 **DYNAMIC  
SPACE**®

by Blum



# DYNAMIC SPACE

Times change – so do kitchen standards

A new kitchen should do one thing above all else:  
Provide many years of enjoyment and satisfaction



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Everyone nowadays wants a kitchen that looks good and one that is equipped with high quality appliances. Fortunately today's kitchens can provide so much more than that. The modern kitchen can be customised to individual needs and lifestyles.

The result: Optimal room utilisation and quality of motion.

Experience has shown that most people keep a kitchen for approx. 20 years. That's why it pays to carefully consider your needs and wants before entering into the buying process. After all, the kitchen is also the room that we frequent most often. It should be looked upon as a fun place, a place where we want to be. And this is exactly what Blum's DYNAMIC SPACE sets out to achieve.

The following pages will provide you with several tips and suggestions relating to selecting your kitchen and some of the things you may need to think about before you buy.

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# DYNAMIC SPACE



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## Who knows the ins and outs of DYNAMIC SPACE?

We make every effort to ensure that kitchen designers/planners have a full understanding of DYNAMIC SPACE. Simply talk to your designer and find out more about your own needs and desires – How else would you get that new kitchen customised to your own personal requirements?



For many households, buying a kitchen is a major investment. In cases like this, where you have to prioritise what is important to you, many make the comparison of buying a kitchen to buying a car.

Yet who keeps a car for 20 years? Believe it or not that is the average lifespan of a kitchen. What benchmarks would we apply to a car if, indeed, we drove it for such a long period of time and had to get such intensive use out of it? Are our expectations of a new kitchen too low? And if they are, what are the things we need to be thinking about? Of all the questions, the last one has been on our minds at Blum for a long time, and we have been focusing our energies on finding the right answers.

**The result is DYNAMIC SPACE –  
the basis for a new kitchen standard.**

# What is the purpose of DYNAMIC SPACE?

## 1 Planning sufficient storage space

Most kitchen buyers realise too late that they need more storage space. This can be avoided by using the Blum Zone Planner to determine how much storage space is needed before kitchen planning begins.



## 2 Planning in five kitchen zones

All well planned kitchens start out by first planning the individual kitchen work zones. The five DYNAMIC SPACE kitchen zones include (arranged clockwise for right-handed people): Consumables, Non-consumables, Cleaning, Preparation and Cooking. Their allocation and setup are then customised to your personal requirements and workflows.



## 3 Avoiding shelves in base cabinets

The use of shelves in base cabinets is poor ergonomics: It makes it very difficult to find items as it is impossible to gain an overview of the entire cabinet contents. It is quite common for a kitchen user to have to bend and stretch when searching for something. Equally they frequently have to remove the contents at the front in order to get to the items at the back. Drawers and pull-outs, on the other hand, provide a good overview and direct access.



## 4 Select full extensions with an inner dividing system

Fully extending ("full extension") drawers and pull-outs offer an added bonus with regards to comfort. In contrast to normal 2/3rd extending ("single extension") drawers they have a significant advantage in that they ensure a complete view and unhindered access - all the way to the back. Inner dividing systems provide organisation and overview.



## 5 Fittings that function perfectly for an excellent quality of motion

High quality Blum fitting solutions provide perfect motion in the kitchen. The goal is to turn the opening and closing of furniture into a truly unique experience.



# Storage space



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### What is storage space anyway?

Storage space is the room needed to store the required items in a kitchen. These items include dishes, cutlery, work utensils, pots and pans, as well as spices, provisions and refrigerated foodstuffs – to name but a few. Storage space requirements depend upon cooking and shopping habits, the size of the household and one's individual lifestyle.

### More room for ergonomics and comfort

Over 360 different operations, workflows and "journeys" occur each day within the kitchen. Over 20 years this amounts to approx. 2.6 million activities of this kind. If you could save time, effort and distance travelled for each of these activities, this would add up to an incredible amount of personal energy saved – energy and time that could be spent doing other things. During many of these activities, stored items need to be accessed or replaced. To ensure that these items can be accessed quickly and easily they need to be placed in the correct kitchen zones, and in the proper area within each zone.

