

KITCHEN BUYING GUIDE





What is a Modular Kitchen?

A modular kitchen is a kitchen made up of factory manufactured cabinets, which are fitted together to create a whole, efficient kitchen design. Modular kitchens are designed to maximize your space, by creating smart storage in even the smallest areas.

Carpenter-made Kitchen vs. Modular kitchen

No Hidden Costs

With purchasing your modular kitchen, you receive exactly what you ordered. From the beginning of the buying process you are well informed about every item and cabinet included in your kitchen as well as the time frame for delivery and installation. A carpenter usually estimates the amount of material required for building a kitchen. As a result, his initial estimate can keep changing, causing a wavering price and delay in completion.

Fits in Your Budget

All of the modular kitchens cabinets and finishes have fixed prices. Therefore, you can fix your budget in advance and choose a design to match it. In a carpenter-made kitchen, you are not informed about the price until after the kitchen is completed, leaving the possibility that your kitchen exceeds your budget.

Maximum Use of Your Space

Modular kitchens are designed to create smart storage even in the smallest areas. Smart storage is choosing the correct layout and design, complemented with the right fittings to maximize the utility of your storage space.

Less headaches for you!

Installing a modular kitchen is hassle-free. The kitchen simply needs to be assembled together at your home. The materials, finishes, appliances, and accessories are all provided at one stop. You do not have to worry about a carpenter gathering all the necessary items to build your kitchen. Once your order for the kitchen is placed, your job is done. The next job is ours to deliver and install your kitchen in your home. Modular kitchens are factory finished using state-of-the-art machinery. The finish of our products is consistent every time, leaving nothing to chance, and you get exactly what you order. Carpenter-finished kitchens are usually done by hand, and the overall finish will never be consistent.

After Sales Service

Along with service before the sale, GUNTIER provides you with service after kitchen is installed. Our customer is our top priority, and we strive to deliver the best-quality product to you. We provide maintenance services to ensure your kitchen is in the best condition, and if any cabinet in your kitchen is damaged, it is easily replaceable. The pre-made cabinets of modular kitchens allow for each component to be easily replaced without affecting the entire appearance, finish, and functionality of your kitchen!



Why Modular?

Modular kitchens can be installed in one home, then dismantled and reinstalled in another home. Modular kitchens use smart fittings to guarantee optimum storage and usage, and you get the best price guaranteed. The kitchens are factory finished using international machinery to create high quality products, which allows for consistent finish every time. With a modular kitchen you have a one-stop shop for your complete kitchen: from your materials, finishes, accessory to your countertops, appliances, and accessories.

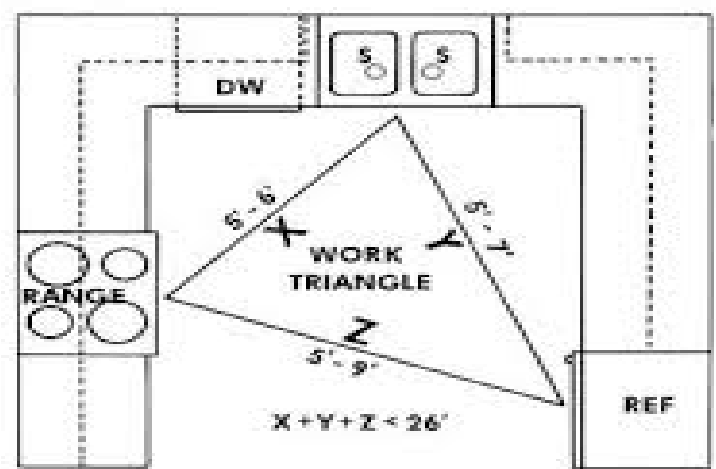
Pricing

The cost of a modular kitchen varies depending on the cabinet material, finish, accessories, and appliances. Due to the variation, you can set your budget in advance and select your kitchen and its elements accordingly. With a GUNTIER kitchen, we provide a transparent pricing system, where you will know the pricing of the material, the finish selected, the accessories, and appliances that you have selected for your kitchen. Therefore, you are well informed about the items that fit within your budget, and you know the cost before your kitchen is even ordered.



Space and Layout

The first step in choosing your kitchen is deciding which layout is best for your kitchen space and usage. Kitchens are available in a variety of layouts.



