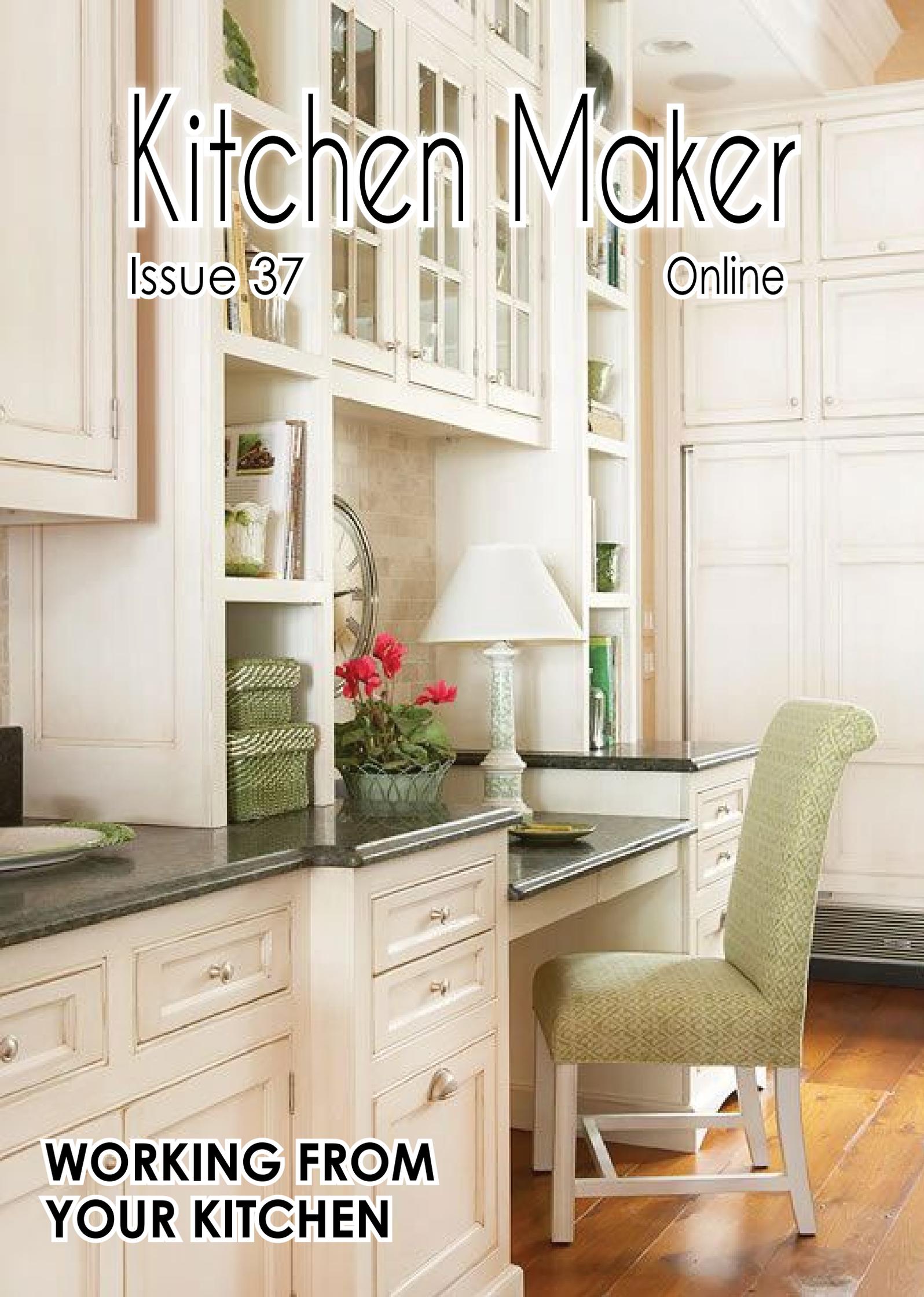


Kitchen Maker

Issue 37

Online

**WORKING FROM
YOUR KITCHEN**



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Seconds

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DOUBLING UP AS AN OFFICE

WORKING FROM YOUR KITCHEN

ANY space, regardless of its size, will provide you with various design options. So does your kitchen. You can envisage using it as a home office, but what do you do if you simply don't have sufficient space?

