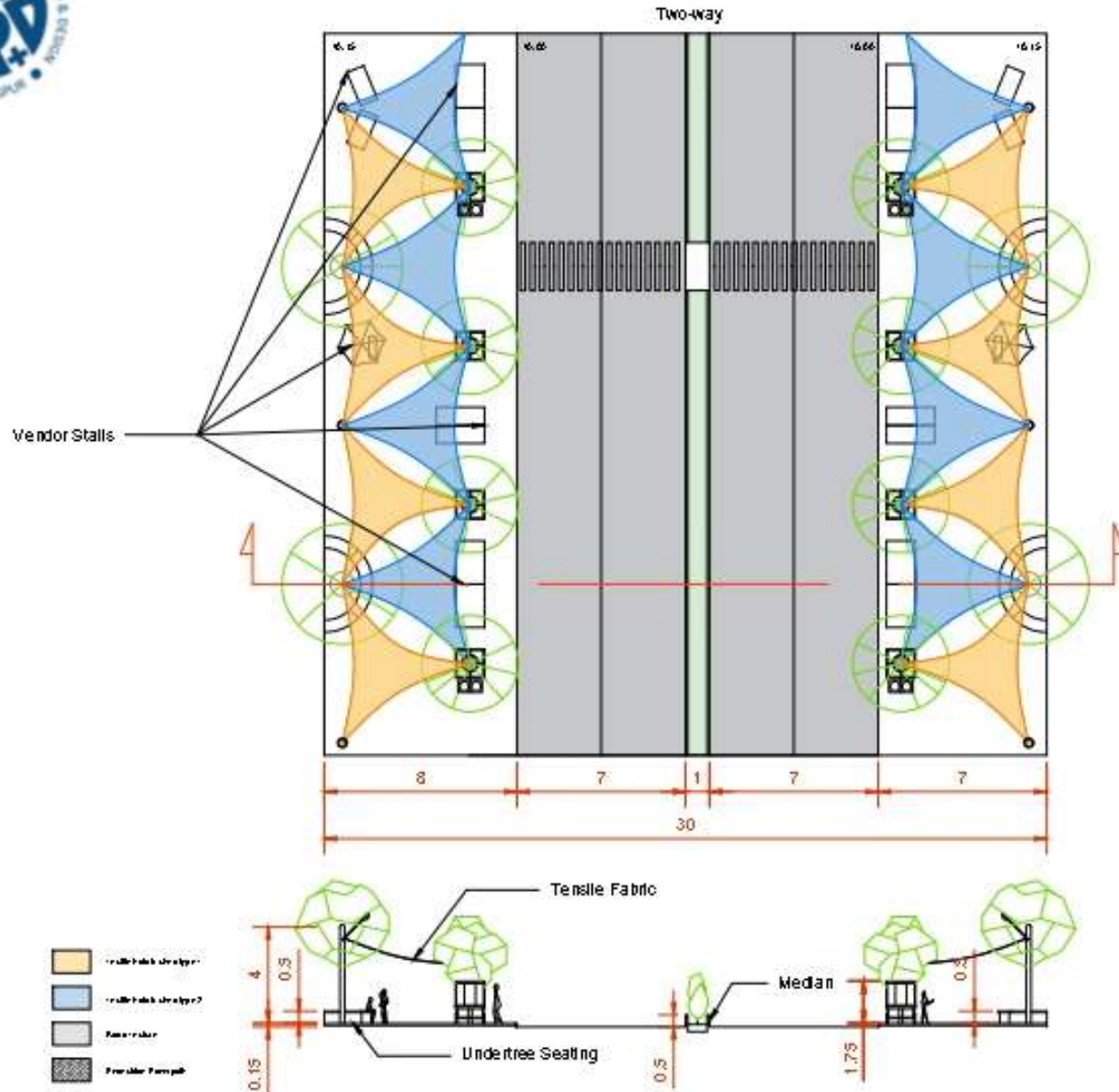
Carriageway: 8.5m

Conditionally allowed: One side









## Design Guidelines

### Option 5:

Width of road: 30m

Footpath: 1.5m

Street vending space: 3m

Carriageway: 9m

Conditionally allowed: Both sides

# Type A: On-street Vending Zone Design Considerations

- **Design Palette (Materials & Features)**

- Paving: Non-slip tactile tiles or interlock pavers in food-safe finish.
- Furniture: Steel-frame benches, terrazzo tops, modular planter-seat combos.
- Stall Façades: Retractable awnings, color-coded uniform branding

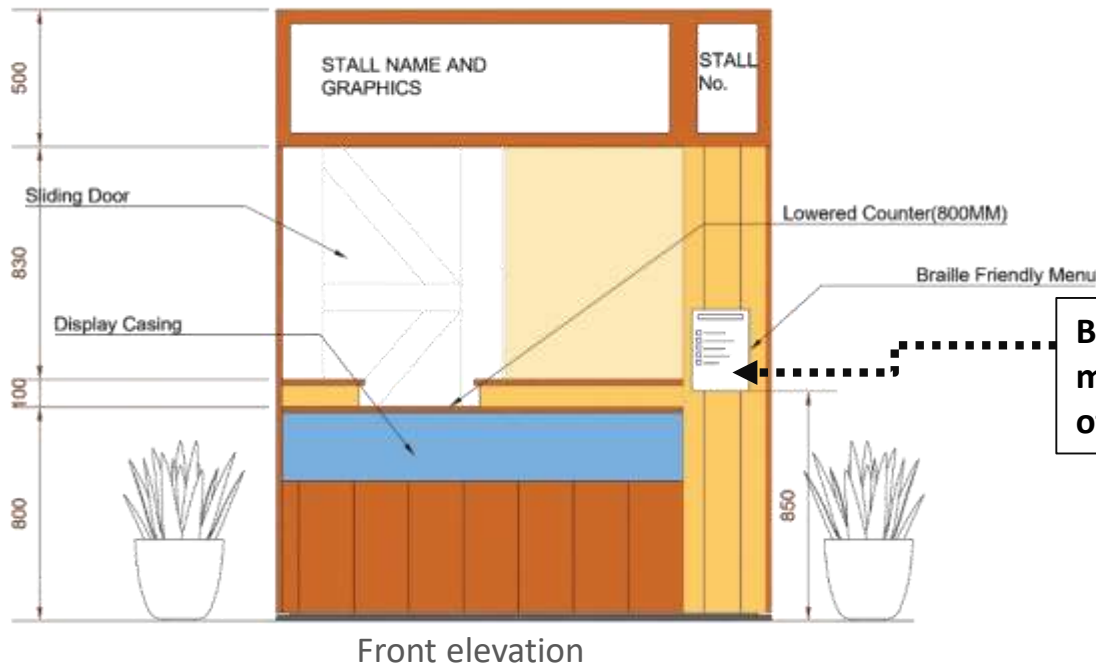


# Sample Zoning Block Layout (Per 50m stretch): On-street Vending Zone

<b>Component</b>	<b>Quantity</b>
Vending Units	8–10
Seating Pods	2–3
Hand Wash Stations	2
Trash Segregation Units	2–3
Signage/Wayfinding	1–2
Lighting Poles	3–4

# Unit design: On Street-Food Stall

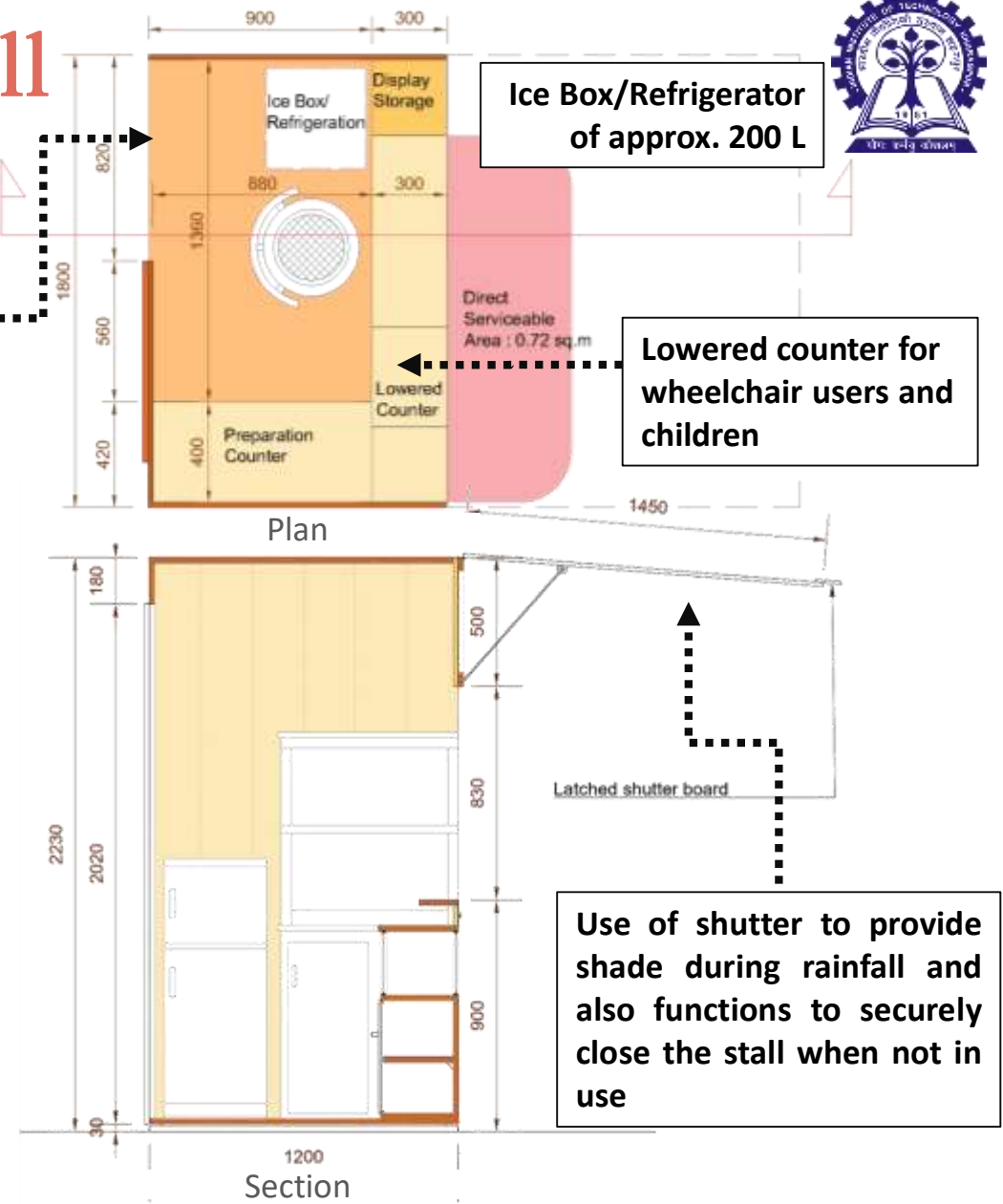
- Small size stall (1.2 × 1.8 sq.m.)
- Universally designed for buyers
- Adequate storage proposition
- Sliding door
- Exterior/ Interior colour contrast
- Recyclable glass panel display



barrier-free access with a sliding door

Ice Box/Refrigerator of approx. 200 L

Lowered counter for wheelchair users and children



# Unit design: On Street-Food Stall

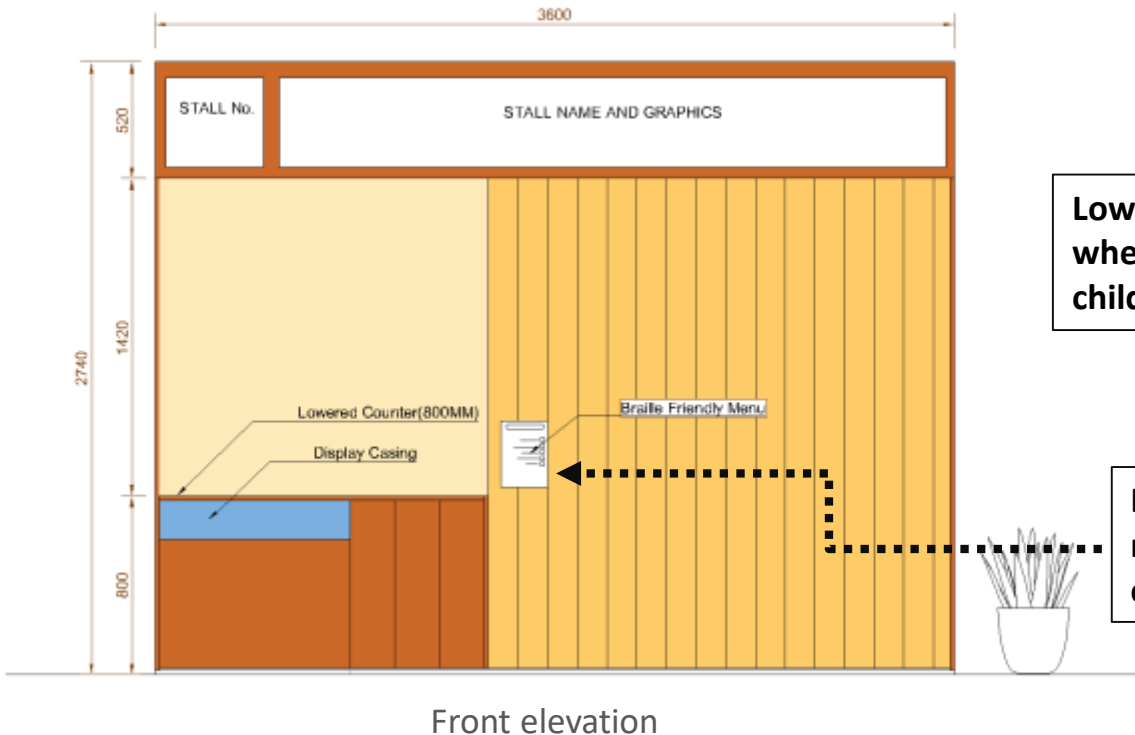
- Braille Menu Text compatibility

Pizza	Rs.220
⠠⠏⠊⠗⠗⠊⠎⠊	⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠
Burger	Rs.180
⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠	⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠
Sandwich	Rs.80
⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠	⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠
Mojito	Rs.120
⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠	⠠⠠⠠⠠⠠⠠⠠⠠⠠⠠



