The Kitchen Checklist

The ultimate guide to planning a functional kitchen.

Plan a Dynamic kitchen that works!

Plan a kitchen that works!

Bright kitchen ideas.
hundreds of kitchen storage ideas.

Innovative storage ideas.

Functional and ergonomic kitchen layouts.
See inside.
Plan now, avoid disappointment later.

Building a new kitchen or renovating an existing kitchen? Before you let others decide what they want to offer you, consider tailoring your kitchen to your needs. This guide will assist you in making better informed decisions in kitchen planning, storage and functionality to suit a design with every little thing in mind.

The Kitchen Checklist & Kitchen Planner will take you through every step of consideration for your perfect functional kitchen before you even begin your design. As you work through the Kitchen Planner, tick the items you wish your kitchen designer or cabinetmaker to consider for design inclusion.

Remember the more specific you are on the outcomes you want to achieve the better your kitchen will suit you and your family’s lifestyle for many years to come.

How to use this guide.

**Step 1**
Tear out the Kitchen Planner. The planner is found at the centre spread of this book.

**Step 2**
Read through and tick the requirements you wish to include in your functional kitchen design.

**Step 3**
Consult with your cabinetmaker or kitchen designer on EXACTLY the requirements you need. This book will provide a useful reference for both you and your kitchen designer when consulting on requirements to include in your kitchen design.

Your Planner torn-out or missing?
If you are missing the Kitchen Planner from the centre spread, simply call 1300 55 19 19 and we will organise another Planner to be posted to you. Ask your kitchen designer or cabinetmaker, they may have spare copies.
Functional kitchen planning for your lifestyle.

A well designed 'functional' kitchen will make any house feel like a home.

It's important that you take the time to carefully plan your kitchen; otherwise it could soon offer nothing more than frustration to your daily kitchen activities.

When you're planning a kitchen, it pays to spend time on not only the outside look of the kitchen, but also how the kitchen is equipped. Does it provide enough storage for your kitchen items? Does the layout consider the workflow? Is the kitchen designed to meet ergonomic requirements, to avoid excess bending or stretching? If all these things are not fully considered in the design, they will seemingly make a kitchen feel 'difficult' to work in.

How often have we wished we had more kitchen storage or that things were arranged differently in our kitchens? Cooking utensils that are stored away from the preparation or cooking area; Plates that are stored in hard to reach shelves requiring excess bending or stretching to lift them or pantries full of out-of-date packets in hard to see and reach areas. These examples are all too common.

This checklist and planner will assist you to think about the design issues that affects the 'functionality' of any kitchen design, large or small, allowing you to work with your cabinetmaker to achieve the best result for you.

Often, kitchen designers and cabinetmakers are forced to make assumptions about your lifestyle, guessing how you or others will use your new kitchen or what items you need to store. Without a clear brief a kitchen designer or cabinetmaker will always do a good job at meeting the basic requirements, but you can greatly assist them in customising your kitchen by providing details that suit your specific requirements, not some 'one size fits all' solution.

Some simple additions and careful 'dynamic' planning considerations will turn your kitchen from just a great looking kitchen to also a fantastic functional kitchen that 'works' for you – and isn't this exactly what you deserve.

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The Kitchen Checklist, Editor

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A kitchen or a ‘dynamic’ kitchen?

Too often people buy or renovate a new kitchen only to soon find that it does not contain enough storage space to accommodate an ever increasing amount of preparation utensils, modern kitchen appliances and containers.

The problem usually lies in the consideration to the internal design of the kitchen.

Has the cabinet been designed specifically for the intended application or storage of required items?

Nowadays, all roads in the house lead to the kitchen, from cooking meals, entertaining guests, supervising school homework or communicating with family and friends.

The kitchen is the hub of any home, therefore it is important that a kitchen is well planned, adequately organised and that it maximises all the useable storage space to perform the kitchen tasks successfully.

A kitchen design must go beyond just the ‘look’ of the exterior. A ‘dynamic’ design incorporates ergonomic and workflow consideration, ease of access to frequently used kitchen items and the utilisation of the kitchen space into ‘useable and accessible’ storage space.

Utensils, crockery and appliances should all be easily at hand where and when you want them.

Kitchen technology has come a long way in recent years and careful consideration to the right internal kitchen hardware will mean that your new kitchen investment will ‘work for you’ for many years to come.

A common misconception is that good storage of items can only be achieved in a large kitchen. However, the key to efficient kitchen storage is converting the available space into ‘useable and accessible’ storage space. Seemingly large kitchens that are planned incorrectly can therefore have poor storage capacity.

Using today’s kitchen hardware technology will not only increase the storage space, but also dramatically increase the functional workflow of the kitchen. The use of space and allocating work areas that considers the workflow is pivotal in creating a ‘dynamic’ kitchen plan.

• How does a task in the kitchen relate with the next task performed?
• Is there a sufficient preparation area?
• During food preparation, do you find yourself naturally near the sink?
• During meal preparations, are utensils, spices, chopping boards easily at hand?
• Is cutlery and crockery stored near your sink or dishwasher for easy unloading?
• Are all items easily viewable and accessible or do you need to reach up and balance or bend down on your knees to reach kitchen items?

Customise your kitchen to your needs not just your floor space.

Professional kitchen designers and planners can assist you in planning a functional and ergonomic kitchen that uses the new kitchen planning standard know as DYNAMIC SPACE®.

Ask about DYNAMIC SPACE® and how your kitchen can be customised to your own personal needs?
What is DYNAMIC SPACE?

DYNAMIC SPACE® is the new kitchen planning standard that is focused on the kitchen user, promoting kitchen functionality that provides improved utilisation of storage space and workflow through the zonal planning and storage space consideration in the kitchen design.

1. Planning sufficient storage space

Over 60% of all new or renovated kitchen users realise too late that they need more storage space after they have purchased their new or renovated kitchen. Determine how much storage space you will need for all your stored items before the kitchen planning begins. Do you have lots of pots or plastic containers to store?

2. Planning in five kitchen zones

All well planned kitchens start out by first laying out the individual kitchen work areas to minimise excess workflow movement. These kitchen zones include: consumable, non-consumable, cleaning, preparation and cooking. The zones are then arranged in the correct workflow order within the kitchen layout shape.

3. Avoiding shelves in lower cabinets

The use of shelves in base cabinets is poor ergonomic design: Items on shelves are very difficult to find since you don’t have an overview of the entire cabinet contents. Quite often you will have to bend down or stretch to locate the items you are looking for. Always use drawers or deep pull-outs on base cabinets enabling you to see and access the desired item quickly and comfortably.

