

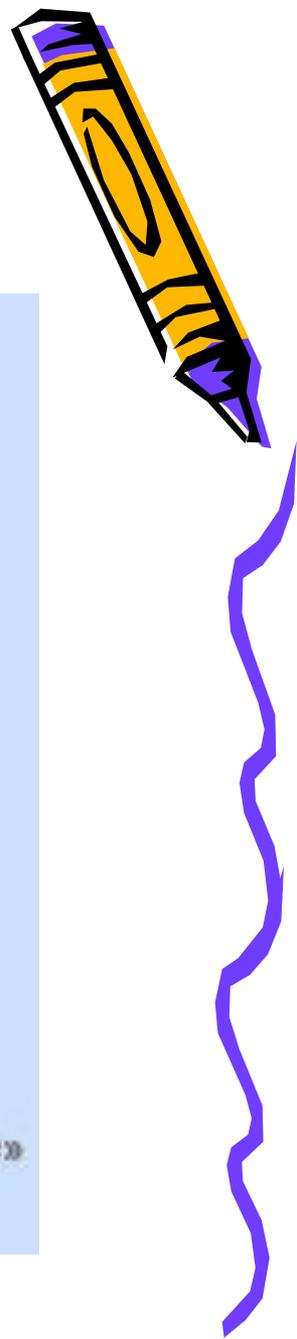


**Интерьер**

**кухни**



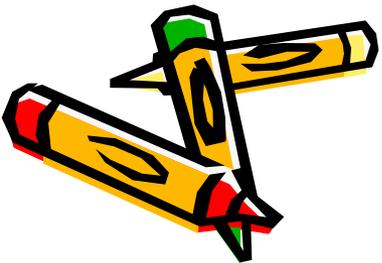
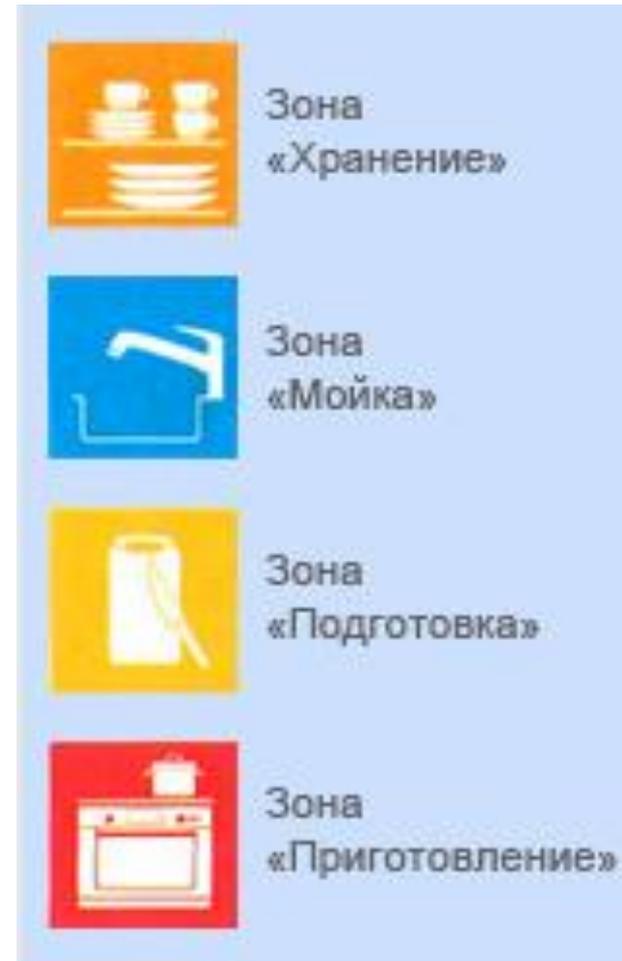
# Зоны на кухне



