





Kitchen solutions that excite

Great design, clever use of storage space and exceptional convenience from furniture to electrical appliance

with fittings from Hettich



Fascinated by solutions. We call it

Fascin[action]



Enjoy comfort



Win storage



Feel style



Drive for unique kitchen convenience



At home, the kitchen is the central meeting point: for the family, for spur of the moment conversations with friends. Kitchen design is meeting these demands. It is becoming more open, more homely and more convenient than ever before. Hettich addresses this trend with innovative, practical solutions.



Fascin[action] for the kitchen

What are the benefits of a kitchen equipped with Hettich fittings?

They give the key to creating impressive design, make intelligent use of storage space and provide exceptional convenience. This not only applies to kitchen furniture but to electrical appliances as well. In this brochure we show you some of the latest examples. Get ready to be fascinated! And always ask for Hettich multifunctional fittings when you buy a kitchen!









Quality boost for the kitchen

With Hettich, outstanding drawer convenience is guaranteed. Whisper quiet opening and closing. Full extension drawer runner providing access to the whole drawer. Silent and soft closing. And not only in kitchen units, but in electrical appliances too!



Astonishing drawer convenience in the refrigerator

Experience refrigerators with a new level of convenience: with the crisper drawer on Hettich telescopic runners. Making hardly a sound, it is fascinatingly easy to open and close again. The full extension runner opens the drawer all the way, making it easy to fill and providing access to its entire contents. As convenient as a kitchen drawer.



Structured storage space

The big weekly shop has never been put away more quickly: behind the purist unit front, internal drawers are waiting to be filled with provisions. Quickly, easily and with everything neatly in its place.





Grilled tomatœs with peppery cream cheese

Serves 4

Preparation time: 20 minutes Grilling time: about 10 minutes

6 tomatoes Salt and freshly ground pepper

For the filling:

2 cloves of garlic 100g double-cream cheese Freshly ground pepper (coarse) 1 dessertspoon breadcrumbs

1 level teaspoon basil

30g grated Gouda

A few sprigs of marjoram



Multiple convenience!

Efficiently arranged drawers make it so much easier to keep groceries well organised in the refrigerator. What a blessing when you get back from doing a big shop when nerves are frayed anyway ...

And with practical organisation, all provisions are in instant reach when you need them.

- 1. Preheat the grill. Wash tomatoes, dry and remove stalk bases. Horizontally cut tomatoes in half and place in the ovenproof dish (greased) flat side up. Sprinkle with salt and pepper.
- 2. For the filling, peel garlic and press through a garlic press. Mix cream cheese with coarsely ground pepper, breadcrumbs, basil and garlic. Spread the cream cheese mixture over the tomatoes. Sprinkle with cheese.
- 3. Place the dish on the oven shelf under the preheated grille. Grill the tomatoes for about 10 minutes.
- 4. Rinse marjoram and dab dry. Serve tomatoes garnished with marjoram.

Enjoy!



Oh, how neat is that

Out goes the stress. In comes the pleasure.

Say goodbye to the untidy drawer and to food chaotically piled up in the refrigerator. Take advantage of the intelligent organiser systems from Hettich. For drawers organised to suit your needs and a perfect view of everything in the refrigerator.



For flexibility in organising drawer interiors: from elastic band to ladle, there's a place for everything.

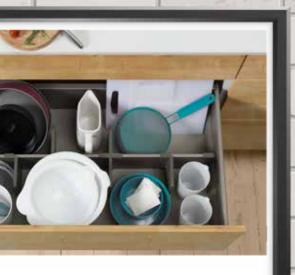




This is where you will find further organisation options from Hettich:



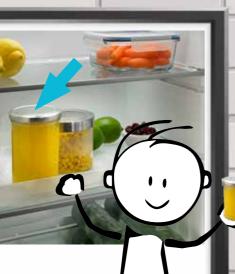
vegetables in easy reach: simply remove crisper drawer and stand it on the worktop for chopping and slicing vegetables.



Poltergeists tamed: round crockery and saucepans perfectly organised.



Standing firm: taller type containers and packets stand securely thanks to railing organisation system.



Rotate rather than runimage on the rotating pull-out shelf, the lottle stored at the back is easily reachable.



Ergonomics as never before

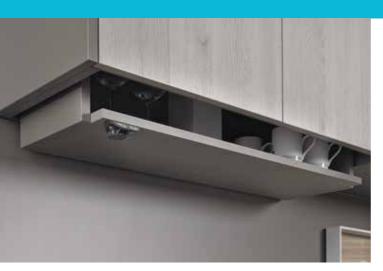
Top level convenience

Emptying the bottom rack in the dishwasher without having to bend down – how's that supposed to work? Very easily! The innovative technology from Hettich raises the bottom rack to the ergonomic height of the top rack. This way, you can take out heavy plates, saucepans etc. all very conveniently and without straining your back.