# Unit design: On Street-food

- Medium size stall (2.2 × 3.6 sq.m)
- Universally designed for seller
- Adequate storage proposition, Sliding door
- Braille Friendly Menu
- Exterior/ Interior colour contrast
- Recyclable glass panel display



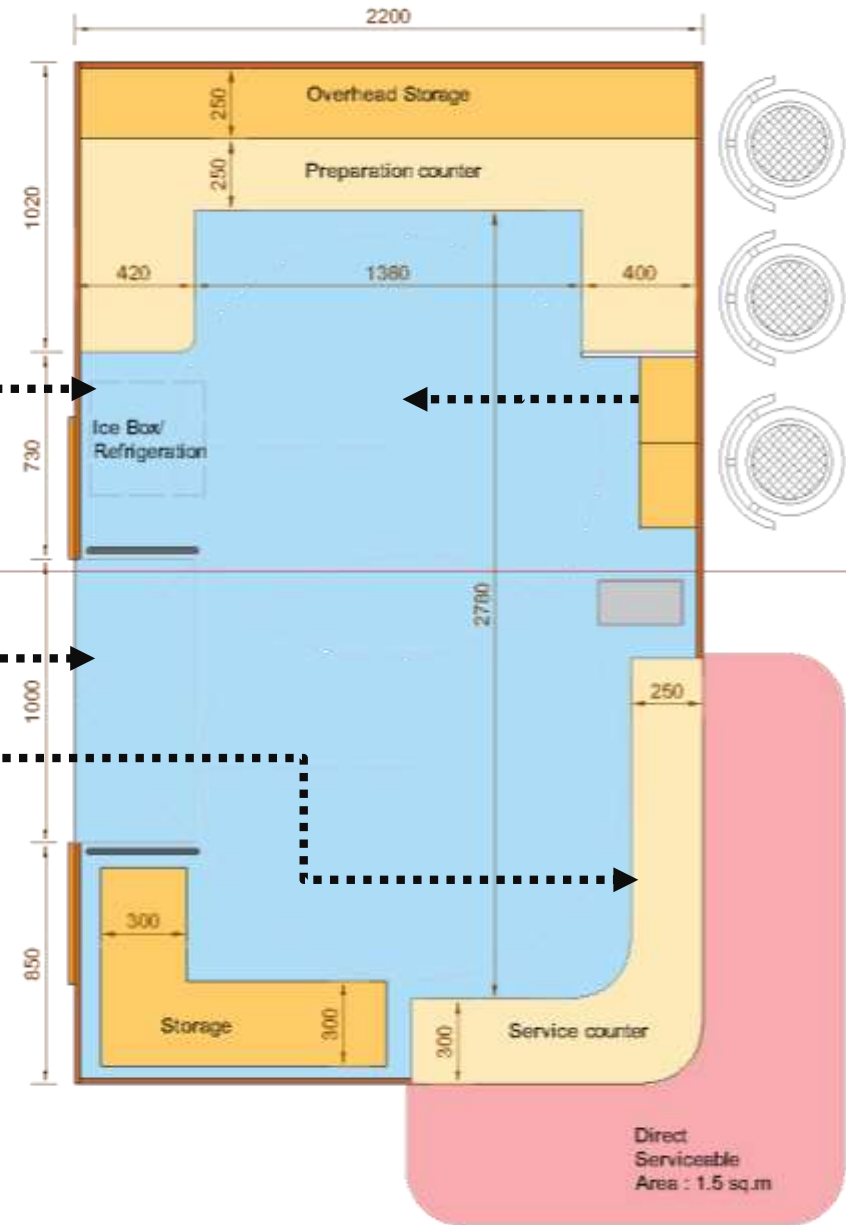
Front elevation

Ice Box/Refrigerator  
of approx. 200 L

barrier-free  
access with a  
sliding door

Lowered counter for  
wheelchair users and  
children

Blind friendly  
menu at a height  
of 850 mm



Plan

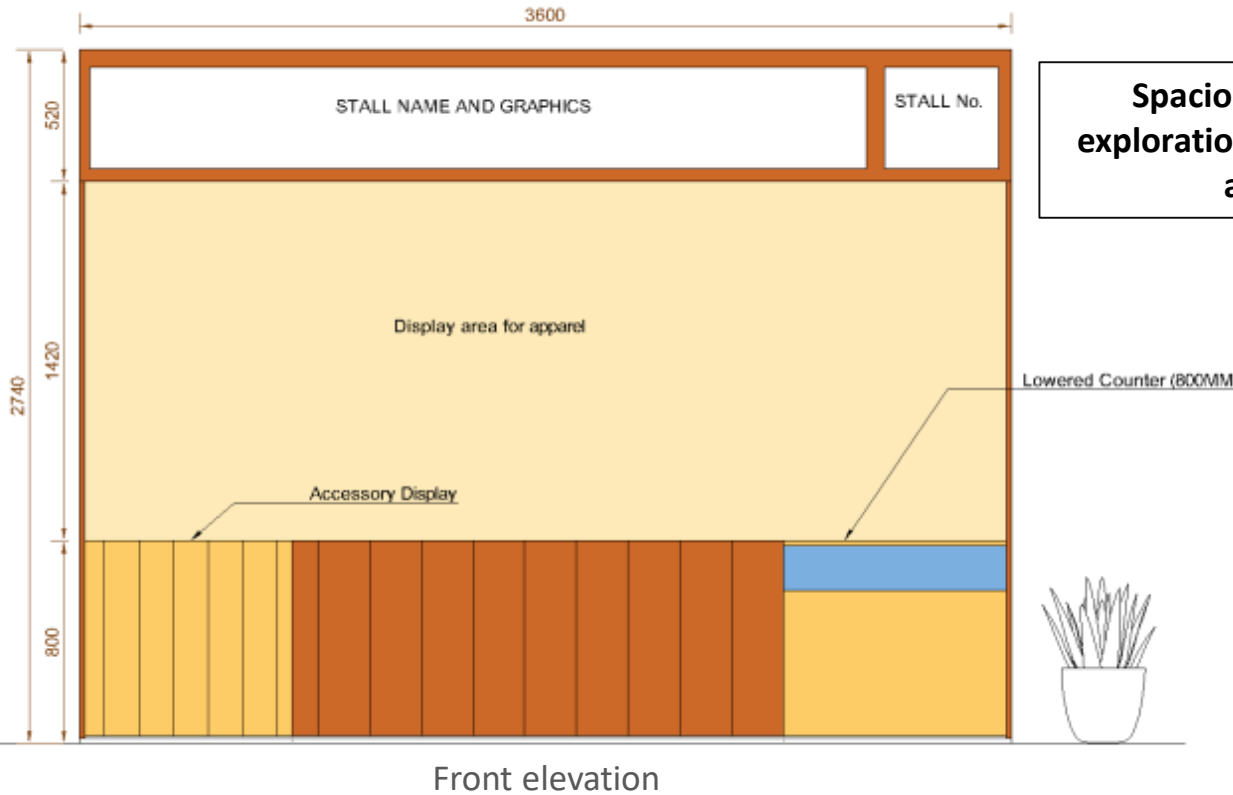
# Unit design: On Street-food

Braille Menu Text  
compatibility

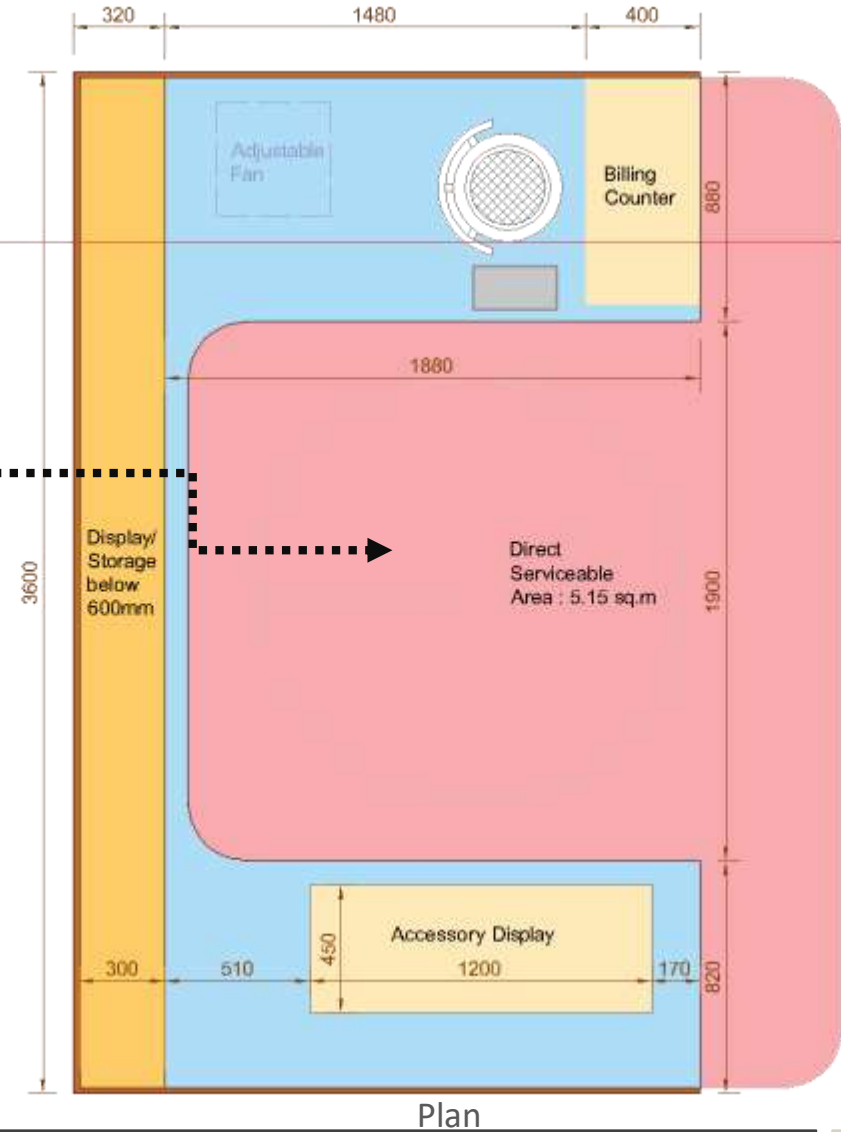


# Unit design: On Street-Apparel and Accessories

- Medium size stall (2.2 × 3.6 sq.m)
- Universally designed for buyer
- Adequate storage proposition, Sliding door
- Exterior/ Interior colour contrast
- Recyclable glass panel display



