



KITCHEN

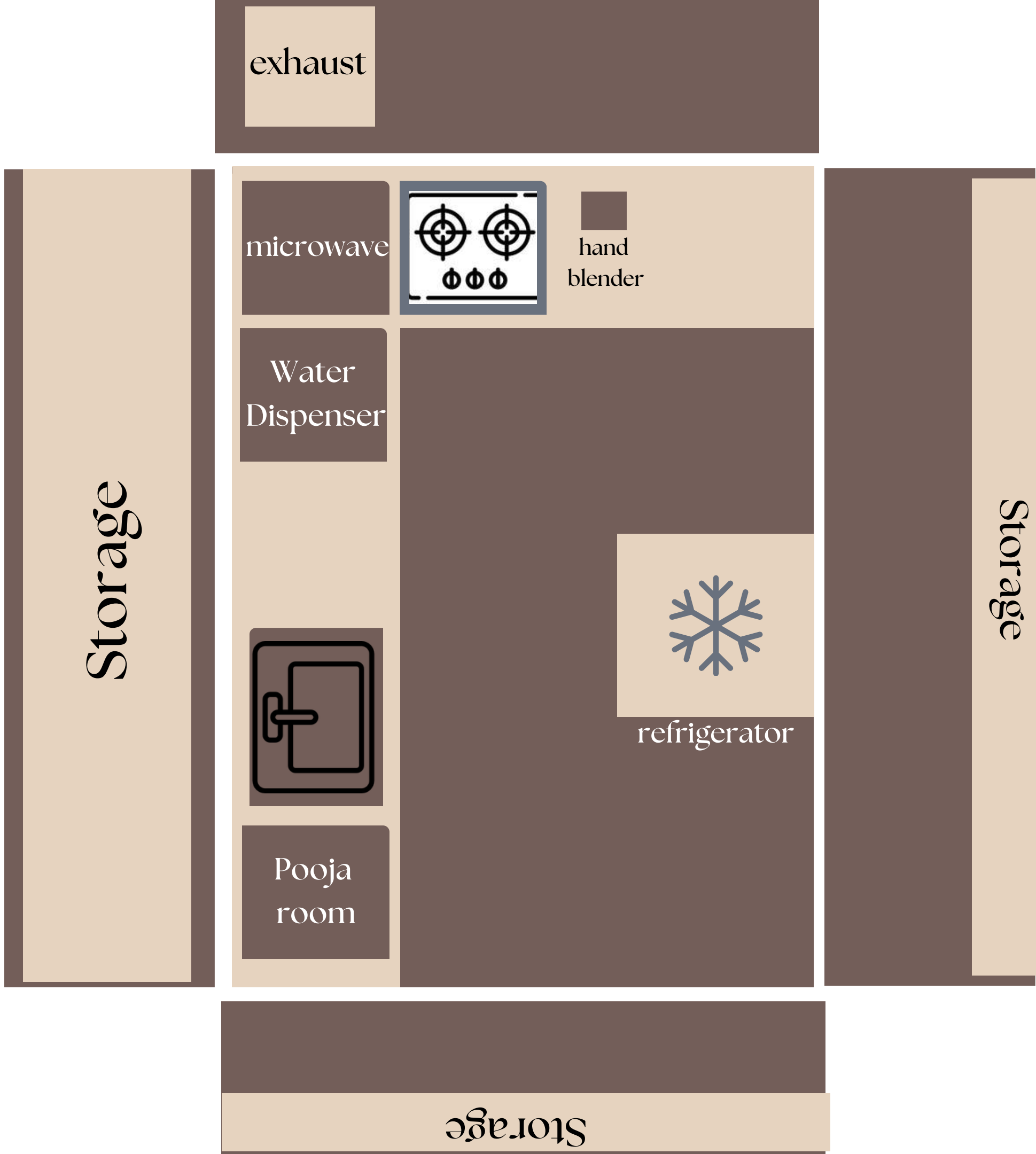
Course Facilitators: Sundar S
Vikram TK

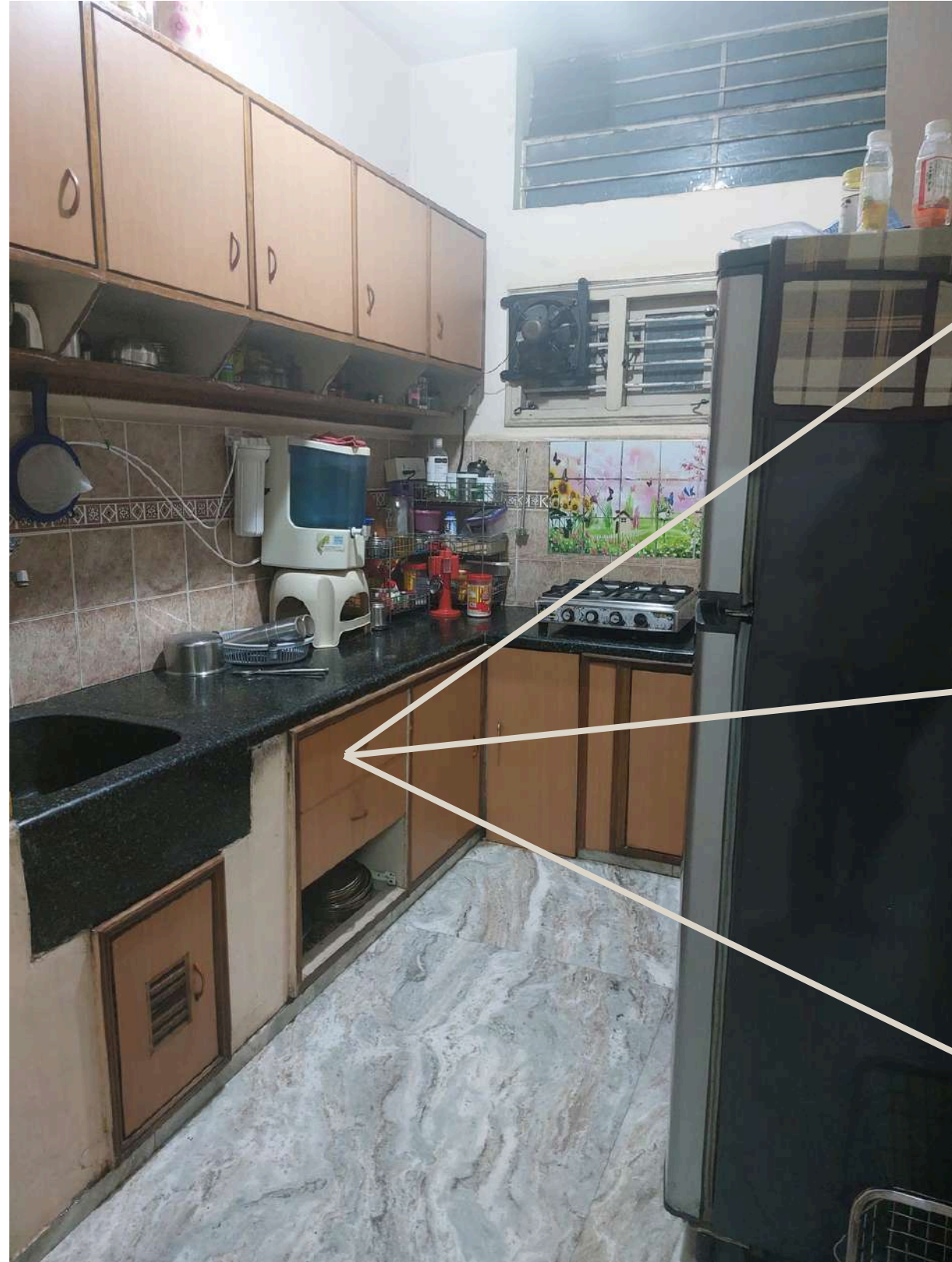
Bhakti M Shah
Product Design
Sem 3

What does my kitchen look like?



Plan of the kitchen:





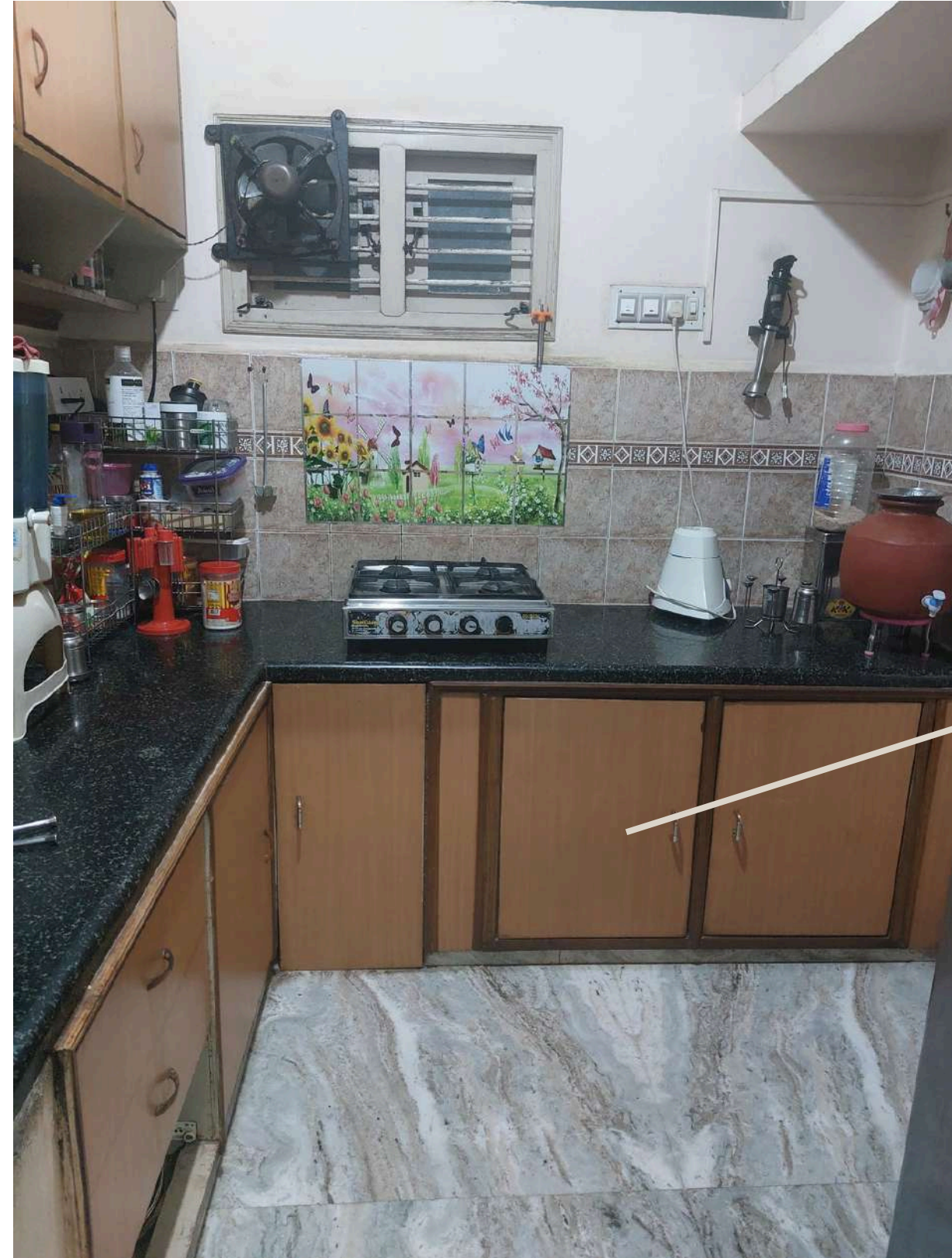
serving spoons
bowl, knives
glasses, peeler



