## Linhoff modular kitchens

The Specialist Guide to the perfect kitchen



# Cooking is an art, so kitchen is a design

...and a sciecnce, of course. So what's make the perfect kitchen? Is it the color, quality, material, ease of cooking, fuctional storage, layout or price? We say it's all that and more. At linhoff, we believe in intelligent and and beautiful design. Our kitchen experts design every module of your kitchen to suit your needs, home layout, style prefrences, family size and even your cooking style!

Choose from thousands of options to have a kitchen as unique as you.





We follow international procedures and use the best raw materials for Modular kitchens manufacturing processes and for achieving excellence in our pursuit to produce premium-quality products with a cost-effective solution.

We use high-quality products that are moisture-proof and termite resistant. The need for storage highly demands in most of our designs; we take special care of maximizing the storage space.

As we give a lot of importance to size specifications and quality, our products are more natural to install as they are accurate. The products are carefully delivered to your doorstep, unpacked, and connected. The whole process is a delight, as there is no time wastage.

If you are looking for the Modular kitchen in, so you are in the right place.

With our modular kitchen manufacturing services, you can take advantage of the space with practical solutions. These kitchens are designed for all kinds of areas and all tastes.

## Our Partners



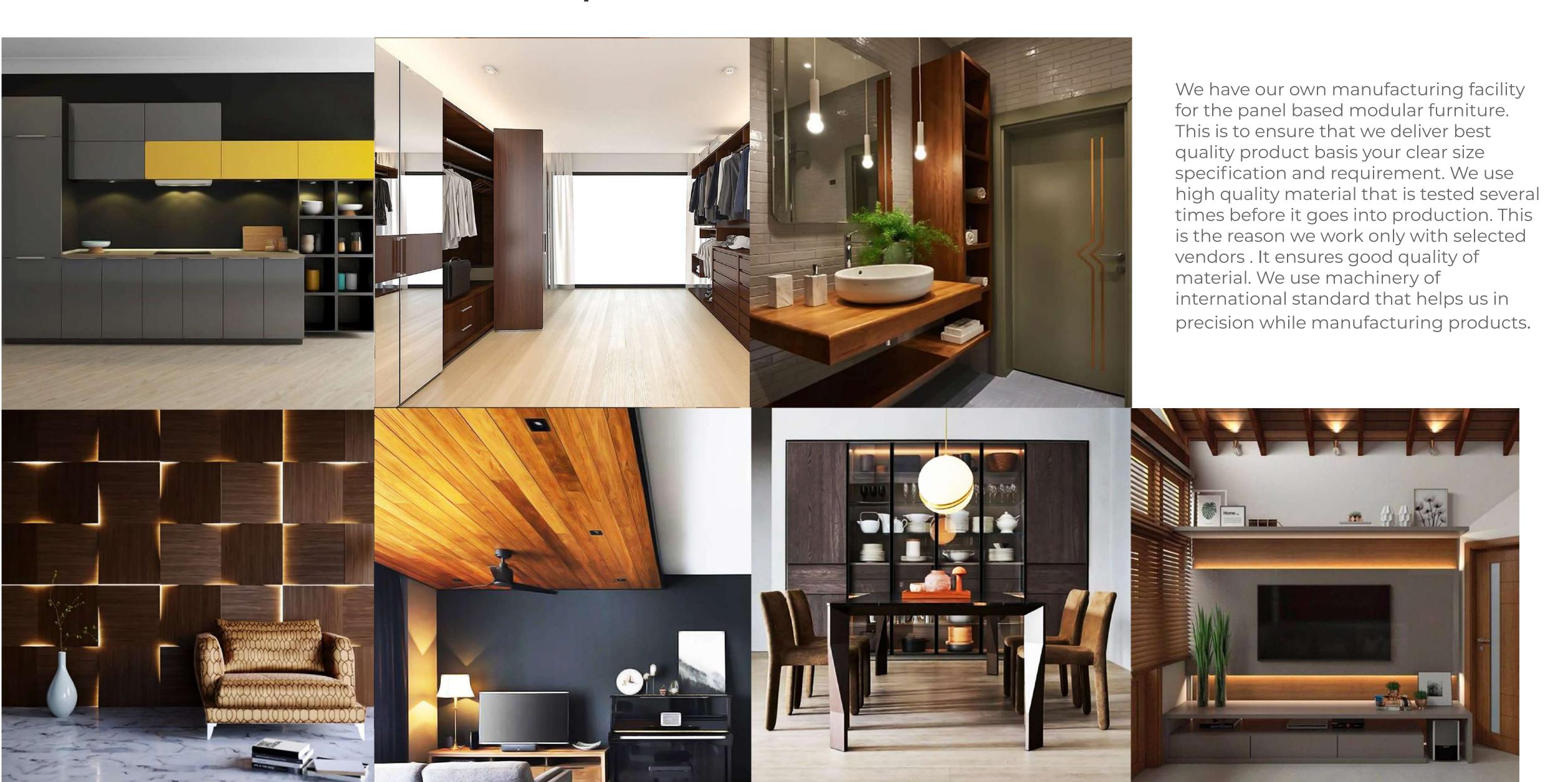








## Revamp Your Home With Us





## Plan Your Kitchen Layout

A kitchen layout is the most important aspect of your renovation. A blueprint of your Kitchen will determine how effeciently you kitchen will function and how beautiful it will look. Understanding the basic principles of kitchen design will simplify the mind-blogging design process for you.

