



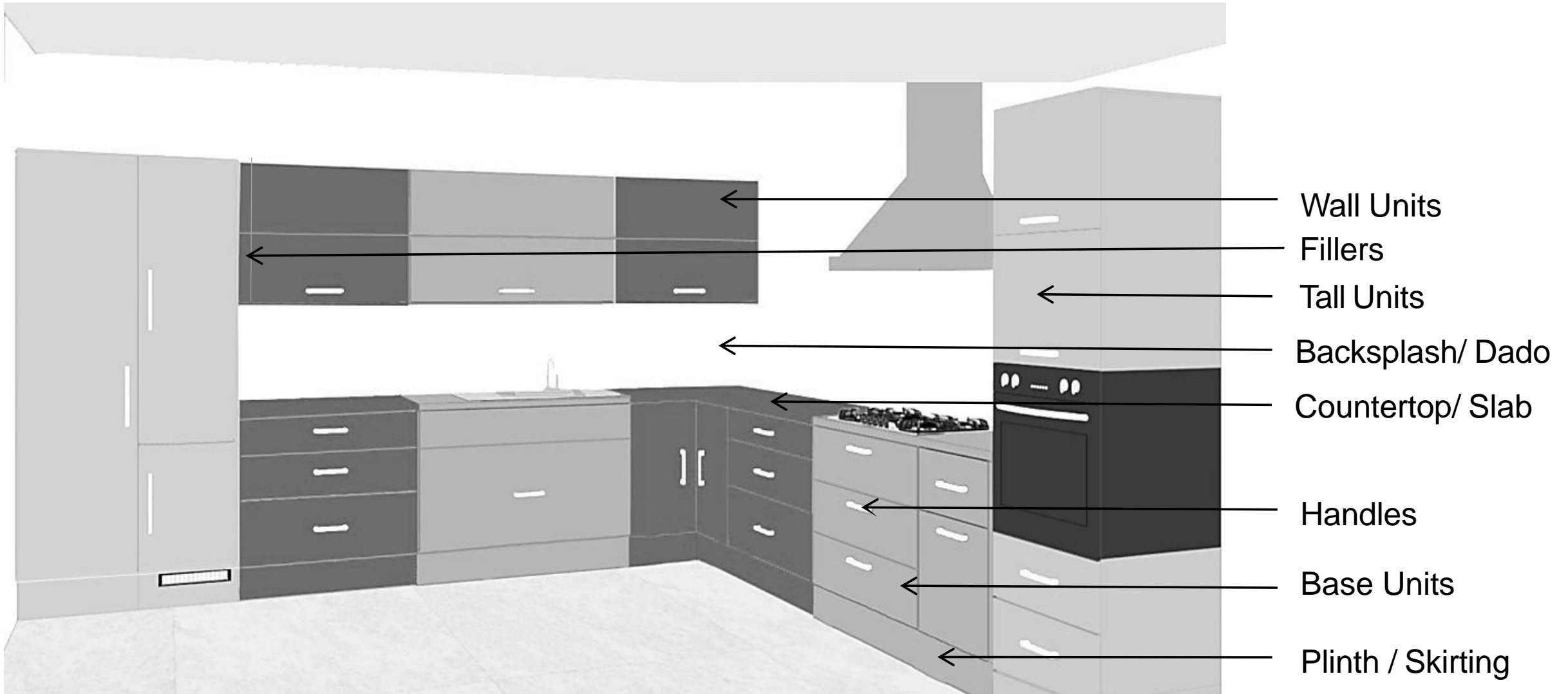
Kitchen Guidebook

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Understanding Kitchen Modules

