


The Blum logo, featuring the word "blum" in a white, lowercase, sans-serif font, with a small upward-pointing arrow above the letter 'l'. It is set against an orange square background.

blum

# kitchen inspirations

Blum's magazine for practical kitchens



Perfect harmony – modern kitchens  
combine functionality and aesthetics

**Beautiful and practical**

## **WORKFLOW, SPACE, MOTION**

Everything you've always wanted to know about  
convenience, optimisation and smart technologies



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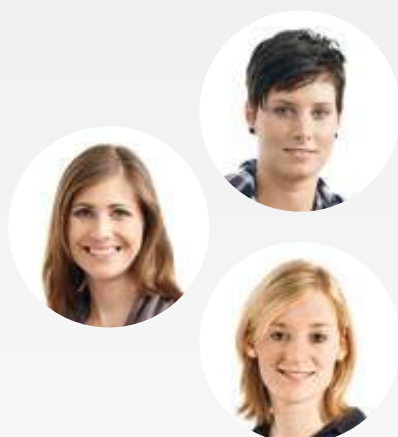
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Quality since 1952 – not only in kitchens



The DYNAMIC SPACE team  
from top to bottom: Miriam Witzemann,  
Anja Fitz, Daniela Riedmann

Buying a new kitchen is something you can really look forward to! It's a great opportunity to re-define the hub of your home and your life. Ideally, you can convert your own personal desires and requirements into action. Modern kitchens not only offer trendy features and sophisticated looks but are also top in terms of functionality. They make everyday kitchen use fun! But buying a new kitchen can also be a bit of a challenge. The kitchen you decide on will last for 15 years or more, and it's often very difficult to keep an overview of the latest product innovations.

Thanks to our many years of research into the requirements and habits of kitchen users all over the world, we've built up a sound base of knowledge and developed products that are tailored to everyday kitchen use. The following pages will give you useful ideas and examples of how to make your new kitchen really practical. We call our ideas for practical kitchens "DYNAMIC SPACE". For more information simply go to [www.blum.com/ideas](http://www.blum.com/ideas).

Be inspired and discover what innovations there are (big and small) to gear your new kitchen to your needs. And enjoy your kitchen for many years to come!



# beautiful

She's a model and wants things to look beautiful; he's a marketing expert and likes everything to be practical. Melanie Raff and Marco Hornung have teamed up to make their dream come true. They have a kitchen that combines both aesthetics and functionality.

The little town of Allensbach on the German shore of Lake Constance offers a splendid vista of apple trees, rolling hills and meadows. "We both feel very much at home in these surroundings," says Melanie. The couple has a direct view of the lake from their kitchen. "The kitchen is the absolute hub of our home," adds Marco. "That's why it was so important to us to implement our ideas and think through our everyday routine in detail when planning everything."

The couple mainly uses fresh products from the region. "I love to shop at the market or in our little corner shop. Fresh tomatoes, juicy cucumbers and crisp lettuce – it's the look of things that makes my mouth water," says Melanie. Marco, by contrast, reigns over the hob. "He does a lot of cooking. He loves to prepare food and his dishes are really delicious," she enthuses. Practice has made Marco perfect. "I used to use recipes," he admits. But now that he knows how to handle ingredients and combine aromas, he conjures up meals with the products that Melanie has bought. "Often I don't know beforehand what the dish will turn out to be: Italian or Asian?"

The couple's island kitchen is stylish through and through. "The minimalist white frontals radiate a wonderful calm," says Melanie with a smile. The model likes things to be natural in her private life and yet it's important to introduce contrasts. That's why the couple discussed the striking worktop around the sink at great length. "We didn't want conventional stainless steel because you can see all the fingerprints. I wanted a modern, slightly industrial feel," says Melanie. The two of them found the solution in Northern Germany. A 5-mm worktop of hot rolled stainless steel that was produced in a single piece (without joints or seams).



# practical

Marco, a passionate chef, is really pleased with the perfect workflows and functional solutions that make cooking easy. The layout of kitchen cabinets has been geared exactly to his everyday routine so that everything is within easy reach and he doesn't have to move far! "And I can't complain about not having enough storage space either," he grins. "When we planned the kitchen we worked out exactly where every item should be kept. The large drawer, for instance, provides enough space for kitchen accessories – so they're exactly where they're needed. The worktop between hob and sink has a nice width and depth. There's plenty of space for chopping up vegetables and rolling out dough. Easy!

**"It was so important to us to implement our ideas and think through our everyday routine when planning everything."**

But what about the waste? No problem. The waste pull-out is directly under the sink and has been equipped with SERVO-DRIVE, the electric motion support system by Blum. All you have to do is nudge it with your hip, knee or foot and it opens by itself. It closes again softly and effortlessly with integrated soft-close BLUMOTION. "Ideal for a multi tasker like me," chuckles Marco. "My hands are always wet or full. So this pull-out really pays off every day." "And if our guests happen to lean against it, it stays closed," adds Melanie.



The electric motion support system has been employed throughout the kitchen and ideally supports the trend towards sleek, touch-to-open fronts. Even the extra wide pull-outs that are fully laden with crates of drinks glide open at a single touch. "If you know exactly where everything goes, tidying up your kitchen is quick and easy," says Melanie with a big smile. The couple was so enthusiastic about their new freedom of movement that they even had their refrigerator retrofitted with SERVO-DRIVE flex for handle-less fronts. There is an extra switch for turning off SERVO-DRIVE if you want to – for instance for cleaning. "Typical Blum," says Marco. "The products are well thought out and top in terms of quality."

The slim and clear-cut design of the LEGRABOX drawers (made of stainless steel with anti-fingerprint coating) greatly contributes to the fine synergy of aesthetics and functionality. The matching AMBIA-LINE inner dividing system organises interiors beautifully. "Melanie loved the elegant, clear-cut design from the start. And I had to have the practical knife holder and film/foil dispenser," he adds.

There's just one question that remains to be answered whilst Melanie serves the hearty quiche with crispy lettuce. Did either of them have to lower their expectations? "No, no," the couple reassures us. All their ideas and wishes have been implemented to the full in their new kitchen. "Melanie's sense of aesthetics and my affinity for functionality do not exclude each other. On the contrary, our requirements complement one another to produce a perfect kitchen," sums up Marco. "We're simply an unbeatable team!" confirms Melanie.





# Mission AGE EXPLORER®

The AGE EXPLORER®. At first glance it looks like a space suit from a science fiction film. And we are in fact talking about a journey into the future, for whoever slips into the overall ages by decades within minutes.

Our habits, attitudes and needs change as years go by. A kitchen lasts about 20 years on average and that's why it's important to think about user convenience when planning your kitchen. But how can you know today what your future requirements might be tomorrow?

This is where the AGE EXPLORER® comes into play. The suit was developed by the Meyer Hentschel Institute in Germany. Its components simulate typical physical limitations that can occur in old age. The age simulator suit is used by various industries, e.g. automobile industry, OEMs (original equipment manufacturers) and retailers to define the features of sustainable products.