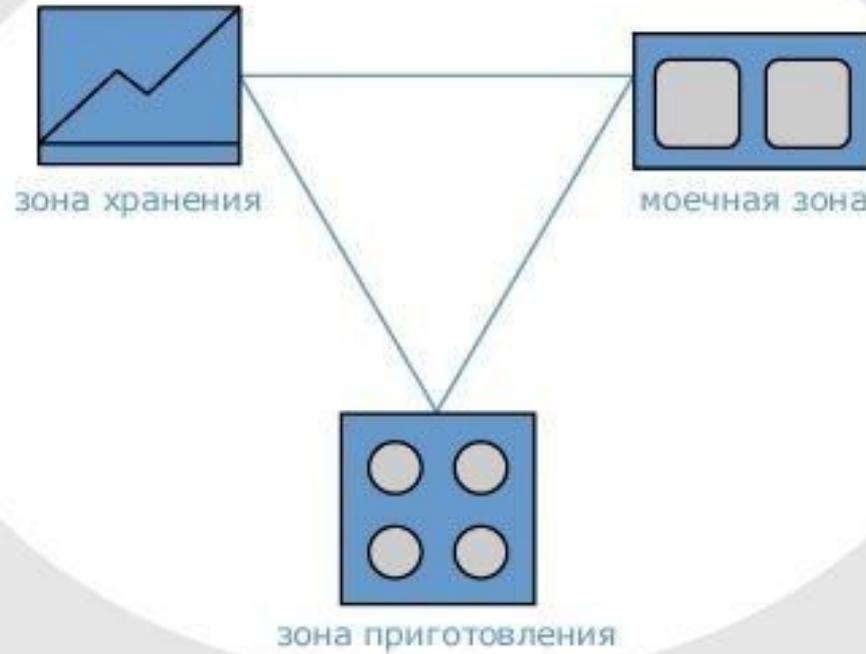
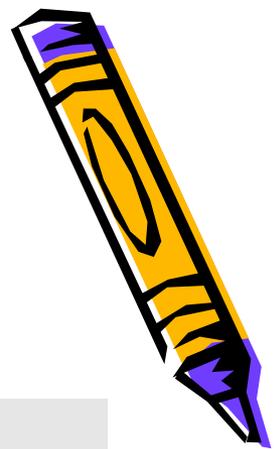
- зона хранения (холодильник, шкафы с бакалеей и другими продуктами);

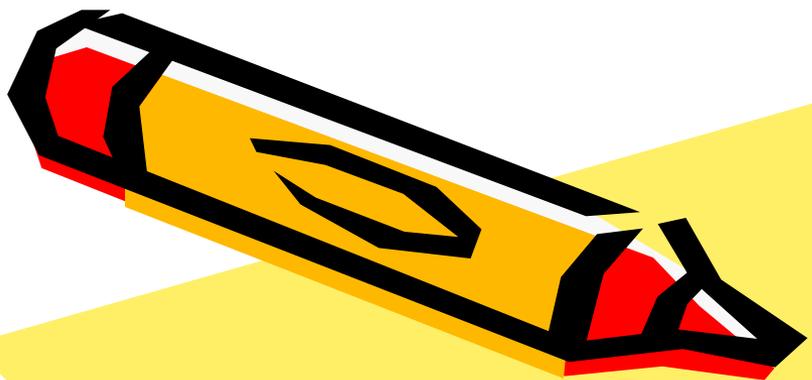
- моечная зона (раковина, посудомоечная машина, полки с посудой).

- зона приготовления пищи (варочная панель, духовка, микроволновка);



# Правило «треугольника»

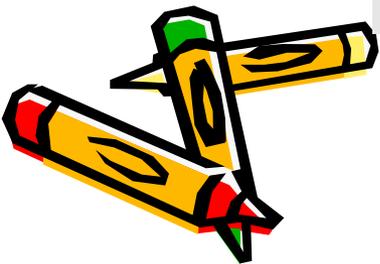
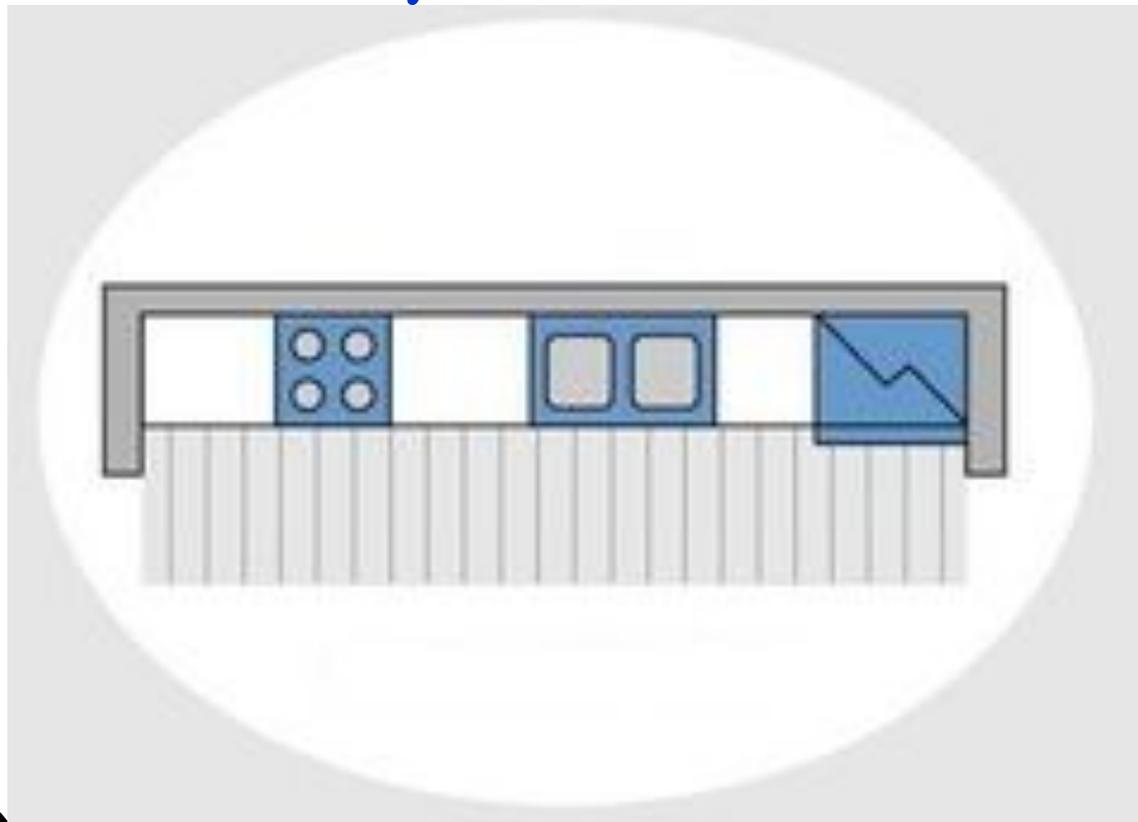


