



KITZINE

• A MESSY.
kitchen
is a
SIGN
— of a —
HAPPY
family



WELCOME

You are a connoisseur of fine living.
And every bit of your home is a reflection
of that. So, why should your kitchen
remain hidden?

This is one type of stylish kitchen furniture that has
several cabinet units and is designed to handle various
kinds of day to day kitchen functions. Modular kitchen
comes with different colors, styles, patterns, shapes and
accessories. With more than 1000+ options available to
choose from us. We at **KITZINE MODULAR KITCHEN
STUDIO** gives you the best suited kitchen in best price
ranges.

With high-quality products and an
international sense of style, a **KITZINE** Kitchen is the
perfect space to showcase the master chef in you.
Let the fanfare begin.



AN INTRODUCTION TO MODULAR KITCHENS

The modular kitchen focuses chiefly on convenience, space utilization, and utility value. Modular kitchens are pre-made or ready-made kitchen cabinets which means that your kitchen is made up of several modules or units.

There are two sections namely floor section and wall section, floor section is one having cabinets attached to the floor and wall section having cabinets attached to the wall and basically near to the rooftop. As we all know that we have space limitations in the apartment and houses, modular kitchens help us in saving space and giving out the best in limited space.

Not only spaces, modular kitchen also help in saving time. Modular kitchens can also help you in giving creativity to your kitchen by using different combinations of sizes and styles. So, why not try it once instead of going for the old style of custom kitchen.

Manufacturing :

The manufacturing of a modular kitchen is very sleek, clean and trendy. The best part of these kitchens is that they have a contemporary look and gives the cooking area a well defined look.

Assembling:

It is very easy to assemble a modular kitchen and it is movable too. If in case, you choose to move from one place to another, you can carry your old kitchen parts and get the same assembled at new place.

Repairs:

Modular kitchen is easily repairable, so, if any part is damaged, it can easily be replaced and re-installed.



TYPES OF KITCHENS

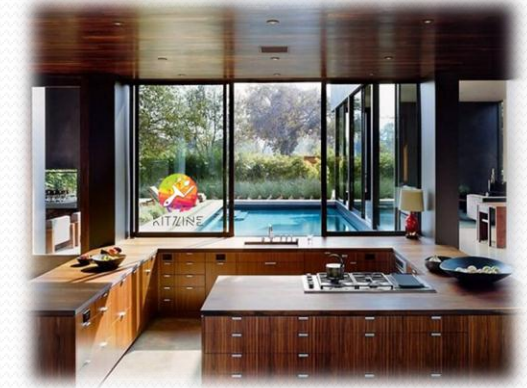
Modular kitchens come in multiple shapes, styles and arrangements. But one thing remains common across all of them – the work triangle. This is a basic and scientific principle that has been used in designing ergonomic and functional kitchens through the years.