Research & Development at Blum focuses on the needs of kitchen users – and consequently also on the needs and requirements of the older generation. The AGE EXPLORER® allows you to actually feel what it's like to have physical limitations and is a very useful tool for testing products. By simulating practical situations – such as cooking, opening and closing cabinets, tidying up – we gain important insights which we can incorporate in the development of new products. This ensures that kitchen buyers of all ages will enjoy using their new kitchens for many years to come.

Even Blum employees from other departments like to try on the overall now and again because it gives them new insights which they can incorporate in their day-to-day work.



**MISSION** Knowing today what your future requirements might be tomorrow  
**CREW** Employees from different Blum departments  
**EQUIPMENT** AGE EXPLORER® suit  
**EXPEDITION** Journey with physical limitations





MARKUS FEUERSTEIN, PRODUCT DEVELOPMENT



It's amazing how quickly you lose an overview. The visor limits your field of vision and the colours are blurred.

That's why it took me quite a while to find the pan I was looking for. It showed me how important it is to have a well-organised kitchen where everything is where it should be, clearly visible and within easy reach.



It was a really important experience for me. It's difficult enough to bend down, kneel down and clear out contents to get to items at the back of base units when you're not wearing the AGE EXPLORER®. But if you're wearing the suit, it's almost impossible. That's why pull-outs should be a standard feature of base units in every kitchen.



OSKAR BECHTER, SALES SOUTH AMERICA



**Siegfried Röck is one of Blum's team of specialists that investigate customer requirements. He has been involved in the use of the AGE EXPLORER® suit for many years.**

#### **How important is Requirement Research to Blum?**

A kitchen has to be fit for everyday use. That's why it should not only be beautiful, but above all practical – a furniture lifetime. We see ourselves as mentors for kitchen users whose goal it is to develop useful and lasting fittings solutions. Our Requirement Research Department tells us which features will play an important role in the future.

#### **Why does Blum use the AGE EXPLORER® suit?**

Direct and personal experience is one of the most effective ways of recognising what is decisive. Practice-oriented research using the AGE EXPLORER® helps our team gain important new insights – not only in the field of product development.

Even Blum employees who work in the fields of development, sales and marketing get a better understanding of the practical benefits of functional fittings through hands-on experience! That's why we give everyone the opportunity to try out the AGE EXPLORER® for themselves.

**What insights have you gained thanks to the AGE EXPLORER® suit?** We do at least one cooking trial in the age simulator suit every time we develop a new product. We install the new products into a kitchen and use cameras to watch the cooking procedure. This allows us to quickly identify differences in operation and any potential for optimisation. We're talking about ergonomics, quality of motion and user convenience, e.g. how quickly a pull-out with electric drive opens.

**What do you do with the insights gained?** They're incorporated in the development of our products. This is the best possible way to ensure that our products will always be easy and convenient to use for kitchen users worldwide, regardless of age – today and tomorrow.



ANDREA GRUBER, PRODUCT TRAINING/MARKETING

**“** You simply can't imagine how restricted your movements are. I noticed it most when using the wall cabinet. It's difficult to stretch and you can't see the items. Even if you're a normal height, you can hardly reach contents or only get to them if you make a real effort. Cabinets with lift systems definitely make life easier. The front will stay in any position and the handle will always be within easy reach.



# Turning old into new

After 30 years, Rudi Pfeiffer decided it was high time for a new kitchen. His list of wishes included practical solutions, top quality and a contemporary look. Blum's experts helped him make his dreams come true.

Rudi Pfeiffer from Vorarlberg, Austria is a pharmacist by trade so he knows how important it is to put storage space to optimal use, keep items safe and have structured workflows – even in a kitchen. His father-in-law is a maker of kitchens. That's why his old kitchen was modern and functional but it had been in use for three decades and had slightly lost touch with the times.

Rudi Pfeiffer's expectations were high. He wanted to completely revamp his kitchen and employ contemporary solutions. He fully investigated the latest kitchen trends and produced drawings. He went to Blum's showroom in Dornbirn and took a closer look at the functional fittings on display. He tested them to his heart's content. Mobile cabinets can be arranged to simulate possible kitchen layouts so he was even able to "test drive" his new kitchen. He was overjoyed with the result. "I can only recommend it to everyone," he says. "Now I'm well equipped for the next 30 years." Rudi Pfeiffer is proud to present his intelligent new kitchen on the following pages.





Every good kitchen has one important role: it needs to meet the user's requirements. "That's why you should take plenty of time to think about your needs and wishes if you want to carry out a refurbishment," advises Mariam Witzemann, DYNAMIC SPACE expert at Blum. "What are your daily routines? What items do you want to keep in your kitchen? Where do you eat your meals? It's best to write down your answers and give them to your kitchen planner."



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**1. BLUM SINK UNIT** In contrast to old units with two doors, the new sink unit makes better use of the storage space available with a U-shaped pull-out above and a high fronted pull-out below.

#### **2. AMBIA-LINE INNER DIVIDING SYSTEM**

"Nothing slides around, nothing clatters," says Rudi Pfeiffer commenting on his beautifully organised drawers.

**3. AVENTOS BI-FOLD LIFT** The pharmacist often had to dodge projecting cabinet doors in his old kitchen. His new wall cabinets have been equipped with the AVENTOS BI-FOLD lift system to give him freedom of movement.

**4. LEGRABOX** "The elegant pull-outs open with incredible ease even when heavily laden," enthuses Rudi Pfeiffer when asked to comment on the latest pull-out in the Blum range.

**5. SPACE TOWER** "The larder unit is so wide and large that it gives us a completely new feeling of space in our kitchen. This cabinet makes my wife happy every time she uses it!"

**6. SERVO-DRIVE** Rudi Pfeiffer wanted to have a handle-less kitchen. He simply loves the SERVO-DRIVE electric motion support system. "This is a fantastic development and makes my new kitchen perfect right down to the last detail," he says happily.



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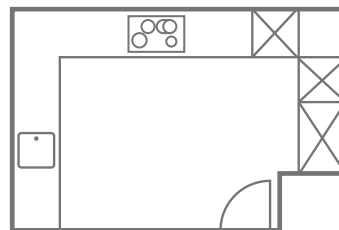


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DYNAMIC SPACE expert Miriam Witzemann worked out three different designs for Rudi Pfeiffer's new kitchen.

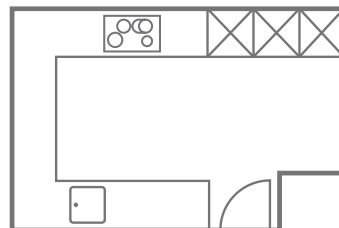
### SPACIOUS DESIGN

This was Rudi Pfeiffer's favourite layout. The spacious design underlines the modern look of the kitchen and gives him and his wife plenty of space to cook together.



