The Royal Kitchen at Brighton Pavilion, 1818
“Steam Cuisine,” Jessica Rutherford, Country Life, December 1989
(CIBSE Heritage Group Collection)

This kitchen was entirely steam heated and equipped with a steam table, kitchen range, steam kettles and hot closets, stewing stoves and a kitchen fire grate with revolving spits powered from a chimney fan. The drawing shows the high ceiling with sash windows for ventilation, the copper canopies and the four lanterns fitted with Argand oil lamps.

There was a wide range of ancillary rooms and equipment, including a water tower, pumped water storage and an extensive piping system. Other rooms were devoted to confectionery and pastries, with a bakery and provision for plate cleaning. There was an ice-house in the grounds and an ice storage room.

The Pavilion had gas lighting, an underfloor hot-air heating system, hot and cold water supplies, water closets and a bathroom.

Kitchen at Saltram in Devon with free-standing Leamington Kitchener. Flues to take away hot air ran underneath the floor (Hardyment)
Kitchen at Dunham Massey, Cheshire, c.1910 (Hardyment)

Kitchen at Birchens Spring, Bucks, 1938
(CIBSE Heritage Group Collection)
Vaulted 16th century kitchen, modernised in the 1890’s with a huge free-standing central range at the French Chateau of Serrant
(CIBSE Heritage Group Collection)

Kitchen at Keele Hall, Staffs, late 19th century
“The Victorian Country House,” Mark Girouard, 1979
(CIBSE Heritage Group Collection)
The Kitchen at Cragside, Northumberland with its own food lift.
(Hardyment)