4. Selecting fully extending drawers

Fully extending ("full extension") drawers and pull-outs, that pull all the way out of the cabinet, offer an added bonus with regards to comfort. In contrast to normal ²/₃rd extending ("single extension") drawers, full extension drawer, have a significant advantage: allowing visibility and access of items all the way to the back, allowing better visibility and access of items at the back of drawers.
Where do I Start?

Research shows that most households keep their kitchens for approximately 14 years. It therefore pays to carefully consider your kitchen needs and wants during the planning process.

Before designing your layout you will need to carefully consider your lifestyle, cooking frequency and the number of people using the kitchen, to create a kitchen that is both functional and organised.

Kitchen zones
Firstly, divide your kitchen tasks into work areas or zones. This will assist you to focus on what function is important for you during the use of the kitchen.

Dynamic Space® is the latest kitchen planning Standard that elevates the kitchen functionality beyond the standard ‘Working Triangle’. Dynamic Space® identifies the 5 main kitchen activities into zones and places them in relation with other zones. This optimises workflow movement during the performance of tasks and increases storage space.

These zones are:
- Consumable
- Non-Consumable
- Cleaning
- Preparation
- Cooking

Distance travelled and movements in the kitchen during tasks can be dramatically shortened and workflow simplified by correctly allocating all kitchen items in their respective zones.

Storing certain items in different height levels in your kitchen should also be considered during the process of organising items that are frequently or infrequently used. This will make the kitchen more ergonomic to access stored goods.

Frequently used items - should be placed in spaces that are between your knees and hip level. These items generally will be in easy to reach drawers directly underneath benchtop (top drawer of a base unit) or the lower level of wall cabinets.

Less frequently used items – should be stored at a slightly higher level either above or below the regularly used area. These items might only be used a couple of times a week or even are duplicates of those stored in the “Frequently used” areas.

Infrequently used items – these should be placed in the top level of wall cabinets or the bottom level of base cabinets, depending on the weight of these items, as these are the most difficult to access.

Once these things are considered the workflow movement is simplified and dramatically reduced, immediately making the kitchen quicker and easier to work in.

The consideration of zones before planning assists to focus on the amount and types of items that are required to be stored and at what stage they will be needed, depending on the task being performed.
Planning a functional kitchen.

Cooking Zone
The heart of the kitchen - arranged around the cooktop, oven, microwave and rangehood. Using deep pull-outs with higher back wall and closed sides allows for bulky item storage such as cooking and baking utensils, pots, pans, as well as cookbooks.

Cleaning Zone
The sink, waste bin, cleaning materials and the dishwasher makes up the “Cleaning” zone. Using an under sink pull-out drawer makes more efficient use of valuable kitchen storage space that is usually wasted and provides better access to often used cleaning materials.

Non-Consumable Zone
The “Non-Consumable” zone is used to store items used on a daily basis. It is used for kitchen utensils, cutlery, dishes and glasses. Twenty percent of all zone changes takes place between this zone and the “Cleaning” zone. For ergonomic reasons, often-used dishes should be stored in lower pull-outs instead of overhead wall cabinets.

Consumable Zone
The “Consumable” zone is used to store consumable goods. These are items that are used for cooking and baking which then must be replenished. These include both chilled and unchilled foodstuffs. That’s why both the refrigerator and freezer cabinets are a fixed part of this zone.

Preparation Zone
A pivotal point in the kitchen. All food for cooking/baking is prepared in this zone. Utensils and small kitchen appliances are stored and used here. Dirty kitchen utensils can go directly into the dishwasher and perishable items can go back into the refrigerator. Pantry items that are commonly used for preparing meals can be stores here.

Cooking Zone
The heart of the kitchen - arranged around the cooktop, oven, microwave and rangehood. Using deep pull-outs with higher back wall and closed sides allows for bulky item storage such as cooking and baking utensils, pots, pans, as well as cookbooks.
What is the ideal kitchen layout?

All kitchens are planned with different layouts that suit the shape of the room. Nevertheless, all kitchens tend to follow the same basic layout shapes.

A good kitchen layout takes into consideration zonal allocation for each kitchen activity. It is also important to position each activity zone in a place that relates to the next activity.

Correct allocation of these activity zones will dramatically reduce the workflow movement within the kitchen and produce an organised and functional kitchen for your daily tasks.

Ideally, no matter what the layout shape the zones must correctly relate to its neighbouring activity zone.

For instance, the preparation zone, where food is prepared, should ideally be placed between the sink and the stove. This allows a sufficient wet area during food preparation, close proximity to the waste bin for removal of food scraps and easy access to the cooking area.

The U-shaped kitchen is best suited for optimal workflow efficiency followed by the Island kitchen, as the distances between the individual zones in these kitchen layouts are the shortest.

Recommended ergonomic storage levels for storage items

In general, frequently-used items should be stored in easy-to-reach drawers near work areas as well as the lower level of overhead wall cabinets above the worktop. Items used less frequently can be stored above and below this area. Infrequently-used items end up on the top level of overhead wall cabinets and at the bottom level of base cabinets. This also saves time during daily kitchen work by increasing the speed of accessing items.
There are over 100 kitchen zone movements per day in an average 4-person household kitchen.

These movements include 30 journeys leading to and from the table, plus 50 activities carried out in the kitchen zones; different kitchen appliances used 30 times, doors, drawers and pull-outs opened and closed over 80 times.

You don’t have to be an expert to figure out that all these activities amount to thousands of hours of work throughout the life of a kitchen.

This also amounts to thousands of kilometres back and forth, innumerable knee bends and millions of small body movements by the kitchen user.

It is therefore important that given all these movements that the kitchen is designed to consider ergonomic and functionality as part of the planning.

Studies comparing traditionally planned kitchens with those planned in accordance to the DYNAMIC SPACE® planning criteria have been conducted, using the so-called ‘Thread Study’.

The results showed that travel in DYNAMIC SPACE® kitchens were significantly shorter. As illustrated in the example below, some of these were up to 20% shorter. However, it wasn’t just distances that were shortened, work times were also significantly reduced as items were stored in related zones applicable to the task being performed.

The amount of kitchen work time in a DYNAMIC SPACE® kitchen was merely one hour and 40 minutes per day as opposed to two hours in other kitchens.

It is also possible to save a further 10 minutes a day by using pull-outs in base cabinets instead of shelves to access items quicker. This amounts to a half an hour of saved time per day.