# How much storage space do you need?

Nowadays, nearly every business workstation is optimised so that time and costs are saved. In the kitchen, however, journeys and workflows are not always recognised as having optimisation potential.

## Improved utilisation of available space

DYNAMIC SPACE improves storage space utilisation – enhancing, among other things, both ergonomics and access. For example, more usable space is gained when using higher back and side walls in pull-outs. There are also “smarter” storage space solutions available for corner, sink and larder units. In addition full extensions provide total access and an unhindered view of contents throughout.

## Organising storage space

DYNAMIC SPACE also stands for internal organisation – If stored items are organised, then finding and accessing them becomes easier and quicker. The same organisation enables items to be stored on end and prevents them from falling over – increasing the potential storage space further still. The versatile ORGA-LINE inner dividing system converts drawers and pull-outs into perfect locations to store items. Organisation options remain flexible: lateral and cross dividers as well as containers made from dishwasher-proof stainless steel can be removed and rearranged to suit individual storage requirements..



# Kitchen zones

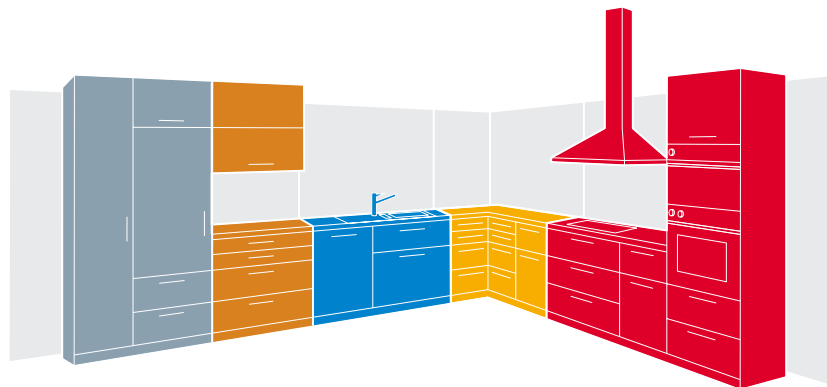


## Which kitchen zones should you plan?

There have been studies as early as the 19th Century regarding kitchen workflows and their optimisation. The “Frankfurt Kitchen” design concept developed in 1926 also took into account the work journeys and movements of the kitchen user. In the 50's, the working triangle was developed, which creates a logical relationship of journeys between the main work areas (storage and preparation / cleaning and cooking).

**The DYNAMIC SPACE model builds upon this knowledge and includes modern technical advances. It is based on five core zones. The following sheets will provide you with information on the important aspects that go into planning a kitchen within the DYNAMIC SPACE framework.**





#### Consumables

This kitchen zone contains typical consumer goods such as canned goods, rice and pasta as well as refrigerated and frozen foodstuffs. In simple terms most grocery shopping is stored in this zone.



#### Non-consumables

This kitchen zone is used to store items such as dishes, glasses and cutlery. It is also an ideal location for "odds and ends" storage (i.e. stationary pens, household paperwork, etc)



#### Cleaning

This zone contains space for waste collection and storage as well as household cleaners and cleaning utensils. It is also the location of the sink and the dishwasher.



#### Preparation

This zone is the main work area in the kitchen. Most kitchen preparation work takes place here. Items such as; kitchen utensils, knives, small electrical appliances, chopping boards, spices and mixing bowls are all located in the preparation zone.



#### Cooking

This kitchen zone includes the hob, oven, steamer, microwave, extractor hood, pots, pans, cooking utensils and baking trays.

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### Another important aspect to planning

We have developed a zone planner that you can use at home or together with your kitchen designer. The planner quickly and easily determines your storage space requirements and helps to plan your kitchen zones.

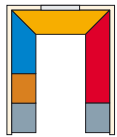
Go to [www.dynamicspace.com](http://www.dynamicspace.com) and find out for yourself.



# Kitchen types

## Can be used with all kitchen types

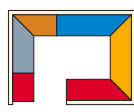
Kitchens can be planned in many different shapes and sizes depending on the design requirements and the size of the room. Options range from U-shaped, island and G-shaped kitchens. There are also L-shape, galley and single-row kitchens. DYNAMIC SPACE can be applied for all of them. It will optimise the existing space and significantly increase the quality of motion – both within and between each zone.