THE L SHAPED KITCHEN

The L-shaped kitchen takes over two adjoining walls. With a rise in open-room living, open floor plans are becoming increasingly popular. The L-shaped kitchen provides a continuous working platform with abundant counter space. Due to its accessibility, multiple users can easily move and spread themselves with cooking and cleaning. This layout is ideal for rooms that have plenty of space to allow for free movement throughout the kitchen.



THE U SHAPED KITCHEN

The U-shaped kitchen is a convenient layout that takes over three walls. There is a great deal of privacy in your cooking style. This kitchen format is an enclosed design that allows for plenty of storage, cooking, and prepping. The U-shaped kitchen can be extremely efficient where multiple people can work at different counters at the same time.



THE STRAIGHT KITCHEN

The straight kitchen is a one-wall kitchen layout, which is ideal for smaller areas, such as a studio apartment, and it can include cabinet storage and accessible placement of appliances. This kitchen design is compact, and everything is within reach for the single user.



THE PARALLEL KITCHEN

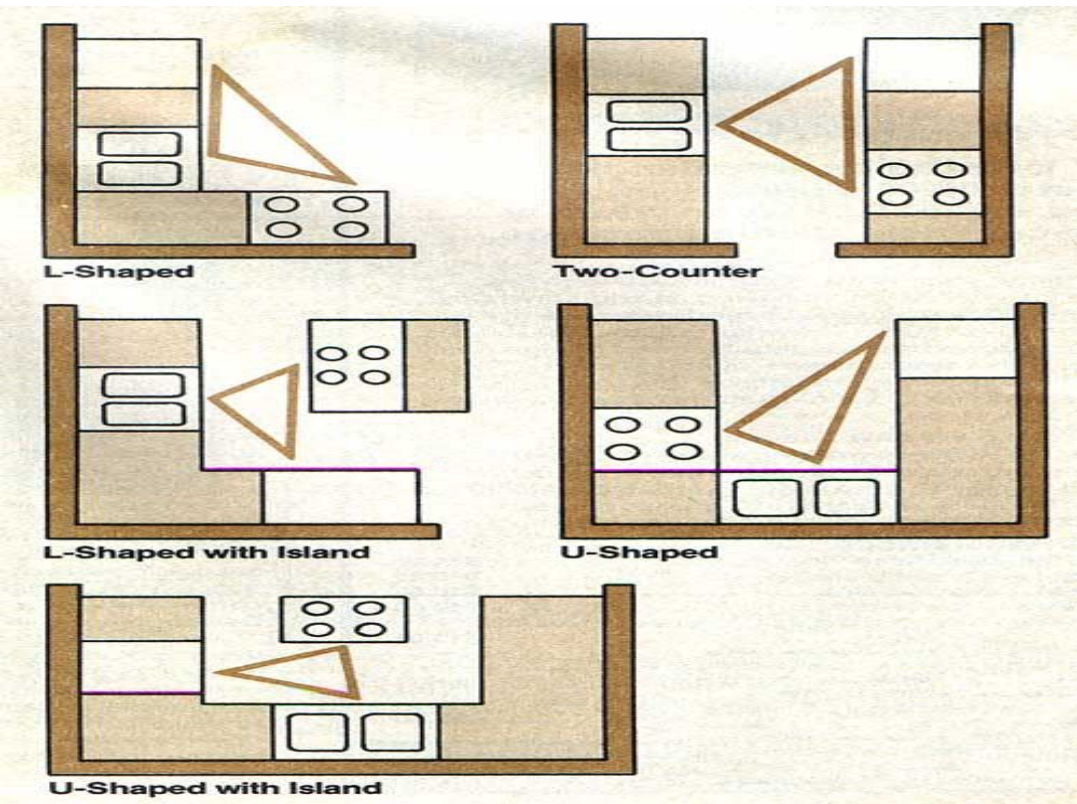
The parallel kitchen is one of the most classic layouts. This layout has two long parallel working areas along opposite walls. This kitchen allows for speed and efficiency when it comes to cooking cleaning. With parallel kitchens you can divide the working areas into a wet side and dry side, increasing the efficiency and the organization of your kitchen space. The parallel kitchen layout has the highest space efficiency, maximizing the storage completely along the walls. The parallel kitchen easily allows for 2-3 users at once.