A DYNAMIC SPACE® planned kitchen:
210m per day,
approx. 1530km over 20 years
A saving of 397km (or 20%) less movement

Storage access and visibility

- Poor access and visibility
- Good access and visibility
- Excellent access and visibility

Kitchen with mixed Kitchen zones:
264m per day,
approx. 1927km over 20 years

A DYNAMIC SPACE® planned kitchen:
210m per day,
approx. 1530km over 20 years
A saving of 397km (or 20%) less movement
Perfect kitchen, perfect motion.

Kitchens do not need to be noisy, with award winning new door and drawer technology called ‘BLUMOTION’.

The innovative operation of BLUMOTION means that drawers or doors close softly and silently. A forceful or gentle nudge ensures that the drawer glides smoothly to a closing position and then decelerates to a smooth and soft closed position, avoiding unpleasant slamming noises, even under heavy load capacity.

You can experience the comfort of perfect motion in your kitchen everyday.
More comfort and better overview of kitchen items

A perfect kitchen should not just deliver more storage space; it must also offer the user perfect motion whilst performing kitchen tasks.

For a kitchen to meet a basic ergonomic criteria, it must be designed using drawers instead of shelves in cabinet doors.

Shelves make finding items, especially those at the back, difficult to view and reach. With pull-out drawers there is a good overview of all kitchen items which additionally saves time in identifying the item required.

Space vs. Useable space

Having lots of free space in a kitchen does not necessarily mean that there is more storage space. For storage purposes the space available needs to be easy to view, reach and capable to store physical items. Otherwise, space becomes under utilised and ‘wasted into thin air’. Ever noticed how much ‘wasted’ space is above items stacked on shelves?

By using drawers, instead of shelves, all of the space in the cabinet is utilised, therefore increasing the amount of actual space that can be used for storage.

High sided drawers in a cabinet will increase the storage by 55%! Extra useable space can additionally be obtained by opting for extra wide and deep drawers.

Therefore, careful consideration to the drawer type and correct drawer usage, can result in even a small kitchen having a large amount of ‘useable’ storage space.

Drawers and pull-outs offer more useable storage space, superior ergonomics and better overview of items.
Although the “Consumable” kitchen zone plays an important role in the kitchen, it often doesn’t get the attention that it deserves during planning. Studies show that many kitchen buyers wished, in retrospect, that they had more space for storing food items.

Solutions to store consumables.
Where do I store my consumables?

There are a variety of storage solutions for consumable items, from inner drawer pull-out pantries, pull-outs in base cabinets to centre wire pull-out pantries.

Unlike traditional pantries with internal shelves, pantries with pull-outs store far more items. The entire amount of space within the cabinet is utilised, providing more storage area, superior accessibility and visibility of all items in the cabinets - including the items at the back.

The “Consumable” zone is used to store foodstuffs. Items that are used for cooking and baking which require to be replenished from time to time. Consumables include both chilled and unchilled foodstuffs.

- Bread
- Coffee, tea, cocoa
- Cereals
- Tinned goods
- Pasta, rice etc.
- Ready-to-eat products
- Sugar, flour, dried fruit etc.
- Refrigerated food (in refrigerator and freezer cabinet)
- Snacks

The ultimate pantry solution

Tall pantry cabinets utilise the use of space, which significantly increases ‘useable storage space’ and offers a more ergonomic solution to accessing items. The Blum runner systems runs smoothly even under heavy loads. High sided pull-outs that prevent items falling and increases storage space by 55%, plus the soft closing feature makes this the perfect pantry solution.

Note: Stainless steel option shown. Also available in white.

Wireware pantries

Alternatives to the inner drawer pull-out pantry is the wire pantry. The Vauth-Sagel HSA centre pull-out (Left) with dual access to pantry items or the DUSA Gourmet Pantry (Right), where baskets pull forward as the doors swing open, will suit any kitchen ‘consumable’ storage requirement.

The advantages of specifying Blum inner pull-outs

Pantries with inner pull-outs significantly increases the ease-of-use in this kitchen zone. Pull-outs open out easily with no straining. All items in the pull-outs are easily visible and accessible with no bending or stretching required.

Providing an excellent overview of all your items, it utilises all the useable space of a pantry cabinet, rather than a traditional pantry with shelves - with pull-outs there is no more out-of-date packets lost at the back of your pantry. Instantly an inner drawer/ pull-out pantry stores more items whilst utilising the same volume of space; ideal for any small or large kitchen application.

Frequently used items should be stored at chest level, whilst infrequently bulk items are stored towards the bottom of the pantry.
Non-consumable practical ideas

The “Non-consumable” zone is the largest work zone in the kitchen. On its own this zone holds one third of all storage items in the kitchen, therefore functionality for easier access to items is important to consider.

AVENTOS HF
Lift-Up system for bifold doors provides a better ergonomic solution for easier access to non-consumable items in overhead cabinets - Functionality with perfect soft closing motion.
What is stored in this zone?
The “Non-consumable” zone is used to store items that are used on a daily basis. This zone stores all your kitchen cutlery, dishes, plastic containers, glasses and your odds ‘n’ ends. There are many practical ideas to store these items neatly and easily at reach. The ORGA-LINE plate holder is ideal for storing and carrying your plates from the kitchen to the table or to the outdoor barbecue area.

Similarly, consider the award winning ORGA-LINE drawer dividing system for your kitchen drawer organisation. ORGA-LINE containers are stainless steel, dishwasher safe and fully configurable to suit any kitchen cutlery or small appliance. With ORGA-LINE drawer dividers there is no more messy ‘third drawer’ syndrome as odds ‘n’ end items are neatly organised and stored within the kitchen.

Twenty percent of all zone movements during normal kitchen activities take place between the “Non-consumable” and “Cleaning” kitchen zones.

This is largely due to the frequent emptying of the dishwasher. That’s why it is important to make sure that these two zones are arranged close together and that the storage space in this zone is cleverly maximised by using efficient and practical storage hardware options that make use of all the available useable space.

Carefully considered drawer and pull-out cabinets will make items in this frequently used zone easy to reach with less unnecessary straining.

Pull-out dividers
Containers and lids are neatly stored for easy access and maximum storage.

CLIP top hinges by Blum for overhead cabinets
Blum hinges are the world leading hinge. With an array of opening angles and with soft closing option called ‘Blumotion’ it achieves both easier, unhindered access to the cabinet’s interior and perfect door motion. Slamming, noisy doors are now a thing of the past! Replacing faulty hinges can cost you in the long term, so ensure you specify Blum CLIP top hinges that carry a life time product warranty.

