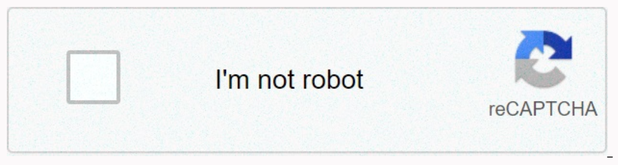

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Restaurant story easy stove parts

Easy Appliances: The simple stove is a stove in which, after you have built it, you open your cookbook, select a recipe and you don't have to click to prepare or cook it. ** NOTE – I wouldn't recommend building any of these special heaters until you have at least level 20 or so and have quite a few neighbors (at least 30 neighbors). When you start building these devices, it replaces a usable device and you don't store it. You have to build it. You buy it and a box sits in your bakery/restaurant until you complete it. For low level players, you need that stove to be functional, so you can make as much food as possible. Therefore, I recommend to wait until at least level 20 to start building. Build a buildable device (CA):Go to the design tab/appliances - select a simple stove/oven/ice machine, depending on whether you're playing BS or RSIf you're maxed out on devices you need to put an existing device in storage (click on the stove, etc.) and click storage. Find the device you want to build. There's a hammer next to it. Click it. Now click on the floor where you want to place it. You do not use this device until you have parts to complete it from all your neighbors (see below) See the device with a hammer? That's what you're looking for. This screenshot shows that this person has maxed out their devices and needs to put one back to build another. In addition - see the box in the far right corner of the restaurant? This user builds a device. Until it's built, it looks like a box of parts. This is what the box looks like while you build parts of your CA. This is what the finished ice machine looks like in Bakery Story. Accept parts: You accept parts as normal gifts. You do this under the posts pop-up when you enter the game or go to Main - Messages - News.You accept materials as gifts. I accepted a few as soon as I logged in. Material requests: Among this there are material requests, where the neighbors request the parts they need and you accept to send them back if they have not accepted 20 gifts for the day. If I press ACCEPT to send a neighbor part of their material request and they are past their 20 requested gifts for the day it still appears in the request section. You have to refuse it or wait until the next day to accept it again. Accepting a material request is different from sending a gift to the neighbor. You'll still be able to gift that neighbor as well. Your parts are stored in your GIFTS section, under the main button. When you build a device, it uses everything you've collected for parts from the gift section to build your device. You need all the parts of neighbors that you don't get enough of. When you open your game, a message box will immediately appear in which you will receive your gifts and accept material requests. (This feature is not yet available on Android RS) This person got a gear acceleration a neighbor. Press Accept to accept it. Gift as you normally would, but if you scroll past the food choices, you'll see parts. Requests - Manage Parts: Click on your device you're building. A management box appears. Click again to open it. You find out how many parts you are missing and it allows you to click on an option to buy them with gems or send a request to the neighbors for the part. Click ASK FRIENDS to ask your neighbors for the parts you need. You ask as many people as you want, but you only receive 20 parts a day by asking and they automatically fill in this view below without telling you who sent the part or even received new features. (Requests are DIFFERENT than gifting! Gifts you see the received parts and who sent them - ask them you can not). When you have each component, the box icon doesn't shine or let you know your device is ready. All you have to do is manage your box and see that all items are complete, and then click the BUILD IT button to build your new device. When you click on your box to manage it, you'll see the parts you need to build your CA. If you clicked Ask Friends in the image above this one, this pop-up will come with the neighbors you want to send the request to. You only receive 20 parts a day, so usually if I only need paint, I'll ask about 40 of my neighbors in case some of them don't send it. That way I'm guaranteed my full 20 parts per day. You sent the request. In gifting, you are not allowed to gift a person twice – the person does not appear in the list of people to gift after you have already sent them one. When requesting, this is not the same. In the example above you ask Indies for paint, and when you ask other neighbors for screws, India will be available to re-select, but if you try to send her another request, you will get an error message that you have already sent to her. You already sent a request for materials to that neighbor today. You accept items as gifts (up to 20 gifts per day) and you request as many items as you want, but you only receive 20 a day. So that's a total of 40 items a day as everyone you accept a request to and 20 other neighbors send gifts. You store buildable devices once built, and pull them out later. You would do this if you want a