





## WELCOME

You are a connoisseur of fine living. And every bit of your home is a reflection of that. So, why should your kitchen remain hidden?

KD Group brings you a range of premium modular kitchens that are designed for the spotlight. Kitchens that draw your attention. That start conversations.

That make you want to flaunt them. With high-quality products and an international sense of style, a KD kitchen is the perfect space to showcase the master chef in you. Let the fanfare begin.







## ABOUT K.D. GROUP

K.D. Group of Company was established in 2004 in Raipur, Chhatisgarh. Over the past years, the company has expanded its portfolio of products to include a range of end-to-end home styling solutions. The categories offered now include kitchen solutions, Luxury interiors modular kitchens, Furnitures, Kitchen Chimneys, LCD Units and Water Purifiers.



## AN INTRODUCTION TO MODULAR KITCHENS

What exactly is a modular kitchen? It is simply a term used for the modern-day kitchen furniture layout which is especially designed to optimize functionality and the use of space. These kitchens use various modules (units) of cabinets that are crafted out of diverse materials and hold kitchen accessories inside.

The basic structure of a modular kitchen is extremely practical. The units on the floor are called 'base cabinets' and serve as the foundation for the kitchen worktop which is usually made out of granite, marble, tile or wood. The ones fastened on the wall for storage purposes are known as 'wall cabinets'. There is even a 'tall storage unit' created for smaller kitchens and apartments.

While these modules form the framework, a modular kitchen also constitutes wooden cabinets, counter tops, internal accessories, as well as electro-domestic gadgets like a chimney, hob, built-in oven and sink. In some high-end kitchens, a refrigerator and dishwasher may also be included.

A designer usually creates the kitchens using modules of standardized sizes that can be adapted to individual spaces. The modules are used in various combinations to get a range of modular kitchens. So, it's never too difficult to find one that will suit exactly what you need

## TYPES OF KITCHENS

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Modular kitchens come in multiple shapes, styles and arrangements. But one thing remains common across all of them – the work triangle. This is a basic and scientific principle that has been used in designing ergonomic and functional kitchens through the years.

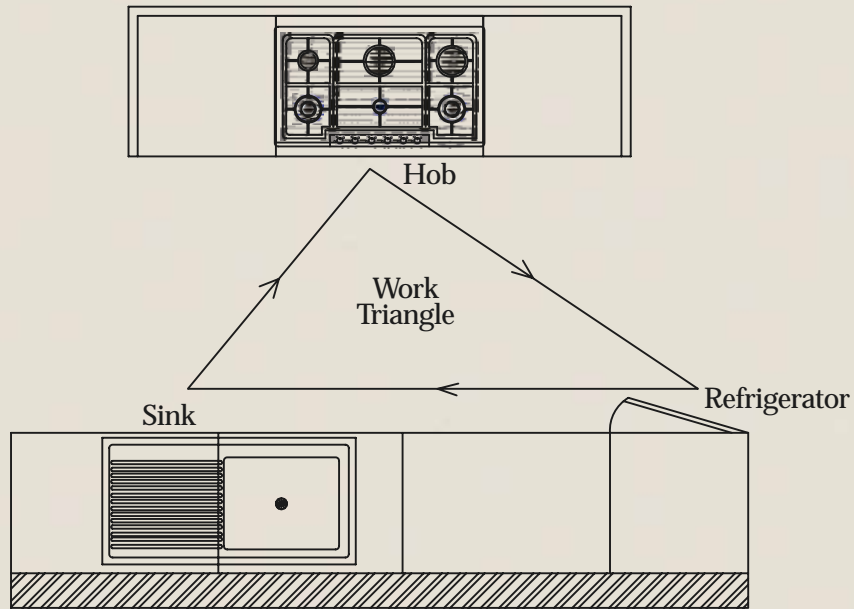
The idea behind this is quite simple. You should be able to draw a triangle between the 3 'work centres' of the kitchen. These are:

- 1) The hob – A place where the food is cooked.
- 2) The refrigerator – A place which is most likely to store the food.
- 3) The kitchen sink – A place where the food is cleaned and prepared for cooking.