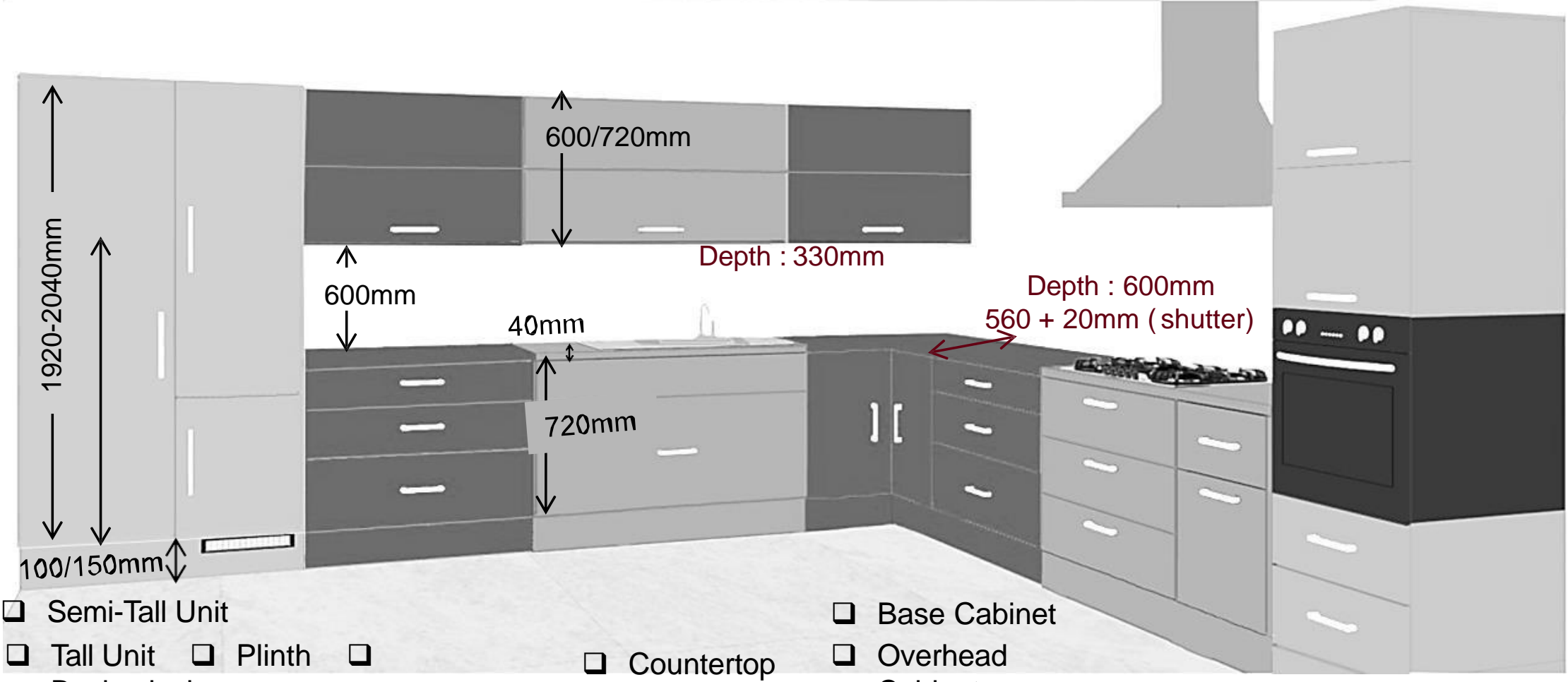
Component Nomenclature



Understanding Module Dimensions

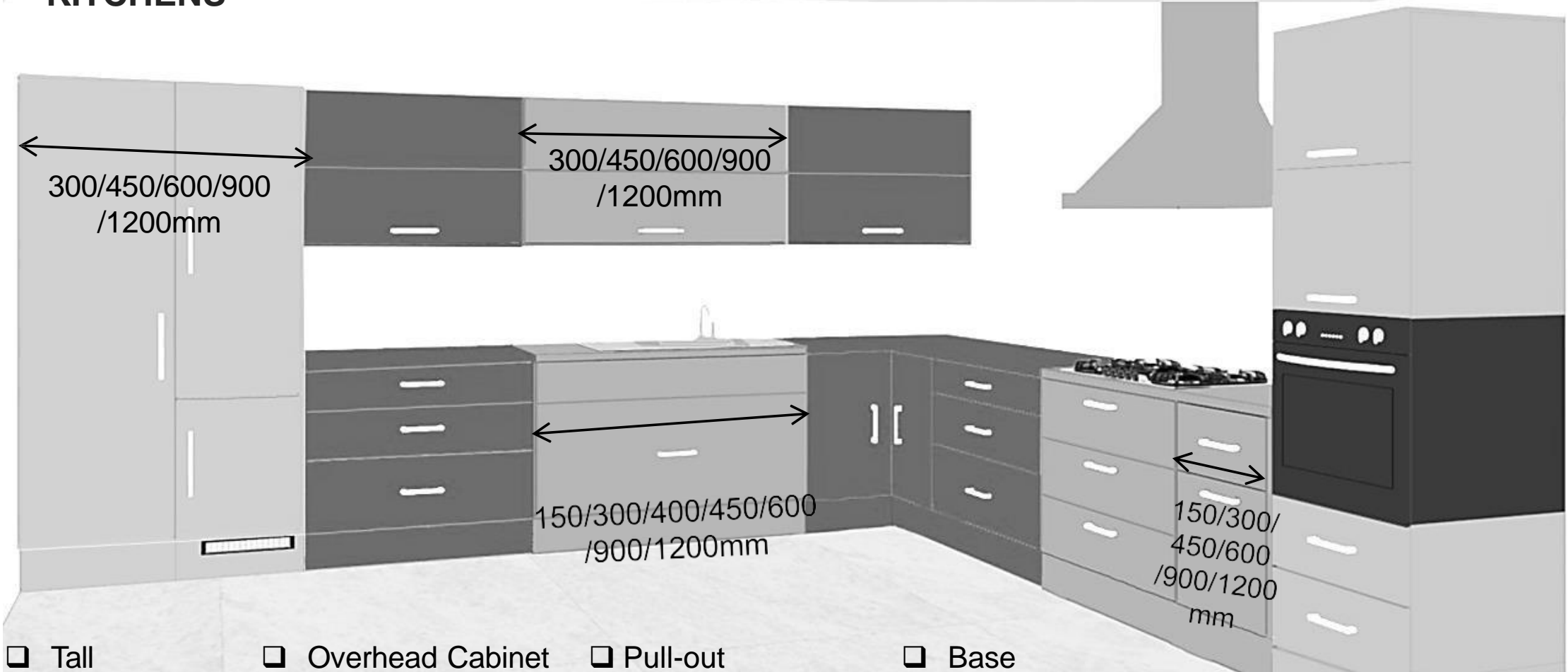
Standard Cabinet Heights

THIS ADDS UNIFORMITY IN THE DESIGN