lot of a device. I've recently mastered every beverage in the beverage machine, so I put all mine in storage and pull out a few grills instead. ---------- Here's another tutorial that explains simple devices: For other applications, see (disambiguation). A typical Hoosier cabinet from the 1920s A kitchen is a room or part of a room that is used for cooking and food preparation in a home or in a commercial establishment. A modern middle class residential kitchen is equipped with a stove, a sink with hot and cold running water, a refrigerator, and countertops and kitchen cabinets arranged according to a modular design. Many households have a microwave oven, a dishwasher and other electrical appliances. The main functions of a kitchen are storing, preparing and cooking food (and completing related tasks such as washing dishes). The room or space can also be used for dining (or small meals such as breakfast), entertaining and laundry. The design and construction of kitchens is a huge market around the world. Commercial kitchens can be found in restaurants, cafeterias, hotels, hospitals, educational and workplace facilities, barracks and similar establishments. These kitchens are generally larger and equipped with larger and heavier equipment than a residential kitchen. For example, a large restaurant can have a huge walk-in refrigerator and a large commercial dishwasher machine. In some cases commercial kitchen equipment such as commercial sinks are used in household rooms as it offers ease of use for food preparation and high durability. [1] [2] In developed countries, commercial kitchens are generally subject to public health laws. They are periodically inspected by public health officials and forced to close if they do not meet hygiene requirements that are legally imposed. [quote needed] History The evolution of the kitchen is linked to the invention of the cooking range or stove and the development of water infrastructure that is able to supply running water to private homes. Food was cooked over an open fire. Technical progress in heating food in the 18th and 19th centuries changed the architecture of the kitchen. Before the advent of modern pipes, water was brought from an outdoor source such as wells, pumps or springs. Antiquity Kitchen with stove and oven of a Roman inn (Mansio) in the Roman villa of Bad Neuenahr-Ahrweiler (Germany) The houses in ancient Greece were often of the atrium type: the rooms were decorated around a central courtyard for women. In many such houses, a covered but otherwise open patio served as the kitchen. Houses of the rich had the kitchen as a separate room, usually next to a bathroom (so that both rooms could be heated by the kitchen fire), both rooms accessible from the court. In such houses, there was often a separate small storage room in the back of the kitchen used for storing food and utensils. In the Roman Empire, ordinary people in cities often had no kitchen of their own; they did their cooking in large public kitchens. Some had small mobile source chels, on which a fire could be ignited to cook. Rich Romans had relatively well-equipped kitchens. In a Roman villa, the kitchen was mostly in the main building as a separate room, separate for practical reasons of smoke and sociological reasons the kitchen is served by slaves. The fireplace was mostly on the floor, placed on a wall-sometimes a little raised- such that that had to kneel to cook. There were no chimneys. Middle Ages The lattice spit in this European Renaissance kitchen was automatically powered by a propeller – the black cloverleaf-like structure above the top left of early medieval European longhouses had an open fire under the highest point of the building. The kitchen was between the entrance and the fireplace. In rich houses there was typically more than one kitchen. In some houses there were more than three kitchens. The kitchens were divided based on the types of food prepared in them. [3] Instead of a chimney, these early buildings had a hole in the roof through which some of the smoke could escape. In addition to cooking, the fire also served as a source of warmth and light to the single building. A similar design can be found in the Iroquois longhouses of North America. In the larger hooves of European nobles, the kitchen was sometimes in a separate sunken floor building to hold the main building, which served social and official purposes, free of indoor smoke. The first known stoves in Japan date from about the same time. The earliest findings are from the Kofun period (3rd to 6th century). These stoves, called kamado, were mostly made of clay and mortar; they were fired with wood or charcoal by a hole in the front and had a hole in the top, in which a pot could be hung by its edge. This type of stove remained in use for centuries, with only minor modifications. As in Europe, the wealthier houses had a separate building that served for cooking. A type of open fire pit fired with charcoal, called irori, remained in use as the secondary stove in most houses until the Edo period (17th to 19th century). A kamado was used to cook the staple food, for example rice, while irori served both to cook side dishes and as a source of heat. 18th century cooks