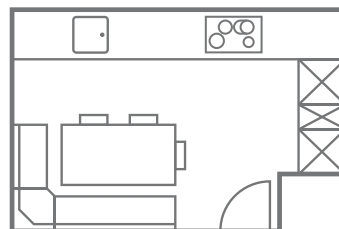
### EVEN MORE STORAGE SPACE

Everyone has different storage space needs. Depending on cooking and buying habits, more storage space could have been set aside for Rudi Pfeiffer and his wife in their new kitchen.



### KITCHEN DINING

If the Pfeiffers hadn't had a separate dining room, this design would have turned their kitchen into a communication hub – with a spacious corner bench and dining table.



# Everything where it should be

Save time and shorten distances. Think about what utensils you need and where you'll need them right from the start when planning your kitchen. That's the key to smooth workflows.





### AN AMPLE STORE

Keep food in a central place. Store contents so that you can easily reach them and make sure distances are short.



### KEEP TABLEWARE TOGETHER

Keep plates, cutlery and glasses together. This makes it easier to lay the table. And if your dishwasher is close-by, you can quickly clear away clean dishes.



### NICE AND CLEAN

Hygiene is important when washing up, cleaning and disposing of waste. Everything should be tidy and easily accessible in the pull-out under the sink.



### EVERYTHING WITHIN REACH

Ideally, the worktop should be between the sink and hob to keep distances short between the sink, cooker and waste bin. And from here, knives, chopping boards and spices should be within easy reach.

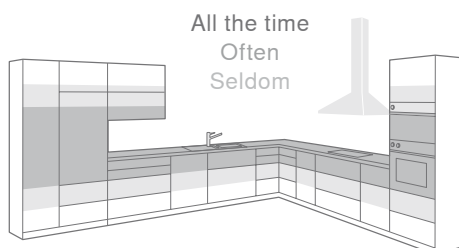


### CLOSE TO THE HOB

If possible, keep cooking and baking utensils such as pots and pans, kitchen implements and baking sheets close to your hob and oven. As a result, everything is exactly where it's needed.

### IMPORTANT FOR PLANNING - ERGONOMIC LEVELS

Sort your contents into items that you use all the time, often or seldom. If you store them at the right level, you won't have to bend down or stretch so often.



### SMOOTH WORKFLOWS ARE POSSIBLE IN EVERY KITCHEN

Kitchens can be divided into zones according to typical tasks. This shortens distances and ensures that everything is exactly where it's needed.



U-shaped  
kitchen



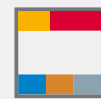
Island  
kitchen



G  
kitchen



L  
kitchen



Galley  
kitchen



One-counter  
kitchen



Consumables



Non-consumables



Cleaning



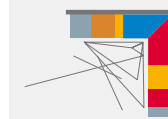
Preparation



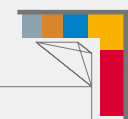
Cooking

### KEEP DISTANCES SHORT

Shorten the distances you cover every day. These two diagrams have the same work zones – only the layout is different.



Workflows not  
taken into account



Workflows taken  
into account

A black, modular kitchen storage system with multiple compartments. The compartments are arranged in a grid-like fashion. The top row contains a large black spoon on the left, three patterned cylindrical containers in the center, and two wooden spoons on the right. The middle row contains a set of silverware (forks, knives, and spoons) in the center, and a white expandable metal rack on the right. The bottom row contains a white handle and a black mechanical device on the right. The system is mounted on a light-colored wall.

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## AMBIA-LINE and ORGA-LINE

## KITCHEN ACCESSORIES

Practical kitchen accessories such as the film/foil dispenser, knife, spice and plate holder ensure that kitchen chores run like clockwork.



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**3** No matter whether round or square, big or small – Blum's plate holder is designed for up to 12 plates. They can be neatly stacked and won't slide around in pull-outs. The plate holder can also be easily carried to the dining table.

**4** It's particularly ergonomic to keep bottles and chopping boards in a pull-out under the worktop. If a bottle drips, the stainless steel base can be quickly wiped clean.

**5** Mexican chilli, Indian curry or Italian basil – the right spice is immediately at your fingertips with Blum's spice holder. The individual containers are held at an angle, making it easy to read the labels.

**6** The knife holder securely holds up to nine knives of different sizes. The top quality nylon and stainless steel (with anti-fingerprint coating) have been designed to withstand sharp blades.

**7** Pots and pans should be kept close to the hob because that's where they're needed. Thanks to flexible cross dividers, you won't have to search high and low for the right lid.

# Every inch counts!

Bob Cathey is a wharfinger at the Port of Oakland, California, one of the largest container handling ports in the world. A wharfinger's challenges are similar to those encountered in everyday kitchen use: Make the most of the space available!

Bob Cathey has more than 3,000,000 sq. metres of space at his disposal. Every minute, containers arrive that have to be stored in the right place or loaded back onto ships, and space is made available again. "I have to think about where the ships are scheduled to berth and consider stowage plans and transportation routes." Incoming and outgoing containers, the storage space required and shunting routes all have to be precisely planned. Not an inch or minute is wasted. "Planning is in my blood," says Bob with a chuckle. He thinks that managing a port can be compared to everyday kitchen use. The quantity and kinds of goods that go into a kitchen; what you need often; what you don't need; and where you put everything so that you can easily reach it. Good storage space management depends on the space available and on good storage solutions. Bob knows what he's talking about. But when it came down to buying a new kitchen, his wife was in charge. "She insisted on pull-outs in

the whole kitchen," he says with a mischievous smile. "Now I know why. We work from top to bottom when handling goods, too. It's a lot easier and you've got an overview of everything."

She also got her way with the size of the pull-outs. Pull-outs that use the full depth of the furniture naturally provide more storage space. "Just like loading a container. You fill up the entire container, too." But his wife didn't stop there. "She even wanted corner drawers to use all the space in the corners of the kitchen. But my favourite is the big larder unit with pull-outs. This is where we keep all my favourite snacks." Bob even had an idea of his own. "There was about 20 centimetres of space next to the oven. We had a narrow cabinet designed to fill the gap. My wife uses it for baking sheets, baking paper and odds and ends." So what's more demanding: Managing a port or planning a new kitchen? "Managing a port is probably more complex than a kitchen," he says, mulling things over, "but the tasks are very similar."

If you'd like to know how much storage space you need to fit into your new kitchen and what solutions are particularly practical, take a look at our Blum Zone Planner:

**[www.blum.com/zoneplanner](http://www.blum.com/zoneplanner)**



## EVERY INCH COUNTS

Every inch is put to optimal use at the Port of Oakland



“

Port managers and kitchen buyers  
ask themselves the same question:  
How can I make the best possible  
use of the space available?



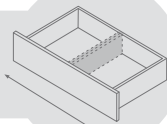
# Care for some more?

The size of your household, buying and eating habits and lifestyle – all these factors have an impact on your special storage space needs. Would you like to coax as much space as possible out of your new kitchen? No problem. Just use the right cabinets.