small plate,
tissue

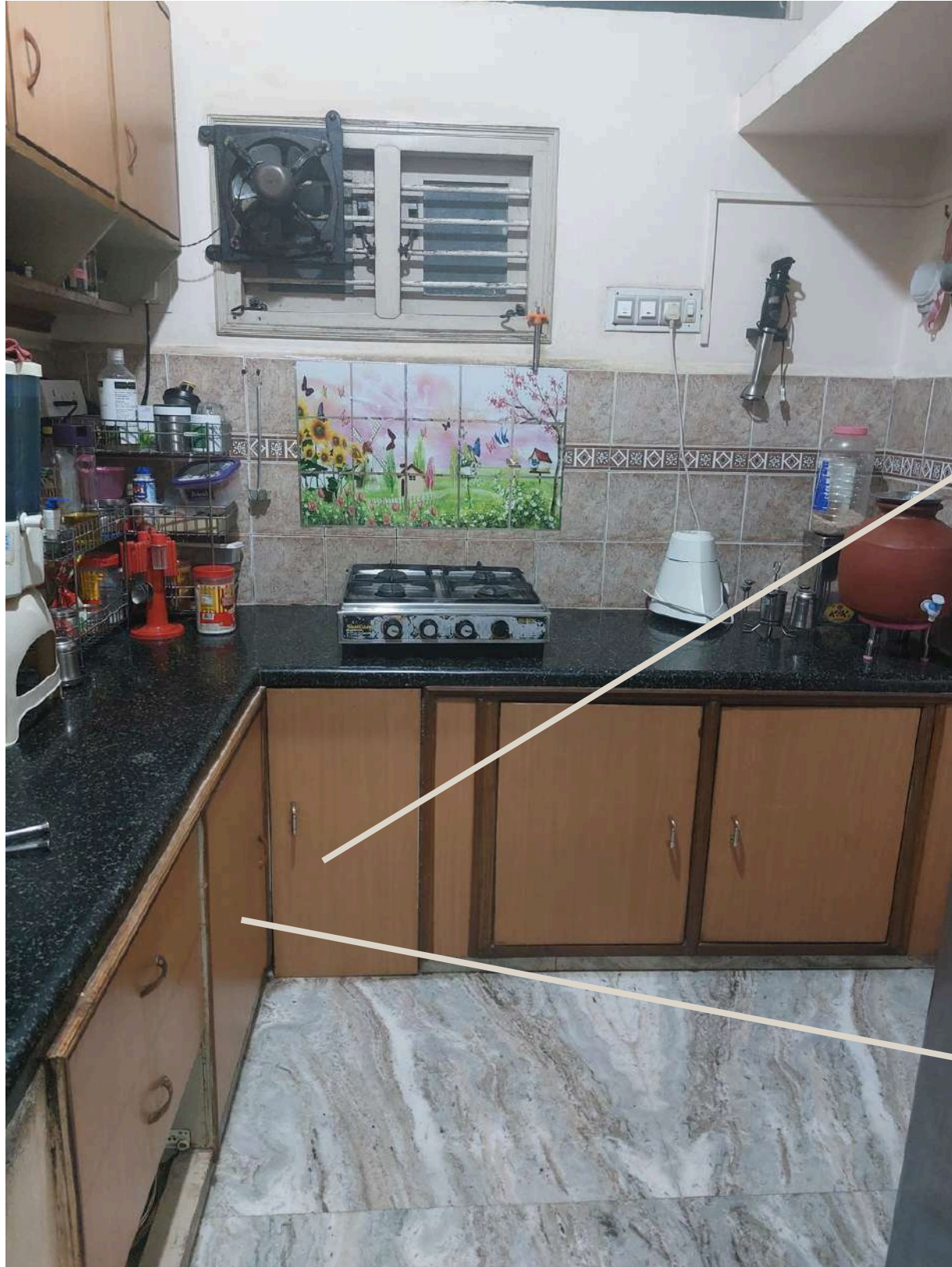


plates



snacks containers, pan, other vessels

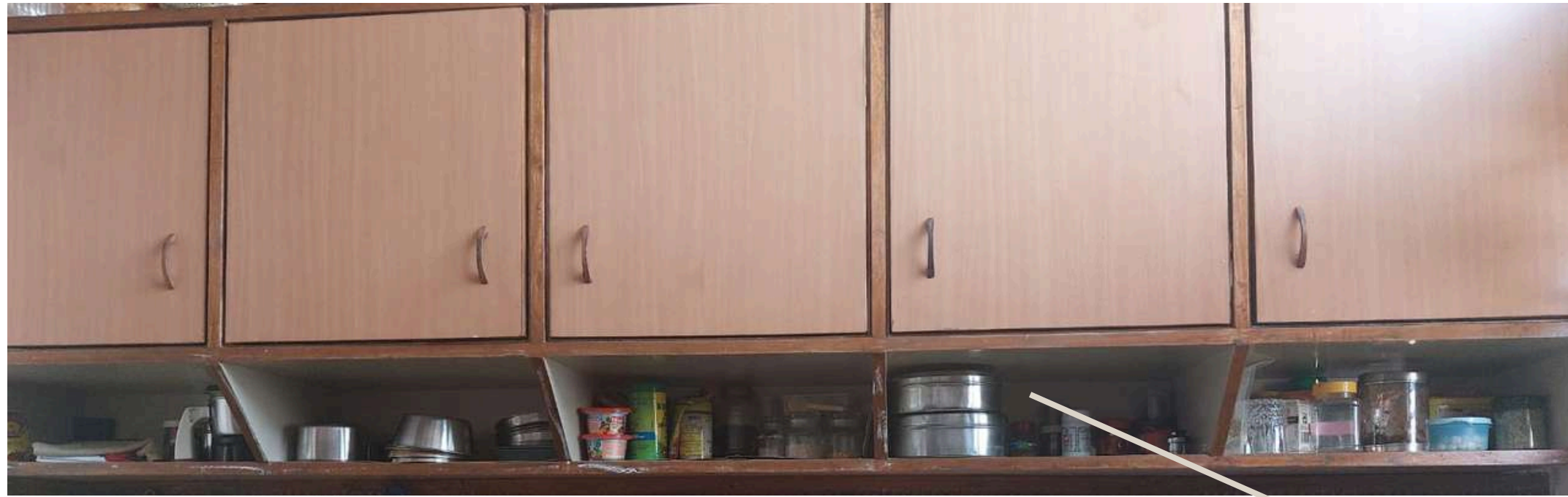




Gas cylinder



cooker, Tawa, and
other containers



masala box, ghee
etc.



Shelves for pulses and other food items.



storage of extra kitchen items



sink

BEFORE COOKING

WORK

Most of work is done on this side like chopping of vegetables.



Cooking

AFTER COOKING WORK

After cooking work like serving food/ keeping cooked food.

