

KITCHEN DESIGN POST COVID-19



IDEAFORECASTBOOK



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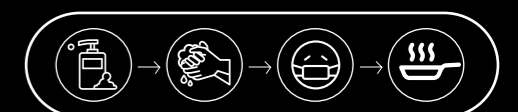
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Plot No.2, First Floor,
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KITCHEN DESIGN POST COVID-19 IDEAFORECASTBOOK



“ COVID-19 will reshape our world. We don't yet know when the crisis will end. But we can be sure that by the time it does, our world will look very different.

-Joseh Borrel



About Us

The company's origins date back to 1888, when Karl Hettich began making the new clock component he had invented. By 1930, his descendants had diversified into furniture fittings, setting up production in East Westphalia – a center of the German furniture industry.

Today, Hettich, still family owned, has become an industry leader with a worldwide reputation. We're one of the world's largest manufacturers of high-quality furniture fittings, with over 6,000 employees in more than 100 countries. The company's success has been built on four enduring values: quality, innovation, close cooperation with customers and absolute reliability. We work to inspire our customers with our ideas and our passion.

PREFACE

The times have changed and so does the way we use to live our life needs to be changed after this pandemic. The COVID-19 Pandemic has surprised the entire human race that how a small invisible enemy can bring us at our toes.

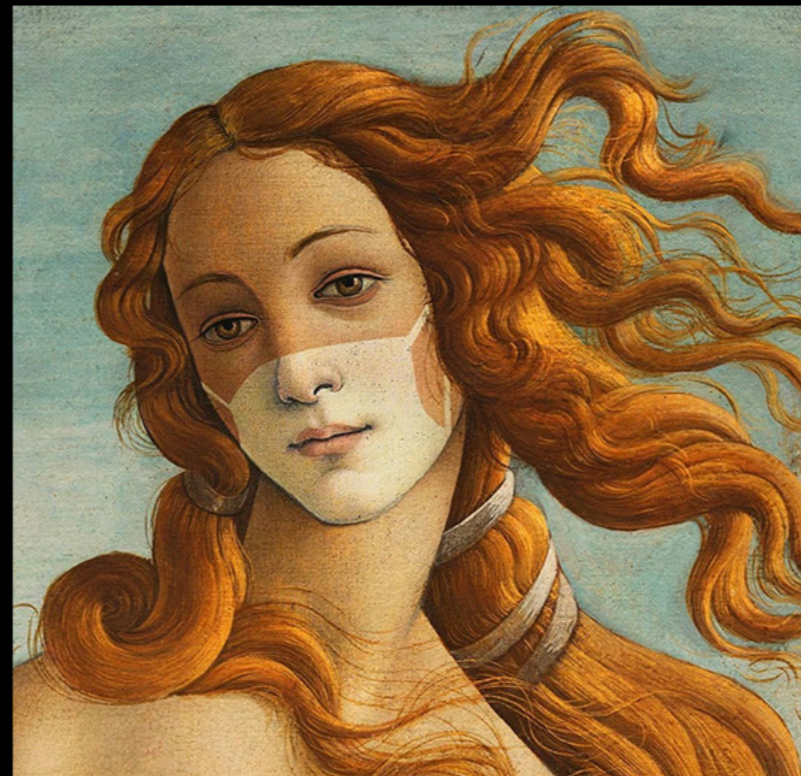
We at Hettich India, is always stood up to our values and innovation. We have been a leader in the market for our innovative products which enhances the living.

Our, Design & Innovation team took this challenge to come with a kitchen design for future and life after pandemic. So, that you make your life safe and secure. We have designed kitchens which focuses on the well being of our customers. We have made industry leading solutions which mainly focuses on hygiene & safety from coronavirus and from other such viruses. In this IdeaBook you will find the Kitchen Design forecast which keeps your family safe & secure and also makes your work & life better.

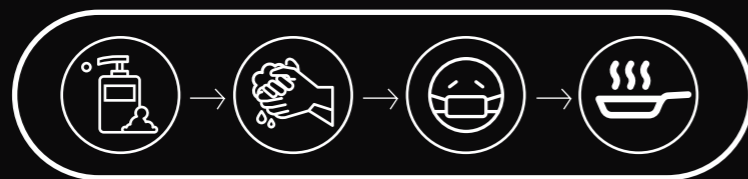
We still believe that we will overcome this difficult time and life will turn to normal but now the normal will include safety, hygiene and self care.



COVID19 IMPACT



POST COVID-19 COOKING



SANITIZE

WASH

PROTECT

COOK

“ The secret of change is to focus all of your energy, not on fighting the old, but on building the new.