Ideally, the distance between these 3 work centres should be fixed in the kitchen. According to the norm, the 3 sides of the triangle should be between 1.2 metres and 2.7 metres (i.e. between 4 feet and 9 feet), adding up to a total of between 4 metres and 7.9 metres (i.e. between 13 feet and 26 feet).

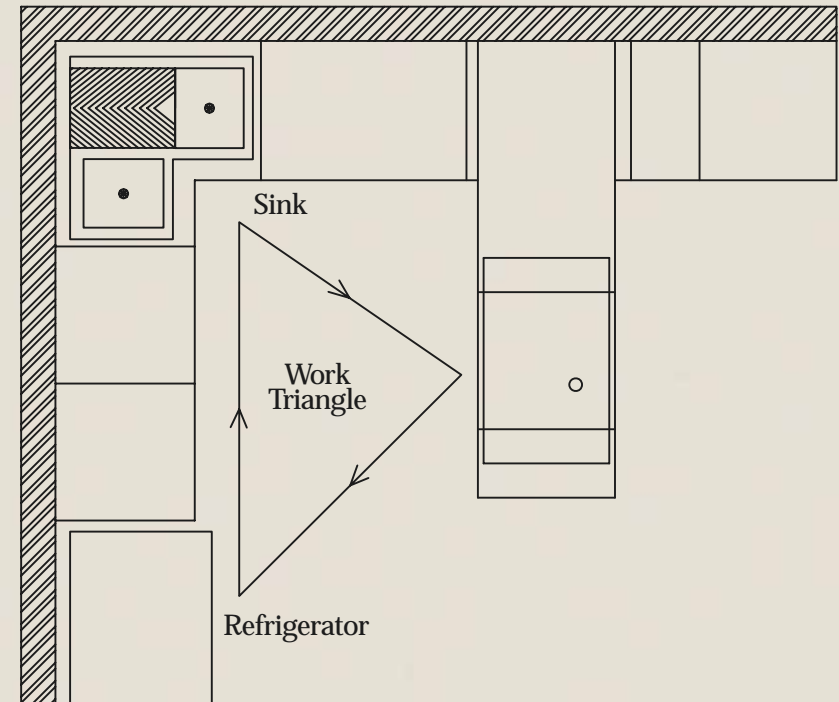
The kitchen work triangle is based on the insight that you are likely to perform several different tasks to prepare a meal. Therefore, this work space is designed ergonomically, reducing the time, distance and effort you use while cooking. If there is more than one person in the kitchen, individual spaces should not be affected by each other.

Most modular kitchens are designed keeping the kitchen work triangle as their fulcrum. Offering you an extremely efficient kitchen experience.