Many people will reckon that it's not a good idea to create an office space in your cooking area. The question is: why not? Get the most out of your kitchen.

As the Covid 19 pandemic caused havoc around the world, many of us were forced to work from home and office workers had to adapt their home environment to accommodate an office.

By necessity this often meant that it was the kitchen that had to step up to the mark, serving both as somewhere to prepare the

evening meal and as an office for those of us who had no choice but to work from home. For many of us, forced to work from home, our kitchen had to double up as our office space.

Toasters and other kitchen appliances had to be hidden away in kitchen cabinets to free up room for our laptops, cookery books were usurped by office files and, for months on end, it seemed that we spent very little time occupying any other part of the house.

The discovery that, perhaps, our home was no longer working for us during those dark days at the start of the pandemic, caused an urgent need to adapt and re-evaluate: once those kitchen worktops had been cleared of the clutter to make way for our



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computers, then there was the question of the need for additional storage.

Cutlery drawers soon became the repository of pens, paper clips, staplers and other office essentials and kitchen drawers were rapidly emptied to accommodate reams of A4 paper, envelopes and all manner of more bulky office requirements.

Today's kitchen needs to provide a good area for food preparation, as well as serving as a comfortable working environment. In short, it has become the working hub of the home in every possible sense.

Breakfast bars now double up as office desks; kitchen stools have become our office chairs and having an additional telephone in

the kitchen soon became a necessity rather than a luxury.

Nowadays, people spend more time than ever in their kitchen. It is for this reason that creating a perfectly organised work space proved to be as much a case of preserving our sanity as anything else, as we juggled with the various demands that were suddenly being placed on what was once simply a place to prepare and cook the evening meal.

The Covid 19 pandemic exacerbated the need to consider every inch of available space with an increasing number of people occupying the house around the clock, due to remote working and schooling.



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With so many of us forced to stay at home, we were very soon witnessing a focus on order and function. It was all about focusing on organisation and fixing those inconsistencies. Quite simply, form and function in the kitchen became absolutely paramount.

If you have the room to do so, installing a kitchen island will provide additional work space. These days well-equipped islands can also serve as charging and storage ports for the family's ever growing collection of electronics and other gadgetry.

With the increasing need to have several people working in the kitchen at any one time, layout and functionality may be in urgent need of re-evaluation, as it became essential to use single inch of space to the best possible advantage.

Any dead space could turn out to be a good spot for an office. An empty wall, a table and a comfortable chair may be all you

need to create the necessary basic work space.

Use your walls as much as you can! If you're always in a hurry and you tend to forget things, try a cork backsplash. This is perfect for hanging calendars and memo notes, as well as recipes.

