

Schuller German Kitchens – Further Information

The guide to kitchen planning: Step by step to the perfectly planned kitchen...

1. Taking measurements...

2. Custom tailoring...

2.1 Planning work areas

2.2 Planning ergonomic factors

2.3 Planning lighting

2.4 Planning and internal organisation

1. Taking measurements...

You will certainly have a rough idea of how you want your new kitchen to look and work. To ensure that this dream kitchen is actually what you end up with once the planning and concretization stages are complete, what you need to do at the very outset of planning your new kitchen is to mark out the available space as accurately as you can - and take measurements. How large is the available kitchen area and how is it laid out? How and where are windows, doors and openings positioned? Where are connection points and sockets positioned? Which kitchen layouts (e.g. U or L-shape, one or two rows of units etc.) would be fundamentally feasible?

2. Custom tailoring...

2.1 Planning work areas: Because a kitchen is the hub of activity...

When you choose your new fitted kitchen, you are making a decision about far more than the room you use for cooking: You are deciding in favour of a space which will be both modern and lively, in which different kitchen and work areas are perfectly coordinated to complement each other. This is why it is worth while sitting down and taking a long hard think beforehand about what focal aspects are of particular importance when it comes to fitting in with your working routine and living habits. One of the most important questions before you begin:

How do you plan your new kitchen to be used predominantly, given the size of your household and available accommodation? Should it be used simultaneously as a kitchen and dining area? Do you favour the idea of an open plan arrangement giving onto your living room? Do you envisage a generously dimensioned kitchen with room for a large family dining table? Or would your kitchen only be used for quick snack stops or coffee breaks sitting up at a modern counter top, an overhanging work surface or a small extending table integrated into the kitchen units? How do you envisage your **cooking area** to be organized and positioned? For instance as an open-plan island work station taking up space in the centre of the room, or integrated into a row of units? How would you prefer to integrate your **sink area**? Open plan and projecting into the room, directly next to the hob or at the window to offer a view to the outside? How do you envisage solving the **collection and separation of kitchen waste** and recyclables? And how much space do you need in terms of **support surfaces, work tops and storage areas** in the day-to-day running of your kitchen?

2.2 Perfect ergonomic factors - taking the strain out of the kitchen grind.

As well as being a place where people gather and enjoy time together, it is also a centre of activity and organization. To make day-to-day work in your new kitchen as convenient as possible, it must be ideally adjusted to you and your specific needs: This is where ergonomic aspects are ideally implemented by the creation of individual solutions. The job of the good kitchen planner is to achieve the least possible unnecessary bending, lifting and walking for all work sequences and hand movements. The result is a kitchen meticulously planned to ensure that you work in the most comfortable position with the least possible stress and strain.

2.3 Planning the lighting system: Let there be light...

Light fulfils both a functional and emotional role. Optimum lighting will not only assist you to perform your different work processes, but also shows up the overall design effect of your kitchen and lends it a pleasantly warm and welcoming atmosphere. This is what makes it so important to take a meticulously close look at the lighting proportions when planning your future kitchen - and coordinate the lighting ideally to your needs and wishes and also to the kitchen architecture. So you can be sure of a carefully considered, efficient and stylish lighting concept which will show off your new kitchen to perfection at any time of day.

2.4 Planning the inner organization: Everything at hand...

Perfect organization means economizing on unnecessary steps and hand movements for maximum convenience and ease of access. This is the number one maxim to bear in mind when planning the inner life of your new kitchen. After all, your pots and pans, tins, utensils and crockery should be accommodated so as not to waste even the smallest amount of storage space. Everything in its place, all within quick and easy reach - with nothing obstructing access or impeding work processes. This is why we offer meticulously planned space solutions for all the things you need in your kitchen. Whether drawers, pull-outs or cabinets: Every element can be precisely and individually organized in line with your specific needs and preferences - with the perfect home for everything right down to the tiniest kitchen utensil.