-Socrates

EVOLUTION OF DOMESTIC KITCHEN

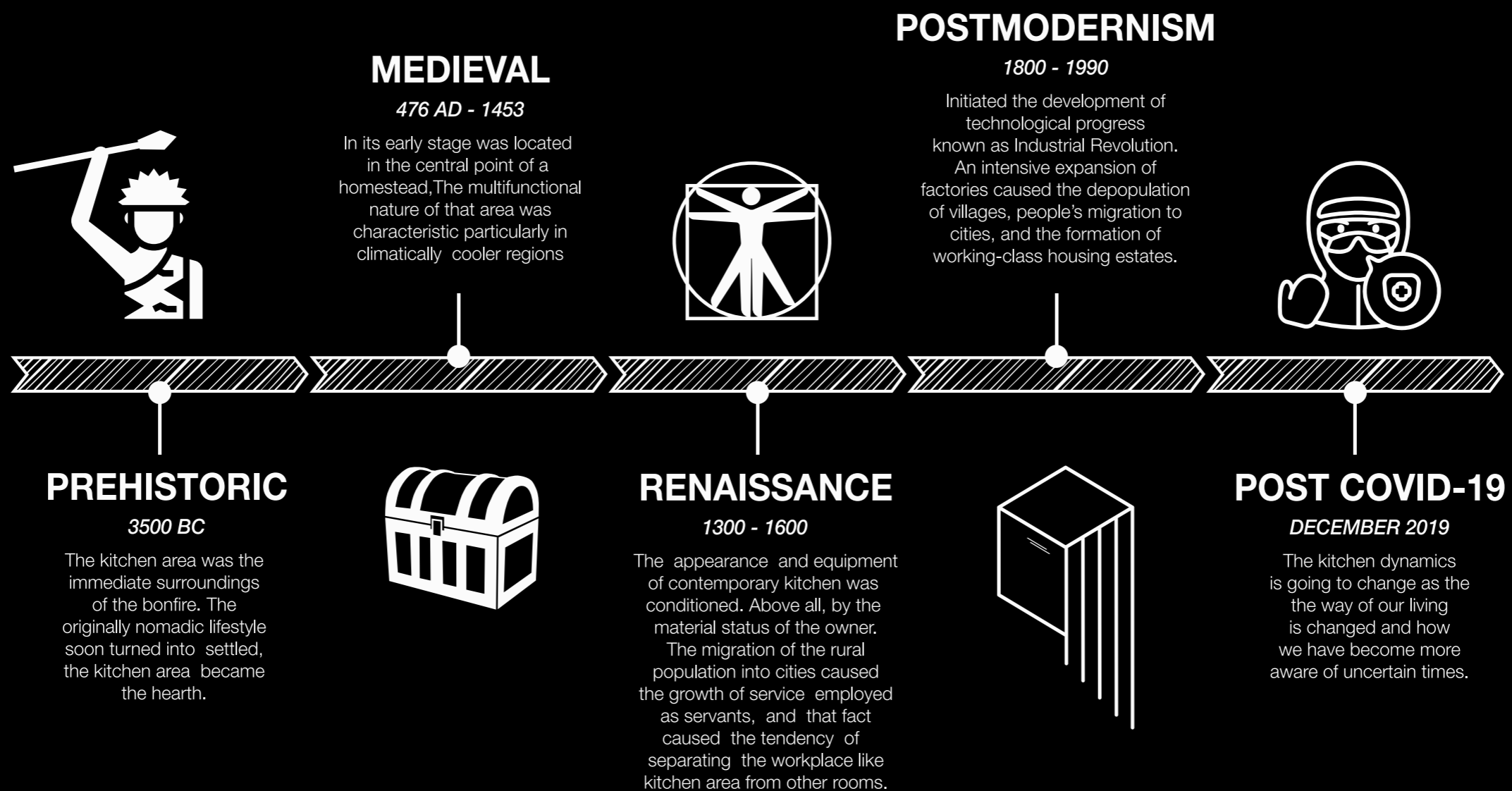
Domestic kitchen area is the most important, most intensely used functional area in the House. From the beginning of its existence kitchen has influenced family integration and socialization processes.

For centuries the kitchen area has been changing its equipment, shape and location with regard to other rooms in a home. The appearance, ergonomics and anthropometry made it possible to do a research, in order to simplify kitchen work.

Kitchen functional areas, an integration of equipment functions and their grouping, which is seen models of the open kitchen and the island-shaped kitchen. The evolution of domestic kitchen is a constant process, and because of that fact Covid-19 effected whole world so it does to kitchen as well. It needs to be not only ergonomics but many more factors involved in designing kitchen post Covid-19.

It is necessary for designers to strategics and both planning and correcting the existing kitchen solutions. This book has kitchen models to follow new lifestyle and precautionary measures whilst designing kitchen.

TIMELINE OF EVOLUTION OF KITCHEN





HAPPY KITCHEN

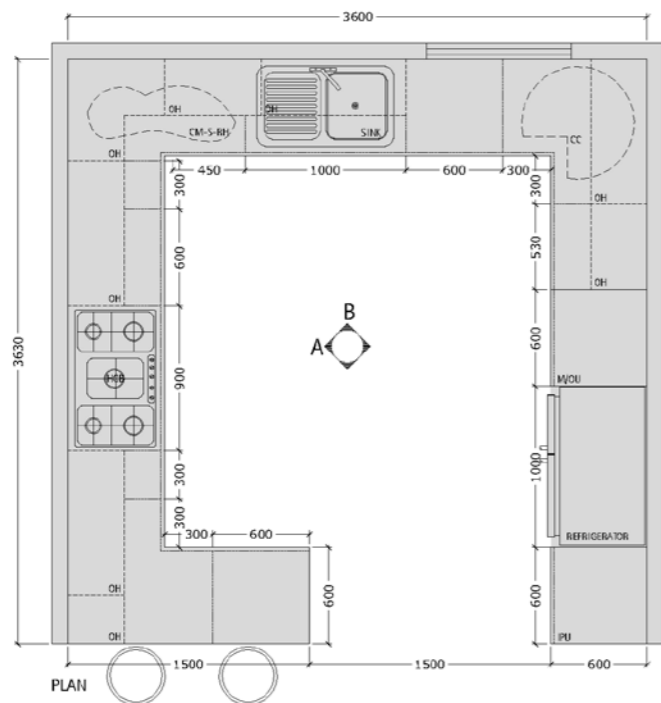
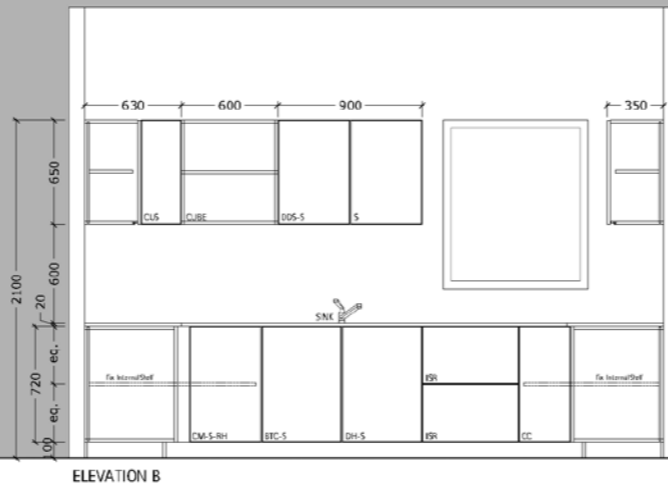
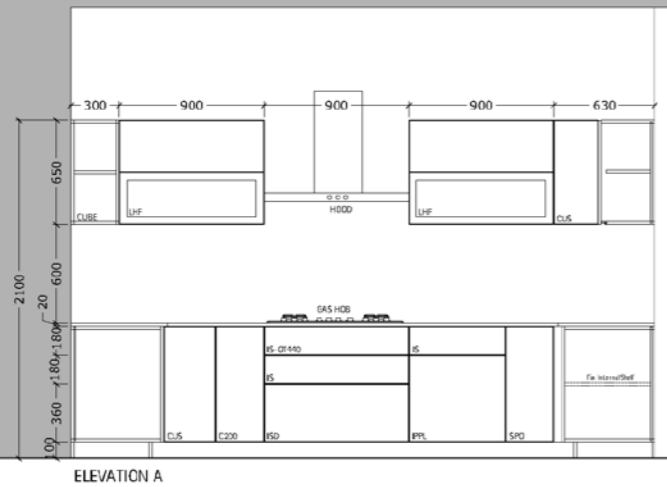
Kitchen Design Forecast 1

**This time, make
happiness your
lifestyle.**

This Kitchen focuses on a happy lifestyle, by emphasizing distant zones for cooking, washing and working. Having ample ventilation and openness makes your space look more grand and breathable, inviting a positive aura all around. The kitchen is well equipped with high end furniture fittings.

