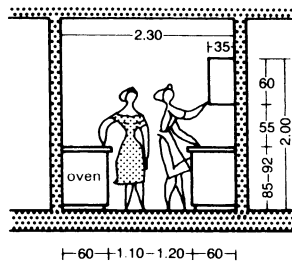
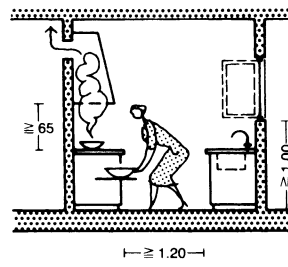


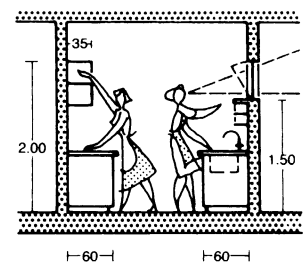
1 Section through kitchen with two worktops



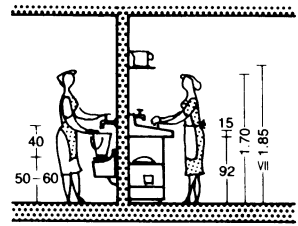
2 Section through kitchen; space for two people



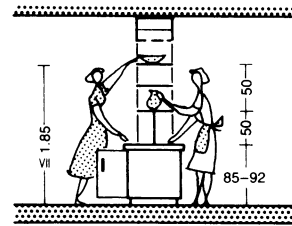
3 Low-level oven requires adequate space in front; extractor hood above cooker



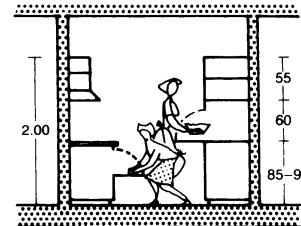
4 Worktops and storage 60cm deep



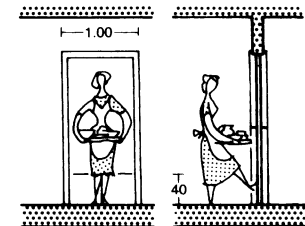
5 Household sink heights and high shelving



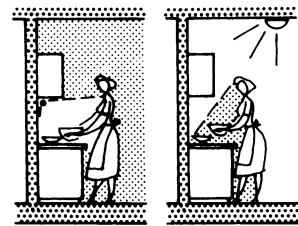
6 Hatch between kitchen and dining room



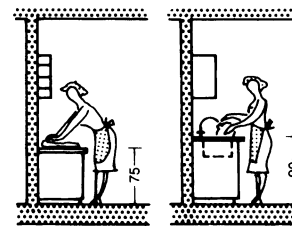
7 Side-by-side working



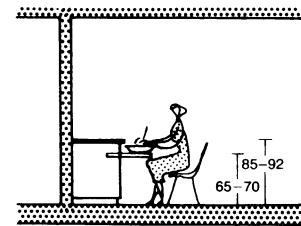
8 Self-closing doors with kick-plate between pantry and dining room



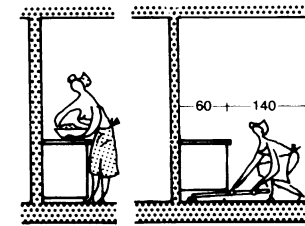
9 Correct/incorrect kitchen lighting



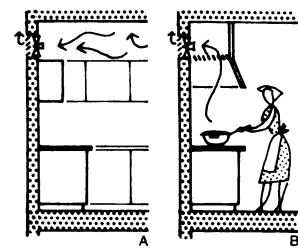
10 Normal table height of 85 cm lies between the best heights for baking and dish-washing



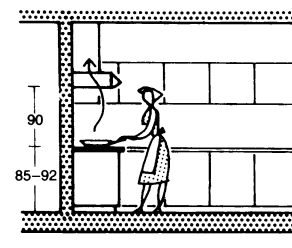
11 Pull-out worktop for use when seated



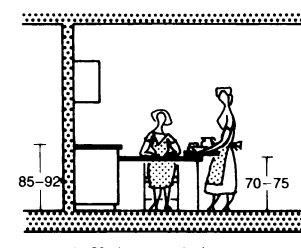
12 Correct design of cabinet bases for convenient cleaning and working (>8cm)