caused a fire and endured smoke in this Swiss farmhouse smoking kitchen The kitchen remained largely untouched by architectural advances in the Middle Ages; open fire remained the only method of heating food. European medieval cuisines were dark, smoky and sooty places, from where their name smelled kitchen. In European medieval cities around the 10th to 12th centuries, the kitchen still uses a fireplace in the middle of the room. In wealthy houses, the ground floor was often used as a stable, while the kitchen was located on the floor above, such as the bedroom and the hall. In castles and monasteries, the living and working areas were separated; the kitchen was sometimes moved to a separate building, and thus could no longer serve to heat the living rooms. In some castles, the kitchen was kept in the same structure, but servants were strictly separated from nobles, by building separate spiral stones stairs for use of servants to bring food to higher levels. [quote needed] kitchen can be separated from the main hall due to the smoke from cooking fires and the chance that the fires can get out Few medieval kitchens survive as they were notoriously ephemeral structures. [5] An existing example of such a medieval kitchen with the stairs of servants is at Muchalls Castle in Scotland. In Japanese houses, the kitchen began to become a separate room in the main house at that time. With the arrival of the chimney, the fireplace moved from the center of the room to a wall, and the first bricks-and-mortar fireplaces were built. The fire was lit on top of the structure; a safe served underneath to store wood. Pots made of iron, bronze or copper began to replace the previously used pottery. The temperature was controlled by hanging the pot higher or lower above the fire, or placing it on a trivet or directly on the hot ash. Using open fire for cooking (and heating) was risky; fires devastating entire cities often occurred. Leonardo da Vinci invented an automated system for a rotating spit for spit-roasting: a propeller in the chimney made the spit turn all by itself. This kind of system was widely used in wealthier homes. From the late Middle Ages, kitchens in Europe lost their home heating function even more and were increasingly moved from the living room to a separate room. The living room was now heated by cockles toves, served from the kitchen, which offered the huge advantage of not filling the room with smoke. Freed from smoke and dirt, the living room thus began to serve as a space for social functions and became increasingly a showcase for the wealth of the owner. In the upper classes, cooking and the kitchen were the domain of the servants, and the kitchen was separate from the living rooms, sometimes even far from the dining room. Poorer houses often did not have a separate kitchen; they kept the one room arrangement where all the activities took place, or at most had the kitchen in the hall. Kitchen interior, circa 1565 The medieval smoke kitchen (or Farm kitchen) remained common, especially in rural farms and generally in poorer houses, until much later. In a few European farms, the smoking kitchen was regularly in use until the mid-20th century. These houses often had no chimney, but only a smoke cap above the fireplace, made of wood and covered with clay, used to smoke meat. The smoke rose more or less freely, warming the rooms above and protecting the woodwork from pests. Colonial America Summer cuisine In Connecticut, as in other Colonies of New England during Colonial America, kitchens were often built as separate rooms and were located behind the drawing room and keeping room or dining room. An early record of a kitchen can be found in the 1648 inventory of the estate of a John Porter of Windsor, Connecticut. The inventory lists goods in the house over the kittchin and in the kittchin. The items in the kitchen were: silver tin, brass, iron, weapons, ammunition, hemp, flax and other tools across the room. [6] Separate summer kitchens were also common on large large in the north; these were used to prepare meals for harvest workers and tasks such as canning during the hot summer months, to keep the heat out of the main building. In the southern states, where the climate and sociological conditions differed from the north, the kitchen was often relegated to an outbuilding. On plantations, it was separated from the large house or mansion in much the same way as the feudal cuisine in medieval Europe: the kitchen was operated by slaves in the pre-war years. Their workplace was separated from the living room of the masters by social norms, but more importantly, it was a means to reduce the likelihood of fire in the main building from kitchen operations. Technological progress A typical rural American cuisine of 1918 in The Sauer-Beckmann Farmstead (Texas, USA) Technological progress during industrialization brought major changes in the kitchen. The wood-burning stoves, which were completely enclosed and more efficiently enclosed the fire, appeared. Early models included the Franklin stove around 1740, which was an oven stove intended for heating, not cooking. Benjamin Thompson in England designed his Rumford stove around 1800. This stove was much more