

kitchen inspirations
Issue 2011

blum
↑
Perfecting motion

kitchen inspirations

Blum's magazine for practical kitchens

Two sisters, two kitchens
Why aesthetics and functionality
work perfectly together

BEAUTIFUL AND PRACTICAL

WORKFLOW, SPACE and MOTION

All you need to know about easy workflows, optimal use of storage space and effortless motion in kitchens!



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04 The beautiful and the practical

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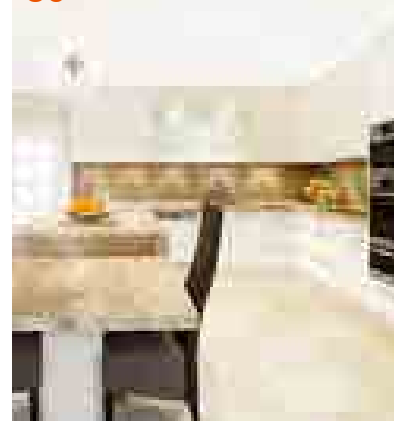
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The DYNAMIC SPACE team
from left to right:
Cyrielle Galmiche, Andreas Lubetz
and Anja Fitz

Buying a new kitchen is something you can really look forward to. The latest trends and newest possibilities make cooking fun and transform kitchens into a great place to meet and eat. But it can also be a bit of a challenge. The kitchen you decide on will last for 15 years or more, and it's often very difficult to keep an overview of the latest product innovations and important kitchen functions.

Thanks to our many years of research into everyday kitchen use, we've built up a sound base of knowledge and developed products that are tailored to kitchen users' needs.

The following pages will give you useful ideas and examples on how to make your new kitchen really practical. We call our ideas for practical kitchens 'DYNAMIC SPACE'. For more information simply go to www.blum.com.

Be inspired and discover what interesting possibilities there are to gear your new kitchen to your needs. And enjoy your kitchen for many years to come!



Ideas from Blum
for **practical kitchens**

The beautiful the practical



Twin sisters Giovanna and Ricarda may look alike but they sometimes differ in their opinions. For example, on the issue of kitchens. Must kitchens be primarily beautiful or practical? Ricarda tells Giovanna that they can actually be both.

They're identical twins – the spitting image of one another. When they were at school they had great fun tricking their schoolmates, teachers and later on their admirers. Like most twins, they're similar in many ways. For example, they're both ambitious, career-minded young women. Giovanna is a successful designer in a well-known fashion company. Ricarda has just been promoted to senior management of a small but renowned private bank. They both inherited a passion for cooking from their Italian mother. But their opinions differ on the topic of kitchens.

It's Saturday evening. Ricarda has invited Giovanna for dinner in her new flat. While Ricarda is busy cooking, Giovanna takes a closer look round Ricarda's beautiful home. Her gaze wanders through to the kitchen, where Ricarda is chopping the vegetables. Her comments are revealing: 'Your kitchen's really beautiful!' she says. 'For me, a kitchen's like a beautiful dress,' Giovanna continues. 'I have to feel comfortable in it. And it has to go with my personality. That's why it has to look right. You won't like your kitchen for long if it doesn't look good. Even more so if it's part of the living-room like in your flat.' 'You're absolutely right,' agrees Ricarda. 'But we shouldn't forget the practical side of a kitchen.' Some years ago, Ricarda did a voluntary traineeship in a top restaurant and was amazed by the perfect organisation and smooth workflows of a professional kitchen. The experiences she gained greatly shaped the design of her new kitchen.

'Yes, of course,' answers Giovanna. 'But you have to admit that kitchens always have pretty much the same layout. It's not until you combine interesting materials and finishes that you get a fascinating kitchen.' 'No, you're wrong,' counters Ricarda. 'A beautiful kitchen is worth less if the workflows aren't right, if there's too little storage space and the cabinets are difficult to open and close.' While saying this she nudges the front of the waste pull-out with her knee. It opens automatically and Ricarda disposes of the onion peel. She pushes it hard with her foot and instead of banging to, it closes softly and effortlessly. Giovanna is lost for words. She hadn't noticed this feature in her sister's kitchen.

Ricarda puts the knife down with which she has just finely sliced the zucchini. 'So you'll be surprised when I tell you that what I did first was to think about a practical design. I decided on the materials and colours afterwards.' Giovanna is amazed and instantly interested. She thinks her sister's kitchen is something else. But she hadn't looked at it from the practical side of things. Sure ... there's something beautiful about watching Ricarda cooking. Her movements are smooth. Everything she does is easy, and Ricarda is preparing everything far faster than she would do. Up till now Giovanna thought that this was mainly because of Ricarda's energetic style of cooking. Ricarda moves into the centre of her kitchen. 'Look here. I just need to take a few steps to prepare the food, cook and even to do the washing up. Everything is where it should be.' The wide and heavily laden pull-outs can be opened

and closed with ease. They open electrically at a single touch, have a feather-light glide and close softly and effortlessly. Everything's well thought out. The kitch-

For Giovanna, it's most important what a kitchen looks like. You can only feel comfortable in a beautiful kitchen.

Ricarda is not against beautiful design but for her, a kitchen must primarily be practical.

en has been designed according to typical workflows. Everything that's needed for specific tasks is immediately to hand. Pans near the cooker, knives near the worktop, sponges near the sink. Giovanna watches Ricarda's demonstration »

GIOVANNA LIKES STYLISH FURNITURE

An elegant look with drawer sides of frosted glass



Pull-outs open electrically at a single touch, have a feather-light glide and close softly and effortlessly.

There's something beautiful about watching Ricarda cooking. Her movements are smooth.

Everything that's needed for specific tasks is immediately to hand. Pans are near the cooker, knives near the worktop, sponges near the sink.

Everything's well thought out. The kitchen is planned according to workflows.

without a word. Of course she had also thought about where to keep pots and cooking utensils when she first moved into her own kitchen (so that she wouldn't have to look for them) but she'd never considered kitchen workflows like this before. 'Wow!' she gasps. 'It's really quite logical. I never thought that such simple details could make a kitchen so much

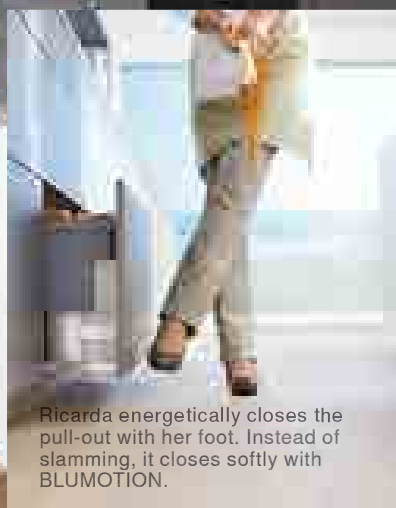
more practical.' Ricarda smiles. 'And you probably didn't think that a practical kitchen could be beautiful, too.' 'Yes, you're right,' agrees Giovanna, 'but when I think about it ...' She takes a second, '...then you're not a better cook after all – you're just better organised!' 'Dream on!' says Ricarda laughing and giving her sister a hug. 'But why not treat me to dinner next time and show me!'



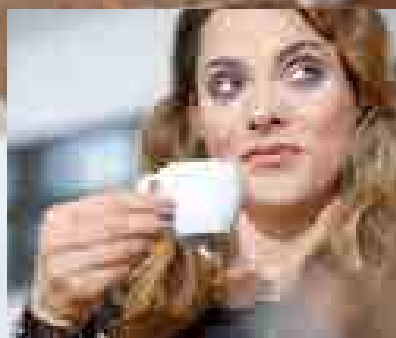
Ricarda keeps her pots and pans directly under the cooker so that she can get them quickly when she needs them.




It's not only beautiful
but practical, too.



Ricarda energetically closes the pull-out with her foot. Instead of slamming, it closes softly with BLUMOTION.



A man with a beard, wearing a red patterned shirt, is preparing food at a kitchen island. A woman with dark hair, wearing a white shirt, is smiling and holding a glass. The kitchen features dark wood cabinetry, a large stainless steel range hood, and a curved island with a stainless steel countertop. Various kitchen items like lemons, tomatoes, and a bottle of oil are on the island.

Bella Italia with a Russian soul.

*Retired ship's captain Giuseppe Spirandelli and his wife, Russian jewellery designer Tatjana Regolova, have had **an extravagant and extremely functional kitchen** fitted into their country house in southern Tuscany.*

**DREAM COUPLE**

Retired captain Giuseppe Spirandelli and jewellery designer Tatjana Regolova have found their dream house

**DREAM HOUSE**

They found the old brick factory 'La Fornace' near Grosseto in southern Tuscany, lovingly renovated it and turned it into their retirement home



They couldn't be more different. He's a burly mariner and she's a petite artist. While Giuseppe was steering giant tankers and ships across the Seven Seas, Tatjana was designing intricate pieces of jewellery (which she has been doing since her childhood and with growing success).

'If a kitchen isn't functional, you can't take pleasure in its beauty.'