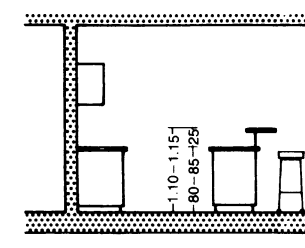
13 Extractor fan on outer wall (A), better if directly above cooker (B)



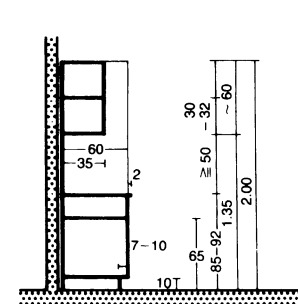
14 Extractor hood: better than just a fan



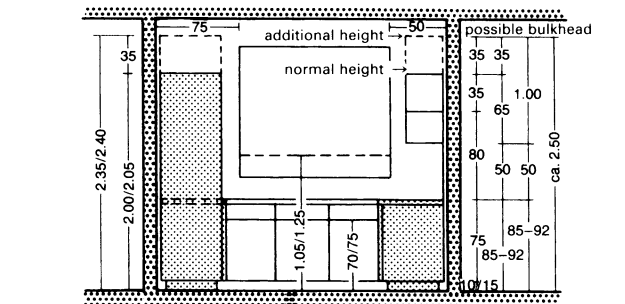
15 Pull-out/swivelling table



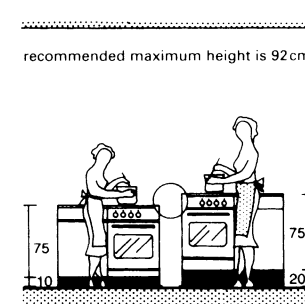
16 A breakfast bar arrangement



17 Section through kitchen units: preferred measurements



18 Kitchen fittings and standing areas required



19 Plinth depth varies height of work surface

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Built-in and Fitted Units

Despite increasing standardisation, the dimensions and manufacturing ranges of kitchen fittings still vary considerably. Built-in units are generally available from 20–120 cm (in 5 cm steps), usually with a height of 85 cm.

In an architect-designed kitchen, the various elements are assembled in a way that cannot be altered, with worktops and storage surfaces, possibly including an electric oven (with cut-outs for hotplates) and a continuous cover plate.

The materials used in kitchen units include, wood, plywood, chipboard and plastic. Exposed wood surfaces are varnished or laminated with plastic. Shelves are of wood or plastic-coated chipboard; metal shelves are best for pots and pans. Sliding or folding doors are useful if space is restricted because they require no additional space when opened.

Floor units → ① + ② are for storing large, heavy or seldom-used kitchen equipment. Wall-mounted cabinets → ③ + ④ have a small depth so that the worktops beneath them can be used without hindrance. They allow crockery to be reached without bending.

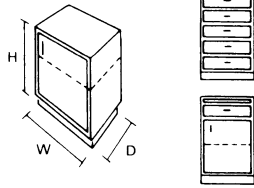
Full-height cupboards → ⑤ can be used for storing cleaning materials, brooms etc. but are also suitable for housing refrigerators, ovens, or microwaves at a convenient height.

Sinks and draining boards should be fitted into floor units, which may also include a waste bin, dishwasher and disposal units (and, if necessary, an electric water heater).

Special equipment, such as retractable breadbins with special universal cutting board, equipment cupboards with special pull-out or hinged compartments, retractable kitchen scales, spice drawers, pull-out towel rails etc., save time and effort.

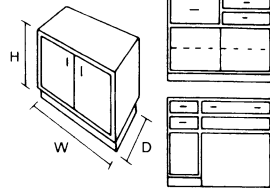
An extractor above the cooker is recommended → ⑫ and extractor hoods are most suitable for this task. There is a differentiation to be made between air extraction and recirculation systems. Extractor systems require a vent to the outside but are more effective than recirculation systems and so are the preferred type.