HAPPY KITCHEN

TECHNICAL DRAWINGS



- IS InnoTech Powder coated steel-Silver (70/470)mm, Push to open
- ISD InnoTech Silver pot Et pan drawer with DesignSide (144/470)mm, Push to open
- ISR InnoTech Silver pot Et pan drawer with Railing (144/470)mm, Push to open
- IPPL InnoTech Silver pot Et pan Lengthwise Railing (144/470)mm, Push to open
- OT440 OrgaTray 440
- DH Detergent Holder Cargo Series
- C200 Cargo IQ 200- 300 mm with Quadro runner
- SPO Spice Pull Out- 300 mm with KA runner
- BTC Bin-It Classic
- S Sensys Hinge Push to open for Shutter
- DDS Dish Drainer Set- 900 mm with 165 degree hinge
- LHF Lift Advance HF (Folding Flap Fitting)
- CUS Corner unit shutter with 165 degree hinge
- CC Cargo Carousel (with 165° Hinge)
- CM CargoMan 450mm (RH) with Blind Comer Hinge(W90°)
- IPU Internal InnoTech Pantry Unit (600mm) with 165° Hinge

LEGEND

FITTINGS USED:



Cargo IQ200



Lift Advance HF



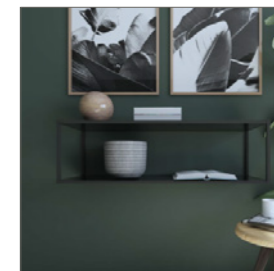
Grain Trolley



Innotech Pot & Pan Drawer



InnoTech Pantry Unit



CUBE



Sensys Obsidian



Silestone



FIT & FINE

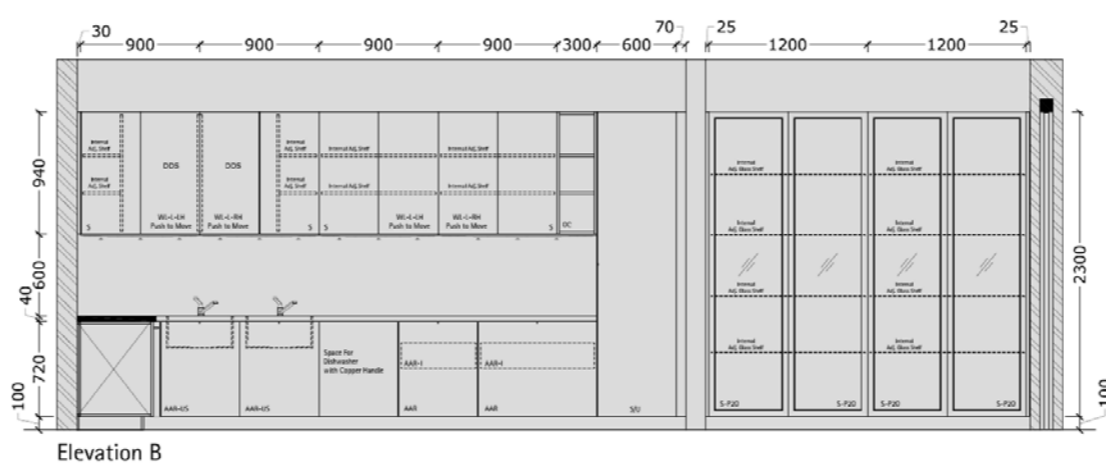
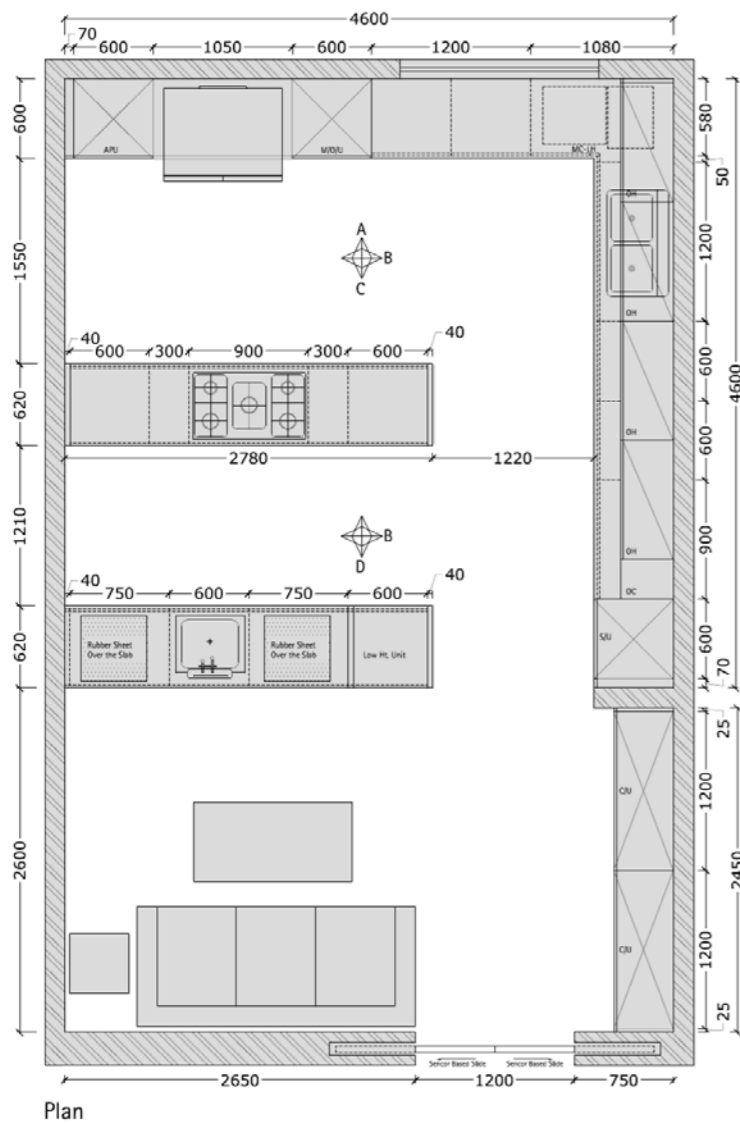
Kitchen Design Forecast 2

Fit By Mind And Soul.