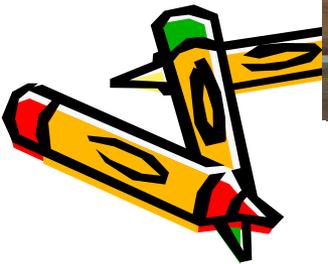
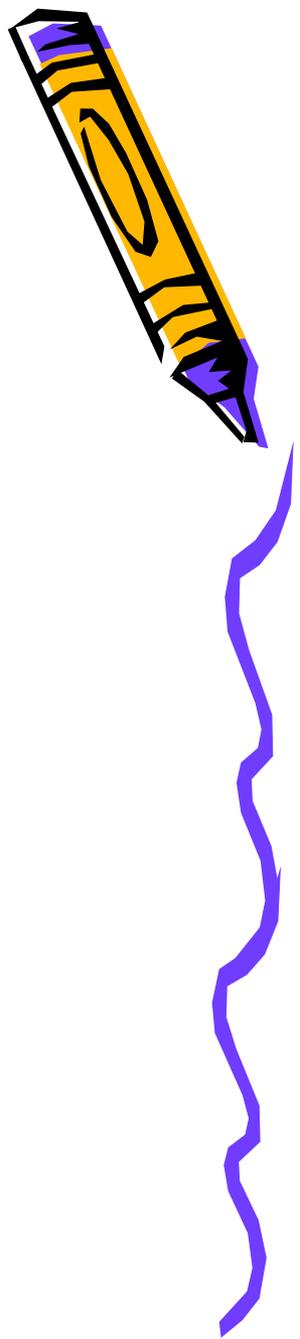