They met ten years ago at Tatjana's jewellery exhibition in Hong Kong. A friend had asked Giuseppe to go along with him to the preview. 'Her eyes are just as beguiling as her jewellery,' says Giuseppe who is still very much in love. She immediately fell for his self-confidence and pleasant manner. It didn't take long for them to decide to live together. When Giuseppe was given the possibility to go into early retirement, he jumped at the chance. Giuseppe and Tatjana found 'La

Fornace' an old, shut-down brick factory between Grosseto and Follonica in southern Tuscany. Giuseppe knew the region from his youth. Step by step they turned the run-down works into a dream residence. 'On a dear day you can see the sea from the top floor,' says Giuseppe, 'it's just 20 kilometres away.' Once a sea-dog always a sea-dog,' chuckles Tatjana.

They might look very different but their tastes and demands in terms of kitchens are very much the same. A kitchen must not only be beautiful but also practical. Tatjana didn't only provide the ideas for the cooking island and wall cabinet above the sink, but also helped out with the design. 'Jewellery only needs to be decorative,' says the dainty Russian, 'but a kitchen must primarily be functional, otherwise you can't enjoy its beauty.' The extravagant wall cabinet above the sink is equipped with electric SERVO-DRIVE and has a drip tray at the bottom so that dishes can be left in the cabinet to dry. 'Martini Mobili', a kitchen company from Bovolone near Verona, meticulously implemented all the details, »



Extra easy
Electric SERVO-DRIVE for wall cabinets
is hidden behind this exceptional front.



Extra clean
A lot is washed by hand. So it's really
practical to have everything to hand.

supplied the cabinets and fitted the extravagant kitchen into their home. They use their high-quality wooden kitchen very often. Almost every day the couple prepare dishes for one another from their inexhaustible fund of recipes. Tatjana feels more at home with Russian and French cuisine, whereas Giuseppe tries to conjure up the specialities of all the countries of his travels. The couple never get bored – thanks in part to their kitchen!



Extravagant
The cooking island is at the centre of
the kitchen. You can reach almost
everything from here.



Insider tip

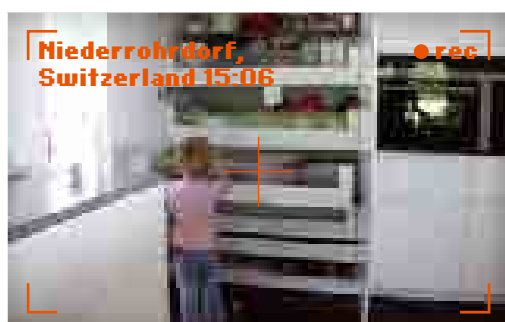
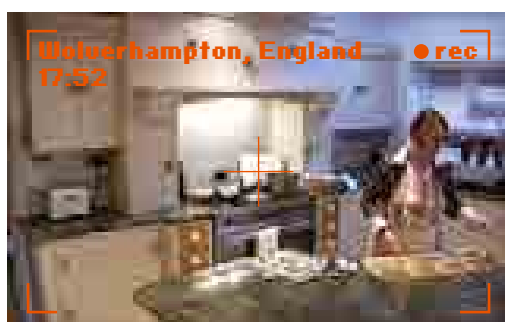
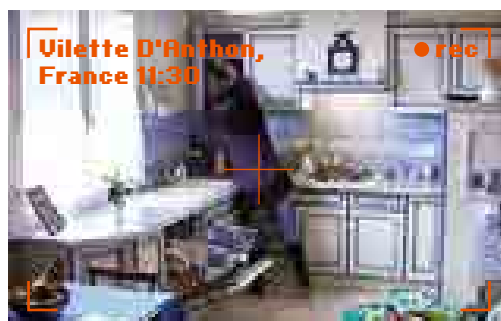
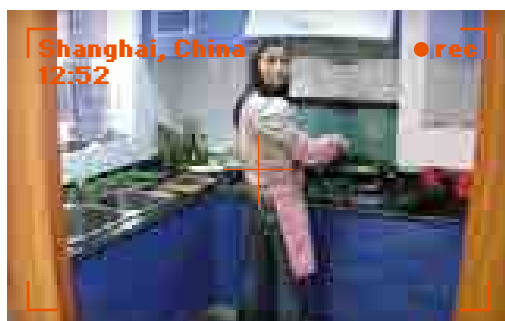
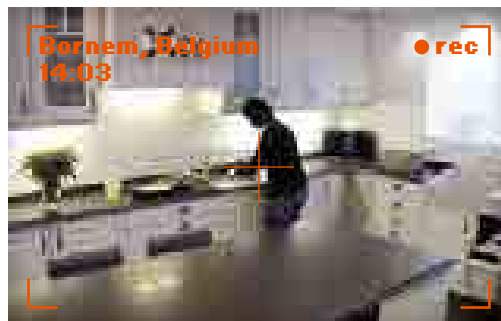
What makes this kitchen so practical?

Cabinets are arranged around the cooking island so you don't have to walk far.

The individualised design provides enough space for special tableware.

Pots, spices and cooking utensils are right next to the cooker so everything's within easy reach.

All base units have full extensions, providing easy access to contents – even at the back of cabinets.



**REQUIREMENT EXPERT**

Miriam Wildauer,
Requirement Research
Department

The licence to watch and learn

*Blum's Requirement Research Department investigates kitchen users' habits and workflows and finds out what they really need. Here is an interview with **Miriam Wildauer** who is a Requirement Expert at Julius Blum GmbH.*

Why does Blum have a Requirement Research Department?
‘We want to develop practical fittings solutions that have useful functions and that make life easier and more enjoyable for kitchen users. That's why we investigate into how people actually use their kitchens, how they cook and what lifestyle they have. Our findings help us develop products that are tailored to these needs.’

How long has Blum been doing research into kitchen users' needs?

‘We've done almost ten years of intensive research. We've monitored kitchen use, done research and carried out detailed analyses of habits, workflows, etc.’

How much research material have you collected over the years?

‘I'd say we've got about one thousand hours of film material from countries all over the world. More countries are planned over the next two years, e.g. India, Tunisia, Malaysia and Sweden.’

Are there any major differences in how people use their kitchens all over the world?

‘One big difference is the rice pull-out for five to ten kilos of rice in Asian countries. Or the baguette pull-out in France, special disinfection equipment in China and the fish grill in Japan. Another in-

teresting example is that in Australia they have an outdoor kitchen for barbecues and an indoor kitchen for preparing daily food.’

close BLUMOTION. We observed that people often slam fronts. Doors bang, bottles clink and plates clatter. So the requirement was to integrate a soft-close

‘Many typical tasks are the same in kitchens all over the world.’

What are the main things we all have in common?

‘Many typical tasks are the same in kitchens all over the world. For example, the main work area, which should be at least 90 cm wide, is ideally between the sink and the hob. The worktop is just the right height if the distance between slightly bent arms and counter is about 15 cm. And of course, ergonomic aspects always play an important role. No matter which country you live in, it's not a good idea to have to bend down, stretch or even climb onto worktops to reach things. Everyone all over the world recognises the advantages of pull-outs that provide easy access to contents.’

What insights do you gain from Requirement Research?

‘We identify major and minor needs. We use our findings to develop new products. A good example in this context is soft-

system into our fittings. Even minor needs lead to new practical ideas. We found that people all over the world get into a tangle with cling film. That's how we came up with the idea for a practical film dispenser. The film can be pulled out and cut without tangling up.’

Let it flow!

You can easily shorten distances in your kitchen by planning according to typical kitchen tasks. This produces work areas called zones. As a result, you can keep everything exactly where you need it.



Workflow

Take your habits into account

Tell your kitchen planner about your personal cooking habits. Then he or she will be able to tailor your kitchen to your needs.

Fit easy access into your kitchen! Use:

- 1) Pull-outs instead of doors for easy access to interiors
- 2) Full extensions for optimal access and clear visibility of all contents
- 3) Inner dividing systems to organise interiors



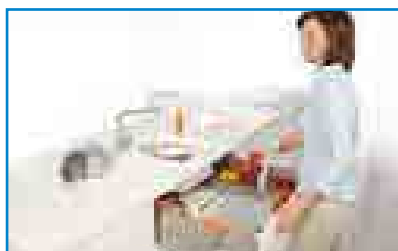
An ample store

Keep food in a central place. Store contents so that you can easily reach them, make sure distances are short and you have easy access.



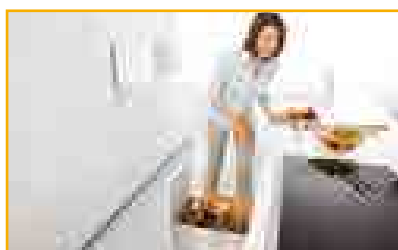
Keep tableware together

Keep plates, cutlery and glasses together. This makes it easier to lay the table. And if your dishwasher is close-by, you can clear away clean dishes swiftly.



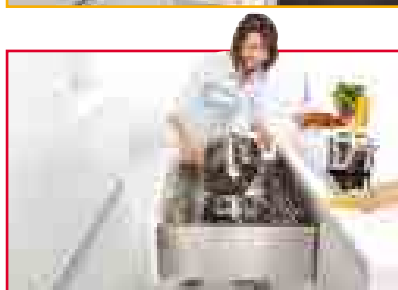
Nice and clean

Hygiene is important when washing up, cleaning and disposing of waste. Everything should be tidy and easily accessible in the pull-out under the sink.



