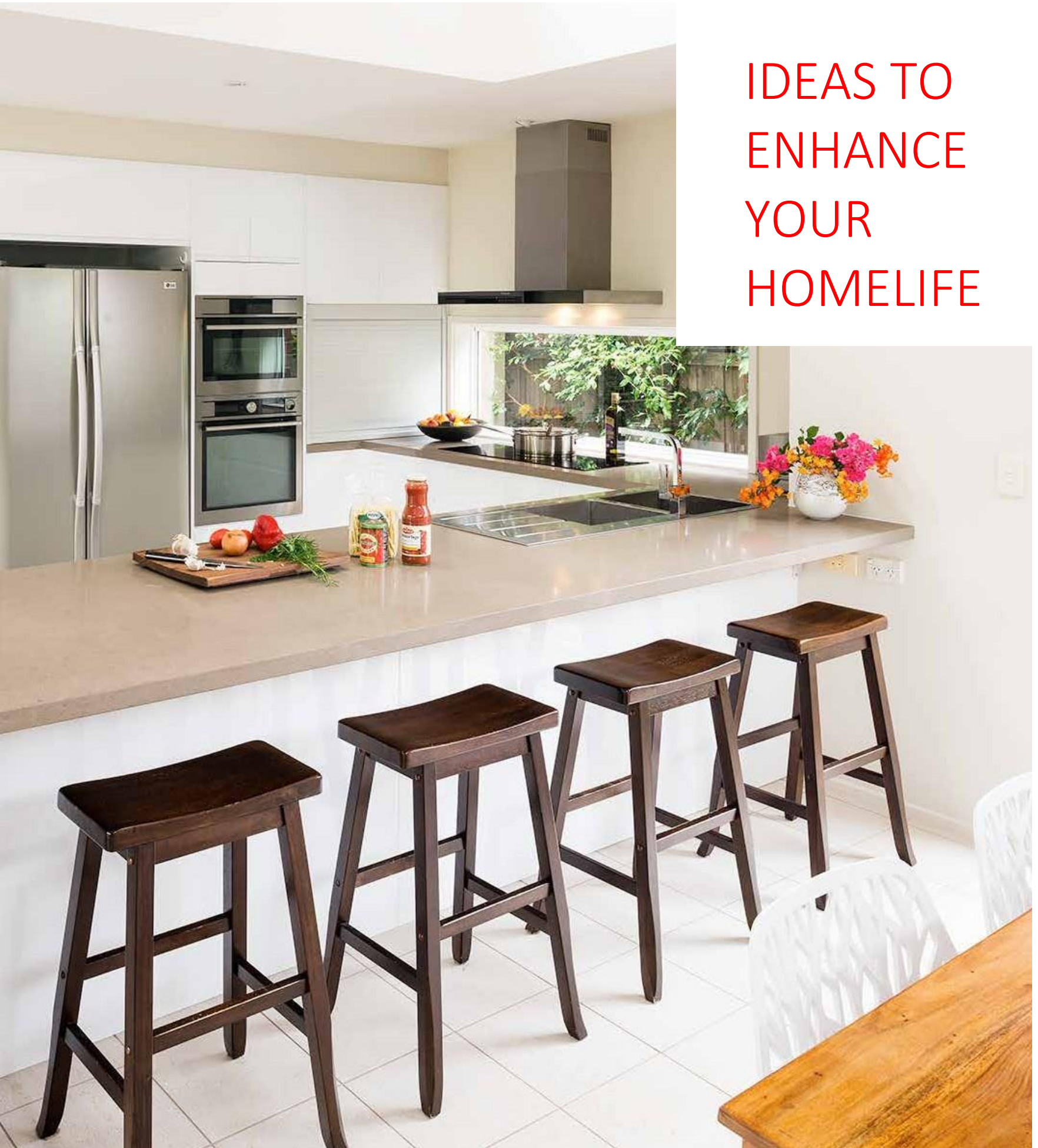




# IDEAS For Kitchens

IDEAS TO  
ENHANCE  
YOUR  
HOMELIFE



## 3 STEPS TO PLANNING YOUR PERFECT KITCHEN



Step  
**1**

FLEXIBLE AND  
VERSATILE  
WHAT GOES ON IN  
**YOUR KITCHEN?**



## MAKE YOUR SPACE WORK FOR YOU, TODAY, TOMORROW AND IN THE FUTURE

Kitchen planning should start with you and your family and how you want to use your kitchen. This has a big impact on some of the planning decisions you'll make.

