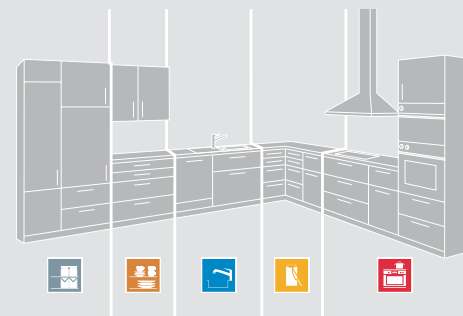


DYNAMIC SPACE - A new kitchen standard

What should the kitchen standard be? Our DYNAMIC SPACE initiative looks into this question. Our goal: More storage space and improved quality of motion for a new kitchen standard. If the "planning in 5 zones rule" is applied then you get to keep the fun and lose the hassle.

This is what DYNAMIC SPACE can do for you:

- Ample, well-organised storage space using adjustable ORGA-LINE inner dividing systems
- Well-organised work flows using 5 zone planning
- Improved ergonomics using pull-outs/drawers instead of shelves in the base cabinet
- Optimal access and overview using full extensions and ORGA-LINE inner dividers
- Improved quality of motion when opening and closing



"Provisions" zone
Provisions such as noodles/pasta, flour, rice, semolina and cocoa are stored in the "Consumables" kitchen zone, which also encompasses the refrigerator and freezer.

ORGA-LINE for:

- Kitchen supplies



"Storage" zone
Utensils that are used on a daily basis are placed in the "Non-consumables" kitchen zone. Things that are used on a daily basis include dishes, glasses, cutlery as well as empty plastic containers.

ORGA-LINE for:

- Cutlery
- Odds and ends
- Plates and crockery
- Empty plastic containers



"Cleaning" zone
The sink and dishwasher form the centre of the "Cleaning" kitchen zone. This is the perfect location for both cleaning utensils and waste storage/separation.

ORGA-LINE for:

- Cleaning utensils
- Cleaning materials
- Waste storage/separation



"Preparation" zone
The "Preparation" kitchen zone is the main work area of the kitchen. Meals are prepared here. Kitchen utensils, knives, electric appliances, spices as well as many other items need to be kept close to the work area.

ORGA-LINE for:

- Kitchen utensils, knives, small electric appliances
- Open provisions
- Spices
- Bottles
- Bottles and Cutting boards
- Bottles and provisions



"Cooking" zone
The "Cooking" zone is arranged around the hob and oven. This area is the best place for cooking and baking ingredients, pots, cooking utensils and baking sheets.

ORGA-LINE for:

- Cooking utensils
- Pots, lids, pans and cooking utensils
- Baking ingredients
- Baking trays and baking ware

BLUMOTION sets everything in motion - more than ever before



Perfect closing movement with even more application options

Now you can equip doors, drawers and pull-outs with BLUMOTION. This "perfect movement" provides more comfort with its silent and effortless operation.

BLUMOTION is another important Blum contribution to optimal quality of movement.

BLUMOTION for doors adds value to cabinets. Even doors that are closed with force are brought to a gentle halt. A wide assortment of adaptors makes it easier for you to use BLUMOTION with many different kinds of door applications. Naturally BLUMOTION for doors works with all Blum hinges.

By combining BLUMOTION with effortless and smooth running action of TANDEMBOX Blum have

completely redefined standards in drawer movement.

Whether it's a drawer or fully-loaded high fronted pull-out, all applications operate perfectly every time. With just a light touch they close silently and effortlessly. No more "slam", "bang" and "clatter".



Storage and Organisation for a functional kitchen

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Perfecting motion **blum**

DYNAMIC SPACE - It's all a question of what's important to you

For many households, buying a kitchen is a major investment.

In cases like this where you have to prioritise what is important to you, many make the comparison of buying a kitchen to buying a car. Yet who keeps a car for 20 years? Because that's the average life span of a kitchen.

DYNAMIC SPACE helps to focus on those aspects which experienced kitchen planners already take into account during planning and designing your new kitchen.

- Plan in five kitchen zones; Consumables, non-consumables, cleaning, preparation and cooking.
- Avoid shelves in lower cabinets, select drawers and pull outs for all your base cabinets. Doors with shelves in lower cabinets is poor in ergonomic terms.
- Select fully extending drawers and pull-outs.
- Over 60% of all kitchen buyers realise too late that they need more storage space.

Another important aspect to planning

More detailed information in regard to planning of kitchen zones and storage space requirements can be applied to your own new kitchen online in a few simple steps using the Blum Zone planner. You can do it yourself or work in conjunction with your kitchen planner...

www.dynamicspace.com

DYNAMIC SPACE®

by Blum



Fulfil the desire for more storage space and better organisation in your kitchen.

A new kitchen should look good and fulfil the growing need for better form and function.

This includes having enough storage space to store foodstuffs, cutlery, utensils, bottles, electric appliances and other items in an organised fashion.

It is possible to create up to 55% more useable storage space by using full extension drawers, higher back panels and BOXSIDE side extender walls. Adjustable ORGA-LINE inner dividers provide organisation and improved access in drawers and pull outs.

Blum provides many different solutions to meet almost any individual requirements, examples of this include the

Corner Drawer, Sink Unit and Pull Out Pantry.

Let yourself be inspired by the attractive range of solutions which create more storage space, greater organisation and an improved workflow in your kitchen.