energy efficient than previous stoves; it used one fire to heat several pots, which were hung in holes on top of the stove and thus heated from all sides instead of just from the bottom. However, his stove was designed for large kitchens; it was too big for household use. The Oberlin stove was a refinement of the technique that resulted in a reduction in size; it was patented in the US in 1834 and became a commercial success with about 90,000 units sold over the next 30 years. These stoves were still fired with wood or coal. Although the first gas street lamps were installed in Paris, London and Berlin in the early 1820s and the first U.S. patent on a gas stove was granted in 1825, it was only in the late 19th century that the use of gas for lighting and cooking became commonplace in urban areas. Before and after the beginning of the 20th century, kitchens were often not equipped with built-in cabinets, and the lack of storage space in the kitchen became a real problem. The Hoosier Manufacturing Co. of Indiana adapted an existing piece of furniture, the baker's cabinet, which had a similar structure of a tabletop with some cabinets above it (and often flower bins underneath it) to solve the storage problem. By rearranging the parts and using (then) modern metalworking, they were able to produce a well-organized, compact cabinet that answered the home cook's needs for storage and workspace. A distinctive feature of the Hoosier cabinet is the accessories. As originally supplied, they were equipped with different racks and other to keep and organize herbs and various staples. A handy feature was the combination flower-bin/sieve, a tin hopper that can be used without removing it from the cabinet. A similar sugar bowl was also Urbanization in the second half of the 19th century led to other important changes that would eventually change the kitchen. Out of sheer necessity, cities began planning and building water distribution pipes in homes, and built sewers to deal with the wastewater. Gas lines were laid; gas was first used for lighting purposes, but once the network had grown sufficiently, it also became available for heating and cooking on gas cookers. At the beginning of the 20th century, electricity was well enough mastered to become a commercially viable alternative to gas and began to slowly replace it. But like the gas stove, the electric heater had a slow start. The first electric heater was presented in 1893 at the World's Columbian Exposition in Chicago, but it wasn't until the 1930s that the technology was stable enough and began to take off. Ms. Arthur Beales in the kitchen of the Beales house, Toronto, Ontario, Canada, circa 1903-1913. Note the water pipes along the back wall that fed the sink Industrialization Industrialization also caused social changes. The new factory working class in the cities was housed under generally poor conditions. Whole families lived in small apartments with one or two rooms in rented houses up to six storeys high, poorly aired and with insufficient lighting. Sometimes they shared apartments with night sleepers, unmarried men who paid for a bed at night. The kitchen in such an apartment was often used as a living and bedroom, and even as a bathroom. Water had to be retrieved from wells and heated on the stove. Water pipes were only built towards the end of the 19th century, and often only with one crane per building or per story. The coal-fired brick stoves remained the norm until well into the second half of the century. Pots and utensils were usually stored on open shelves, and parts of the room could be separated from the rest using simple curtains. In contrast, there were no dramatic changes for the upper classes. The kitchen, located in the basement or ground floor, continued to be served by servants. In some houses, water pumps were installed, and some even had kitchen sinks and drains (but no water on the faucet, except for some feudal kitchens in castles). The kitchen became a much cleaner space with the advent of cookers, closed stoves made of iron plates and fired by wood and increasingly charcoal or coal, and that had smoke pipes connected to the chimney. For the servants, the kitchen also continued to serve as a dormitory; they slept either on the floor, or later in narrow spaces above a suspended ceiling, before the new stoves with their smoke exhaust no longer required a high ceiling in the kitchen. The kitchen floors were tiled; was neatly stored in cupboards to protect them from dust and steam. A large table served as a workbench; there were at least as many chairs as there were servants, because the table in the kitchen also doubled as the room for the servants. World War II cooking and eating trends The urban middle class imitated the luxury dining styles of the upper class as best they could. Living in smaller apartments, the kitchen was the main room-here, the family lived. The study or living room was preserved for special occasions such as an occasional invitation to dinner. As a result, these middle-class kitchens were often more homely than those of the upper class, where the kitchen was a work-only room occupied only by the servants. In addition to a cupboard to store the utensils, there were