Things like whether you need to include a dining area for entertaining or a space that can double up as a home office or study?

is your kitchen open plan to other areas of the house? What will the view from other rooms look like? do you need lots of worktop space for all your gadgets and utensils or do you prefer to have them all hidden away?

it's a good idea to start by writing these points down to talk through with your designer so they can plan your perfect kitchen.

Turn the page for more advice on things to consider when planning your new kitchen.



## WILL YOUR KITCHEN ALSO ACT AS A MINI OFFICE?

do you want to be able to sit in your kitchen and work on your laptop, read documents or do household administration? how could this work in your ideal kitchen layout?



## TALKING RUBBISH

how much waste does your home generate and to what level do you have to sort it? Make sure you plan in appropriate solutions to meet your household waste and recycling needs.



## DO A LOT OF ENTERTAINING?

is a seating area an essential requirement in your kitchen? do you want to be able to quickly hide away mess made from cooking so you can focus on entertaining? What about lighting? you'll want to be able to switch between task lighting for food prep to mood lighting for during and after dinner.



## IS YOUR KITCHEN A FAMILY SPACE?

Where would you like the kids to be while you're preparing dinner? Will they have to run past the cooktop or oven to get in and out? do you need storage for their favourite toys? Will you have enough power sockets? do you need to keep chemicals out of reach?



## THE FUTURE

Think about how you use your kitchen now, and how would you like to use your new one. how might your needs change over time? Think about how you or members of your household might need to use the kitchen in 5-10 years time – will you have young children around? Or will your children have become teenagers with lots of friends around – all with smart phones and tablets to charge?

