

Tips for planning your kitchen

Perfecting motion 



A kitchen can be as beautiful as it is practical

Kitchens have to prove themselves during everyday activities for up to 20 years; a well equipped kitchen can lessen the work load and support kitchen users in their daily tasks. That's why it pays to carefully consider your personal shopping, cooking and storage requirements and how you will use your kitchen day-to-day. It's too late to change a kitchen once it has been installed. Blum wants to help ensure practicality is addressed during the planning process, not after.



Good workflows, enough storage space and top quality motion. For Blum, this means: workflow, space and motion – the three essential features of a practical kitchen.

We call our ideas for practical kitchen “DYNAMIC SPACE”. Following these principles will help ensure comfort and enjoyment of your new kitchen well into the future.



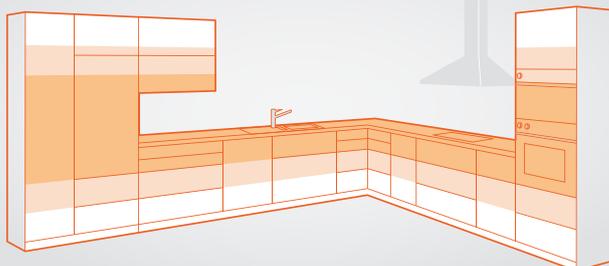
Workflow– Simple workflows, easy access

1



Are you right or left-handed?

2



Store frequently used items at an easily reachable height

Simple workflows

Consider your everyday kitchen activities and arrange your kitchen to suit. When everything is stored where you use it, you will save time and shorten travel distances within the kitchen. This is achieved by dividing your kitchen into five zones; consumables, non consumables, cleaning, preparation and cooking. Storing frequently used items in their respective zone at easy to reach heights ensures optimal workflow.



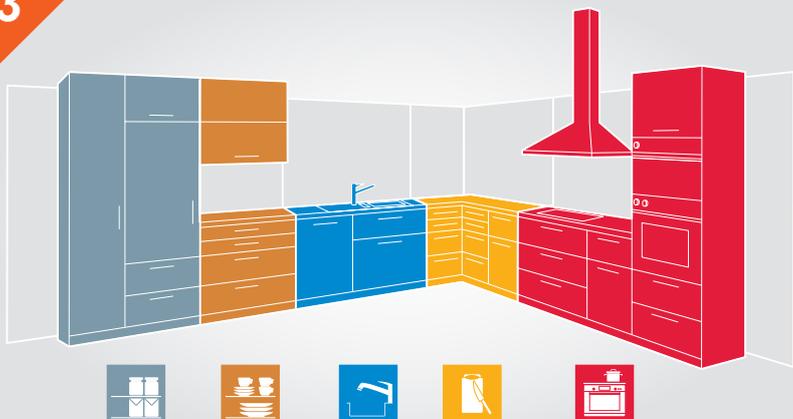
Make sure your work surface area is large enough (min 900mm). Ideally, this should be located in the preparation zone; between the sink and the stove.

4



Practical interiors with ORGA-LINE inner dividing system

3



5 kitchen zones

Easy access

Everything should be easily accessible. Equip base cabinets in your kitchen with drawers and pull-outs which are fully extendable instead of doors. They are far more ergonomic and provide easy access to interiors. You no longer need to bend down and dig out things from the back of the cabinet. In addition, if interiors are well organised with an internal dividing system you have clear visibility of all contents.



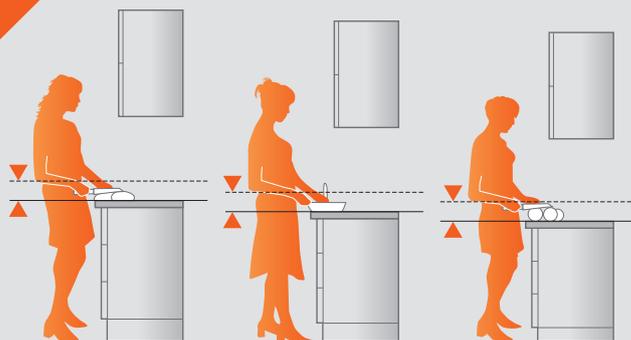
Achieve easy access and better workflows with AVENTOS overhead lift systems rather than doors in wall cabinets.

