

# Designing Guidelines - Kitchen



# Modular Kitchen

**A modular kitchen is a modern and highly functional kitchen design that comprises pre-made cabinet parts or modules. These modules, which include cabinets, drawers, shelves, and other storage units, are manufactured in standard sizes and shapes. They can be easily assembled and customized to fit specific kitchen layouts and requirements.**

The key features of modular kitchens include:

**Customization:** Modular kitchens offer a high level of customization. We can select from various modules based on the storage needs, preferences, and the available kitchen space.

**Efficiency:** Modular kitchens are designed to maximize efficiency and functionality. They optimize space utilization and often include clever storage solutions, such as pull-out cabinets, corner units, and organizers, making it easier to organize kitchen items.

**Ease of Installation:** As the components are pre-fabricated, installation is relatively quick and straightforward compared to traditional carpentry kitchens. This also makes modifications or additions easier in the future.

**Aesthetic Appeal:** Modular kitchens come in a wide range of styles, finishes, and materials. This allows us to choose designs that align with our preferences and the overall aesthetics of homes.

**Cost-Effectiveness:** They can be more cost-effective compared to carpentry kitchens because they are mass production, Less wastage of raw materials. However, the final cost can vary based on the chosen materials and additional accessories.

**Easy Maintenance:** The materials used in modular kitchens are durable and easy to maintain, making cleaning and upkeep more manageable. Overall, modular kitchens offer practicality, flexibility, and a contemporary look, making them a popular choice for many homeowners looking to upgrade their kitchen spaces.

