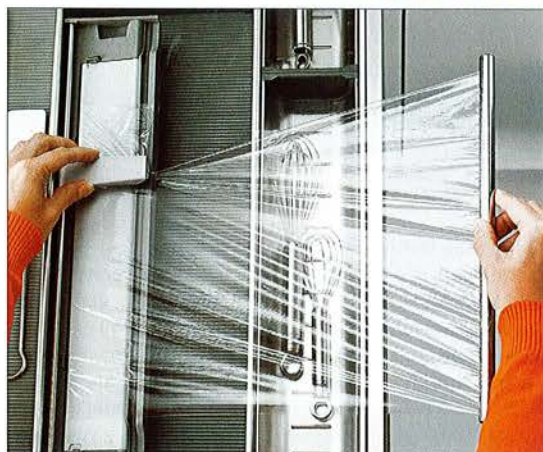


STORE MASTER

IF THE CLUTTER IN YOUR KITCHEN IS STACKED A MILE HIGH AND THEN SOME, WHAT YOU NEED ARE SOLUTIONS THAT NOT ONLY HIDE THEM AWAY, BUT KEEP THEM ORGANISED. HERE ARE SOME DESIGNS THAT MAKE IT ALL SEEM EFFORTLESS



Blum Film and Foil Cutter

We already know and love Blum's clever cabinetry and drawer solutions – those smooth and comfortable opening and closing systems, and the beautiful designs that help keep our stuff organised. But Blum has gone a step further by taking something as humble as film and foil – those ubiquitous tools we often use to wrap and store our food – and turning them into works of art.

Knowing that it can be tricky business trying to get the sticky cling wrap off your hands and in one smooth, usable piece, Blum has developed a solution that makes the entire process a breeze. Their new *Film and Foil Cutter* facilitates tangle-free dispensing and provides a precise and efficient cut. The cling film and aluminium foil are kept in a high-quality nylon compartment, which can either be integrated into Blum's existing Orga-Line inner dividing system or fitted neatly in a drawer with a special connector. The *Film and Foil Cutter* can also be removed from the drawer when needed, while a special cutter bar prevents cling film from tangling when it's pulled out and cut.

JUST LIKE THE PROS

WHAT YOU NEED TO KNOW TO GET THAT DREAM KITCHEN

TEXT JANICE SEOW



BLUM'S CORNER UNIT

IN THE ZONE

With their innovative drawer and cabinet systems, Blum has been turning the act of opening and closing furniture – in particular, kitchen furniture – into a unique and effortless experience for many years now (see page 36). They tell us that breaking up the kitchen into five distinct zones can significantly improve the workflow. For right-handed people, follow this sequence from left to right: Consumables, Non-consumables, Cleaning, Preparation and Cooking. For left-handed people, the order is in reverse.

SECRET'S IN THE DRAWER

For some, kitchen drawers are like big black holes into which cutlery, pots and pans enter, never to see the light of day again. All good kitchens need good storage, with everything conveniently close at hand and in the right place. Blum shares with us some storage ideas.

The larder unit – This is good for keeping your provisions. Blum's larder unit contains five full-extension drawers, which provide a full overview of your provisions – making it easy for you to put together your grocery list.

The space corner unit – An ideal corner cabinet solution as it maximises space, even in the farthest corner of your kitchen. You can store your non-consumable items here like plastic containers, odds 'n' ends, and even utensils that are normally used for food preparation.

The sink unit – This makes use of the space directly below the sink for storing dishwashing and cleaning items. The Cleaning Zone of the kitchen is rarely utilised so this sink unit will absolutely eliminate some 'dead space' in the kitchen.

The Orga-Line cutlery and dividing system – This Blum system helps keep your items organised.

All of Blum's drawers and lift cabinets are equipped with Blumotion, which provides silent and effortless closing motion. If integrated with the Servo-Drive electrical opening support system, a soft touch is all you need to open your drawers and cabinets.