A basic kitchen design has three major zones

### The Storage Zone

This zone mainly includes all the food storage - the kitchen pantry cabinet and the refrigerator

### The Cooking Zone

The most important zone in the kitchen is cooking zone. Appliances such as hobes, microwave, ovens and chimneys can be placed here. Utensils of cooking and baking, such as pots, pans and heavy cooking utensils which are used all the time should be stored close to the hob. This ensures easy and quick access.

### The Cleaning Zone

At the center of the cleaning zone you can find the sink and under-sink unit. The dustbin unit includes selective waste collection and a detergent pull-out to store cleaning products.



## Types Of Kitchen We Have



Straight Kitchen



Parallel Kitchen



U or C Shape Kitchen



Island Kitchen



L Shape Kitchen

So how do you determine the most effective floor plan when designing a kitchen? Well, for starters, you should take into account the overall size of your space to assess whether or not there's room for a kitchen island. "The most common layouts we see in our residential build projects right now are U- and L-shaped kitchens, as well as the one-wall kitchen," says our experts.

## Plan Your Storage

To function efficiently, everything should be in perfect order. Same goes for your kitchen. Think how fast your cooking would be if everything you need is within an arm's reach. The secret to well organised kitchen storage is proper planning with the use of new and innovative kitchen solutions. Smart storage will not only offer you more storage but will also enhance your individual cooking style.

### With linhoff modular kitchens, we ensure

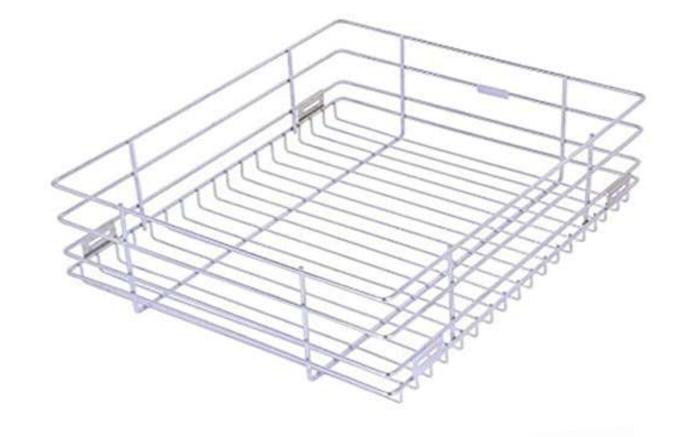
Comfortable workspace, perfect countertop height, the right cabinet height and depth, maximum storage, ample clearance



## Types of Storage

### Multipurpose Baskets

Store anything from bowls and crockery to food containers.