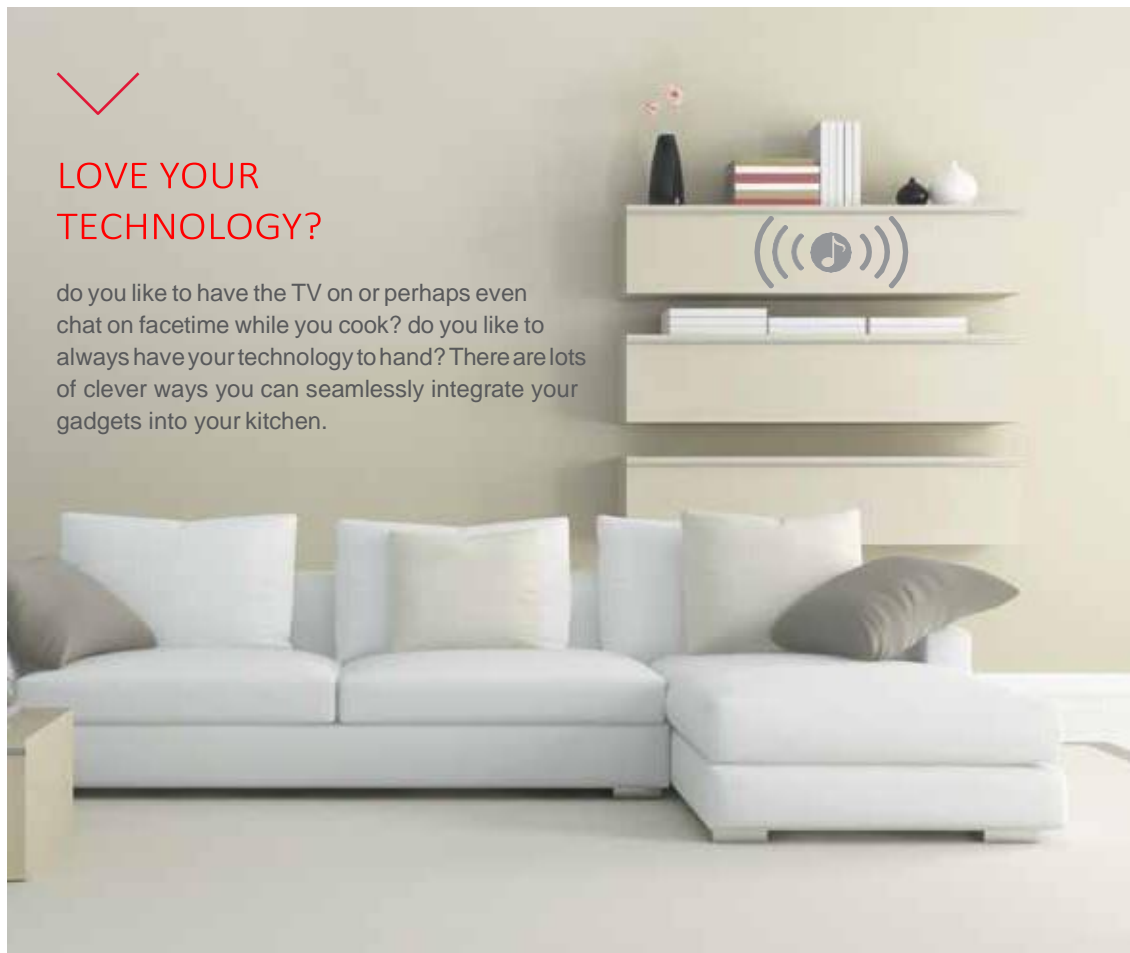


## ARE YOU ALWAYS ON THE GO?

should your kitchen be designed for minimum hassle? What daily tasks will you do – make tea, load and unload the dishwasher, find things in your cupboards? Keep this in mind when you're planning your layout to make these functions simple and efficient.

## LOVE YOUR TECHNOLOGY?

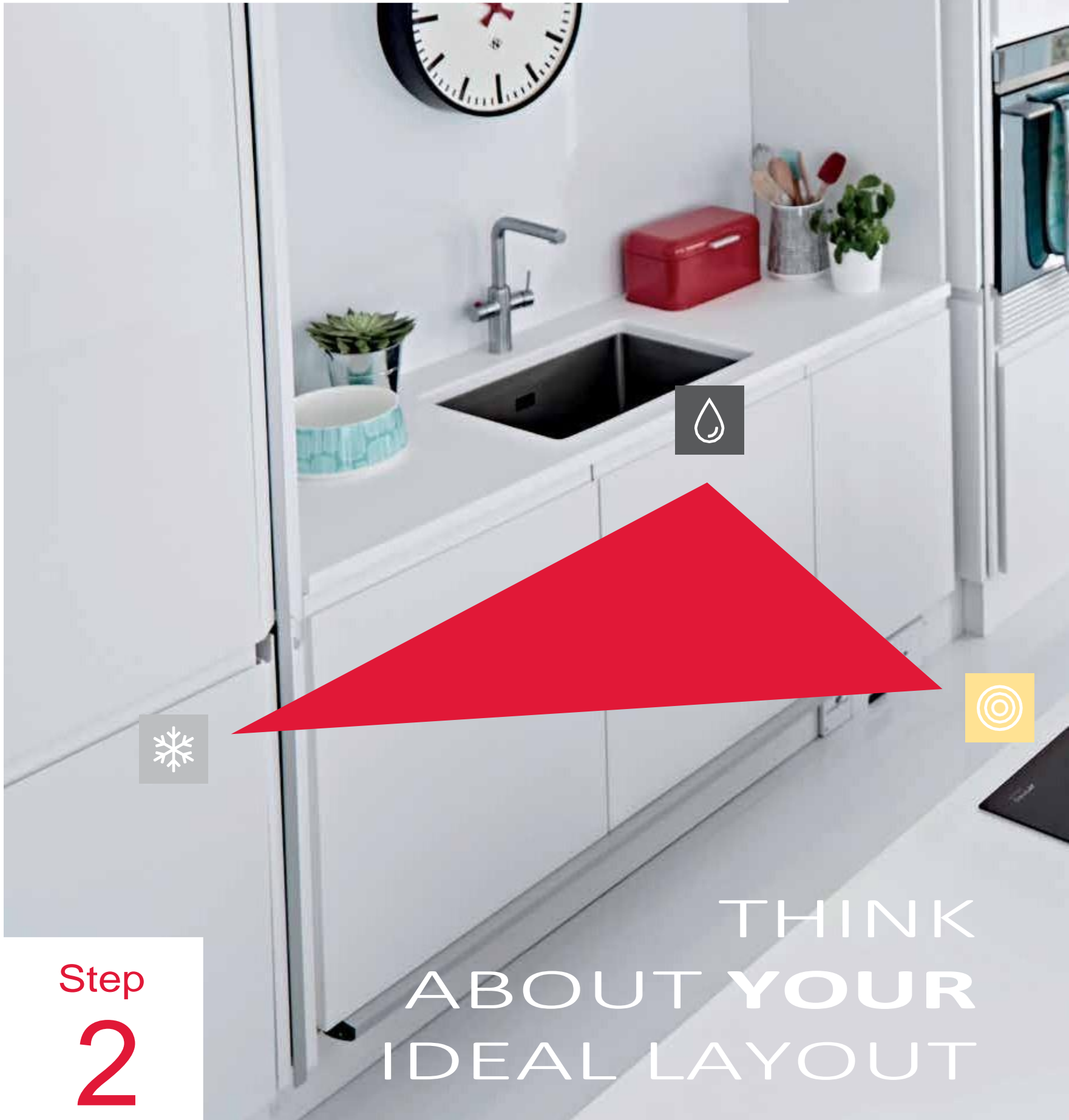
do you like to have the TV on or perhaps even chat on facetime while you cook? do you like to always have your technology to hand? There are lots of clever ways you can seamlessly integrate your gadgets into your kitchen.