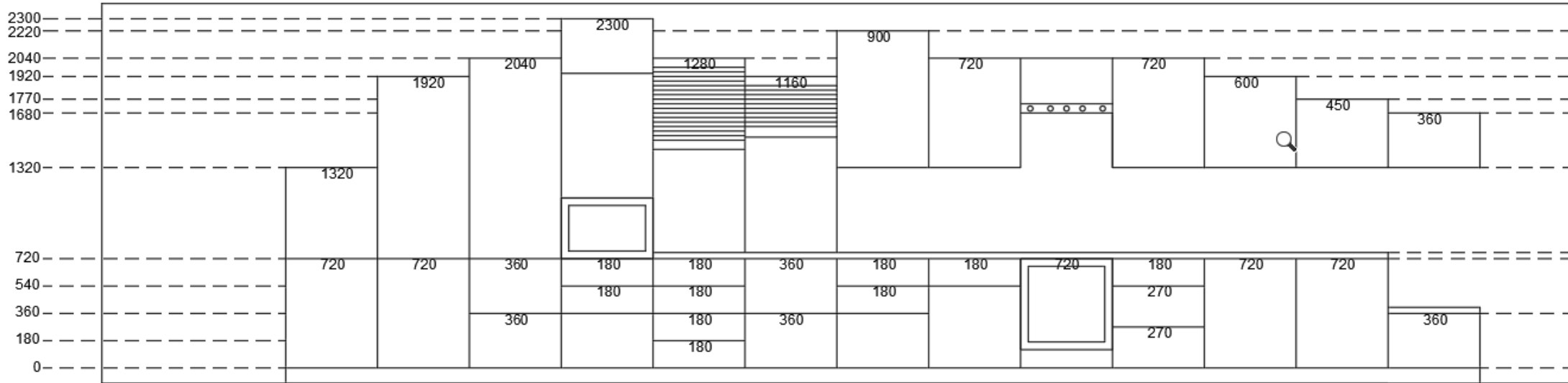
Standard Cabinet Widths

THE POSSIBLE WIDTH OPTIONS OBSERVED IN OUR KITCHENS



- Tall Unit
- Overhead Cabinet
- Pull-out Drawers
- Base Cabinet

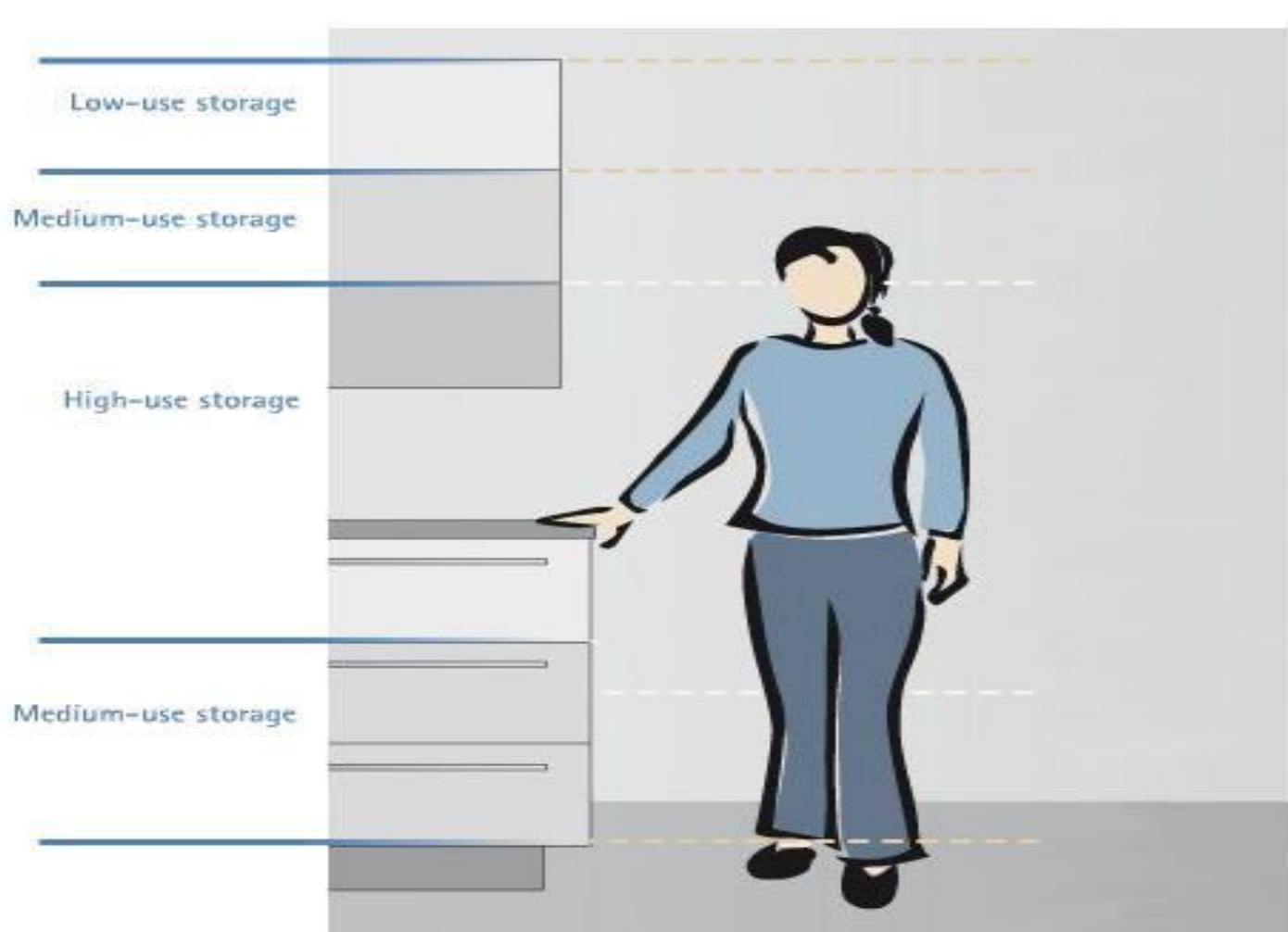
Unit Heights in Practice for Modular Kitchens



Note: *The arrangement of the fronts and interiors may differ from the illustrations and descriptions, depending on the cabinet height.*