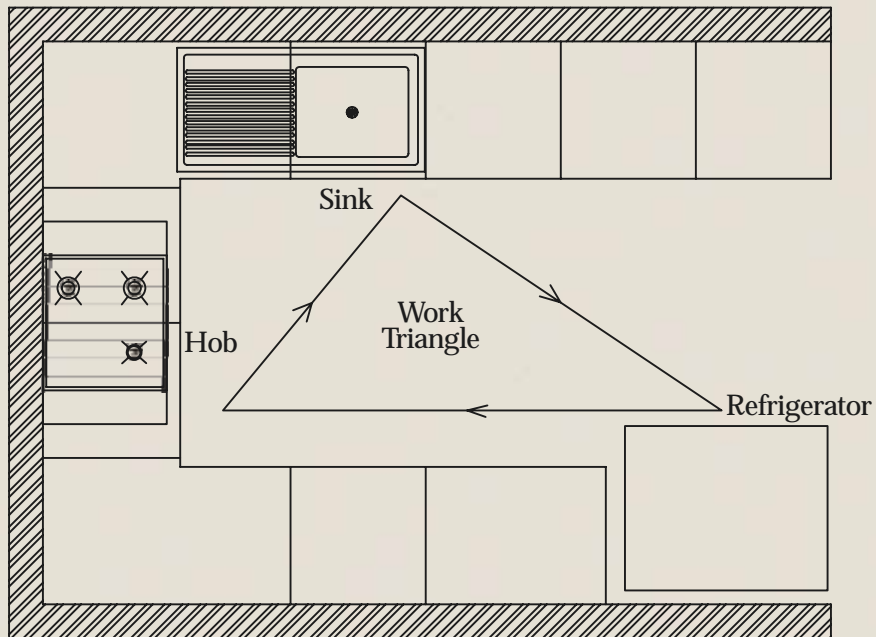
## ISLAND KITCHEN

The island kitchen has one of the three main elements, especially the hob, placed separately from the cabinets. The setup makes it look like an isolated island.



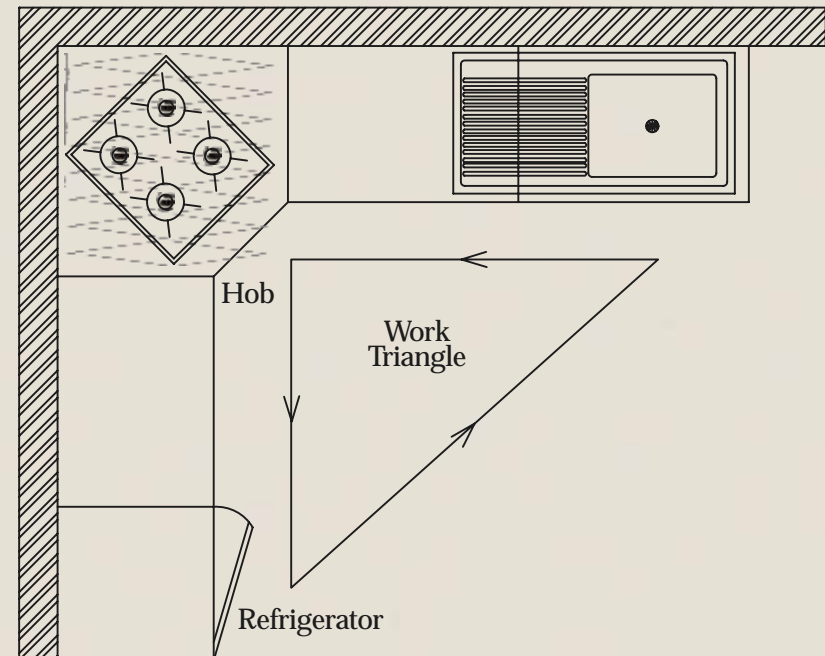
## PENINSULA KITCHEN

In a peninsula kitchen, as the name suggests, the cabinets surround the work area in the kitchen on three sides.



## U-SHAPED KITCHEN

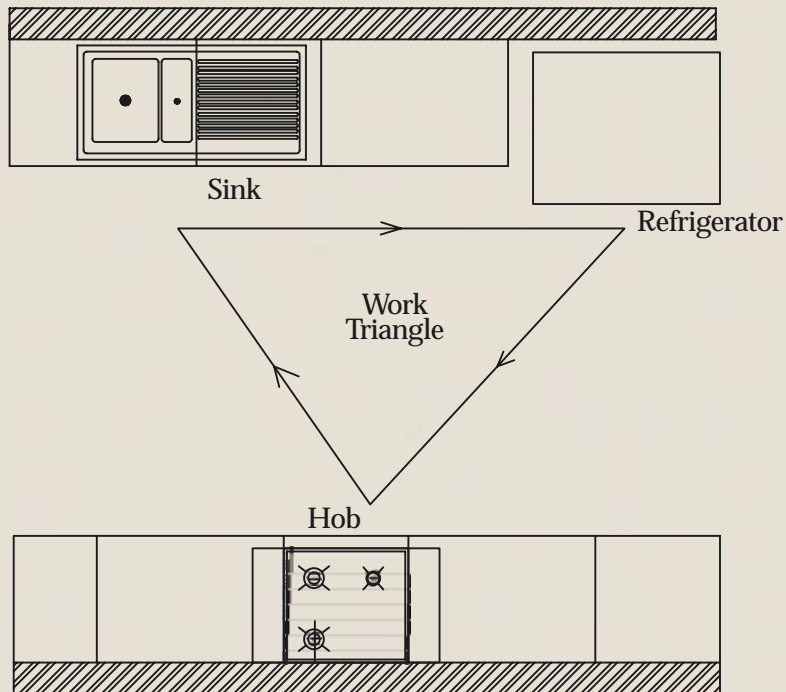
The U-shaped kitchen is the most versatile layout for kitchens, regardless of whether they are large or small. The layout offers continuous counter tops and ample storage, which surround the space to access the stored items easily.