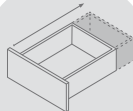
**+15%**

WITH WIDER  
UNITS



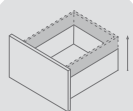
**+30%**

WITH DEEPER  
PULL-OUTS



**+55%**

WITH HIGHER  
SIDES



**TALL DESIGN**

Pull-outs with high, closed sides mean that you can fill up larger drawers with provisions. What's more, the larger pull-outs can be opened individually, providing easy access from above and from all three sides. Inner dividing systems like AMBIA-LINE organise items and ensure that they don't tip over.

**SPICK AND SPAN**

Sponges and washing-up liquid are within easy reach in the U-shaped sink pull-out.



**THINKING AROUND CORNERS** Clever corner cabinets give you the ergonomic advantages of drawers.



**SMART SOLUTIONS** Narrow cabinets turn the smallest gaps into valuable storage space.



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**Ask for these products****SPACE TOWER**

The larger unit pull-outs open with supreme ease even when heavily laden.

**Blum's sink pull-out**

The pull-out fits around the sink, creating storage space that is often un-used.

**SPACE CORNER**

The corner cabinet that gives you ergonomic access to all contents.

**Narrow cabinets**

Use the storage space available in every gap.



# The taste of friendship

Cooking together, savouring good food, simply spending time together. Wining and dining with friends is becoming more and more popular. Our "kitchen inspirations" team was invited to join in the evening's lively entertainment.





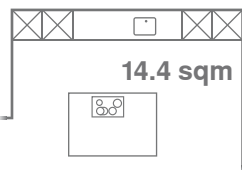
## An evening with the Schreiers

Simone and Mathias Schreier have always liked to entertain guests, but even more so since they moved into their new home with a view of the mountains. Their pride and joy is their kitchen – the venue of tonight's dinner with two other couples.

Simone Schreier is an IT project manager and Mathias is a marketing expert for online services – which is reflected in their kitchen. The light oak furniture fronts conceal high technology: the SERVO-DRIVE electric motion support system.

"What would you like to drink?" asks Simone. The friends opt for a non-alcoholic aperitif. The refrigerator has a capacity of 140 litres and yet Simone doesn't even need a handle to open it. The front opens at a single touch thanks to the electric opening system. Kitchen chores are as easy as the menu itself: lemon and rosemary chicken, salad, grilled vegetables and antipasti.

"Just touch the fridge and it opens by itself. Experience it once and you're hooked, you want it everywhere," says the hostess with a big grin. In the meanwhile Mathias is showing off the other functional solutions. How do you open the extra wide wall cabinets? They again open at a single touch – and close at the press of a switch!



## Cooking with the Fischers

Thomas Fischer and Mathias Schreier have been friends for about the same length of time that you would expect fine furniture to last. Joint cooking sessions have become a regular affair. "The men would like to keep things simple, but we girls like the meal to be a bit fancier than everyday food," smiles Sarah Fischer. The apple pie she's just baked is already on the table. The lettuce from her own vegetable patch has been washed, and while her girlfriends are chopping the radishes and peppers, she's doing the dressing. Sarah doesn't have to search far for the vinegar and oil – the spacious bottle pull-out is directly under the worktop and can be fully extended. "Everything is within easy reach," she explains.



The same logic applies to the location of the pull-out for pots and pans – it's under the hob. The pan for browning the fillets is quickly to hand. "I'll lay the table," says Eva Fleischmann, taking half a dozen plates from the cabinet and slamming the door. No problem. Thanks to soft-close BLUMOTION, it closes softly and effortlessly. Her husband Andreas wants to get rid of the rubbish and discovers another special feature. He can open the waste pull-out by nudging it with his knee: that's the work of SERVO-DRIVE uno! "It's a really good idea to equip this pull-out with an electric opening system because your hands are normally wet or full when you want to throw something away."

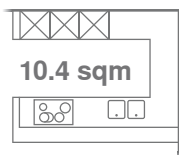
✕		✕
8.4 sqm		
⊗	⊗	⊗

## An evening in with the Fleischmanns

The Fleischmanns have also turned their dream kitchen into reality. "Top quality and elegance were very important to us," says Andreas Fleischmann. Their requirements were perfectly met by the LEGRABOX pure drawers which have a clear-cut design and a feather-light glide. "The TIP-ON BLUMOTION mechanical opening system is also very practical," adds his wife Eva, getting the cutlery out of a drawer. "The drawers open at a single touch, and just give them a gentle push and they'll close softly and effortlessly. Without electricity."



The friends always have plenty to talk about. This evening is no different. They're still sitting together long after the meal is over and all agree that the most important ingredients for a perfect evening with friends are taking time, chatting and having fun. And a beautifully equipped kitchen tailored to personal needs makes everything even more enjoyable!







# Both hands full?

Practical motion technologies facilitate everyday kitchen use. Handle-less furniture will open with ease at a single touch and close again softly and effortlessly.



## OPEN WITH EASE

You can use your hand, hip, knee or toe and it doesn't matter where you nudge the front. A single touch suffices and drawers and pull-outs seem to open by themselves.



### SOFT CLOSE

Drawers, doors and lift systems can close softly and effortlessly. It's a good idea to compare soft-close systems. There's motion, and then there's motion.

Now that's practical! Wall cabinets will close at the press of an electric switch (within easy reach).

Integrated soft close ensures that doors, drawers and pull-outs close softly regardless of weight and force.



### FEATHER-LIGHT GLIDE

There's a wide range of top quality motion technologies to choose from. Check out the information and try them out for yourself at a kitchen studio.



Even extra high and wide drawers carrying loads of up to 70 kg will have a smooth and feather-light glide.



Wall cabinets glide open with ease and stay in any position regardless of the width and height of the front.



### Ask for these products

#### BLUMOTION

The soft-close system ensures that drawers, doors and wall cabinets close softly and effortlessly.

#### TIP-ON

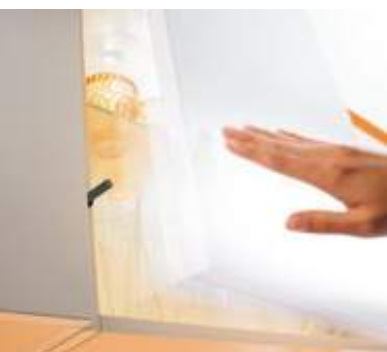
Mechanical one-touch opening for drawers, doors and wall cabinets. To close simply press shut.

#### TIP-ON BLUMOTION

The innovative technology that combines mechanical one-touch opening with soft and effortless closing for handle-less drawers.

#### SERVO-DRIVE

The electric opening support system for drawers and wall cabinets - for utmost user convenience. Also available as a single set for refrigerators and waste pull-outs.



One-touch opening. To close, simply press shut. That's the beauty of mechanical motion technologies.



# The big joy of small living

Concepts of dream living have changed. It used to be the bigger the better. But people have a different definition of freedom these days. The motto is: less is more.