5



Full extension drawers or pull-outs instead of shelves in base cabinets

6



Proper work height (distance between elbows and benchtop 10-15 cm)

Space – use every centimetre

1



SPACE TOWER pantry

2



U-shaped Sink Drawer

3

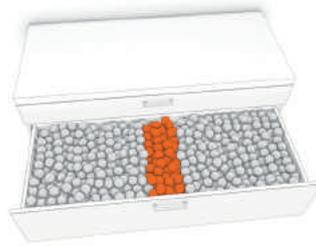


SPACE CORNER corner cabinet

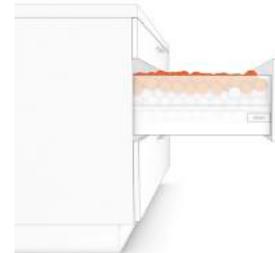
4



Deeper drawers with full extension runners provide up to 30% more storage space

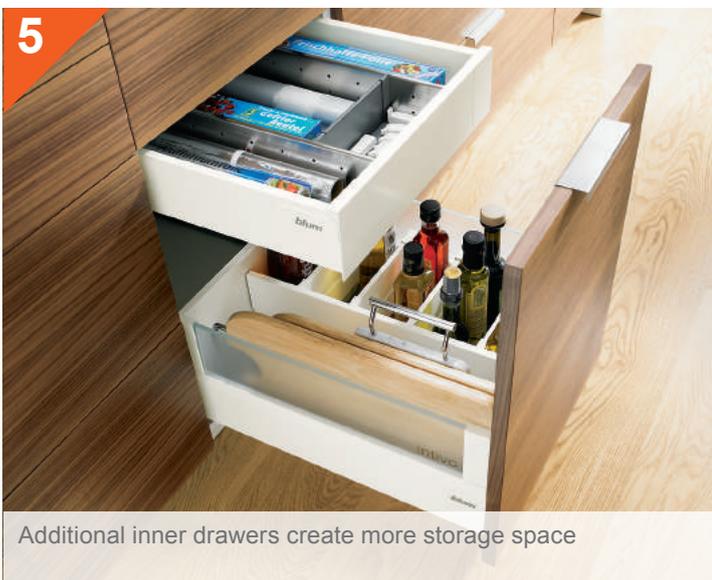


A wide pull-out instead of two narrow ones creates up to 15% more storage space



Higher pull-outs with closed side panels increase storage by up to 55%

5



Additional inner drawers create more storage space

Gain valuable storage space without changing the size of the room

One of the most important goals of kitchen design is to make the most of the space available. Cabinets with greater depth, high pull-outs with closed side panels and far sighted planning create extra space that would otherwise be wasted. Well thought out cabinet solutions help to ensure all available space is utilised to its full potential – innovative Blum cabinet solutions including the SPACE CORNER, Sink Drawer, and SPACE TOWER (pantry) create additional usable space.



Optimise storage space and functionality with our ORGA-LINE inner dividing system.

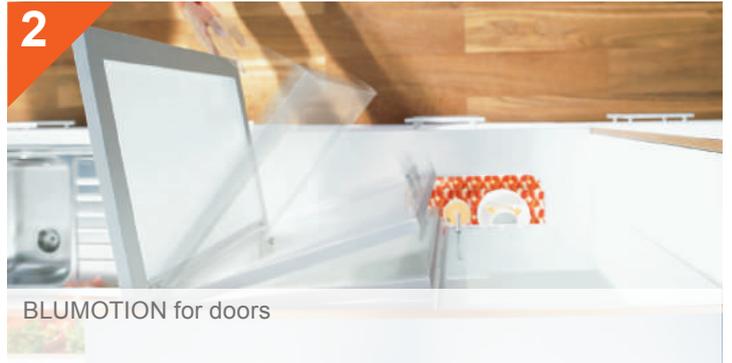
Motion— top quality motion

1



BLUMOTION dampening for silent and effortless closing

2



BLUMOTION for doors

3



AVENTOS lift systems smoothly glide open, with infinitely variable opening positions and close silently and effortlessly.

Superior quality of motion and enhanced user convenience

The quality of a kitchen does not depend on surface finishes alone. High quality fittings technology brings enhanced user convenience and top quality motion to kitchens. Kitchen cabinets, drawers and pull-outs which are easy to open, even when fully loaded can close silently making a beautiful kitchen practical. Blum's motion technologies; silent and effortless BLUMOTION soft close, and opening support systems SERVO-DRIVE (electric) and TIP-ON (mechanic), bring high comfort and top quality motion.