ORGA-LINE plate holder
The ORGA-LINE plate holder is a practical and convenient alternative to storing crockery on shelves. Plates can be safely stored or moved wherever they are wanted. Plate holders are adjustable to suit most size plates.

ORGA-LINE configurable dividing system
ORGA-LINE drawer dividers can be configured to suit your drawer application and drawer size. Stainless steel containers are removable and dishwasher safe for maximum convenience.
Due to its intensive daily use, the “Cleaning” zone is one of the most important areas for functionality and ergonomic consideration.

Make cleaning a breeze.
Cleaning made easy.

The sink and the sink cabinet, as well as the dishwasher are all located in the centre of the “Cleaning” zone. This kitchen zone is frequently used daily and it therefore makes sense that it is well planned and organised.

A well planned “Cleaning” zone can vastly improve the ergonomics of your kitchen. Consider an undersink drawer to access all frequently used cleaning utensils and products, position the waste bin nearest to the neighbouring preparation zone to easily dispose of food scraps when preparing meals.

Consider sinks that include cleaning accessories to maximise benchtop space. For better ergonomics, consider placing the sink drainer nearest to the dishwasher. Likewise, position the dishwasher nearest to the non-consumable zone for ease of movement when emptying the dishwasher.

Increase storage space

Traditionally, the space under the sink in the base cabinet is usually wasted or underutilised. The above solution uses the space directly below the sink for storage of frequently used cleaning utensils and products - empty space that is otherwise wasted can be used to store related items.

There are a variety of waste bin options available, but a deep pull-out drawer can house a bin, area for recycled papers or bags and additional cleaning products.

Consult your cabinetmaker/plumber to ensure that the sink plumbing is guided towards the rear to accommodate this ideal sink cabinet solution.

The undersink pull-out

Everything required for dishwashing can be easily stored in this pull-out under the sink – always within easy reach.

Types of sink options.

There are many different types of sinks to match different applications. Refer below for a quick reference guide to some of the different options available. To maximise space below the sink, always select a sink that has the waste drainers towards the rear of the sink and includes additional sink accessories to utilise your bench space such as the Oliveri® sink range.

Double bowl sink with 2 side drainers
Topmounted
Shown: Monet - MO753

1 + ¼ Right Hand bowl sink with 1 side drainer
Topmounted
Shown: Euroform - EF102

1 + ½ Left Hand Bowl with 1 side drainer
Topmounted
Shown: Nu-Pette - NP601

Round individual bowls with tear drop tap landing
Shown: LE923

Super bowl size sink
Undermount
Shown: Manhattan - MH885U

Individual Bowls allow space flexibility
Undermount
Shown: DU490 with DU430U

Kitchen Caddy

Alternatively, keep your under sink cabinet tidy by installing a Vauth-Sagel slide-out kitchen caddy. Available in white or chrome.

For more sink options and details see page 32
Food preparation for cooking or baking involves many different activities. Cutting, peeling, mixing, stirring – all of these different activities take place in this zone.

Good preparation saves time.
Preparation Zone

The “Preparation” zone is the pivotal point in the kitchen. All food for cooking/baking is prepared in this area and is best situated between the “cleaning” and “cooking” zones. Good kitchen planning must take into consideration an adequate preparation area (min. 600 mm) and consider the items of use during preparation at close proximity. Preparation utensils, small electrical appliances, cutting boards, wrapping foils, vinegar, oils and sauces plus mixing bowls must all be stored in this area.

Spice it up!

The ORGA-LINE Spice tray and Knife holder is a convenient method of maximising storage and better ergonomics and visibility to kitchen items in the preparation zone.

The new Spice tray allows the kitchen user to store all spices, whether large or small in a pull-out and then have the convenience of accessing spices within easy reach by removing the tray from the pull-out onto the benchtop.

Similarly the ORGA-LINE knife holder is a convenient way of storing kitchen knives. Designed to integrate with the ORGA-LINE kitchen utensil dividers, it ensures that knives are stored safely in the preparation zone.

Made from stainless steel and high quality plastics makes these units easily dishwasherable.

ORGA-LINE bottle tray & divider

Bottles and cutting boards of all kinds are stored securely and at the ready with this Blum bottle pull-out deep. The lateral dividers provides a secure hold for bottles and easy access.

The stainless steel drip tray makes cleaning child’s play.
There are an increasing amount of electric appliances that are used in this zone. Cooking utensils that are used on a regular basis should be stored near to the relevant appliance.
The heart of every kitchen.

The “Cooking” zone is arranged around the stove, oven, microwave and rangehood. Cooking is closely related to preparation, so it makes sense that this zone is positioned next to or at least near the “Preparation” zone.

Cooking pots and pans should be stored under or near the stove where they are regularly used. Baking trays, racks and oven gloves should be stored near the oven.

High wall sides on pull-out drawers to store cooking pots allows 55% greater storage capacity.

Internal dividers, neatly organise pots and lids for easier accessibility.

The right lid for the desired pot?
The cross dividers at the back of the pots and pans pull-out provide neat organisation and clear overview.

The key to any dish...

Any professional cook will tell you that an organised kitchen is the first step to a great dish. Having the cooking utensils and equipment where and when they’re needed. Consider the types of items you store in your cooking zone.

An under-stove drawer stores your cooking utensils.

Easy access to frequently used cooking packets.

Inner drawer with flap handle, stores foils and wraps.

Trays and baking dishes stored in high sided drawer.
Make dead space come alive!

Flush corner fronts. Fronts pop forward to clear neighbouring fronts when drawer is opened. Utilisation and easy access of normally wasted space. Fronts move back into flush position when drawer is closed.
SPACE CORNER with SYNCROMOTION

Dead corners come alive with the new ‘SPACE CORNER’ concept, ingeniously adding drawers to a once dead corner area, maximising space and increasing functionality.

The new SYNCROMOTION drawer mechanism (below) swings the drawer fronts out to clear the neighbouring fronts, before pulling out.

The ‘SPACE CORNER’ provides maximum storage capacity and perfect overview of items, at the same time matching the design lines of the rest of the kitchen.

The ‘SPACE CORNER’ maximises storage capacity and provides perfect overview of items in an otherwise ‘dead’ corner space.

‘WARICORNER’ Concealed Corner Pull-Out

What a great idea! The WARICORNER under bench pull-out is perfect for concealed kitchen corners. No more unused space or storage that is impossible to reach. With the Patent protected WARICORNER mechanism, concealed shelves slide up for easy visibility and access.