Everything within reach

Ideally, the worktop should be between the sink and hob so that you don't have to walk far to the sink, cooker and waste bin. And from here, knives, chopping boards and spices should be within easy reach.



Close to your cooker

If possible, keep pots and pans, cooking utensils, etc. close to your cooker.



For keen bakers

Keen bakers need space for ingredients and gadgets. It's practical if you keep everything you need for baking together and immediately to hand.

Optimal workflows are possible in every kitchen

Kitchens can be divided into zones according to tasks. This shortens distances in kitchens and everything is where it should be.



The U kitchen



The island kitchen



The G kitchen



The L kitchen



The corridor kitchen



The wall kitchen



Consumables



Non-consumables



Cleaning



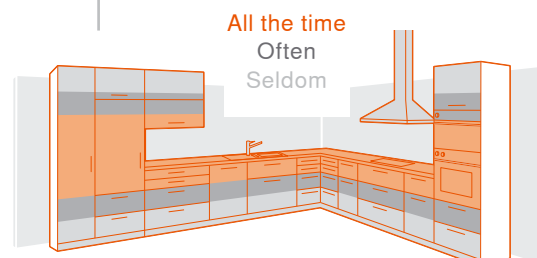
Preparation



Cooking

Ergonomic levels

Sort your contents into items that you use all the time, often or seldom. If you store them at the right level, you won't have to bend down or stretch so often.



Every inch counts!

Bob Cathey is a wharfinger at the Port of Oakland, California, one of the largest container handling ports in the world. A wharfinger's challenges are similar to those encountered in everyday kitchen use: Make the most of the space available!

Bob Cathey has more than 3,000,000 sq. metres of space at his disposal. Every minute, containers arrive that have to be stored in the right place. And every minute, containers have to be loaded onto rail, road or back onto ships and space is made available again. 'I have to think about where the ships are scheduled to berth and consider stowage plans and transportation routes,' says Bob, mug of coffee in hand. Incoming and outgoing containers, the storage space required, the position of cranes and shunting routes all have to be precisely planned. Not an inch or minute is wasted. A small mistake could cost the port

'Port managers and kitchen buyers ask themselves the same question: How can I make the best possible use of the space available?'

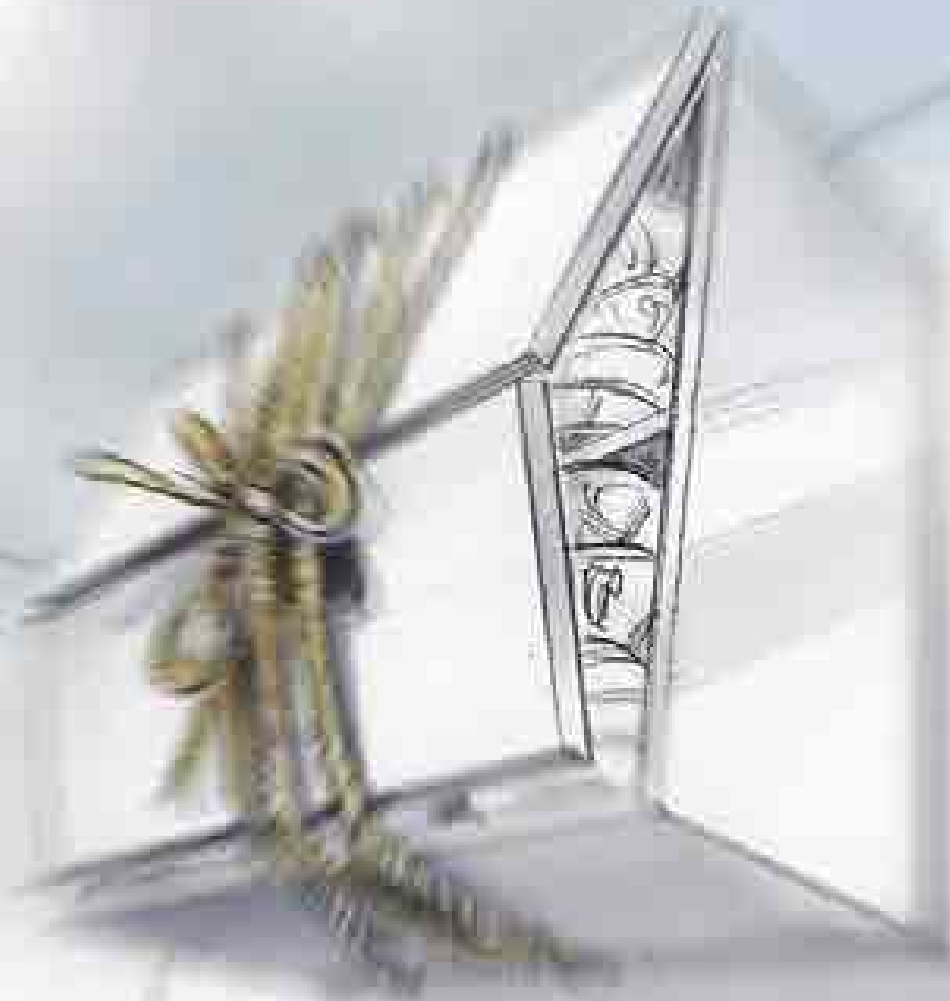
a fortune. Bob likes his job. 'Planning is in my blood,' he says with a chuckle. He thinks that managing a port can be compared to everyday kitchen use. The quantity and kinds of goods that go into a kitchen; what you need often; what you don't need; and where you put everything so that you can easily reach it. Good storage space management depends on the space available and on good storage solutions. Bob knows what he's talking about. But when it came down to buying a new kitchen, his wife was in charge. 'She insisted on pull-outs in the whole kitchen,' he says with a mischievous smile. 'Now I know why. We work from top to bottom when handling goods, too. It's a lot easier and you've got an overview of everything.' She also got her way with the size of the pull-outs. Pull-outs that use the full depth of the furniture naturally provide more storage space. Just like loading a container. You fill up the entire container. 'It's probably more complex than in a kitchen,' he says, mulling things over, 'but the tasks are very similar.'



EVERY INCH COUNTS

Every inch is put to optimal use at the Port of Oakland





Can you fit everything into your kitchen?

*It would be really inconvenient and annoying if you didn't have enough storage space in your new kitchen. We can help. **These tricks will coax valuable storage space out of your kitchen** – in places you wouldn't expect.*

Nice and clean

A great storage space idea under the sink clears away all washing-up items and keeps worktops free.



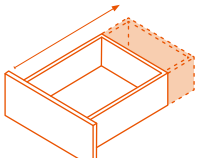
This sink pull-out fits around the sink, providing new and normally un-used storage space.



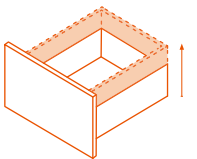
Plenty of space

Pull-outs with high sides mean that you can fill up larger drawers with provisions. What's more, the larger pull-outs can be opened individually, providing easy access from above and from all three sides.

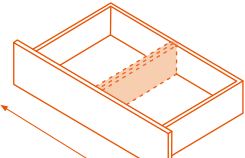
An inner dividing system like ORGA-LINE organises items and ensures that they don't tip over.



+30%
with deeper pull-outs



+55%
with higher sides



+15%
with wider elements



For all corners

The SPACE CORNER cabinet uses every inch of space in corners. And thanks to pull-outs, you don't have to bend down to get to things.


Space

Everyone has different storage space needs. Recognise your needs and tell your kitchen planner. Then you'll be able to fit everything into your kitchen.

Cooking habits

If you cook a lot, you'll need more storage space than someone who just fixes the occasional snack.

Size of household

How many people are you cooking for? Often, a good kitchen will last for 15 years. The size of households might change over this period.

Buying habits

If you go shopping every day, you won't need as much storage space as someone who shops once a week.

Lifestyle

If you like to entertain friends and have lots of parties, your kitchen will differ from that of someone who has fewer guests.

The new party location

Why not start a party where it's going to end anyway? In the kitchen! Kitchen parties are the latest trend. And not just in Austria. We interviewed a family close to Toronto— and were invited to join in the birthday celebrations.

Home owners Lilly and Bill from Mississauga, Canada, a small town not far from the Niagara Falls, are a little excited. They're having fun and are in full party preparation mode when we arrive. Every year, they organise a birthday party for their two daughters. It's become quite a tradition. But things are different this year. This year the family will be celebrating in the hub of their home: the kitchen.

The birthday girls are Angela and Sarah, Lilly and Bill's 26-year-old twins. 'The brilliant thing about the birthday party is that I only have to do it once a year', says Lilly with a quiet smile. But that means catering for double the number of guests (who could arrive at any moment and have no idea of the new party setting). 'Mum's birthday parties have always been a big event for us since we were small,' says Angela. 'But this kitchen party's going to be really special,' adds Sarah with eager anticipation. We take a closer look at the new party location. At first glance the kitchen looks

quite ordinary. But when we watch Lilly adding the final touches to party dishes, we immediately see what's so special. The wall cabinets apparently open by themselves, and the drawers close softly and effortlessly. The whole kitchen seems to be in motion with Lilly. We're impressed

This year the family will be celebrating in the hub of their home: the kitchen.

