

If there is no window, or the light and view negligible, then there is no advantage (except for shorter waste runs) in positioning a sink in front of a window and, in fact, there can be an advantage in having wall space over a sink for plate racks and storing sink utensils.

Windows behind a sink should have a cill at least 100 mm higher than the sink top to provide an upstand behind the sink, and to stop splashes dirtying the window glass.

Sink bowls should be positioned at least 400 mm away from a tall unit or return wall for elbow room.

Do not position a draining board in the 'dead' corner of an 'L'-shaped worktop as this will be inaccessible if someone is working at the sink bowl.

The question of whether it is easier to wash up from left to right or vice versa is sometimes raised. In fact it is immaterial because, in either way, the object being washed has to be picked up and passed from one hand to the other to the draining area. It might only be applicable if the draining rack is positioned over the area where the dirty dishes are put for washing. In this case, the hand which holds the brush might dictate that the opposite side should be for parking and draining. Remember, however, that both right- and left-handed people will use the sink, and that it is surprising how quickly people adapt from washing up in the opposite way to which they were accustomed.

Sinks with integral drainers and tap holes are preferable to those without as they limit the amount of water splashed on to the adjoining work surfaces. A wall-mounted mixer is also preferable to a sink-mounted mixer as it avoids lime scale and dirt accumulating around the mixer base. However, this implies making a duct behind the counter for the supply pipes which may be difficult to achieve if space is limited.

There is a wide range of sinks available, which are discussed in greater detail on pp. 76–82.

## Cookers

Cookers should not be placed in corners or adjacent to a doorway where the door could swing into the cook, and people may brush past pan handles and cause accidents.

Allow at least 400 mm both sides of a cooker or a hob for worktop and elbow space.

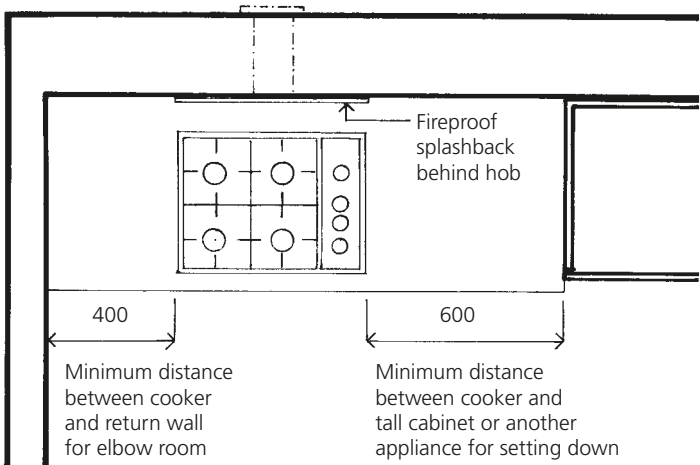
Never position a cooker under a window where draughts could extinguish gas flames, or near flapping curtains and blinds which could catch fire.

Ideally, place the cooker or hob on an outside wall so that the fan or cooker hood can be vented directly to the outside air.

Never place wall cupboards, other than fan casings, over a hob and make sure the distance of the underside of such casings and the hob is that recommended by the fan manufacturer.

Provide a fireproof finish to act as a splash-back behind the cooker, such as tile, metal or toughened glass.

See pp. 97–106 for details of different cooking appliances.



**Positioning a cooker or a hob**