Limited living areas, high rents and expensive plots as well as smaller households are some of the reasons why more and more people are having to make do with less living space. And some deliberately opt for mini houses, for less living area doesn't necessarily mean lower quality of life. Small houses do have their advantages.

The question is: How much space do you really need? A reduction to the essential is in vogue. Less space, more freedom. A new simplicity that focuses on gaining from doing without. Smaller spaces mean lower costs for plots, rents, electricity and consequently more money for holidays, restaurants and hobbies. Less time needed for keeping smaller houses shipshape - more time for friends, family and leisure time pursuits.

So less living space gives you more freedom? That's exactly what innovative living concepts are all about. Smaller living spaces are more energy efficient and leave a smaller ecological footprint. In addition, they're cheaper - and more practical. The challenge is always to put the space available to the best possible use. If you have a small living space, you have to think practically, for every inch counts. That's why this concept is based on functional layouts that give you optimal space utilisation. This applies in particular to kitchens, the well-being hub of many homes. And this is where quantity is replaced by quality in the form of functional solutions. The following examples from all over the world show you how small kitchens can have a big impact. This is especially the case in cities where living space is costly, such as in India and Russia.

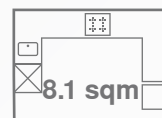
## Storage space wonder in India

India is one of the fastest growing countries in the world. Space is especially limited in cities, and it's a real challenge to find a suitable place to live. We visited a young Indian family that has created their own dream home. The highlight is their kitchen by Pravisree-Home Definer. Measuring just 8 sq. metres, it is a real storage space wonder. Home owner Swapna Sankar is full of enthusiasm: "We have a really functional kitchen that makes cooking fun."

Solutions like the AVENTOS wall cabinet lift system are terrific. I leave the cabinet open while I'm cooking so I can quickly get to everything I need." She is also very pleased with the praise she has received from her family: "My mother has always been very critical about kitchens. After visiting us she told everyone that she liked my kitchen so much that she would have wanted to take all the pull-outs home with her. Well, that really convinced me!"



- 1 Swapna Sankar has fitted lots of utensils of various sizes into her SPACE CORNER cabinet and still has clear visibility of all contents.
- 2 The filler cabinet makes the most of every inch of space in her kitchen. It's ideal for small and high items and keeps them nice and tidy.



## Aiming high in Russia

Impressive tower blocks shape many cityscapes in Russia. Eight of Europe's ten highest skyscrapers can be found in Moscow. Sergei Shcherbakov and his wife Lyudmila bought an apartment in a 17-storey building last year. The civil engineer particularly liked the location of the high-rise building which is in the middle of a green area and close to his family. The heart of the flat is the eight-sq-metre kitchen. The young couple teamed up with a cabinet maker they know to plan the kitchen and translate their ideas into action.

State-of-the-art technology and enhanced user convenience were very important to Lyudmila. "We like to cook a lot. And things are smoother and easier if your kitchen's well equipped. Thanks to Blum's solutions, I love using our kitchen!" Lyudmila even thinks that it's an advantage to have such a small space: "The kitchen's small and that's why everything is always within easy reach."



- 1 Plates, etc. are washed and placed in the cabinet above the sink to dry. They're stored away and immediately to hand when needed.
- 2 Items can be neatly stacked in pull-outs with high sides. Nothing falls out or tips over. Practical inner dividing systems help save space by keeping utensils nice and tidy.

## Trends and tradition

Small living. What might have become a craze in certain places has long been a tradition in others. For example on water. Floating homes are no longer reserved for bon vivants or dropouts. Their central location directly on the water's edge makes them sought-after properties with great potential.

Mobile modules are also becoming more and more popular. The fully equipped tiny houses use up little space and can be extended as required. When you move, just take your house with you.

It's often the small things which make the biggest impression.

This brick building in England combines traditional architecture with modern design in the smallest space possible.



This modern houseboat has a bigger kitchen than you would expect from the outside.

The architect of this mobile mini house created her dream living space on less than 20 sq. meters of land in North West America.





## Organize your life

[www.blum.com/ideas](http://www.blum.com/ideas)



Pinned by  
Blum Furniture Fittings

ORGA-LINE inner dividing systems by Blum will keep your drawers nice and tidy. For more info go to [www.blum.com/ideas](http://www.blum.com/ideas)



**Bärbel**  
Member

Every kitchen buyer should be willing to rid themselves of old concepts, such as waste bins in sink units with shelves, tableware in wall cabinets, diagonal corners, carousels, etc. Instead they should embrace the many day-to-day benefits offered by mid-height dishwashers, waste pull-outs, tableware in drawers, extra deep work surfaces and extra deep pull-outs.

KüchenForum



**Amber H.**

Corner drawers are a creative solution for tricky corners. That's why 250,000 Houzzers love this photo. The drawers add diagonal deep drawer storage to corners and are better than other corner solutions.



**Bodybiene**  
Member

It's really important to me to be able to try out the height of the work surface for some time. When I buy a car, I don't automatically assume that the standard settings are right. I get in and see if I can move the seat forwards to the right position... so get out your ironing board and try chopping vegetables at different heights.

KüchenForum

# Tips for kitchen buyers

You need to think things through well before buying a new kitchen because you'll have the kitchen you decide on for many years. Normally, you'd first ask your friends and acquaintances about their experiences.



**JuliusBlumGmbH**  
[www.blum.com/FFmqB](http://www.blum.com/FFmqB)

## Make your kitchen practical!

This video will give you an overview of the practical aspects of a kitchen.

YouTube



### Nice-nofret Member

If you're planning to buy a new kitchen, you should closely watch your routine for some days and ask yourself the following questions: How do I use my kitchen? Where do I spend most of my time? Where do I do the main tasks? Do I like to cook with others? If not, is it because of the kitchen? Try to fit in extra deep worktops and pull-outs wherever possible. I think that's a real cost-benefit winner and an absolute win-win situation for everyone. The extra deep worktops can be more than 75 cm - up to 90 cm deep.

KüchenForum



Pinned by  
Blum Furniture Fittings

ORGA-LINE solution for bottles



### What tips can you give to someone who is planning a new kitchen?



LINDA PARKER

A dream kitchen can't be planned in moments, it takes time, care and knowledge. Meet with at least two designers, take along pictures of kitchens you love, and also of kitchens you dislike as well – any designer would always rather know your pet hates, and what to avoid! Consider all suggestions, the practical and the creative ones, and even those that at first glance might be completely opposite to your initial ideas. Most importantly, don't be afraid to step outside your comfort zone.

brilliant ideas  
for functional kitchens  
**THE KITCHEN  
THINK**



Pinned by  
Blum Furniture Fittings

Buying a new kitchen? We recommend using Blum's ideas to make cooking even more fun. Transform your kitchen into a place of fun and enjoyment.



