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Titolo	Architect's pocket book of kitchen design [[electronic resource] /] / Charlotte Baden-Powell
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Nota di contenuto	FrontCover; Architect's Pocket Book of Kitchen Design; Copyright Page; Contents; Preface; Acknowledgements; 1. History of the kitchen: From open fire to present day; 2. Types of kitchen: Family, luxury, low cost, mini, for flats, etc.; 3. Planning: Work sequence, work triangle, ergonomics, implications for cabinets and appliances; 4. Kitchens for the disabled: Planning, services, appliances, cabinets, useful devices, wheelchair user's kitchen; 5. Safety in the kitchen: Planning, children, electrical appliances, gascookers, dealing with kitchen fires 6. Services: Water supply, water treatment, gas supply, electric wiring, lighting, heating 7. Sinks and mixers: Selecting sinks, sink types, taps and mixers; 8. Waste disposal: Recycling, waste bins, dustbins, waste disposers, refuse compactors; 9. Cooking appliances: Freestanding cookers, built-in ovens and hobs, microwave ovens; 10. Extractors and cooker hoods: Performance, sizing, siting, ducting, types of hood, hob extractors; 11. Cooling appliances: Refrigerators, fridge-freezers, freezers, larders, cold rooms, green issues; 12. Dishwashers: Types, performance, features, programmes

13. Storage: Classification of storage types for different zones  
14. Cabinets: Proprietary cabinets, dimensions, carcasses, accessories;  
15. Worktops: Plastic laminate, hardwood, stainless steel, solid surface, concrete, slate, granite, limestone;  
16. Floor and wall finishes: Soft and hard floor finishes, walls and ceilings;  
17. Specification checklist: Summary of items which may need to be specified for a new kitchen; Advisory organisations; Manufacturers and suppliers; Directory; Bibliography; Index

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Sommario/riassunto

As with the best-selling 'Architects Pocket Book' this title includes everyday information which the architect/designer normally has to find from a wide variety of sources and which is not always easily to hand. Focusing on kitchen design, this book is of use to the student as well as the experienced practitioner. It outlines all the information needed to design a workable kitchen, including ergonomics, services such as water and waste, appliances, and material choices for the floor, walls and ceiling. There is no similar compendium currently available.

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