a table and chairs, where the family would dine, and sometimes - if the space permits - even an armchair or a sofa. Gas cooker in the 1940s Gas pipes were first laid in the late 19th century, and gas cookers began to replace the older coal-fired stoves. However, gas was more expensive than coal, so the new technology was first installed in the richer houses. Where the workers' apartments were equipped with a gas stove, the gas distribution would pass through a coin meter. In the countryside, the older technology using coal or wood-burning stoves or even brick-and-mortar fireplaces remained common throughout. Gas and water pipes were installed for the first time in major cities; small villages were not connected until much later. Rationalisation The cuisine of Frankfurt with Taylorist principles The trend towards increasing gasification and electrification continued at the beginning of the 20th century. In the industry it was the phase of the optimization of the work process. Taylorism was born, and time-motion studies were used to optimize processes. These ideas also spilled into domestic kitchen architecture due to a growing trend that called for a professionalization of housework, started in the mid-19th century by Catharine Beecher and reinforced by Christine Frederick's publications in the 1910s. A stepstone was the kitchen designed in Frankfurt by Margarethe Schütte-Lihotzky. Working-class women often worked in factories to ensure the survival of the family, as men's wages were often not enough. Social housing projects led to the next milestone: the Frankfurt Kitchen. Developed in 1926, this kitchen measured 1.9m by 3.4m (about 6 ft 2 in by 11 ft 2 in, with a standard layout). It was built for two purposes: to optimize kitchen work to reduce cooking time and reduce the cost of building decently equipped kitchens. The design, created by Margarete Schütte-Lihotzky, was the result of detailed time-motion studies and interviews with future tenants to identify what they needed from their kitchens. Schütte-Lihotzky's built-in kitchen was built in some 10,000 apartments in the built in Frankfurt in the 1930s. [7] The first reception was critical: it was so small that only one person could work in it; some storage areas intended for raw loose food ingredients such as flour were accessible to children. But Frankfurt's kitchen embodied a standard for the rest of the 20th century in rental apartments: rental apartments: work kitchen. It was criticized as exiling the women in the kitchen, but after World War II economic reasons prevailed. The kitchen was again seen as a workplace that had to be separated from the living spaces. Practical reasons also played a role in this development: as in the bourgeois houses of the past, one reason for separating the kitchen was to keep the steam and smells of cooking out of the living room. Unit/fitted A kitchen produced by the German kitchen company Poggenpohl in 1892 The idea of standardized was first introduced locally with frankfurt cuisine, but later redefined in Swedish cuisine (Svensk köksstandard, Swedish kitchen standard). The equipment used remained a standard for many years: hot and cold water from the tap and a kitchen sink and an electric or gas stove and oven. Not much later, the fridge was added as a standard item. The concept was refined in Swedish cuisine using unit furniture with wooden fronts for the kitchen cabinets. Soon the concept was changed by the use of smooth synthetic door and drawer fronts, first in white, recalling a sense of cleanliness and alluding to sterile lab or hospital settings, but soon after in more vibrant colors, too. [quote needed] A few years after the Frankfurt kitchen, Poggenpohl presented the reform kitchen in 1928 with interconnected cabinets and functional interiors. The reform kitchen was a precursor to the later unit kitchen and furnished kitchen. Unit construction since its introduction has defined the development of modern kitchen. Deputized modules, using mass production techniques developed during World War II, greatly brought up the cost of a kitchen. Units held on the floor are called floor cabinets, floor cabinets, or basic cabinets on which a kitchen worktop – originally often formica and often now made of granite, marble, tiles or wood – is placed. The units kept on the wall for storage purposes are referred to as wall cabinets or wall cabinets. In small areas of the kitchen in an apartment, even a high storage area is available for effective storage. In cheaper brands, all cabinets are kept a uniform color, normally white, with interchangeable doors and accessories chosen by the customer to give a varied look. In more expensive brands, the cabinets are produced that match the colors and finishes of the doors, for an older, more tailored look. Open kitchens From the 1980s onwards, the perfection of the hood ensured an open kitchen, more or less integrated with the living room without the whole apartment or house being smelled. Before that, only a few previous experiments, mostly in newly built upper-middle-class family homes, had open kitchens. Examples include Frank Lloyd Wright's House Willey (1934) and House Jacobs (1936). had open kitchens, with high ceilings (up