Sorting & Placement of Modules

Sorting & Placement



Access To Under Counter and Over Counter Cabinets



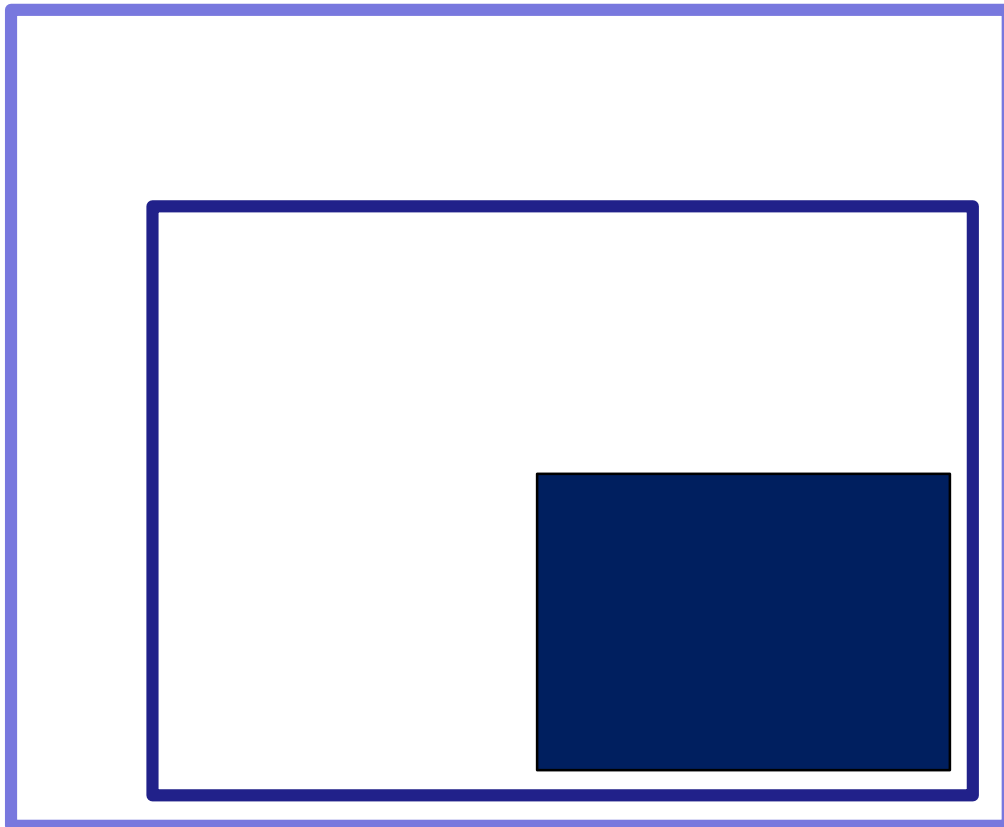
Good for your back
Drawers are more ergonomic.



Easy access
Lift systems glide up and out of your way,
providing easy access.