Spacious for exploration and access

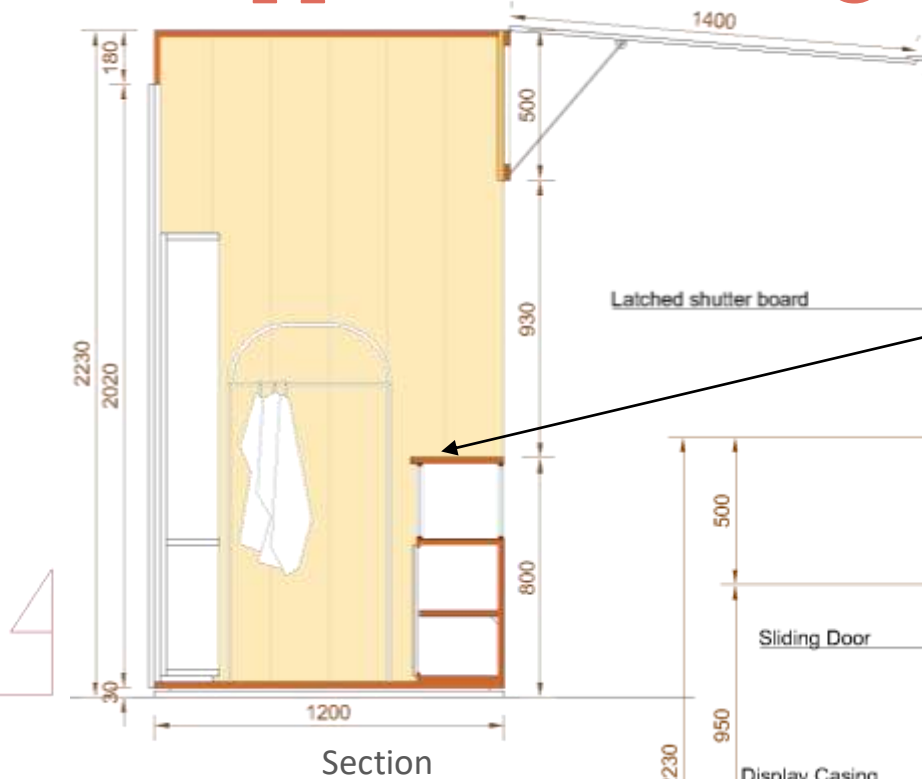
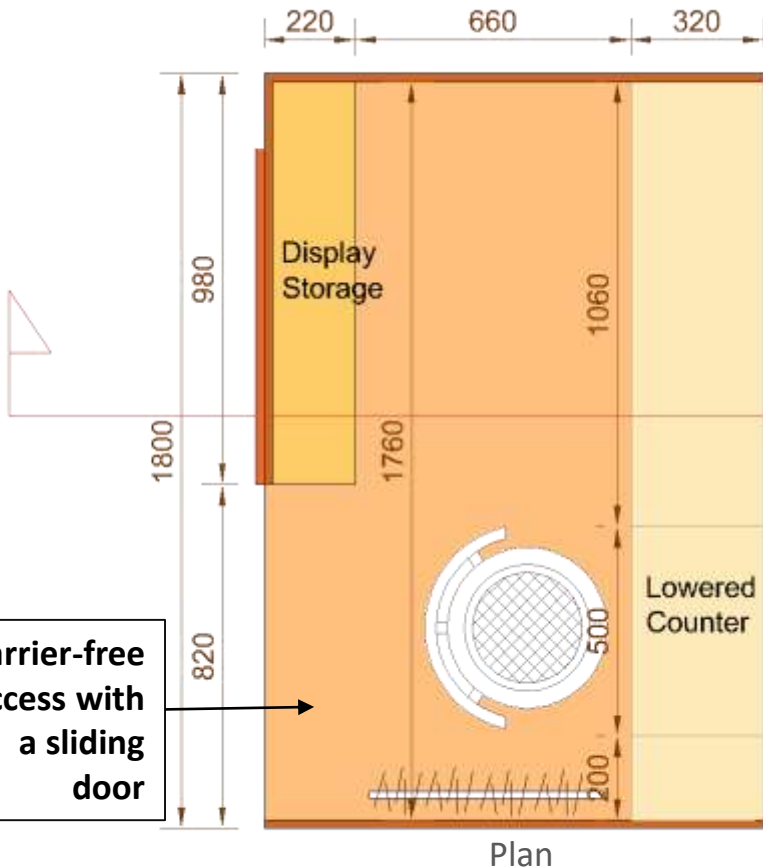


# Unit design: On Street-Apparel and Accessories



# Unit design: On Street-Apparel/ Clothing

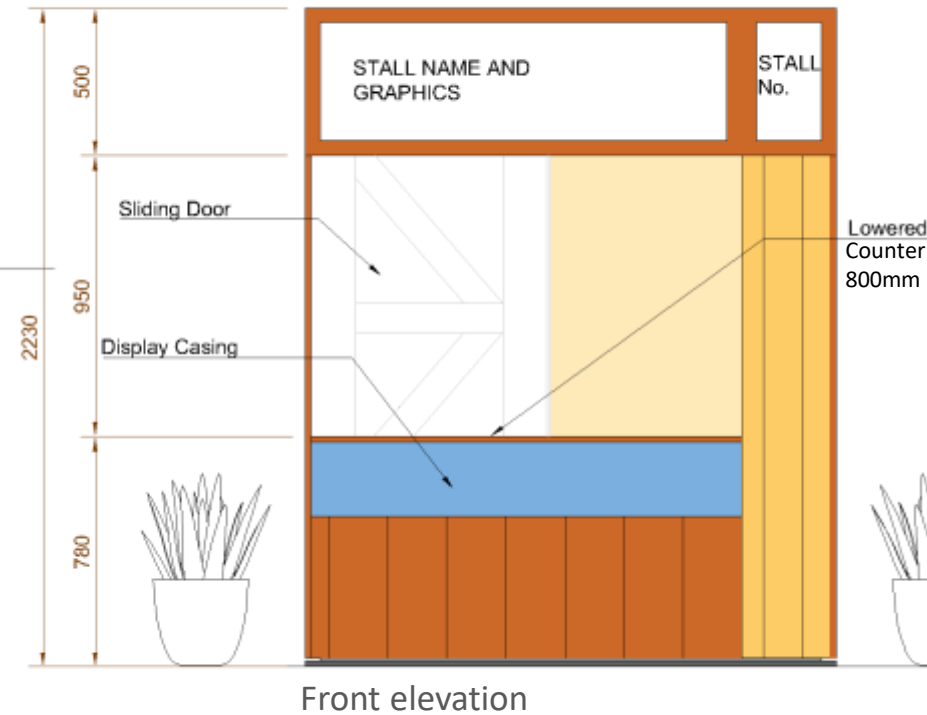
- Small size stall (1.2 × 1.8 sq.m.)
- Universally designed for buyers
- Adequate storage proposition



Use of shutter to provide shade during rainfall and also functions to securely close the stall when not in use

Lowered counter for wheelchair users and children

- Sliding door
- Exterior/ Interior colour contrast
- Recyclable glass panel display

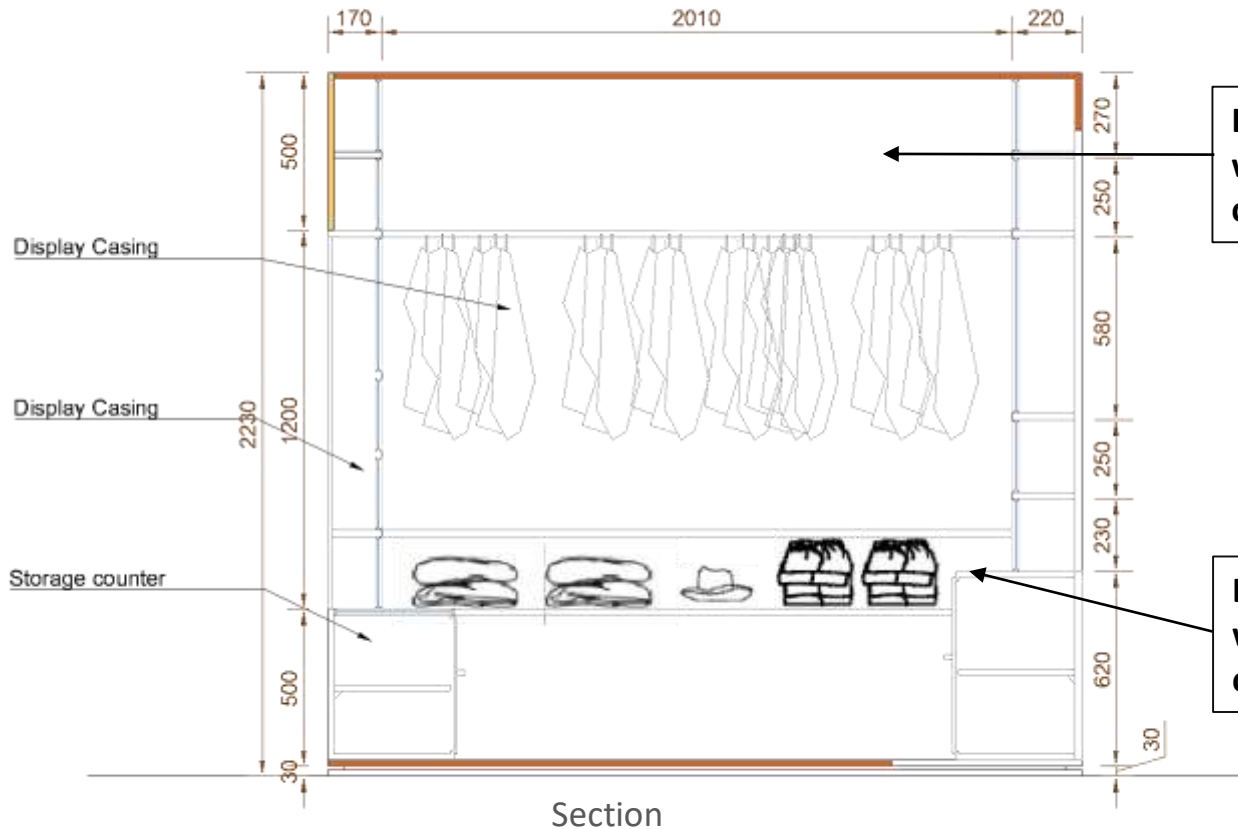


# Unit design: On Street-Apparel/ Clothing



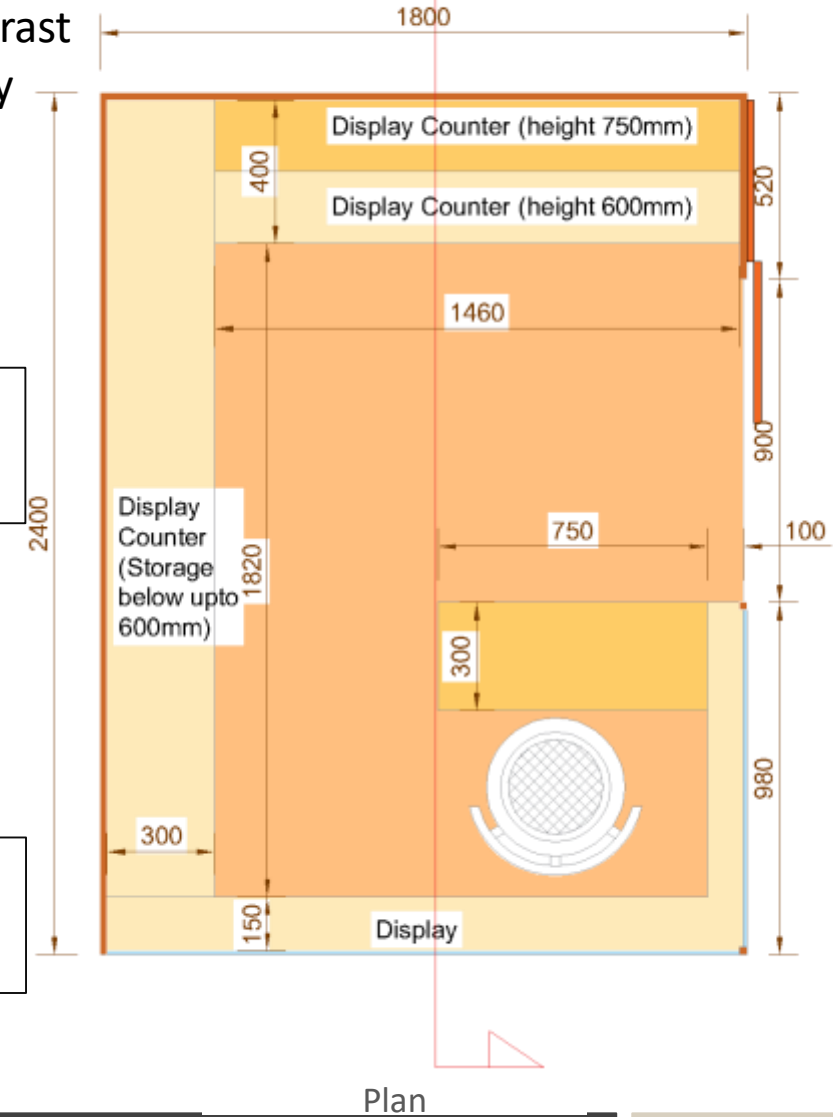
# Unit design: On Street Handicraft

- Medium size stall (1.8 × 2.4 sq.m)
- Universally designed for buyer
- Adequate storage proposition
- Exterior/ Interior colour contrast
- Recyclable glass panel display