Available in left hand and right hand options.
Get totally wired with Vauth-Sagel systems.

Wireware pantry options

- **DUSA gourmet pantry**
  The perfect pantry storage solution. Baskets swing automatically to the front when the door is open, for easier access of pantry items. Baskets positions are adjustable. Combine two DUSA side by side for the ultimate double door gourmet pantry. 
  Available in chrome and white, with soft-closing action, in a variety of heights and widths.

- **HSA centre mounted pull-out pantry**
  Offering optimal storage capacity and dual access to pantry items. Basket positions are adjustable. 
  Available in chrome and white, with soft-closing action, in a variety of heights and widths.

- **DSA side mounted pull-out pantry**
  An alternative storage solution when dual access is not required. Baskets positions are adjustable. 
  Available in chrome and white, with soft-closing action, in a variety of heights and widths.
Sturdy pantry solutions.

Vauth-Sagel range of kitchen wireware storage systems offers good kitchen storage utilisation.

This sturdy German design and made range, has all the strength, functionality and European design style to suit kitchen styling today.

All Vauth-Sagel wire storage solutions are available with soft-closing mechanism, for perfect closing action.

The many options and configurations offers the kitchen user greater storage capacity, easy cleaning and the durability to last for many years.

Vauth-Sagel DUOPORT H solves the issue of hard to reach overhead cabinets, by moving shelves forward as door is opened.

The DUSA gourmet pantry offers quicker access to storage goods and easier viewing of all pantry items making this an ideal solution for your pantry storage.

Vauth-Sagel’s tight saphir grid mesh enables greater load capacity and support.

Adjustable frame to suit 35°, 45° and 90° basket option, for angled cabinets.

Wire pull-out
A simple solution to drawer storage space. Ideal for inner drawer storage. Available as shallow or deep wire drawer baskets.

DUOPORT H pull-out shelf for overhead cabinets
Make better use of hard to reach overhead cabinets. Shelf moves forward as door is opened for easier access to hard to reach high stored items.
Light up your kitchen today!
Decorative low voltage lighting

HERA Decorative lighting can transform the entire look of your kitchen. Made in Germany, HERA lights are the world leading low voltage light Brand, specialising in low voltage kitchen cabinets, shelving, furniture, bathroom and bedroom decorative lighting.

Lighting will increase the aesthetic value, set the right mood and provide necessary lighting for your daily tasks.

HERA lighting systems are easy to install, even without electrical knowledge. The components simply plug together so no hard wiring is necessary.

Lights are available in LED, halogen or fluorescent luminaries.

LED lighting solutions

An LED (Light Emitting Diode) is a semiconductor that emits visible light when an electric current passes through. This new lighting technology is revolutionising the way lighting is used.

**Extremely long lifetime:**
HERA lights use only high quality LEDs with a usable lifetime of at least 50,000 hours. This extremely long lifetime basically eliminates bulb changes; your savings are obvious.

**Lower power consumption:**
LEDs require very little energy compared to incandescent or halogen bulbs resulting in significantly lower energy costs for the user.

**High efficiency:**
The ARF-LED which uses 3 x 1 Watt high power LEDs supplies the same illumination as a regular 20 Watt Halogen ARF light at a 3’ distance from the light fixture. Light beams are available in cool white or warm white light beam.

**Virtually no heat:**
Since most of the power to an LED is converted into light, minimal heat is produced. They stay cool to the touch making them a very safe light source.

**LEDs are shatter proof:**
With durable solid casing to protect the light, regular maintenance of downlights is a thing of the past. Their extremely compact design, makes them a designer’s dream for lighting application.

Slimlite fluorescent lighting solutions

HERA fluorescent lights are compact, quite and energy efficient.

These fluorescent lights are easy to install with a snap-in, modular system that makes it simple to create long, continuous lines of fluorescent lighting to fit any space.

Its high light-output, instant-on, flicker free feature and an extremely low heat index make them ideal for displays and under cabinets.

The built-in electronic ballast keeps things quiet from humming noise associated with other fluorescent. On top of that, a colour corrected light bulb provides plenty of light.

Halogen downlight and spotlight solutions

HERA halogen lights are a reliable performer, offering a low profile or surface mounted option for your lighting requirements.

Perfect for accent lighting for kitchen cabinets, display or furniture.

All HERA lights come with ready to use plug-in connector for easy installation.

Transformers are available for 70W (to suit 3 x 20W lights) or 105W (to suit 5 x 20W lights). 10W lamps also available to suit the transformer load.

The bulb life is rated to 10,000 hours, but just in case there’s a convenient clip-off front cover for easier relamping.

Available in white or stainless steel surround rims to suit any kitchen design or style.

Plug’n’play: Transformer does not require any special wiring, making it easy for anyone to install.

Touch sensor switch

Extend the possibilities of the Halogen and LED range with an EBS touch sensor switch. Connect a stainless steel touch plate 75 mm (shown) or 6 mm to activate or deactivate the lights by touch.
Choosing the right door and drawer type.

The door and drawer type and style will give your kitchen personality. Often the choice can be overwhelming, so we’ve provided a quick guide to the different material types that may be offered. The choice you make should be determined by your own individual taste and home decor plus the durability required.
Door and drawer materials

There are various types and styles of door and drawer fronts available which can enhance the look of your kitchen while also being durable and hardy. The 6 main types are:

- **Solid timber**: provides a natural look that exudes a warm ambience that is hard to create through man-made substrates. Usually used on traditional kitchen styles, but recent trends have seen a resurgence of natural timbers incorporated in modern style kitchens.
  
  *Look for Nottingham Series Doors*

- **Colourboard/Laminate**: an economical, durable and hard wearing finish that is popular in many kitchens. Available in many colours and decorative finishes and is ideal for busy kitchens that are required to be easy-to-clean. Available with postform rolled or square edges.
  
  *Look for Styleform Doors*

- **Natural timber veneer**: is a cost effective and environmentally friendly alternative to solid timber. A thin layer of timber veneer is laminated over an MDF (medium density fibre) substrate. Available in a variety of natural or exotic new age varieties. Used in either traditional or modern kitchen styles.

  *Look for Styleform Doors*

- **Aluminium / Glass**: available in a variety of aluminium door profiles to suit different designs. Provides a crisp modern look to any kitchen. Can also be combined with solid or translucent coloured glass for a stunning look.
  