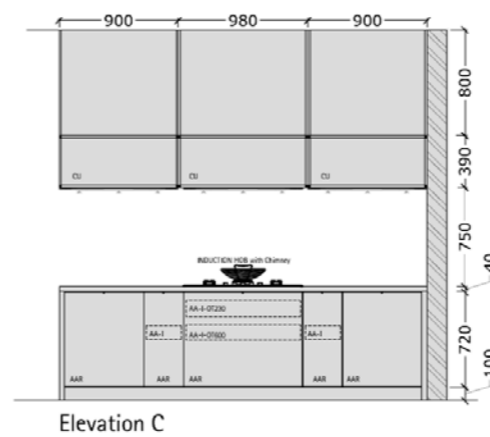
Equipped with the latest technological advancements, this kitchen provides you a pragmatic experience of a fit and a healthy lifestyle! It showcases Hettich's premium furniture fittings which allows you to have a smooth functioning at all times, whether to cook or to work.

FIT & FINE

TECHNICAL DRAWINGS



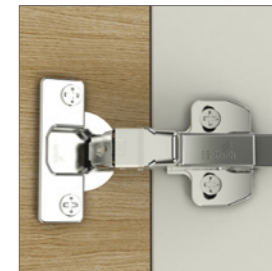
- LEGEND
- OH Overhead Unit
 - CU Cube
 - OC Open Cabinet
 - WL-L Wingline L Push to move (Left/Right hand)
 - DDS Dish drainer System
 - S-P20 Senecys Hinge with push 2 open Pin
 - AA-I Internal ArciTech Anthracite - 94/500mm
 - AAR-I Internal ArciTech Anthracite with railing - 186/500mm
 - AAR ArciTech Anthracite with railing - 282/500mm
 - AAR-US ArciTech Anthracite with railing (94/350, 282/500)mm - Under Sink
 - WB Wicker Basket (120,210,300) - 600mm
 - OT230 OrgaTray 230
 - OT600 OrgaTray 600
 - MC-LH Cargo Moving Corner Left Hand - 450mm
 - APU Internal ArciTech Anthracite Pantry Unit
 - M/O/U Microwave Oven Tall Unit
 - S/U Storage Unit with internal wooden sheff
 - C/U Crockery unit with internal glass shelf



FITTINGS USED:



Dish Drainer Set



Onsys Hinge



Wicker Basket



Hob Induction with Extractor Fan



WingLine L



Silestone



AvanTech YOU Drawer



KIT+OFF

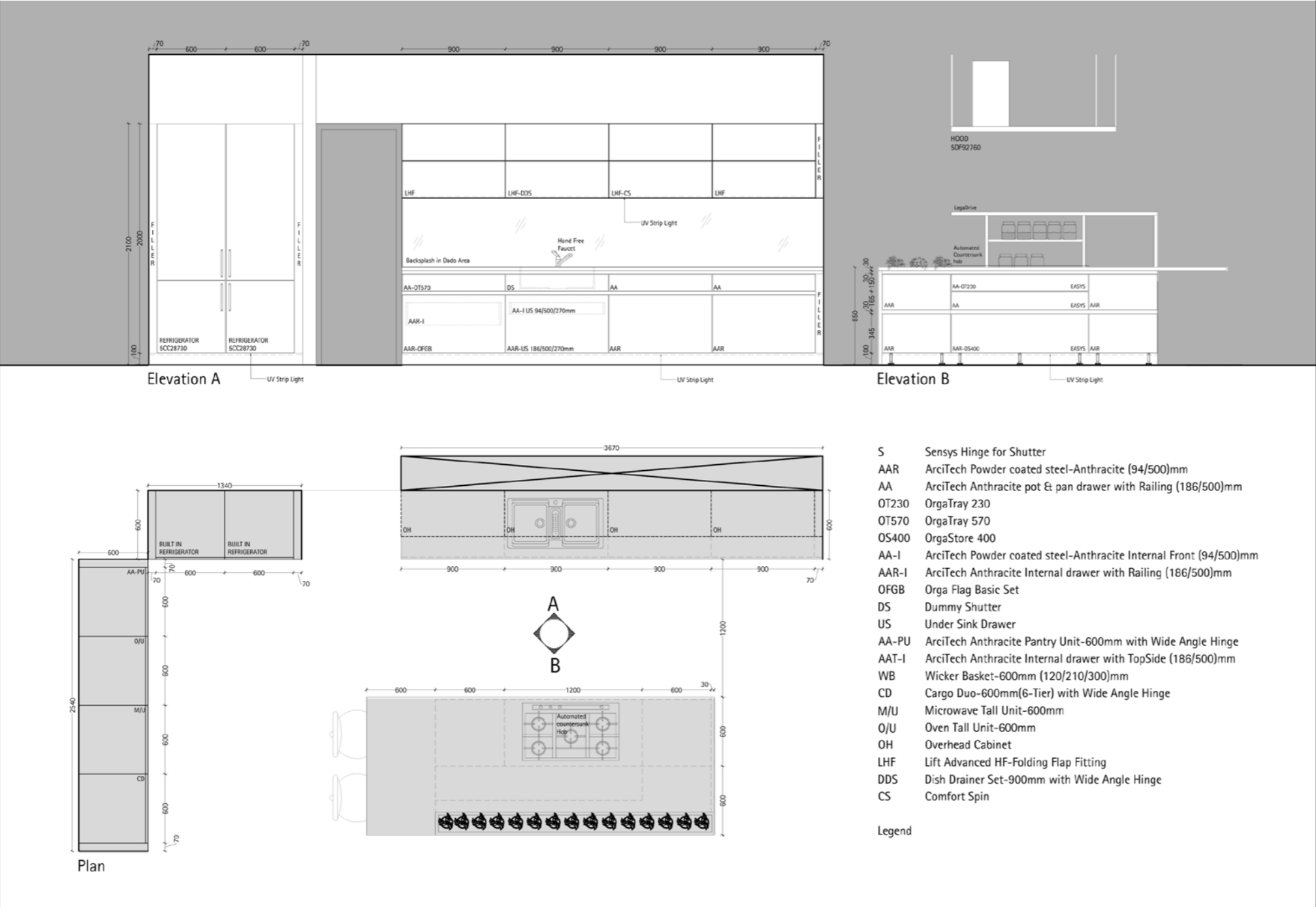
Kitchen Design Forecast 3

You Are What You Feed Your Mind.