Виды  
планировки  
кухни

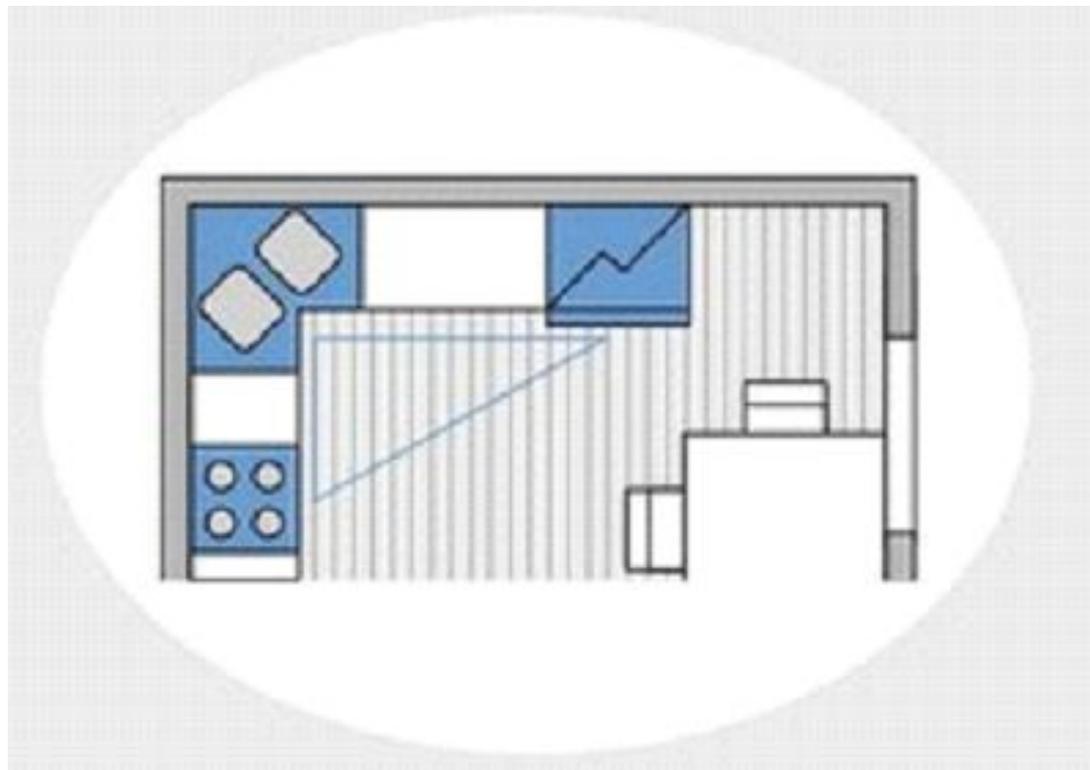


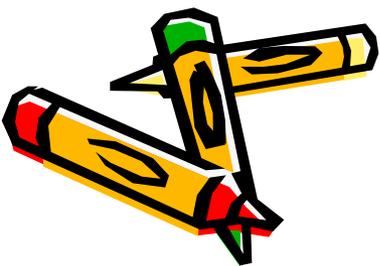
# Линейная планировка