## ARE YOU A SERIOUS COOK?

if yes, then you'll need to make sure you allow plenty of space for all your favourite appliances, utensils and ingredients. you'll need lots of storage and lots of clear worktop space for preparation.

# 3 STEPS TO PLANNING YOUR PERFECT KITCHEN



Step  
**2**

THINK  
ABOUT **YOUR**  
IDEAL LAYOUT



## CREATING AN EFFICIENT WORKSPACE

The basic guidelines around kitchen layout have been around for a long time – but they are still here because they work!

The most effective kitchens are divided into 5 areas, typically cooking, cleaning, preparation, consumables storage and non-consumables storage, and getting the relationship between these areas right is key to how well your kitchen flows.

The path between your oven or cooktop, fridge and sink is the one you will tread most frequently – this is known as the working triangle and it should be carefully considered in every great kitchen.

**Here's a quick overview of the fundamental principles of creating an efficient, effective well-planned kitchen that will be a pleasure to spend time in.**







## THE WORKING TRIANGLE

The path you will tread most frequently in your kitchen is between the oven/cooktop (cooking zone), the fridge (consumables area), and the sink (cleaning zone).

for the most efficiency in the kitchen, this journey needs to be optimised. Not too far, or you'll waste time and energy. And not too close, otherwise the kitchen will feel cramped. This is known as the working triangle.

in an ideal world – the sum of the triangle's three sides shouldn't exceed 7m, and each leg should measure between 1m and 2.5m.

## THE FIVE ZONES

you can typically break down a kitchen into 5 zones, and the relationship between them is vital to how well your kitchen flows.

### COOKING AREA

All your cooking appliances such as oven, cooktop, microwave.



### CONSUMABLES AREA

storage of food – including fresh (fridge), frozen (freezer) and dry goods (pantry).



### CLEANING AREA

your sink, plus dishwasher if you have/want one. it's also where you store your cleaning materials.



### PREPARATION AREA

This is where all the work happens: where you prepare ingredients before cooking, so it's where you need pots, pans, knives and cooking utensils easily to hand.

### NON-CONSUMABLES AREA

Where you keep your crockery, cutlery, glasses, etc

you can also add an entertaining zone – this is less traditional, perhaps, but well worth considering if you like to entertain in your kitchen.

## STRAIGHT-LINE KITCHEN

Where space is limited, the straight line kitchen is the most space-effective layout option. it's also pleasing to look at.

The triangle gets reduced to a straight line in this case, but where possible you should keep some space between your fridge, sink and cooktop so that you don't feel too cramped.

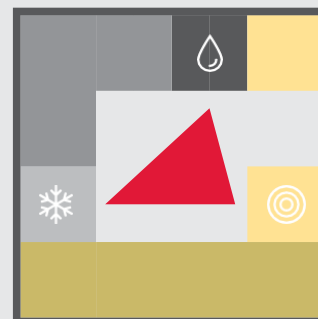


## G-SHAPED KITCHEN

Perfect for kitchens that are enclosed in a separate room, and where you want to maximise your storage space – the G-shaped kitchen wraps around all three walls.

Only really suitable for medium to large kitchens, ensure that there is still plenty of space in the middle of the room for easy movement around the kitchen. you also need to make sure the points of the working triangle don't end up too far apart.

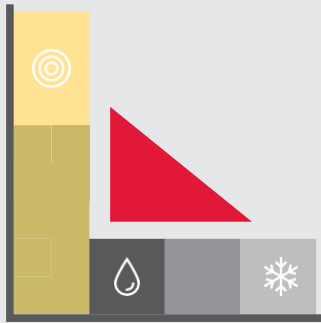
if you need a dining area then this layout probably isn't for you – opt instead for a u-shape or L-shape and plan in a table instead



## L-SHAPED KITCHEN

ideal for small and medium size kitchens, the L-shaped kitchen is one of the most popular kitchen layouts. it makes everything easily accessible and is a good way to make the most of a corner.