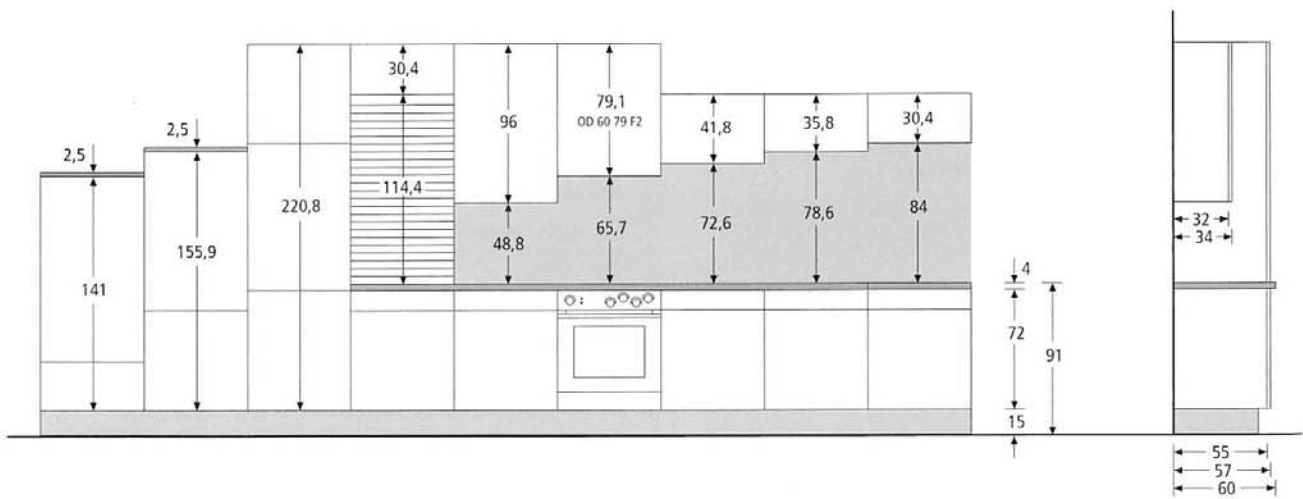
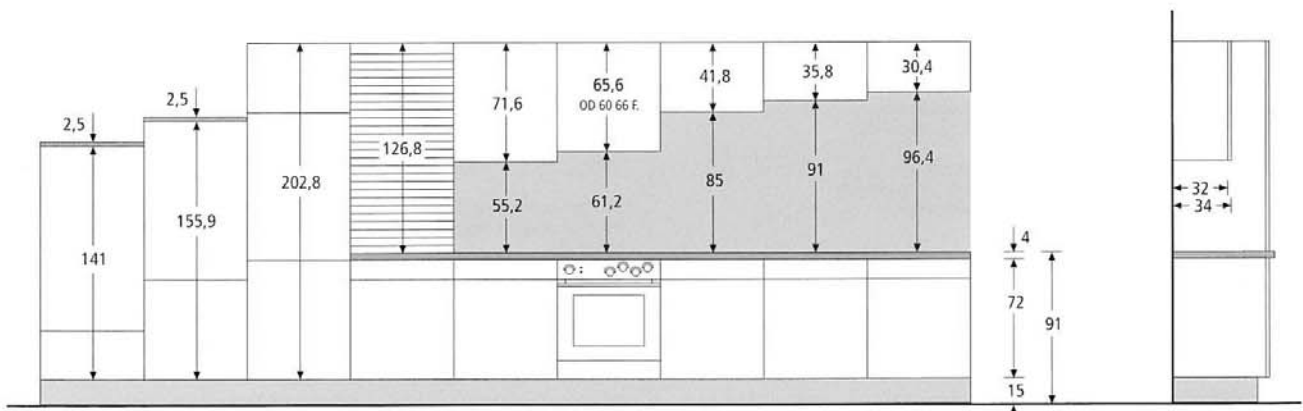
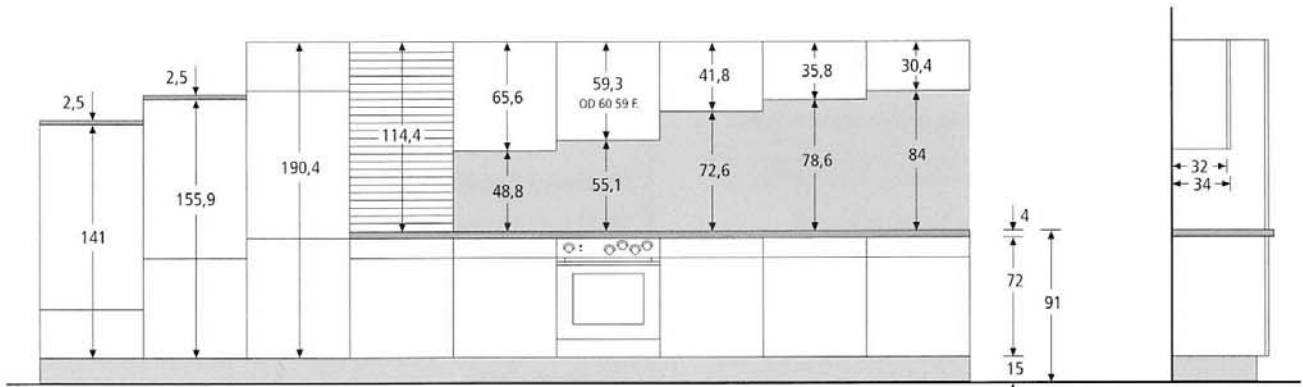
See Images Below:

Overview of sizes

Carcase heights - all measurements shown are for plinth height 15 cm

All measurements shown in cm

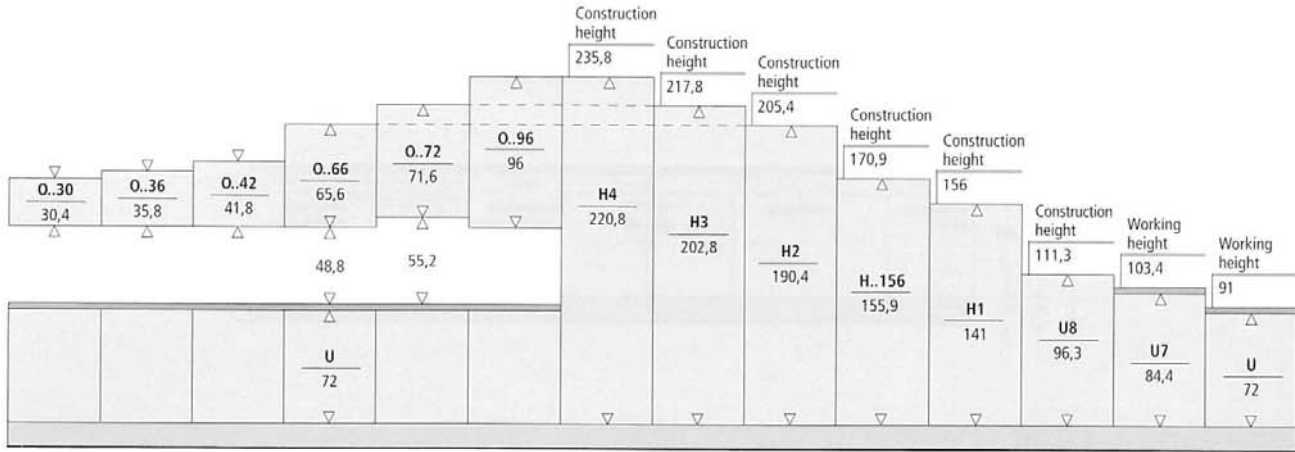
Base unit carcase height:	U	72	Wall unit carcase heights:	O..30	30,4	Top unit carcase heights:	A..114..	114,4
Tall unit carcase heights:	H1	141		O..36	35,8	A..127..	126,8	
	H..156	155,9		O..42	41,8			
	H2	190,4		O..66	65,6			
	H3	202,8		O..72	71,6			
	H4	220,8		O..96	96			