Movement in the Kitchen



Things in the kitchen:

COOKING ACCESSORIES

- CHOOPING BOARD
- KNIVES
- GRATER
- TONGS
- SPATULA
- SQUEEZER
- SCISSORS
- MORTAR & PESTAL
- LADLES
- PEELER
- MASALA BOX(SPICE JARS)
- STRAINER
- POTS
- BOWLS
- SERVING SPOONS
- CUTLERY
- CUPS & GLASSES
- ROLLING PIN
- PLATES

APPLIANCES

- REFRIGERATOR
- STOVE
- HANBLENDER
- MICROWAVE
- EXHAUST
- COOKER
- MIXIE
- TOASTER
- WATER PURIFIER
- GAS CYLINDER

OTHERS

- DISH SOAP
- DRAWERS
- CABINETS
- BROOM
- LIGHT BULB
- DISH SOAP
- TOWEL
- TAP/SINK



Activities in the kitchen

- Cooking
- Washing vessels
- Cleaning
- Learning
- Eating
- Baking
- Experimenting
- Chopping vegetables
- Grinding

People who use the kitchen

- Grandmother - Supervisor. Snacks recipe expert
- Mother - The one who likes everything organised. Best chef
- Father - Second best chef. Keeps everything clean.
- Maid - The cleaner
- me/siblings - experimenting/ sometimes making everything messy

- The modern kitchen has all the appliances
- The kitchen is too small to sit and eat.
- People nowadays do not sit on the ground and cook.
- People now are looking for easier ways to finish their work (there are choppers for vegetables)

Problems.

- Storage
- It is too hot inside the Kitchen, unbearable in summer especially.

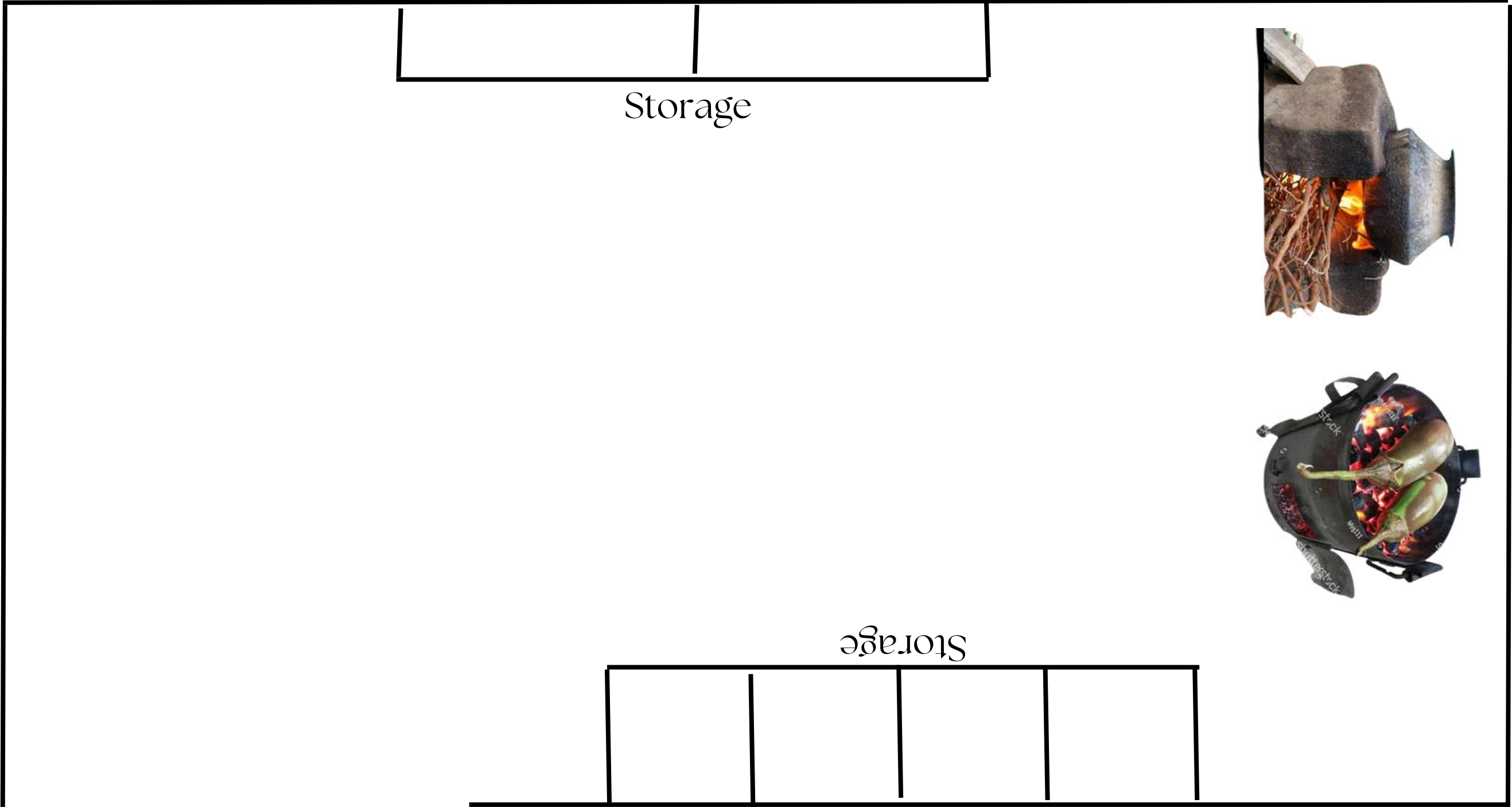


Sitala Saatam

This is a festival which is followed by mothers so that their children do not suffer from chicken pox.

We follow it even now every year. We do not turn on the gas for the whole day. The food is cooked previous day and is eaten the next day.

Kitchen in 1950s :



Entrance

Storage

Storage

- The kitchen in those times was almost similar to a room itself. (it was very simple)
- Vessels were made of mud or brass mostly
- There were no tiles.
- No modern stove, refrigerator, oven and other modern appliances.
- No proper storage cabinets.
- Kitchen size was usually medium, if there were large kitchens people sat down in kitchen and ate.
- People sat down and cooked food.



Woodfire



Ash from the woodfire was used to wash vessels and as a handwash



This was made from a bucket where charcoal was used.



This kind of shelves were used which were attached to walls



Since there were no tiles, gobar was applied on floors as a plaster.



Mud and Brass vessels were mostly used



This is a modern one but similar wall fit ones were used





Statement of intent

1

I would like to work on Storage

My solution would address the following issues:

- Vessels getting stuck in drawers
- Easy accessibilty of extra items/ easy reach to cabinets.

