

KITCHENS

The kitchen is the most difficult space in the house to design because appliances, equipment, working surfaces, and storage spaces must be carefully organized into a visually coherent and functional whole. To ensure a smoothly functioning kitchen for more than one occupant, it is necessary to synthesize a wide range of working and circulation scenarios. Fundamental to kitchen planning is the placement of three elements: the refrigerator, the sink, and the stove.

These elements define the preparation zone, the washing zone, and the cooking zone. Together, the zones define the three points of the "working triangle." In addition to mapping out a safe and efficient working triangle, interior designers must also consider storage requirements for the countless number of kitchen gadgets, dishes, and other accessories that are found in the contemporary kitchen.

厨房

厨房是一个房子中最难设计的空间，这是因为厨房中的设备、用具、工作台和储物空间都必须加以精心设计和组合才能使之达到视觉和功能性上的整体统一。为了确保超过一个使用者的厨房的流畅运转，需要把各种操作和流通的布局方案加以综合。对于厨房的设计来说，最基本的问题就是对于三个要素的安排：冰箱、水槽以及炉灶。

这三个要素分别确定了准备区域、洗涤区域和烹饪区域。而这三个区域加在一起，就确定了“工作三角形”的三个点。为了安排出一个兼顾安全性和效率性的“工作三角形”，室内设计师还必须为那些现代厨房中所能找到的各种各样、难以计数的厨用小器具、碗碟和其他的工具配件考虑适合的储存空间。