Overview of sizes

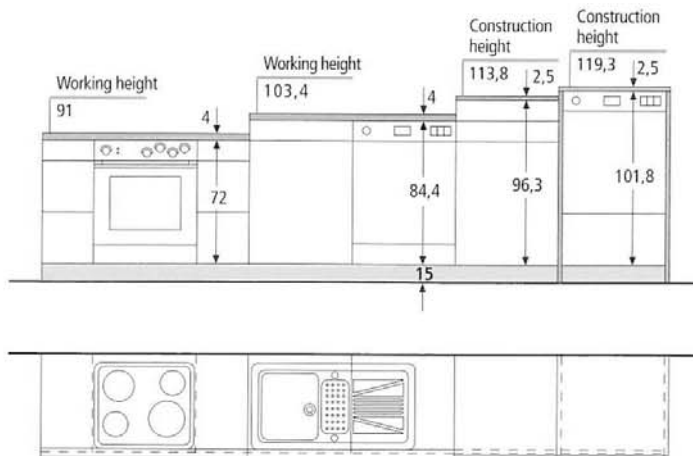
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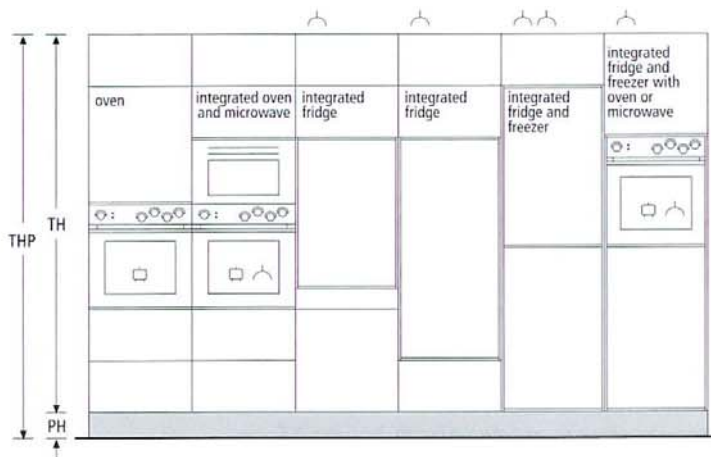
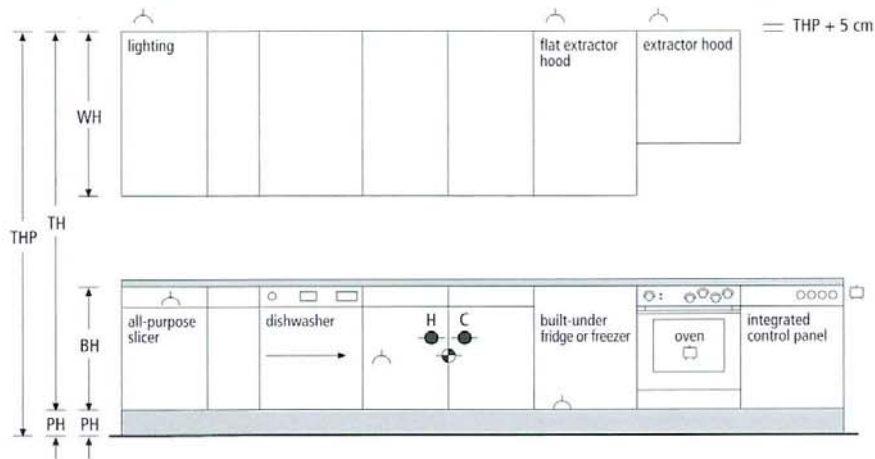