ISLAND KITCHEN

The island kitchen is available in two types: a standalone island, or an island peninsula. An island peninsula is attached to one wall, and is accessible from three sides, while a standalone island includes an unattached countertop that is accessible from all four sides. Due to its accessibility, the island kitchen allows for great movement, and multiple people can access the kitchen at the same time. Due to its open design, you are able to overlook a beautiful view, and not face a wall while cooking. You can also dedicate one side of your island for seating.

So these are some of the basic layouts. All of them can be transformed and modified to your specific needs, but they are a good place to start with your kitchen plans.



Kitchen Work Triangle

Once you've finalized your layout, the next step is organizing your Kitchen Work Triangle, which is the foundation to a well-organized kitchen layout. The work triangle comprises of the three primary tasks that take place within a kitchen: the cooking zone (hob, microwave, and oven), the washing zone (the sink), and the storage/preparation zone (cupboards, fridge, and freezer). Each kitchen layout has variation in your kitchen work triangle, but knowing your layout beforehand allows for an easier organization process. Organizing your kitchen always begins with your sink, hob, and refrigerator. As soon as these are positioned to your convenience, the remaining appliances can be added. Below are the images of the working triangle in all the kitchen layouts.

Ergonomics of your Kitchen



Cooking Zone

While cooking, you will need immediate access to your utensils and cooking ingredients. Along with the hob and chimney, it is ideal to have storage space within an arm's reach to access your cooking utensils, without needing to move through the entire kitchen. Cooking utensils can be accessible through drawers along the floor units of the kitchen.

Cooking appliances: This area includes all the appliances that can be implemented in cooking: hob, chimney, microwave and oven.

Serving zone: This area can be placed across your cooking zone for others to access the food that has been prepared.

The ergonomics of your kitchen is organizing your kitchen to maximize efficiency and minimize discomfort. Good space organization can reduce the hindrances and many useless movements. Your Work Triangle (cooking, washing, and preparation) includes several other elements to organize your kitchen successfully. The specifics of each aspect of your working triangle are outlined below.

Washing/Cleaning Zone

Your immediate washing zone includes your sink and your dishwasher, which should be placed right next to each other. To add to the cleaning aspect of the kitchen, it is ideal to have a garbage disposal next to or near your kitchen sink. After the cleaning is complete, you can place your clean dishes in a floor or wall unit to store all your cutlery and silverware.

Storage/Preparation Zone

The main aspect of your storage zone includes space for your kitchen tools, such as your blender, toaster, or juicer; and storage for your food items that require preparation (spice rack, cooking oil, etc.). There is also the consumable storage zone and refrigerator:

Consumable food storage is often stored within a cabinet or a pullout pantry, and these items include all of the ready-to-eat snacks.

The final area of your storage zone is your refrigerator, which can be placed alongside your pantry.

KITCHEN CABINETRY

The kitchen cabinetry basically consists of the following:

1. Tall Unit



2. Floor Unit

STEP-3

Customization

Modular furniture is comprised of multiple materials . Each material serves a particular purpose and is implemented to create high quality kitchens. Below are all the materials that are implemented in a GUNTIER kitchen:

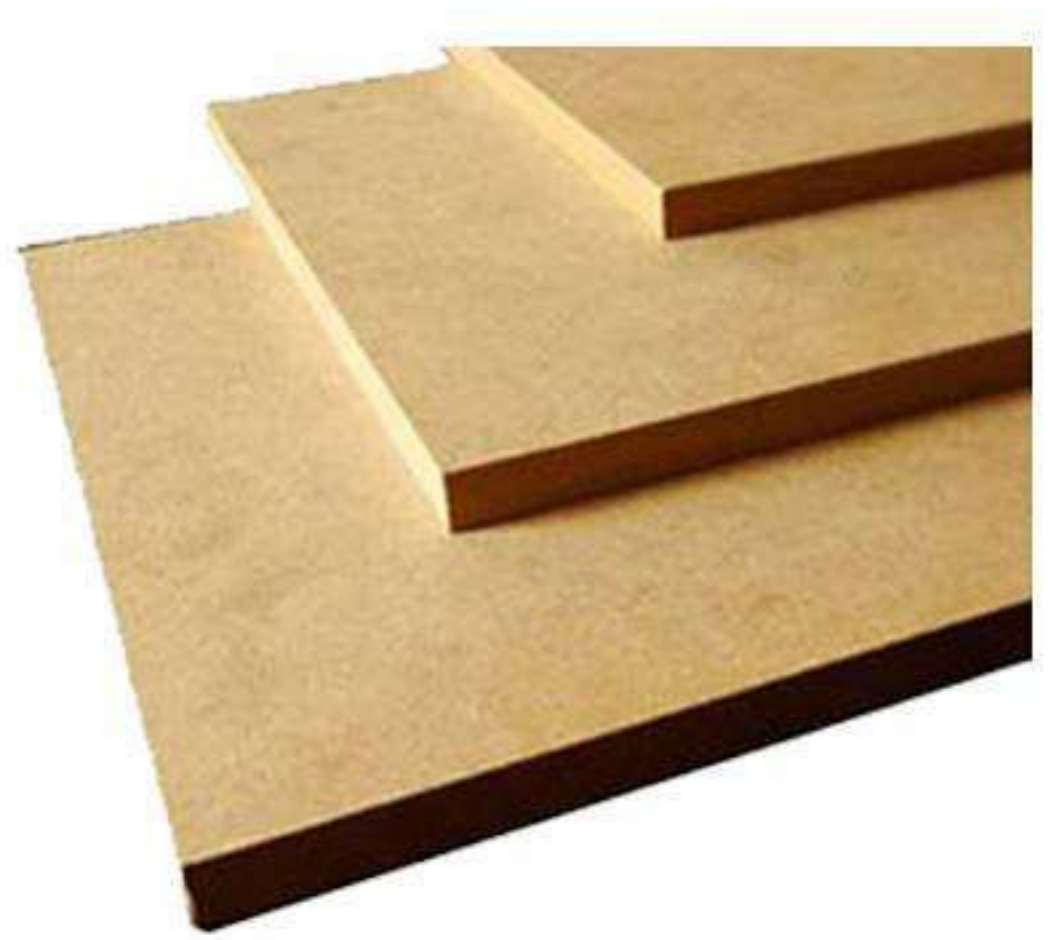


Kitchen Shutters

MDF (Medium Density Fiberboard) is an engineered wood material that is made of small wood fibers glued together at very high temperatures, creating a solid, compact piece. It is primarily used for making the shutters. The attributes of MDF are:

- Smooth surface, making it easier to paint
- The smoothness of MDF allows for versatility in design finish
- The consistency of the material permits for easy cutting for detailed, intricate designs.
- Stable (won't expand or contract)

Plywood is also used in making our kitchen shutters. These plywood are laminated with a choice of your colours and is quite solid and water proof.



Cabinet Materials

The cabinets and wardrobes are primarily manufactured using either particleboard or plywood.

Particleboard is made by gluing together very small chips of wood, and compressing the mixture to form flat boards to make cabinetry. Attributes of Particleboard:

- Laminated at the time of manufacture
- Cheaper than plywood
- Smoother and cleaner than plywood, leaving a flat, slick finish
- Environmentally friendly: using scraps of other lumbar products, and no waste is generated
- All scraps are dipped in an anti-termite solution, making the material highly termite resistant
- Once sealed properly, then highly resistant to moisture and humidity



Plywood

Plywood is an engineered material that is made by pressing and binding sheets of wood veneer into a solid piece. Attributes of Plywood:

- Made from multiple layers of veneer, making it very strong to work with.
- Won't soak up water and liquids easily
- Does not expand or shrink
- Resists extreme weather conditions



Finishes



LAMINATE SHUTTERS

Laminate shutters add an element of style to your living space. In a laminate shutter you have a choice of a glossy, matt, or textured appearance. Laminate shutters are sealed on all sides with an edge band, which adds to the character of the shutter. Laminate, as a material, is scratch resistant. This finish is very easy to clean and maintain. It is highly scratch resistant and only requires a moist cloth with mild detergent to wipe down the shutters.



veneer

Veneer shutters have a smooth wooden look. They are the perfect substitute for solid wood, adding warmth and coziness to any home. The shutters are manufactured using high quality materials, and are available in matt and high gloss finish.



MEMBRANE

Membrane shutters give a very smooth and precise look. The shutters are manufactured using textured and matt foils that are wrapped around all sides, eliminating the need to seal the edges with a different element. Membrane is highly scratch resistant and very easy to clean and maintain, with the use of a moist cloth and mild detergent on the shutters.