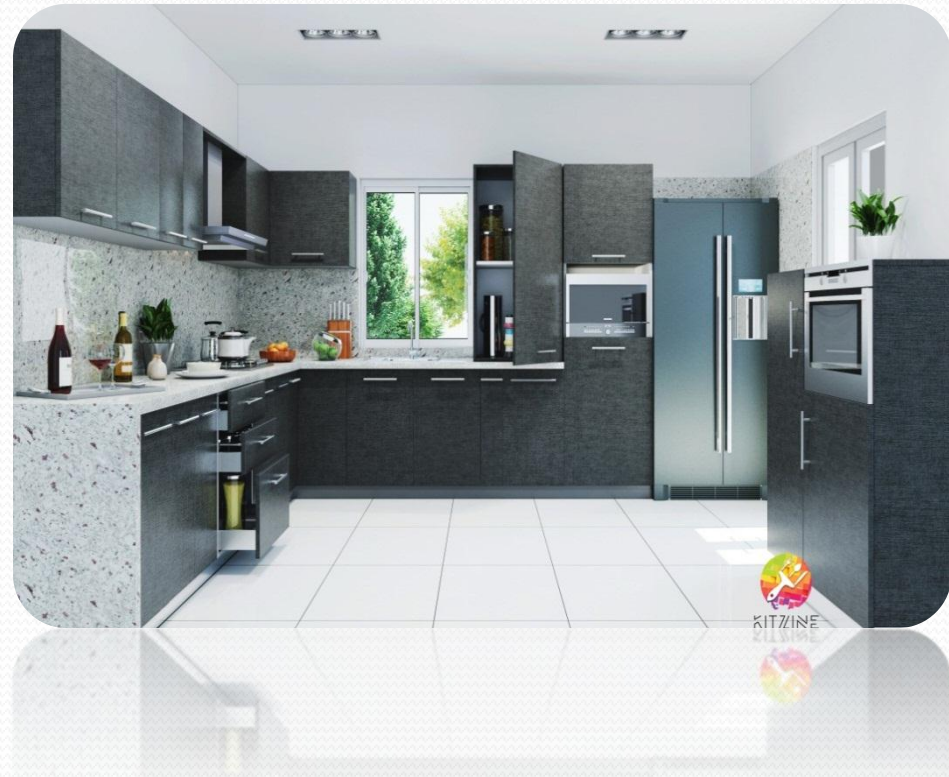
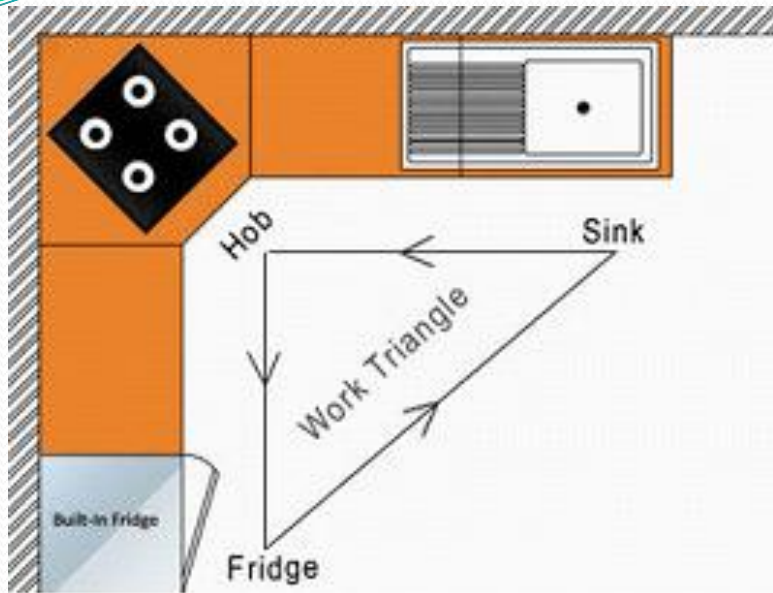
The idea behind this is quite simple. You should be able to draw a triangle between the 3 'work centers' of the kitchen. These are:

- 1) The hob – A place where the food is cooked.
- 2) The refrigerator – A place which is most likely to store the food.
- 3) The kitchen sink – A place where the food is cleaned and prepared for cooking.

Ideally, the distance between these 3 work centers should be fixed in the kitchen. According to the norm, the 3 sides of the triangle should be between 1.2 meters and 2.7 meters (i.e. between 4 feet and 9 feet), adding up to a total of between 4 meters and 7.9 meters (i.e. between 13 feet and 26 feet).

The working triangle is based on the idea that you are likely to perform several different tasks to prepare a meal. Therefore, this work space is designed ergonomically, reducing the time, distance and effort you use during cooking. If there is more than one person in the kitchen, individual spaces should not be affected by each other.





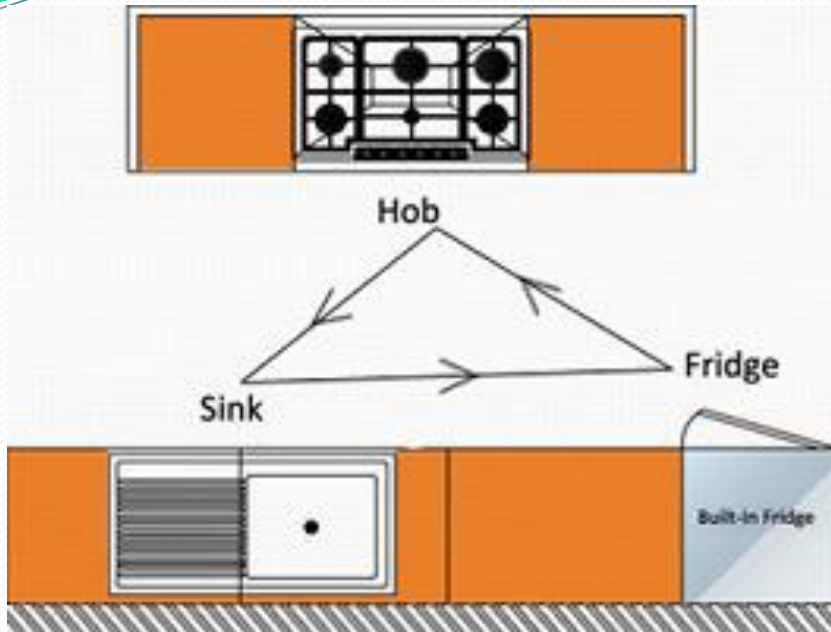
L SHAPED KITCHEN

L shaped kitchen are most economical and common configuration which is used in modern homes and apartments.

