

Cooker area

Site the cooker near the sink but not in a corner: it needs to have a worktop space on either side and if possible at the same height as the cooker's hob.

Cookers should never be placed immediately beside doorways, where children are more exposed to the dangers of overhanging saucepan handles.

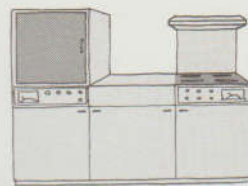
The cooking rings of split-level cookers can be sited at the back, out of harm's way, and control knobs on the front at high level, combined with an extractor hood. Side pieces can be fitted on to the hob as a further safety precaution.

Buy a cooker which is easy to clean—with removable oven surfaces, curved hob edges and a general streamlining of

features. A useful device for a gas cooker is a flexible connection with a roller base, though not all regional gas boards approve of them; the cooker can be rolled forward to facilitate cleaning. Keep the gaps between the cooker and adjacent units to a minimum to exclude dirt and moisture. Alternatively, allow 4 in. on each side to simplify cleaning.

General storage: keep pots, pans and saucepans in a floor cupboard between the cooker and the sink. Keep cutlery and allied cooking utensils in the drawer unit above.

Store crockery near the sink and serving hatch, if possible under cover to avoid collecting grease deposits from the cooker.



Split-level cooker



Electric cooker

Solid fuel boiler/cooker



Gas cooker

3. Light, water and air

Lighting

Aim for an overall spread of illumination with brighter sources of light over work areas, sink and cooker.

Avoid too many glossy surfaces, which create glare, by using matt or eggshell paint, and remember that dark finishes and colours require more lighting.

Fluorescent lighting is cheaper to run and more efficient than tungsten and is calculated by allowing 1 watt for every sq. ft. of kitchen area.

Recessed strip lighting beneath wall units will eliminate shadows on work areas below them.

For kitchens with long runs of worktop area, a flexible lighting system can be used. This has an electrified track and is fixed to the ceiling with spotlights clipped on wherever they are required.

Fit a tungsten light in the larder cupboard, with an automatic door switch.

For lighting and other electrical appliances, 5 amp. rocker switches are convenient, since they can be easily pushed on or off with arm or elbow when carrying dishes.

Hot water

Hot water in the kitchen can be supplied directly from the central heating system: a gas, oil or solid-fuel boiler, sited in the kitchen or elsewhere in the house. Alternatively, hot water can be supplied from a storage heater sited near the kitchen sink and positioned below worktop level. Electric or gas-fired storage heaters supply hot water to the full capacity of the container (10-20 gal.) but once this has been drawn off, reheating is necessary.

As a supplement to this, a gas-fired instantaneous heater will provide continuous hot water, heating it as it passes through the appliance but supplying it at a slower rate. It can be a single- or multi-point heater, feeding one or several taps respectively. Multi-point heaters must have a flue-outlet.

Either of these appliances can be fed from the main storage tank or directly from the main.

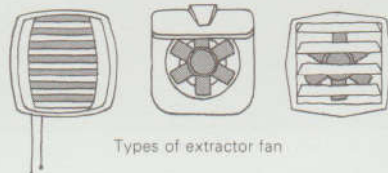
Ventilation

A mechanical extractor fan in the wall or window near a cooker reduces the spread of cooking smells and fumes.

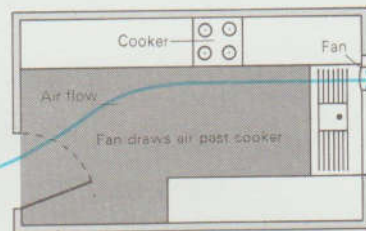
Fans with 6, 7 or 7½ in. blades are suitable for most domestic kitchens and can have wall or cord-switch controls. Some of the more expensive models incorporate grease filters, variable speeds of intake and extraction, and shutters to seal them off when not in use.

They should be placed so that they draw fresh air across the head of the cooker to replace the fumes and at the same time increase cross-ventilation.

The ideal solution is to insert the fan as high as possible in the wall or window opposite the kitchen door. Badly positioned, an extractor fan will aggravate the problem of smells and condensation.



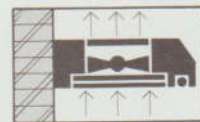
Types of extractor fan



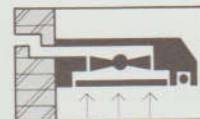
As an alternative or a supplement to these extractors, a cooker against an external wall can have an extractor canopy fitted above the hob. Fumes are sucked away to the open air via a duct built through the wall.

A canopy on an internal wall can be the ductless type containing a charcoal filter. This has a motor-driven fan that extracts grease and fumes and regenerates cleaner, purified air. The filter will need to be replaced about every ten months.

To increase natural ventilation, fit one or more windows with a series of glass louvres. Framed in aluminium, they neither rust nor need painting. They give full, unobstructed light, and can be locked at any angle.



Extractor canopy fitted over cooker on internal wall (top) and external wall (bottom)



4. Floor coverings

Cork: an ideal flooring material, warm, non-skid, quiet and durable. It is resilient to foot traffic but may be damaged by indentation. Cork sealed with clear polyurethane varnish will resist knocks, stains and grease.

PVC: hardwearing, resilient, fairly warm and noisy. There are two basic types, flexible and rigid. Flexible tiles are tougher and have a better colour range. Rigid tiles are brittle and cheaper, but on a good level floor will wear well. Both these types of vinyl tile are easily cleaned. They are available in 9 and 12 in. squares from 3/8 to 1/2 in. in thickness.

Vinyl sheeting and lino: easy to clean. Plain colours show dirt more easily and both require a sound, level floor.