Kitchen Furniture Hardware

How our Space Works

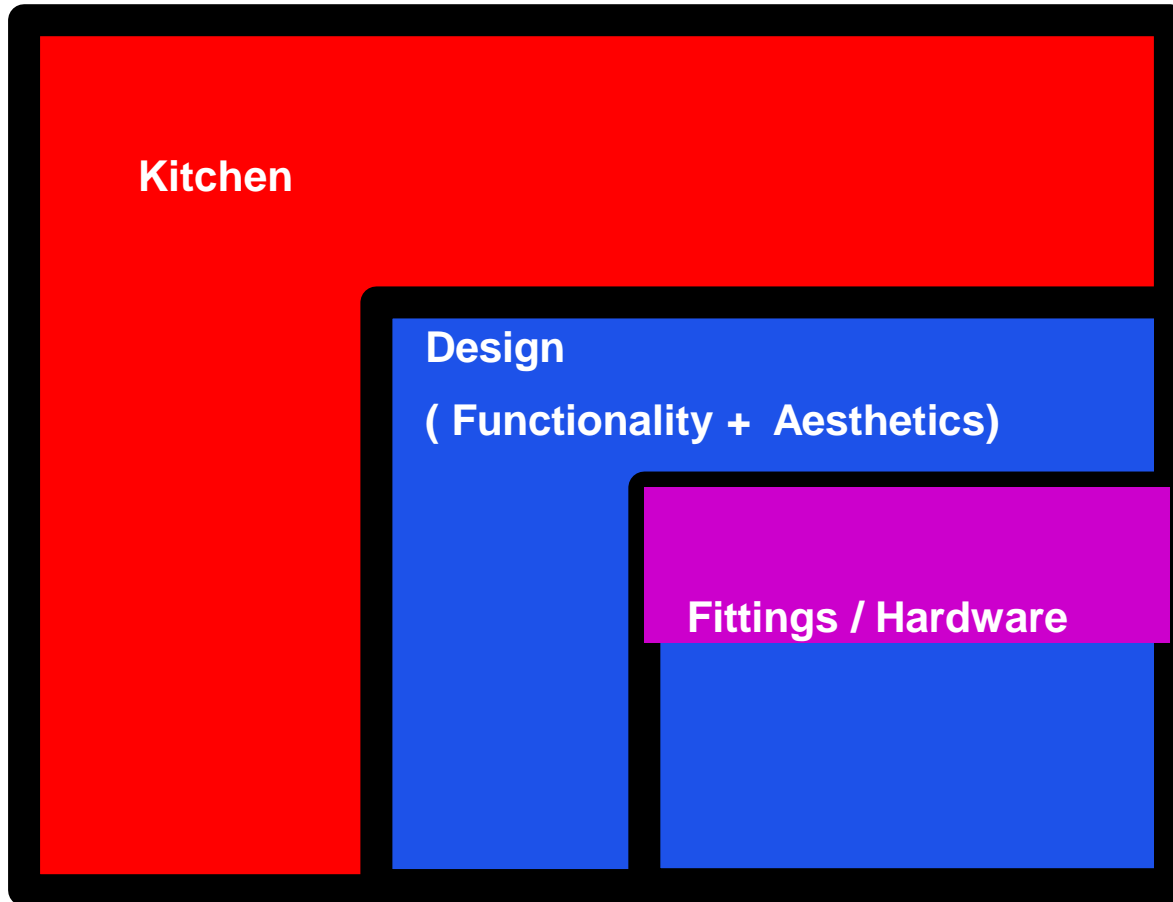


Space a planning task for each Project

Furniture A necessity to perform specific functions (ex: Study Table, Kitchen)

Technology How superbly engineered Furniture Fittings can be used to meet the specific demands.

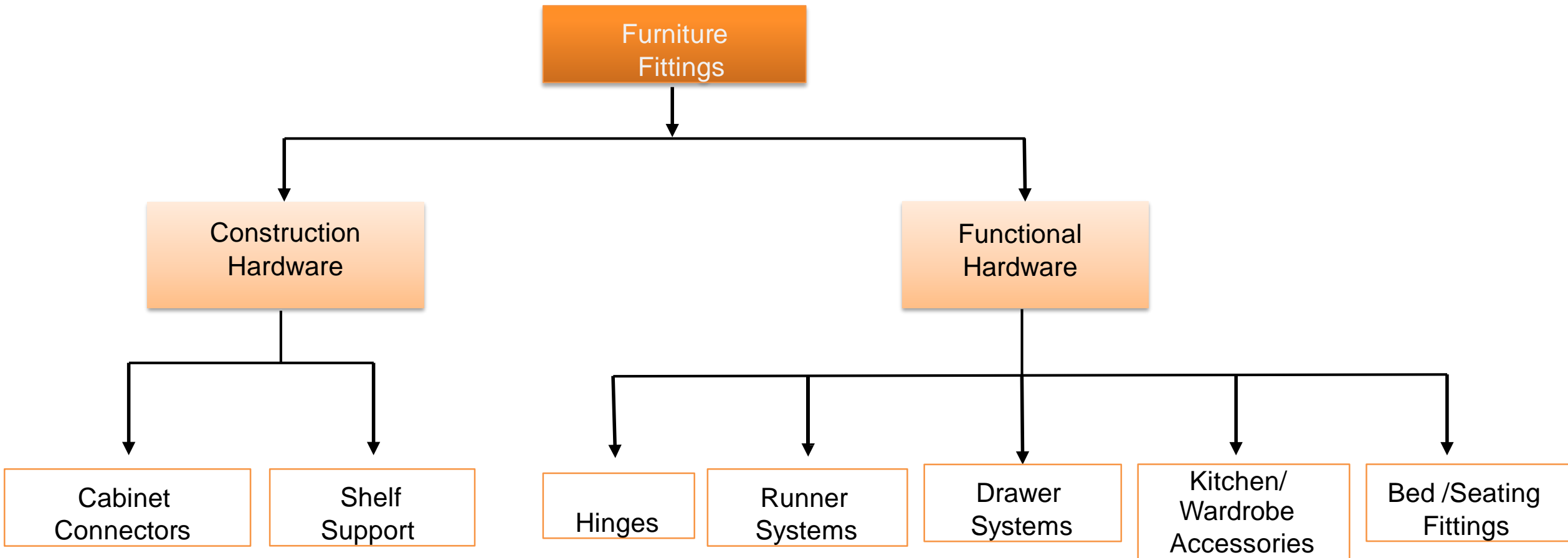
Kitchen: A Functional ART



- Good-looking yet Functional is a must requirement for a Kitchen.
- Kitchen fittings gives the user a pleasurable experience while using it.
- Offers peace of mind and surety on user's investments

Classification of Furniture

Fittings



Types of Hardware

1. Construction Hardware: to build up a cabinet from the Panels.

- Connectors
- Bolts
- Shelf supports
- Plinth legs



Types of Hardware

2. Functional Hardware:

Adds 'functionality' to a piece of furniture and allows furniture units to perform their desired functions.