кухни



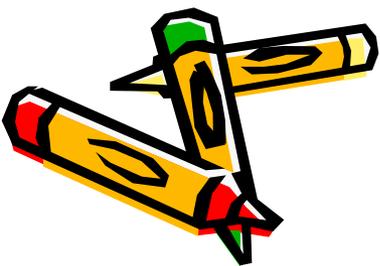
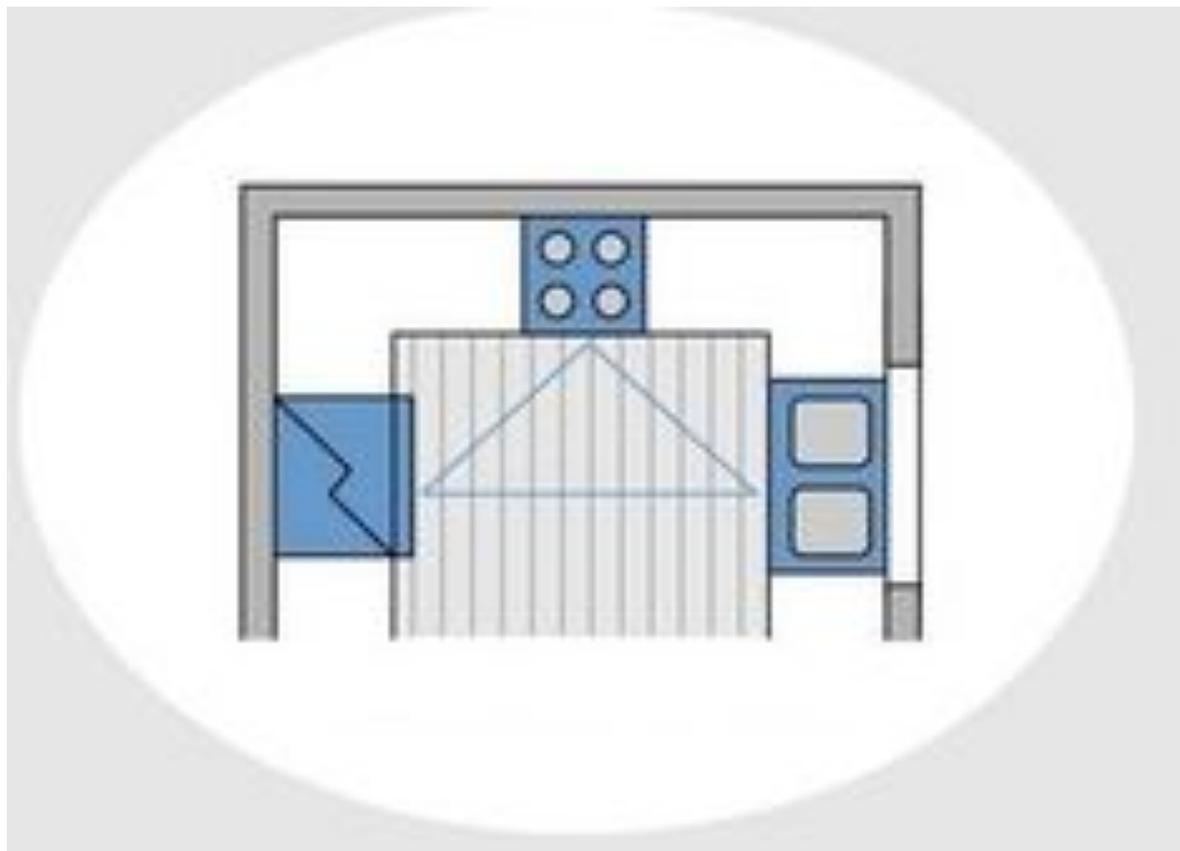
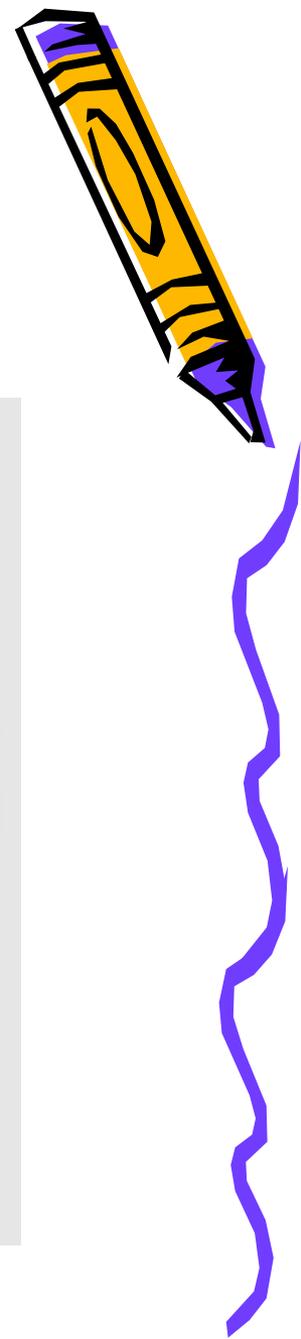