— and the guests should be, too! Cue the moment - the door bell rings and first guests arrive. They're enthusiastically welcomed by Lilly's dog Oliver, a golden doodle.

While the friends congratulate Angela and Sarah and give them presents, Bill tells us how they came up with the idea of a kitchen party: »







'At first I thought it was just one of those crazy ideas that students have. But then I remembered that when I was young we always ended up in the kitchen. So why not have the party in the cosiest place from the start?' We couldn't agree more and see that the other guests are as enthusiastic as we are.

Son Michael gets a bottle of sparkling wine from the fridge while Lilly opens the wall cabinet with the glasses. She touches the cabinet and the front lifts up elegantly. The guests are amazed. 'SERVO-DRIVE,' she says with a proud grin, taking out the glasses and pressing a button (within easy reach) to close the cabinet again.

Sarah and Angela's friends decide to go on a little tour of the kitchen. When party guest Rahim slams a drawer, his girl-friend Alyssia (prepared for a loud noise) gives him a warning nudge. But the drawer closes softly – to Alyssia's amazement and to the amusement of the other guests who have been watching the situation. Alyssia turns to her Rahim 'I wish our kitchen could do that, too.' Rahim, always a pragmatist, answers

'Good thing we've seen this kitchen before we buy our own. There are lots of ideas here that we can take away with us.' In the meanwhile, Lilly has managed to light the candles on the cake without anyone noticing. A loud round of 'Happy Birthday to You' is followed by applause for the two sisters

– and perhaps for the party location, too. Lilly puts the birthday cake on the worktop and goes over to the corner. Just as the guests think they've discovered all the kitchen has to offer, they are amazed once more. The drawer with the cake knife glides open from the corner cabinet. The guests are astounded. 'This is my SPACE CORNER,' says Lilly in passing, secretly chuffed by the reactions her new kitchen is triggering with her guests. And so even cutting the cake turns out to be a little event. At this moment we recognise another advantage of a kitchen party: everything's within easy reach and immediately to hand! Just as we are about to try a slice, we hear a



loud smacking sound and curiously turn round to find out who it is. Oliver the dog has also discovered the cake and is giving us a hungry stare. 'All this excitement has made us forget you,' says Lilly laughing and gives the dog a piece of cake. In a kitchen like this, a dog's life is not so bad after all.



This corner cabinet almost steals the show from the birthday girls – but only almost.



The kitchen party is a great success. Cheese!



No hand free in the heat of party preparations. No worries. You can still open SERVO-DRIVE drawers with ease, for example with your hip.

Kitchens finally get moving

Not all motion is the same. That's why it's a good idea to try out and compare different functions in kitchen stores or showrooms.



Easy opening and closing

There's a wide selection of high-quality opening and closing systems for doors, pull-outs and wall cabinets. Read more about them here and try them out at specialist kitchen shops.

Soft close

A good soft-close system ensures that fronts have a silent and smooth closing action – no matter how hard you close them.

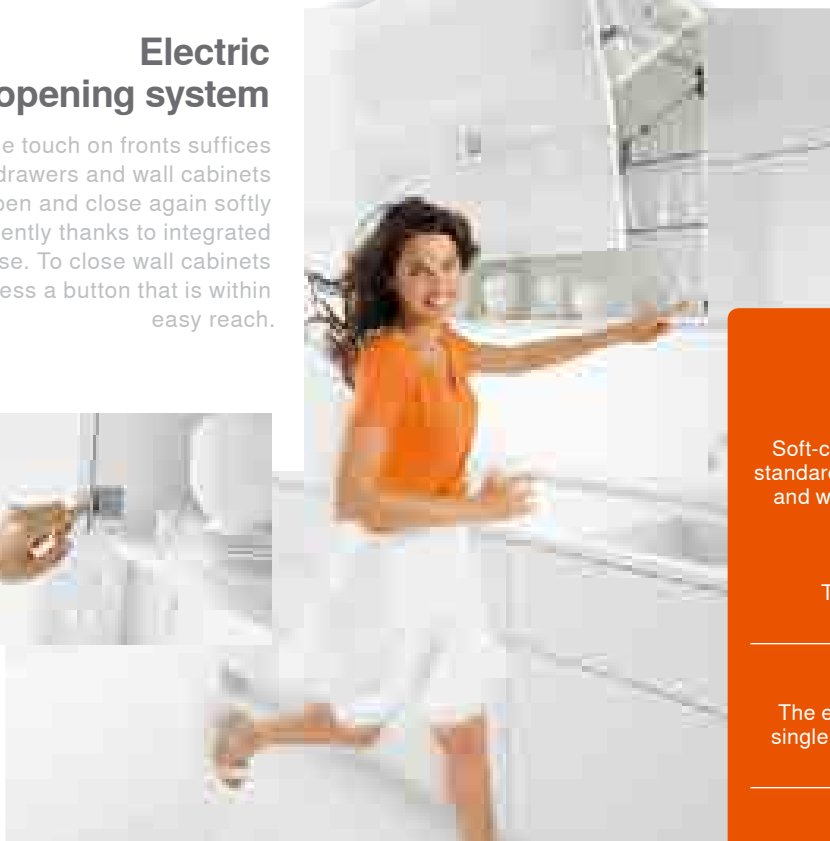


Mechanical opening system

A mechanical opening system allows you to open handle-less fronts at a single touch. To close, simply press or gently push drawers and doors.

Electric opening system

A single touch on fronts suffices and drawers and wall cabinets glide open and close again softly and silently thanks to integrated soft close. To close wall cabinets simply press a button that is within easy reach.



Motion

Ask for these products:

BLUMOTION

Soft-close BLUMOTION has almost become a standard feature of kitchens. It ensures that doors and wall cabinets close softly and effortlessly.

SERVO-DRIVE

The electric opening system for wall cabinets and pull-outs.

SERVO-DRIVE uno

The electric opening system is available as a single set that can be installed, for example, in waste pull-outs.

TIP-ON

TIP-ON by Blum is a tried and tested mechanical opening system.



Young, colourful and full of pep

Sint Niklaas is located between Brussels and Antwerpe. This is where Julie Cornu has designed her young kitchen which not only features gaudy accessories but also lots of useful applications.

**JULIE CORNU**

She loves colourful and bright things. But her kitchen is very practical, too.

THE RIGHT HOME FOR ME

Julie lives close to the centre so she can go shopping on her bike.



She loves colourful and bright things. Her clothes, bags and accessories are every colour under the sun. When you meet Julie her love of life is infectious. And although the small Belgian woman loves gaudy things, her kitchen is well thought out and offers many practical applications.

Perhaps that's because some of her friends work in the kitchen branch. 'At first, it got on my nerves that everyone wanted to give me tips,' she admits. 'I wanted a kitchen to suit my personal taste.' But her

best friend Kaatje didn't give up and took her to different kitchen showrooms. She drew her attention to the inner values of a kitchen.

When Julie moved out of her parents' house, she already had an idea of what her kitchen should be like. 'I wanted an open-plan kitchen, at least that's what I thought when I first started looking for a flat. And I wanted it to be colourful.' But then she found this flat with its fantastic layout in an ideal location, close to the centre. There wasn't enough space for an open-plan kitchen but Julie wouldn't swap her kitchen for any other in the world. 'Everything's exactly where I need it. Everything's so practical. I feel really good when I'm cooking. So it doesn't matter anymore whether my kitchen's open plan or not. What's most important is how I feel when I'm preparing food.' At the end of the day, she decided not »

'Everything's so practical. It makes me feel really good when I'm cooking and that's what counts most.'



Inner values
The TANDEMBOX intivo box system with printed glass drawer sides.

to have colourful fronts but opted for a timeless walnut finish. 'I'll have this kitchen for some time. I can always re-do the decorations when I like – but the core will stay the same!' And the 'core' was very important to her. 'Even if I collect even more things, I've got plenty of space for everything in my drawers. And even the sides have a beautiful design. I think it's terrific that you can design your kitchen to suit your very personal taste!' comments Julie happily.



Clever opening system
The electric SERVO-DRIVE opening system allows you to open waste pull-outs even if your hands are full.



Cool and tidy
The ORGA-LINE inner dividing system tidies up the wildest households.