H(cm) × W(cm) × D(cm)
85 20–60 60



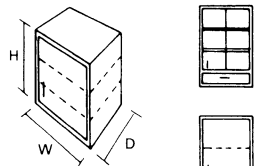
① Single floor unit

H(cm) × W(cm) × D(cm)
85 70–150 60



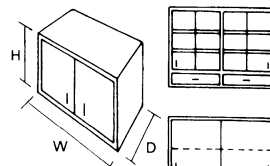
② Double floor unit

H(cm) × W(cm) × D(cm)
35 20–120 35
65
100



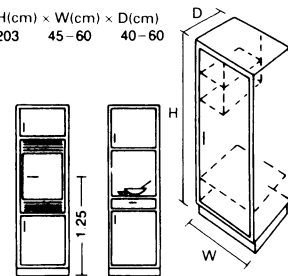
③ Single wall-mounted unit

H(cm) × W(cm) × D(cm)
50 70–150 35
65
100



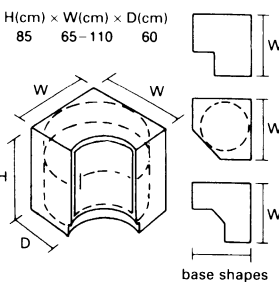
④ Double wall-mounted unit

H(cm) × W(cm) × D(cm)
203 45–60 40–60

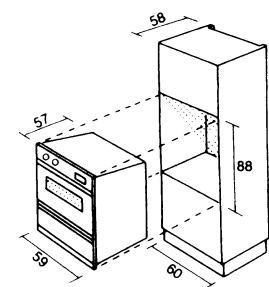


⑤ Full-height cupboards

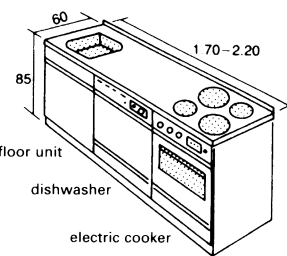
H(cm) × W(cm) × D(cm)
85 65–110 60



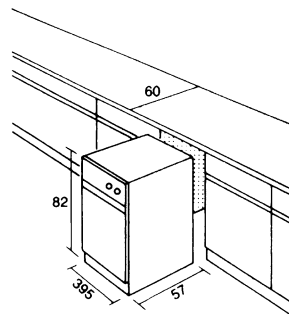
⑥ Corner units



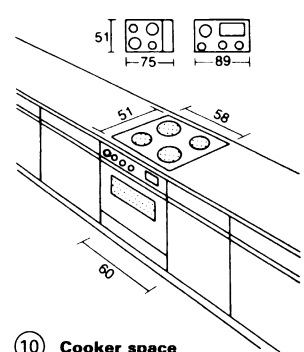
⑦ Built-in cooker



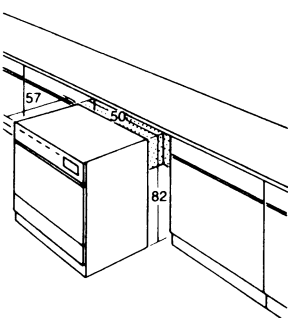
⑧ Kitchen centre



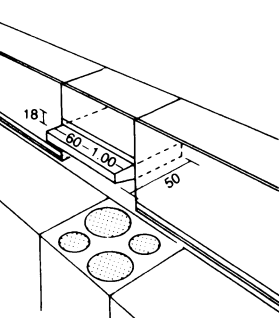
⑨ Electrical waste compaction unit



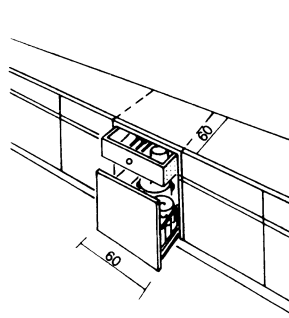
⑩ Cooker space



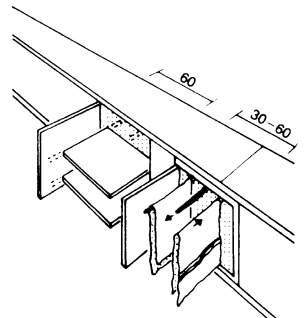
⑪ Dishwasher



⑫ Extractor hood



⑬ Saucepan cupboard with drawers

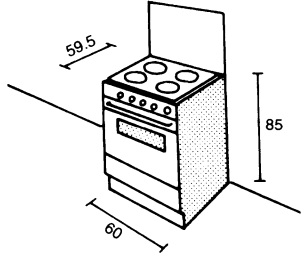


⑭ Equipment cupboard and towel cupboard

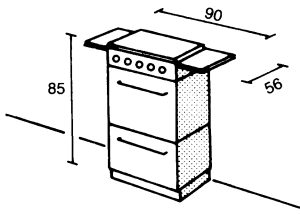
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The dimensions of built-in units and equipment must be taken into consideration when designing the layout and storage areas of a space-efficient kitchen. Modern electrical and gas units as well as kitchen furniture are made such that they can usually be fitted together and built in, giving combinations that ensure a smooth flow of work. Provide sufficient shock-proof sockets: a minimum of one double socket for each working and preparation area.