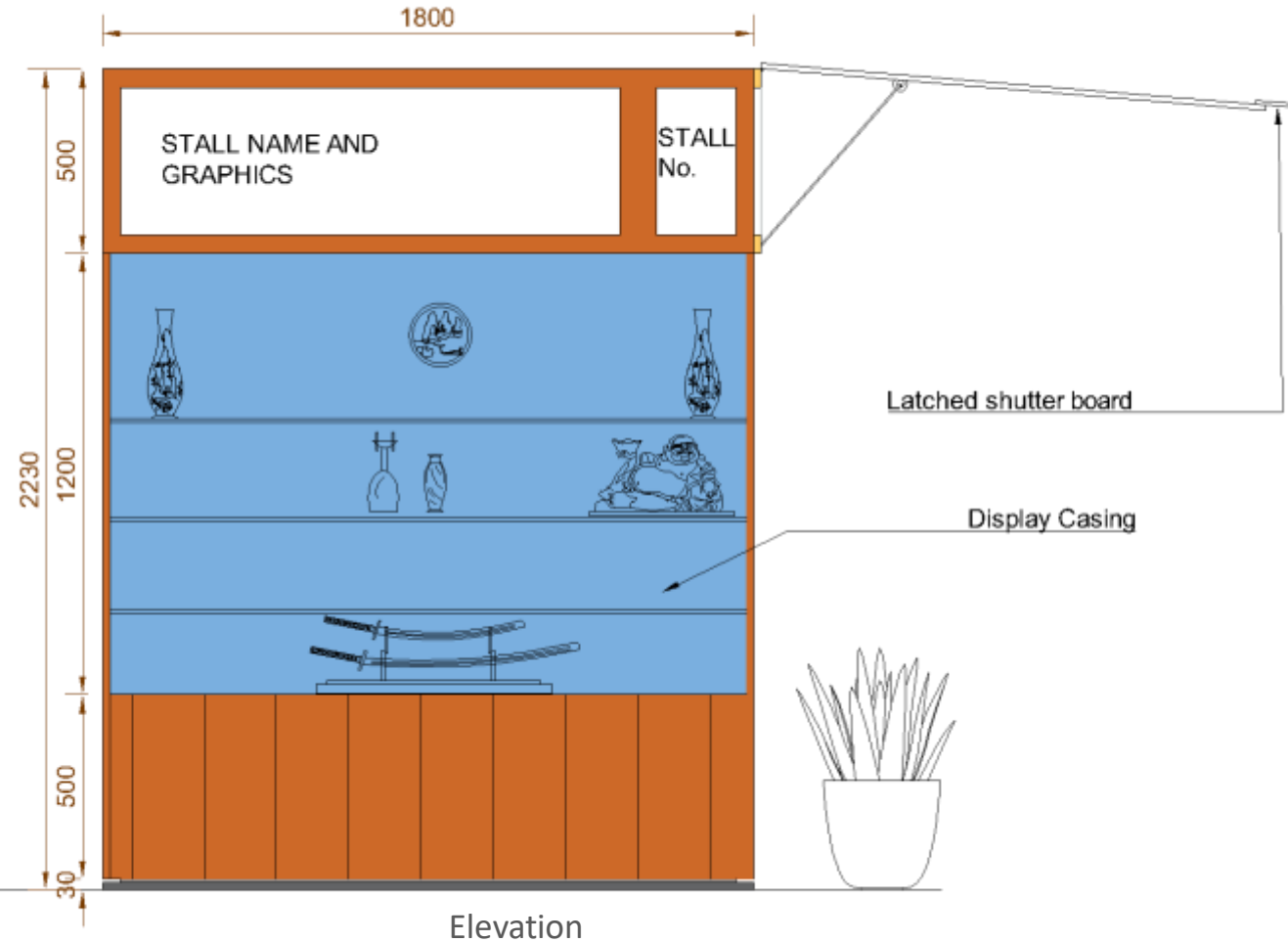
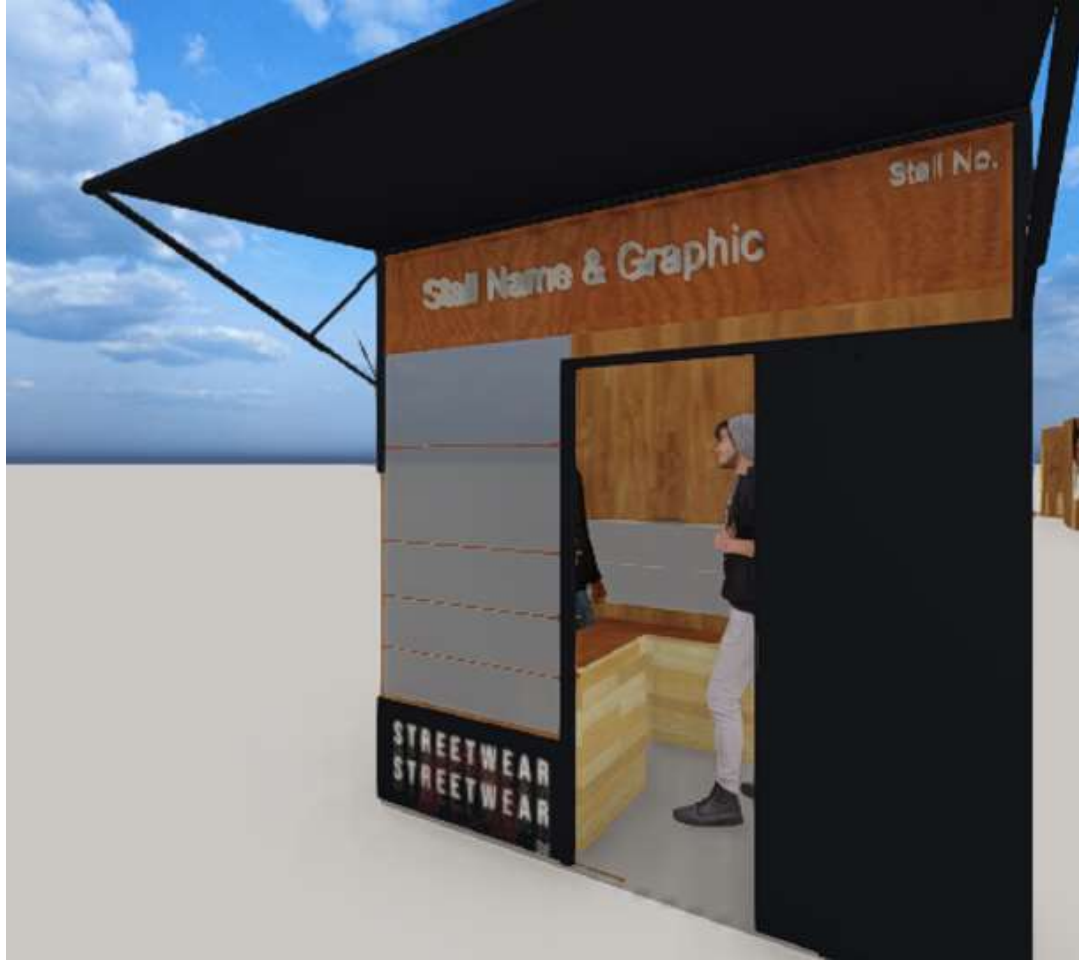


Lowered counter for wheelchair users and children

Lowered counter for wheelchair users and children



# Unit design: On Street Handicraft



# Type B: Off-street Vending Zone

## 1. Cluster Design for Non-Perishable Vending

- Create modular clusters of 4 units arranged in a courtyard or square format to encourage interaction and maximize shared display zones.
- Include open ground display zones adjacent to each unit, allowing artisans (e.g., painters, potters, weavers) to demonstrate craftwork while vending.
- Design low plinths or floor mats for craft display

## 2. Linear Street Food Stall Zone

- Organize street food vendors in a linear format with a dedicated service corridor at the back for waste collection and restocking.
- Maintain minimum spacing of 2.5–3m front setback for customer movement and temporary seating.

## 3. Sanitation & Hygiene Infrastructure

- Toilet Blocks: Provide gender-segregated, accessible public toilets within a 50–70m radius, including one vendor-only restroom (secured access).
- Hand Wash Stations: Install at entry and midway points of the food vending zone.
- Include foot-operated taps, soap dispensers, and greywater collection pits.

## 4. Semi-Covered Public Seating

- Distribute seating pods (4–6 people) in semi-covered zones with tensile roofs, pergolas, or tree shading.
- Ensure visual access to stalls while maintaining comfort and separation from direct vending activity.
- Design seating using weather-resistant and low-maintenance materials (e.g., perforated steel, concrete, recycled wood).

## 5. Flexible and Temporary Vending/Exhibition Areas

- Allocate flexible open zones for: Rotational stalls (seasonal vendors), Exhibitions, and weekly haats, Pop-up events or festivals
- Use modular flooring grids or paint-marked pitches (2m x 2m) with electrical points and shade-ready frame anchors.

## 6. Circulation and Accessibility

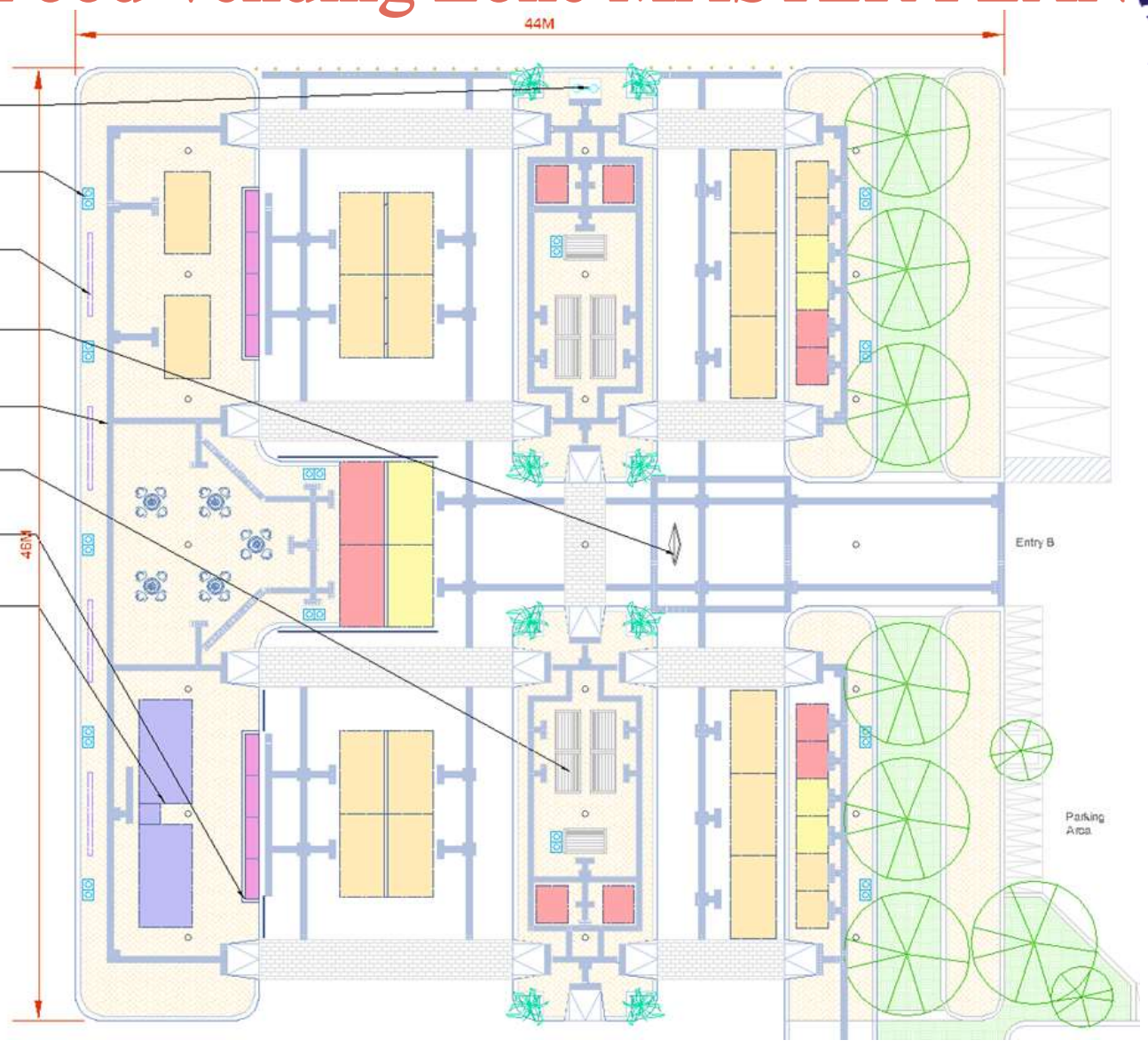
- Maintain barrier-free pathways at least 1.8m wide for smooth pedestrian circulation.
- Integrate tactile paving, ramps, and adequate turning radius for wheelchair users.
- Design distinct zonal identity using color codes or materials (e.g., red pavers for food zone, beige for crafts, green for public seating).

