



Ideas from Blum
for **practical kitchens**



DYNAMIC SPACE

Blum's ideas for practical kitchens

www.blum.com



The two sides of a kitchen

A kitchen has to be fit for everyday use. That's why it should not only look good, but be practical too. Blum has been investigating the needs and requirements of kitchen users for years. Thanks to this research, we are continuously coming up with new ideas to make modern kitchens even more practical. We would like to share our findings with you.





DYNAMIC SPACE

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Space

Motion

Workflow



Ideas for practical kitchens

What makes kitchens practical? Kitchens come in for heavy duty use so you soon find out what makes them practical. Our Requirement Research has shown that practical kitchens have three essential features: Simple workflows, optimal space usage and top quality motion. In short, workflow, space and motion.

DYNAMIC SPACE delivers ideas for practical kitchens. It has well-thought-out products for top functionality in every kitchen; solutions such as the SPACE TOWER larder unit or the SPACE CORNER cabinet which are tailored to kitchen users' needs; and know-how that can come in very handy in the early planning phase. Be inspired!



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Requirement Research

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Everything revolves around kitchen users

Blum has been watching how people use kitchens all over the world for years. Our research findings are directly incorporated into product development and give us new ideas on how to make kitchens even more practical.

Important tools of Requirement Research are surveys of kitchen use all over the world and the AGE EXPLORER® - a suit that simulates movement limitations. It tells us how kitchen users' needs change due to physical limitations and what must be taken into account when planning a kitchen.



A close look at everyday use reveals important insights for new products.

Simple workflows

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Five zones for optimal workflows

Meal preparation and clean-up are normally recurring activities or "workflows". It's important to ensure that distances are as short as possible and everything is just where it should be. That's why it's a good idea to divide kitchens into five zones to save time and energy.



Consumables

Food is kept in the "consumables" zone. When planning this zone it's important to ensure that everything's within easy reach.



Non-consumables

The "non-consumables" zone is designed for cutlery, crockery and glasses. That's why it's a good idea to have the dishwasher close by.



Cleaning

This zone features the dishwasher and sink. Cleaning utensils and agents should be kept here so that everything's close at hand.



Preparation

All the utensils needed for preparing food are kept in this zone between "cooking" and "cleaning". Pull-outs ensure that they are within easy reach and can be quickly placed on worktops.



Cooking

There should be enough space for pots and pans and cooking implements right next to the hob.

Simple workflows

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Consumables



Non-consumables



Cleaning



Preparation



Cooking



Every kitchen can have optimal workflows

Every kitchen can be divided into five kitchen zones - regardless of size or shape. For right-handed users, consumables, non-consumables, cleaning, preparation and cooking should be laid out clockwise. For left-handed users, in the reverse order. The preparation zone is the main work area and should be at least 90 cm wide. This will ensure there's enough worktop space to make cooking easy and enjoyable.



U-shaped kitchen



Island kitchen



G-shaped kitchen



L-shaped kitchen



Galley kitchen



One-counter kitchen

Simple workflows

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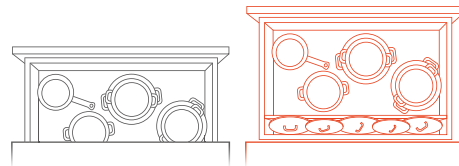
Give yourself easy access

If you want workflows to be simple, everything must be easily accessible. The right cabinet equipment helps. One of the main principles is to equip base units with pull-outs instead of doors. They are far more ergonomic and provide easy access to interiors. In addition, if interiors are well organised, you have clear visibility of all contents.



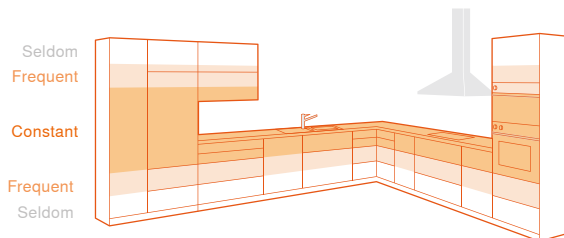
Pull-outs instead of doors

All contents can be seen at a glance, you have easy access and no longer need to bend down and dig out things from the back of a cabinet.



Full extensions

Drawers can be fully extended to give users clear visibility of all contents.