  *Look for Aluma Glass doors or Aluma ‘Optix’ Colour Glass doors*

- **Two-pack polyurethane**: a hard wearing paint finish that is impact resistant. Ideal for a long lasting finish and available in a variety of paint colours or clear for timber finishes.

  *Look for Styleform Doors*

- **Vinyl / Foil Wrap**: easy to clean as well as durable. Vinyl (foil) wrap doors are available in a range of colours, patterns and textures. The foil vacuum-seals the door, making it moisture resistant and non-porous.

*Styleform doors & drawers*

Styleform doors and panels are economical but hard wearing and easy to clean - an ideal choice for busy kitchens.

Manufactured from hard wearing melamine on a moisture resistant MDF board, Styleform is available in most decorative MDF board and laminate brands, meaning that the choice of finishes is almost unlimited to any taste.

It is available in a variety of edge profiles including Square edge, 90° rolled edge and 180° rolled edge.

Styleform doors are available with matching or contrasting ABS or melamine edging colours to suit any style of design.
Top choice.

Kitchen benchtops are available in a variety of finishes and colours which can accommodate for choices based on fashion, functionality or finance.

The 4 main benchtop types are:

1. Laminate
2. Reconstituted Stone
3. Granite
4. Solid Surface

Undermount Sinks

Undermount stainless steel Oliveri® sinks have been designed to fit solid surface bench tops without compromising style and practicality.

For more details see page 32
1 Laminate
Laminate is a decorative surface suitable for both horizontal and vertical interior applications. Available in a huge range of colours and finishes. A budget alternative to other benchtops, but may not fare well against scratching or heat damage.

2 Reconstituted Stone (Engineered stone)
Reconstituted stone is a man-made engineered stone that combines quartz with resin and coloured pigments. It is available in a range of colours and has the durability of stone. Benchtop joins are visible.

3 Granite / Marble
A combination of granites and quartz, these benchtops provide a hard and durable surface. Due to these properties a diamond tip machine is required to cut and can be expensive to fabricate for complex designs. Joins are visible and surface must be properly sealed before use.

4 Solid Surface
Solid Surface offers all the aesthetic appeal of granite and stone, plus it has superior durable properties and easy-care maintenance. Solid surfaces are non-porous, resists staining and unlike other types of surfaces, offers smooth seamless joins, where bacteria cannot collect. Can be used for benchtops and splashbacks.

Next generation surface...
NeuStone™ solid surface tops are stain and bacteria resistant, critical in any kitchen environment. The palette of finishes has been carefully selected to ensure that there is a colour and finish to suit any contemporary décor and fittings. NeuStone™ offers the durability, plus superior easy maintenance quality that suits any high use kitchen.

Note:
These swatches are printed reproduction only. For an accurate colour and finish, it is recommended that final selection is made from actual samples.

For more details ask your kitchen designer or cabinetmaker for a NeuStone™ brochure.
Much more than just a sink!
Sink and taps
Sink and tap options have changed over the last few years allowing for more customised usage in the kitchen. Traditional kitchen users generally installed double basin sinks with either one or two drainers on either side.

These days’ sinks and taps are available in different styles and materials and are used for more varied purposes. Whatever your needs, there now seems to be a sink and tap to suit your individual requirements.

Sink styles
Sinks come in three different styles:

**Topmounted:** traditionally the most common style which laps the benchtop. These sinks are generally stainless steel, will resist corrosion, won’t stain and are easier to clean. However, beware of some cheaper imported brands with lower quality stainless steel that can show scratches and may compromise durability. Topmount sinks suit laminate benchtops.

**Undermounted:** attached below the benchtop making it concealed from view, streamlined and easy to clean up. Made from stainless steel, this style is popular with solid surface, engineered stones and granite benchtops.

**Integrated:** made from the same material as the benchtop, such as NeuStone™ solid surface, the sink is fused to the benchtop to give the sink a seamless look. This sink is similar to the undermounted sink as it is concealed and easy to clean.

Sink combinations
Sinks are available in various configurations depending on the users’ needs. There are single bowl, double bowl and triple bowl sink configurations to choose. Bowl sizes can also vary that include half and three quarter bowls tailoring to a variety of kitchen needs.

Some sinks also include a variety of sink accessories to assist in food preparation and to maximise benchtop space. Accessories such as colanders, removable draining trays and integrated chopping boards are an innovative method to extend the food preparation space in a kitchen.

Why choose stainless steel?
The ideal stainless steel sink should be made from 18 to 20 gauge stainless steel. Stainless steel sinks are made up of chrome and nickel combination; The ideal combination is 18% chrome, which improves the corrosion resistance and 8% to 10% nickel used to increase the alloy workability, offering more variety in designs.

Tap styles
Styles of kitchen taps vary according to:
- The shape of its handle or body
- Spout style and height
- Finish
Taps may have a single, double handle or a single mixer lever. Solid brass is the main material available in taps today. Due to its durability and ability to handle extreme temperatures, brass is the most recommended choice. Look for taps with higher or extendable spout reach that provide good ergonomic design. Internally taps use either a ball system or a ceramic disk to control the water flow. Ceramic disk are always recommended for their long lasting durability.
How to choose

The style of sink and tap that you choose relies greatly on how you plan to use them.

### Sinks

<table>
<thead>
<tr>
<th>If you need...</th>
<th>Then choose</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low cost</td>
<td>Topmounted stainless steel sink with laminate benchtop</td>
</tr>
<tr>
<td>Easy cleanability</td>
<td>Undermounted or integrated</td>
</tr>
<tr>
<td>Professional-style look</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Heat resistance</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Sinks for rinsing dishes and large pots and pans before loading into dishwasher</td>
<td>One large capacity bowl with a smaller rinsing bowl</td>
</tr>
<tr>
<td>Sinks for washing and rinsing</td>
<td>Double bowl or triple bowl</td>
</tr>
<tr>
<td>Sinks for extending preparation area or maximising benchtop space</td>
<td>Sinks with accessories</td>
</tr>
</tbody>
</table>

### Taps

<table>
<thead>
<tr>
<th>If you need...</th>
<th>Then choose</th>
</tr>
</thead>
<tbody>
<tr>
<td>to reach all corners of the sink</td>
<td>Pull-out spray</td>
</tr>
<tr>
<td>to fill tall pots</td>
<td>Extra tall, curved gooseneck spout or pull-out spray</td>
</tr>
<tr>
<td>to be able to control the water using one hand</td>
<td>Lever mixer</td>
</tr>
<tr>
<td>low maintenance</td>
<td>Tap with ceramic disk</td>
</tr>
<tr>
<td>reduce water consumption</td>
<td>Taps with removable spout aerator</td>
</tr>
</tbody>
</table>
Monet