LAQUERED

Lacquered shutters have a very rich and contemporary look, adding a modern touch to any home. It is available in a variety of colors with matt or high gloss finish. Due to the shutters' extreme gloss levels, lacquered shutters are easily protected against scratches with regular use of a mild detergent and a microfiber cloth.

Handles vs. Handle-less

Once you've decided your shutter finish, the next step is whether you prefer shutters with handles or without handles. The design and appearance of your kitchen greatly depends on whether you choose to have handles or handle-less. Both with handles and handle-less kitchens have their advantages and add to the kitchen in different ways.



HANDLES

Shutters and drawers with handles are the conventional choice for a given space. They add to the classic look of any kitchen, and complement any shutter or drawer. Handles accentuate the overall appearance of a kitchen and are very versatile. They are a single touch-point to open a shutter or a drawer, and they are available in a variety of shapes and sizes. Due to the wide variety, there is always a certain handle meant for any living space.



HANDLE LESS

Handle-less shutters are very contemporary and stylish, adding to a seamless look of a kitchen. It gives the kitchen a flushed façade. Handle-less kitchens are easier to maintain and clean, requiring a simple wipe down on the surfaces. This also makes them more hygienic as there are no handles that will collect dirt or grime with constant use. The smooth texture adds to the effortless movement, without worrying about any clothing getting caught due to handles being in your way.

Corners Solution



D-Tray- This kitchen accessory is a free movement corner storage tray, comprised of stainless steel wire shelves. Water resistant once sealed properly on all edges



Le Mans- A pull out corner unit that is meant for corner floor units. It is an S-tray on a swivel mechanism that extends out completely to access all the items on the tray.



Magic Corner- An accessory for corner floor units. It is a pull out mechanism that allows you to access items in the farthest corner.

Waste Management



Pull out bins- An ideal solution for keeping bins out of site within any area of the home. They are easy to clean and available in various sizes. They help you to segregate your waste in dry and wet garbage.

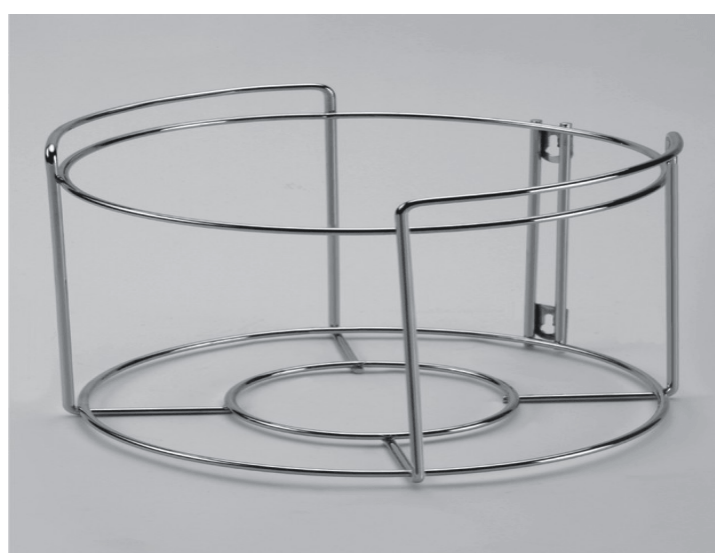


Pantry Pull Out- This accessory employs a new technology, where the shelves automatically move toward the user once the door is opened. The pantry pull out allows for plenty of storage space, and it even includes shelving on the inside of the door.



Bottle Pull out- This accessory is perfect for floor units. This unit contains pull out frames with clip-on baskets to store your bottles and longer containers. This accessory is practical and also adds to the aesthetic appeal of your kitchen.

Sink Unit



Bin Holder- a kitchen accessory is a stainless steel holder that holds a trash bin. It is ideal to place under the sink.



Detergent Holder- This accessory is attached to the inside of the kitchen shutter. It allows for organization of your detergent and cleaning supplies.



Auto Lid Bin- This accessory opens automatically when you open the cabinet. It is placed against the cabinet shutter, and is perfect inside sink unit

Drawers



Drawer Peg System- This Drawer system allows you to customize your drawer using pegs to organize your plates, bowls, or pots and pans effectively. Posts are mounted into pre-drilled holes at the base plate of a drawer to allow you to systematically place your items. The peg system is customizable to your specific requirements.