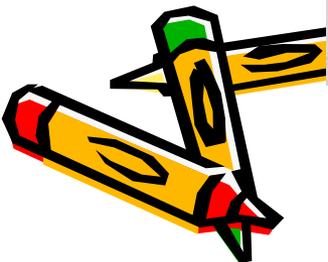
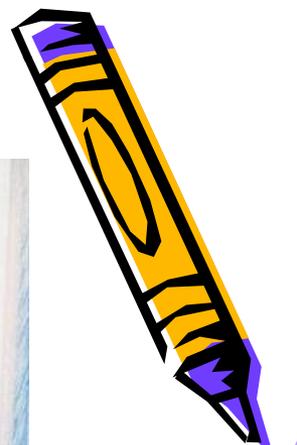
# Г-образная планировка кухни



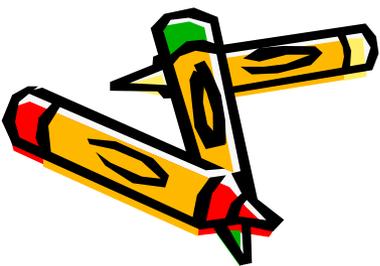
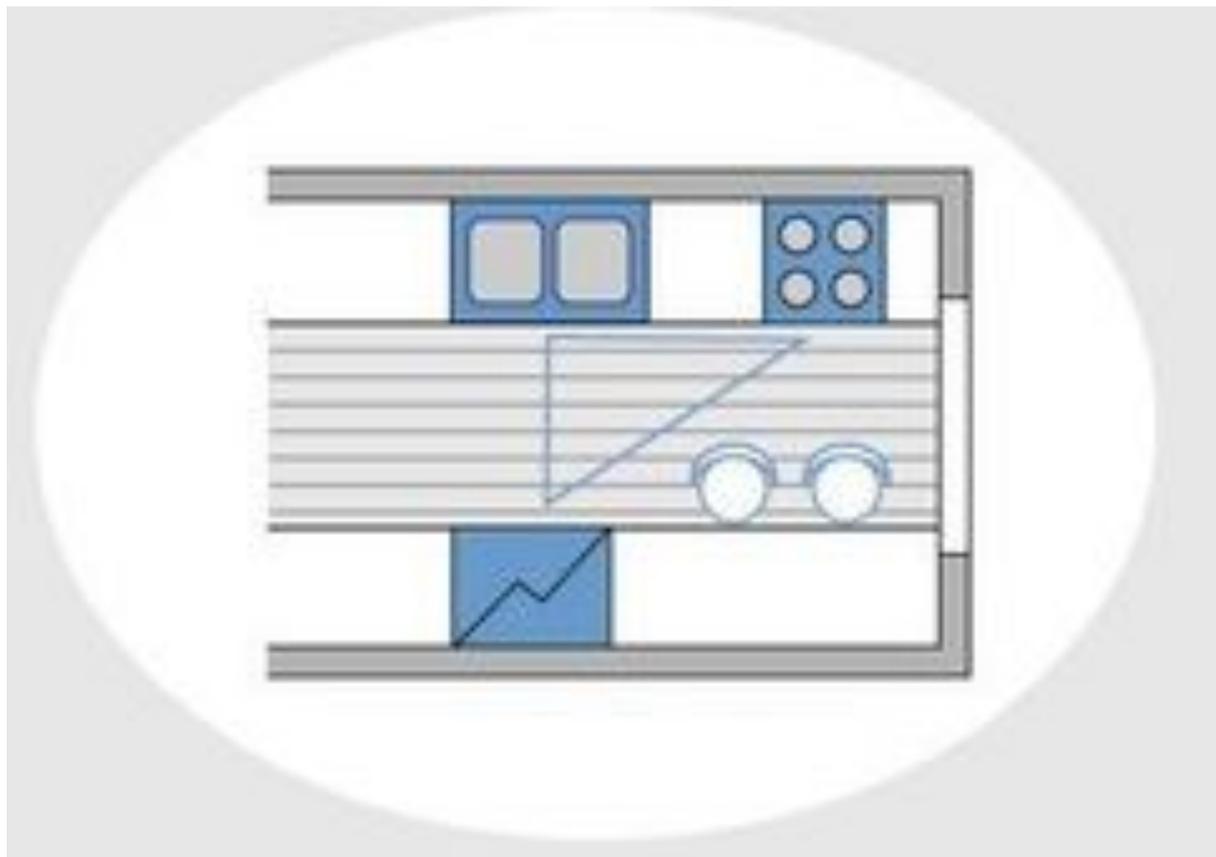
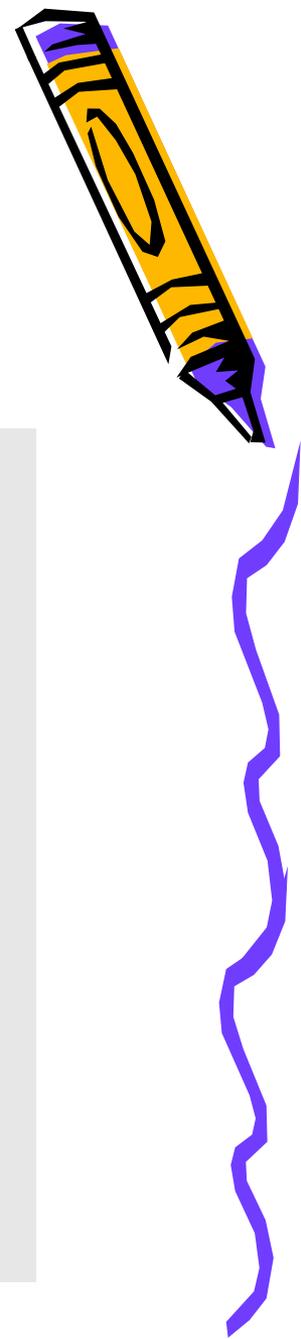