# Type B: Off-street Street Food Vending Zone MASTER PLAN

- Water Dispenser Facility
- Trashcans provided periodically across site
- Advertising boards
- Braille and contrast supported Signages/maps
- Tactile Flooring Across site
- Adequate seating Provision
- Rental Storage Units for Vendors
- Universally Accessible Restrooms

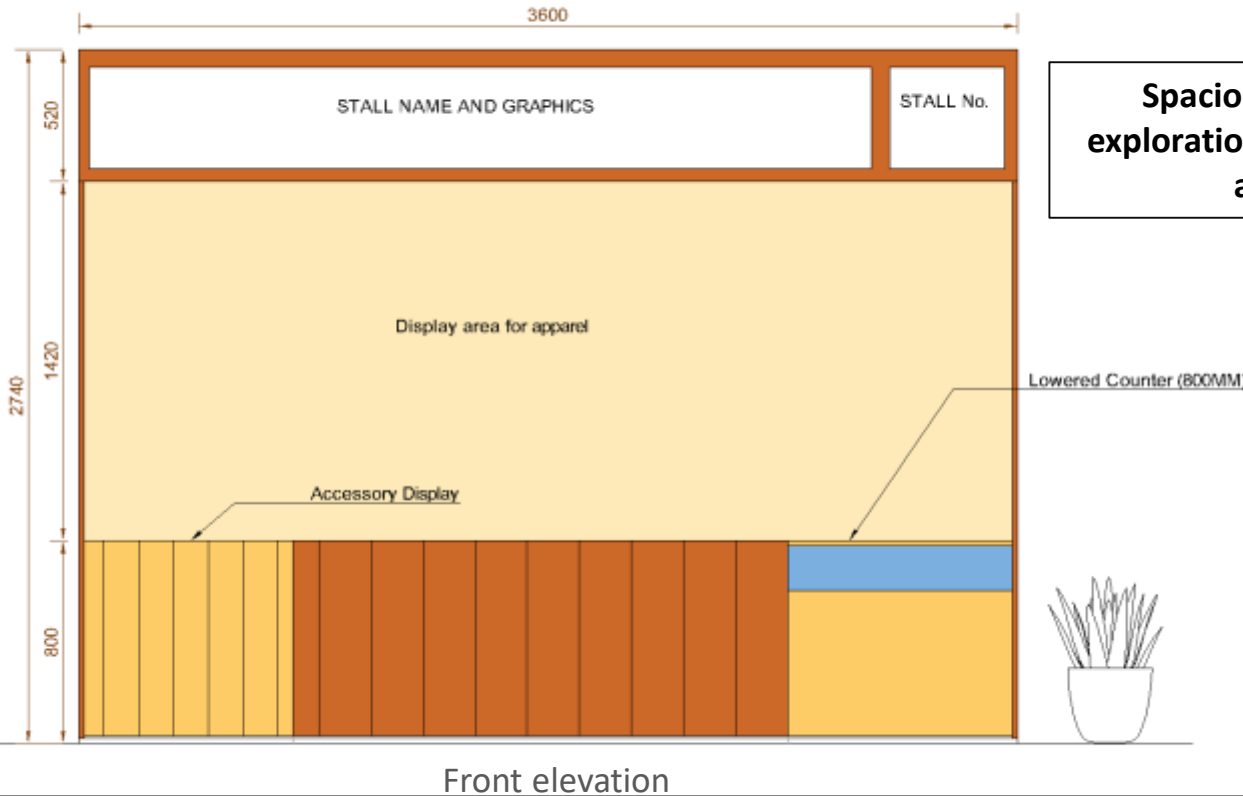
- Food/Beverage stalls
- Paid Restrooms
- Clothing/Accessories and Interior Decor
- Handicraft
- Rental Storage

**20 Medium Stalls + 16 Small Stalls = 36 Total Stalls**  
 (1.8m x 2.2m)                      (1.5m x 1.8m)

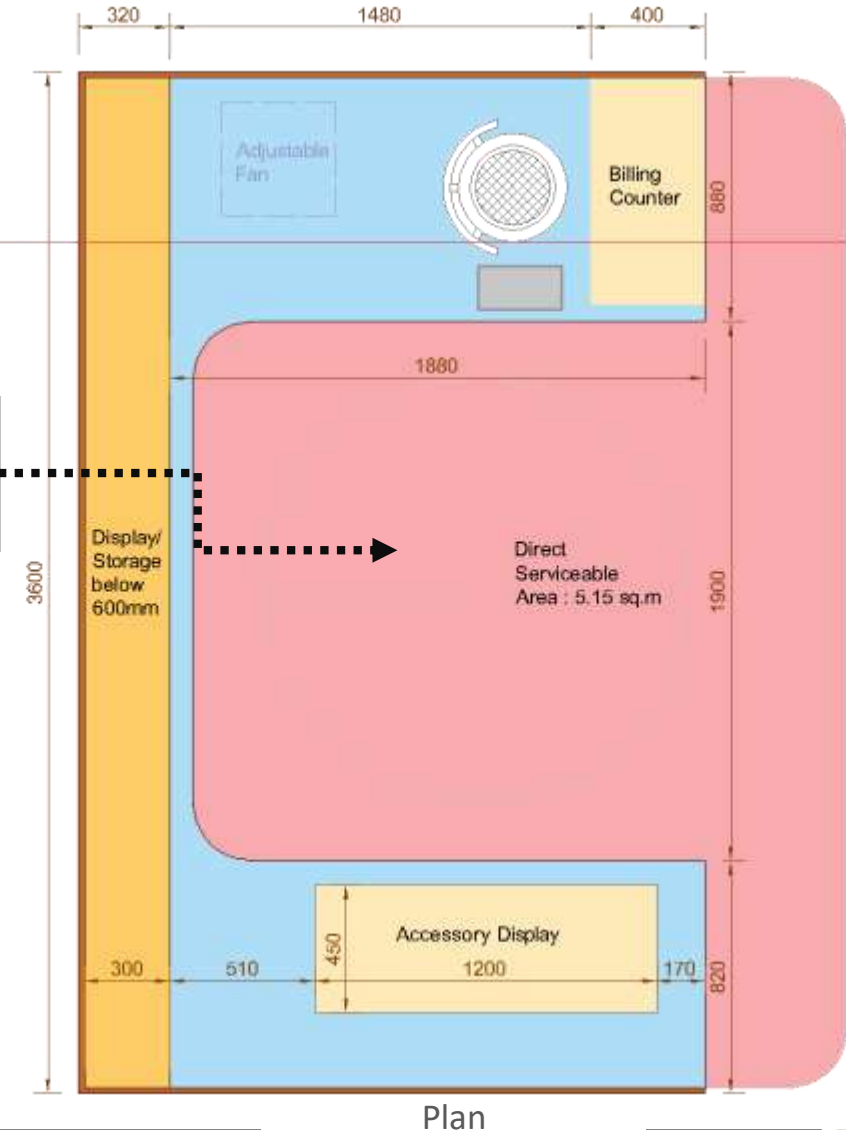


# Unit design: Off Street-Apparel and Accessories

- Medium size stall (2.2 × 3.6 sq.m)
- Universally designed for buyer
- Adequate storage proposition, Sliding door
- Exterior/ Interior colour contrast
- Recyclable glass panel display



Spacious for exploration and access

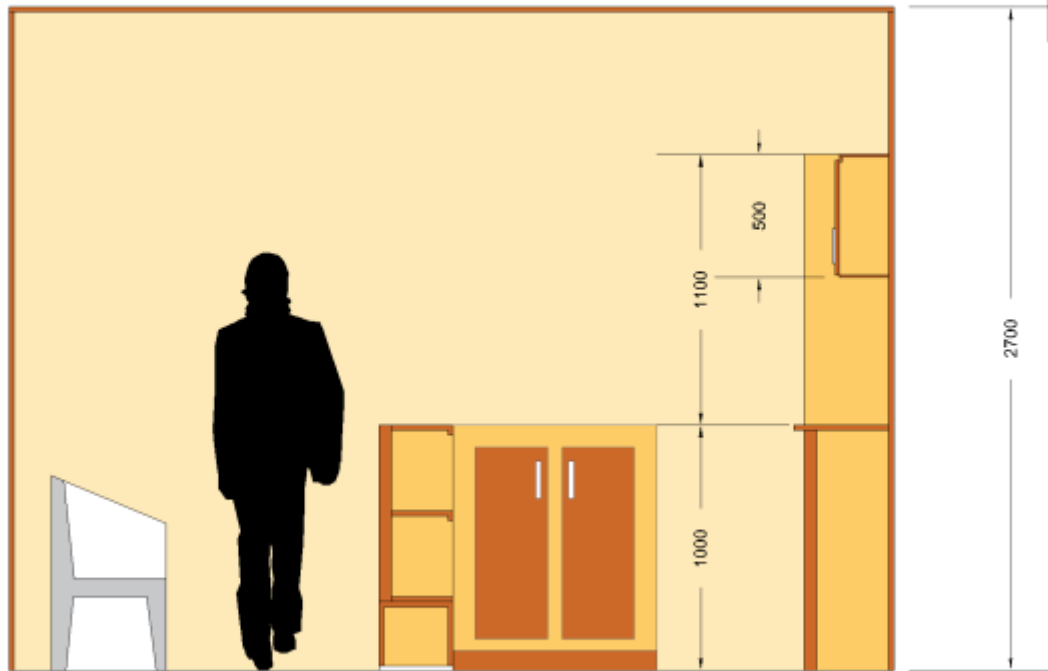


# Unit design: Off Street-Apparel and Accessories

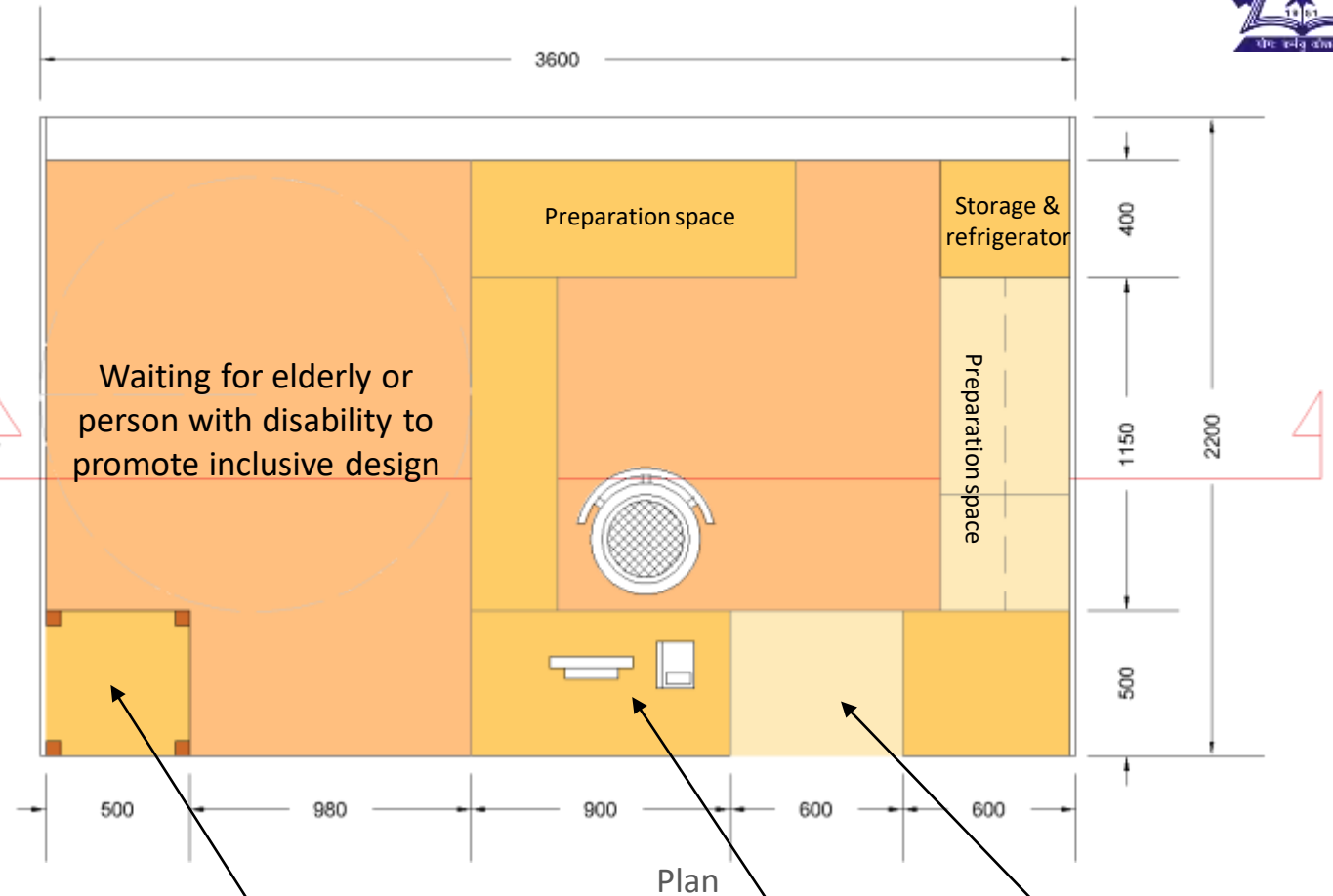


# Unit design: Off Street Food Stall

- Medium size stall (3.60 × 2.20 sq.m.)
- Simple layout for easy service
- Universally designed for buyer
- Adequate storage proposition, Sliding door
- Exterior/ Interior colour contrast
- Recyclable glass panel display