**Orange is the  
happiest color.**

Frank Sinatra

**A good kitchen  
is the foundation  
of happiness.**

Auguste Escoffier



### Menorca Member

Forget doors on base units - use pull-outs, pull-outs, pull-outs. If you can, 80 to 90 cm wide! Don't have the sink next to the hob in one-counter kitchens. Make sure there's work surface of 80 to 120 cm in between.

KüchenForum



### Your kitchen should fit like a tailor-made suit

Joyce F., 38 years, computer expert from San Francisco, USA

No one has the same fingerprints, nor do they have the same wishes or requirements. So why should it be any different for kitchens? That's why you should think about what your personal needs are! What are your buying habits? What type of cook are you? How big is your household? Give all this information to your kitchen planner. For example, I've got a really wide larder unit to fit in all the food for the six of us in my family. And my kitchen planner gave me many more good ideas which I've been very happy with for years.

”



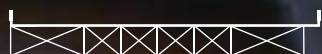
Pinned by  
Blum Furniture Fittings

ORGA-LINE film dispenser

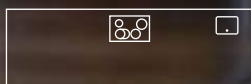


More and more people around the globe are merging their kitchen and living space to form a single hub. But the larger the space, the more important it is that everything is within easy reach.

## More space for living



33.2 sqm





When guests pop by to see Beryl and Rodney Rottanburg in Johannesburg, South Africa, they're a bit puzzled when they enter the largest room in their house. What's this? It could be the kitchen (you can't miss the fridge and extractor hood). But it could also be the living room (there's a laptop on the island and a comfy sofa right next to it). So, what is it? Kitchen or living room?

Well, the answer is both, and it means that the Rottanburgs are following a worldwide trend. More and more people are discovering the charm of open-plan kitchens, where cooking and dining merge into one.

### **SHORT DISTANCES ARE EVEN MORE IMPORTANT IN LARGE KITCHENS**

The trend is particularly strong in Central and Western Europe. Let's take Germany, for example. According to "Arbeitsgemeinschaft Moderne Küche", 20 percent of all new homes have a combined kitchen/living area, and a study carried out by GfK Living has found that regardless of size, it's the 20 to 40-year-olds in particular that see their kitchens as the hub of their homes.

"Kitchens are bigger and have a new look," says Stefan Waldenmaier, Chairman of the Association of German Kitchen Furniture Manufacturers. Which means they have to meet new requirements. The more action going on in a space, the greater the number of items that need to be stored away. And the more diverse the activities in an XXL kitchen, the better it is to have a quiet design and divide a kitchen into work zones.

The Rottanburgs have translated these requirements into working solutions. To keep distances short in their open-plan kitchen, they keep provisions close to where they prepare food; cooking utensils are under the hob and dinnerware is close to the dining table. Wide, touch-to-open fronts highlight the organised ambience. The Rottanburgs have opted for Blum products for their entire home. The top quality fittings give you load bearing capacities of up to 70 kg. And thanks to electric motion support systems, even heavily laden pull-outs and wide and heavy fronts glide open at a single touch.

The DVD player and receiver are in a TV cabinet behind a handle-less front. They are easily accessed with AVENTOS and the one-touch SERVO-DRIVE electric opening/closing system. Kitchens are not the only place for enhanced user convenience!





22 percent of the Houzzers interviewed said that chargers for smart phones, tablets & co. were part and parcel of kitchen equipment.

Source: Houzz



In Germany, 41 percent of 20 to 40-year-olds see kitchens as the hub of their homes.

Source: GfK Living



No less than five percent of the British think that a sofa is an integral part of a kitchen.

Source: Cosmopolitan



2



3



4

- 1 LEGRABOX drawers have a feather-light glide even when heavily laden; high sides create more storage space.
- 2 Wall cabinets equipped with SERVO-DRIVE for AVENTOS open at a single touch and close again at the press of a switch.
- 3 Even refrigerators can be implemented with handle-less designs - thanks to SERVO-DRIVE flex. The front opens at a single touch.
- 4 BLUMOTION brings soft and effortless closing to the Rottanburgs' bedroom, bathroom and even to their TV cabinet.



# The best things come in 5s

He is a master of decoration and the godfather of molecular cuisine. His speciality is patisserie and his compositions are true works of art. Star chef Roger van Damme plays with colours, geometries and tastes like no other. His philosophy is to add a little magic, entertainment and five highlights to every dish.



Roger van Damme conjures up artistic compositions of sweet temptations: fine chocolate, creamy desserts, candied fruit and "Ischoklad". His creations are both fascinating and surprising all at once. A liquid that turns solid, a solid that turns fluffy, a dash of red here, a golden highlight there - nothing is left to chance. You hardly dare touch the awesome arrangement on your plate. But that would be a shame, for every bite melts in your mouth. So delicious and tantalising that you want more. Intensive aromas placed at specific points on the plate make every morsel taste different. The idea is to heighten the guests' awareness and ensure that they savour every mouthful.

Roger van Damme started off as Chef Patissier. Today, he is the Chef de Cuisine of Het Gebaar, a Michelin-starred restaurant in Antwerp. He won the title Gault Millau "Chef of the Year" in 2010. He often gets new ideas from outside his own four walls. Many of his creations, for example, are inspired by his activities as a flower arranger. Roger van Damme is revered worldwide. Some of this popularity is due to his own TV shows (broadcast more than 80 times a year) which give viewers the chance to recreate his masterpieces.

The Belgian star chef is creative and experimental - and yet he also has a tidy and accurate approach to work. For van Damme, tidiness is spelt with a capital "T". This applies to every kitchen, and to hobby cooks and professionals. If you watch him preparing a dessert, you immediately see that it's far more than just a hobby. Nevertheless, he accepted our team's invitation and left his professional kitchen to spend a day in a kitchen designed for a private household: Roger van Damme at Blum.



Beautifully executed, with loving attention to detail.

# Roger van Damme at Blum

Just like van Damme places great demands on his own cooking skills, Blum attaches great importance to practical kitchen solutions. The cooking pro spends a day testing fittings solutions for private households in the show kitchen provided by Van Hoecke, Blum's partner in Belgium.

The gourmet chef already knows some of the products because his own kitchen at home is equipped with Blum fittings. For him, practical cabinet solutions are the "architecture of kitchen interiors". And well-organised interiors are the basis of creativity, and consequently the basis of the five highlights that make each of his dishes so special.

Roger van Damme has chosen to prepare a menu that is also served at his gourmet restaurant Het Gebaar. Tomatoes "à la moi", croque monsieur with Belotta ham and cheese, garnished with sour cream (that looks like a fried egg), tournedos served with croquettes of candied potato and last but not least the "celebration": a dessert of basil ice cream, yoghurt, blackcurrants, raspberries and strawberries.

These dishes might sound sophisticated, but it is important to the star chef that they can be easily recreated, for example by the viewers of his TV show. Many of the ingredients he brings along are seasonal products. "Every season has a specific atmosphere and feel," says van Damme. The photo report on the following pages shows you how the gourmet chef brings out this atmosphere and feel in his dishes and what his five personal highlights were whilst cooking in the kitchen lab.