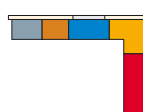
U-kitchen



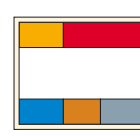
Island kitchen



G-kitchen



L-kitchen



Galley kitchen



Single-row kitchen

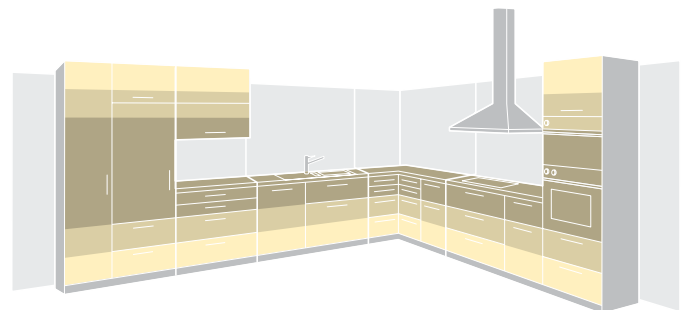


## Are you right or left-handed?

For right handed people these zones (Consumables, Non-consumables, Cleaning, Preparation and Cooking) need to be planned in a clockwise direction (i.e. from left to right). For left-handed people, these zones should be arranged from right to left (or anti-clockwise).

## Ergonomically recommended storage levels for various items

In general, frequently used items should be stored in easy-to-reach pull-outs near work areas as well as on the first level in the wall cabinet. Seldom-used items end up on the top level of wall cabinets and at the bottom level of base cabinets. This simple principle saves a great deal of time during daily kitchen work.



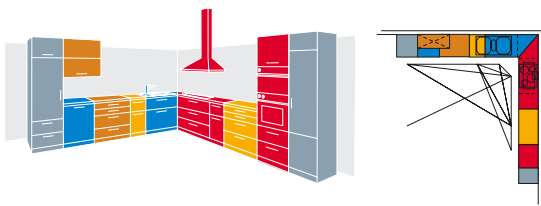
- Frequently used items
- Less-used items
- Seldom-used items

# Work paths in the kitchen

## Time and energy savings zone

In an average four-person-household kitchen, there are approximately 100 kitchen zone changes per day. Up to 30 journeys to and from the table. Approximately 50 activities carried out within the kitchen zones. Various appliances are used nearly 30 times each day. Doors drawers and pull-outs are opened and closed over 80 times. You don't have to be an expert to figure out that this amounts to thousands of hours of work throughout the life of a kitchen.

This also amounts to thousands of kilometres back and forth, innumerable knee bends and millions of small movements. Blum did a study comparing regularly planned kitchens using the so-called String Study with those planned according to the DYNAMIC SPACE criteria. The results showed that journeys in DYNAMIC SPACE planned kitchens were significantly shorter. As illustrated in the example below, some of these were up to 25% shorter. However, it wasn't just trips that were shortened, work times were also significantly reduced.



**Kitchen with mixed kitchen zones**  
264 m per day, approx. 1,927 km over 20 years



**With a DYNAMIC SPACE planned kitchen**  
210 m per day, approx. 1,530 km over 20 years Savings:  
397 km (25 %)

## Brief kitchen planning checklist

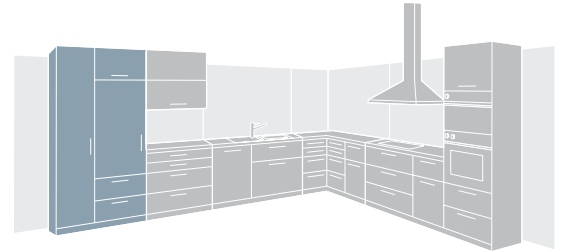
The following checklist should provide a good starting point when meeting with your kitchen planner/designer. It will also help to make sure that nothing important is left out when discussing your requirements.