- **MO703**
  - Double Bowl
  - Includes: AC14, AC72, AC73, AC74

- **MO701 (MO702 reverse)**
  - 2 + ½ Bowl
  - Includes: AC14, AC72, AC73, AC74

- **MO711 (MO712U reverse)**
  - 1 + ½ Bowl
  - Includes: AC14, AC72, AC74

- **MO71U (MO712U reverse)**
  - Double Bowl
  - Includes: AC14, AC72, AC73, AC74

- **MO753**
  - Double Centre Bowl
  - Includes: AC14, AC72, AC74

Monet Undermount

- **MO70U**
  - Double Bowl
  - Includes: AC14, AC72, AC73, AC74

- **MO71U (MO712U reverse)**
  - Double Bowl
  - Includes: AC14, AC72, AC73, AC74

- **MO72U**
  - Solid Timber Preparation Board supplied as standard.
  - Includes: AC14, AC72, AC74

Solitaire

- **LR510**
  - Undermount / Topmount
  - Includes: AC14

- **LR510 x 2 Undermount**
  - Includes: AC14, AC50

- **LR515**
  - Topmount with tap landing
  - Includes: AC14

- **LR50U (LR52U reverse)**
  - Double Bowl Undermount
  - Includes: AC14, AC50

Nu-Petite

- **NP601 (NP602 reverse)**
  - 1 + ½ LH Bowl with one tap hole
  - Includes: AC14, AC62, AC64

- **NP611 (NP612 reverse)**
  - 2 + ½ LH Bowl with one tap hole
  - Includes: AC14, AC62, AC64

- **NP621 (NP622 reverse)**
  - LH Bowl with one tap hole
  - Includes: AC14, AC62, AC63, AC64

- **NP615 (NP616 reverse)**
  - Generous Bowl with ½ Bowl
  - Includes: AC14, AC62, AC63, AC64

- **NP660U**
  - Double Generous Bowl Undermount
  - Includes: AC14, AC62, AC81

Manhattan

- **MH883U (MH884 reverse)**
  - Superb with 1+½ LH Bowl
  - Includes: AC14, AC80

- **MH885U (MH886U reverse)**
  - Superb with Extra Capacity Bowl
  - Includes: AC14, AC71, AC72, AC73, AC74, AC80

- **DA833U (DA834U reverse)**
  - Gourmet Bowl with Extra Capacity Bowl
  - Includes: AC14, AC71, AC72, AC73, AC74, AC81

- **DA833-1 (DA834-1 reverse)**
  - Gourmet / Extra Capacity Bowl with one tap hole
  - Includes: AC14, AC71, AC72, AC73, AC74, AC81

Dallas

- **MH880U**
  - Superb Bowl

- **NP650U**
  - Extra Capacity Bowl

- **NP650U**
  - Generous Bowl

Individual Undermount Bowls

- **DU490**
  - Mega Bowl 45L

- **DU430**
  - Main Bowl

- **DU485U**
  - ½ Bowl

- **MH880U**
  - Superb Bowl

- **MO450U**
  - Extra Capacity Bowl

- **NP660U**
  - Generous Bowl

Accessories

All Oliveri® sinks include a selection of sink accessories.

- **AC14**
  - Basket Waste

- **AC17**
  - Timber Preparation Board

- **AC30**
  - Timber Preparation Board

- **AC64**
  - Timber Preparation Board

- **AC74**
  - Timber Preparation Board

- **AC16**
  - Bench Top Drainer Tray

- **AC83**
  - 18/10 Stainless Utility Tray

- **AC73**
  - 18/10 Stainless Utility Tray

- **AC62**
  - “D” Colander

- **AC72**
  - “D” Colander

- **AC63**
  - Stainless Steel Drainer Basket and Rack

- **AC71**
  - Stainless Steel Drainer Basket and Rack

- **AC51**
  - Stainless Steel Drainer Basket and Rack

- **AC53**
  - 18/10 Stainless Utility Tray

- **AC03**
  - Stainless Steel Drainer Basket and Rack

- **AC06**
  - ½ Bowl Colander

- **AC50**
  - Basket Waste

- **AC62**
  - “D” Colander

- **AC72**
  - “D” Colander

- **AC63**
  - Stainless Steel Drainer Basket and Rack

- **AC71**
  - Stainless Steel Drainer Basket and Rack

- **AC51**
  - Stainless Steel Drainer Basket and Rack

- **AC53**
  - 18/10 Stainless Utility Tray

- **AC03**
  - Stainless Steel Drainer Basket and Rack

- **AC06**
  - ½ Bowl Colander
Accessorise!
Dress up your kitchen.

Slide out kitchen bin
- Cleverly designed closed lid results in minimal air flow preventing odours.
- Smooth running ball race runners.
- Removable high impact plastic bin for easy cleaning.
- Cream plastic finish with durable metal frame.
- Made in Italy.

Benchtop mounted
Benchtop bin
- Stainless steel bucket and lid.
- 13 litre capacity.

Non-slide drawer liner
- Grip liner minimises scuffing or damage to drawer items by preventing them from sliding in the drawer.
- Recommended for Tandembox and ORGA-LINE drawer system.
- Available in grey or white.

TOP IDEA
Futura drawer insert
- Includes adjustable slot-in dividers
- Wide compartments for large utensils
- Available in 450, 600 & 900 mm width
- White or grey

Fixed MB drawer insert
- Ideal budget cutlery divider
- Available in white or cream

ECO door bin
- Containers swing out when door is opened.
- Simple removal of the containers for ease of cleaning.
- Lid seals containers when door is closed, to prevent odours.
Give your kitchen a breath of fresh air.

There are many different styles of air extractors to suit any kitchen, for wall or island application. Features can vary according to the type of use (i.e. Wok cooking) and styles can cater for any taste from the simple practical design to fashionable design lines.

1. Robinhood® Ciclon Canopyhood
2. Robinhood® Alto Rangehood
3. Robinhood® Telesto Canopyhood

---

**Echelon - Bottle Storage System**

Made from extruded aluminium and coated with natural satin anodising. Each individual module slides and snaps together to form the bottom of one bottle cavity and the top of the next. In this way stacks can be built to the required height working from the base up. Also available in preset height kits.

---

**Side mount tea towel rail**

- Plastic, 2 arms
  - Telescopic arms with ribbed plastic outer case that slides on anodised aluminium rods.
  - Easily fixed to inside of cupboards with telescopic arms for easy access.
  - Topmount also available.