# Civil and Modular Kitchen

**CIVIL KITCHEN**



**MODULAR KITCHEN**

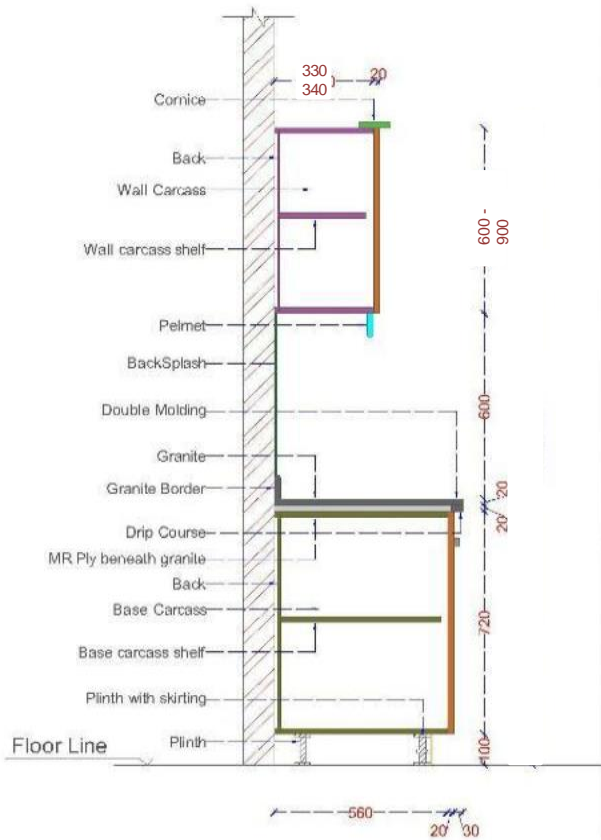


# Difference Between Civil Kitchen and Modular Kitchen – Modular Kitchen

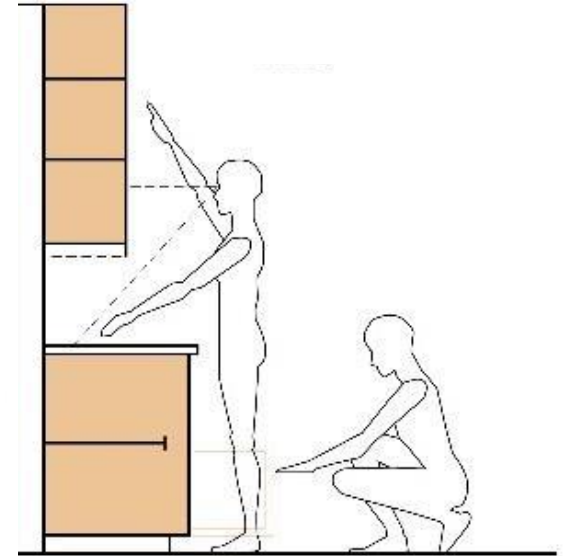
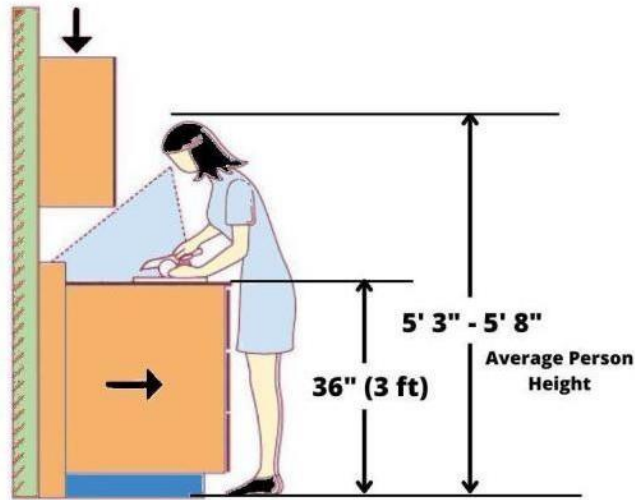
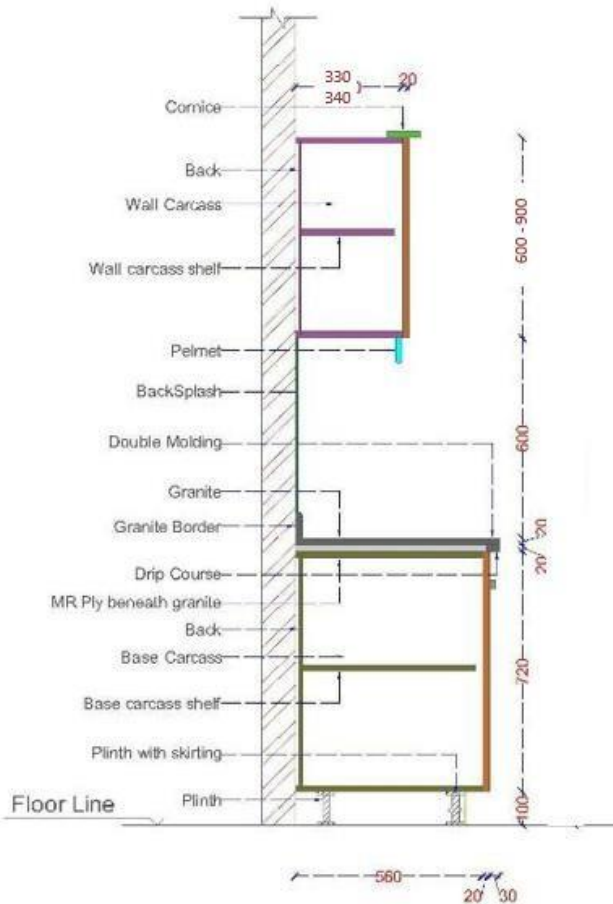
## Differentiation Between Civil Structure Kitchen & Modular

Civil Kitchen	Modular
<p>Every thing is fixed</p> <ul style="list-style-type: none"><li>• Fixed cubical spaces</li><li>• Non-movable &amp; Non-inter changeable</li></ul>	<p>Every thing is flexible</p> <ul style="list-style-type: none"><li>• As per need cabinets can be constructed and with help of different hardware &amp; accessories 3 times storage space can be created vs to a civil kitchen</li></ul>
<p>Only limited and specific accessories and hardware can be planned. Non standard sizes of cubicles do waste huge utilizable space</p>	<p>Different storing units and accessories can be planned due to standard sizes of cabinets. These accessories and storage units give full utilization of space</p>
<p>Due to non standard size of cubicles:</p> <ul style="list-style-type: none"><li>• Results requirement of non standard baskets and accessories</li><li>• Leading to higher component cost</li><li>• Which would be 15-20% higher than standard accessories and baskets</li></ul>	<p>Standard modules, dimensionally perfect (90 degree angle across all cabinets/modules) helps to use variety of organizers, basket and accessories as well as give a longer life to every accessories &amp; fitting</p>
<p>Many premium accessories which will not only increase huge storage space for the customer but also increase a good ticket size for carpenter's get missed</p>	<p>Premium accessories, Smart storage solutions, Legs and Skirting, Inbuilt appliances, etc. can be planned as well as the overall ticket size can go high for the carpenter as well as for the dealer</p>

