

COLORFUL MODERN DESIGN

STAINLESS STEEL **DOMESTIC KITCHEN**

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GOYAL KITCHEN is a premier brand

for high-quality Stainless Steel Kitchens.

GOYAL KITCHEN DOMESTIC KITCHEN

OFFICE : B-36, NIRALA NAGAR, LUCKNOW CONT: 9919191914, 9896245349, 8882860073

Its time to move on from conventional wooden kitchens and explore an elegant range of Stainless Steel modular kitchen cabinets which are robust and equipped with smart Functionality.

DESIGN AND INNOVATION

It has been around for thousands of days and there will always be a way of making it even better: the kitchen. Because one needs to change to keep up with the times. Kutchina always manages to keep its finger on the pulse - with practical innovations and unique design. Always with a focus on functionality Kutchina makes well designed kitchen that reflects the individuality of the people who own them.

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WHY GOYAL KITCHEN

We offer customised kitchen, and we try to bring in latest designs, latest accessories and appliances. We keep updating our designs as per latest global innovations to increase comfort, functionability and style statement.

How are accessories important? They help to store and access kitchen items properly, thus reducing the wastage of time and increasing ease of operation.

German Technology : Manufactured in India with the help of machines and certain raw material from Germany.

Extensive design options : Available in various colours, textures and designs to make kitchens a thing of beauty.

Affordable price range : Kitchens that look heavenly, but at down-to-earth prices.

Optimum space utilization : Making the best of the available dimensions to give you the best kitchen.

Fastest delivery time : So that you don't have to wait for long to make your kitchen a matter of pride.

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REDISCOVER THE JOY OF COOKING WITH **GOYAL KITCHEN**

MODULAR KITCHENS

ABOUT US

In this era of globalization, to keep pace with the fast changing customer trends and requirements, we invest in a continuous R&D system. We've constantly raised our bar in the quality of products as well as infrastructure to provide most technologically advanced products that pre-empt the market demands. Our aim is to deliver complete satisfaction to our customers with excellent product quality and first-rate after sales service.

ADVANTAGES OF STEEL KITCHENS:

PARALLEL KITCHEN

THE BODY IS MADE OF GALVANIZED STEEL WHICH IMPLIES:

- · Protection against exposure to oil and water
- Durable in a moist kitchen environment
- · Galvanized steel framework with epoxy polyester powder coating
- High precision factory finished kitchens
- No breeding of pests
- Easy maintenance

• 15 year warranty*

- Functional & sturdy
- Termite proof





A parallel kitchen is the best design in terms of work efficiency. It includes two parallel working units that are built for convenience. One side of the kitchen could be used for washing and cooking and the other as an additional workspace or for storing utilities.

SINGLE WALL KITCHEN

SINGLE WALL KITCHEN



A single wall kitchen layout is perfect for a generation that lives in studio apartments with open kitchens, combined with dining areas. A sleek single wall kitchen makes the dining space, a stylish setting. This design facilitates cabinet storage and convenience in placing kitchen appliances, for easy reach.







The perfect setting for a contemporary home.

L-SHAPED KITCHEN

L - SHAPED KITCHEN



Home designs today are changing and giving way to contemporary, open-plan layouts and studio style living. This has caused L-shaped kitchens to gain popularity. This setting has a continuous working platform and the corner can be tted with high-end kitchen equipment for a sleek nish and better space utilization. L-shaped kitchens islands are great for seating, entertainment and dining with family and guests.



An Ideal space to cook and share stories with your family.

U-SHAPED KITCHEN

U - SHAPED KITCHEN



A U-shaped kitchen layout has two opposite ends of the platform running parallel to each other with one end closed and the other open. This kitchen is designed to make ample room for experimenting and exploring the world of cuisine. U-shaped kitchens facilitate easy access to kitchen appliances, storage, wall cabinets and could even have a small eating area at one end of the kitchen.



Ample room for the chef within you, to experiment with food.

KITCHEN PLANNING

THE WORK TRIANGLE

This consists of 3 fundamental and basic workstations i.e. the sink, refrigerator and the cooking hob/range. The triangle is measured from the center of the sink to the top of refrigerator to the center of the cooking range.