to the roof) and were airy through skylights. The hood made it possible to build open kitchens in apartments as well. Build. both high ceilings and skylights were not possible. The reintegration of the kitchen and living room went hand in hand with a change in the perception of cooking: increasingly, cooking was seen as a creative and sometimes social act rather than work. And there was a rejection by younger homeowners of the standard suburban model of separate kitchens and dining rooms found in most 1900-1950s homes. Many families also appreciated the trend towards open kitchens, as it made it easier for parents to supervise the children while cooking and to clean up spills. The improved status of cooking also made the kitchen a prestige object for showing off one's wealth or cooking professionalism. Some architects have capitalized on this object aspect of the kitchen by designing freestanding kitchen objects. However, like their predecessor, Colani's kitchen satellite, such futuristic designs are exceptions. Another reason for the trend back to open kitchens (and a foundation of the kitchen object philosophy) is changes in the way food is prepared. Whereas before the 1950s most cooking began with raw ingredients and a meal had to be prepared from scratch, the advent of frozen meals and pre-prepared convenience foods changed the cooking habits of many people, who used the kitchen less and less. For others, who followed the cooking as a social act trend, the open kitchen had the advantage that they could be with their guests while cooking, and for the creative cooks it would even be a stage for their cooking performance. The Trophy Kitchen is equipped with very expensive and advanced devices that are mainly used to impress visitors and to project social status, rather than for the actual kitchen. Ventilation Main article: Kitchen ventilation The ventilation of a kitchen, especially a large restaurant kitchen, creates certain problems that are not present in the ventilation of other types of spaces. In particular, the air in a kitchen differs from that of other rooms, as it usually contains grease, smoke and smells. Materials The Frankfurt Kitchen from 1926 consisted of different materials, depending on the application. Today's modern built-in kitchens use chipboards or MDF, decorated with a variety of materials and finishes including wood veneer, lacquer, glass, melamine, laminate, ceramics and eco gloss. Very few manufacturers produce built-in kitchens made of stainless steel. Until the 1950s, steel kitchens were used by architects, but this material was moved by the cheaper chipboard panels sometimes decorated with a steel surface. Beecher's interior kitchen planning model kitchen brought early ergonomic principles to the home Food in a kitchen panry Block kitchen Interior (or home) kitchen design is a fairly recent The first ideas to optimize work in the kitchen go back to Catharine Beecher's A Treatise on Domestic Economy (1843, revised and reissued with her sister Harriet Beecher Stowe as The American Woman's Home in 1869). Beecher's model kitchen first promoted a systematic design based on early ergonomics. The design included regular shelves on the walls, spacious workspace, and special storage areas for various foods. Beecher even separated the functions of preparing food and cooking it all the way by moving the stove into a compartment adjacent to the kitchen. Christine Frederick published a series of articles on New Household Management from 1913 in which she analyzed the kitchen according to Taylorist principles of efficiency, presented detailed time-movement studies and turned it into a kitchen design. Her ideas were adopted in the 1920s by architects in Germany and Austria, notably Bruno Taut, Erna Meyer, Margarete Schütte-Lihotzky and Benita Otte, who designed the first furnished kitchen for the Haus am Horn, which was completed in 1923. [8] Similar design principles were used by Schütte-Lihotzky for her famous Frankfurt kitchen, designed for Ernst May's Römerstadt, a social housing project in Frankfurt, in 1927. While these work kitchen and variants derived from it were a great success for rental properties, homeowners had different requirements and did not want to be constrained by a 6.4 square meter (69 square meter) kitchen. Nevertheless, kitchen design was mostly ad hoc after the architect's whims. In the US, the Small Homes Council, since 1993 the Building Research Council, of the School of Architecture of the University of Illinois at Urbana-Champaign was founded in 1944 with the aim to improve the state of the art in housing, originally with an emphasis on standardization for cost reduction. It was there that the notion of the kitchen work triangle was formalized: the three main functions in a kitchen are storage, preparation, and cooking (which Catharine Beecher had already recognized), and the places for these functions should be arranged in the kitchen in such a way that the work in one place does not interfere with the work in another place , the distance between these places is not unnecessarily large, and no obstacles are in the way. A natural arrangement is a triangle, with the fridge, sink, and stove at a corner point