- Hinges
- Pull-outs
- Lift-up Systems



Types of Hardware

3. Kitchen Storage Hardware :

- Drawers
- Tall Units
- Corner Units
- Roller Shutters



Types of Hardware

4. Kitchen Accessories :

- Dish Rack, Midway System
- Worktop extension, Table extension
- Plate rack, spice rack, Knife holder, Foil dispenser
- Drawer mats



Kitchen Cutlery Tray



Kitchen Cutlery Inserts



Glossary of Terms

- **Backsplash/splashback:** A backsplash or splash back refers to the material used to cover the area of wall between a kitchen counter top and the upper cabinets. The backsplash protects the wall from splashes; it can extend just a few inches high or go as high as the ceiling.
- **Overhead cabinet:** A wall cabinet is sometimes called an overhead cabinet. Wall cabinets are typically hung on the wall above a base cabinet and do not have a toe-kick or countertop.
- **Built-in Appliances:** Appliances such as ovens that are built into the kitchen cabinetry.
- **Composite:** This refers to man-made countertops made from composite material. Composites made from quartz crystals bound with resin, and polyester or acrylic material, are the two main types found in kitchens.
- **End panel/ Exposed sides:** This is the visible panel at the end of a bank of cabinets. The end panel is purely decorative, used to make the exposed end of the cabinets look more attractive.
- **Cut outs:** The Cut outs are what we call the holes cut into the work surfaces to house sinks and integrated appliances.

Glossary of Terms

- **Plinth/kick plate:** A plinth, also known as a kick board, kick plate or toe kick, is a long panel that runs beneath cabinetry all the way to the floor. This panel is typically recessed allowing you to stand close to the work surface tucking your toes under the cabinet.
- **Task lighting:** This is targeted lighting installed beneath cabinetry to illuminate the countertop. Task lighting is supposed to provide extra light on the work surface while preparing meals.
- **Soft close/ silent:** Soft close refers to kitchen drawers that use a mechanism to close gently.
- **Island:** An island is a freestanding piece of cabinetry usually found in the middle of the room. An island can be used to house built-in appliances or a sink and generally offers extra storage and countertop space. An island can also function as a dining space.
- **Peninsula:** A peninsula is a connected kitchen island. Having a peninsula will create a U-shaped kitchen, which is great way to divide the kitchen from a dining room or living room.
- **Carcass** - the entire box of the cabinet (without shutter/ facia)

Kitchen Appliances

Choose your appliances

The modern kitchen is a tech-savvy kitchen with appliances that have been taken the art of cooking to a new level. For example, Built-in hobs, chimneys, ovens, cooking ranges, induction cook tops, etc. Before you jump headlong and make huge purchases, it is better to know which type of modern appliances will suit you best, to avoid disappointment.



Hob and Chimney



With frequent use, the hob is an important piece of kitchen equipment and you'll need to spend time thinking about the most suitable place to fit it – not necessarily above the oven.

Although largely overlooked, a range hood is actually one of the most important appliances in the kitchen. They are designed to remove odors, heat and smoke that can occur while cooking.



Types of Cook Tops

The traditional stove has given way to modern-day hobs in stainless steel or toughened glass. From two- burners to five-burners, with enameled pan stands, front control panels, automatic ignition.

Types of Hobs

Free-standing Cook top : Traditional cook tops are free-standing hobs with two to four burners. These cook tops have open burners and a visible cooking flame, offering fast, precise heating. They are preferred because they heat up and cool down very quickly. The high-end range comes with additional features like automatic ignition, enameled pan stand and front control panels.



Built-in hobs: These popular built-in cook tops blend seamlessly with the kitchen counter. They have a smooth ceramic glass top (black toughened glass) that not only looks good but are also scratch, stain and crack resistant. They have open burners but are more sleek than regular burners.