Front elevation



Decor Display

Payment & Service counter at 900 mm with inclusive flap at 750 mm

# Unit design: Off Street Food Stall

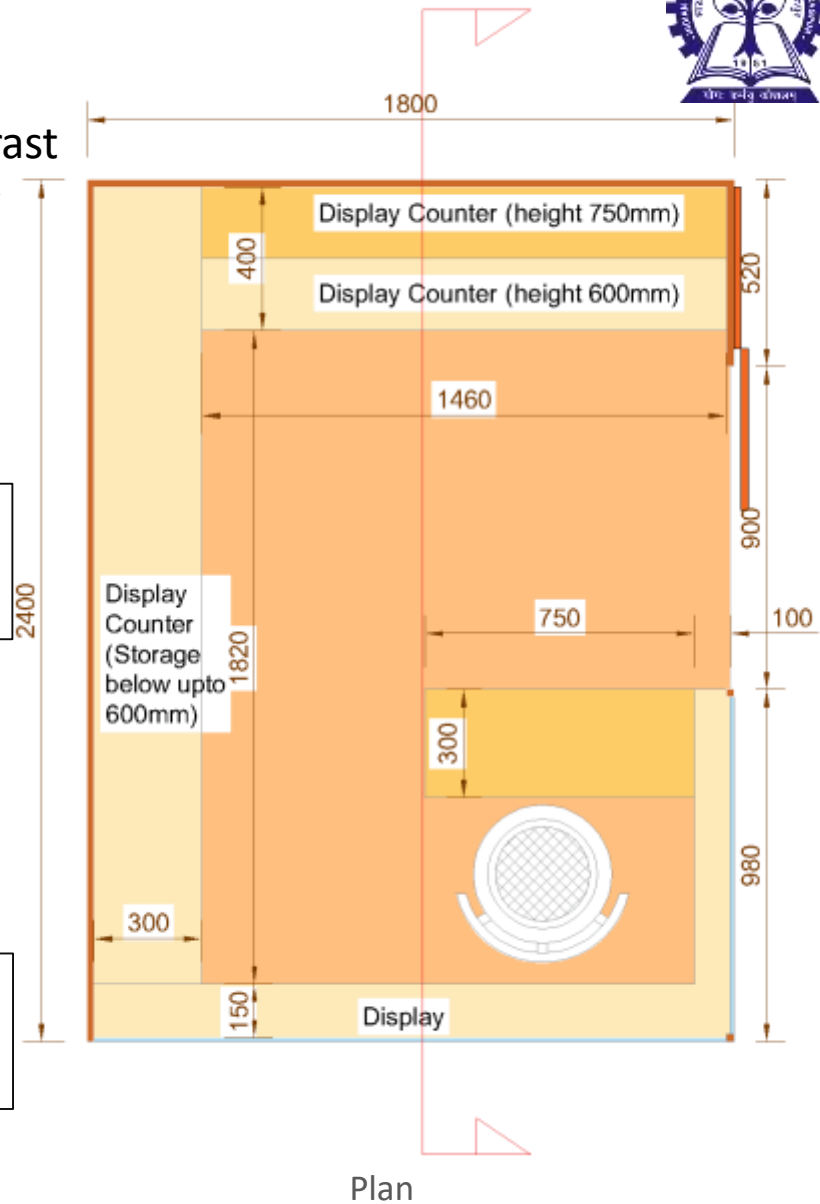
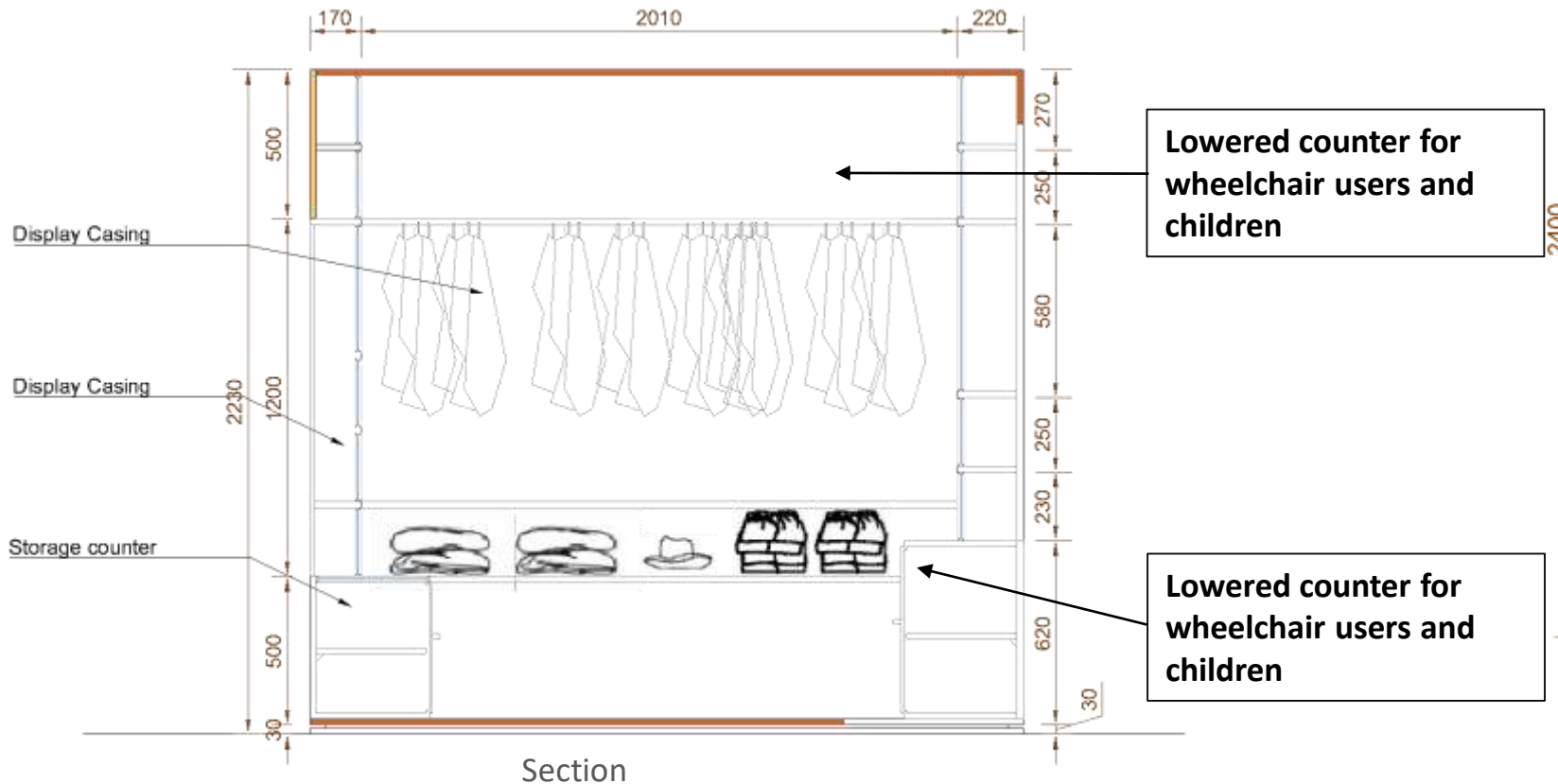
- Braille Menu Text compatibility

Pizza	Rs.220
⠠⠠⠠⠠⠠⠠	⠠⠠⠠
Burger	Rs.180
⠠⠠⠠⠠⠠⠠⠠	⠠⠠⠠
Sandwich	Rs.80
⠠⠠⠠⠠⠠⠠⠠⠠⠠	⠠⠠⠠
Mojito	Rs.120
⠠⠠⠠⠠⠠⠠⠠	⠠⠠⠠

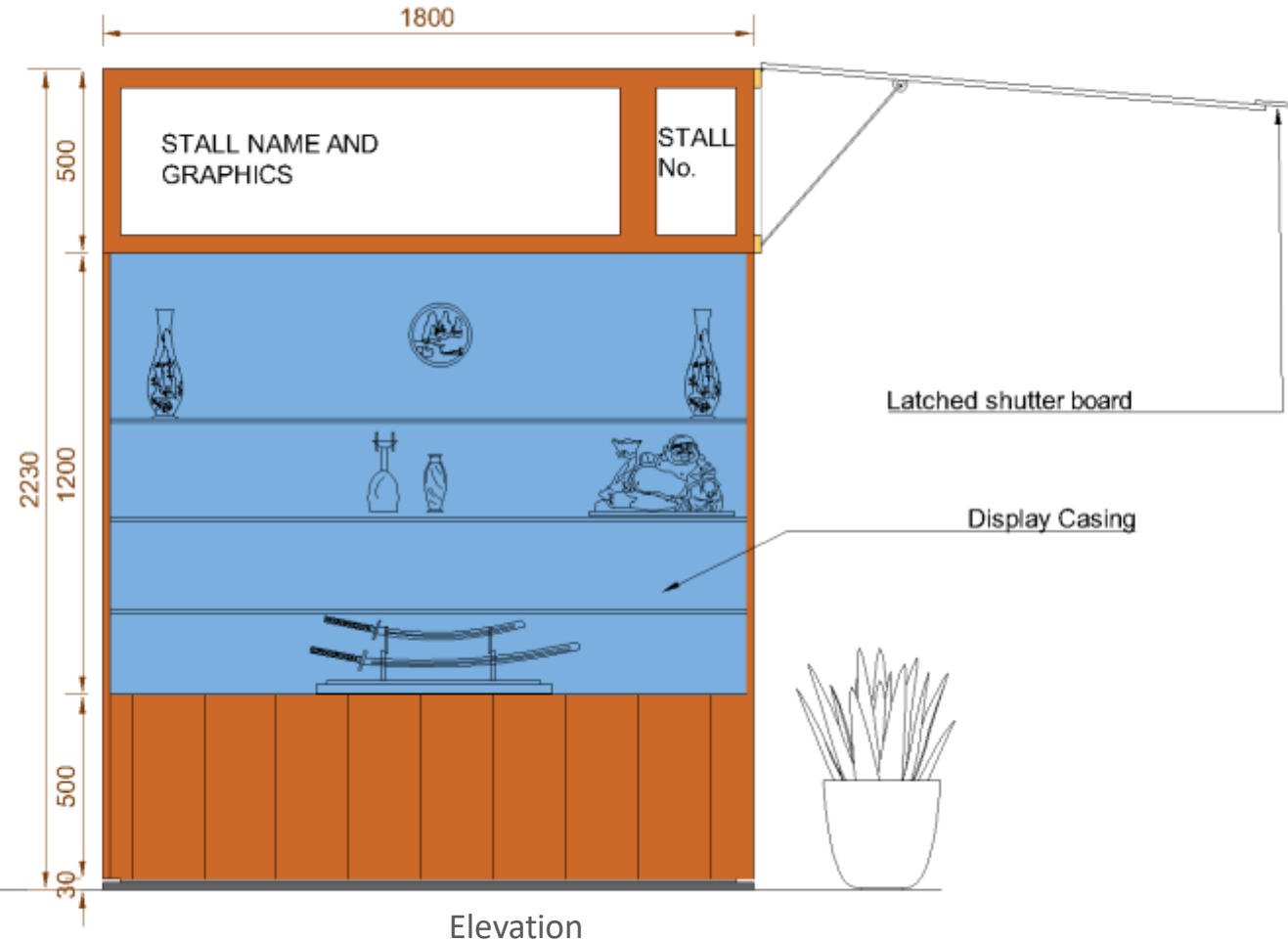
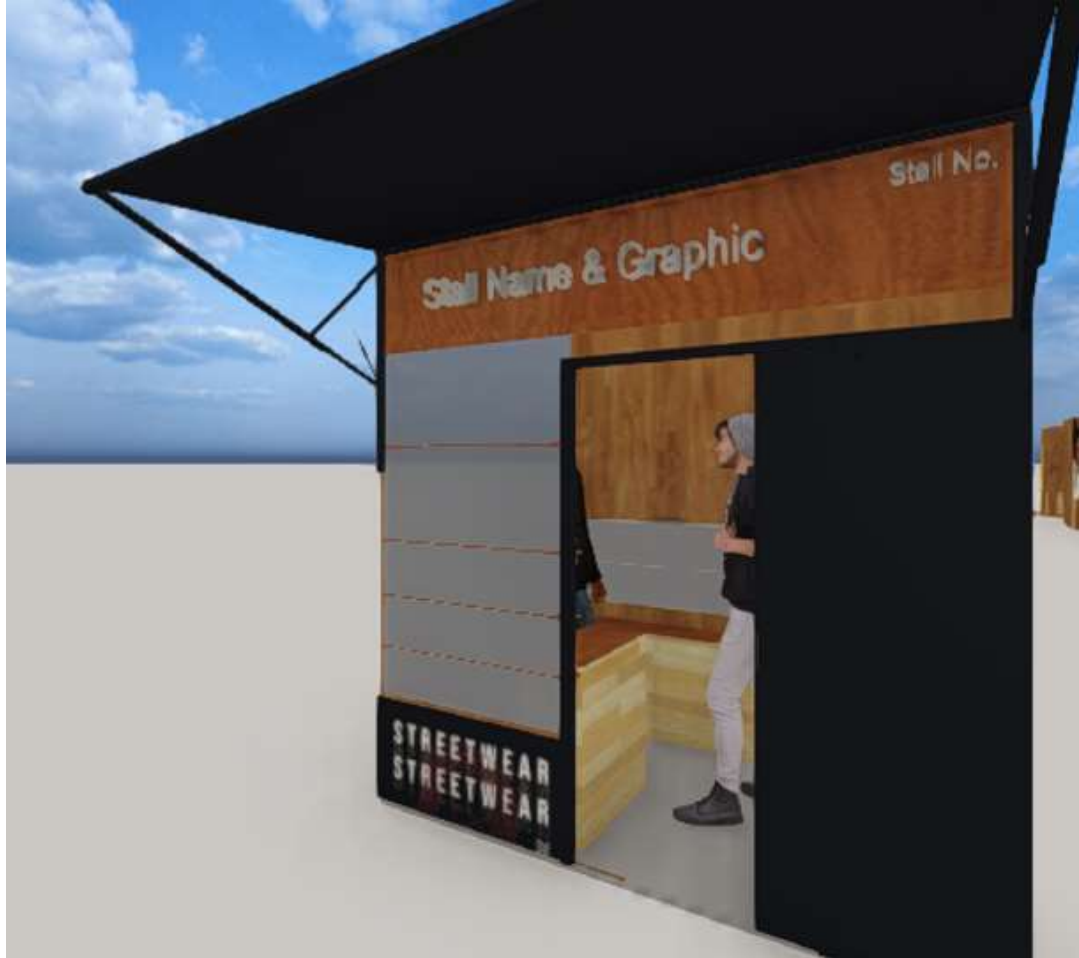