2

I would like to work on cleaning of appliances

My solution would address the following issues:

- Cleaning of exhaust
- Cleaning of gas stove

3

I would like to work on Washing of vessels

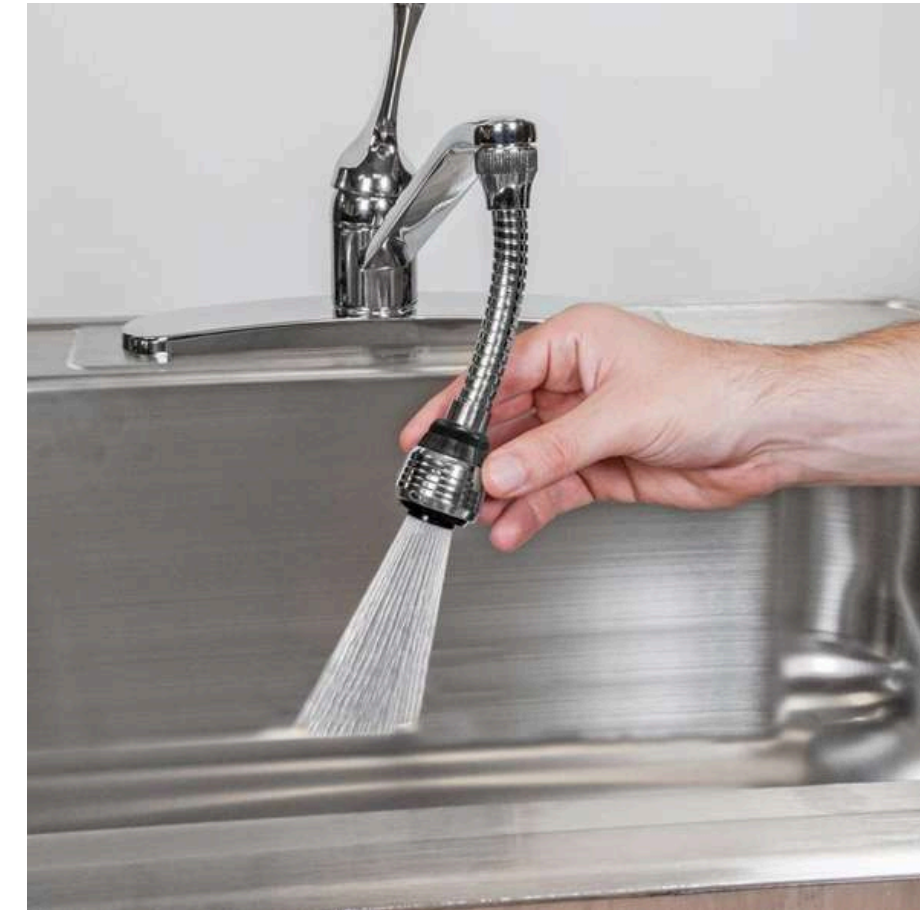
My solution would address the following issues:

- Spilling of water while washing vessels

EXISTING PRODUCTS



I feel even when we use sprays the grease does not completely go and we have to keep cleaning it often. The main problem is we will have to remove all the parts to clean it properly every time which is not possible



Flexibile faucet I think will avoid spillage of water but the only problem I think is using dirty hands everytime while adjusting it .



Reaching cabinets is very difficult especially for older people and people with short height. Climbing a chair/stool is a problem for older people.