Insider-tip

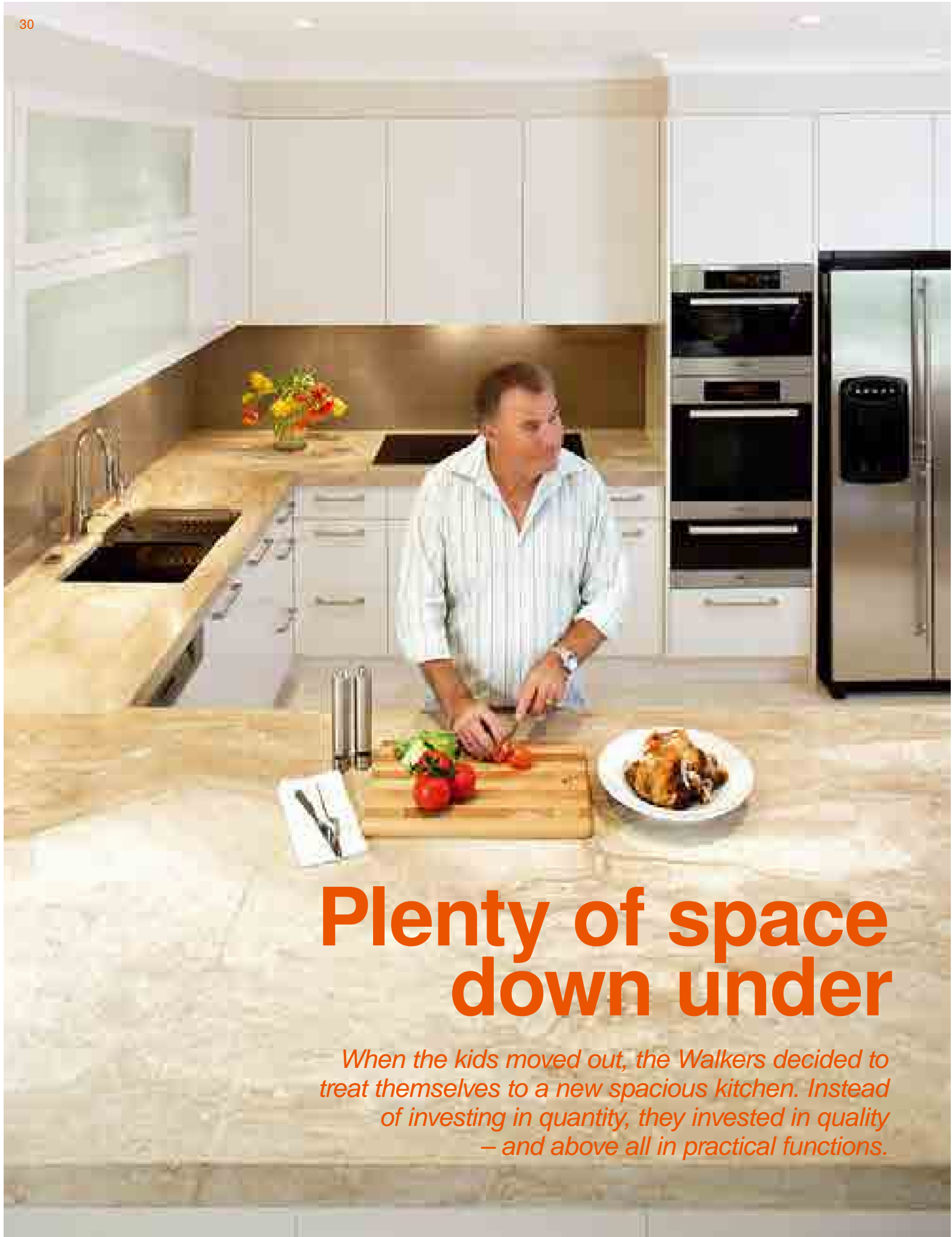
What makes this kitchen so practical?

There's enough worktop space between sink and hob – ideally min. of 90 cm

It's ergonomic: Base unit pull-outs instead of drawers

Interiors are organised with a flexible inner dividing system

Electric opening system in most frequently used pull-out: the waste pull-out

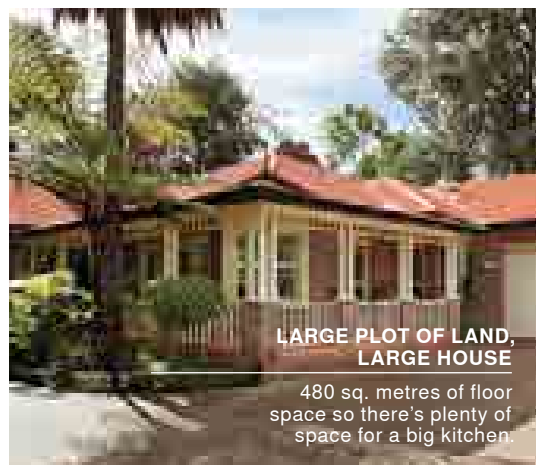


Plenty of space down under

When the kids moved out, the Walkers decided to treat themselves to a new spacious kitchen. Instead of investing in quantity, they invested in quality – and above all in practical functions.

**GEORGE AND TRACY WALKER**

They've treated themselves to a big, easy-to-use kitchen.

**LARGE PLOT OF LAND,
LARGE HOUSE**

480 sq. metres of floor space so there's plenty of space for a big kitchen.

Australia is the sixth largest country in the world but it's not very densely populated. In other words, there's lots of space.

18 years ago, George and Tracy moved from a suburb of Sydney to Asquith to get away from the confines of the metropolis and because George could take over a tyre business there. They bought a large plot of land right next to a golf course and built a house with 480 sq. metres of floor space for them and their four children. The children have since moved out – as has the old kitchen. 'When we tore out the old kitchen it was like losing an old friend,' says George in

a sad voice. 'But the new kitchen is completely different to the old one,' adds Tracy. 'Before, we had a dark wooden kitchen, now we've got a bright kitchen that's equipped with everything we need.' George nods in agreement and adds 'We're really pleased with our new kitchen. It was a big investment but it will pay off in time.'

When planning their kitchen they thought about their future needs and can rest assured that they will still be able to cope with everyday kitchen use in their old age. 'We're not getting any younger,' says Tracy smiling. There are lights in the cabinets that turn on when the front is opened. There's an LED thermo light in the tap which lights cold water blue and hot water red.

'Functionality and convenience were very important to us,' explains Tracy. 'It's very practical,' comments George, 'because we often had to look for things »

'We had doors on the base units of our old kitchen and were often looking for things. Now we only have pull-outs so that we can see and find everything.'

and dig out items from the back of the unit. Now we can clearly see all the contents of our drawers.' He shows us what he means by opening a drawer with cooking utensils which is under the induction cooker.

Everything's big without being over-powering. There's nothing on the worktop (which indicates that the storage space available has been put to good use). The larder unit towers over the large fridge with an ice-cube and water dispenser. Above the sink we find a spacious stay lift equipped with electric SERVO-DRIVE for one-touch opening. 'Yes, that is a very easy and elegant way to open a cabinet,' says George quite proudly. 'Tracy wants to hold a cocktail party because of her new kitchen.' 'Oh yes,' Tracy chips in happily. 'Some people hold house-warming parties, we're going to have a kitchen-warming party and show off our new kitchen to our guests.' And they'd have plenty of space for lots of guests. Another thing the couple are particularly pleased about is that all four children really keen to see the new kitchen at the first opportunity.



Lots of space for bulk shopping.
Sometimes, Tracy only goes shopping once a week. But she has plenty of space for all the provisions in her larger unit.



The big fridge also contains an ice-cube and water dispenser.



The big elegant stay lift is equipped with electric SERVO-DRIVE – so closing is child's play.



The ORGA-LINE inner dividing system organises bottles in pull-outs.



Easy access to knives in the SPACE CORNER cabinet.





Insider-tip

What makes this kitchen so practical?

It's a big kitchen but you don't have to walk far because of consistent kitchen zone planning.

The SPACE CORNER cabinet has ergonomic pull-outs.

Pull-outs, lift systems and doors close softly and effortlessly (soft-close BLUMOTION).

The spacious island is a communication hub that connects the cooking and dining area.

A woman with dark hair, wearing a pink and white striped long-sleeved shirt and a red apron, is smiling and looking towards the camera. She is standing in a kitchen, holding a spoon and stirring a large stainless steel pot on a gas stove. Above the stove is a silver range hood. The kitchen has red upper and lower cabinets. The overall scene is bright and clean.

Compact China

When the Gao family found their dream flat, Mrs Gao finally got what she had long been waiting for: a dream five square metre kitchen



It's a brand new residential estate in the Qingpu district, a suburb of Shanghai, the People's Republic of China. The street is spanking. The avenue up to the houses is lined with newly planted trees.

'We were so lucky to find this flat a few months ago. Our old flat in the neighbouring district had become too small,' says Xiaohong with a constant smile on her face. Her six-year-old son and parents also live in the 100 square metre maisonette flat. 'Everything's just a few minutes' walk away, the market with fresh food, the kindergarten, schools,' she continues enthusiastically. 'But we did have a bit of a discussion about our kitchen,' she says, giving her husband Wu a sly wink. He is the sales manager of a large garden landscaping business. 'We wanted to

have everything just right so that we'd enjoy our kitchen for many years to come.

After all, we do plan to grow old here.' Xiaohong is very proud of her new kitchen. She had prepared herself well and asked kitchen consultants how they could make the most of the five square metres that were available. 'When I think back to our old kitchen – well, we hadn't even had it for five years and the doors fell off. If you compare it to the kitchen we have now, it wasn't really a kitchen,' Xiaohong lovingly caresses the front and adds, somewhat sheepishly, 'I do love red.' Which is quite obvious if you look around the flat. It's not only the kitchen that's red but most of her other furniture, too. In China, red is a symbol of good luck and happiness.

'It's a small storage space wonder – everything fits into the cabinets and drawers.'

It's a small storage space wonder that nothing stands on the white stone worktop aside for the rice cooker and the microwave. 'Everything fits into the cabinets and drawers,' she continues. Even Wu is amazed. 'The larder unit is simply unbelievable,' he adds. We can »



Tiny and tidy
The ORGA-LINE inner dividing system gives the Gao family clear visibility of all contents.