- Determine your own personal storage space requirements at: [www.dynamicspace.com](http://www.dynamicspace.com)
- Make sure that the arrangement of the kitchen zones meets your needs (e.g. right/left-handed).
- Make sure that there is enough storage space in each zone to suit your personal needs.
- Select pull-outs with high backs and solid side walls. You will gain valuable storage space.
- Plan your storage items in ergonomically correct levels (i.e. frequently used items closest to hand).
- Make sure that storage items are well organised using inner dividing systems.
- Avoid using shelves in base cabinets. Use drawers and pull-outs for improved access and overview.
- Adjust work heights to your height.
- Make sure that built-in appliances are planned at heights that are comfortable for you.



## Consumables zone

Plan enough space for provisions



### The larder unit

Although the “Consumables” kitchen zone plays an important role in the kitchen, it often doesn’t get the attention that it deserves during planning. Studies show that many kitchen buyers wished, in retrospect, that they had more space for storing provisions. Here the true storage wonder of the larder unit can make all the difference.



### What kind of provisions?

The "Consumables" zone is used to store so-called consumer goods (provisions). These are items that are used for cooking and baking which then must be replenished. These include both chilled and unchilled foodstuffs. That's why both the refrigerator and freezer cabinets are a fixed part of this zone.

- Coffee, tea, cocoa
- Cereals and Müsli
- Tinned goods
- Pasta, rice and condiments
- Pre-prepared foodstuffs
- Sugar, flour
- Chilled or frozen foodstuffs  
(for location in fridge/freezer)
- Snacks (crisps, chocolate, biscuits, etc)



### Inner pull-outs have their advantages

Larder units with inner pull-outs significantly increase ease-of-use in this kitchen zone. Cabinet doors open with a feather light touch. Each individual pull-out is easily opened providing direct access from both the front and the sides. Since inner pull-outs always provide an excellent overview of your provisions, you are able to use them more efficiently and quickly. Likewise you can see when something is missing and needs to be replaced.





## Non-consumables zone



## Proper utilisation of valuable storage space



### ORGA-LINE plate-holder

Using the ORGA-LINE plate-holder, crockery can be ergonomically stored in a full extension drawer. Up to 12 plates can be securely stored in each plate holder (no tipping or sliding).



The “Non-consumables” zone is the largest work zone in the kitchen. It alone holds one third of all storage items.

### What is stored in this zone?

The "Non-consumables" zone is used to store items that are used on a daily basis. It is mainly used for kitchen utensils, cutlery, crockery and glassware. For ergonomic reasons, it often makes more sense to store frequently used crockery in base cabinet pull-outs instead of the traditional location of the wall cabinet.

- Cutlery
- Dishes
- Coffee/tea service
- Glasses, dessert bowls
- Empty plastic containers
- Odds and ends
- Small electrical appliances such as toasters, ...

### The significance of the „Non-consumables“ zone

Twenty percent of all zone changes take place between the "Non-consumables" and "Cleaning" kitchen zones. This is largely due to the frequent emptying of the dishwasher. That's why it is important to make sure that the zones are properly arranged and that the available storage space is being used properly.

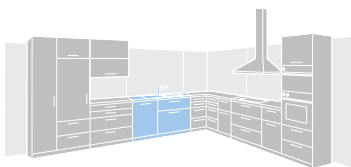


### AVENTOS – the system for flaps

The AVENTOS lift system fronts open easily, stop at any desired position and then close silently and effortlessly using BLUMOTION. When open, there are no doors in the way to obstruct or otherwise hinder work in the kitchen.



## Cleaning zone



The “Cleaning” zone is one of the most important zones because it gets intensive use every day. That’s why care must be taken when planning the “wet and waste disposal areas“ of the kitchen.



### Blum solution for the sink cabinet

Everything required for dishwashing and cleaning can be easily stored in this pull-out under the sink – everything within easy reach.





**i** Significant increase in storage space



The sink cabinet is an excellent example of a creative DYNAMIC SPACE application. This solution uses space directly below the sink for storage. Space that is otherwise often ignored. A perfect place to put household cleaners and cleaning utensils. When selecting the quality of equipment for the waste pull-out, you should keep in mind that this is one of the most frequently used pull-outs in the kitchen.