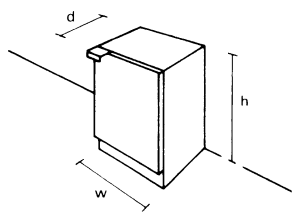
A double sink unit is usually required → ⑦ - ⑨, ideally with a draining surface on one side and a standing surface on the other. Dishwashers should be fitted to the right or left of the sink. Where the kitchen is very small, compact kitchens → ⑩ offer a solution. They require little space and can be fitted with many useful features.



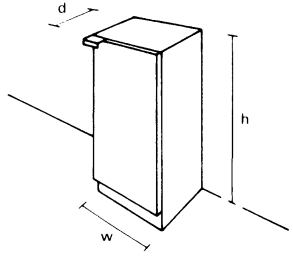
① Electric cooker



② Large gas cooker



③ Refrigerator



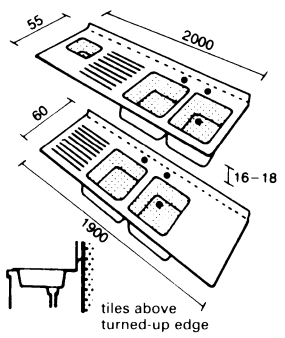
④ Upright freezer

size (l)	w (cm)	d (cm)	h (cm)
50	55	55-60	80-85
75	55	60-65	85
100	55-60	60-65	85
125	55-60	65-70	90-100
150	60-65	65-70	120-130
200	65-70	70-75	130-140
250	70-80	70-75	140-150

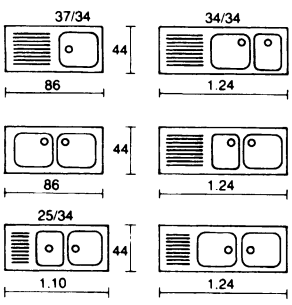
⑤ Dimensions: refrigerators and freezers → ③ + ④

size (l)	w (cm)	d (cm)	h (cm)
50	55	55-60	80-85
75	55	60-65	85-90
100	55	60-65	90