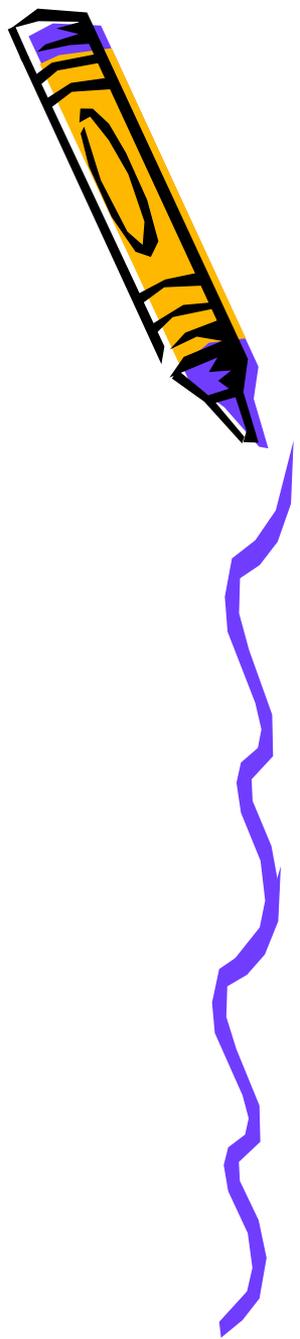
# П - образная планировка кухни



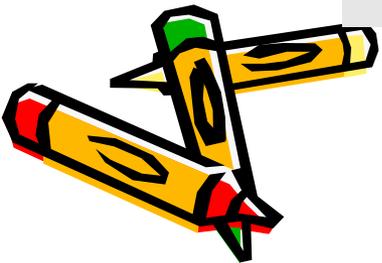
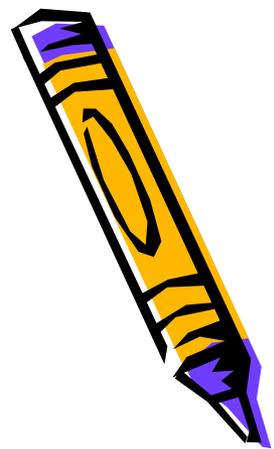
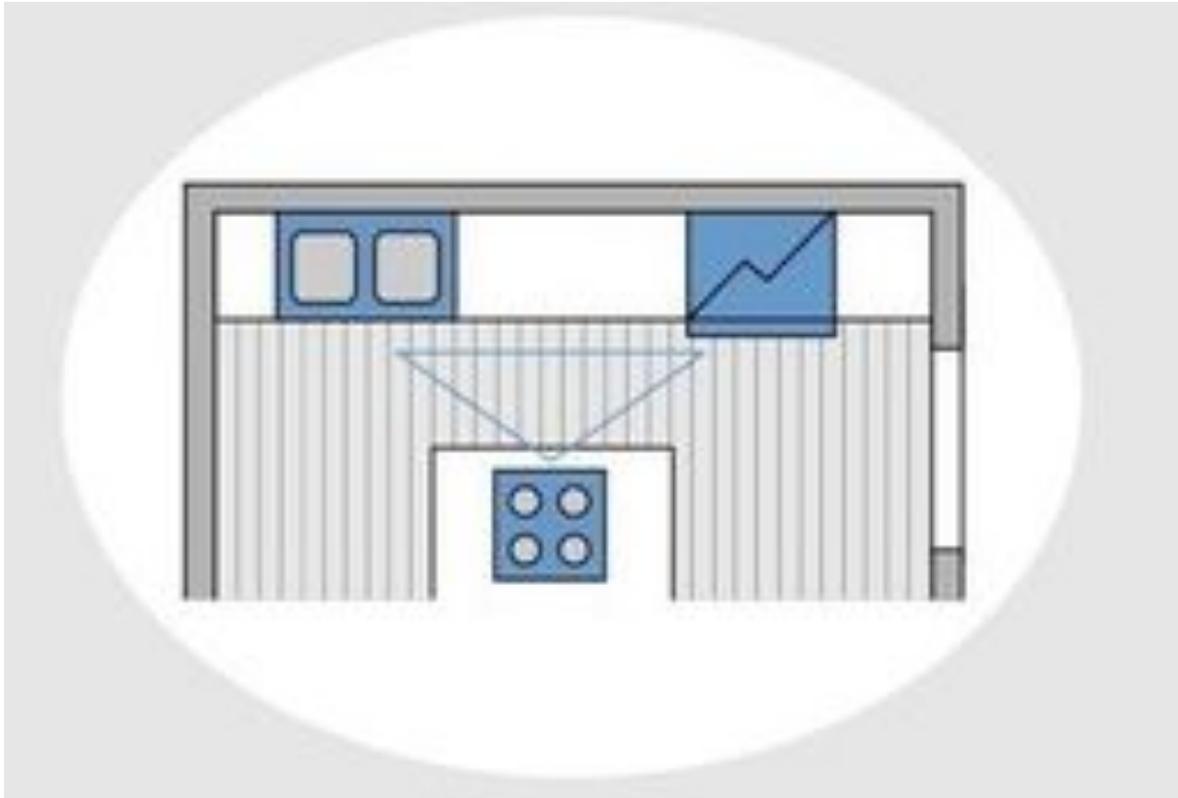