- Satin Chrome, 2 arms
  - Universal side-fix or topmount to inside or outside cupboards.
  - Integrated slide pull-out runner.

- Chrome, 2 arms
  - Strong plated steel arms with protective ends.
  - Universal side-fix to inside or outside cupboards or on to any vertical surface
  - Integrated slide pull-out runner.

---

**Mag Lock™ Magnetic Latch - Child Safety**

- Totally concealed doors and drawers lock for child safety.
- Lock is totally concealed.
- Use on any cupboard or cabinet as a deterrent for curious children trying to open doors or drawers.
- Lock is engaged and disengaged by swiping Mag Lock™ magnetic key.
Handle your kitchen with style.

Complete your kitchen with this range of Lincoln Sentry European inspired handle and knob collection.
Handles and Knobs

Specify a handle that will bring out the personality in your kitchen. This European inspired collection has clean square lines popular today in any modern interior design. To accommodate for wider drawers or tall pantry doors, ensure that a long handle is specified for ease of opening. This collection also includes many flush handle solutions, popular in recent modern kitchen designs.

Aluminium Handles
Riviera
length 220, 410, 720 mm
Aluminium Handles
Moritz
length 319, 383, 692 mm

Aluminium Handles
La Cru
length 173, 365, 673 mm

Aluminium Handles
Rogue
length 183, 375, 683 mm
Aluminium Handles

Elysee
length 184, 248, 392 mm

Valantino
length 173, 365, 621 mm

Avalon
length 210, 370, 658 mm
Aluminium Handles
Monaco
length 184, 352, 678 mm

Aluminium Handles
Glace
length 106, 138, 170, 202, 234, 298, 362, 670 mm
Metal Handles
1. Magro (length 105, 135, 166, 230 mm)
2. Quatro (length 105, 137, 170 mm)

Metal Handles
1. Platino (length 178, 242, 380 mm)
2. Madison (length 120, 150 mm)
3. Kibo (length 178 mm)

Metal Handles
1. Turino (length 202, 266, 618 mm)
2. Platini (length 143, 211, 335 mm)
3. Masimo (length 120, 194 mm)
Metal Handles

1. Ralpo (length 136, 168, 200, 232, 328, 392, 488, 600, 700, 800, 1000 mm - dia. 10 mm)
2. Titan Rail and Post (length 136, 168, 200, 232, 328, 424 mm - dia. 12 mm)

Metal Handles

1. Deffino (length 145, 185, 215 mm)
2. Rhino (length 150 mm)
Metal Handles
1. Apollo I (length 105 mm)
2. Apollo II (length 140 mm)
3. Collina (length 155 mm)
4. Modula (length 150 mm)
5. Mercury (length 150, 185 mm)

Metal Handles
1. Arch Bow Steel (length 121, 152, 190, 263, 300, 337 mm)
2. Shark Bow (length 138, 230 mm)

Metal Handles
1. Trax Bow (length 121, 153 mm)
2. Ripple Bow (length 130, 161 mm)
3. Marz Bar (length 153 mm)

Metal Handles
1. Arch Bow Steel (length 121, 152, 190, 263, 300, 337 mm)
2. Shark Bow (length 138, 230 mm)

Metal Handles
1. Miro (length 110, 142 mm)
2. Cuffia (length 115, 145, 180, 245 mm)

Metal Handles
1. Square Arch Pull - Zinc Alloy (length 123 mm)
2. Arch Pull - Zinc Alloy (length 56, 114, 148 mm)

Metal Handles
1. Pillar "D" Brass Handle (length 126 mm)
2. Tasto (length 165, 200 mm)
3. Rhombus Pillar Handle (length 115, 145 mm)
The Kitchen Checklist

**Metal Pulls**
1. Scallop Pull (length 130 mm)
2. Tidal Pull (length 90 mm)
3. Crest Pull (length 50 mm)
4. Eye-lid (length 45 mm)

**Metal Handles**
1. Guggenheim (length 155 mm)
2. Nouvea (length 145 mm)
3. "S" Shape (length 110 mm)

**Metal Handles - Grecian Collection**
1. Grecian Cup (length 105 mm)
2. Grecian (length 138 mm)
3. Grecian Fluted (dia. 34 mm)
4. Grecian Plain (dia. 30 mm)

**Metal Handles - Iron Bark Collection**
1. Iron Bark Drawer (length 132 mm)
2. Iron Bark "T" Pull (length 70 mm)
3. Iron Bark "D" Pull (length 104 mm)
Aluminium Pulls
1. Linux (length 120, 190, 255 mm)
2. Nexion (length 56, 150, 248, 364, 652 mm)
3. Elle (length 2000 mm - cut to size)
4. Serion (length 162, 330, 618 mm)
5. Aligee (length 2000 mm - cut to size)

Metal Knobs
1. Konico (dia. 15, 25 mm)
2. Dexion (size 18 x 18 mm)
3. Cylinder (dia. 12, 18, 25 mm)

Metal Knobs
1. Plain Solid Brass (Dia. 30 mm)
2. Hallow Brass - no back plate (Dia. 32 mm)
3. Porcino (Dia. 30 mm)
4. Graduate (length 45 mm)

Metal Knobs and Pulls
1. Flat Solid Brass (dia. 24 mm)
2. Football (dia. 28 mm)
3. Neptune Pull (length 45 mm)
4. Graduate (length 45 mm)
Visit the Lincoln Sentry

**Functional Kitchen Design Centres**

See the latest and most innovative in kitchen storage solutions from around the world. Find out how you can create an ergonomic and functional kitchen layout with zonal planning and storage consideration for frequently and infrequently used kitchen items. Discover where the most efficient position for preparing food in the kitchen is and see how you can maximise empty space into ‘functional and useable storage space’.

The Functional Kitchen Design Centres are open to all architects, interior designers or kitchen planners and users, by appointment only, who wish to discover the latest in kitchen storage and ergonomic and functional zonal planning in a no-pressure environment.

Presentations are by appointment only, so that we can attend to you on a one-on-one basis.

Call one of our Functional Kitchen Design Centre consultants to organise your appointment today.

**“More than just the working triangle - add functionality and ergonomics to your kitchen”**

Please note:
The Functional Kitchen Design Centre provides suggestions for product specifications, it does not provide a design service or sell complete kitchens. However, Functional Kitchen Design consultants can provide layout suggestions to existing plans to maximise functionality and different storage solutions to increase ergonomics.