Ergonomic levels

Certain items are used more often than others. It's a good idea to keep these items at an easy-to-reach level. By contrast, a fondue set that is rarely used can be kept up high or down low.



Inner dividing systems

Practical inner dividing systems tidy up and organise pull-outs. In addition to containers, utensil dividers and frames, the system includes practical accessories such as the ORGA-LINE knife holder.



If spending time over breakfast is more important than preparing it, keep everything you need (crocery included) close to the refrigerator.



Flowing movements show that everything is immediately to hand.





Optimal space usage

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Storage space needs differ

Practical kitchens have enough storage space. Storage space requirements differ depending on cooking and shopping habits, size of household and lifestyle. Kitchens normally last 15 years or more so kitchen designs should also take future requirements into account.



If you really enjoy cooking and like to use special utensils, make sure you have enough space for them in your kitchen. If a narrow pull-out suffices for pots and pans, use the rest of the space for other items.



For big families and for persons who seldom go shopping, it's important to have enough storage space for provisions.

Optimal space usage

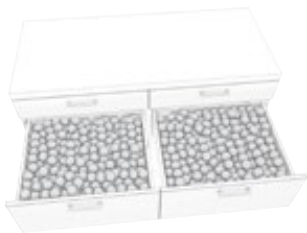
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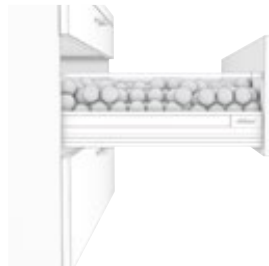
Use every inch of space

One of the most important goals of kitchen design is to make the most of the space available. Cabinets with greater depth, high pull-outs with closed side panels and far-sighted planning create extra space (which would otherwise be wasted) without changing the size of the room.

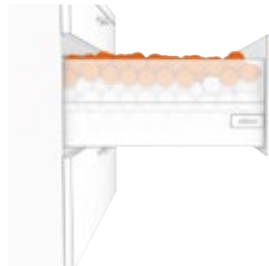
The easy way to create extra space



By using a wide pull-out instead of two narrow ones, you can create up to 15% more storage space.



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



Pull-outs with greater depth give you up to 30% more storage space.

Optimal space usage

 **blum**



Replace the blind front with a pull-out for cleaning utensils.

Create new storage space

Innovative cabinet solutions let you make full use of the space available, for example, with the SPACE TOWER larder unit or the SPACE CORNER cabinet. New ideas such as the sink pull-out create storage space in places you would never have imagined.



Blum's SPACE TOWER larder unit provides ample storage space and is easy to use. You can open the inner pull-outs individually and access contents from the front and both sides. The cabinet comes in various widths so you can choose the size that best suits your storage space needs.



The SPACE CORNER cabinet now gives you ergonomic pull-outs in corners. Small items such as cutlery, knives and cooking utensils can be kept in drawers and are immediately to hand. Now that's practical!

Top quality motion

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There's motion, and then there's motion!

The quality of a kitchen does not depend on surface finishes alone. High-quality fittings technology brings ease of use and quality of motion to kitchens. It makes cooking fun so it's an important feel good factor. A kitchen can be beautiful AND practical if furniture is easy to open and has a feather-light glide even when heavily laden.



Let potential buyers try out for themselves top quality motion in show kitchens. They'll be amazed and inspired.

Top quality motion

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Technology that inspires

Easy opening, a feather-light glide and soft close thanks to sophisticated and tried and tested technology. What's more, mechanical and electric opening systems hold out new design possibilities in kitchens, for they open handle-less fronts.



Soft-close BLUMOTION

Soft-close BLUMOTION has almost become a standard feature and allows drawers and doors and lift systems to close softly and effortlessly.



Electric opening with SERVO-DRIVE

Thanks to the SERVO-DRIVE electric motion support system, lift systems and pull-outs open at a single touch. And lift systems close again at the press of a switch.



A fascinating combination – with TIP-ON BLUMOTION

TIP-ON BLUMOTION for pull-outs combines the advantages of the TIP-ON mechanical opening support system with reliable BLUMOTION dampening.



Mechanical opening with TIP-ON

TIP-ON gives you one-touch opening for handle-less fronts. To close, simply press drawers and doors shut.

Practical solutions

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High-quality ORGA-LINE sets with dishwasher-proof stainless steel containers sort out cutlery in drawers.