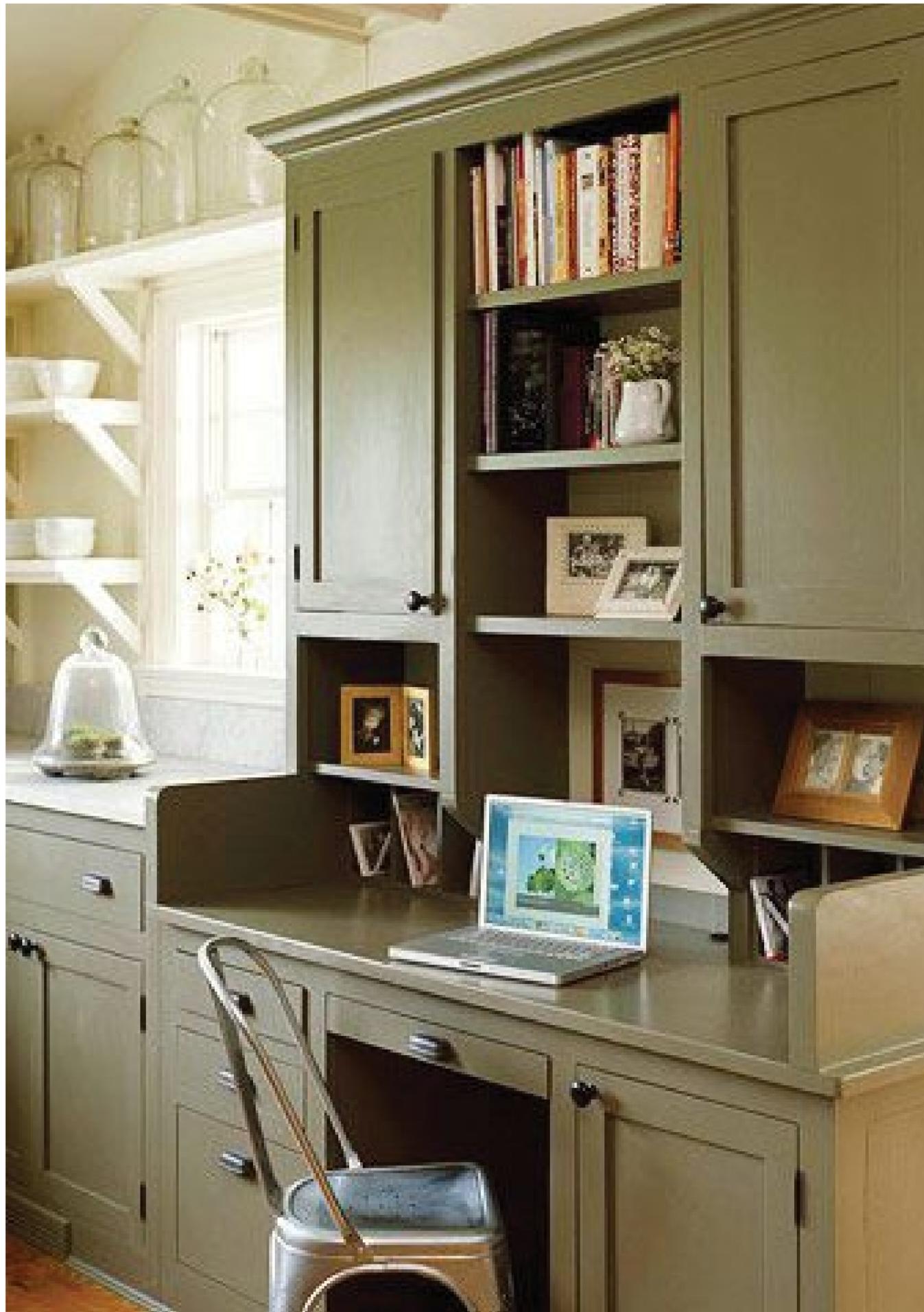
If you don't have a cork board, you can always use a chalkboard (or paint your wall with chalkboard paint). This is a good way to remember important things, such as calling a particular client, or paying your bills.

Repurpose some of your kitchen shelves and drawers. Try to use the storage space above the office to organise your paperwork and books.

Save some workspace surface by using pullout shelves to store



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printers and other office equipment. This is also a good way to protect them from dust and, of course, to keep them away from children.

Kitchen islands are great for extra storage. This way you will create a boundary between your actual cooking area and the office. Add versatility by using a movable kitchen island. You will have more shelves and less worry concerning your storage options.

Think about other space saving options. For example, create an under desk storage area. Use empty boxes, magazine racks, or whatever else comes into your mind and hide them using a curtain.

Make sure you have enough power sources for all your equipment (computer, charging points and so on). If you don't have enough plugs, use a power strip.

Avoid having all sorts of wires and cords around the countertop. It doesn't look good and can be dangerous.

Lighting is another important factor that must be considered. In order to have access to a natural light source, you should place the desk close to the window. In terms of

artificial lighting, if you don't have enough space for a desk lamp, try under cabinet lighting.

Fix your computer monitor on the wall and gain more space for the keyboard.

Use a comfortable chair, especially if you spend a good deal of time at your computer.

If the space allows, create a window seat in your office kitchen.

Use boxes, or wicker baskets to store office paraphernalia. Be inventive if you want your kitchen office to be unique.

Hide your office in the closet. It is the easiest way to conceal the clutter when you have unexpected visitors. Just close the doors and that's it, no one will notice anything!

Use some of your kitchen tools to organise your office. For example, you can store paper clips in your old ice cube trays. Use cup holders and wall-mounted cups as "buckets" to store pens and pencils. Mason jars will also do the trick. Use a wine rack to store rolled up documents.

The trick is of course to create a space where you will feel comfortable - especially as you may be spending anything up to eight hours a day there when your kitchen is serving as your principal office space and, on top of that, there will be the amount of time that you occupy the room for its original purpose as somewhere to prepare the family meals.