## L-SHAPED KITCHEN

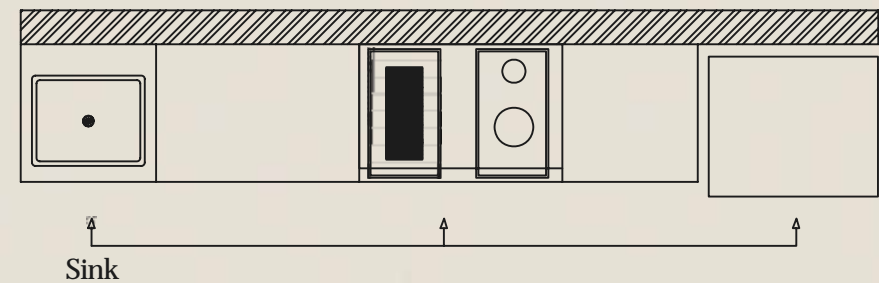
The L-shaped kitchen is one of the most popular models. The work triangle in this layout is uninterrupted by the movement of people and there is ample room for appliances.





## PARALLEL KITCHEN

The parallel kitchen has a workspace large enough for one cook. In this kitchen floor plan, the work domains face each other on parallel walls, creating a small triangle.



## STRAIGHT LINE KITCHEN

The straight line kitchen floor plan is ideal for smaller kitchens. The work triangle in this kitchen layout is less like a triangle and more of a walk, with all the three main elements along one side of the wall.



## OUR RANGE OF KITCHENS

As the leading brand of home solutions in India, it is imperative that we keep our Indian clientele's unique needs in mind. This includes lifestyles, cuisines, cooking styles eating habits and much more. Our range of kitchens is designed to cater to Indian sensibilities in a way that is rarely found in the international market. Combining world-class technology and our country's distinctive requirements, we offer you a variety of modular kitchens to choose from. Your home could be traditional or modern, chic or ethnic – with KD Group you will find the perfect complement for your home.

- Available in marine ply, MDF and particle board
- Quick and hassle-free installation
- Available in all variants of front finishes, laminates, membranes, melamine as well as in painted, acrylic, back-painted glass etc.
- Also available in fully and semi-modular styles

## WHEN TO BUY YOUR KD KITCHEN

Buying and planning your kitchen requires some expertise. Here are a few simple steps that will ensure you make the ideal choice and set it up perfectly for your home.

- There are two scenarios in which you will plan a kitchen – while buying a new house, or while renovating your present home.
- In the first case, the best time to plan your kitchen is at the plastered level, before the builder provides platform.
- While renovating, it's best to plan the layout after your existing kitchen is demolished.

## HOW TO PLAN YOUR KD KITCHEN

When you plan your kitchen, our supervisor or designer will first undertake a site visit to get all the detailed measurements of your kitchen. This will also help them understand your requirements.

- If you need any extra storage space, appliances and so on, remember to inform the designer at this stage itself. This is so that your kitchen can be planned and designed in a systematic way.
- Once the cost and design of your kitchen is finalized, we will give you all the electrical, tiling and plumbing details according to the final layout.
- After all the civic work is done, our team will take the final measurements of your kitchen and will also inform you if there are any changes in design due to civil changes at the site.
- Then, we will place the order and have it delivered within the required time frame, with the finish and material selected by you.
- After installing your kitchen, our service department will also provide you with a warranty card so that you can contact us easily for any service issues.























