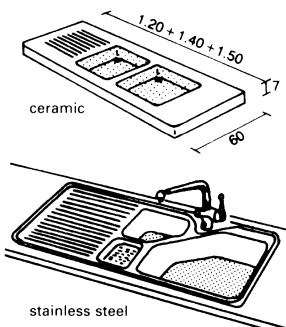
⑥ Dimensions: built-in refrigerators



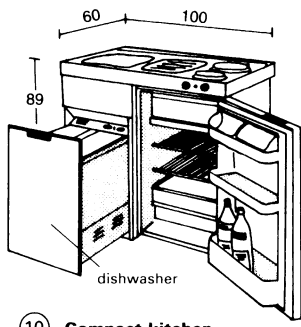
⑦ Dimensions: built-in sinks



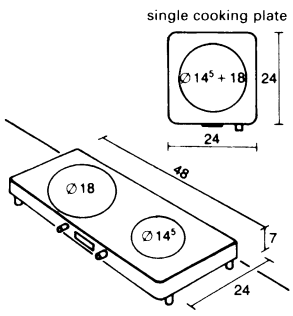
⑧ Types of built-in sinks



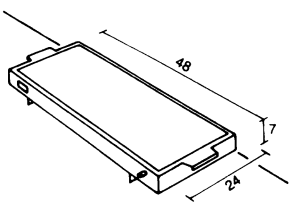
⑨ Sink units



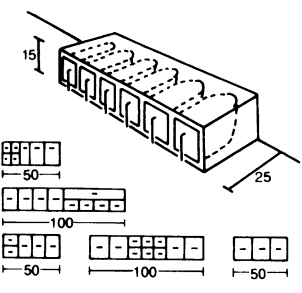
⑩ Compact kitchen



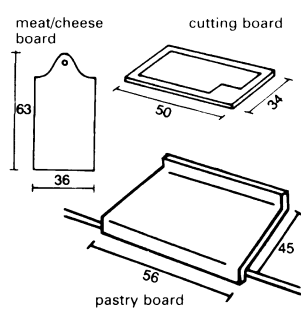
⑪ Cooking plates



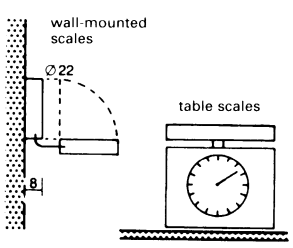
⑫ Hotplate



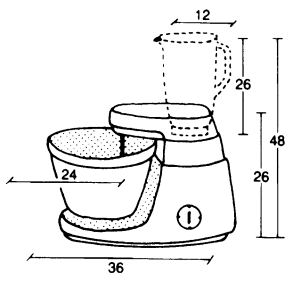
⑬ Glass or plastic storage canisters



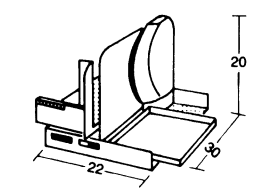
⑭ Kitchen boards



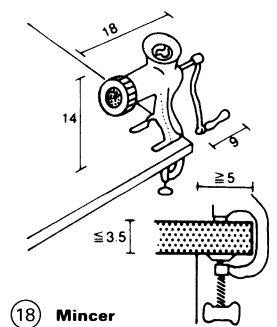
⑮ Kitchen scales



⑯ Food processor

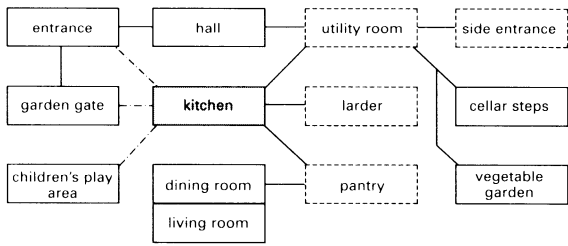


⑰ Multipurpose slicer



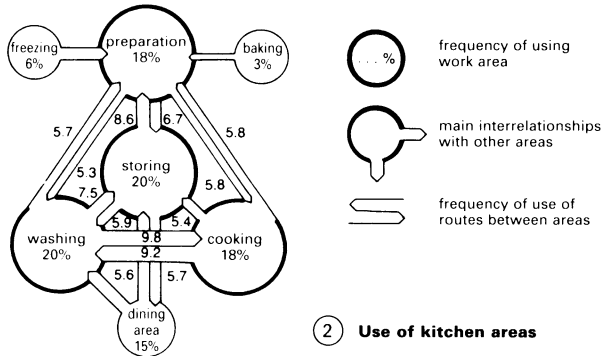
⑱ Mincer

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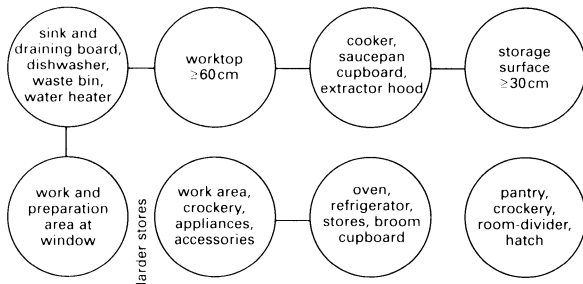


--- view from kitchen
 — routes
 rooms normal only in larger houses

① Relationship between large kitchen and other areas



② Use of kitchen areas



③ Effective kitchen workplace arrangement

Kitchens should face north-east or north-west and be adjacent to any vegetable/herb garden and cellar. Ideally the kitchen should look out on the garden gate, house door, children's play area and the patio → ①. They should be well located internally with respect to the pantry, dining room and utility room.