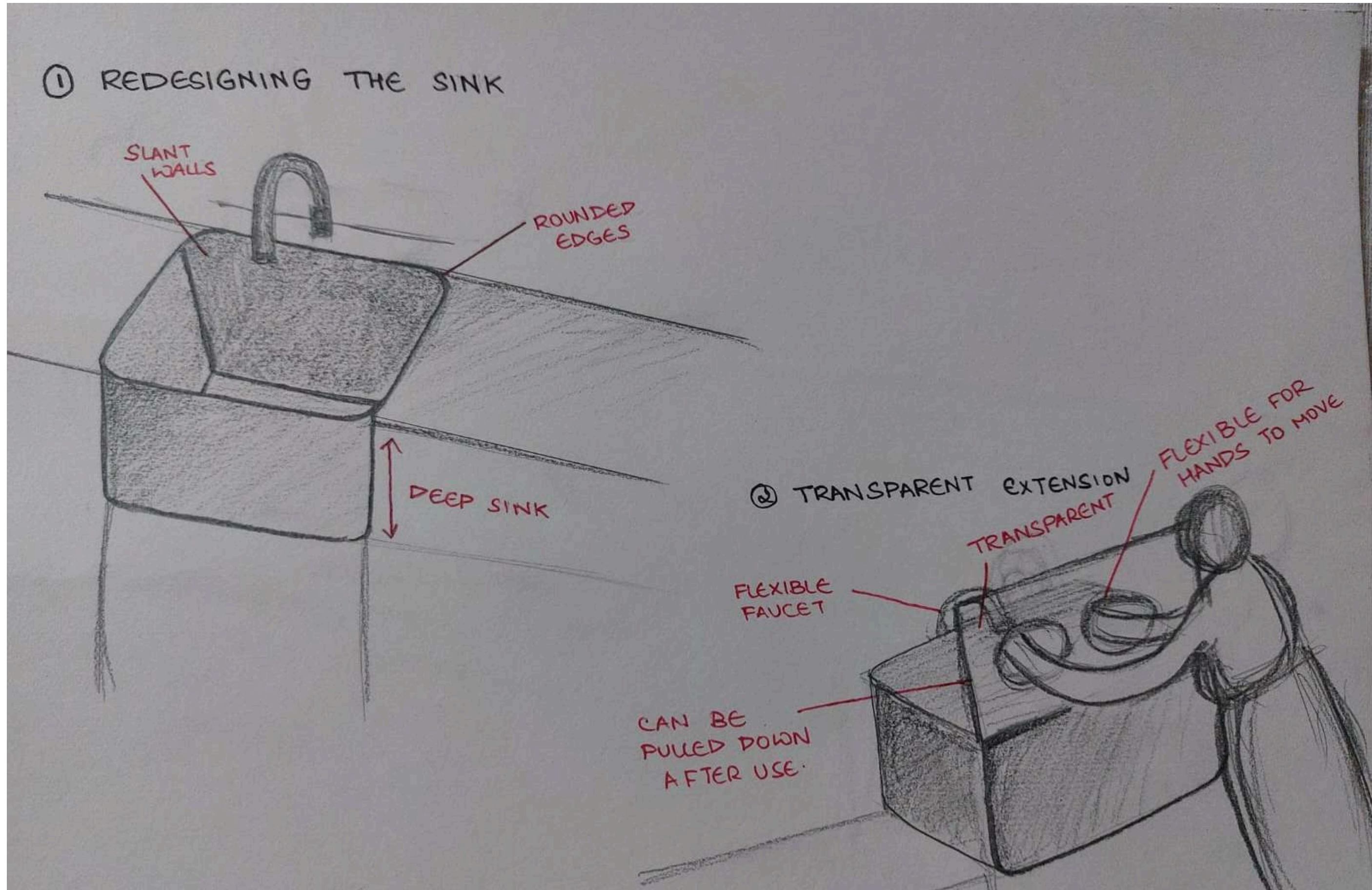


I think this step stool by ikea is very interesting and much better than the normal stools.

