

Tips for purchasing your kitchen

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The two sides to a kitchen: beautiful & practical

For long-lasting joy in your new kitchen

Experience shows that a kitchen will last about 15 years or longer. However, it still has to prove its worth in day-to-day use. So it's important that it not only looks good but is practical too. Good preparation when buying a kitchen helps to make sensible decisions. That way, you support your kitchen planner in designing a kitchen adapted to your wishes.



Good workflows, adequate storage space and total comfort of motion. For Blum, this means: workflow, space and motion – the three key features of a practical kitchen.

If you pay attention to all three, your kitchen will suit you and your needs. Over the following pages, you will find lots of ideas for your practical kitchen.

 **DYNAMIC SPACE**[®]

Ideas from Blum
for practical kitchens

Workflow



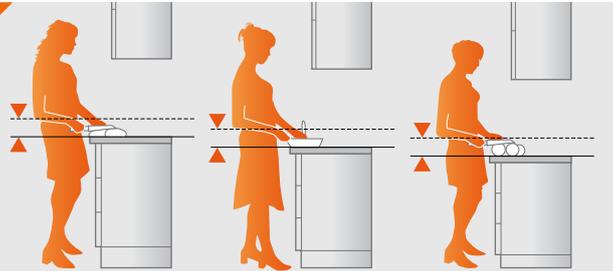
Convenience

1



Full extension instead of shelves

2



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

3



Practical inner dividing systems

Workflow – Convenience

A well-thought-out kitchen can save a lot of work. This is because everything is stored where you need it and within easy reach. This shortens distances and ensures ergonomic work. This ensures a good workflow.



Think of typical processes in the kitchen and play these out using the new kitchen plan.

4



5 kitchen zones

Optimal workflows with 5 zones

When everything is stored where you need it, you can save distance and time. The 5 zones (Consumables, Non-consumables, Cleaning, Preparation and Cooking) are based upon daily activities, helping to configure these more easily. The zones are arranged clockwise for right-handed people, and in the opposite direction for people who are left-handed.



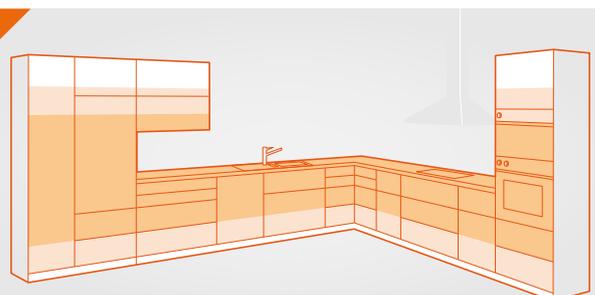
Ensure that there is sufficient main work surface (min. 900 mm). Ideally, this should be located between the sink and hob.

5



Are you right or left-handed?

6



Store frequently used items at an easily reachable height

Space



Optimisation



SPACE TOWER larder unit



U-shaped sink pull-out



SPACE CORNER corner cabinet

Space – Optimisation

Just because you don't have much space doesn't mean you have to miss out on your dream kitchen. You can make optimal use of every centimetre. With pull-outs in a high cabinet, in the corner or under the sink, you can gain plenty of useful storage space in the blink of an eye.

i Determine your own personal storage space requirements. Note down everything that should be fitted into the kitchen.

4

+15% **+55%** **+30%**

Wide pull-outs High pull-outs Deep drawers

Gain more space

With deeper furniture, high and closed pull-outs as well as forward-looking planning, you can create a great deal of space that would otherwise be wasted.

i The storage space requirement depends on the individual: this can vary according to cooking and shopping habits and lifestyle. Make sure there is room for everything in your new kitchen.



Flexible ORGA-LINE inner dividing systems help to organise space



Additional inner drawers create more storage space

Motion



Quality

1



BLUMOTION dampening for silent and effortless closing

2



BLUMOTION for doors

Motion – Quality

Furniture that is easy to open even while fully loaded and with dampened closing – that is what makes a beautiful and practical kitchen.

Electrical or mechanical opening systems ensure high ease of use with handle-less fronts.



Consciously test the showroom furniture, compare it and notice the ease of use.

3



AVENTOS lift systems open with smooth running action, with infinitely variable opening positions and close softly and quietly

4



SERVO-DRIVE, the electrical opening support system for pull-outs

Easy to open with just a touch

A light touch on the front with the hip, knee or foot is all that is required for drawers, pull-outs and even lift systems to open as if by themselves - thanks to SERVO-DRIVE. And they close again softly and effortlessly with integrated dampening.



SERVO-DRIVE is also available as an individual solution for the waste bin pull-out. SERVO-DRIVE uno.

5



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

6



TIP-ON BLUMOTION mechanical opening support system: One-touch opening, silent and effortless closing action with BLUMOTION

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How to help your kitchen planner

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

Only if your kitchen planner is aware of your needs and requirements can he fulfil your individual wishes. There are a number of factors that can influence the design of your new kitchen.



Room size

What are the dimensions of the space for your new kitchen? (Provide your planner 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 function should your kitchen have? (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/ideas

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Practical cabinet solutions

Functional cabinets support good workflows

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



SPACE TOWER larder unit

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 corner space.



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/ideas