each. This observation led to a few common kitchen shapes, commonly characterized by the arrangement of kitchen cabinets and sink, stove, and refrigerator: A single-file kitchen (also known as a one-way galley or a straight line kitchen) has all these along a wall; the work triangle degenerates into a line. This is not optimal, but often the only solution if space is limited. This can be common in an attic space that is converted into a living space, or a studio apartment. The double-file kitchen (or two-way galley) has two rows of cabinets attached to one with the stove and the sink, the other the fridge. This is the classic work kitchen and makes efficient use of the space. Inch Inch L-kitchen, the cabinets occupy two adjacent walls. Again, the work triangle is preserved, and there may even be room for an extra table on a third wall, provided it doesn't cross the triangle. A U-kitchen has cabinets along three walls, usually with the sink at the foot of the U. This is a typical work kitchen, too, unless the two other cabinet rows are short enough to place a table at the fourth wall. A G kitchen has cabinets along three walls, such as the U-kitchen, and also a partial fourth wall, often with a double sink on the corner of the G-shape. The G kitchen offers additional work and storage space and supports two work triangles. A modified version of the G kitchen is the double-L, which splits the G into two L-shaped components, essentially adding a smaller L-shaped island or peninsula to the L kitchen. The block kitchen (or island) is a more recent development, usually found in open kitchens. Here, the stove or both the stove and the sink are placed where an L or U kitchen would have a table, in a detached island, separated from the other cabinets. In a closed room this does not make much sense, but in an open kitchen, it makes the stove accessible from all sides such that two people can cook together, and allows for contact with guests or the rest of the family, because the cook no longer faces the wall. In addition, the kitchen island countertop can function as an overflow surface for serving buffet-style meals or for breakfast and snacks. In the 1980s, there was a backlash against industrial kitchen planning and cabinets with people installing a mix of work surfaces and freestanding furniture, led by kitchen designer Johnny Grey and his concept of the unbuilt kitchen. Modern kitchens often have enough informal space to let people eat in it without having to use the formal dining room. Such areas are called breakfast areas, breakfast corners or breakfast bars if the space is integrated into a countertop. Kitchens with enough space to eat in are also called eat-in kitchens. During the 2000s, flat pack kitchens were popular for people who renovate DIY on a budget. The flat pack kitchens industry makes it easy to compose and mix and match doors, sofa tops and cabinets. Many components can be exchanged in flatpack systems. Other types A canteen kitchen Restaurant and canteen kitchens found in hotels, hospitals, educational and workplace facilities, army barracks and similar institutions are generally (in developed countries) subject to public health legislation. They are periodically inspected by public health officials and forced to close if they do not meet hygiene requirements that are legally imposed. Canteen kitchens (and castle kitchens) were often the places where technology was used first. For example, Benjamin Thompson's energy-saving stove, an early 19th-century fully closed iron stove using a fire to heat multiple pots, was for large kitchens; another thirty years passed before they were adapted for domestic use. As of 2017, restaurant kitchens usually have tiled walls and floors and use stainless steel for other surfaces (workbench, but also door and drawer fronts), as these materials are durable and easy to clean. Professional kitchens are often equipped with gas cookers, as these allow cooks to control the heat faster and finer than electric stoves. Some special appliances are typical for professional kitchens, such as large installed fryers, steamers, or a bain-marie. The Food Technology room at Marling School in Stroud (Gloucestershire, UK) The fast food and convenience food trends have changed the way restaurant kitchens work. Some of these types of restaurants can only finish convenience food that comes to them, or simply heat up fully prepared meals. At most, they can grill a hamburger or a steak. But in the early 21st century, c-stores (convenience stores) are attracting a greater market share by running more food preparation on site and better customer service than some fast food outlets. [9] Kitchens in railway dining cars have presented special challenges: space is limited, and, the staff must be able to serve a large number of meals quickly. Especially in the early history of the railways, this requires flawless organization of processes; In modern times, the microwave and prepared meals have made this task much easier. Kitchens on board ships, planes and sometimes railcars are often referred to as galleys. On yachts, galleys are often tight, with one or two burners fed by an LP gas bottle. Kitchens on cruise ships or large warships, on the other