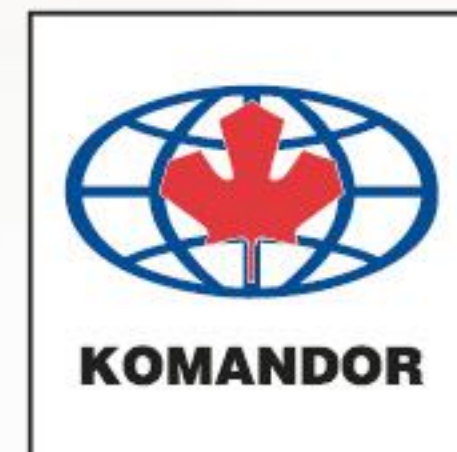




KOMANDOR KITCHENS







Komandor is not only about bedroom wardrobe. During the last 20 years we have been specializing in custom storage solutions for your home. Now we are putting our experience into building kitchens. In order to provide again with the best quality we work for you with the best suppliers such as Hettich, worldwide manufacturer of furniture fittings. In this catalogue we would like to present you with our latest kitchen collection that we completely equipped with Hettich products.



Hettich is one of the world's largest manufacturers of furniture fittings. The Hettich name stands for quality and exclusive design in over 100 countries. We develop, manufacture and market fittings for furniture used in kitchens, bedrooms, bathrooms and living rooms, offices, hotels and shops. Our drawer systems **InnoTech** and **Sensys** hinges set a new benchmark for function, quality and comfort of kitchen furniture.

We meticulously work on products which are often unseen once they are fitted inside furniture. They are only noticeable through the job they do because our hardware solutions bring movement, safety and convenience to furniture, even after years of use.



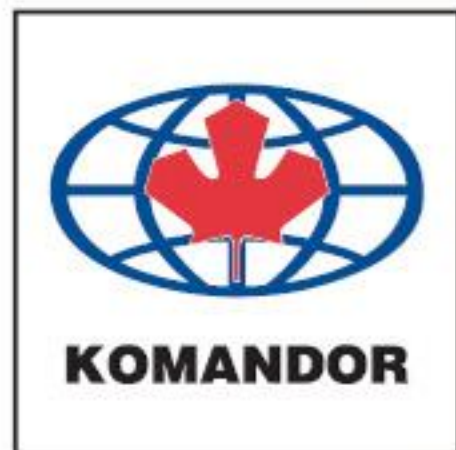
A kitchen can be a lot of things: modern or traditional, functional or homely, opulent or plain. But one thing it should be: intelligent. A well-planned kitchen can make a huge difference - it can save you time, reduce fatigue, avert the risk of strain or injury, and help you make best use of storage space.

Intelligent Kitchens is a useful guide to planning a kitchen that will be a joy to use.

Bear these three important points in mind when you are looking at prospective kitchens:

- Keep distances short
- Get the ergonomics right
- Take advantage of today's brilliant new internal fittings

The **Intelligent Kitchens** concept divides the kitchen into five functional areas: food storage, food preparation, pots and pans, cleaning agents and waste, china and cutlery.



Intelligent Kitchens:

The intelligent kitchen for more convenience



Food storage



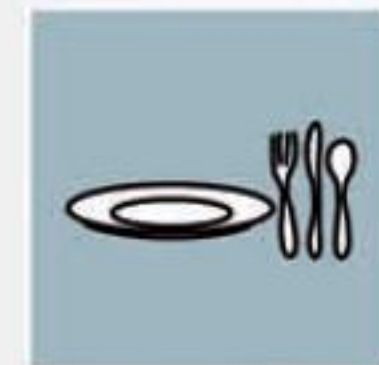
Food preparation



Pots and pans



Cleaning agents
and waste



China and cutlery

A kitchen that is planned to this concept only offers you advantages: short distances, ergonomic sequences and cleverly designed internal fittings.

Every kitchen layout is different because it has to follow the space situation. But whether galley, L-shape or island – any shape can be configured and built intelligently.

What does your dream kitchen look like? What kitchen shape do you prefer? Whatever you go for – it's worthwhile planning a kitchen's practical aspects carefully. Organising it into five, logically arranged activity areas will noticeably take the effort out of routine kitchen work. With short distances, smooth workflows and less physical exertion.

How can you make the **Intelligent Kitchens** concept work for your shape of kitchen? The diagrams below show you.