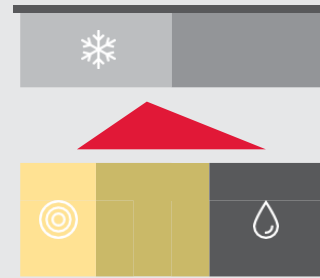
if there's often more than one cook in your kitchen at a time though, this isn't the optimum layout; think instead about adding an island or the u-shaped layout so you're not fighting for the same preparation area.



## ISLAND KITCHEN

Adding an island unit to either a straight-line or L-shaped kitchen gives extra storage and worktop space and can provide a great entertaining area.

however, you need to allow at least 1200mm of space on each side for an island to work well and not feel cramped.



## PARALLEL KITCHEN

The Parallel kitchen, also known as the Galley kitchen is perfect for smaller kitchens where you want to reach all areas of the room with minimal walking distance between them.

it's an efficient use of space and allows you to easily divide up your zones. but watch the space between the counters – you need at least 1.2m to allow easy movement and for opening doors and drawers, but too wide and you'll be constantly back and forth.

integrating a dining area can also be difficult in a galley kitchen so avoid this layout if that's high on your list of priorities.

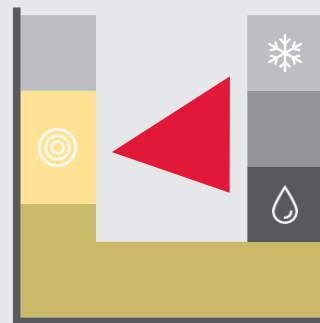


## U-SHAPED KITCHEN

for a large kitchen the u-shaped layout is great. it will give you plenty of storage and worktop space.

Watch your working triangle in a large u-shaped kitchen though – don't have the points too far apart.

This is especially important if you want to add an island unit or table to a large u-shaped kitchen; keep the points of the triangle shallow so you're not walking round the table constantly.



# 3 STEPS TO PLANNING YOUR PERFECT KITCHEN

## OVERHEAD SOLUTIONS

Often used for crockery they can hold heavy items in the most impractical place. Can everyone in the household reach them? Pull-down units can help you get round that.

How are you going to open them – straightforward hinges or a lift-up solution that moves the door out of your way?

What about the space on the wall under the cabinet? Add a shelf or a rail with hooks to keep the items you use every day – in easy reach and off your worktop.



## BASE UNITS

Replace your base unit cupboards with drawers and say goodbye to crawling on the floor to reach the back. Deep drawers can hold pans and cooking pots with ease.

Narrow space that won't take a unit? Our pull-outs start at 150mm wide and provide easy storage for items such as bottles, tea-towels and baking trays.

Step  
**3**

## TALL UNITS

They look stunning, and hold lots but they can be difficult to access. Add internal drawers, or a pull-out solution and you can get to all the ingredients tucked in the back with ease. The back of the door is also a useful space – add a spice-rack for those smaller items.

## CORNER UNITS

Perhaps the trickiest space in the kitchen to access, a corner can often become a place where things are put and then forgotten about. Instead, make the space more practical with some pull-out shelves or baskets to access all of the cupboard contents quickly and easily.

## WASTE MANAGEMENT

under-sink, in a drawer, narrow, wide – there are waste solutions to meet every requirement and fit into every available space.

# MAXIMISE EVERY INCH OF SPACE!



# LIFE SORTED SMARTER

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IDEAS THAT STORE, ORGANISE,  
TIDY AND KEEP

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having a beautifully smart kitchen is about making sure you have enough of each type of storage for the things that you keep there. We've ideas that make the best of the space you have, as well as ideas that suit the way you cook, unpack your groceries and store your crockery.

Our storage solutions don't simply save space, they save time too – ensuring everything is to hand exactly when you need it.

for us, it's about creating ideas that feel exactly tuned-in to your needs, all beautifully designed and engineered to make life a little easier

# TALL PANTRY UNITS





### Tip.

The individual shelves of the convoy pantry are easily adjusted without having to remove the shelf. Allowing adjustability as well as functionality to your pantry space.






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### CONVOY PREMIO

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The CONVOY Premio 'floats' out bringing all stored contents within easy reach.

Opening the door of the unit triggers a flowing series of movements until soft stop Pro damping brings the CONVOY Premio to a gentle stop.