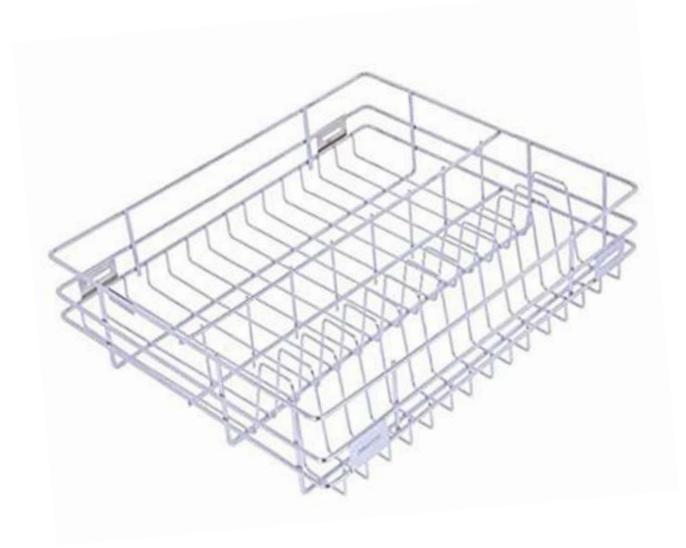


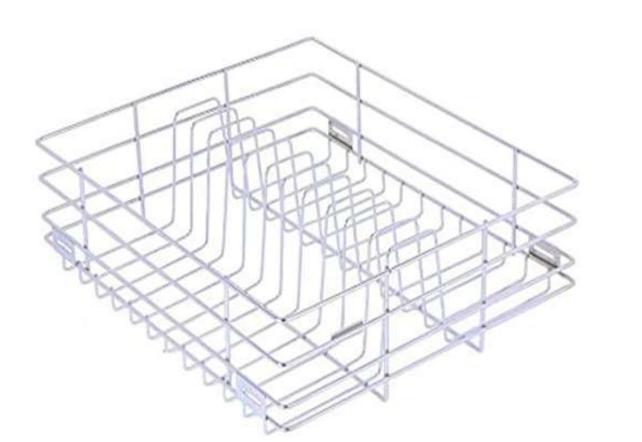
### **Cutlery Baskets**

Neatly divided into sections to accommodate cutlery and other tools of various shapes and sizes.

## Cup & Saucer Baskets

A rack for the saucers and space for the cups, get the most organised basket for your cups and saucers.





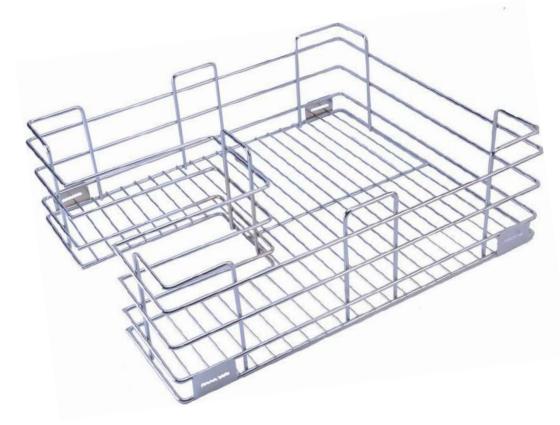
### Thali Baskets

Neatly arrange your thalis in this specially designed thali basket, easy to remove and easy to place.

## Types of Storage

### **Under Sink Baskets**

Includes dustbin storage facilities with wet and dry sections to avoid smell. Also you can store detergents which can help in keeping proper hygiene in the kitchen.

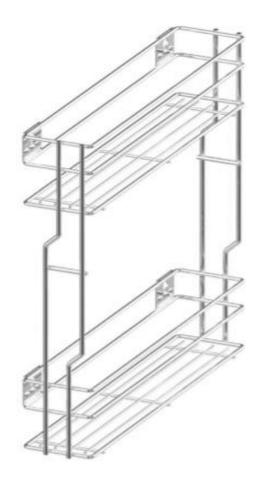


## Corner Baskets

Makes the most available space. You can use this product for storing large number of kitchen products in a very compact manner.