Quarry tiles: hard, noisy and cold, but when used with underfloor heating they retain warmth. They are tiring to stand on for long periods but are good for country kitchens and damp conditions since they are porous, rot-proof and do not require a damp-course. If sealed with clear polyurethane they are easily cleaned and can be polished. Colours include red, buff and brown, in sizes from 4 x 4 x 3/4 in. to 12 x 12 x 2 in.

Automatic ventilation

For much of the year, ventilator adjustment is the only means of controlling the temperature in a greenhouse. Weather changes are a constant hazard for gardeners who have to be away from home throughout the day.

Where electricity is available, a thermostatically controlled extractor fan is the best solution. Install the fan near the apex of the end wall opposite the door. For greenhouses of up to 280 cu. ft, fit a 7½ in. dia. fan; for 280–500 cu. ft, fit a 9 in. fan; for 500–1000 cu. ft, fit a 12 in. fan.

The alternative is to fit a non-electric control device to at least one ventilator. There are several types, each with a cylinder containing a heat-sensitive substance which expands and contracts as the temperature in the greenhouse rises and falls. This operates a piston and lever arm connected to the ventilator. Fit the automatic control to a ventilator that faces away from the prevailing winds.



This extractor fan is mounted in a panel of resin-bonded plywood cut to match the pane that it replaces. To prevent chilling draughts, hinged louvres on the outside remain closed when the fan is idle.



Fitting an automatic control—the Bayliss Autovent—to a ventilator. It can be adjusted to operate at a wide range of temperatures. There are special fittings for fastening the device to metal houses.

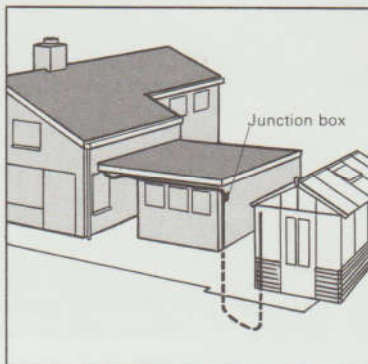
Greenhouse wiring kits

Wiring a greenhouse for electric heating and lighting requires specialised knowledge. Your electricity board will do it for you or recommend a reliable firm.

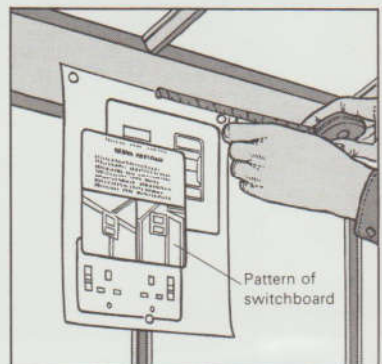
Alternatively, buy a pre-wired kit with which the only connection required is to the mains; get your electricity board to make this connection and also to test the installation.

Pre-wired kits are sold by Autogrow Ltd., Cullercoats, North Shields. The firm will send you a leaflet explaining how to measure the lengths of wiring needed inside the greenhouse and between the greenhouse and household meter. Paper patterns of the fittings are provided to make planning and measuring simple.

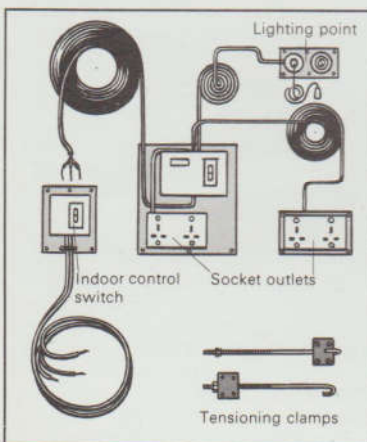
The leaflet also explains how to lead the cable to the mains supply in your home—through a window-frame, under the eaves into the loft, or through an air brick.



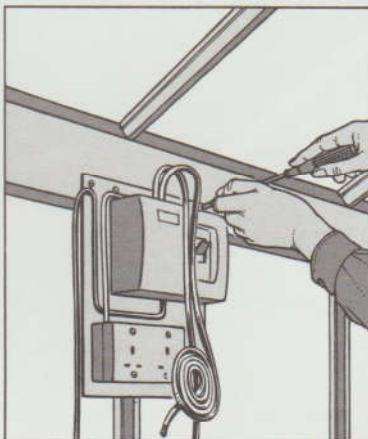
Supply cables can be run above or below ground. Overhead cable is cheaper. Here, a combined overhead and underground system has been chosen, with a pre-wired junction box joining the two cables.



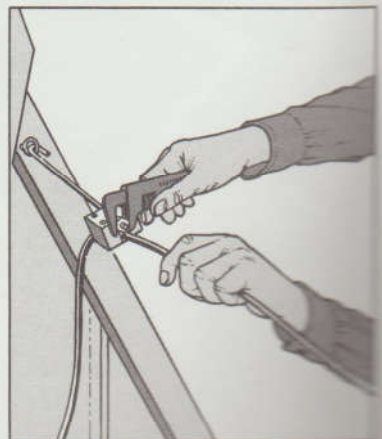
With a pattern of the main switchboard pinned in position, measure the proposed cable runs—to other sockets and to the lighting point. Be generous when measuring, as it is easy to use up a little excess cable.



The main components of a pre-wired kit providing two pairs of socket outlets and a lighting point. Tensioning clamps, which do away with the need for a supporting wire, are supplied for overhead cables.



Screw the switchboard and other fittings in place of the paper patterns. Lead the cable out of the greenhouse through a hole drilled in the framework or, if it is to go underground, pass it under the foundations.



Secure one of the cable tensioning clamps to the greenhouse, the other to the dwelling house or garage. Tighten the nut on each clamp. The lowest point of the cable should be at least 8 ft from the ground.