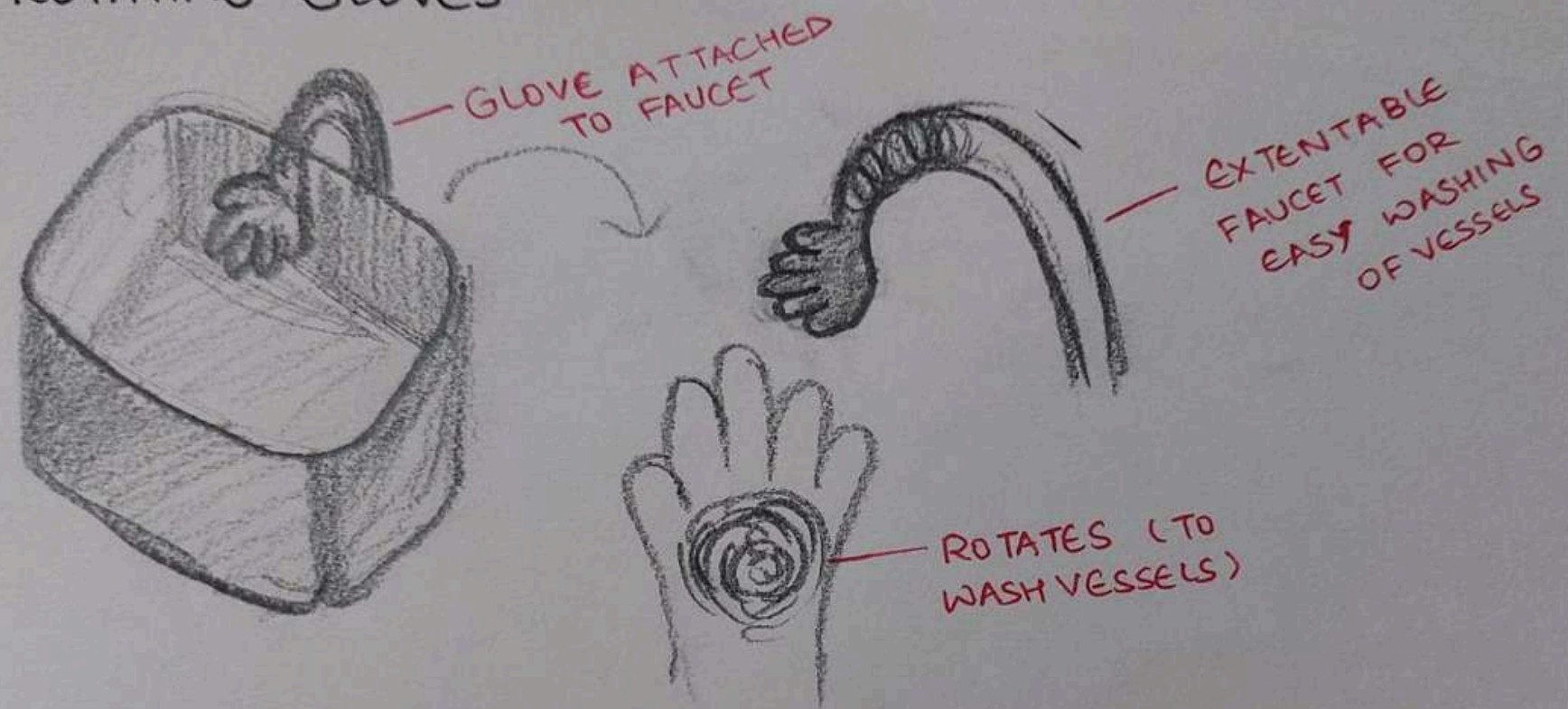
Statement of Intent

spillage of water while washing vessels

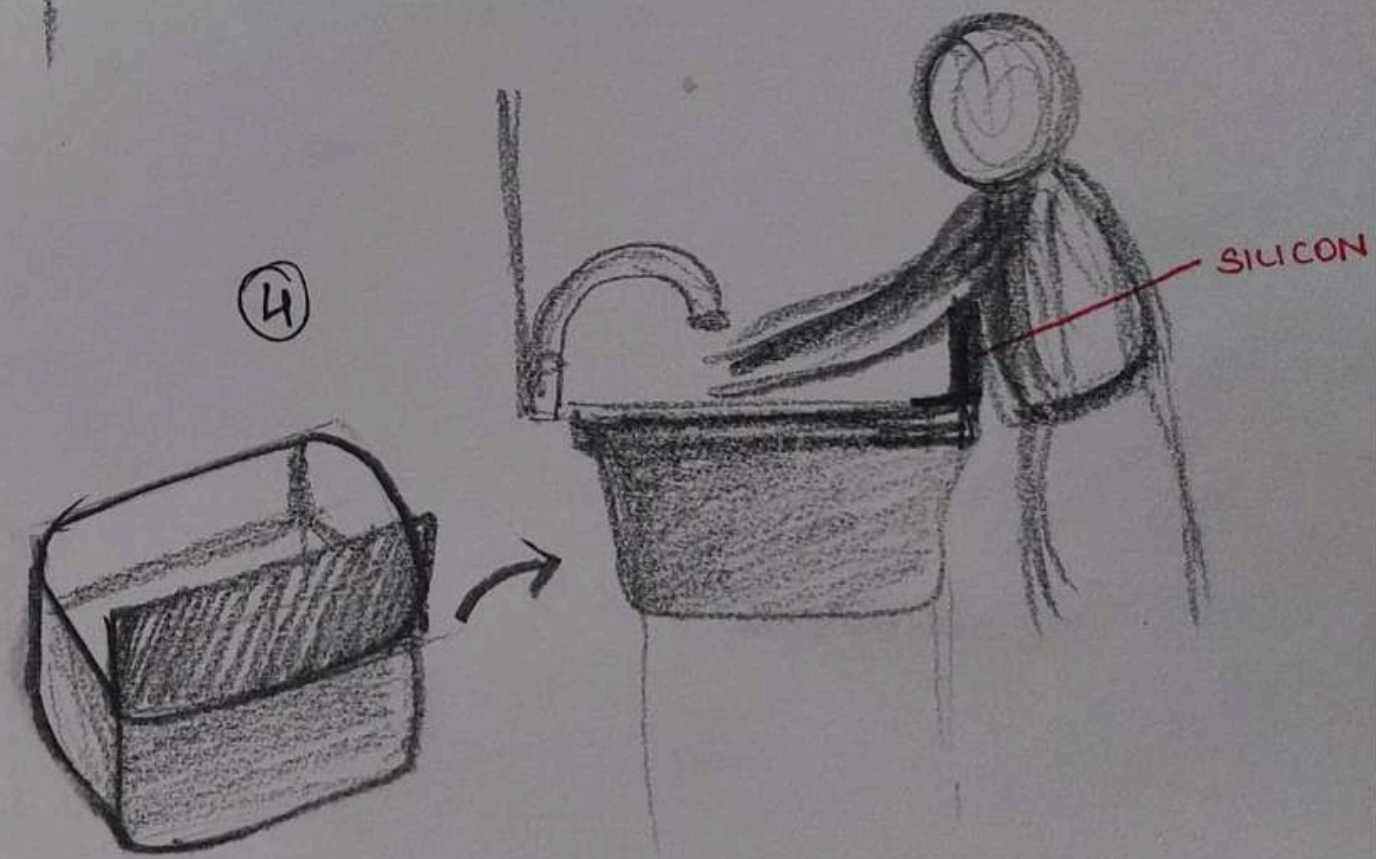
IDEATIONS