L shaped kitchen are most suitable for small and medium sized kitchens with space constraints. These are best for corner spaces.

Normally these have two open ends which makes different entry and exit possible for free movements between kitchen sink ,cooktop and refrigerator the working triangle planning is very important.

We at Kitzine tries to make working triangle more efficient and make your life easy and convenient .

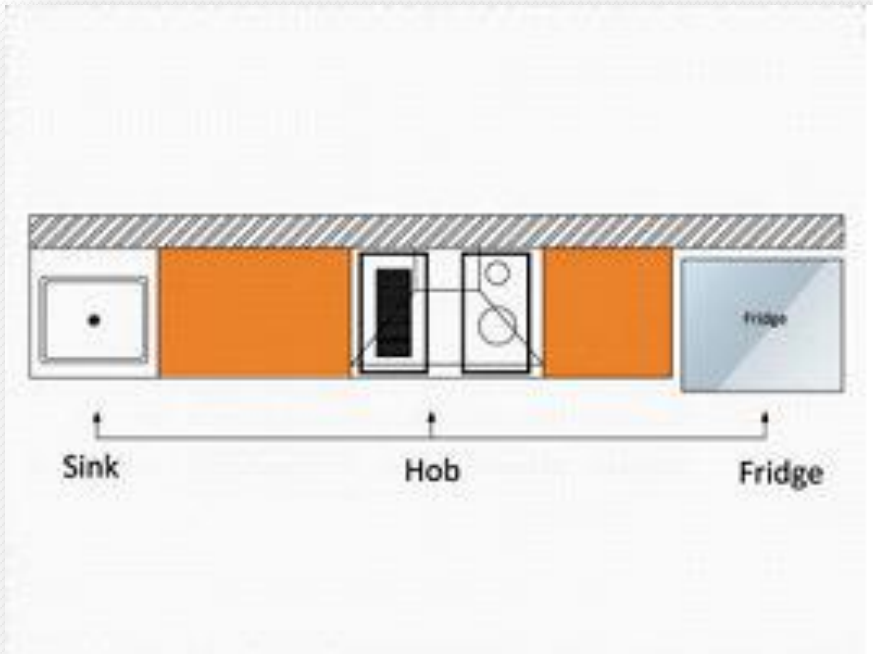


ISLAND KITCHEN

Island kitchen is most sought after kitchen style as per the survey by national association of home builders. According to the survey 68% buyers want an island in homes and out of these 50% consider it a must-have. So it's very clear that adding an island is value for money. In every kitchen there should be potential for large storage, functionality and good looks.

An island kitchen solves all these purposes and makes it look beautiful. Doing this, an island adds storage area, you can place additional kitchen appliances in your island, you can get a sitting area, you can get extra work area, it can serve as a breakfast counter and many other utilities it has.

Island gives you freedom to use different materials and makes your kitchen a show stopper.

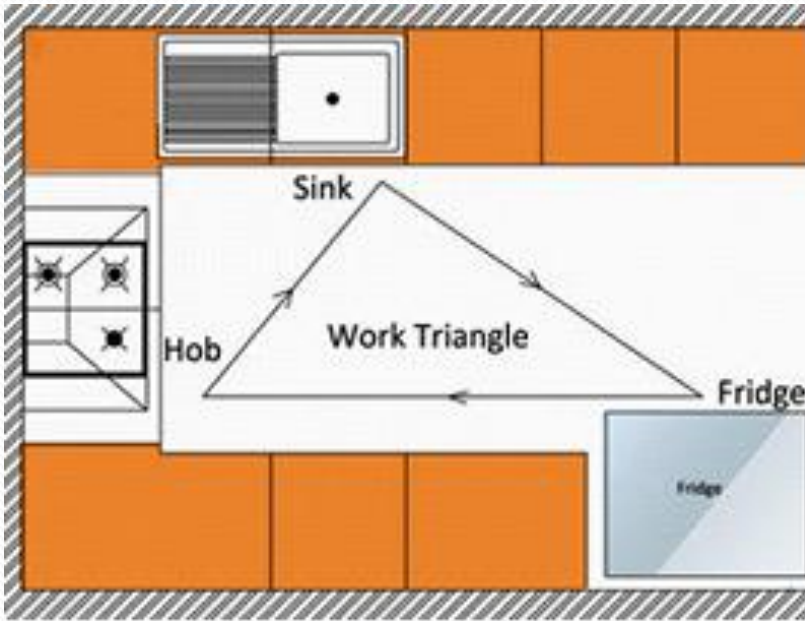


[STRAIGHT KITCHEN](#)

The Straight kitchen are one wall design which covers all the basic requirements in a singular straight unit .