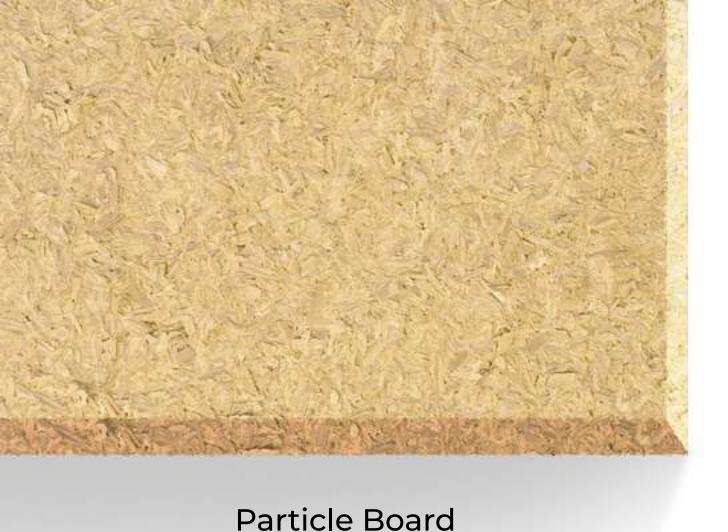
Can store small spice bottles in a systematic way, so that you find what you want immediately.





### Midway Accessories Baskets

Midway system are ideal for storing regular use items and make the most of available space under the wall unit, which is often wasted.



Partical board is manufactured from wood particals. It is very economical and is available in less time, but it is not water proof.

HDHMR stands for High Density High Moisture Resistance. It is basically an upgraded term of plywood, used to develop tough and robust wooden usage.



**HDHMR** Board

## Choose Your Shutter

## MDF Board



MDF is a type of hardwood, which is made from wood fibers glued under medium density of heat pressure .It is better than a normal particle board but not stronger than marine ply.

Marine ply is the perfect material used for your base cabinets as it is Boiling Water Resistant which will not decompose due to moisture.

The glue used in marine plywood protects it from decay and insects.

## Marine Ply



## Types of Finishes



Laminate Shutter



**Back Painted Shutter** 



Veneer Shutter



Sleek Sunshine Shutters



Solid Wood Shutter



Membrane Shutters

## Modular Kitchen Over Civil Kitchen

The modular kitchen are far better in comparison to the ordinary civil kitchens. Modular kitchens appear modern and chic and can be well executed even when there is space constraint.

A modular kitchen has a clean, modern and trendy look.



The same level cannot be achieved by civil kitchens. Modular kitchen has many advantages -

## Variety

You can choose from a range of finishes to make your modular kitchen stand out from the rest. Civil kitchens provide a limited range on all the above aspects.

## 2. Design

A modular kitchen provides the user organised space, hence it results in easy cooking and it is planned scientifically and every aspect is well thought of keeping the users requirements in mind. In a civil kitchen, it is possible to some extend, but the areas of concern would be the corners and there is no science involved in understanding the dynamics of the room or even minimizing the space wastage in corner units.

### 3. Maintenance

Maintenance and repair work can be easily done on a modular kitchen, so even if a part of the kitchen needs to be replaced it can be done very easily however, in a civil kitchen, replacement is just not possible, repair work can be done, but at the site only.

## 4. Cleaning

Cleaning the modular kitchen requires less effort as all drawers come out entirely and one can properly access every corner of the kitchen. It's not easy to reach all parts of a civil kitchen, since the compartments do not slide out.

## 5. Flexibility

The main advantage of modular kitchen is that you can easily carry your cabinets and modules in a box and fit the same in your new home. Civil kitchen cannot be moved to your new home.

## 6. Spacious

You can create 30% more space in modular kitchens as compared to a civil kitchen.



## Contact Us



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