## Take special care when planning the Cleaning zone

### What's in this zone?

The sink (with trap and waste) and the sink cabinet, as well as the dishwasher are located in the centre of the Cleaning zone.

Recycling/waste separation containers and cleaning materials are also housed here.

- Recycling/Waste separation
- Cleaning utensils
- Cleaning materials
- Washing-up liquid and dishwasher soap
- Rubbish bags
- Tea towels
- Plastic & paper bags

### Ideas for the sink cabinet

By using pull-outs under the sink, you can make more efficient use of valuable kitchen storage space. With the ORGA-LINE inner dividing system, you can optimise the organisation of your pull-outs. The bottom pull-out is perfectly suited for recycling/waste separation and storage.



## Preparation zone



### SPACE CORNER – making use of space in the farthest corner

SPACE CORNER enables you to store knives (in the Blum knife holder) and cutlery, etc. with everything organised and within easy reach. All available space is optimised. This ergonomic solution provides access to all storage items into the farthest corner of the kitchen.



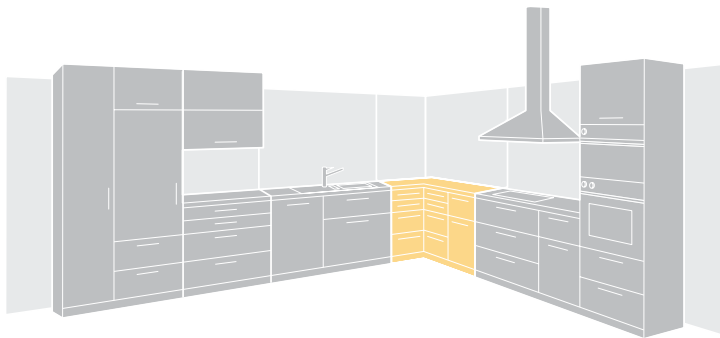
### What is important for the “Preparation” zone?

This zone is pivotal in the kitchen. It is used to prepare all ingredients for cooking and baking. This is where small kitchen appliances are stored and used.

- Kitchen utensils
- Kitchen tools
- Various small electric appliances
- Cutting boards
- Vinegar, oil, sauces, etc.
- Spices
- Mixing bowls
- Food processors
- Scales
- Filled plastic containers and opened packets (i.e. flour, pasta, lentils, etc)

### The most important work area

The “Preparation” zone contains the main work areas of the kitchen. This work area (between the sink and hob) should be of sufficient size and well lit. Blum recommends a minimum width of 90 cm.



Make sure that the **work area** is large enough

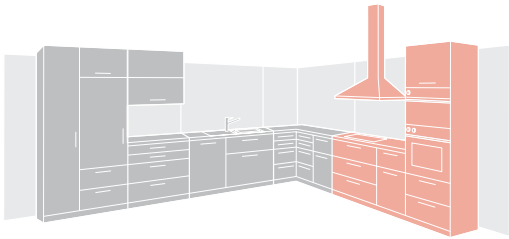


#### ORGA-LINE

Bottles and cutting boards of all kinds are stored securely and at the ready in the bottle pull-out. A cross and lateral divider system holds everything in place and provides easy access. The stainless steel drip tray (underneath) makes easy work of spills and drips. Spices are stored in the pull-out above.



## Cooking zone



### ORGA-LINE for cooking utensils

Cooking utensils that are used on a regular basis are best kept near the hob and close to hand.



Store important **items**  
within easy reach



### What does the “Cooking” zone look like?

This is certainly the heart of every kitchen – arranged around the hob, oven, microwave and extractor. This area houses items such as cooking and baking utensils, pots, pans, as well as cookbooks.

- Cooking utensils
- Pans
- Cooking pots
- Special hob/oven pans
- Baking trays and racks
- Baking tins and paper
- Baking utensils and baking ingredients
- Oven gloves
- Cookbooks



#### > Handle and latch

Pull-outs with inner drawers can be accessed as desired using the handle and latch. When the latch mechanism is engaged, the inner drawer automatically opens with the pull-out. When the latch is disengaged the inner drawer can be moved independently, in order to access the lower pull-out.

