## 1920s and 1930s

In the late 1920s and early 1930s, furniture manufacturers found a ready market for kitchen cabinets. These were designed to hold almost everything the cook needed, complete with flour bins, egg racks and extending tables. They also often had vented compartments as refrigerators were still uncommon. From 1932–34 in the USA, General Electric and Westinghouse opened cooking institutions. Engineers, chemists, architects, nutritionists and professional cooks studied all aspects of the kitchen. The work process was scientifically investigated, and the way was opened for the modern streamlined kitchen.



A so-called 'Planned' kitchen by Hygena in the 1930s which cost £35. The units were finished in cellulose enamel 'in any colour or combination of colours'



desire to support the war effort made AGA Heat Itd in London and its rival, the ESSE Cooker Co. in Scotland combine forces to promote their cookers. Courtesy of the AGA Food Service Group archives