The fitting glides softly and silently back into position thanks to dampened self-closing. The state of the art European design reflects sophisticated engineering, delivering perfect opening and closing. As you'd expect, the trays are steplessly height adjustable and the Arena Vario shelf design offers a sense of class never seen before in Australia.




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### CONVOY LAVIDO

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The CONVOY Lavido makes a great impression. CONVOY Lavido is a storage system "made for life" because of its multiple uses - in contemporary kitchens, in living and dining rooms and as a key element in a home office. What's so special about the CONVOY Lavido? CONVOY Lavido isn't attached to the front panel, so it's perfect for many different designs and applications, for example, behind sliding doors. Not only are all the contents in clear view, they are virtually "presented" to the user. discover the many beautiful and practical details. be inspired





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### CONVOY CENTRO

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The CONVOY centro does away with conventional frame structures, instead using a pioneering single-tube frame to position smooth floating trays that glide out effortlessly to reveal what's inside.



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### TANDEM PANTRY

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TANDEM offers completely new potential for food storage - just opening the door is an inspiration. In a clever piece of engineering, the back shelf element moves automatically towards the user as the door is pulled open. Kitchen users can check contents at a glance and easily reach what they want. The shelf element on the door is designed to make best use of the available space.

# BASE UNITS





### Tip.

The Portero cleaning agent includes a removable basket that becomes a handy portable cleaning caddy.






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#### COMFORT II – BASE PULL-OUT

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small in size, great in value! With diverse shelves, the COMFORT ii base Pull Out can be perfectly adjusted to the user's wishes and needs. even the desires of kitchen professionals are catered for with this flexible cabinet that offers different widths, simple assembly and perfect absorption. The continuity of the kitchen is provided for, and the value of the interior equipment is emphasised by the covered sliding technology.




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#### NO.15 – PULL-OUT

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Good ideas fit everywhere. The No. 15 cabinet is much more than just a welcome filler. When placed by the oven, the No. 15 pull-outs are the convenient solution for spices, the baking tray or the indispensable tea towel. The high quality chrome equipment lends even these smallest cabinets in the kitchen that special touch of elegance.




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### DISPENSA JUNIOR III

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DISPENSA Junior iii can be adapted flexibly to different uses – with easy height adjustment and a choice of functional trays. Makes optimal use of base cabinet.




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### COOKING AGENT PULL-OUT

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designed to suit a small cabinet, its full extension means it comes right out of the cupboard, making it an ideal storage solution for small kitchens. Taking up only 25 x 46cm, this handy accessory provides a surprisingly large, individually organisable and flexible storage space. every centimetre is used for cooking utensils and ingredients of all kinds and when situated directly next to the cooker it means this space saving accessory and the utensils inside are always at hand.

featuring modular elements, the user can customise their own "cooking Agent". it can be adapted at any time based on the user's current needs. The various functional elements, knife and bottle holders, cutting board, utensil holders or removable small part boxes are simply suspended from two sides in a vertical support. Making them perfectly simple to adapt at any time.




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### PORTERO

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All cleaning agents in one unit. The top basket swings aside for better access to lower baskets. special feature: the integrated 'service station' that can be lifted out and taken along.

choice of three sizes.

The plastic base trays are dishwasher safe and can be removed for cleaning.




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### CLEANING AGENT PULL-OUT

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Totally practical, extremely compact and manufactured to the highest standards. for all its light weight and compact design, cleaning AGENT has a lot of practical features and gives you ample space for all your cleaning equipment. The top layer features compartments to organise sponges, brushes and other implements. Pull the whole caddy out with one finger. close it with a gentle push thanks to softstopp, closing is gentle, controlled and silent.

Top marks for practicality: container with ergonomic easy-grip handle. All the plastic containers can be lifted out and washed in the dishwasher - your cleaning AGENT caddy will always be clean and hygienic.



# CORNER UNITS

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## LeMANS II

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An invention to inspire inventiveness. depending upon individual needs, the LeMANS ii shelves can be placed in the cabinet at the users discretion - two, three or even four shelves. This yields unheard of possibilities for kitchen design and equipment.







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### CAROUSEL 270°

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The established revolving cabinet principle in a fine ARENA look. The combination of a decorative solid base and an elegant railing – in a noble transparent look – lends new accents even to this classical corner cabinet solution, yet practical aspects don't miss out either: The shelves can be adjusted to any height at any time.



### Tip.

A corner cabinet is the ideal space to store pots and pans, mixers or other bulky kitchen equipment.