BLUM'S SINK UNIT

SINGAPORE

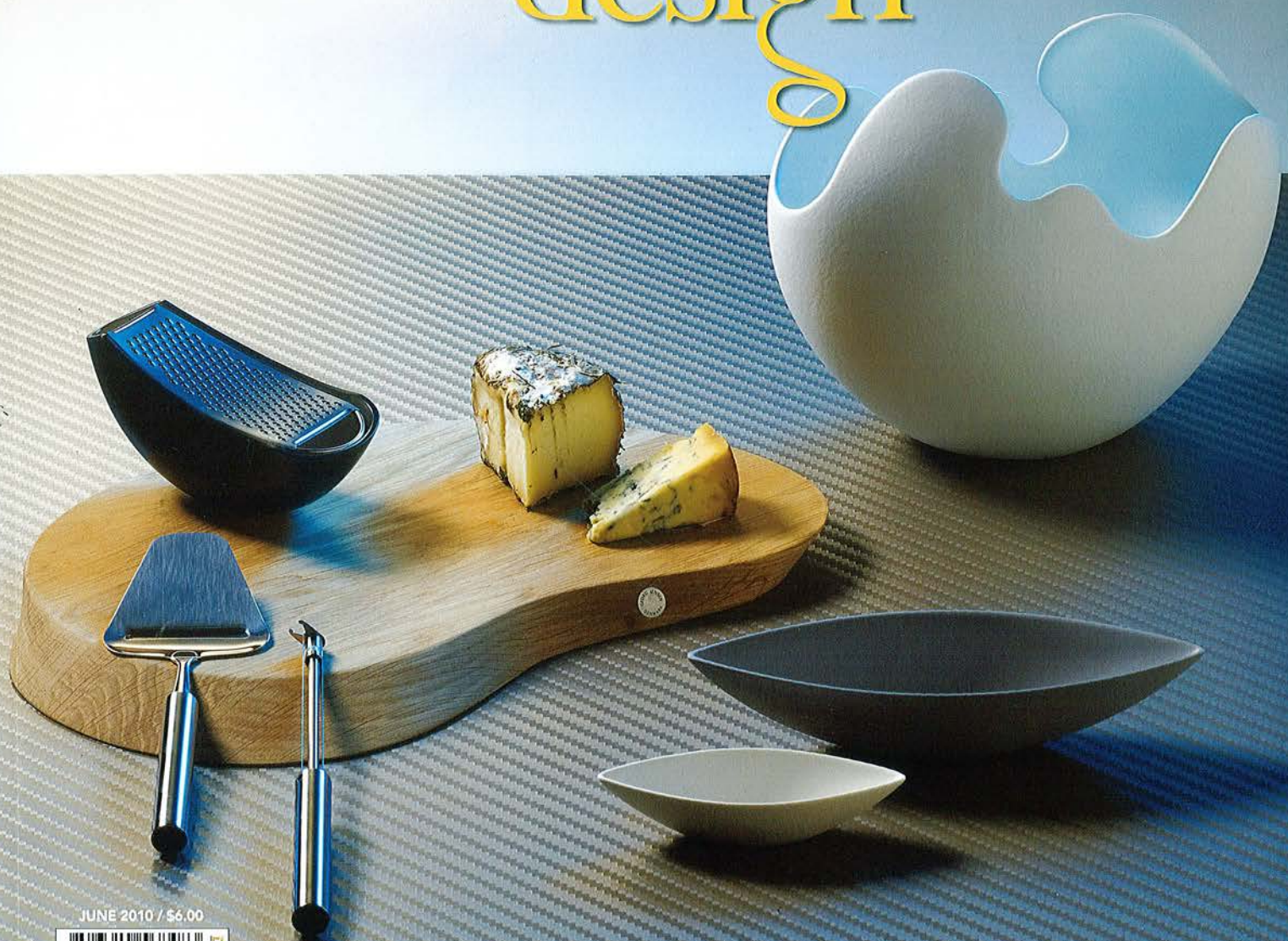
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