③ ROTATING GLOVES



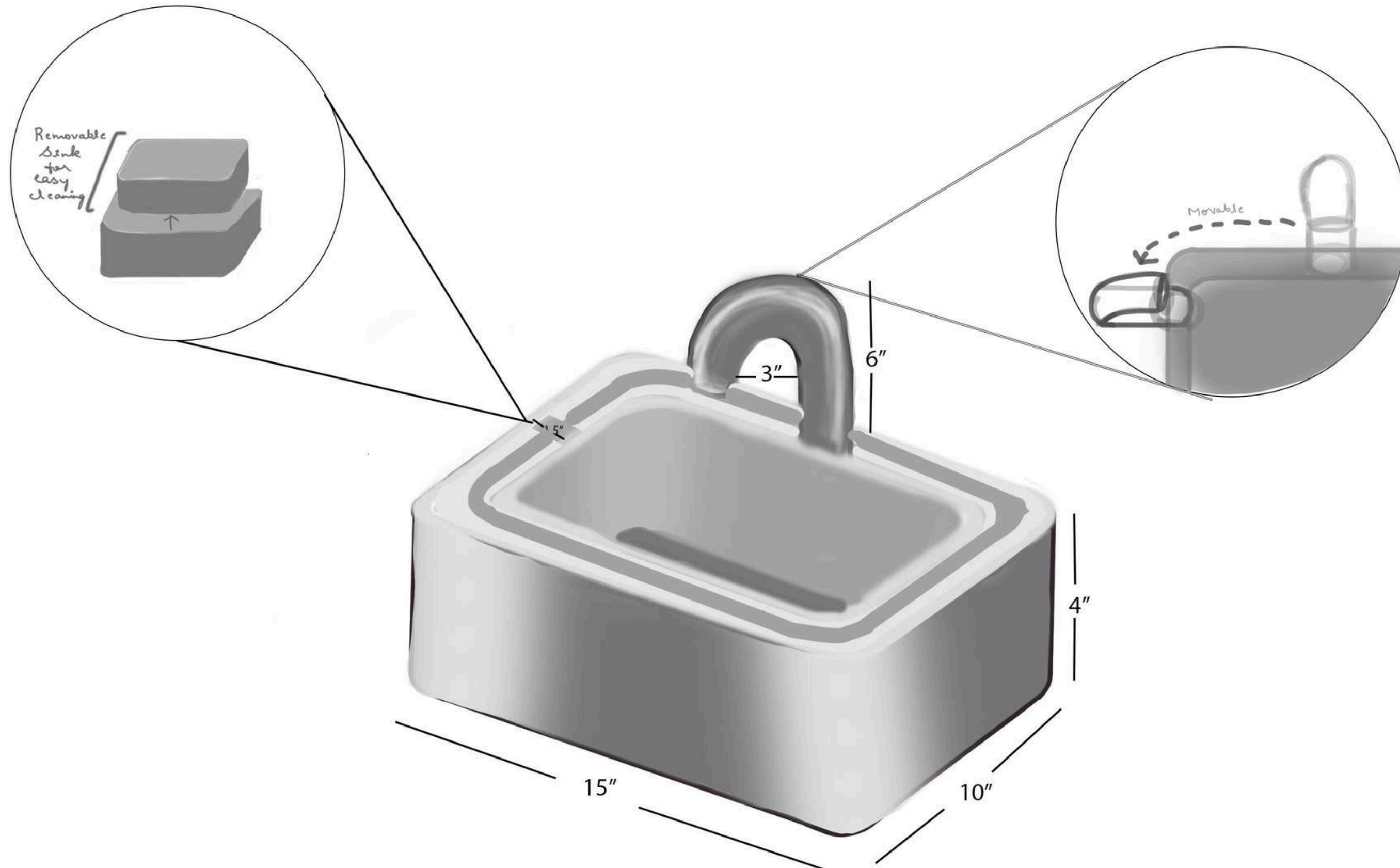
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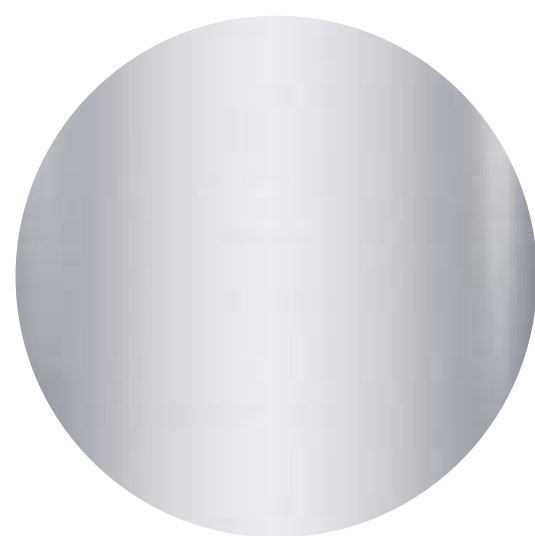