Drawers

Accessories



In Drawer Plate Holders- This mechanism allows for storing plates neatly in a drawer without them sliding around. It also makes it easier to pick up an entire stack of plates for serving



Double-wall Drawer System- This soft closing drawer system has side panels that are made of stainless steel, which extremely long lasting and hygienic. They add to the sleek appearance of a kitchen. The deeper drawers in this system have a gallery to prevent larger items from falling out of the drawer once it is opened.



Cutlery Trays are available in stainless steel and wood. They are designed to fit precisely in your drawer. They are ideal for arranging silverware. Everything is simply slotted together and dropped within the drawer. The slots are flexible and be moved or changed at anytime.



Wire Basket- These accessories are easy to handle. They are manufactured in stainless steel with chrome plating, and they are perfect for storing large utensils.

STEP-4

Countertops



QUARTZ

Quartz undergoes a specific process to create beautiful countertops. It begins as crystals, and is manufactured with multiple color options to add to your kitchen. The attributes of quartz are:

- Non-Porous, No need to be sealed
- Stain, Scratch, Heat, & Impact Resistant
- Hard surface
- Natural shine
- Uniform design
- Available in multiple colors



GRANITE

Granite is another durable option. The surface is a beautiful natural stone, which is available in a variety of colors. Large pieces of stone are cut into slabs that form countertops. The characteristics of granite are:

- Variation in the stone's pattern
- Ecofriendly
- Stains to be wiped up quickly
- Most durable surface with regular sealing
- Heat resistant
- Available in multiple colors



SOLID SURFACE Kitchen Appliances

Solid Surface countertops are also available in a variety of colors and patterns. It is primarily made of acrylic and polyester. The attributes of solid surface countertops are:

- Consistent composition throughout
- Non-porous
- Stain resistant
- Does not require sealing
- Easily molded into any shape or curve. This allows for a seamless surface where the joints are invisible
- Available in multiple colors



HOB

With our kitchen hob, you have the option of a 2 feet hob or a 3 feet hob, depending on the amount of space available and the number of burners you wish to have. Two feet hobs can have up to 4 burners, and 3 feet hobs can have up to 5 burners.



DISHWASHER

Dishwashers add to kitchen efficiency. They are a time-saver and a quick cure for dirty dishes. The only time needed by you is 10 minutes to load and 10 minutes to unload the dishwasher.



MICROWAVE

Adding a microwave to your kitchen allows for time efficiency in your cooking. Unlike the traditional methods, which require a large amount of time, using a microwave requires very little time. Cooking with a microwave does not require supervision. While food is being heated, you can dedicate your time elsewhere. With your microwave, you have an option of a built-in or standalone, which will be added to the kitchen by our team.



CHIMNEY

Kitchen chimneys are especially ideal for Indian kitchens. As Indian cooking emits a heavy aroma, the chimney reduces the amount of fumes and allows for a smoke free kitchen. Indian cooking requires chimneys with a higher air suction capacity to lessen the fumes emitted throughout the kitchen.



KITCHEN SINK AND FAUCET

With your kitchen sink, you have the option of a double bowl or single bowl sink with or without a drain board.



OVEN

Oven is another kitchen appliance that saves time. They are typically built-in to your kitchen space, meaning that it does not take up extra space in your kitchen.

Maintenance

Maintaining a modular kitchen in India is very easy. All of our materials and finishes are termite-proof and water resistant.

All liquids to be wiped down immediately, using a mild detergent and moist cloth.
Basic cleaning of shutters and surfaces should be done daily to maintain the overall new look of the kitchen,

Depending on the finishes, there are different requirements for preserving the brand new look of shutters . The maintenance specifications for each aspect of your kitchen are listed below. The items required for maintaining each finish are provided:

Laminate Shutters	Membrane Shutters	Veneer	Laquered
1. Use a mild detergent 2. Any moist cloth	1. Mild Detergent 2. Any moist cloth	1. Microfiber cloth 2. Mild detergent	1. Microfiber cloth 2. Mild detergent



All shutters require regular cleaning and the use of an acid free detergent.



Cleaning your Kitchen Sink and Appliances

Clean them regularly using baking soda
Avoid any cleaning agents with chloride, as it will corrode the steel



Cleaning Kitchen Countertops

Wet a dish cloth with warm, soapy water
Wipe down your countertops
Dry with a Microfiber cloth.



Cleaning your Kitchen Hob

Immediately wipe any food spillages with a damp cloth and a mild detergent.
Clean the entire surface after use to remove any grease and stains.