The storage space wonder
Thanks to full extensions with high sides, everything fits into the larger unit – even goodies for three generations.

store a huge amount and still keep things nice and tidy. We can even fit in all the food for my parents-in-law.' His wife gives him an astounded look and giggles. In China, it's quite typical for grandparents to live in the same household and help bring up the children. 'And the two of us have fun cooking together in our small kitchen. Each of us has enough space to prepare food and knows exactly where everything is. The U-shape of the kitchen and the well-organised drawers are a big help,' explains Xiahong. 'It's practical, isn't it?' says Wu. 'We've got exactly what we need and nothing more.' You can also hear the pride in Wu's voice. When you see the Goas in their new kitchen, you simply believe in the effect of red: they're a picture of happiness.



Easily accessible
You can easily reach the handle of this lift system because it stays exactly where you leave it.



Insider-tip

What makes this kitchen so practical?

Optimal use is made of the space available
The base units have pull-outs instead of doors

Food for the entire family fits into the larger unit with high inner pull-outs

Top-quality fittings
guarantee a long kitchen life

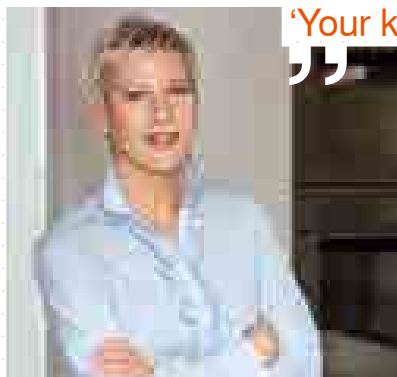
Cross and lateral dividers in pull-outs
organise interiors and give users
easy access to contents

You need to think things through carefully before buying because you'll have the kitchen you decide on for many years.

Ready to buy your new kitchen?



Normally, you'd first ask your friends and acquaintances about their experiences: 'How did you go about buying your new kitchen?' Consider these five kitchen experts your new friends because they speak from their own experience – experience you can benefit from. Here are their tips:



'Your kitchen should fit like a made-to-measure suit.'

Joyce F., 38-year-old computer expert from San Francisco, USA

No one has the same fingerprints, nor do they have the same wishes or requirements. So why should it be any different for kitchens? A kitchen can and should be tailored to your individual needs. That's why you should think about what your personal needs are! What are your buying habits? What type of cook are you? How big is your household and could it change soon? Do you have any pets? What space do you need for what? Give all this information to your kitchen planner. For example, I've got a really wide larder unit to fit in all the food for the six of us in my family. And my kitchen planner gave me many more good ideas which I've been very happy with for years.

‘Think 20 years ahead.’

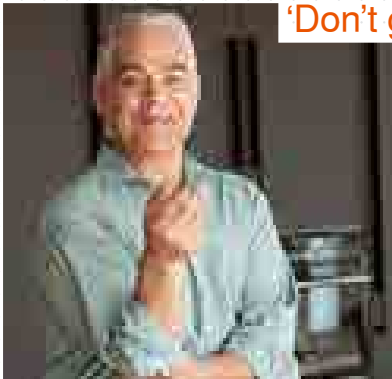
Svea L., 60-year-old sinologist from Malmo, Sweden

There's a Chinese proverb that goes 'wisdom is a privilege of old age'. But you needn't wait that long and you should think ahead when buying your new kitchen. You'll have the kitchen you decide on for up to 20 years. Once bought, it'll have to meet your demands every day.

So think carefully about what you'll need later on in life and what you simply can't do without today. For example, I didn't want to have to bend down anymore or crawl into the back of a cabinet to dig things out. That's why my base units all have drawers. Take time to think about design options and then make a deliberate investment which will pay off every day.

**‘Don't go on autopilot, try it out yourself!’**

David S., 48-year-old engineer from Milton Keynes, Great Britain



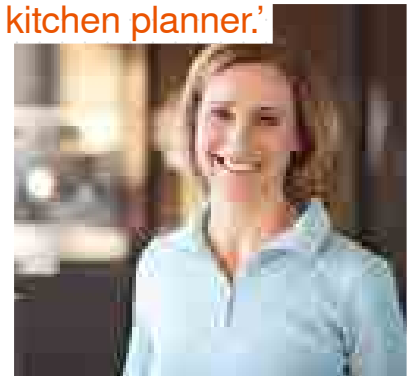
To set things straight: autopilot is a very useful function but not when it comes down to buying a kitchen! You need to take the initiative! Make the most of your visit to a kitchen shop to try out and test as much as you can. How does it feel? What do you really like?

Imagine what it'll be like in your new kitchen. Try things out and decide yourself what is best for you. I discovered this new wall cabinet lift system by chance. I changed my mind at the last minute and chose this system because it's so easy to use and the motion is so elegant. So ask for innovations. You don't want to miss out on something that you'd like to have in your new kitchen.

‘Work with your kitchen planner.’

Anna D., 43-year-old ophthalmologist from Vienna, Austria

A kitchen planner has been trained to understand your needs. But if you don't tell him or her what they are, he or she won't be able to plan a kitchen that suits your needs. Tell your kitchen planner everything about your new kitchen! What are your likes and dislikes? How do you cook? Do you have any special wishes? I, for example, love to have a long breakfast, even during the week. To make breakfasts quick to prepare, I keep everything I need together. That was just one detail my kitchen planner took into account. If you work together, you'll get your ideal kitchen. They'll be able to suggest solutions that really work for you!

**‘Don't forget your goal!’**

Fernanda J. 32-year-old housewife from Lisbon, Portugal



Of course you look forward to buying a new kitchen! But from my own experience I know it can be quite a challenge because you've got to decide on so many things. I did lose heart at times. So my advice is to not forget your goal: a dream kitchen. Stay motivated. If you don't like something, stick to your guns. And take the time you need to decide. Your perseverance will pay off at the end of the day.



Pure enjoyment

PUR's kitchen is not only excellent but also transparent because everyone can look into it. This was reason enough for us to ask its chefs to test Blum products. What did the pros have to say about our solutions for private use?

If you go to the entrance of PUR, a restaurant in Pfäffikon on Lake Zurich in Switzerland, you'll see lots of people going in with great expectations. After a few hours, they come out again with radiant faces. You can pick up words like 'sensational', 'outstanding', or even 'brilliant'.

And when you enter the large and bright gourmet temple, the open oval-shaped kitchen immediately catches your eye. It's a courageous concept: everyone can see everything. Inside the 70 square metre kitchen it's not at all hot (nor is the atmosphere heated). This is due to the

customised stainless steel ventilation system in the ceiling. It ensures that the air is clean and the climate is right. 'It's like working in a show kitchen,' says Ivo Berger, the kitchen chef of PUR and holder of 15 Gault Millau points. The restaurant currently employs eleven chefs from three different nations. But that's not all. Three of them are winners of the Culinary World Cup.

Their style of cooking goes with the look of their kitchen: straight, open and sincere. They use many fresh products and the results are both appetising and appealing. 'We really respect the top qual-

ity of products – that's why we use them carefully and turn them into top-quality dishes,' adds sous chef Florian Bettschen. Guests not only have a fantastic view of Lake Zurich but also get a close-up of how their meals are being prepared. Everything is laid out in the open. Guests can see all at a glance and don't have to get up from their comfortable seats.

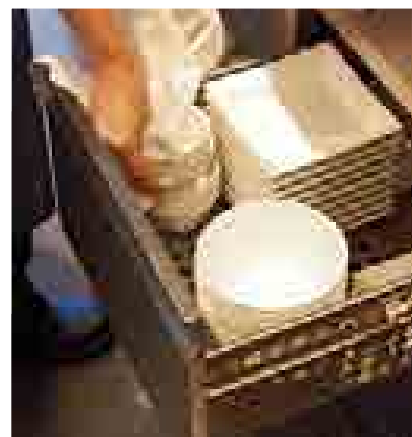
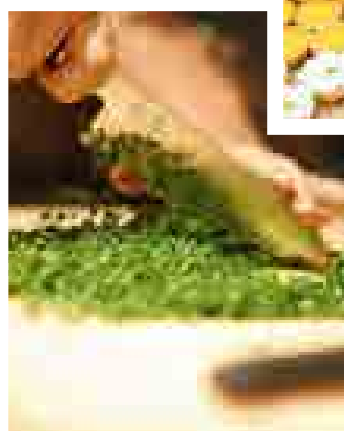
This unusually open atmosphere was reason enough for us to ask the team of pros to put Blum's solutions to the test. Read on to find out more about their ratings and exciting culinary tales.



PUR

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Nothing is hidden
guests can see all.



PUR chefs visit Blum

Blum Head Office at 6 a.m.

Three chefs from PUR arrive at our kitchen lab. This is where Blum's existing and new products are tested and tried out.

Today, it's the team from PUR that will put Blum's solutions to the test.





‘EASY THREE-SIDED ACCESS.’

The testers are Andra Schiebener (chef pâtissière), Reto Jenal (chef entremetier and world champion) und Ivo Berger (chef de cuisine). They’ve not only brought along fresh and tasty ingredients but also their experience of working in kitchens and with kitchen utensils. As soon as they store away the food they notice the advantages of the larder unit with pull-outs: good access from all three sides.