L-SHAPED KITCHEN



GALLEY KITCHEN



U-SHAPED KITCHEN



G-SHAPED KITCHEN



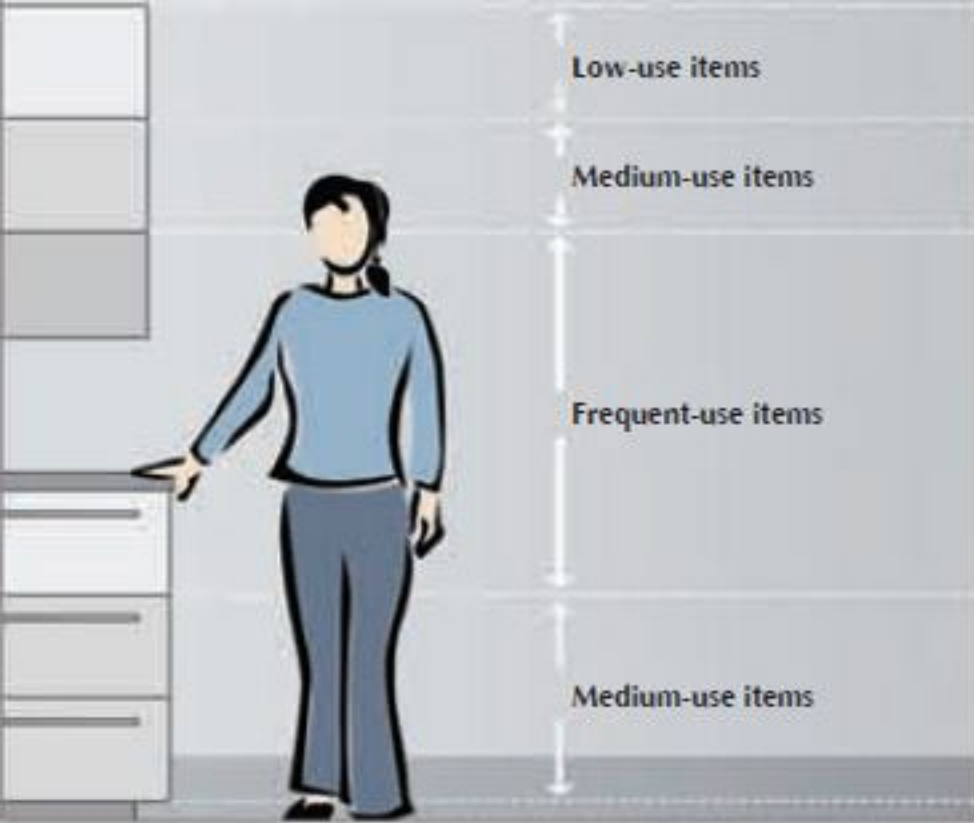
ONE-COUNTER KITCHEN



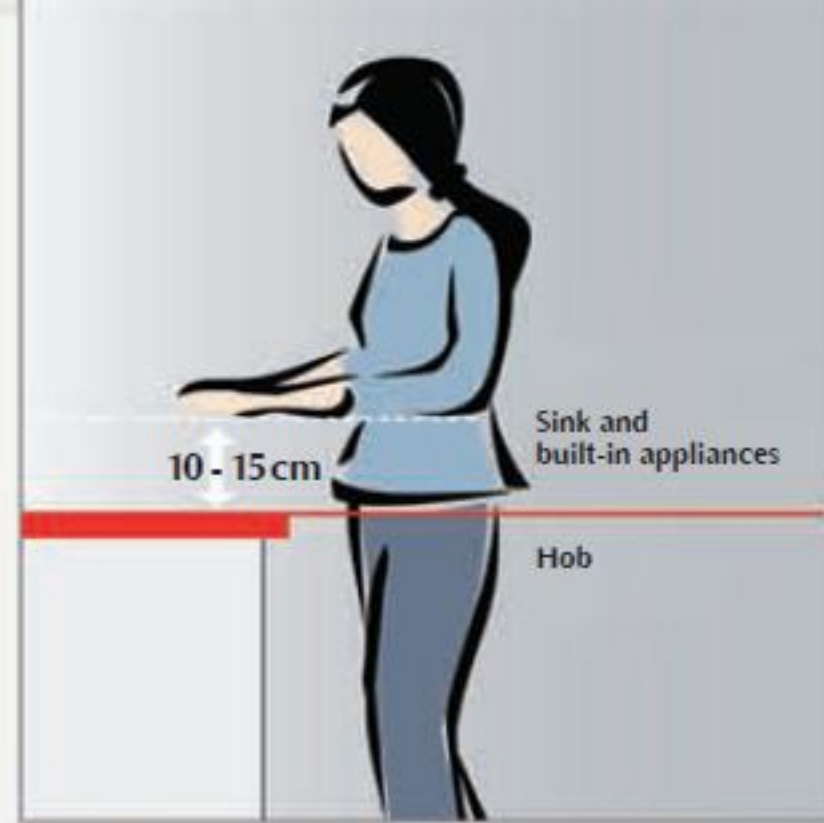
ISLAND KITCHEN



**THIS IS HOW TO GET
YOUR KITCHEN RIGHT**



HEIGHT
 AVOID STRENUOUS BENDING AND STRETCHING BY KEEPING FREQUENTLY USED KITCHEN UTENSILS IN THE MIDDLE ZONE, AND OTHERS HIGHER UP OR FURTHER DOWN.



WORKTOP HEIGHT
 THE HEIGHT OF THE WORKTOP SHOULD BE BASED ON THE HEIGHT OF THE PERSON WHO DOES MOST OF THE WORK IN THE KITCHEN. FORMULA: 10-15 CM BELOW THE ANGLED ELBOW; HOB LOWER, SINK HIGHER.



LARDER UNITS
 PULL-OUTS THAT ARE ACCESSIBLE FROM BOTH SIDES ARE PERFECT FOR CLARITY AND EASY OF USE.



FULL EXTENSION DRAWERS
 YOU CAN SEE ALL THE CONTENTS AT A GLANCE. FULL EXTENSION DRAWERS PULL RIGHT OUT SO THAT YOU CAN SEE INTO THE FURTHERMOST CORNER.



ERGONOMICS

How fit is your kitchen?



Food storage

Drawers are good for storing provisions out of the way, but always instantly within reach.



Drawers built into a tall unit: More well-organized, easy-to-reach storage. Mid-level drawers pull out separately for easy access. And you can fetch out items easily from above.



Keeping small items tidy: The shallow trays on both sides fan out as the pot and pan drawer opens.



A clear view and customizable organizer systems: Full extension drawers and pan drawers with organiser systems you arrange to suit yourself.



Food preparation

Ideally, food and utensils you need for cooking should be stored near the stove or below the hob.



Perfectly organized wall units keep all utensils in view and within easy reach.



There are special drawers with variable organizer systems for storing loose and packaged foods. Stuff is easy to find and nothing tips or spills.