# More function, design and emotional appeal



## Full extensions for optimal access and overview

Fully extending (“full extension”) drawers, pull-outs and inner drawers offer an added bonus with regards to comfort. In contrast to normal 2/3rd extending (“single extension”) drawers they have a significant advantage: allowing you to see and access items all the way to the back. Depending on the version, a full extension can carry loads of up to 80 kg. They are also easy to operate thanks to TANDEM’s excellent side stability and smooth running action.



## How you can create even more space

Using full extensions, higher backs and solid side walls, pull-outs can be equipped so that they hold more items. This also prevents items from falling out and bulky items from jutting through the sides. This is ideal for plastic containers, pots and larder units where items are sometimes stacked on end or on top of each other. It enables you to gain as much as 55 % more storage space per pull-out.





**Everything you need at a glance**

Organisation is an equally important feature. You can easily customise your drawers and pull-outs using the adjustable ORGA-LINE dividing system. It comes with high-quality containers as well as lateral and cross dividers. They are easy to maintain and dishwasher-proof.

You can organise almost anything using ORGA-LINE: Storage for cutlery, kitchen utensils, odds and ends, Groceries and plastic containers, as well as pots, crockery and bottles. It makes life so easy that you will be the envy of everyone you know.



**BLUMOTION:**

**Perfect movement – silent and effortless**



With BLUMOTION, an innovative technology from Blum, pull-outs, drawers, doors and lift systems all close silently and effortlessly. Regardless of whether a drawer is lightly or heavily loaded, a door or lift frontal is closed gently or with force:

BLUMOTION adjusts to the conditions and ensures a uniform, silent and effortless closing action.

# Your personal DYNAMIC SPACE Zone Planner specially for the storage items in your kitchen

## How much storage space do you need?

All well planned kitchens start out by first planning the individual kitchen work zones. The five DYNAMIC SPACE kitchen zones are Consumables, Non-consumables, Cleaning, Preparation and Cooking. Their allocation and setup are then customised to your personal requirements and workflows. The proper allocation will shorten distances travelled and simplify workflows.

## Specific planning of storage space

The following checklist can be used to determine your individual requirements for storage space in each zone. Please check the items to be stored in your kitchen. If, for example, you store your 64-piece coffee service in the living room display cabinet, this would not be relevant for the kitchen.

## Size of available kitchen space

This the most important information as the available space is the starting point from which the new kitchen is defined. However, the layout of the kitchen space is not the only thing to consider. You should also take into consideration important aspects such as:

- Connection requirements (electricity, water, etc.)
- Dimensions and sill height of window
- Alternative storage space in the house
- Position of kitchen table
- Kitchen area (length, width, height of room)

This is why you should bring a detailed plan of your kitchen layout with you when meeting your kitchen designer for the first time. In order to be well prepared for planning your dream kitchen, it is also a good idea for the kitchen planner to know as much as possible about the:

- Size of the household
- Lifestyle, cooking and eating habits
- Shopping habits
- Kitchen function (i.e. entertainment, dining, purely a working kitchen, etc.).

Along with this general information, the following aspects also play an important role:

- Body heights (to determine the optimal work heights),
- Right-handed and/or left-handed people (important for the proper zone lay-out)
- Items to be stored in the kitchen





## Consumables zone

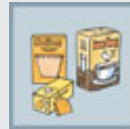
This zone contains typical consumer goods such as tinned goods, rice, pasta as well as refrigerated foodstuffs.



Bread



Breakfast cereals  
(cornflakes, muesli, ...)



Coffee, tea and  
cocoa

For notes:



Pasta, rice and  
side dishes



Ingredients  
(sugar, flour, semolina, ...)



Finished and semi-finished  
products (unchilled)



Canned goods  
and disposable  
glass jars



Drinks (unchilled)



Snacks and sweets



Baby food



Refrigerator or  
fridge/freezer  
combinations



## Non-consumables zone

This kitchen zone is used to store items such as dishes, glasses, cutlery.  
Please check the items to be stored in your kitchen.