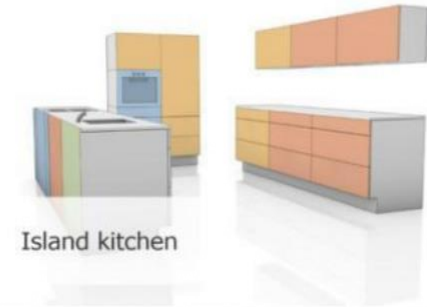
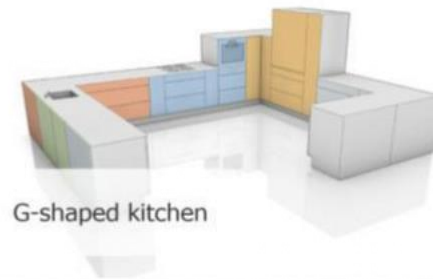
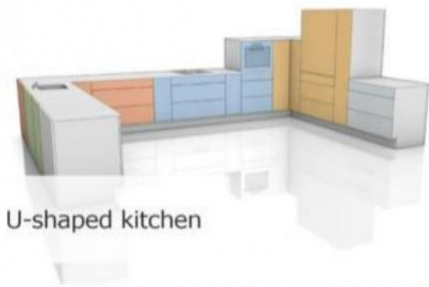
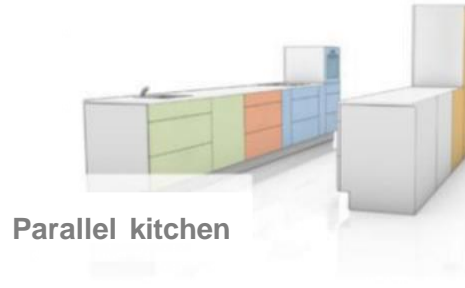
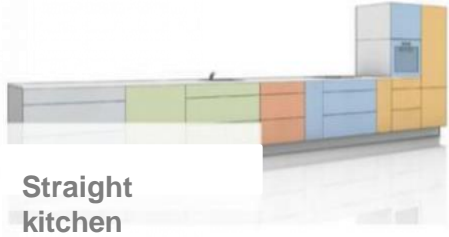
# Structure of Modular Kitchen