Space for small appliances: Store them near the hob, and use the handy integrated sockets to plug them in.



Pots and pans

Handy and sensible storage: Some imaginative and practical solutions for pots, pans and baking equipment.



Perfectly organized pan drawers. Ideal, secure storage for pots and lids.



A deep pan drawer on heavy-duty runners: Has space even for a tall spaghetti pot.

A PLACE FOR EVERYTHING AND EVERYTHING IN ITS PLACE.



Cleaning agents and waste

The space beside and under the sink is too valuable to waste.



Special under-sink drawers make effective use of all the space under the kitchen sink.



Easys makes it easy: A light touch on the front gives you access to the waste bin without contaminating handles and fronts with dirty hands.

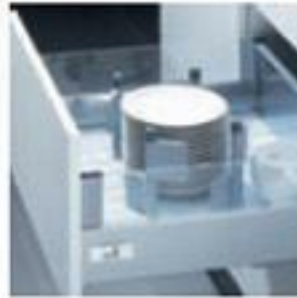


China and cutlery

Accommodate stacks of dishes and plenty of cutlery!



Divided up the way you want: Organise the space inside your drawers to fit the cutlery and implements you like to use.



Easy to use, variable and stable: Even heavy stacks of plates are held securely in deep drawers with closed side panels.

Silent System

It sounds great!

An efficient damping system minimizes noise and stress levels in the kitchen. Silent System brakes the closing movement for smooth, whisper-soft closing.



Further information you will find at:
www.intelligent-kitchens.com

Having the right organiser systems inside drawers and pull-outs makes a huge difference to speed and efficiency. In each of the five functional areas, you want organiser technology that gives you fast, easy access to all the contents.





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