REHAU PRESENTS “SEAMLESS STYLE” AT KBB 2022

LEADING polymer innovator, Rehau returned to KBB this year with an industry-first holistic approach to its surfaces, edge-banding and tambour door collection, to support the world's new blended way of living and working.

For the first time, Rehau demonstrated its latest Ravvision noir monotonic matte surface in a full kitchen display.

With Real Homes having already coined matt black kitchen units as the No 1 2022 kitchen trend, this is something around which Rehau is already receiving much interest.

The range is sold on the fact that it is fully integrated, so it runs seamlessly from kitchen front to worktop, to edge-band, to tambour door – synonymous with the popular invisible kitchen trend.

It is this holistic approach that set Rehau apart at KBB this year, as the one-and-only edge-band originator that can provide all solutions in one holistic approach via distributor, Waivis.

Having won seven prestigious design awards in 2021, Rehau is a well-established provider of furniture solutions that suit residential and commercial interiors.

Awards include Red Dot, Iconic, Interzum and German Design, with noble matt scooping three of the seven accolades.

With blue set to be the colour of the year symbolising change according to Pantone, Rehau unveiled two brand-new colours within its Rauvisioi crystal glass laminate surface range. These included Laguna - a modern light blue based on Iceland's Blue Lagoon and Atlantico - a modern dark blue based on the Atlantic Ocean.



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EDGE-BANDING
SOLUTIONS

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Another KBB-first for Rehau was the display of its Rauvisio fino metallic surface in bronze. This is a unique finish that further demonstrates the capability and versatility of the Rehau range.

Rehau's latest innovations in edge-banding were also available to view, including the long-awaited sustainable edge-band lines.

The two new product lines Raukantex eco and Raukanyex evo impressively demonstrated how sustainability can be applied to furniture edge-bands.

Notably, Raukantex eco is composed of 50 per cent post-industrial recycled material equal to conventional PP edge-bands in terms of design, quality and processing.

Raukantex evo is based on renewable raw materials, the use of which creates no additional demand for crude oil.

'Our research has proven how much customers value being able to physically see and feel our products,' says national sales manager, Scott Williams.

'The 2020 KBB show acted as an ideal showcase for sector professionals to discover first-hand what can be achieved by partnering with us. We're very proud of everything we've achieved at Rehau,' adds Mr Williams.

From large industrial businesses to independent joiners, Rehau is experienced in providing furniture to customers on a global scale.

Having acquired its subsidiary distribution partner, Waivis, 15 years ago, Rehau is perfectly positioned to service smaller businesses around the country too.

'We were looking forward to being able to engage with our loyal customers, as well as having the opportunity to introduce the brand to any newcomers,' concludes Mr Williams.

Want to find out more? Visit: www.rehau.com



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QUASAR UNDER “HIGH PRESSURE” TO SATISFY DEMAND FROM CUSTOMERS

WHEN it comes to commercial outfitting, high pressure laminates (HPLs) are undoubtedly a favourable choice for those looking for something outstanding for items, such as kitchen doors.

A fantastic range of patterns, colours, designs and textures means that HPLs are able to supply outfitters with a product that combines function and style.

Regardless of whether a customer is looking for bright and bold, or sleek and subtle, there's something to suit everyone's taste.

Quasar has noted that compact laminates are particularly popular at the moment, offering the perfect and, perhaps more importantly, the most cost-effective alternative to marble, stone and composite and wood surfaces.

Over the past year, Quasar customers have been visiting its state-of-the-art showroom at Shivers Business Park in Toomebridge, County Derry/Londonderry to source that unique, special HPL that will bring a touch of class and complete functionality to their

commercial premises, wherever they may be located.

'I think the real value of HPL is its versatility,' says Quasar founder, Alan Dickson.

'HPL is so versatile, it's incredible. It suits practically any customer's choice of style. Whether they're looking for rustic charm to contemporary elegance, HPL has something for everyone.

'It's also extremely robust. This is vitally important when it comes to commercial outfitting. The great thing about HPL is that, although it's strong, resilient and incredibly robust, it's also incredibly stylish, so it's a “win-win” situation for all concerned!' adds Alan Dickson.

Alan is particularly proud of one aspect of the range of HPLs that he offers ... the bespoke range of laminate sheets that are made to order.