## 1 "A REAL STORAGE SPACE WONDER"

Perfect teamwork. First, most ingredients are put away nice and tidy and others are placed at the ready for cooking. The pull-outs in the SPACE TOWER larder unit are easily accessible from all three sides, so items are quickly stored away and removed (some without even looking). The pull-outs give you easy access and clear visibility of all contents.



# 2

## "EVERYTHING WHERE IT SHOULD BE."

It's essential to have the right tools for cooking. And it's incredibly important to keep the utensils exactly where you need them because it makes cooking quicker and easier. Thanks to inner dividing systems such as the AMBIA-LINE knife holder and the AMBIA-LINE solution for bottles of vinegar and oil, everything is exactly where it should be and immediately to hand.









## "YOU CAN FIND EVERYTHING INTUITIVELY."

The pull-out under the hob passes the scrutiny of the gourmet chef. He immediately finds the right pan and the matching lid. He can also quickly pick out the right spices because they're held at a slight angle in the AMBIA-LINE spice holder. He immediately notices these practical details. Like Roger van Damme's kitchen at home, the show kitchen also has handle-less fronts throughout. Thanks to the SERVO-DRIVE electric motion support system, drawers and wall cabinets open and close at a single touch.



## "EACH OF MY CREATIONS HAS SEVERAL HIGHLIGHTS ...

... first, when the plates are served, guests look at the dish with amazement. Second, when they get out their smart phones and take a photo - and third when they post it on Facebook or Instagram. The moment the guests actually try the food is my fourth highlight. The fifth and last highlight is when the guests want to try each other's food. Without these five highlights there would be no dish and no experience."







Blum's dispenser rod is magic. The items that will be used later are covered with cling film. When the star chef takes the AMBIA-LINE dispenser rod, it looks like he's working magic. The film is cut quickly and precisely - just like that!

**"CLING FILM MAGIC!"**

3

## 4

## "THE EASY WAY TO LAY TABLES!"

Anticipation is half the fun! Laying the table is not only fun because of the prospect of mouthwatering food. It's also because it's easy. Glasses can be quickly removed from the wall cabinet - thanks to the AVENTOS lift system and SERVO-DRIVE. Practical accessories such as Blum's plate holder make it easy to carry plates to the dining table. And the AMBIA-LINE cutlery insert ensures that cutlery is immediately to hand - almost without a sound thanks to the soft touch coating.









## 5

## "I'D LOVE TO WASH UP!"

The chef doesn't normally wash up, but today's an exception. The kitchen sink solutions make it an easy task for Roger van Damme. The waste pull-out is equipped with the SERVO-DRIVE electric opening system so he can open it with his knee. His hands are free. The U-shaped sink pull-out provides storage space directly under the sink so that washing utensils are within easy reach. Even the cooking expert is amazed by the practical solution.







## "I CAN ONLY RECOMMEND BLUM"

Great meal, clean dishes and everything is back where it should be. But Roger van Damme has got into the swing of things and wants to know more. On a tour of the showroom, the star chef takes another, even closer look at all the products and is visibly amazed by the degree of professionalism in a private kitchen. The pro's view: He highly recommends Blum fittings.

A large, stylized orange 'blum' logo is oriented vertically on the right side of the page. Below the logo is a red outline of a kitchen handle, also oriented vertically.

# Cooking around the world

Other countries - other cuisines. Culinary specialities differ depending on continent and country and reflect cooking and eating habits. Blum has been researching into the needs of kitchen users all over the world for many years. The company uses its findings to develop innovative fittings that make kitchens even more practical.



250 kg of items are kept on average in the kitchen. This is the same as about 17 crates of drinks.

In France, many kitchen users have a special pull-out for their baguette.

In Mexico, you will find a molcajete in almost every kitchen, a pre-Hispanic stone tool (the Mexican version of a pestle and mortar). The Aztecs and Mayas used it like a blender.

## The research we do to make kitchens more practical

1

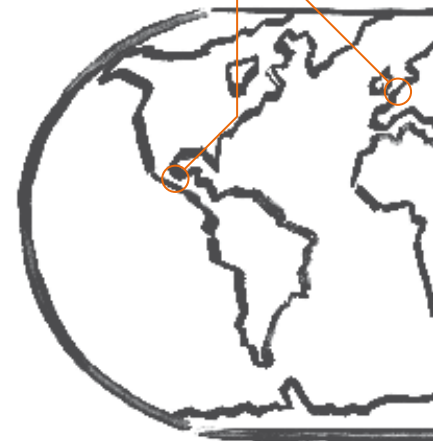
### KEEPING CLOSE TABS ON KITCHEN USERS

To find out what actually goes on in kitchens and what the real requirements are all over the world, we survey kitchen users and everyday kitchen use. What do they keep where? How do they use their kitchen cabinets? For 14 years we have been gaining insights with the help of questionnaires and have collected more than 1,000 hours of video material. These insights are incorporated into product development.

2

### PUT TO THE TEST - TRIAL COOKING IN KITCHEN LABS

Surely the best persons to assess product prototypes are real kitchen experts: kitchen users themselves! We invite private individuals to trial cooking sessions very early on in the development of our products. They prepare specific menus in one of Blum's kitchen labs for seven days. At the end of the week, we ask them questions. What's more, we film them cooking and analyse the findings.





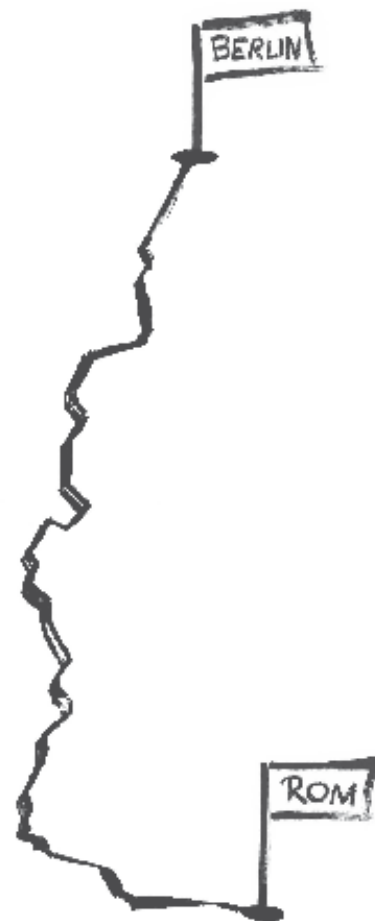
On average, up to 2.1 cubic metres of items are kept in the kitchen. That's about 14 full shopping trolleys.



All in all, kitchen drawers, pull-outs, doors and wall cabinets are opened and closed more than 80 times a day. The fridge alone is opened and closed 30 times.



Users spend two hours on average in their kitchen every day as opposed to only half an hour in their bathroom.



Every kitchen user covers more than 1,500 km in 20 years. It could be double if your kitchen is not practical.

