

This type of room can of course be replicated as it is particularly useful for keeping cheese, fresh fruit and vegetables, prepared and left-over food.

Today it is possible to create a cold room without the need for north-facing outside walls by using two basic components – a *refrigeration unit* and a *cold room door*. The walls (and floor if necessary) should be suitably insulated.

Refrigeration units are designed for temperatures of 3–12°C and for different sized rooms. They are also available as 'split units' where the warm and cold parts are separately installed – the cold part inside the room and the warm part up to 12 m away in another room where heat emission is not a problem. The two components are connected by a copper pipe and electric wiring.

The cold room doors can be supplied with panelling to match the house doors or be faced in stainless steel. The door is insulated, has magnetic door seals and the inside is lined with storage boxes.

This type of installation is also suitable for making a *wine cellar*.

**Source:** Norcool

## Green issues

Today the refrigerant and insulation of cooling appliances are CFC (chlorofluorocarbon) free and most are HFC (hydro fluorocarbon) free. However HFC, which does not deplete ozone, is still a powerful greenhouse gas.

The alternatives, which are more generally used today, are natural gases such as propane and isobutane which have no effect on global warming. Some appliances use a refrigerant called R600a which is considered safe.

**Source:** *Which?*

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## Dishwashers

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Dishwashers, like many other appliances, are available as *free-standing*, *built-in* or *fully integrated* models.

See p. 128 for implications of these descriptions.

*Full size* models 600 mm wide × 850 mm deep claim to be large enough for 12 place settings.

*Slim* models 450 mm wide are available for 9 place settings.

There is also a *Compact* model 600 mm wide × 450 mm high for 6 place settings, for building into tall units.

All these models have a drop-down counterbalanced door.

There are also under worktop models with one or two *pull-out drawers* for 6 or 12 place settings.

### Place setting

A place setting consists of:

240 mm diameter dinner plate

230 mm diameter soup plate

165 mm diameter side plate

140 mm diameter saucer

87 mm diameter cup

120 mm high glass

knife and fork

soup spoon

dessert spoon

teaspoon

### Drying

In most machines, dishes are dried from the heating element at the base of the machine.

Some model have *active drying* where the steam is carried away by convection.

More expensive models have a *fan* which circulates the hot air to speed up the drying time.