ORGA-LINE inner dividers for kitchen utensils, knives and electric gadgets organise interiors. Everything you need for preparing food is exactly where it should be.



Blum's SPACE TOWER larder unit is a good ergonomic alternative. Pull-outs can be opened individually to provide clear visibility and easy allround access.



There's plenty of space for all kinds of odds and ends in drawers with AMBIA-LINE frames. The flexible inner dividing system can be tailored to contents.



Practical kitchen accessories such as the AMBIA-LINE dispenser make everyday kitchen chores easier and keep kitchens nice and tidy.



Wide pull-outs under sinks are the right place to keep waste recycling bins and cleaning agents. The ORGA-LINE bottle rack and easy-to-clean cross dividers ensure that bottles will not tip over.



Pull-outs open automatically at a single touch with the SERVO-DRIVE electric opening system. You can also use your hip or knee when your hands are full. Now that's practical!



Lift systems provide full access and clear visibility of contents. Thanks to SERVO-DRIVE, they open at a single touch on fronts and close again at the press of a switch.



Cookware used on a regular basis should be kept close to the hob. ORGA-LINE organises pull-outs so you can quickly find pots and pans and matching lids.



A drawer directly under the hob gives you extra storage space. This is the ideal place for spatulas and wooden spoons.



Practical AMBIA-LINE frames keep matching lids upright and within easy reach.



The pull-out for spices is nice and tidy. Spice containers of all sizes are held at a slight angle so they are easy to see and use.



The ORGA-LINE spice holder organises all your spices. It can be taken out of the pull-out and put next to the hob or placed on the dining-table.



The flexible ORGA-LINE dividers can be tailored to contents. And changed again and again.



High fronted pull-outs are ideal for bottles and chopping boards. Flexible cross dividers ensure bottles do not tip over.



The stainless steel ORGA-LINE bottle rack is easy to clean - and even designed for dishwasher use.



The Blum plate holder has non-slip feet and holds up to 12 plates securely in pull-outs.