Not only does this provide the customer with complete control over what they need, but Alan and his specialist team is on hand



at all times to provide the necessary advice and support.

'Our HPL designs provide customers with a unique and bespoke quality that will suit any commercial project regardless of style and colour palette,' he continues.

'Our HPL ranges offer commercial outfitters with a fabulous range of HPLs that are not only stain-resistant, but also add a touch of sophistication and style to any commercial project!

'Indeed, we've recently introduced an extended range of HPLs, with 50 different plain colour options in a range of textures; 25 realistic wood grains, including both natural wood textures and horizontal grains.

'When you factor in our 13 on-trend concrete, pattern and metallic designs – all of which can be delivered within 48 hours – you know that you're on to a winner!

'Our two sheet sizes offered across most of our range – 2,440mm x 1,200mm x 0.8mm and 30350mm x 1300mm x 0.8mm – mean that there's a cost-effective option for practically every commercial outfitter who is planning and costing a project.

'All of our HPLs have been designed using a synchronised, revolutionary press process, which creates a product that has an outstanding natural look and finish.

'We're extremely proud of the products that we provide to our customers. We're delighted to say that we can offer a style that meets the needs and specifications of every customer that comes through our door!' adds Alan.

Quasar was particularly delighted to announce that the company had introduced another new, exciting range to its veneer offering.

'Veneered laminates are the latest addition to our “veneer stable”. The range is absolutely fantastic and makes the veneer even more robust and hardwearing.

'Our collection offers 33 patterns that represent a range of the types of wood found in Nature.

'Every pattern is finished to bring out the natural beauty and colour of each type of wood and there's also the opportunity to add edge-banding in the same material, thereby generating solutions that stand out in any setting – commercial, or domestic,' concludes Alan.

Want to find out more? Visit www.wearequasar.com

MICROVELLUM & BIESSE - PROVIDING THE PERFECT RECIPE FOR KITCHEN MANUFACTURING

MICROVELLUM software has proved the perfect fit for The Kitchen Works, streamlining its processes and delivering on flexibility and freedom for the team.

The Kitchen Works is a leading kitchen manufacturer, based in Gateshead in the North East. With over 25 years of experience in kitchen design, manufacture and supply, the company's products are built to the highest standards, utilising the latest software and machinery in its state-of-the-art factory.

According to company director, Graeme Latimer his 35 members of staff are producing around 100 kitchens per week and supplying studios throughout the UK.

'We have a reputation for helping bring our clients' vision to life, no matter the complexity. These days, making that happen is easy. Not too long ago, that wasn't always the case,' says Graeme.

In 2014, after learning that the manufacturing software that had been relied on for years was no longer being supported, Graeme and his team set out on a mission to find an alternative solution.

'Our old software worked well for our basic needs. Projects

were completed on time and our clients were happy with our work. I must admit, we were dealing with too many issues that required constant attention,' explains Graeme.

The requirements for the new software seemed simple enough to Graeme – it had to provide the flexibility to create specialty units. It had to enable his team the freedom to provide clients what they wanted without feeling "boxed in" or limited in any way.

It also had to be capable of producing code for all the company's CNC machinery – removing the need for secondary software and/or manual program modifications on the factory floor.

Most importantly, the solution needed to be capable of receiving project data from other design software – eliminating the need for redundant processes related to secondary project creation and the re-entering of cabinet specifications.

'We looked at a few different software packages but, ultimately, chose Microvellum because of its flexible cabinet libraries, engineering tools and power to support our order workflows,' explains Graeme.

'Nearly every project we put through to production will have a unit that does not exist in our catalogue. Using Microvellum, we can create these units with relative ease.

'We have a seamless process from the moment the order is approved by the client with no need for any intervention, or modification. Project data is imported, work orders are produced and CNC machine programs are automatically generated for all our machines,' adds Graeme.

The Kitchen Works factory is equipped with CNC machinery from Biesse. It includes three Biesse Selco beam saws, a

Biesse Rover B point-to-point, a Biesse Insider FT2 and a Brema Eko 2.2. CNC programs are created within Microvellum and distributed to each machine on the factory floor.

Today, Microvellum and Biesse are at the heart of the manufacturing processes at The Kitchen Works. According to Graeme, they found the "perfect recipe" for kitchen cabinet manufacturing and the business is thriving.

Want to find out more? Visit www.microvellum.com

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