A well equipped kitchen can lessen the workload and support your daily kitchen tasks.

4



SERVO-DRIVE, the electrical opening support system for pull-outs open with just a light touch on the front.

Easy to open with just a touch

Quality of motion is the driving force behind the entire development and manufacturing process of Blum products. The result: function that fascinates users worldwide and a guarantee of high quality of motion for the lifetime of the furniture.



Experience the benefits offered by Blum products and innovations in a Blum showroom or show kitchens. You will be amazed at the technology that inspires.

5



SERVO-DRIVE electrical motion support system for lift systems (closed with the push of a button)

6

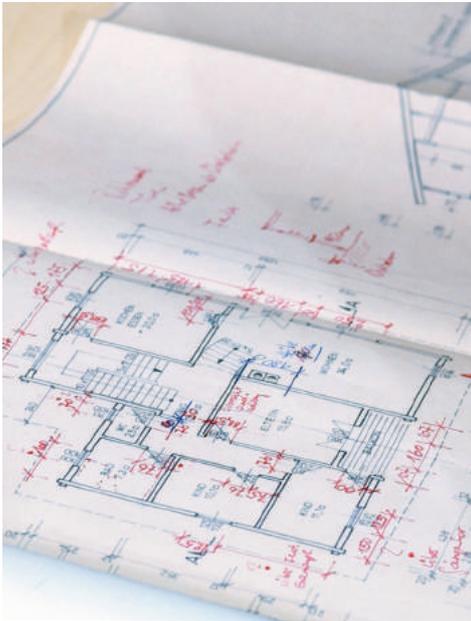


TIP-ON mechanical opening support system: Opens by pressing, closes with a light push.

How to help your kitchen designer

It makes sense to think about a few fundamental things in advance.

Your kitchen wishes will only be fulfilled if your kitchen designer is aware of all your needs, requirements and wants. A number of factors influence the design of your new kitchen.



Room size

What are the dimensions of the space for your new kitchen? (Provide your designer with a floor plan)



Connections

Where are the available connections (water, power etc.)?



Storage space

Do you have alternative storage space? (e.g. pantry, cellar...)



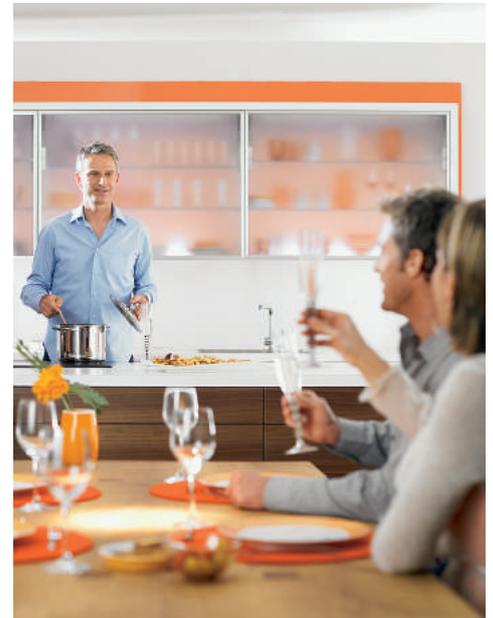
Size of household

How many people live in your household?



Habits

What are your shopping, cooking and eating habits?



Lifestyle

What do you use your kitchen for? (Entertainment, purely a working kitchen, etc.)



Blum is an international company that specialises in the production of functional furniture fittings. For further ideas for practical kitchens, functional cabinet solutions and much more, visit our website www.blum.com/

Practical cabinet solutions

Functional cabinets support good workflows

Well-thought-out cabinet solutions offer convenient storage options in your kitchen. Optimal use is made of storage space and everything is close at hand.



SPACE TOWER pantry

Easy to use and offers plentiful storage space.



Wide sink cabinet

With an abundance of space for detergent, sponges and much more.



SPACE CORNER corner cabinet

Makes ergonomic use of tricky corner cabinets.



Narrow sink cabinet

Clear waste separation and storage space for bags etc.



Cabinet for bottles and spices

Practical storage thanks to bottle rack and spice holder.



Cabinet for crockery and cutlery

So you can set the table at lightning speed.

More ideas for practical kitchens at:  www.blum.com/