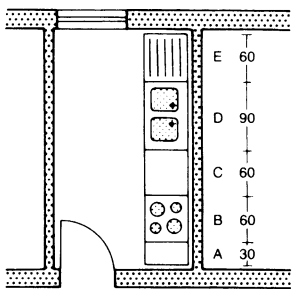
Although the kitchen is primarily a workplace within the house, it is a room in which the householder may spend long periods so careful design is important. The kitchen is also often a meeting point for the family if it contains a dining or snack area → ⑦.

When fitting out the kitchen arrange the units in a way that follows the sequence of tasks to reduce the amount of walking required, and ensure there is sufficient room for free movement. Where possible, seek to reduce the amount of work done standing and ensure no activity requires an unfavourable body posture by matching working heights to body sizes. Good lighting of the work surfaces is another essential provision (→ p. 251).

An appropriate arrangement to ease work in the kitchen would be, from right to left: storage surface, cooker, preparation area, sink, draining surface → ③ - ④. (Note that left-handed people often prefer to work from left to right.) A width of 1.20m between the sides is essential for free movement and using appliances and fittings. With a depth of 60cm on each side this gives a minimum kitchen width of 2.40m → ⑤.

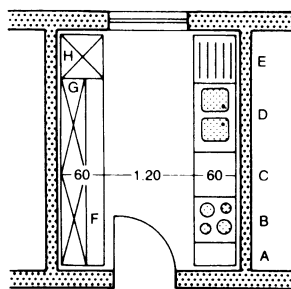
The minimum area for a cooking recess is 5-6m²; for normal kitchens it is 8-10m², and 12-14m² for normal kitchens with dining or snack areas → ④ - ⑦.

For planning purposes, the following width requirements for fittings and equipment may be used: cooker 60cm, twin sinks and draining surface (including dishwasher) 150cm, refrigerator 60cm, freezer 60cm, cupboards (provisions, cleaning materials, crockery and appliances) 170cm. With a worktop surface width of 200cm, this gives a total requirement of 700cm of standing area.



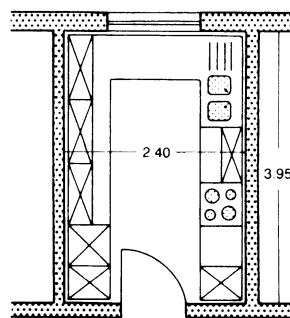
A - storage surface ≥ 30 D - sink (according to make)
 B - cooker 60 E - standing/draining surface
 C - storage surface 60

④ One-sided kitchen

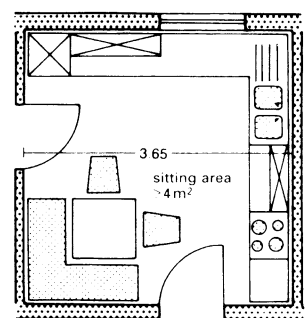


F - large worktop and cupboard units
 G - wall units
 H - full-height cupboard

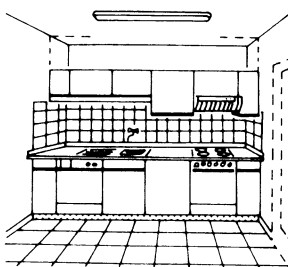
⑤ Two-sided kitchen



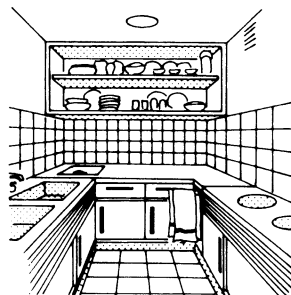
⑥ U-shaped kitchen



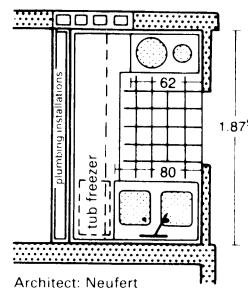
⑦ L-shaped kitchen with dining area (Haas & Sohn)



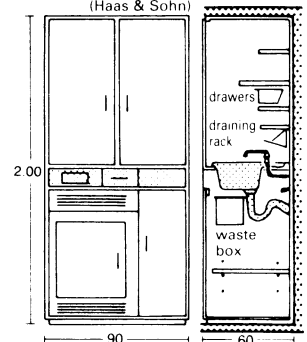
⑧ Perspective view of one-sided kitchen → ④



⑨ General view → ①



⑩ Mini-kitchen with internal ventilation



⑪ Kitchen wall unit