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### MAGIC CORNER

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The name says it all. Although this has less to do with magic than with cleverness and technical refinement! MAGIC CORNER is capable of housing two complete cabinet equipments beside each other in only one corner cabinet. With one movement, the intelligent sliding technology simultaneously drives the front and pull-out rack into the users viewing and access area.

This occurs in a flowing, silent train of motion. closing even nearly functions by itself. A small push is sufficient - then softstopp takes care of closing. Quiet and smooth.

# LIFE IN MOTION

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## BEAUTIFUL IDEAS DESIGNER TO MOVE YOU

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your hands are full, but you need to open a cupboard. you move to close a drawer with your knee, but you don't want it to slam shut. subtlety and elegance can help bring a sense of serenity and style to even the busiest of

kitchens. here we focus on sliding, gliding, smoothness and convenience using quality German engineering as well as technology to enhance every aspect of kitchen living.





# OVERHEAD SOLUTIONS





## Tip.

Overhead cabinets play a special role in your kitchen, Not only for storage but for visual impact.





## Tip.

Adding an e-touch to the free flap system allows simple one touch access to your storage, ideal for when hands are full.

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## FREE FLAP

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Practical, balanced and compact. The **free FLAP** is the "little toughie" in the lifter family.

The **free 1.7 / 3.15** can lift fronts weighing up to 27 kg. The integrated Multi-Position stop guarantees that the front will stop securely in any position.

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## FREE FOLDS

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The intelligent **free -s** lifter folds up the front panel as it lifts for a space-saving solution.

The fitting offers an intelligent basis on which to plan wall unit solutions for low ceilings, wall units that vary in height and large, heavy front panels. This fitting offers the kitchen planner multiple options for the planning process. efficient movement sequences for today's kitchens. The integrated Multi-Position stop guarantees that the front will stop immediately and securely in any position. safety hinges on the fold prevent any risk of finger pinching. **FREE FOLDS s** is ideal for glass fronts where it generates fascinating impressions of transparency and lighting





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## FREE UP

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form follows function beautifully. free UP lifts the front panel vertically, opening up totally new design potential for kitchen planning.

freeUP is the perfect choice when units are stacked on top of each other or for wall units with top lighting or cornices. The integrated Multi-Position stop guarantees that the front will stop immediately and securely in any position. This means there's a lot of user convenience tucked away behind a visually smooth run of fronts, not only in the kitchen, but anywhere in the house.

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## FREE SWING

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The right choice for comfortable and practical 21st century living free SWING lifts medium and large fronts elegantly and effortlessly.

Whatever the size of the front, free SWING has been engineered to maximize the space available for storage and to give free access to all the contents. free SWING lifters naturally also feature Multi-Position stop. With their compact design and strong performance, free SWING lifters are perfect for a range of applications in kitchens, bathrooms and living space.






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## IMOVE

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even if people are growing taller, many users can't make full use of their wall units because they have difficulty reaching them. The result is that they use the shelves either to store stuff that they use only very occasionally, or a stepladder becomes an indispensable piece of kitchen equipment. both of these solutions are far from optimal. enter a pull-down system that floats the contents of your wall unit gently down into easy reach – it's the IMOVE. Operate it one-handed.

The IMOVE and all its contents are pulled downwards and outwards in one effortless movement. The contents of the top shelves are now easier to reach than the bottom shelf of the wall unit. The drop-down railing on an IMOVE shelf makes access even easier.







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## CLIMBER

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shimmering decorative glass and glamorous movements: The CLIMBER is an innovative wall unit that will enhance any room within your home. A gentle touch on the sensor initiates a series of perfectly timed movements. The glass front splits into slats that glide up in effortless sequence.

CLIMBER can be supplied in two cabinet widths, a choice of two glass finishes: high gloss translucent black or white.