The chefs get everything stored away faster than expected. They really like the practical cross and lateral dividers in the larder drawers. Provisions are nice and tidy and don't tip over – no matter how often you open and close the drawer. Everything's so well organised that there's even time for some fun.



**‘ALL STORED AWAY
– JUST LIKE THAT!’**



'THIS LIFT SYSTEM'S REALLY SMOOTH.'

A source of amazement: The lift system with SERVO-DRIVE. Automatic, single-touch opening and closing at the press of a button turns adults into kids, wanting to try things out again and again. The chefs are so enthusiastic about simple opening and easy access that they immediately order a few SERVO-DRIVE units for their own restaurant.

‘ALL IN ONE GO.’

Good organisation and top functionality are important – particularly to chefs. Add to that the time-saving factor of the ORGA-LINE plate holder, and they’re really impressed.



To start

Kingfish tartar with finger limes

With amazing precision and care, Florian Bettschen, sous chef and world champion, meticulously turns over the crust of zucchini and tuna carpaccio, again and again. Not only does the dish have to taste good, it has to look good, too.

You'll find recipe ideas at www.blum.com.



‘PORTABLE ORGANISERS.’

Chefs don't really like to lay the table. But thanks to ORGA-LINE's stainless steel trays, they suddenly change their minds. The trays don't only tidy up interiors but can also be individually removed and placed on the table. Our cooking experts also appreciate that they're dishwasher-proof.



‘A TOP COOKING STATION.’

A removable spice holder, a stainless steel tray for bottles of vinegar and oil, an aluminium and cling film dispenser: our chefs are clearly astounded. They didn't expect so much professionalism in a private kitchen. Every private user can feel like a pro with solutions like these.





‘KNIVES ARE KEPT NICE AND SAFE.’

The SPACE CORNER cabinet with ORGA-LINE for cutlery and knives nearly throws our chefs out of their routine. They are impressed by Blum's solution for corners. And when they discover that the SPACE CORNER cabinet can also be used for pots and other kitchenware, they almost forget to season the soup.







Main course

Charolais veal and bison on a vegetable lattice

The main course is undoubtedly the tops in culinary creativity. Roast joint of Charolais veal and bison served on a vegetable lattice with stuffed potato dumplings and glazed rump of beef with carrot purée. Ivo Berger, chef de cuisine has conjured up this mouth-watering creation. The recipe belongs to PUR's cuisine, so if you want to know what it tastes like, just go to the restaurant!

You'll find all the other recipes at www.blum.com.

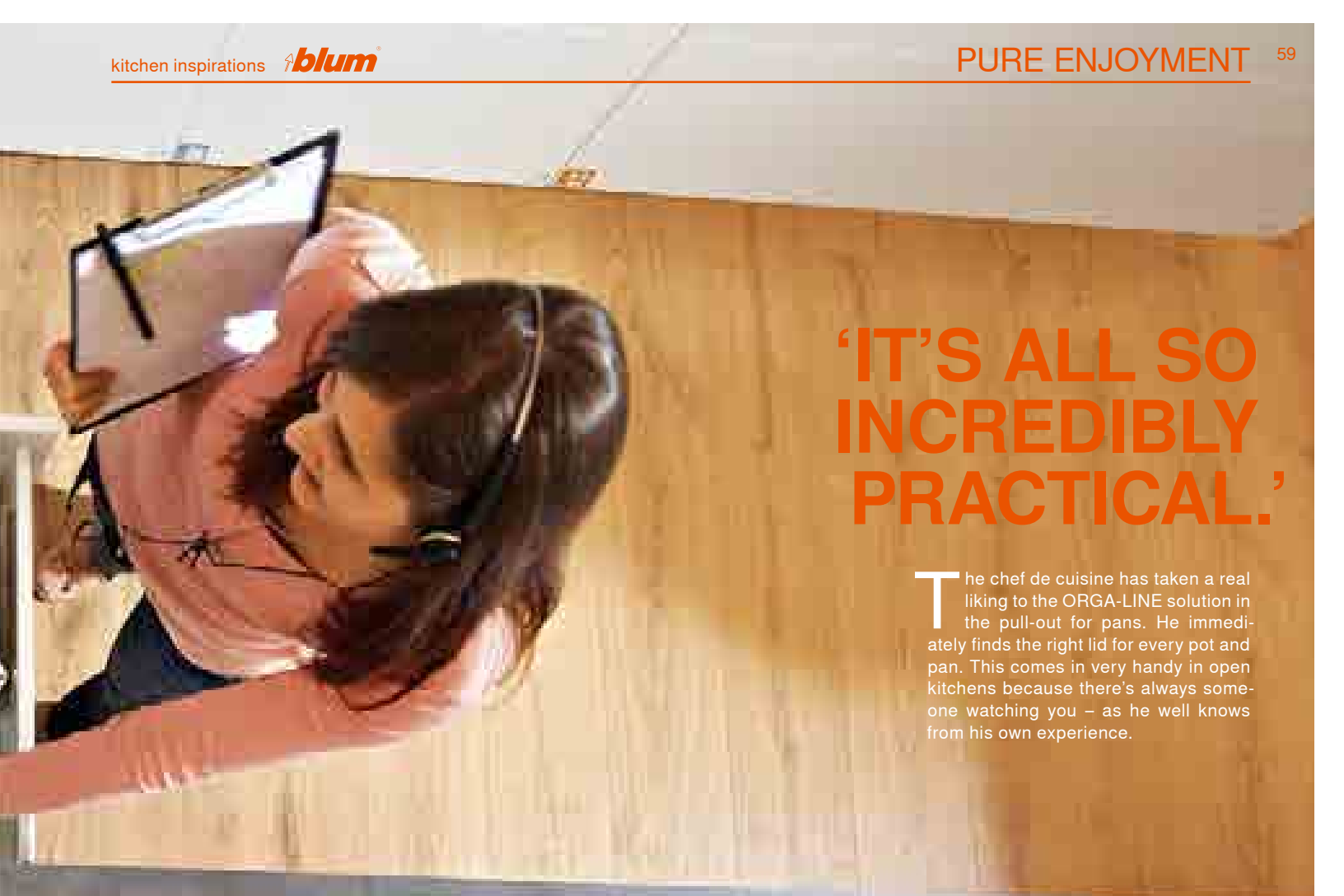
‘EN GARDE!’

Impressive: The clear layout of kitchen utensils in drawers. The fact that they're kept directly where they're needed, i.e. near the hob, triggers a new round of euphoria. En garde! May the better spoon win!









‘IT’S ALL SO INCREDIBLY PRACTICAL.’

The chef de cuisine has taken a real liking to the ORGA-LINE solution in the pull-out for pans. He immediately finds the right lid for every pot and pan. This comes in very handy in open kitchens because there’s always someone watching you – as he well knows from his own experience.





Dessert

Triple sec granita with grenadine, pineapple mousse and macaroons

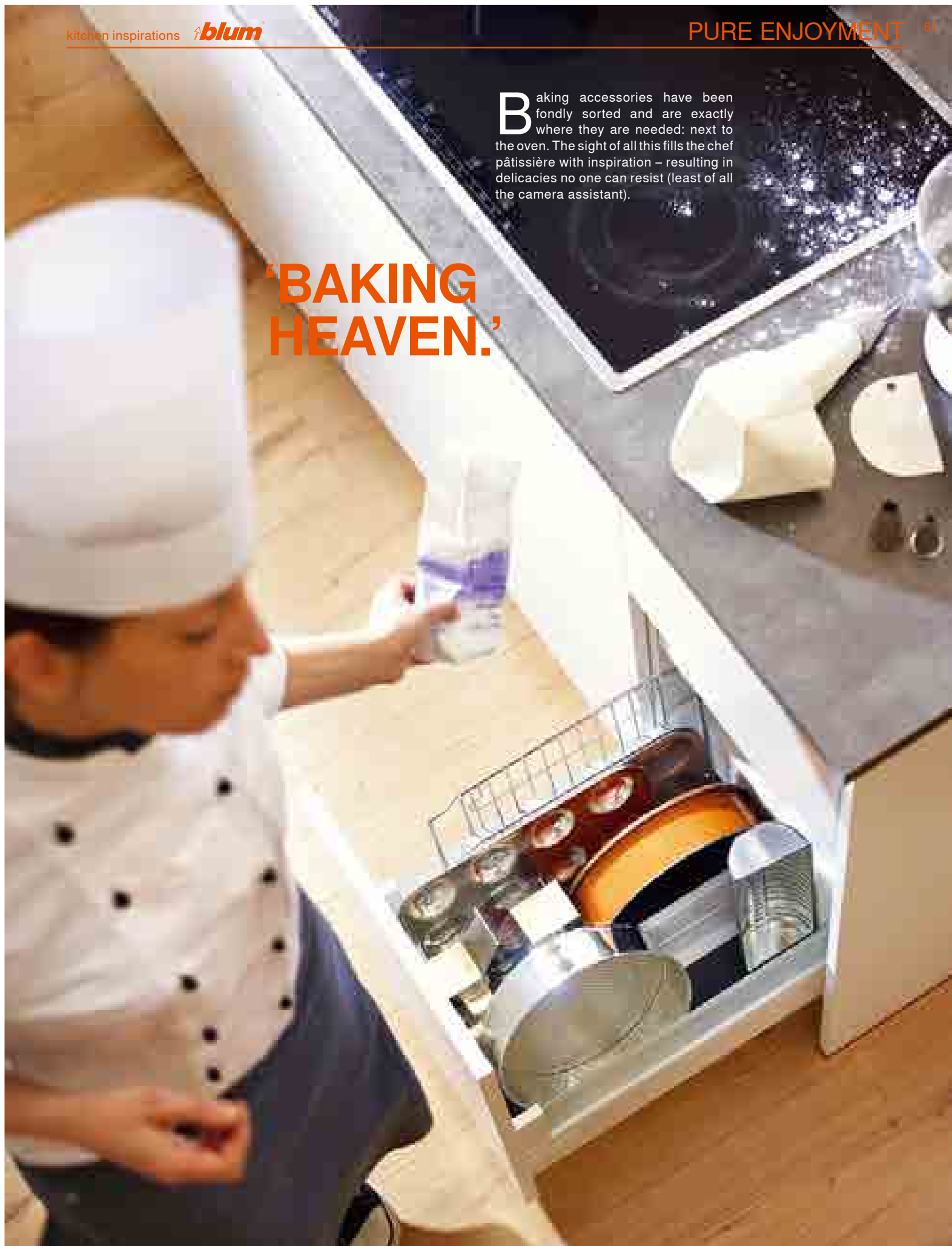
Chef pâtissière Andra Schiebener is very keen on the baking station. She loves both filigree work and batch baking. Ultimately, it's the combination of various tastes that makes this dessert so perfect: a variation of pineapple mousse with rum, triple sec granita with grenadine, macaroons with apricot brandy ganache and miniature pineapple rolls.

