

THE MAGAZINE
FOR KITCHEN &
BATHROOM DESIGN
SPECIFICATION

DESIGNER KITCHEN & BATHROOM

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1950-2017

AUGUST
2017
ISSUE
204

Working Around the Working Triangle

SieMatic URBAN Collection from Urban Interior
[Urban Interior / urbaninterior.co.uk](http://UrbanInterior.com/urbaninterior.co.uk)



Matrix says the secrets of its ranges are in the technology and craftsmanship
Matrix Kitchen Design / matrixkitchens.co.uk

COMMON SENSE IS CALLED FOR...

Diane Berry, Diane Berry Kitchens



"In kitchen design, it is totally common sense to create the right layout of the appliances," says kitchen designer Diane Berry. "If an appliance has hot things coming out of it, a worktop needs to be close by. If it is a machine that has dripping trays like a steam oven, the

worktop again need to be close by. A fridge should be close to the sink as most fresh food needs washing; a bin near a sink for peelings and packaging is always a good idea too.

"All these are just common sense, so why do we need to consider the working triangle if at all or even the MAD ('make a drink') theory? I think this is to make us stop thinking about the materials and the colour and to consider layout first. So the triangle is needed, but in this day and age of ovens, hobs, steam, coffee, vac drawer, dishwasher, fridge, drinks fridge, wine fridge, freezer – and not forgetting your Quooker boiling hot water tap – how on earth can a three point plan work?"



"Well, it can't but it does help to get designers and clients talking layout of appliances before engaging totally on how the kitchen will look or what discount they might give!"

"I suggest clients work out their own pattern to get an understanding of what they need, an Asian family will do a large proportion of their cooking on the hob, so their triangle isn't like someone who uses the oven to heat up supermarket dinners. A kosher client who has meat and milk kitchens won't work like either of the above, so the list is endless. So let's get our clients thinking about how they work or want to work and really show that kitchen designers are designers."

Diane Berry Kitchens / dianeberrykitchens.co.uk