# Structure of Modular Kitchen



# Popular Shapes of Modular



Food storage



Food preparation



Pots and pans



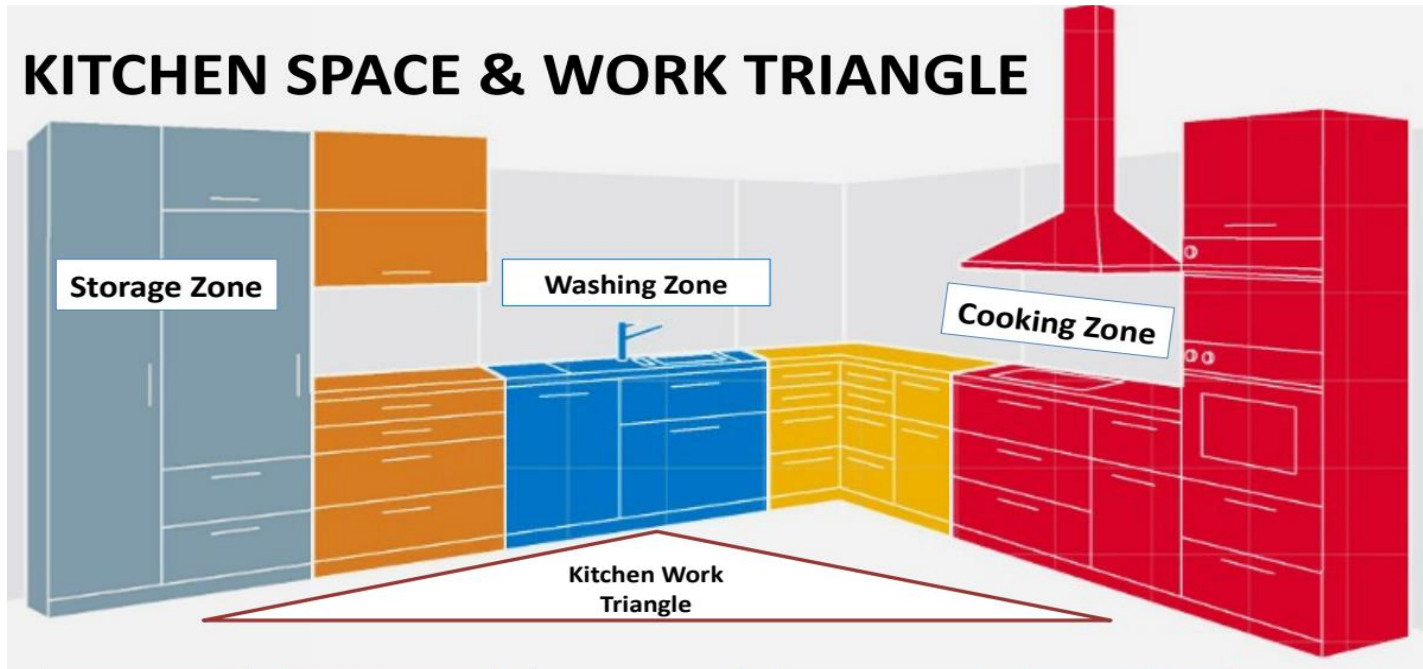
Cleaning agents and waste



cutlery

# Planning a Functional kitchen

## KITCHEN SPACE & WORK TRIANGLE



Consumables



Non  
Consumables



Cleaning



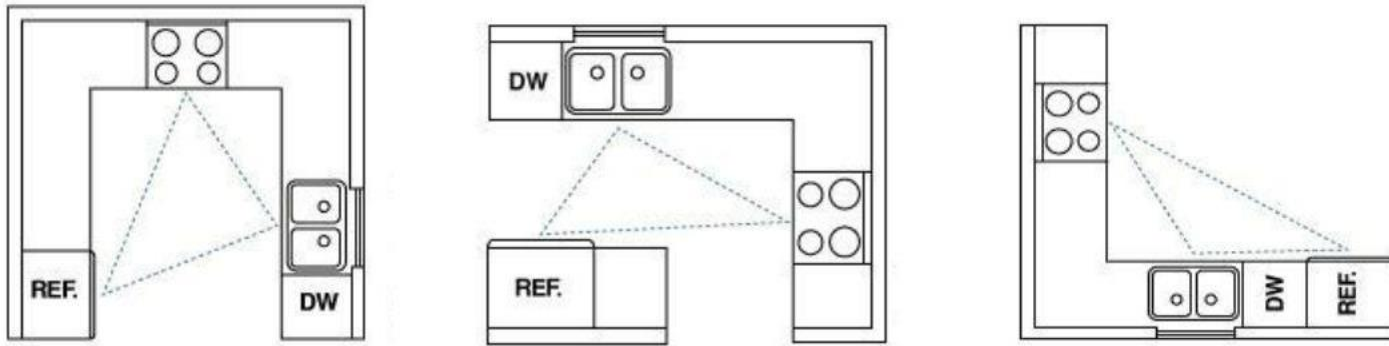
Preparation



Cooking



# Work Triangle in Modular



No matter what shape your kitchen's in—whether your floor plan is straight, U-shaped, L-shaped, or otherwise—chances are there is a triangle at its heart. And if there's not, there should be.

Modern kitchens have three primary work areas: the refrigerator, the hob for cooking, and the sink for cleaning. The work triangle consists of a logical, ergonomic arrangement of these three work areas to make kitchen work easier and more efficient. Furthermore the Refrigerator must be near to the entry of the kitchen as being used by common people of family, those who are working in kitchen and rest of the people.