It has all the major kitchen components fitted along one single wall which has many advantages.

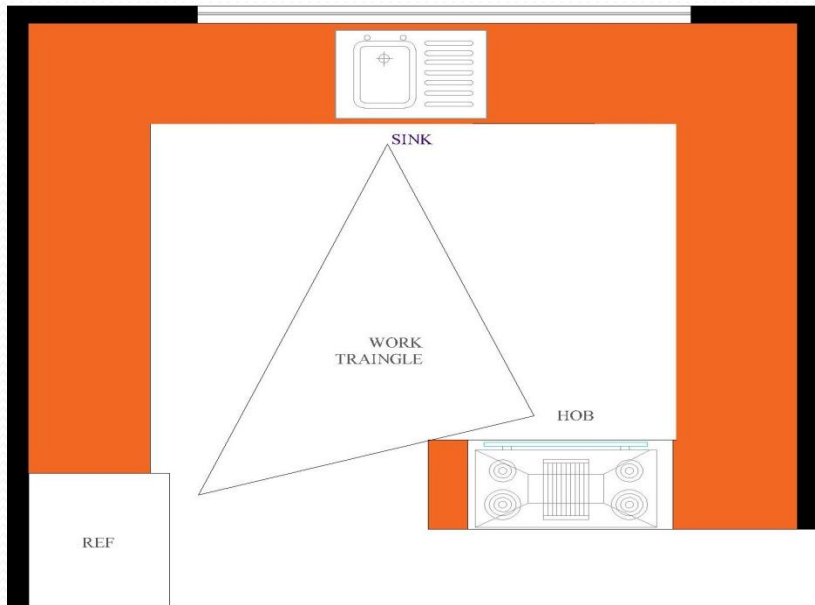
These straight kitchens are suitable for contemporary apartments, and have have long life specially because these are made using latest machines and have high quality hardware's and fittings used in them .



U SHAPE KITCHEN

Large size kitchens in big apartments and houses have possibility of U-shaped kitchen .it has three sided working platforms and can be easily divided into multiple work sites.

You don't need to have separate kitchen island or cooking counter as there is ample space for cooking, chopping, washing, and still you can move freely .working triangle can be planned in most effective ways in U-shaped kitchens.

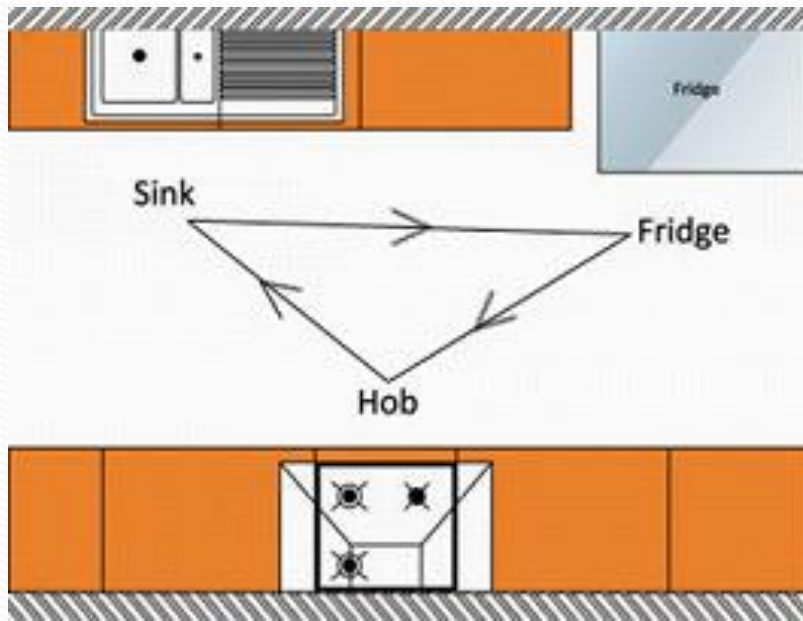


G SHAPE KITCHEN

G – shape kitchen are possible in large apartments, duplex and banglows.