Plinth heights	Working heights		Constructions heights					
available plinth heights	U	U7	U8	H1	H..156	H2	H3	H4
10	72	84,4	96,3	141	155,9	190,4	202,8	220,8
12,5	86	98,4	106,3	151	165,9	200,4	212,8	230,8
15	88,5	100,9	108,8	153,5	168,4	202,9	215,3	233,3
17,5	91	103,4	111,3	156	170,9	205,4	217,8	235,8
20	93,5	-	113,8	158,5	173,4	207,9	220,3	238,3
	96	-	116,3	161	175,9	210,4	222,8	240,8

Working heights - all measurements shown are for plinth height 15 cm



Installation



THP = Total height incl. plinth
 TH = Tall unit height
 WH = Wall unit height
 BH = Base unit height
 PH = Plinth height

⌣ Lighting THP + 5 cm
 ⌣ Extractor hood THP + 5 cm
 ⌣ Dishwasher
 ⌣ Socket
 ⌣⌣ Twin socket

□ Socket for oven
 H C (hot) (cold) 1 1/2"
 ⌣ Outlet 1 1/2"
 ●● Water supply

N. B. The details are applicable.

Determining points:
 Local facts and regulations as well as different measurements and installation requirements of each manufacturer.

Electric installations must be made by an authorized fitter.

Quality, Warranty

Quality

All ranges undergo safety tests carried out by the Equipment Safety Testing Institute in Nuremberg (LGA). As a result of these tests the GS Certificate ("Safety Tested") was awarded, confirming that all quality requirements with regard to the ease of operation, stability, material consistence and safety are fulfilled.

In July 2003 Schüller was awarded the QM certificate DIN EN ISO 9001:2000 which was reconfirmed by the Equipment Safety Testing Institute in Nuremberg in September 2006.
The DIN EN ISO 9001:2000 monitors the customers view and the quality process in relation to customer satisfaction and demands on product and design.

Warranty

The high quality ensures a warranty time of 5 years. This manufacturers warranty is valid for all furniture produced at Schüller Möbelwerk KG. This includes free of charge repair or replacement but excludes installation expenses.
Wastage, damages and errors caused by external influences like excessive heat, humidity and steam influence etc. through improper use or unprofessional installation are not covered under this warranty.
Appliances, lights etc. are considered merchandise items.
The relevant manufacturers warranties govern such items. The warranty is effective from the date of delivery.

All standard colours are defined by the use of a standard light which is quite similar to daylight. Nevertheless different finishes and materials do show differences in texture and colour depending on the light (day light, halogen light or others). This also applies for light laminated materials or lacquers, even if the materials and textures are the same.
Variations in shade and colour are due to the a.m. influences, are unavoidable and give no reason for complaint.

In respect of the maximum formaldehyde issuance value for all materials and components is another proof of the high quality and standard. A special selection of chipboards and front materials including the edging guarantees the level of the maximum formaldehyde issuance value. (Issuing class E1= 0,1 ppm = parts per million = 0,1 parts formaldehyde for 1 million parts air).

The German Chemicals Prohibition Ordinance is the legal base for limitation of formaldehyde issuance of wood-based materials.

For classification and control of wooden boards regarding the issuance of formaldehyde the DIBT-directive 100 is provided in reference to the Chemicals Prohibition Ordinance.

- raw chipboards /MDF according to the perforator test DIN EN 120.
- laminated chipboards / MDF according to the gas analysis DIN EN 717-2.
- emission examination for formaldehyde according to the chamber test DIN EN 717-1.

The determination of formaldehyde emission according to the test chamber method still remains a reference method and in case of conflicts represents the important verification basis.



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Mitglied der Deutschen Gütegemeinschaft Möbel e.V.



Juct details

ty - Function - Design



Carcase thick edging / shelf thick edging

Carcase front edges as well as shelf front edges all have softened thick edging.

Internal carcase colour of glass units / Lighting shelf

Internal carcase colour of glass units in decor.
Selection for wall units

☛ Index **4**

In the width 45, 50, 60, 80, 90, 100 cm the existing base shelf can optionally be replaced by a lighting shelf.

☛ Index **4** **10**



Hinges / Soft close buffering as an option (against surcharge)

All-metal, automatic hinges with height and depth adjustment mounting plates close the door automatically.