# WASTE MANAGEMENT

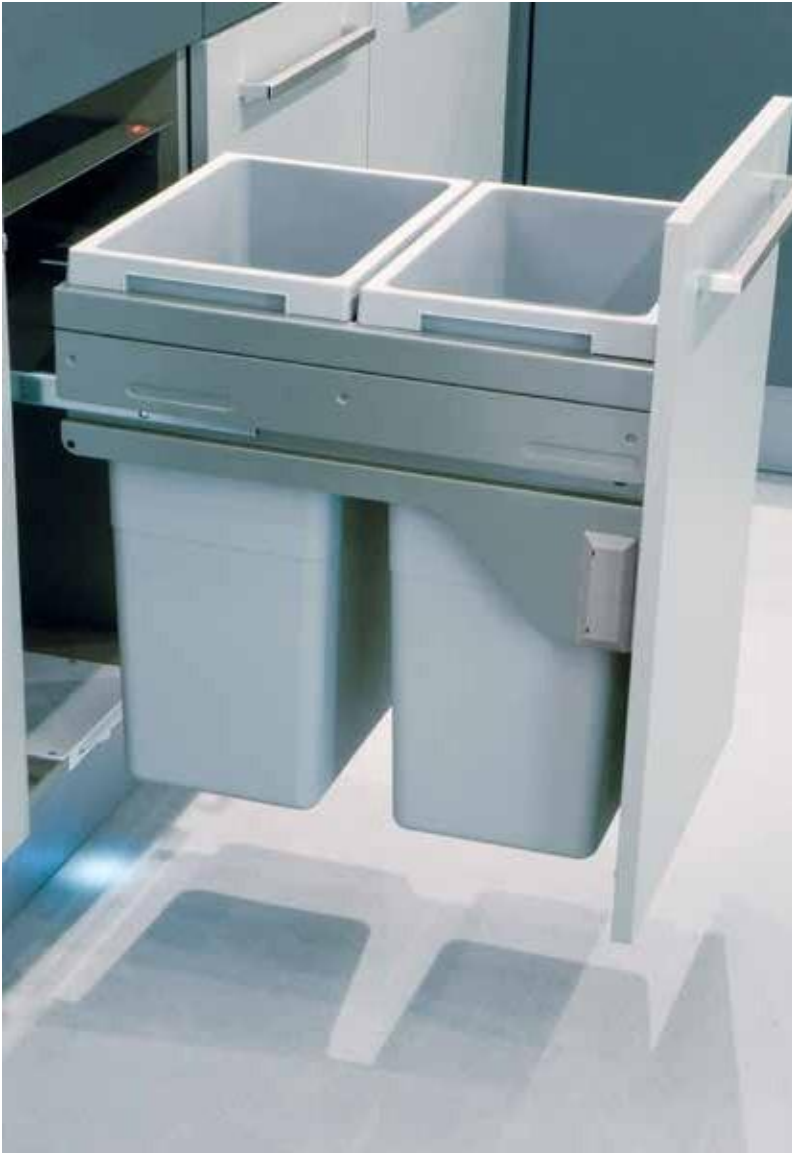




### Tip.

recycle!  
recycling just 1 plastic bottle saves enough energy to power a 60W light bulb for 6 hours!





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## EURO-CARGO

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What makes the waste separation systems so versatile is the large choice of inner bins. They can be varied in height and volume to suit every requirement. inner bins are made of easy-to-clean plastic and are both elegant and extremely robust.



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## HIDEAWAY

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A hideaway bin is a practical solution that slides away inside the cabinet and is completely hidden from sight until needed. The bins are both ergonomic and functional as they are designed to be mounted at bench height and pull out towards the user, allowing easy disposal of waste without having to bend inside low cupboards. by top mounting the hideaway bin it can be fitted behind any width of cabinet door allowing greater design flexibility.



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### ONE2FIVE

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clean, hygienic waste separation, adaptable to all cabinet types.  
The bins are available in different sizes and are integrated into a drawer mounted frame.  
The One2five system allows you to have the same soft close function as your drawers.



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### BIG BOX 20

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door mounted swing bins are ideal for cabinets where space is an issue. Perfect for under sink where plumbing can be an obstacle. The inner pail is removable allowing easy waste disposal.



# LIFE'S BRIGHTER SIDE

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## IDEAS FOR CREATING THE PERFECT MOOD THROUGH LIGHTING

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Lighting in your kitchen should be both practical and beautiful. depending on the time of day, and what you're doing in your kitchen at any given moment, you'll want the mood to be just right. From

illuminating specific work stations with task lighting to creating a cosy atmosphere for entertaining, häfele offers a wide choice of brilliantly stylish lighting solution

# Loox LED LIGHTING & SouND



LOOX Led 2026 DOWNLIGHT, MODULAR



LOOX Led 2040 DOWNLIGHT, MODULAR



LOOX Led 2040 DOWNLIGHT, MODULAR



LOOX Led 2036 SURFACE MOUNTED  
DOWNLIGHT

cosmo



DRAWER PROFILE



WARDROBE RAIL, LIGHT OUTPUT 40



PROFILE FOR RECESS MOUNTING



GLASS EDGE PROFILE





*We're more than just another joiner*



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**BY APPOINTMENT ONLY**