

### Kitchen layout

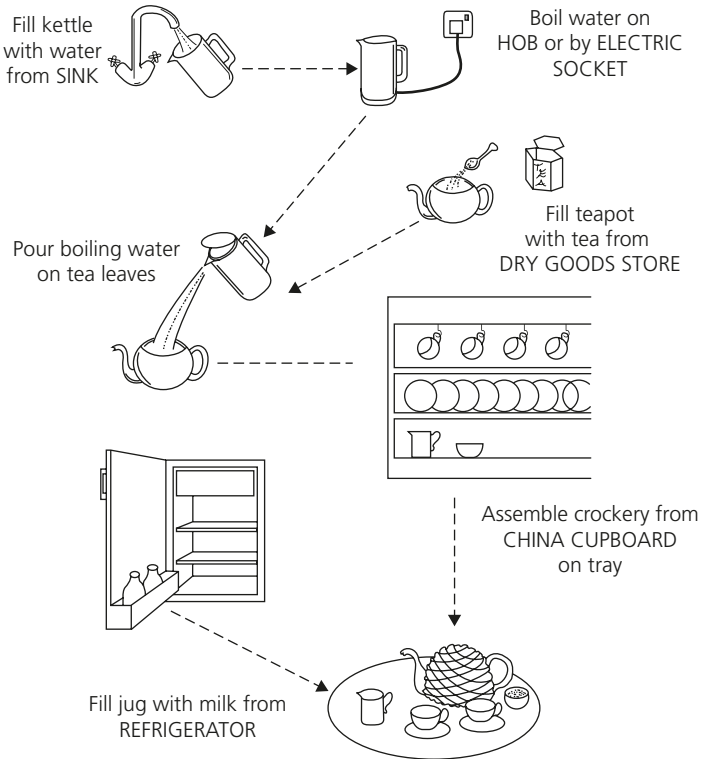
These diagrams show different layouts with the kitchen *triangle* in a dotted line.

This links the three most used appliances: sink, cooker and refrigerator.

The *U-shaped* kitchen is the easiest to use as the appliances surround the cook and are set in worktops unbroken by circulation.

Conversely the *island unit* generates too much walking while having totally inadequate amount of worktop space.

A good test for checking the efficiency of a kitchen is to examine the steps needed to make a pot of tea. This seemingly simple task is in fact a complex manoeuvre which involves most parts of the kitchen as follows:



### Making a pot of tea

- First, fill a kettle of water from the sink and turn it on, if electric, or take to the hob
- Fill teapot from tea caddy and fetch sugar bowl from dry goods cupboard
- Take cups, saucers and teapot out of cupboard, and teaspoons from cutlery drawer, and place on tray
- Fetch milk jug from refrigerator
- Pour boiling water into teapot, place on tray and carry to table.

Note that warming the teapot first, once a mandatory part of the ritual, is now no longer considered necessary in the properly heated kitchen.