Are you a working professional ? We have just the right thing for you! Make your life easier and simpler by state of the art furniture fittings and appliances. Catering to your hungry mind and at the same time meeting with your deadline, is now achievable all at one place.

KIT+OFF

TECHNICAL DRAWINGS



FITTINGS USED:



ArciTech Pot&Pan Drawer



Built In Refrigerator



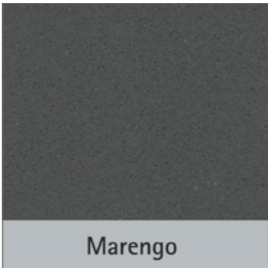
LegoDrive



Eco Spot Light



CargoDuo



Silestone



OrgaTray 440



SANTE

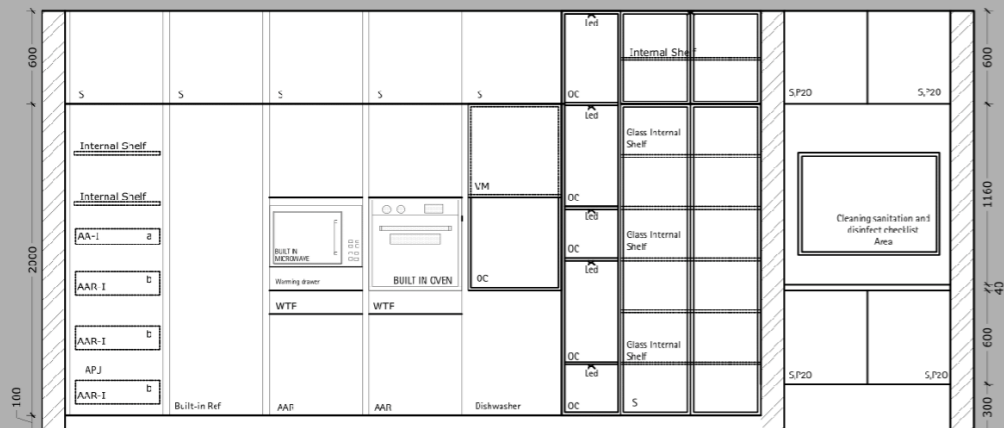
Kitchen Design Forecast 4

Never Get Late For Work Or For Food.

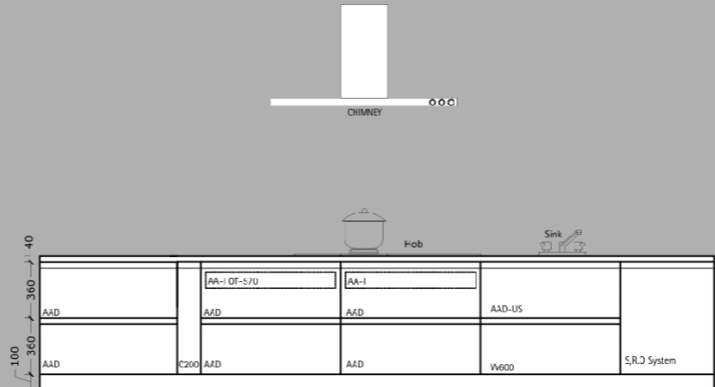
Having a prime focus on work will now always be looked after even when you are busy cooking for yourself and your loved ones. Equipped with IOT enabled devices along with high end fittings, makes your job much easier, both at work and in the kitchen.

SANTE

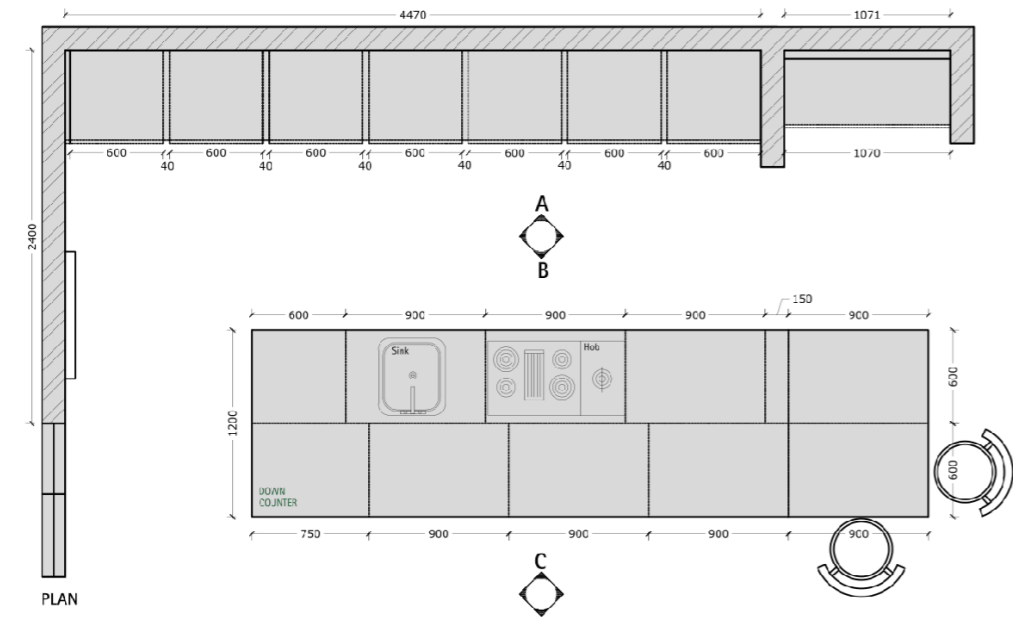
TECHNICAL DRAWINGS



ELEVATION A



ELEVATION B



PLAN

- AA-I Arcitech Anthracite -Internal drawer
 - OI Orga tray 570
 - AAR Arcitech Anthracite with Railing -Pot & Pan drawer
 - AAD Arcitech Anthracite with DesignSide -Pot & Pan drawer
 - APU Arcitech Pantry Unit Anthracite with Internal Drawers
 - BTC Bin-IT Classic
 - S Sensys Hinge
 - P20 Push To open
 - C200 Cargo IQ 200 with Quadro -450mm
 - OC Open Cabinet
 - WTE WorkTop Extension
- LEGEND

FITTINGS USED:



VerticoMono



DishWasher



ArciTech Pot&Pan Drawer



Microwave



OrgaTray 600



Silestone



Onsys Hinge



“ Life doesn’t get easier or more forgiving, we get stronger and more resilient.



ECO

Kitchen Design Forecast 5

Luxury Becomes Affordable.