If you run out of gas for your cooker in Vietnam, you simply order a new bottle. It's delivered by moped within minutes.

In South Korea, there are two fridges in every kitchen. One is a standard fridge with freezer compartment and the other a kimchi fridge (for specially prepared vegetables).

In Australia, many households have a second outdoor kitchen with a barbecue.



3

### LONG-TERM TESTING - PRODUCT SURVEILLANCE

This research method entails installing technologically mature new products into different types of private kitchens where they are tested for the long term. Counters are installed and quality controls carried out after three years. We have 160 such kitchens in Austria and a further 26 in England. The tests are carried out for ten years in order to guarantee the top quality of our products.

4

### TURNING BRIGHT IDEAS INTO PRODUCTS - THE "IDEANET" PLATFORM

Our employees can come up with brilliant ideas of their own. They might be inspired by their own kitchen experiences, customer feedback or insights from the manufacturing field. Every idea can be posted on "IdeaNet", an in-house, digital platform. This input often results in new solutions or optimisations. One example in this context is the AM-BIA-LINE application for bottles.

# Subject to close inspection

Fittings are the heart of furniture. The better their quality, the better and more long-lasting the furniture as a whole. Blum gives you top quality fittings for your furniture's lifetime.



#### Fatigue test for hinges

The fatigue test for hinges comprises up to 200,000 opening and closing cycles.



#### Load test for drawers

Drawers are laden with an additional weight and opened and closed up to 100,000 times.



#### Fatigue test for lift systems

The fatigue test for lift systems comprises more than 80,000 opening and closing cycles.

Cabinet doors, lift systems and kitchen pull-outs are used far more often than, for example, the front door. Fittings play a decisive role in kitchens in terms of convenience and long life. That's why Blum checks and tests the functionality and quality of its products before they are launched. Blum also attaches great importance to quality in the production of fittings. High precision tools and minimal manufacturing tolerances guarantee the efficient assembly of individual components to produce highly complex fittings solutions.

Different research and test procedures simulate within a few days what the load conditions are for many years. This allows the company to make improvements to material and design before the fittings are put to everyday kitchen use.

In addition to meeting its own inhouse quality standards, the fittings manufacturer works with renowned external testing institutes and organisations in order to also meet their standards and requirements.

But quality at Blum does not only apply to its products. Services and cooperation with customers and partners must also meet exacting quality requirements.

If you'd like to know whether your furniture has been fitted with original Blum fittings, check out our website: [www.blum.com/original](http://www.blum.com/original)

A detailed cutaway illustration of a Blum drawer slide mechanism. The illustration shows the internal components, including the ball-bearing system and the mounting brackets. A bright orange glow highlights the internal structure, emphasizing the precision engineering. The background is a soft, out-of-focus image of a kitchen interior.

# Today's innovations are tomorrow's standards

A kitchen will last up to 20 years. It's best to buy state-of-the-art technology so that you can enjoy your kitchen for years to come. After all, the innovations of today will be the standards of tomorrow. So it'll pay off to spend a little more.



### EUROPEAN INVENTORS' AWARD

Soft-close BLUMOTION has become a standard feature of modern furniture. It won the European Inventors' Award in 2013.



reddot design award



### DESIGN AWARDS

Blum products have won numerous design awards presented by independent juries.



österreichisches  
patentamt

### PATENTS RANKING

Blum has registered more than 1,200 patents worldwide and is one of Austria's biggest patent applicants.

Full extensions and lift systems are, for example, the standard today. They have already replaced single extensions and doors on base units and doors on wall cabinets. Very few kitchen buyers want to do without these ergonomic advantages today. Currently, the latest trend is handle-less kitchens. You can implement this trend, for example, with electric SERVO-DRIVE. As a result, handle-less fronts open at a single touch. They close again softly and effortlessly with soft-close BLUMOTION.

Another innovation is personalised drawer sides. With LEGRABOX free, you can choose between various materials such as leather, metal or glass - to suit your requirements and personal taste. The choice of materials not only gives you scope for design. It is practical, too. Take the SPACE TOWER larder unit for example. Using glass design elements gives you clear visibility of contents.

At Blum, everything revolves around kitchen users and their needs. The same applies in the field of product development, for every innovation is designed to facilitate everyday kitchen use for years to come. This concept also appeals to expert juries, like those of the German Design Council and the European Patent Office that present awards for innovative products. Prizes of this kind spur Blum developers on to continue to give their all. Find out about the latest innovations when you decide to buy a new kitchen. Ask your kitchen specialist and try out the solutions for yourself!

# Perfecting motion - today and tomorrow

An international player that is rooted in the region. Family-owned company Blum from Austria develops fittings that ensure that furniture opens with ease and closes softly and effortlessly. For kitchens and for furniture throughout the home.



## OFFICES

Well-thought-out inner dividing systems tidy up interiors beautifully.



## SHOPS & STORES

Glass showcases for displaying quality merchandise in store fit outs.



## BATHROOMS

Full extensions provide plenty of storage space for bathroom utensils.



## LIVING ROOMS

Personalised drawer sides to suit every taste.



Today's modern kitchens connect into living areas and are often the well-being hub of the home. But even bedrooms, bathrooms and offices are changing. They no longer merely fulfil a function but reflect lifestyle choices. Blum picks up the latest trends and develops fittings ideas that fill furniture and kitchen users in particular with enthusiasm. These solutions ensure, for example, that furniture opens at a single touch, and closes again softly and effortlessly. Drawers have a feather-light glide. And wall cabinet fronts stay in any position for enhanced convenience.

### FROM THE BEGINNINGS ...

Blum has always moved with the changes in the furniture industry. Julius Blum, a farrier by trade, founded the company in Hoechst, Vorarlberg in 1952. He laid the foundations for the development of the company when he purchased his first lathe. Furniture fittings were first produced in 1958. Since then the company has been supplying its top quality lift systems, hinge and pull-out systems via authorised dealers to furniture industries and cabinet-makers all over the world - in more than 120 markets today. In addition to its seven plants in Austria, it also has production plants in the USA, Brazil and Poland.

### OUR PAST, PRESENT AND FUTURE

Julius Blum's pioneering spirit and innovative drive can still be felt in the company today - decades after its foundation. Traditional values still matter to Blum, and the company attaches importance to key issues such as quality, sustainability and innovation. More than 6,600 employees all over the world work hard to ensure that Blum products give pleasure to furniture users for their furniture's lifetime.



The first product made by Blum was a horseshoe stud in 1952. The studs were attached to the horseshoe to improve grip on the ground.

Blum fittings are made in Austria, the USA, Brazil and Poland.



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[www.blum.com](http://www.blum.com)

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Julius Blum GmbH  
Furniture Fittings Mfg.  
6973 Höchst, Austria  
Tel.: +43 5578 705-0  
Fax: +43 5578 705-44  
E-mail: [info@blum.com](mailto:info@blum.com)  
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