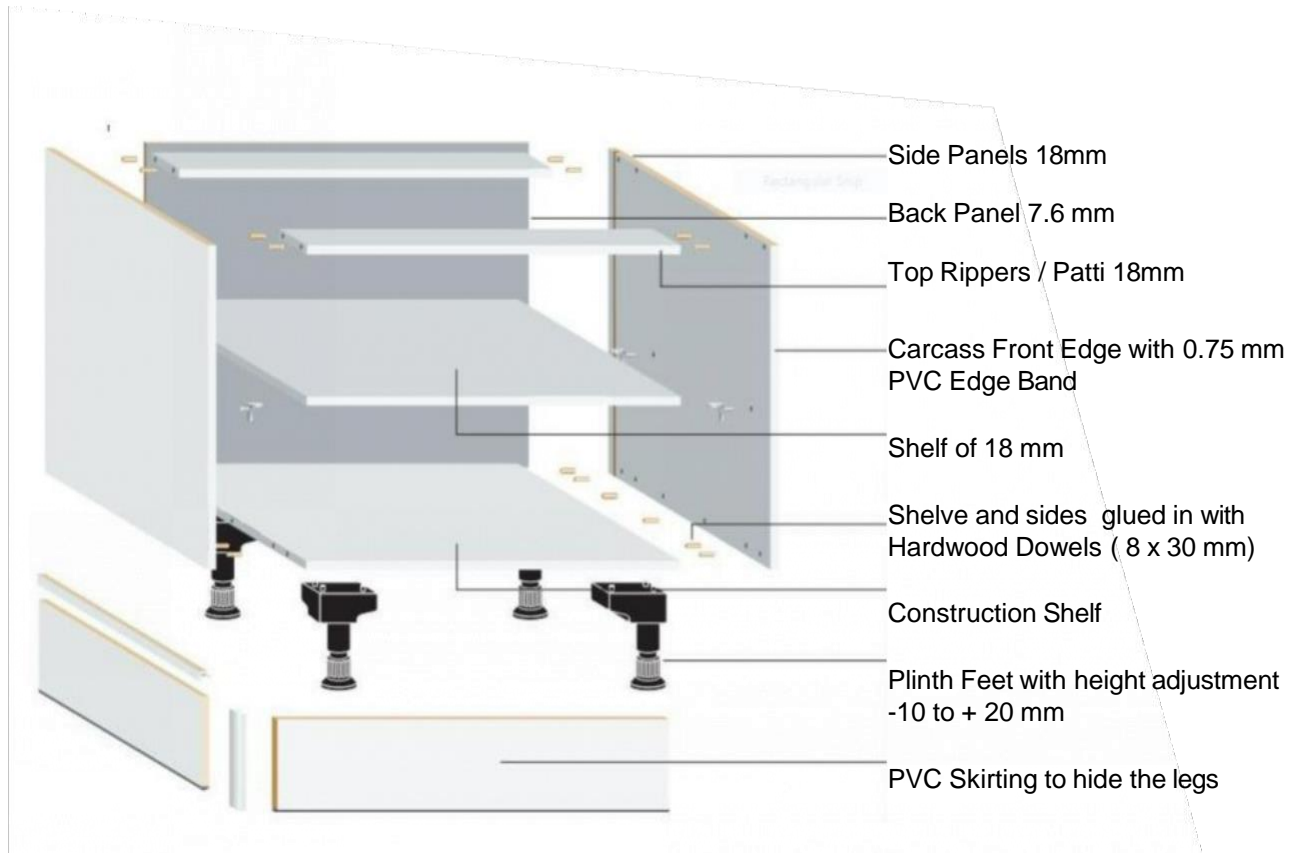
# Perfect Way to Design Kitchen



The most important requirement of kitchen designing is to provide the perfect design solution according to the customer needs. Following are the points that should be taken into consideration for understanding the need of customer

- List out the requirement.
- Discuss the food habits, storage need.
- List out the appliances and other gadgets.
- Discuss the color combination and other aesthetics.
- Take care of the work triangle concept
- Understand the budget and thus design accordingly.

# Construction of a Module



# Material Used for Finishing



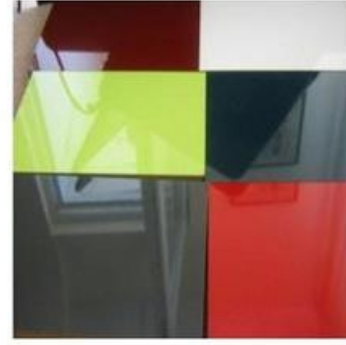
Laminate Matt / Gloss



Membrane / Foil



Acrylic / Polymer



PU Paint



Aluminium Profile



Laminate with Edge Banding Shutter



Membrane with all 4 side cover wrapping, no edge banding



Acrylic 2 mm shutter with edge banding



PU paint with all 4 side also covered with same paint



Aluminium Profile door with plain, Frosted or Color Glass

## Core & Finishing Matrix

CF Matrix	Laminate	Membrane	Polymer	Acrylic	Edge Band	Frame	Glass	Routing
Plywood	Y	N	N	N	Y	Y	Y	N
MDF / HDHMR	Y	Y	Y	Y	Y N- for Mem	Y	Y Glass can be fixed on this	Y
MR	Y	N	N	N	Y	Y	Y	N
Aluminum	N	N	N	N	N	Y	Y	N

Thank You..!