hand, are comparable in every respect to restaurants or canteen kitchens. On passenger planes, the kitchen is reduced to a utility room. The crew's job is to heat and serve meals on board provided by a catering company. An extreme form of the kitchen takes place in space, for example on board a Space Shuttle (where it is also called the galley) or the International Space Station. The astronauts' food is generally completely prepared, dehydrated and sealed in plastic bags before flight. The kitchen is reduced to a rehydration and heating module. Outdoor areas where food is prepared are generally not considered kitchens, although an outdoor area set up for regular food preparation, for example when camping, can be referred to as an outdoor kitchen. An outdoor kitchen on a campsite can be placed near a well, water pump, or water tap, and it can be tables for food preparation and cooking (using portable campstoves). Some camping kitchen areas a large tank of propane connected to burners so that campers can cook their meals. Military camps and similar temporary settlements of nomads can have special kitchen tents, which have an opening to let cooking smoke escape. In schools where the home economy, food technology (formerly known as science), or culinary arts are taught, there are usually a series of kitchens with multiple equipment (similar in some ways to laboratories) solely for the purpose of education. These consist of multiple workstations, each with its own oven, sink, and utensils, where the teacher can show students how to prepare and cook food. By region China Kitchens in China are called chúfáng (厨房). More than 3,000 years ago, the ancient Chinese used the thing to cook food. The thing was developed into the wok and pot used today. Many Chinese people believe that there is a God of The Kitchen who watches over the kitchen for the family. According to this faith, the god returns to heaven to give an annual report to the Jade Emperor on this family behavior. Every Chinese New Year's Eve, families will come together to pray for the kitchen god to give a good record to heaven and wish him back good news on the fifth day of the new year. The most common cookware in Chinese family kitchens and restaurant kitchens are woks, steamer baskets and pots. The fuel or heating source was also an important technique to practice the cooking skills. Traditionally Chinese used wood or straw as fuel to cook food. A Chinese chef had to master flaming and heat radiation to reliably prepare traditional recipes. Chinese cuisine will use a pot or wok for pan baking, stir-frying, deep frying or cooking. Japan Main article: Japanese cuisines in Japan are called Daidokoro (?; lit. cuisine). Daidokoro is the place where food is prepared in a Japanese house. Until the Meiji era, a kitchen was also called kamado (まlit stove) and there are many pronunciations in the Japanese language that involve kamado because it was considered the symbol of a house and the term could even be used to mean family or household (similar to the English word hearth). When separating a family, it was called Kamado wo wakeru, which means divide the stove. Kamado wo yaburu (lit. break the stove) means that the family was bankrupt. India Traditional way of making food In India, a cuisine is called a Rasoi (in Hindi \Sanskrit) or a Swayampak ghar in Marathi, and there exist many other names for it in different regional languages. Many different methods of cooking exist throughout the country, and the structure and materials used in the construction of kitchens have varied depending on the region. For example, in Northern and Central India, cooking used to be carried out in clay ovens called Chulhas, baked by wood, coal or dried cowdung. In households where members noticed geisveisgetic, separate kitchens were maintained to cook and store vegetarian and non-vegetarian food. Religious families often treat the kitchen as a sacred Indian cuisines are built on an Indian architecture science called vastushastra. The Indian cuisine vastu is of the utmost importance when designing a kitchen in India. Contemporary architects also follow the standards of vastushastra while Indian cuisines all over the world. While many kitchens belonging to poor families continue to use clay stoves and older forms of fuel, the urban middle and upper classes usually have gas cookers with cylinders or piping attached. Electric hobs are rarer because they consume a lot of electricity, but microwave ovens are gaining popularity in urban households and commercial enterprises. Indian kitchens are also supported by biogas and solar energy as fuel. The world's largest solar energy[10] kitchen is built in India. In cooperation with government agencies, India encourages domestic biogas plants to support the kitchen system. See also Cooking portal Food portal Wikimedia Commons has media related to Kitchens. Cooking Techniques Cuisine Dirty kitchen Hearth Hoosier Cabinet KitchenWare Kitchen Ventilation Universal Design References ^ The Cons and Cons of Using a Commercial Sink At Home – Home Decor Expert as well. Home Decor Expert. 2018-06-14. Picked up 2018-07-22. ^ Bird, Carol (1982-12-09). 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