*Plate 2* Various Types of Italian Stone



**ROSSO ALICANTE** 



SALOME PINK



ROSSO LAVENTE



BLACK MARQINE



SPRING ROSE



**GOLDEN PORTARO** 



LEGHTEMPRADOR



ROSSO VERONA



MAROON BROWN





Fig. 6.3 Different types and models of kitchen sinks (Contd.).

## GEYSERS

Geysers are either storage types or instant ones. Different types of geysers have different space requirements (Fig. 6.4). The available sizes are given in Table 6.1.

Table 6.1: Geysers

Capacity (in litre)	Height Approximate (H)	Diameter Approximate (D)	Loading Water
3	390	170	3000
6	420	230	3000
10	550	230	3000
15	490	340	2000
25	690	340	1500
35	900	340	2000
50	900	390	2500
70	960	390	3000
100	1060	460	3000



Fig. 6.4 Horizontal and vertical varieties of storage geysers.

## CHAPTER

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## **KITCHEN DESIGNING**

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Planning and designing any room should begin with an appraisal of the living style of the user. The first decision to make is whether the kitchen will be purely a working kitchen and, if not, what all other functions will it accommodate.

Once the bounds of the room's functions are established, next determine the work load it will carry in the provision of food and the number of users. After finalising the list of items to be placed in the kitchen, the next step is to arrange these things so that an ideally functional kitchen is achieved, which makes cooking an interesting job. It is not only the latest labour-saving and time-saving equipment that leads to the efficient kitchen, but intelligently arranged kitchen can save time as well as space.

If the process of preparing meals is to be efficiently and economically organised, one must first understand that the entire kitchen activity revolves around the main work centres. A kitchen contains three principal work zones: Centralised food store, sink and cook top together make up the work triangle.

## **WORK TRIANGLE**

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As early as 1969, Catherine Beecher analysed what we would call the 'work sequence' in kitchen and went on to put her findings into practice. Anticipating a time when there would be no domestic help, her aim was to transform the kitchen so that it could be easily managed by one person. In the easily 1950's Cornell University researchers conceptualised the notion of the work triangle—the geometry determined by the sink, the refrigerator and the cook top, the three main activity centres in the kitchen. Since nearly all the manual labour done in the kitchen involves laps between the three, the objective was to make the distances between them comfortable.

The basic activities in every kitchen are cooking, storing, preparation and washing; design leading to these functions leads to a great economy of effort. The first step towards this is determining the work triangle which has been defined as "graphic representation of a logical and economic work sequence." A good triangle is that where one does not have to retrace steps too often during the normal cooking process, and there is a continuity in the kitchen activity, the route should not be interrupted by the doors. Three major kitchen elements (sink, stove and refrigerator) form what we call work triangle; more trips are made around this triangle than to any other area of the kitchen (Fig. 7.1).



Fig. 7.1 Working triangle in the kitchen.

The three vertices of the triangle indicate the placement of the storage (refrigerator), cooking area and preparation and washing area (sink). The sides of the triangle are the extensions of the work surface and determine traffic routes.

Storage area—cabinets for groceries and refrigerator should be situated closer to the entrance so that shopping can be put away easily. Next point is the preparation area. This is the most heavily used area, it should be placed away from all electrical gadgets and preferably near the window. The cooking stove is the area where the actual cooking takes place. Ideally it should be placed between sink and fridge. All these points are linked by the work platform and are to be used in logical progression.

The most important work space in the kitchen lies between the sink and the cook top because that's where there is most activity. Situate main food preparation area between the two; make it the longest stretch of continuous work top in the kitchen and large enough to serve up a meal. Neither the sink nor the cook top should be relegated to the corner of the room. Place them at a distance of at least 400 mm from the corner so you can stand in front without banging elbows or pans on the wall.





Fig. 7.11 Kitchen, store and pantry combined.