Its best required to those who have requirement of large storage area and doesn't have space for over head cabinets due to absence of walls.

G – Shaped kitchen gives lots of storage and you can place lots of items in it.



PARALLEL KITCHEN

A kitchen that is narrow and has counter in either side of walls and has central walkway is a parallel kitchen.

In these kitchens placement of sink hob and fridge is very important Otherwise moving space will be cramped up.

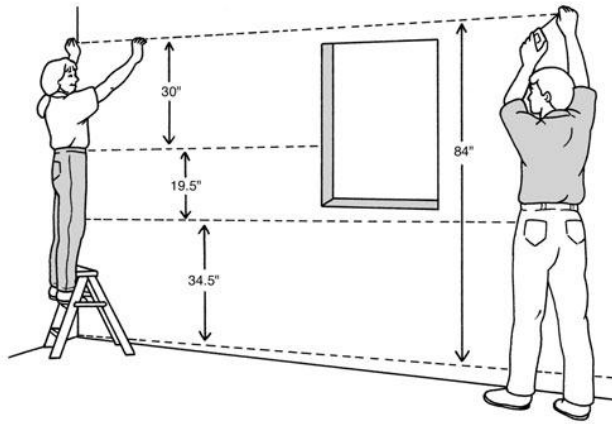
HOW TO PLAN YOUR KITZINE KITCHEN

First step in planning your kitchen is our supervisor or designers site visit to get all the detailed measurements of your kitchen. This will also help us understand your requirements.

- If you have any requirement of extra storage space, appliances and so on please inform the designer at this stage itself. This will help us to plan and design your kitchen in a systematic way.
- After finalizing cost and design of your kitchen , we will give you all the electrical, plumbing and tiling details according to the final layout.
- Once the civil work is complete, our team will take the final measurements of your kitchen and will also discuss with you if there are any changes in design due to civil changes.
- Then, we will start the processing of your kitchen and have it delivered within the required time frame, with the required finish and material as per your selection.

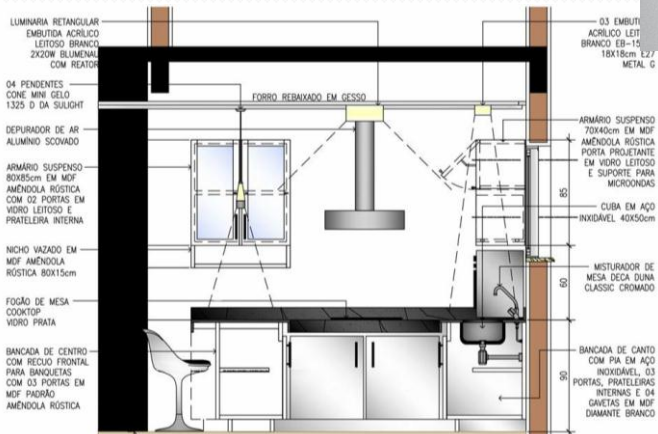
JOURNEY OF A KITCHEN

Step-1



Measurement

Step-3



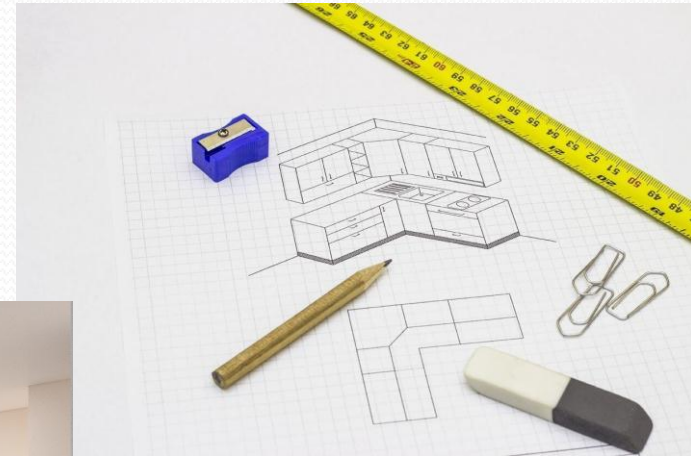
Details of drawing

Step-5



Final kitchen

Step-2



drawing

Step-4



Construction of kitchen

OUR PARTNERS

INDAUX
FABRICANTE DE HERRAJES PARA MUEBLES

INDAUX
FURNITURE FITTINGS MANUFACTURER


Hettich
INTERNATIONAL

HÄFELE
FINDING BETTER WAYS

