

ABORDAREA ERGONOMICĂ A PROIECTULUI BUCĂTĂRIEI

ERGONOMICS APPROACH OF THE KITCHEN LAYOUT

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Abstract: The ergonomics principles of designing the products ensure health, safety, comfort in use and efficiency of work. This paper presents the new concepts of designing the layout of the kitchens, from the point of view of the effort of work, motions, necessary path, total time and fluency of circulation. The functions of the kitchen and the corresponding human tasks have been determined and designed accordingly to the ergonomics aims of decreasing the fatigue, of diminishing the time needed to cook a standard meal, of optimizing the length of the path between different points of interest in the kitchen, assuring the efficiency of human work.

Keywords: human efficiency, useless motions, circulation path.