ROUGH PROTOTYPE

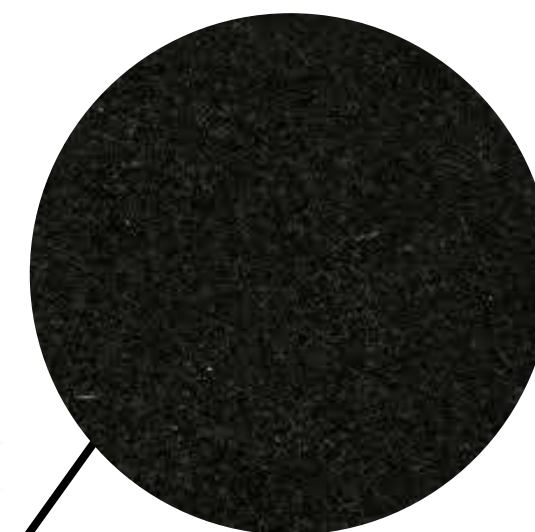
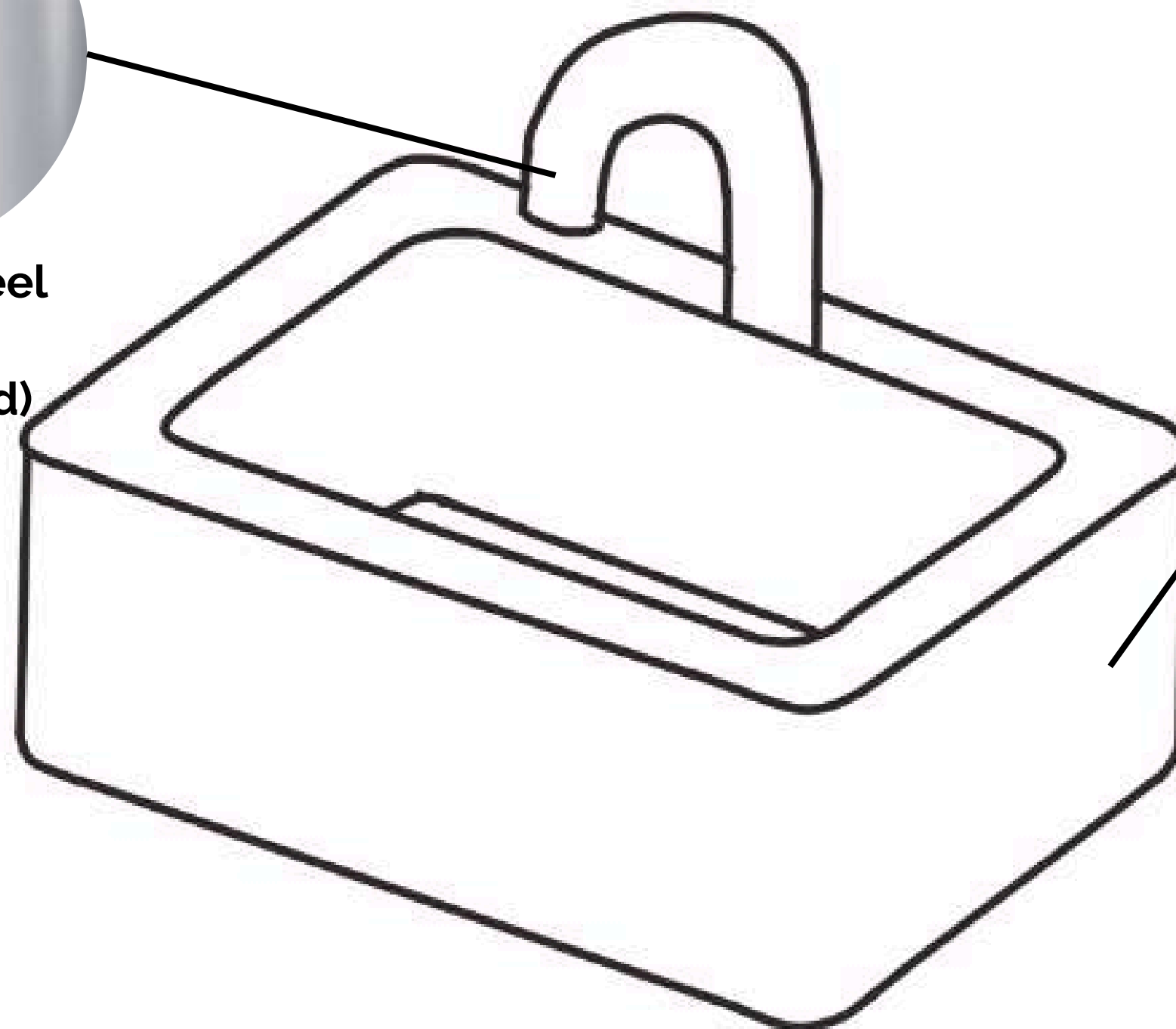


FINAL IDEA – Redesigning a sink





**Stainless steel
(Foam &
mountboard)**



**Granite
(mountboard)**

Features of the sink:

- The tap of the sink is movable all around to minimize the spillage of water
- Both the sinks are detachable for easy cleaning.
- Both the sinks have common drain so that if anything falls in the second sink, it gets drained away,

FINAL PROTOTYPE



Thank you!