This is where you will find a video on this subject:











Hettich technology also meets you at eye level when it comes to putting dishes away in the wall unit: the wall unit can be lowered at the press of a button – where you can even reach items on the top shelf without stretching up.

Ask your kitchen retailer for dishwashers and wall units with the user friendly functions from Hettich.

"You like it peaceful and mellow?

In this case you will love the Hettich fitting technology because it closes doors and drawers gently and in soothing silence. Throughout all furniture and even in and on electrical appliances."



"My new kitchen may be rather small, but that doesn't bother me. The clever storage space solutions make perfect use of available space. Now I have so much space that I could even do my gymnastic exercises here. All in total relaxation."



More room in the room

Making efficient use of storage space.

Whether small or large kitchens: available space should be used down to the very last inch. This is where innovative storage space solutions are absolutely perfect: cleverly structured and easily accessible. In every kitchen unit and in the electrical appliances!





Serves 4

Ingredients: 300g beef or chicken breast 4 potatoes 1 carrot 5 eggs

1/2 onion 2 cucumbers 100g tinned peas

Dill

Mayonnaise

Salt

- 1. Cook the meat, potatoes, carrot and eggs separately and refrigerate. Do not peel the potatoes and carrot before cooking.
- 2. Peel the carrots, potatoes and eggs.
- **3.** Cut the meat, potatoes, carrot, eggs, onions and cucumbers into small dice. Place in a bowl and combine.
- 4. Drain the peas and add to the salad.
- 5. Wash and dry the dill, then chop and add to the salad.
- **6.** Add mayonnaise and salt to taste.

Tip: Cold meat sausage is a good substitute for the meat!

Enjoy!











A tap on the unit or refrigerator front is all it takes – the door opens a short distance and is now easily opened all the way.



Handleless perfection

Purist front design from one and the same mould

Never before has it been possible to produce minimalist kitchen design as consistently as this because more and more electrical appliances can also be opened without handles. For example, with the electromechanical opening system from Hettich that opens the refrigerator door in response to a light press. This provides the key to handleless design throughout the kitchen. The result is a fascinatingly purist look.

Recipe tip

Strawberry tiramisu

Serves 4

Preparation time: 30 minutes, without chilling

150g Cantuccini (Italian almond biscuits)

50ml freshly squeezed orange juice 50ml orange liqueur

250g strawberries

25g sifted icing sugar or caster sugar

2 cartons (200g each) whipping cream

150g full fat yoghurt

1 carton (125g) double cream

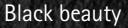
- 1. Place Cantuccini in a large dish. Mix orange juice and liqueur. Drizzle over the Cantuccini.
- 2. Wash strawberries, drain well and hull. Cut strawberries in half and lay them on the Cantuccini flat side down. Drizzle with icing sugar or caster sugar.
- 3. Whip cream and fold in yoghurt and double cream. Spread the cream mixture over the strawberries and chill for approx. 3 hours.

Tip: As an option, you can sift some cocoa powder over the tiramisu before serving. If you wish to make the tiramisu a day in advance, dissolve 1 to 2 sheets of gelatine as instructed on the packet and fold it into the cream mixture.

Enjoy!







Design harmony for dark timbers and surfaces

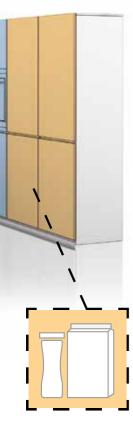
Dark surfaces and applications are right on trend – in the kitchen too. This is why designer fittings are available from Hettich in elegant black: hinges for refrigerator and unit doors, oven shelves and racks etc. They retreat almost invisibly into the background and underscore the luxurious look of kitchen elements.



"Like I say, black is beautiful! I'm really into black. An absolute classic – the dark fittings look pretty cool in my kitchen."



"Now that's intelligent: when not only all electrical appliances and kitchen units are cleverly thought through: but also by paying attention to everyday workflow when planning a kitchen. What a good job there's Hettich. I think we can agree on that!"



How to plan your intelligent kitchen

Hettich can help you with "intelligent kitchens"

A kitchen's layout and equipment play a key part in determining how ergonomic, efficient and enjoyable you find it to work in. When buying your new kitchen, pay attention to three aspects in particular:

- · logical layout of the 5 work zones
 - ▶ short distances
- · matching functions to suit your particular needs
 - ► ergonomic workflows
- · cleverly organised cabinet interiors
 - ▶ with everything neatly in its place

You can find more on this subject at

www.intelligent-kitchens.com