THE 23 FEET RULE

To ensure maximum efficiency, the work triangle perimeter should be at least 12 feet but not exceed 26 feet.



"G" KITCHEN



PARALLEL KITCHEN

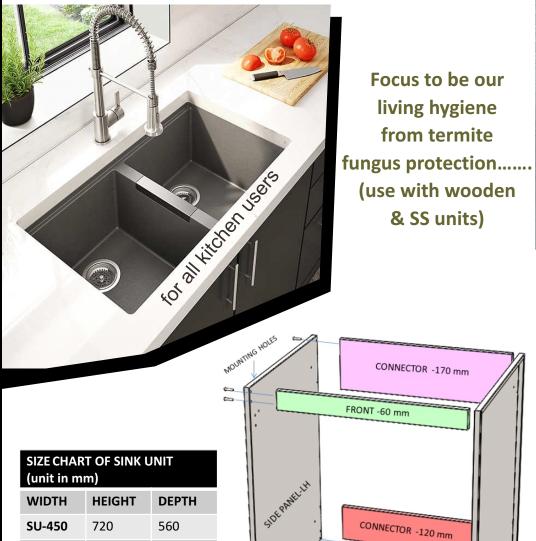


L-KITCHEN



STAINLESS STEEL SINK CABINET

STAINLESS STEEL SHELF/PLANTER



CONNECTOR -120 mm

CONNECTOR -120 mm

WIDTH AS PER LAYOUT

SIDE PANEL-RH



WIDTHHEIGHTDEPTHSU-450720560SU-600720560SU-900720560SU-1050720560







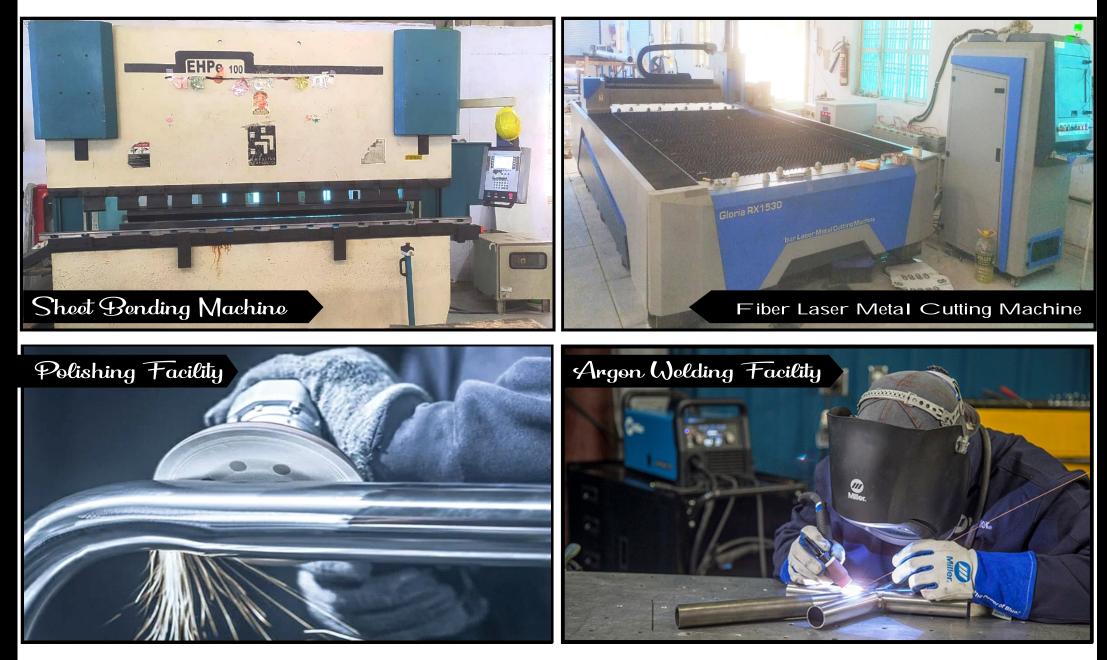






Facility

Highly Equipped In-house manufacturing facility......ISO Certified





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