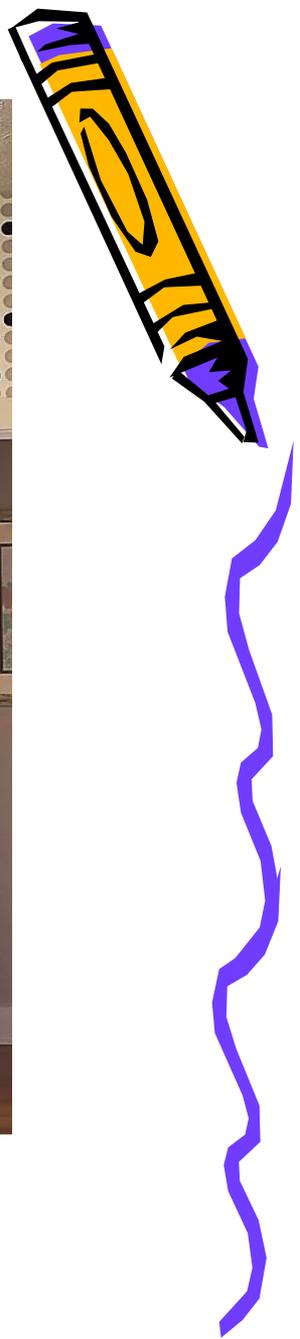
# Параллельная планировка



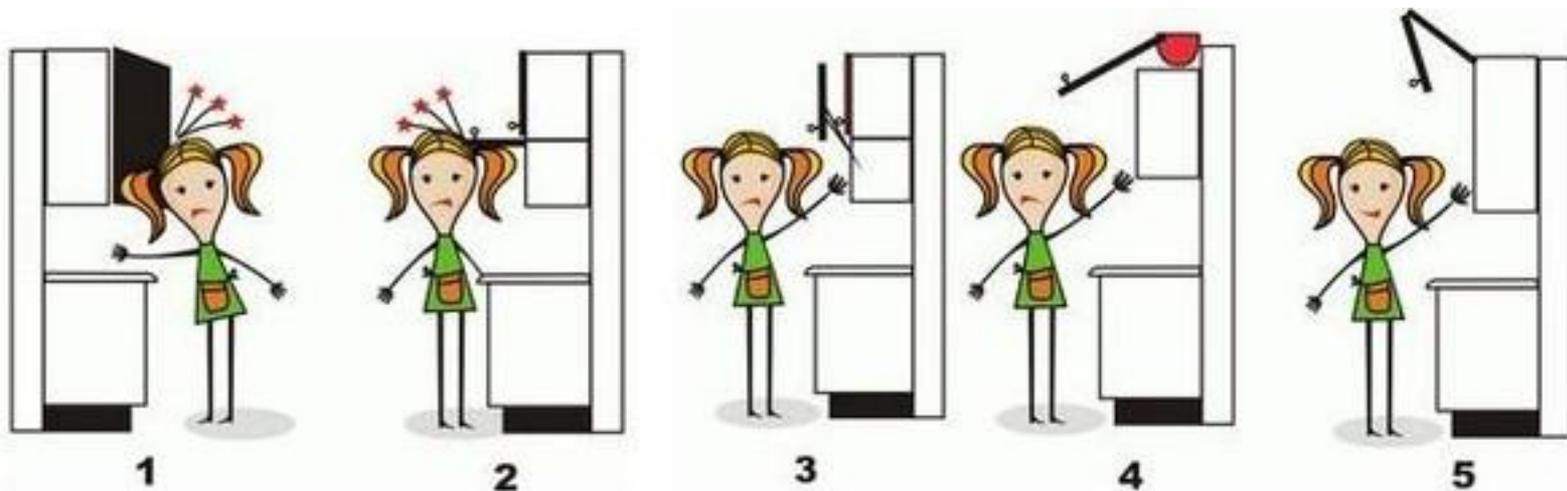
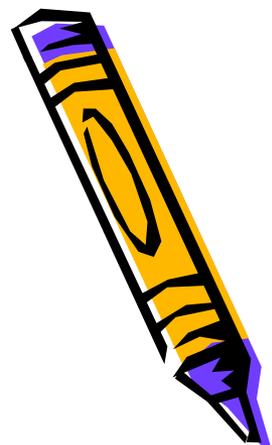


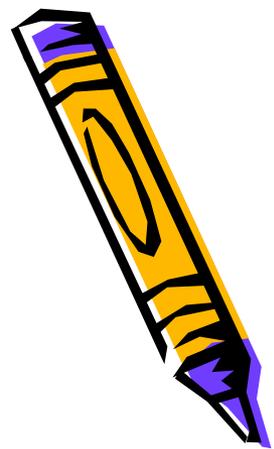
# Островная планировка

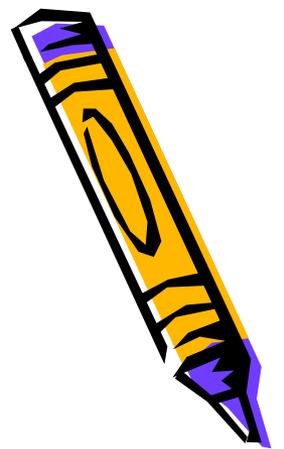




# Конструкция шкафов и удобство работы на кухне





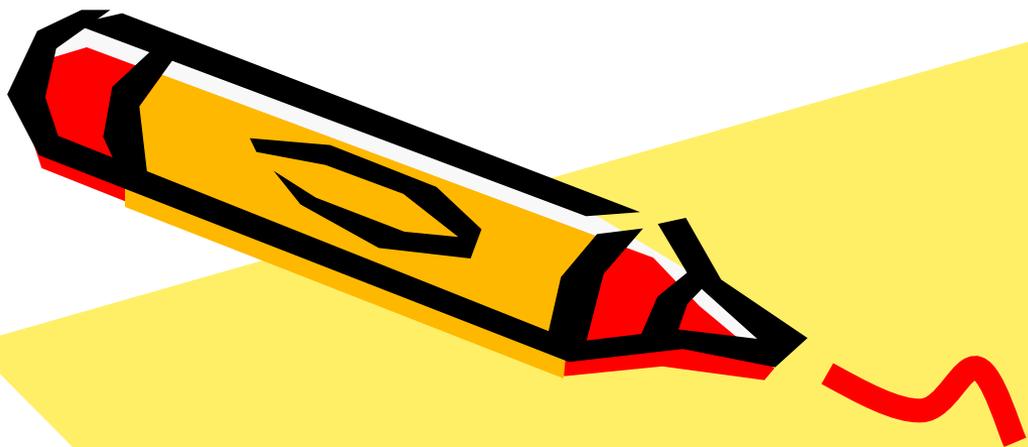


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Спасибо за  
ВНИМАНИЕ