# Unit design: Off Street Handicraft

- Medium size stall (1.8 × 2.4 sq.m)
- Universally designed for buyer
- Adequate storage proposition
- Exterior/ Interior colour contrast
- Recyclable glass panel display

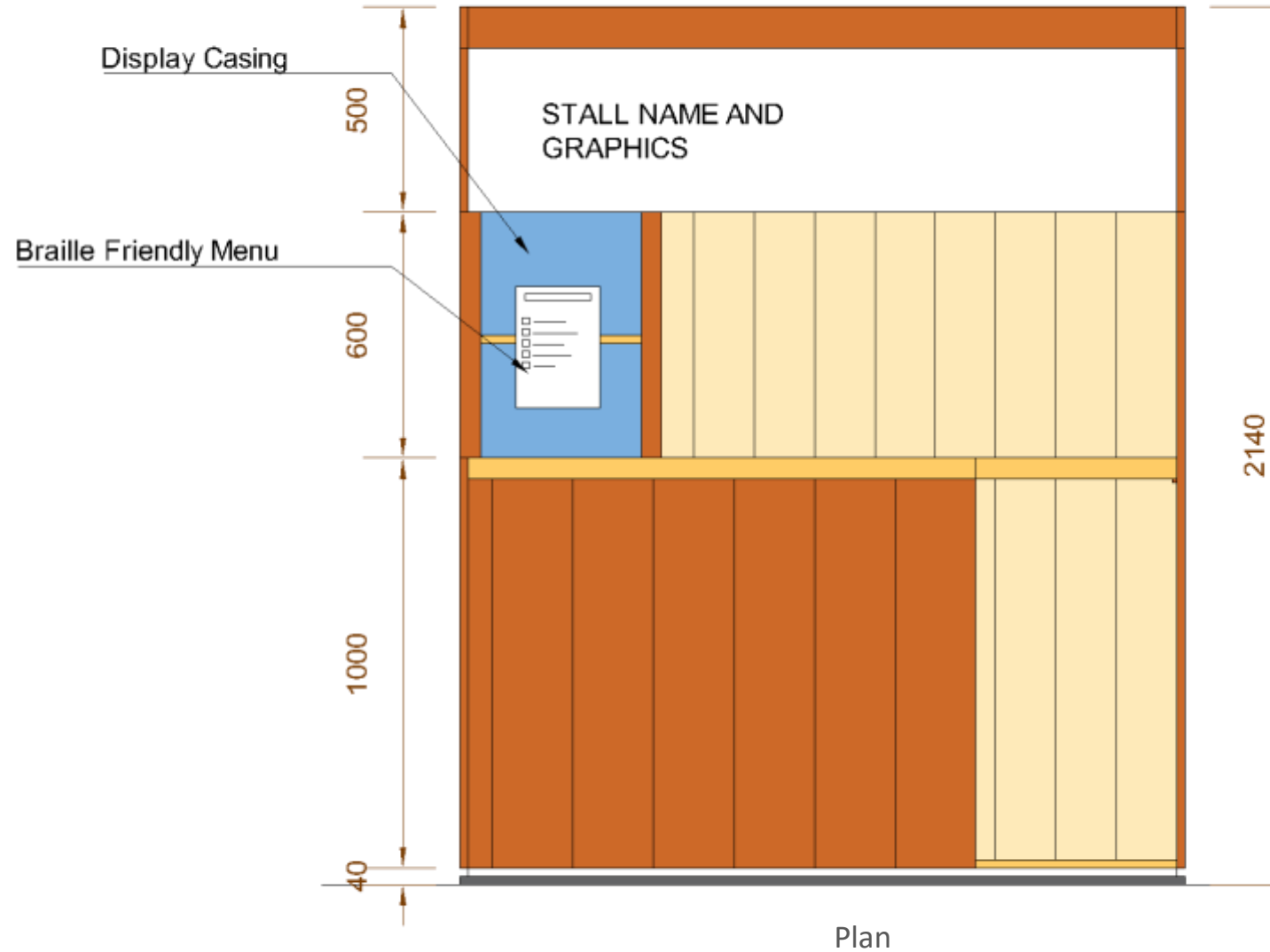
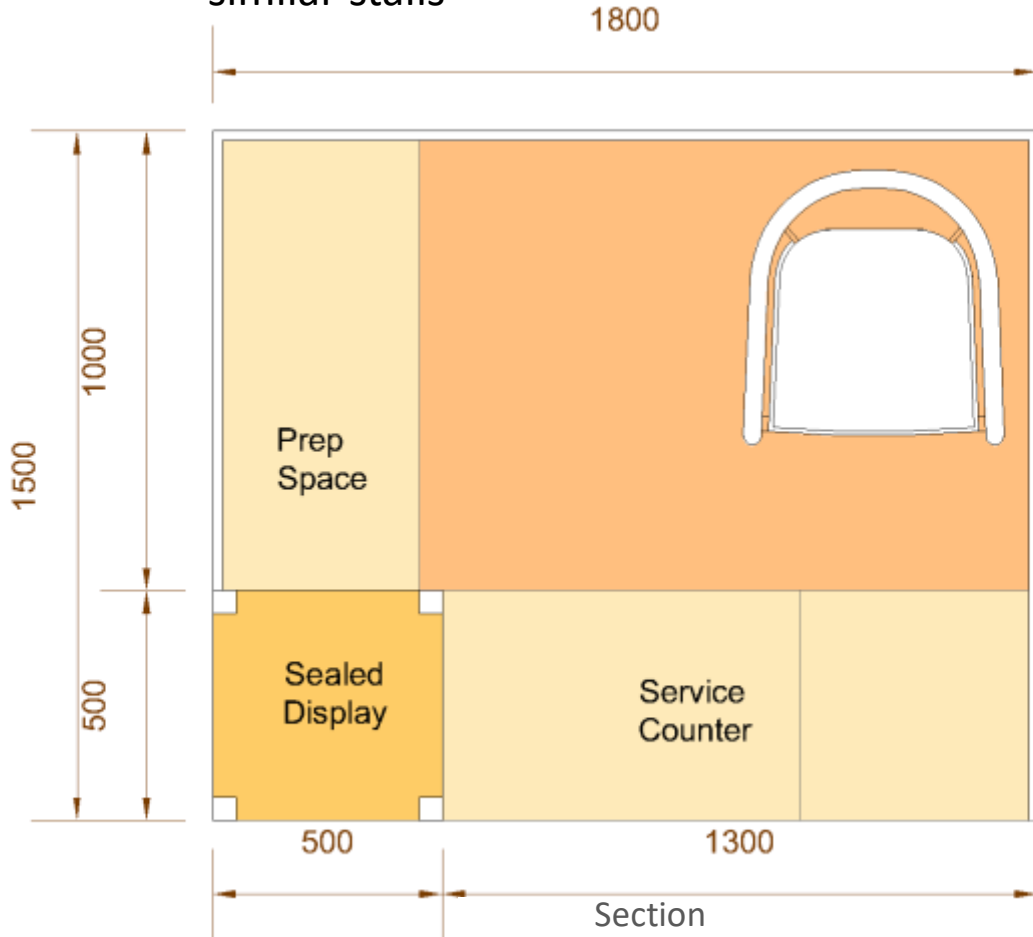


# Unit design: Off Street Handicraft



# Unit design: Off Street Juice Stall

- Small size cart (1.80 × 1.50 sq.m.)
- Compact design, for side stacking with similar stalls



# Unit design: Off Street Juice Stall



# Type C: Vending Cart

# Type C: Vending Cart Design considerations

## 1. Compactness and Mobility

- Adopt a compact footprint to suit high-density urban scenarios and ease navigation through tight spaces.
- Provide robust wheels and ergonomic handles, allowing for smooth movement and repositioning of carts as needed.

## 2. Universal Accessibility

- Maintain barrier-free access, including wide entry points and sliding access, to serve all users, including those with mobility impairments.
- Feature counters at dual heights (standard at 900 mm and accessible flap at 750 mm) for wheelchair users and children.
- Integrate tactile or Braille menus at an accessible height (approx. 850 mm) for visually impaired users.

## 3. Safety, Durability, and Material Selection

- Utilize food-safe, weather-resistant materials throughout the cart's construction.
- Incorporate rounded corners and anti-slip surfaces to enhance user safety.
- Integrate multi-functional shutters or awnings to protect against weather and provide security after hours.

# Type C: Vending Cart Design considerations

## 4. Storage and Functionality

- Include ample under-counter storage, designated sections for equipment such as an ice box or refrigerator (around 200 L), and secure locking mechanisms.
- Design organizational compartments to streamline food preparation and inventory management.

## 5. Sanitation and Waste Management

- Equip carts with integrated mini waste bins and easy-to-clean surfaces for rapid sanitation.
- Design for straightforward waste separation (wet/dry) in alignment with city-wide sustainability practices.

## 6. Lighting, Power, and Branding

- Enable installation of solar-powered or battery lighting to support safe night operations.
- Provide clearly visible, high-contrast branding and signage areas to ensure market identification and orientation for customers.

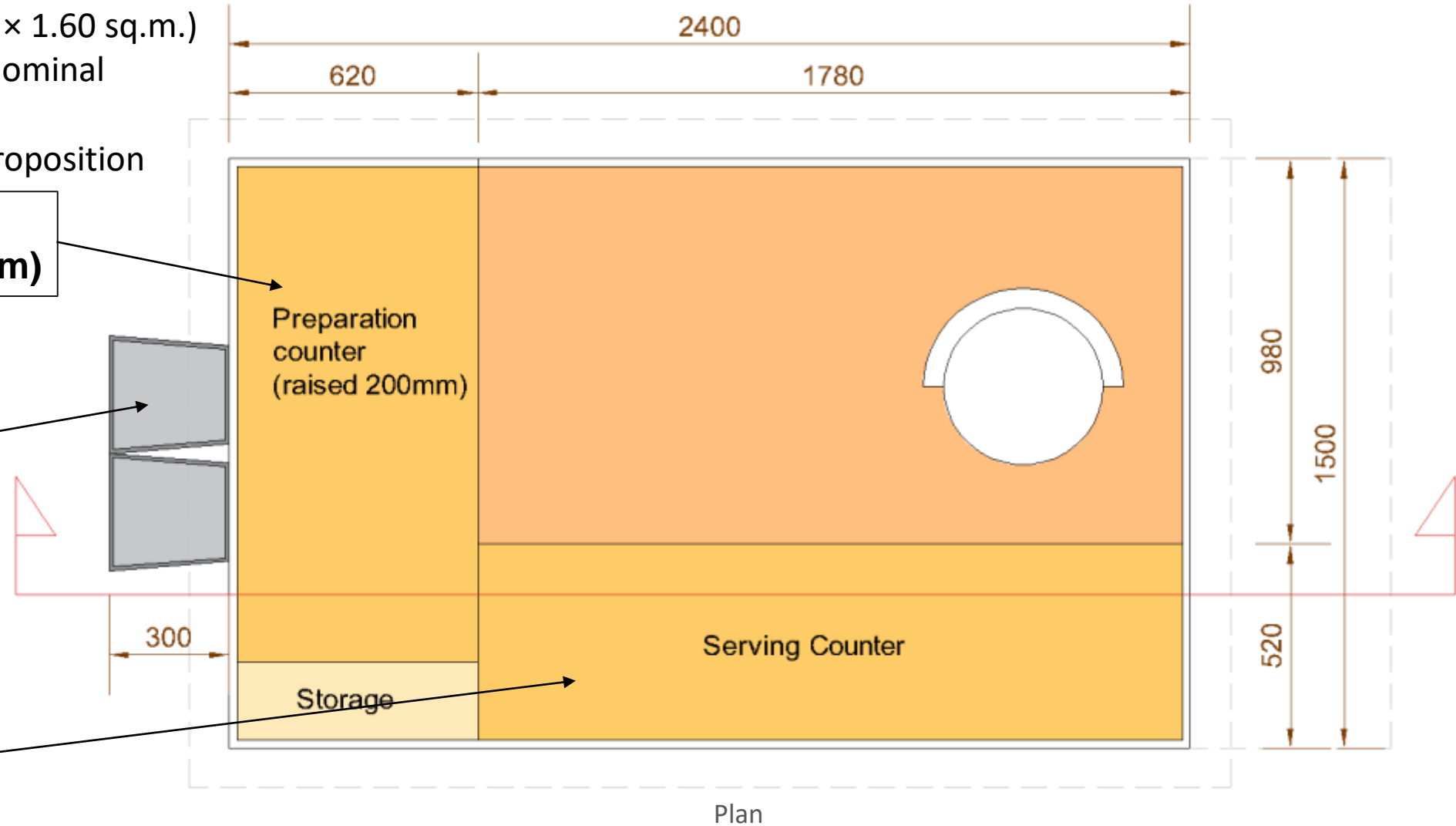
# Unit design: Hand Cart

- Small size cart (2.40 × 1.60 sq.m.)
- Wide frame needs nominal clearance
- Adequate storage proposition