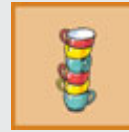
Cutlery



Dishes



Glasses used on a daily basis



Coffee service



Dessert bowls



Empty plastic containers



Odds and ends



Napkins



Coffee maker



Toaster



Food-slicer



Electric kettle



Small electrical appliances  
(egg cooker, lemon press, chopper, ...)



Cheese boards or snack serving plates.



Jugs and carafes



Table ornaments



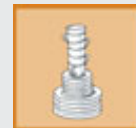
Extra cutlery  
(silverware, ...)



Extra dishes  
(Fine china, ...)



Extra glasses  
(fine glassware, ...)



Extra coffee service  
(special occasions,...)



Fondue pot



Raclette and table-top grill



First aid and medicines



## Cleaning zone

This zone contains storage areas, a place for waste collection as well as household cleaners and utensils along with the sink and dishwasher.



- Recycling/Waste separation and storage



- Cleaning utensils  
(sponges, brushes, detergent, ...)



- Dishwasher tablets  
Dishwasher powder



- Cleaning materials  
(rinse aid, general cleaning agents, scouring agents, ...)



- Cloths and tea towels



- Rubbish bags



- Shopping bags  
(paper and plastic bags, ...)



- Pet food



- Sink



- Dishwasher



- Water heater



- Cleaning tools  
(vacuum cleaner, broom, ...)

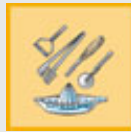


## Preparation zone

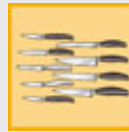
This zone is the main work area of the kitchen. Most kitchen preparation work takes place here. Kitchen utensils, spices and much more should be stored in this zone.



- Kitchen utensils  
(beater, pizza roller, ...)



- Kitchen tools  
(can opener, garlic press, ...)



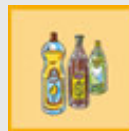
- Kitchen knives



- Cutting boards



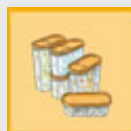
- Mixing bowls



- Oil/Vinegar



- Spices



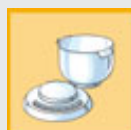
- Open ingredients  
and foodstuffs



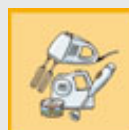
- Foil and bags  
(aluminium foil, clingwrap,  
freezer bags, ...)



- Paper towels



- Scales



- Elec. kitchen tools  
(hand blender, hand mixer, ...)



- Food processors



- Food processor  
accessories



## Cooking zone

This kitchen zone includes the hob, oven, steamer, microwave, extraction hood/fan, pots, pans, cooking utensils and baking trays.



Cooking utensils

(spatulas, wooden spoons, ...)



Cooking pots, lids



Pans



Wok



Special oven pans

(clay cooker, steamers, ...)



Casserole dishes



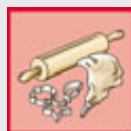
Baking tins



Baking trays / racks



Oven gloves

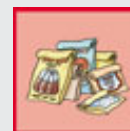


Baking utensils

(icing bag, cookie cutters, rolling pin, ...)



Baking foil



Baking ingredients

(baking powder, flour, cocoa, ...)



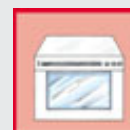
Cookbooks



Hob



Extractor



Oven



Microwave/Steamer

Perfecting motion



# Blum innovations have become milestones in furniture hardware manufacturing.

## **Customer-oriented, reliable, competent**

Kitchen buyers are the centre of our business. In order to meet all of their needs, we continue to develop the right products and services for our customers and in the process prove ourselves to be a reliable and secure partner.

## **By engaging in dialogue together we discover new opportunities to perfect motion.**

In this way, we can optimise and upgrade our products and services for our customers around the globe – thus benefiting everyone: furniture manufacturers, furniture salesmen, furniture fitters and furniture buyers.

Our decades-old philosophy is to provide real advantages to each of our customers (throughout the supply chain).

Blum innovations have become milestones in furniture hardware manufacturing. Helping you to provide high quality furniture and inspiration for your customers, through a partnership of design and function.

Our goal is to make opening and closing furniture a truly emotional experience. “Perfecting motion” is our motto. It incorporates everything that is the best about the Blum brand.





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