Cooking range : A cooking range is an all-in-one cooking station which includes cook tops and ovens in one compact design. A cooking range not only looks good but also feels great to cook with. Fitted with the best technology-modern burners with electric ignition, ovens fitted with functions including heating, grilling and rotisseries.



Types of Hob

Type of Hobs



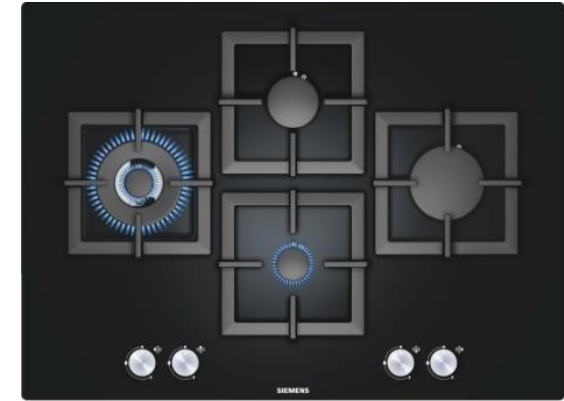
SINGLE BURNER



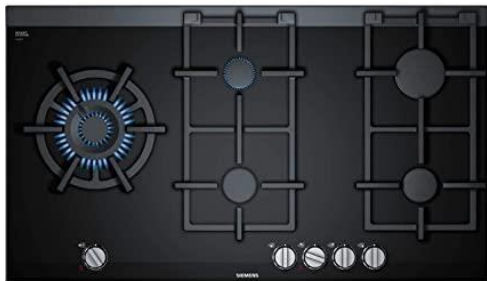
DOUBLE BURNER



THREE BURNER



FOUR BURNER



FIVE BURNER



INDUCTION



TEPPANYAKI



COOKING UNIT



DEEP FRYER

Types of Chimney/ Hood



WALL MOUNTED HOOD



TELESCOPIC HOOD



DOWN-DRAFT HOOD



ISLAND HOOD

Microwave and Oven

Freestanding Microwave

A freestanding microwave is a stand-alone kitchen appliance that sits on top of a kitchen counter. Free standing microwaves are less expensive than compared to built-in microwaves. These models require no special installation and are simple to replace too.



Built-in Microwave

A built-in microwave is installed in a cabinet. Built-in microwaves free up the counter space in the kitchen.

Freestanding Ovens

The most popular type of oven is freestanding. As the term suggests, these models stand free from a kitchen unit or cupboard. They can be placed anywhere, on your kitchen countertop or on a cabinet or table.

Built-In Ovens

A built-in or an integrated kitchen oven is designed to give your kitchen a seamless, sleek look. It is built into your existing kitchen units. Built-in Ovens free up counter space in the kitchen. These models tend to be slightly more expensive.



Sinks

Compared to other materials, stainless steel sinks are economical. They come in glossy, matte, anti-scratch and Micro décor finish. If you're considering a conventional sink, Stainless steel material is preferred as it is durable and has no maintenance issues.

Stainless steel sinks offer a variety of installation types like, under mount, top mount and sinks with and without drain board.



Sinks & Faucets



Single bowl with drain board



Double bowl – veg washer with drain board



Single bowl sink – under counter top



Double bowl sink



Double bowl sink with drain board



Quartz type - Double bowl sink

Dishwashers

Built – in dishwasher

The built –in dishwasher is the largest selling type of dishwasher in the market. These built-in dishwashers are customized as per your kitchen space.



Versatility of Stainless Steel

Why a preferred choice ?

Due to the addition of a variety of alloying elements in it, stainless steel has diverse properties, apart from corrosion resistance.

This allows the metal to lend itself for a variety of applications, **making it a preferred choice across industries**, And a clear winner over other alternatives available.



Why an Intelligent choice



Wood

- Prone to Fire Damage
- Prone to Termites
- High Maintenance
- Harmful to Environment
- Low Durability
- Ultraviolet light can change wood's color and damage its surface.
- Prone to Water Damage, Moisture can damage wood finishes and longer moisture contact will cause it to split and swell.

Mild Steel

- Low Corrosion Resistance
- Low Resilience to Impact
- Easily Stained or Tarnished
- High Maintenance
- Low Durability

Stainless Steel

- Fire-resistant
- Termite & bacteria free
- Water Damage Resistance, large amount of chromium to help keep it from rusting and eroding
- Low Maintenance
- High Durability
- 100% Eco-friendly
- It's technical qualities make it a great for use in high-traffic and wet areas.

Thank You!