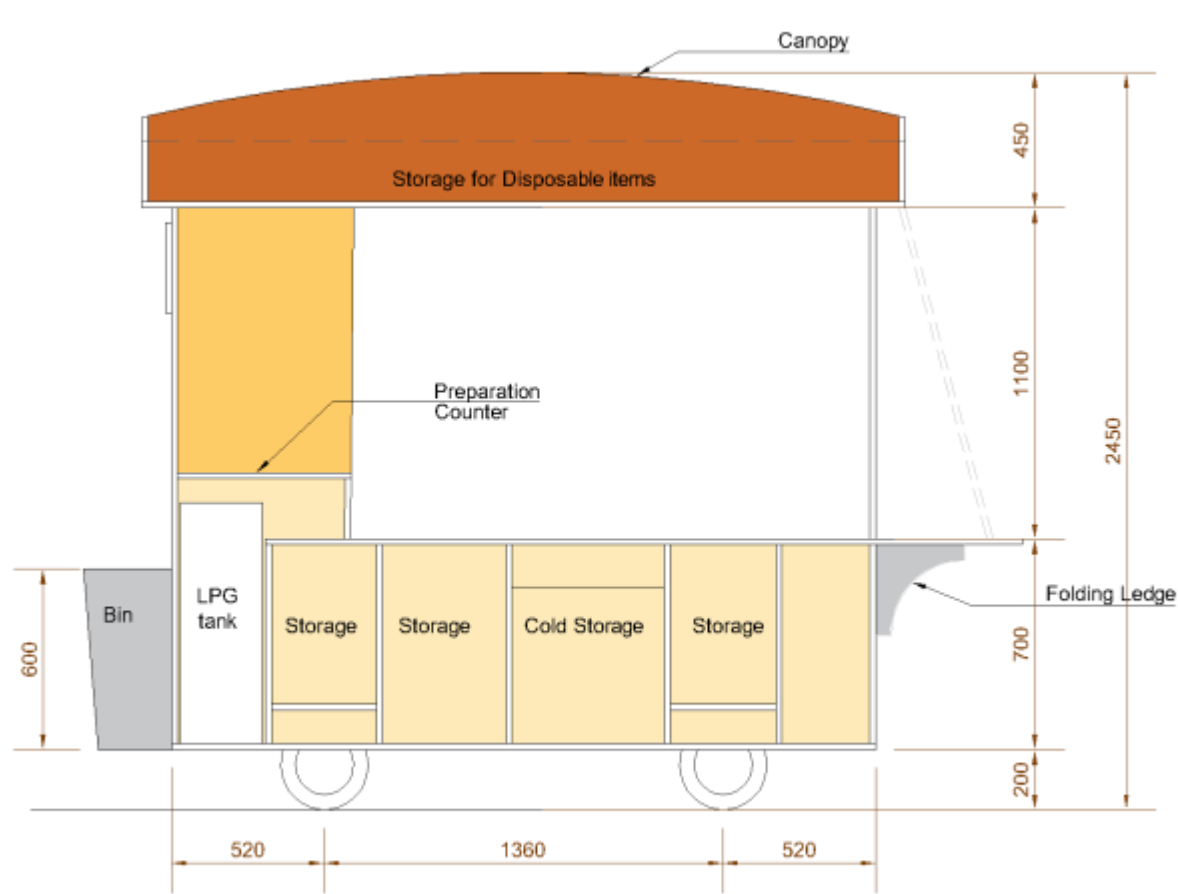
**Raised Preparation Counter (height 900mm)**

**Litter Bins for Dry and wet Waste**

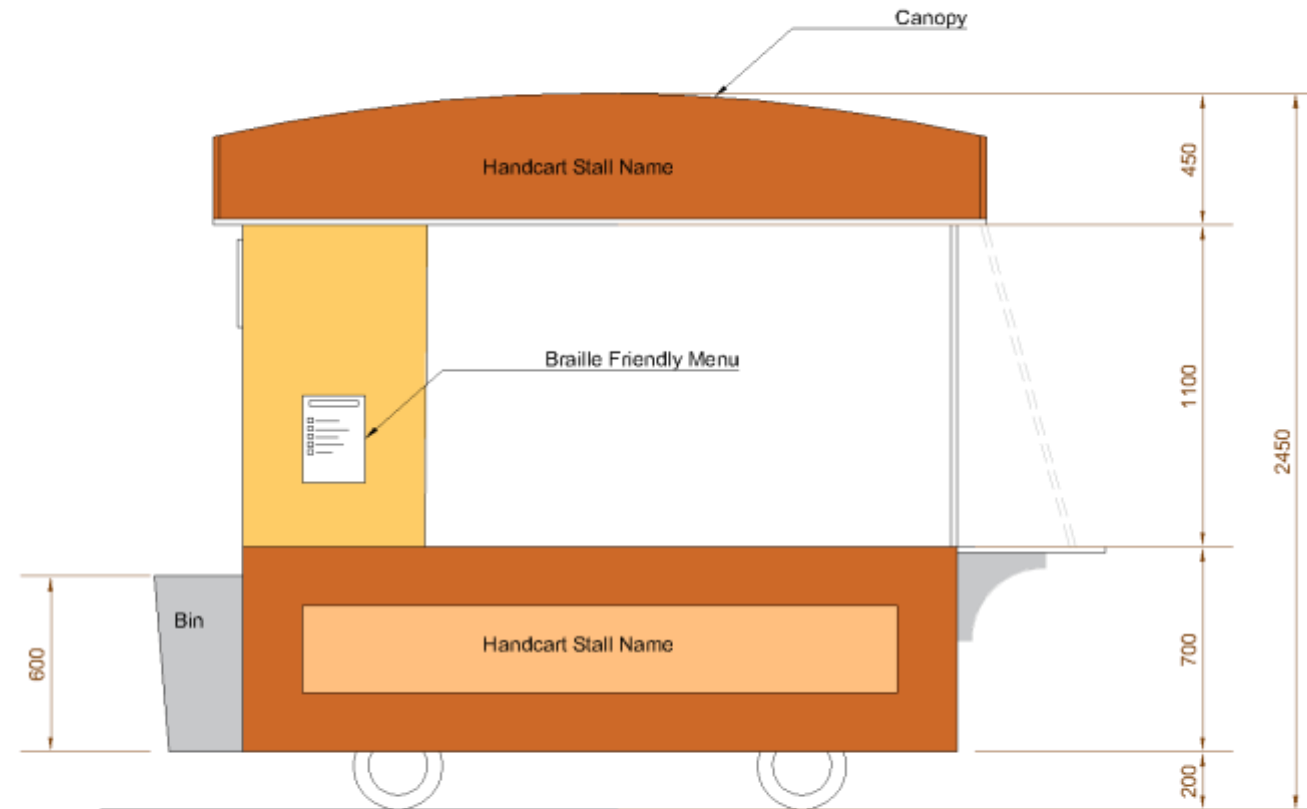
**Lowered counter for wheelchair users and children**



# Unit design: Hand Cart



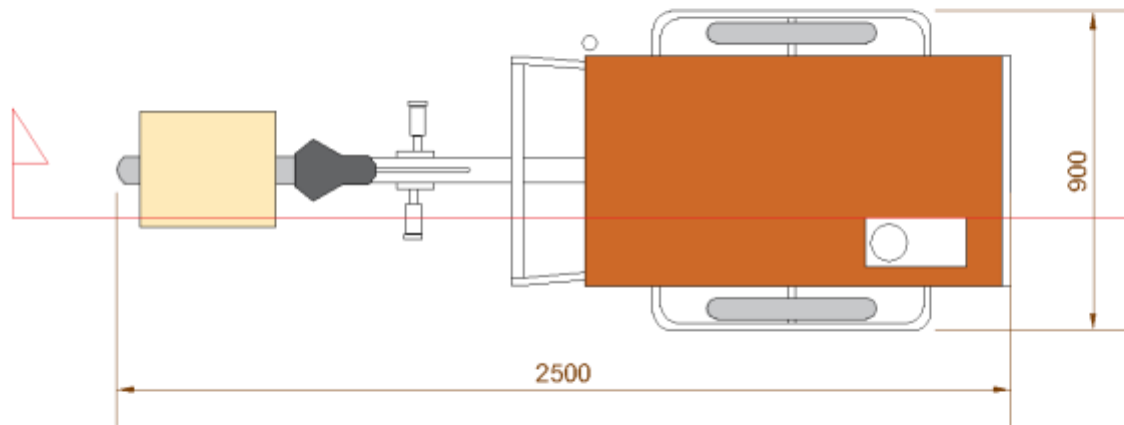
Section



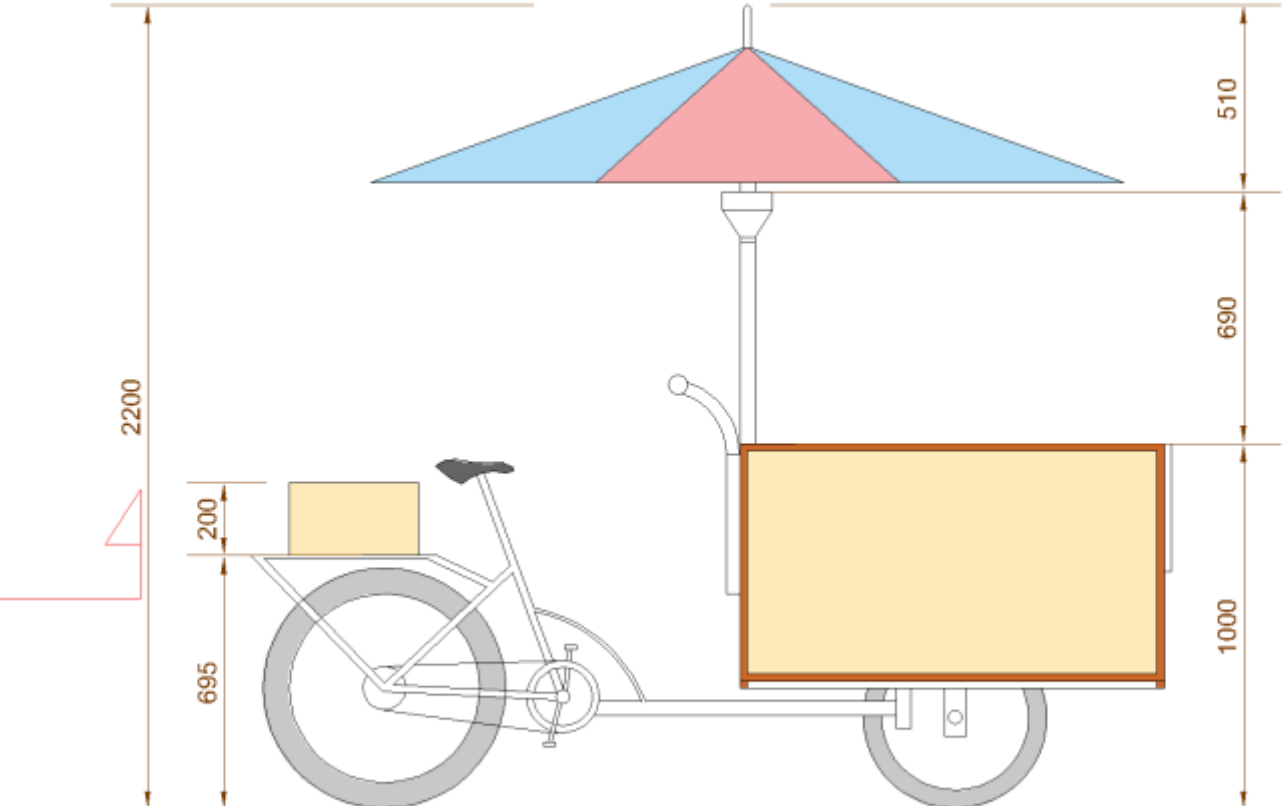
Elevation

# Unit design: Mechanized Cart

- Small size cart (2.50 × 0.90 sq.m.)
- Compatible design to proposed universally accessible plan
- Adequate storage proposition
- Mechanical Cart can be motorized



Plan



Elevation