This concept focuses on current kitchens being reused and modified according to the changes of time. Having a simple yet effective approach of economics and sustainability makes a huge difference on the environment itself. Amalgamating the old with the new.



VERDE

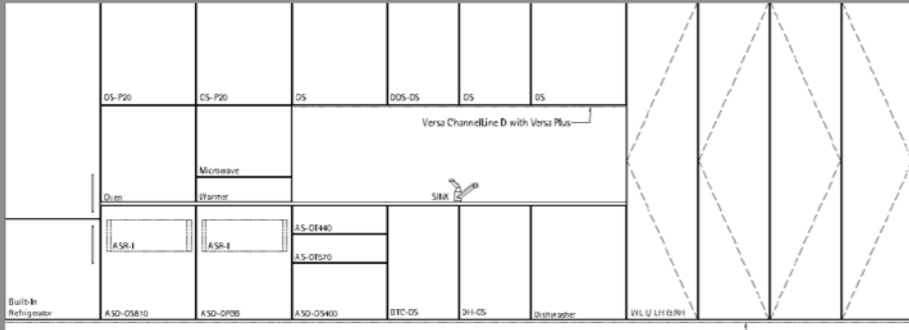
Kitchen Design Forecast 6

Always Eat Your Greens.

A kitchen island is an interesting concept that adds workspace and can also be used as a dining area or working area. The island is basically used as additional space for food preparation and cooking support, but is finding increasing use as a table for quick meals, especially with small and working families. It is surrounded by lovely greens which add a liveliness to the whole space.

VERDE

TECHNICAL DRAWINGS



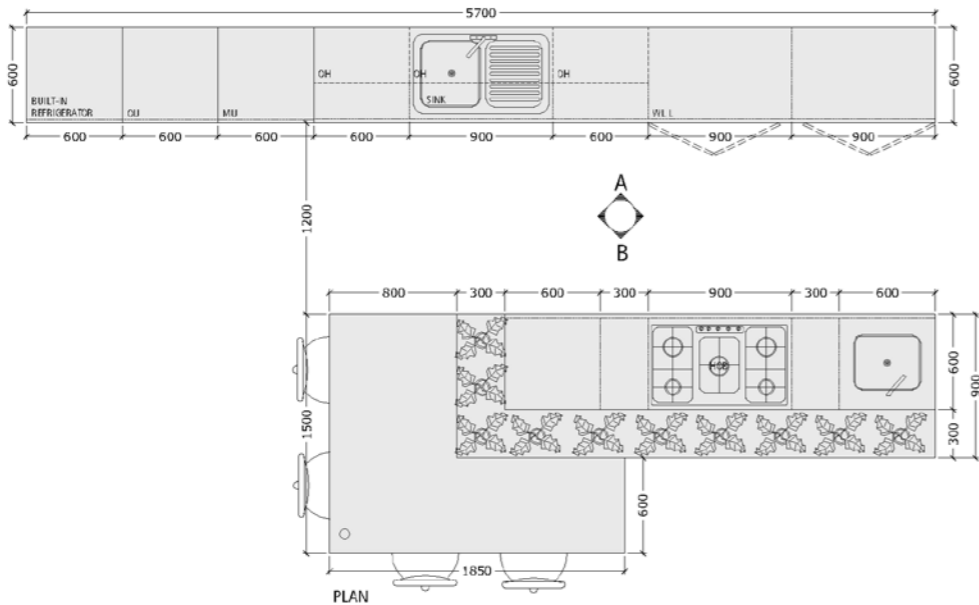
ELEVATION A

Versa Inside 60 with ChannelLine D



ELEVATION B

Versa Inside 60 with ChannelLine D



PLAN

- AS ArciTech Powder coated steel-Silver (94/500)mm, Push to open
- ASD ArciTech Silver pot & pan drawer with DesignSide (186/500)mm, Push to open
- AS-I ArciTech Internal Powder coated steel-Silver (94/500)mm, Push to open
- ASR-I ArciTech Internal Silver pot & pan drawer with Railing (218/500)mm, Push to open
- OT230 OrgaTray 230
- OT600 OrgaTray 600
- OTS70 OrgaTray 570
- OT440 OrgaTray 440
- OS400 OrgaStore 400
- OS230 OrgaStore 230
- OS810 OrgaStore 810
- OFGB OrgaFlag Basic Set
- NBU Narrow Base Unit- 300 mm (94 Et 186/500)
- SPO Spice Pull Out- 300 mm with KA runner
- DS Dummy Shutter
- W600 Pull Out Bin Holder W 600
- BTC Bin-It Classic
- OS Onsys Hinge Push to open for Shutter
- DDS Dish Drainer Set- 900 mm with 165 degree hinge
- WLL WingLine L Left Et Right Hand, Push to move

LEGEND

FITTINGS USED:



ArciTech Pot&Pan Drawer



OrgaStore 230



OrgaTray 600



Narrow Base Unit



WingLine L



Versa Multi Colour Light



Island Hood



Silestone



ARC

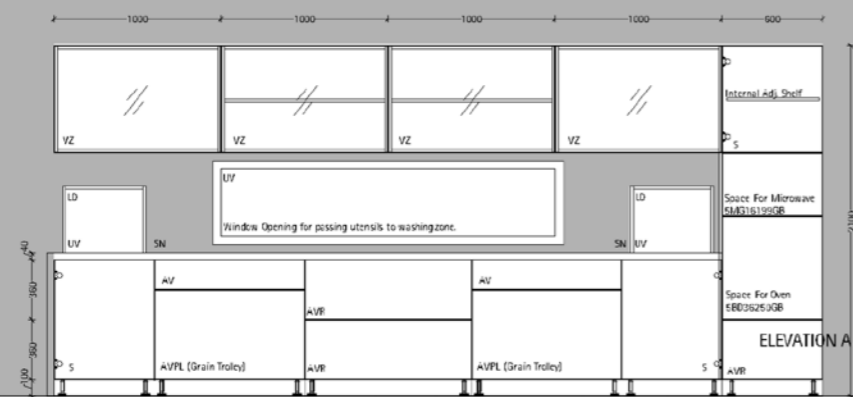
Kitchen Design Forecast 7

Feel Like Restaurant And Comfort Like Home, Combined.

This kitchen houses the most top notch furniture fittings and technological advancements which enable you to work comfortably and at the same time interacting with family without any hassle! The space is divided into three zones, washing, preparing and cooking, making adequate distancing and having enough room for easy and smooth functioning.