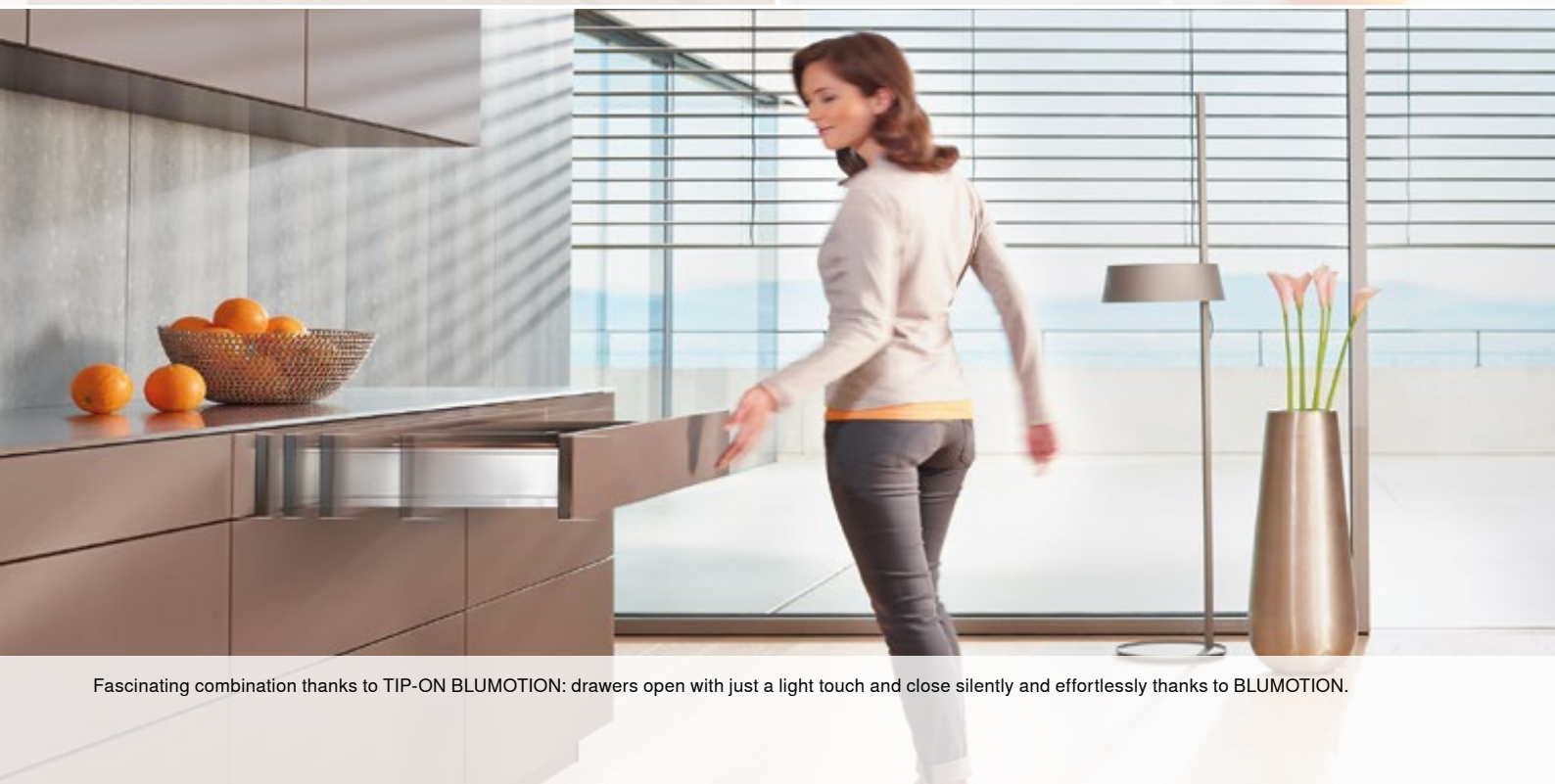




Heavy duty test. Blum's pull-outs have a feather-light glide a furniture lifetime - even when heavily laden and equipped with heavy fronts.



Doors of all sizes close softly and effortlessly with BLUMOTION. The feature can be integrated into the hinge, clipped or screwed on.



Fascinating combination thanks to TIP-ON BLUMOTION: drawers open with just a light touch and close silently and effortlessly thanks to BLUMOTION.



Benefits and opportunities

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We can all benefit from DYNAMIC SPACE

We would like to share our findings and inspire you with DYNAMIC SPACE - our ideas for practical kitchens. Our innovative products and practical solutions for cabinets make everyday kitchen use easier and facilitate kitchen planning.

■ Showrooms

DYNAMIC SPACE ideas bring showrooms to life and make demonstrations convincing. Potential buyers can experience the functionality and added value of good fittings.

■ Sales

Talking about the added value and benefits of a practical kitchen gives potential kitchen buyers the confidence to go through with their decision to invest in a new kitchen.

■ Product range

Our practical cabinet solutions and equipment provide new ideas for product ranges. Kitchen planners can meet their customers' individual needs.

■ Marketing communication

We have a wide range of brochures, information materials, videos, photos and drawings to support kitchen manufacturers, distributors and cabinet-makers.

The company Blum

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Founded over 60 years ago by Julius Blum, today Blum is an internationally active family-owned company. Its strategic business segments include lift, hinge and pull-out systems. All our product developments focus on perfecting motion.

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Blum in Austria and around the world

The company has seven plants in Vorarlberg, Austria, additional production sites in Poland, the USA and Brazil and 28 subsidiaries/representative offices. Blum supplies more than 120 markets. The Blum Group employs 6,900 people in total, 5,300 of whom work in Vorarlberg.

Global customer benefits

"Whether manufacturer, distributor, fitter or kitchen user - everybody should personally enjoy the benefits of Blum products" - that is Blum's philosophy on global customer benefits.



Innovations

To support customers with innovative fittings solutions and secure long-term success for the company, we need to consistently invest in research and development, in plants and facilities and in employee training. With more than 2,600 patents worldwide, Blum is one of Austria's most innovative companies.

Quality

At Blum, the comprehensive concept of quality does not only apply to products. Services and our cooperation with customers and partners should also meet the same quality requirements.

Environment

At Blum, we believe that responsible ecological behaviour has long-term economic benefits. The longevity of products is just one of many important aspects. Other important measures include the use of environmentally friendly processes, the intelligent use of materials and prudent energy management.

DYNAMIC SPACE

Good workflows, optimum use of storage space and high quality of motion are important features of a practical kitchen. Blum's ideas for practical kitchen are designed to bring function, convenience and ergonomics to furniture interiors.



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