Electric cooking

Electric cooking appeared in England in 1890, but was slow to develop due to the sporadic nature of the electrical network. However, as electricity became more generally available at lower prices, electric cookers slowly began to be more commonplace, but were not in general use until 1930.

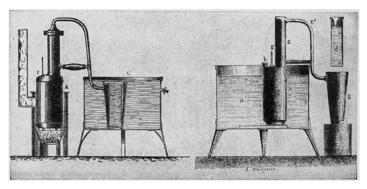


Electric kitchen at the Chicago Exhibition 1893

Appliances with electric motors

Before domestic electric appliances could be developed, two prerequisites were needed: a reduction to a compact, moveable size, and the introduction of a small built-in electric motor with a sealed motor housing and thermostatic controls. It was not until these were available that refrigerators, ventilator fans and washing machines were made possible.

In 1860, Ferdinand Carré produced a forerunner of the *refrigerator* using ammonia as its refrigerant, but it was not until the 1920s and 1930s were these in general production. Indeed, it was not until World War II that the *freezer* was developed.



Refrigeration plant by Ferdinand Carré 1860

Similarly, a hand-turned *dishwasher* was patented as early as 1865 but it had to wait until the 1940s before modern dishwashers were mass produced.

Waste disposers or 'electric sinks' as they were curiously called at first, were invented in 1929 and in production in the US by 1935.

Early twentieth century

During the early part of the twentieth century up until the outbreak of World War I, kitchen design progressed very little. Then the supply of female servants dwindled dramatically as many found work in factories, which many women preferred as it brought in more money and gave them greater independence. So, gradually, the middle classes had to start managing without so much help. New gadgets and equipment were invented and the old cast iron ranges were replaced with gas or electric cookers. In the 1930s, the well-insulated solid fuel Aga and Esse cookers were developed, and were often adopted where mains gas was not available.