Go to www.blum.com to see how it's done!



Baking accessories have been fondly sorted and are exactly where they are needed: next to the oven. The sight of all this fills the chef pâtissière with inspiration – resulting in delicacies no one can resist (least of all the camera assistant).

**‘BAKING
HEAVEN.’**







‘I HAVEN’T DONE THIS FOR AGES.’

Washing up isn't usually a favourite pastime in the kitchen – especially if you're the chef. But as soon as our chefs see the sink pull-out, they are impressed by the compact design and organisation. They obviously enjoy testing our equipment.

‘AWAY WITH THE WASTE.’

The waste pull-out with electric SERVO-DRIVE is one of our testers' favourites. Every time they throw something away, they anticipate the smooth one-touch opening. They clear the table and get rid of scraps in a jiffy. To round off the day's session they discover 14 ways to open the SERVO-DRIVE waste pull-out without using their hands!



‘PRACTICAL IN EVERY WAY.’

Everyone's shattered after a long day of testing. But our chefs are still willing to discuss Blum's products with us. Over a glass of wine they give us their unanimous rating: All of Blum's products are extremely practical and definitely acceptable to meet professional requirements.

Quality – a furniture lifetime

Fittings are the heart of furniture. The better the quality, the better and longer the life of furniture. Read on to find out what to watch out for when choosing your fittings.

Cabinet doors, lift systems and kitchen pull-outs are used far more often than, for example, the front door. Fittings play a decisive role in kitchens in terms of convenience and long life. That's why Blum checks and tests the functionality and quality of its products before they are launched. Different research and test procedures simulate within a few days what the load conditions are for many years. This allows the company to make improve-

ments to materials and design before the fittings are put into everyday kitchen use. All the tests and improvements are not only based on kitchen surveys and in-house quality requirements but also on generally applicable standards. That's why you should look out for quality marks and certification issued by independent testing institutes. They provide objective information on the quality and longevity of fittings.



Fatigue test for hinges

The fatigue test for hinges comprises up to 200,000 opening and closing cycles.



Load test for drawers

Drawers are laden with an additional weight and opened and closed up to 100,000 times.



Fatigue test for lift systems

The fatigue test for lift systems comprises more than 80,000 opening and closing cycles.



AGE EXPLORER®

This special overall simulates physical limitations and provides valuable insights for the development of fittings solutions.



Blum gives you top quality – a furniture lifetime

2006 SERVO-DRIVE

The electric system for one-touch opening



1978 TANDEM

This runner with top-quality nylon rollers still guarantees a feather-light glide for drawers today



1996 full extension

Full extension gives you clear visibility and easy access to all contents

A good kitchen will last up to 20 years. It's best to buy state-of-the-art technology so that you can enjoy your kitchen for years to come. After all, the innovations of today will be the standards of tomorrow. So it'll pay off to spend only a little more.

Full extensions and lift systems are, for example, the standard today. They have already replaced single extensions, doors on base units and doors on wall cabinets. Very few kitchen buyers want to do without these ergonomic advantages today.

Currently, the latest trend is handle-less kitchens. You can implement this trend, for example, with innovative electric SERVO-DRIVE. As a result, handle-less fronts open at a single touch. They close again softly and effortlessly with soft-close BLUMOTION.

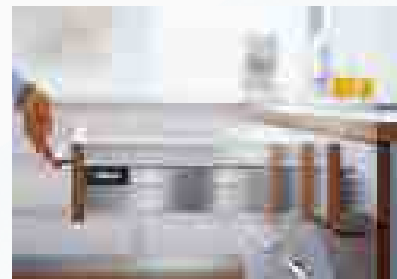
Another innovation is personalised drawer sides. You can choose between various materials such as leather, metal or glass. And the glass itself can also be designed to suit your personal taste. It can be printed with a selection of décors or with your own favourite designs.

This is just an extract of the innovations available. Ask your kitchen specialist about the latest practical innovations and try them out for yourself!

If you're buying a new kitchen today, watch out for the technology of tomorrow.

The innovations of today shape the standards of tomorrow

There are many innovations in the kitchen industry every year. Blum is a leading patent applicant and currently holds more than 1,000 patents.



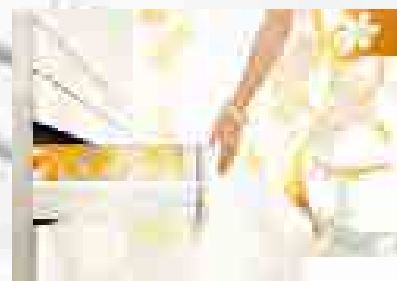
2001 BLUMOTION

Drawers, lift systems and doors close softly and effortlessly with BLUMOTION



2005 AVENTOS

Wall cabinets also open with enhanced ease thanks to AVENTOS lift systems



2008 TANDEMBOX intivo

The innovation that allows you to personalise drawer sides



2009 CLIP top BLUMOTION

Soft close is seamlessly integrated into the hinge

*Fittings manufacturer
Blum from Vorarlberg, Austria
develops solutions to ensure
that furniture opens with
ease and closes softly
and effortlessly.*

Everything revolves around motion.

QUALITY OF MOTION AND EASE OF USE

Blum has fittings systems for wall cabinets,
cabinet doors and cabinet pull-outs.

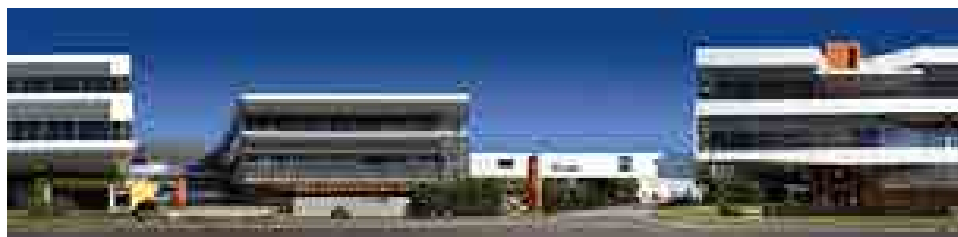


Everything revolves around hinge systems, pull-outs and lift systems at Blum. This is where products are developed and made that bring enhanced user convenience to furniture.

But what do we mean by enhanced user convenience? Just look at Blum's products and you'll know. A single touch suffices and the fronts of wall cabinets glide open. Drawers have a feather-light glide even when heavily laden. Lift systems stop in every desired position and doors close softly and effortlessly thanks to soft close – even if they're slammed shut. These are just a few examples of how Blum products can help make workflows and everyday kitchen use easier.

It all started in 1952. A farrier by trade, company founder Julius Blum started to make horseshoe studs. The non-slip studs were attached to the shoe to improve grip on the ground. In 1958, the company started to produce furniture fittings. Since then Blum has supplied its products to furniture industries and cabinet-makers all over the world.

Over the decades, the product range has grown and so has the company. Today, Blum is one of the world's leading manufacturers of fittings. In addition to its seven plants in Austria, it also has production plants in the USA, in Brazil and Poland. 5,000 employees all over the world work hard to make top-quality Blum products so that users can enjoy their furniture a furniture lifetime.



Blum's fittings are made in Austria, the USA, Brazil and Poland



The first product made by Blum in 1952
Horseshoe studs were attached to the
horseshoe to improve grip on the
ground.

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and kitchen and furniture industries

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and to promote the sale thereof.



Blum Fittings

For the lifetime of your kitchen

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