

Location of 'work centers' assures efficiency in kitchen

Most homemakers agree that the kitchen is where they invariably spend a great deal of their time. And they want it to be as modern, pleasant and convenient as possible.

Every kitchen should be divided into three major "work centers," located in relation to the sequence of work to be performed there, according to Hotpoint's Kitchen Planning Service. The major "work centers" are the refrigerator center, the "Clean-Up" center, and the cooking center.

Ideally, the sequence of work in the kitchen moves from storage and mixing, on to preparing, then to cooking and serving and finally back to the sink for clean up.

Planning comments

Hotpoint kitchen planners have these comments on each of the centers:

Refrigeration: Obviously built around the refrigerator, this center should be located near the door where the supplies enter and should have sufficient drawer, shelf, and counter space to handle the numerous kitchen utensils, foodstuffs and small appliances common in today's kitchen.

There should be a minimum of 15 inches of work counter at the opening side of the refrigerator — more, if possible.

More efficiency

Today's modern side-by-side refrigerator-freezer combinations can be used more efficiently with work space on both sides of the appliance, which also allows both its doors to open to their stops.

Clean-up

"Clean-Up" — This center handles chores performed in the kitchen during preparation of daily meals and the subsequent clean-up. It is best when it is located between the range and refrigerator, and should have at least 24 inches of counter space on each side of the sink — whether the sink is double- or single-bowl.

Additional space

In addition to the dishwasher, space should also be planned to dispose of trash, and to store detergent, cleaning equipment and utensils.

A low-cost, highly efficient food waste disposer is recommended to take care of most "wet" garbage, while a trash compactor is an effective means of handling solid non-grindable wastes such as milk containers, egg cartons, cereal boxes, bottles, and the like. Used together, a waste disposer and compactor can help provide a neater, cleaner kitchen.

Cooking: The best location for the cooking center is near the dining room and breakfast areas. A counter at each side of the range is important for efficiency as well as safety.

There should be a minimum of 12 inches of counter at the side away from another major center, and 24 inches minimum between the range and another major appliance or the sink.



THIS MODERN "Clean-Up Center" features a dishwasher, waste disposer, trash compactor, and double-bowl sink. The design is by Hotpoint.

A large amount of stor-

age also is required in this area for pots, pans, trays, utensils, dry foods, and condiments.

Most kitchens will contain one or more minor work centers, according to Hotpoint, so plans should be well laid to make them work best.

Work centers

A desk, or planning and message center, is an essential in today's modern kitchen. It can be as large as needed, or as small as an 8x10-inch shelf with telephone and recipe racks. If space permits, a bulletin board and intercom can be included.

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