Thanks to the clip system, doors can be assembled and disassembled without use of any tool.

All 107° opening doors can be equipped with soft close buffers as an option. The buffer element neutralises strong movements and assures silent closing. For 170° opening doors the soft close buffers are mounted on a mounting plate.



cr.motion – the perfect pull-out system

An innovation in smooth and silent closing. All drawers and pull-outs are equipped with this high developed buffering „cr.motion“ - system. The adjustment of the system for expected size and weight of goods ensures harmonic and silent closing.



Pull-outs

Boxside CR-metal, the surcharge version for an attractive side design.

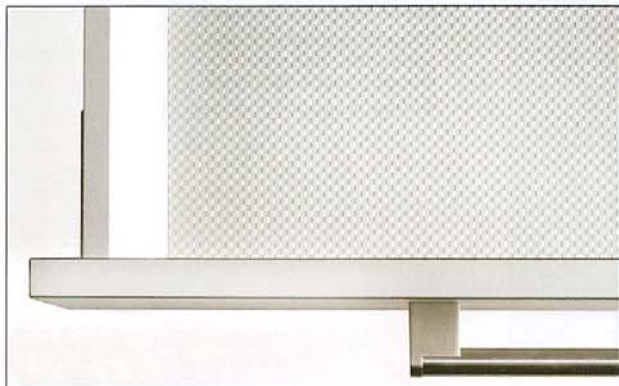
Further additional equipment against surcharge

☛ Index **11**

- Anti-slip mat
- Pull-out dividers for various requirements

Product details

Quality - Function - Design



Anti-slip mat

Drawers and pull-outs can be equipped with anti-slip mats against surcharge. Laminate silver-coloured.

➡ Index [11](#)



Cutlery insert

For optimal arrangement and storage in front- and internal drawers. Laminate silver-coloured.

➡ Index [11](#)



Varia Orgaset T

Translucent laminate cutlery insert. Independently adjustable crosswise divider and knife holder. Fitting for front- and internal drawers.

➡ Index [11](#)



Wooden cutlery insert

High-quality wooden cutlery insert in beech. Fitting for front- and internal drawers.

➡ Index [11](#)

Product details

Quality - Function - Design



Wooden equipment for drawers

Fittings for individual requirement
(spices, cutlery, implements)
available in carcass depth 55 cm.

Variations of equipment → Index **11**



Pull-out base unit for sink

Pull-out base unit with continuous front panel
with 2 or 3-part waste sorting as optional.
The intermediate floor provides space for the
laminate container Kitty ZKBK4-10.

→ Index **2** **11**



Corner base unit „LE MANS“

Corner base unit solution in carcass height
72 and 84,4 cm. The swivelling wood shelves „LE MANS“
allow full access to the storage.

→ Index **2**



Corner base unit „Magic Corner“

Corner base unit solution with swivelling
wire baskets.

→ Index **2**

Product details

Quality - Function - Design



Wall unit with folding flap door cr.motion

Finish available in front colour, glass front or combination of both.
An integrated damper in the Aventos fitting assures a harmonic and silent closing of the door.
Height 71,6 cm.

⇒ Index [4](#)



Pull-out for cleansing material

This practical pull-out for cleansing material facilitates storage of cleaning agents and accessories.

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Space Corner

A clever utilization of the corner unit area is achieved by the Space Corner.
For the drawers, there is an open division for cutlery and cooking accessories.
Pull-outs with a storage space provide an optimal overview of supplies.

⇒ Index [2](#)



Corner tall unit „LE MANS“

Corner base unit solution in carcase height 141 and 155,9 cm. The swivelling wood shelves „LE MANS“ allow full access to the storage.

⇒ Index [3](#)



Pull-out larder unit

Pull-out larder unit with wire baskets or laminate trays in 30 and 40 cm width.
For variable storage possibility supply containers and tray sets are available as an option.
Silent closing of the front thanks to the integrated buffer.

⇒ Index [3](#)