ARC

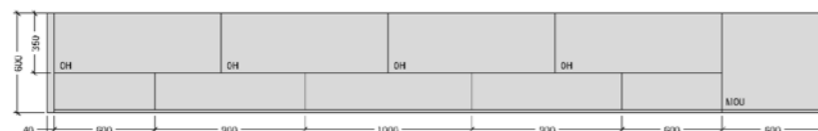
TECHNICAL DRAWINGS



ELEVATION A



ELEVATION B



PLAN



- LD Lega Drive
- AV Avantech YOU
- AVR AvantechYou with Railing (Pot & Pan)
- AVPL Avantech You Grain Trolley
- VZ Vizard
- MOU Microwave Oven Unit
- UV UltraViolet light protection
- SN Sanitizer Spot
- GS Glass Shield with inbuilt IOT

LEGEND

FITTINGS USED:



Avantech Pot&Pan Drawer



Spice Pull Out



LegaDrive



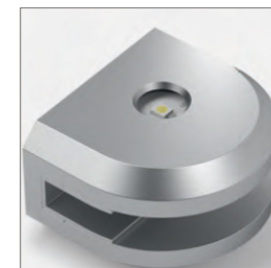
Microwave



Vizard



Oven



Ice Light



Silestone



LIVING KITCHEN

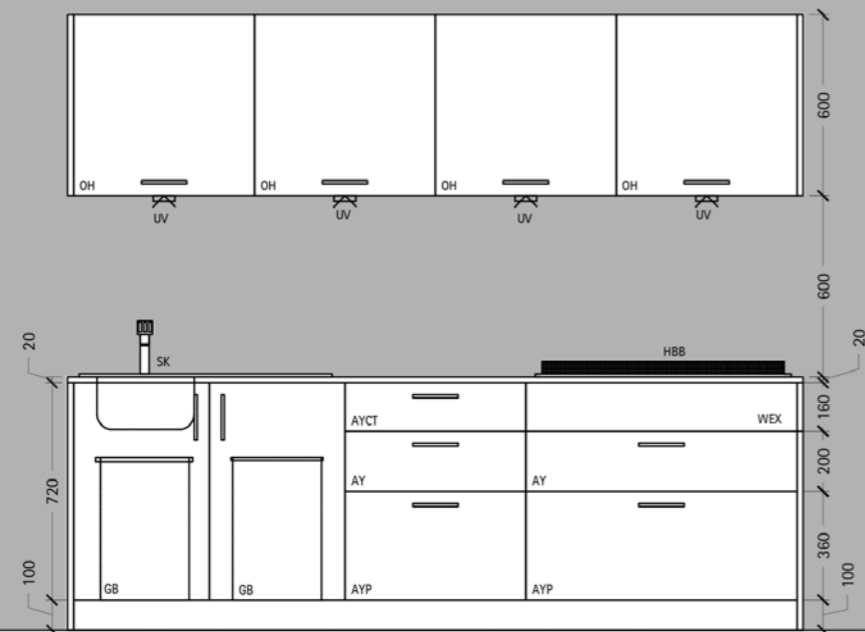
Kitchen Design Forecast 8

By Everyone, For Everyone.

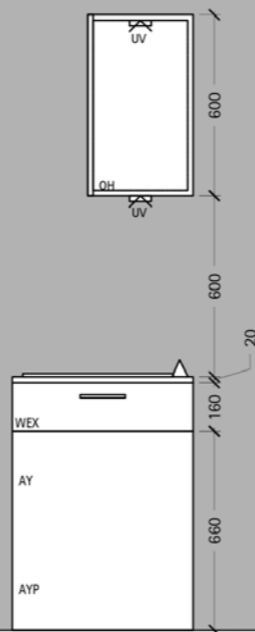
The process of cooking is brought closer to the living room. The areas of cooking, cleaning and storage are separated to avoid contamination. Dedicated cooking happens in the kitchen which is equipped with advance technology to help you manage cooking with other work seamlessly.

LIVING KITCHEN

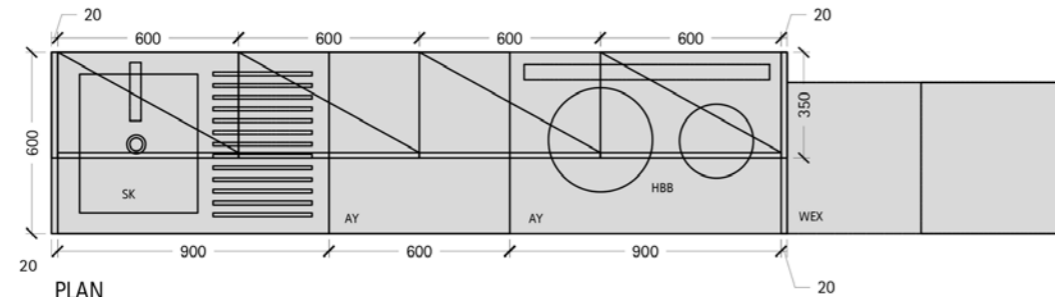
TECHNICAL DRAWINGS



FRONT ELEVATION



SIDE ELEVATION



PLAN

- WEX WORKTOP EXTENSION
OH OVERHEAD WITH HL
UV ULTRA VIOLET SPOT LIGHT
AY AVANTECH YOU
AYCT AVANTECH YOU WITH CUTLERY TRAY
AYP AVANTECH YOU POT AND PAN
GB GARBAGE BIN
SK SINK
HBB INTEGRATED HOD AND HOOB
LEGEND

FITTINGS USED:



AvanTech Pot&Pan Drawer



Lift Advance HL



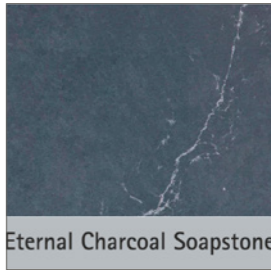
WorkTop Extension



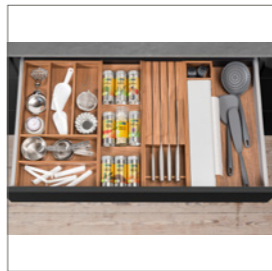
Stand Alone Induction



BTC-BINIT Classic



Silestone



Cutlery Tray



AMALGAMATION

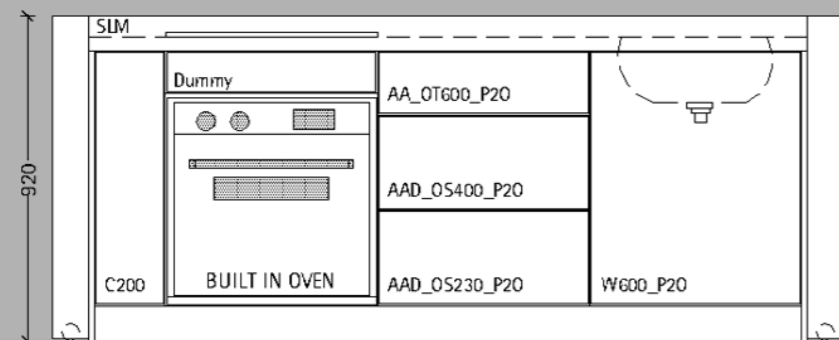
Kitchen Design Forecast 9

Work While You Cook And Cook While You Work

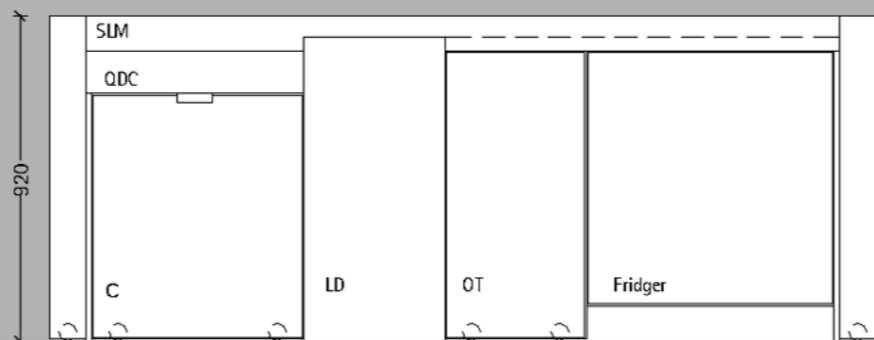
Amalgamation allows you to work from the kitchen. The design also keeps the kitchen ventilated. Use of antimicrobial surfaces and dry copper will help in keeping the virus at bay. Handle less design with sensor reduces the contact points and helps maintain hygiene. Working is made easy with the extending desk and keeping resources in reach.

AMALGAMATION

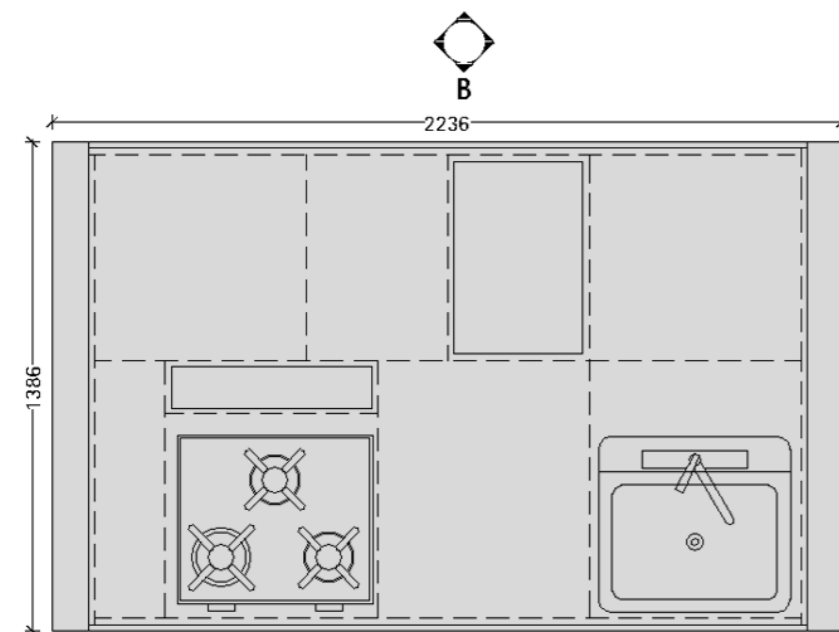
TECHNICAL DRAWINGS



ELEVATION A



ELEVATION B



PLAN

- OT Orgatower
- LD Lega Drive
- Caster
- SLIM Slideline M
- OS230 Orgastore 230
- OS400 Orgastore 400(Anti-Slip mat)
- OT600 Orgatrey 600 Cutlery
- W600 Pull out bin Holder 600mm
- QDC Quadro Drawer Runner 500mm depth(p2o)
- C200 Cargo 200 Bottle pull out with KA Runner 450mm(p2o)
- AA ArciTech Drawer Anthracite Finish 94/500(p2o)
- AAD ArciTech Pot & Pan Drawer Anthracite Finish 186/500(p2o)

LEGEND

FITTINGS USED:



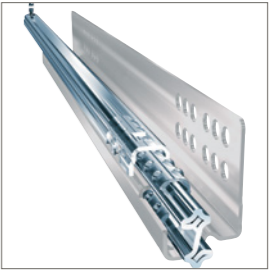
ArciTech Pot&Pan Drawer



Undercounter Refrigerator



SlideLine M



Quadro Runner



OrgaStore 230



OrgaTower



Cargo IQ 200



COOKING BEFORE - AFTER.

Below is the comparison we derived after carefully researching & analysing the Kitchen Design and need of the hour. These are key differences and things we will be doing in future kitchen design post COVID-19.

BEFORE COVID-19



AFTER COVID-19

- Till now people having standard material & some special material to develop there furniture.
 - People want setting as per their comfort and requirement.
 - Till now people having standard use of appliances.
 - Till now people having touch based operation & few times push based for furniture fittings.
 - Family members, maids having same entry points in the kitchen.
 - People having work areas away from kitchen.
- Now, people will demand for Antibacterial coated based material for there furniture for maintaining the hygiene.
 - Now, people will focus on work triangle so that they have dedicated work zone to maintain hygiene and distance.
 - Now, people will demand for inbuilt sanitization in the ref. or separate appliances for sanitization with heat or spray also might have function for self sanitization every 24 hours.
 - Now, people will try to have sensor based operation in their shutters and drawers, with less of P2O application.
 - Having different entry point for maid, with proper screening sanitization.
 - Now, people will try having worktop extension in the kitchen itself because of WFH trend.



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Operates with Safety & Care

To Get Your Kitchen Designed For Free.

Click On The Link Below:

<https://web.hettich.com/en-in/contact-us/free-design-service.jsp>

This IdeaForecast Book is prepared by the dedication of our design team who by staying at home researched and analysed made this forecast to help the people for the future living & cooking of post Covid-19.

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& Business park, Phase 1,
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Explore Design options

KITCHEN DESIGN POST **COVID-19**



IDEAFORECASTBOOK

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