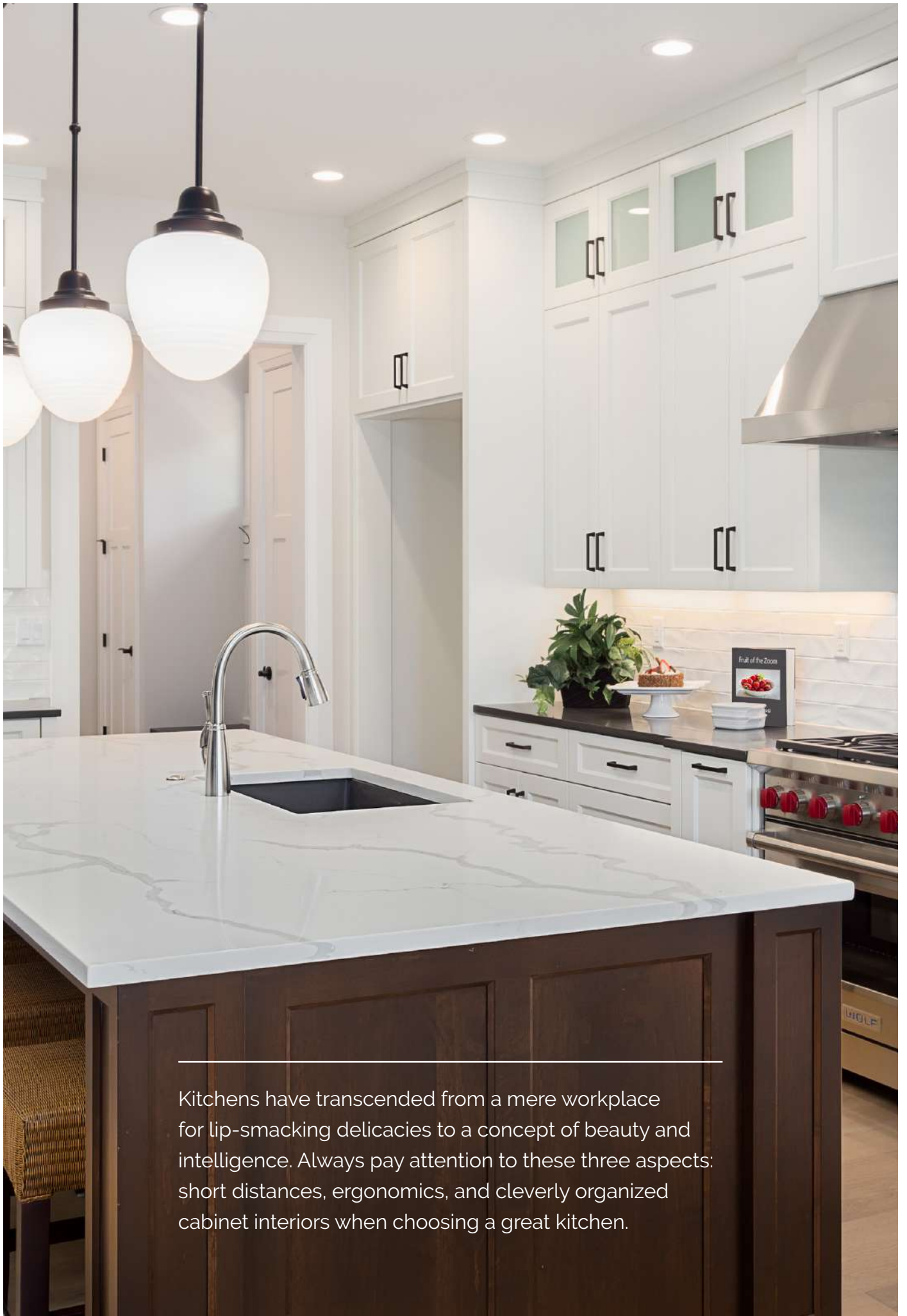


YOUR SEARCH FOR **INTELLIGENT KITCHENS** ENDS HERE





Kitchens have transcended from a mere workplace for lip-smacking delicacies to a concept of beauty and intelligence. Always pay attention to these three aspects: short distances, ergonomics, and cleverly organized cabinet interiors when choosing a great kitchen.

Table of contents



Need to be quick but can't get hold of the ingredients desired?

Facing difficulty in storing china and cutlery in the kitchen?

Looking at minimizing chaos?

Do you find loading and emptying the dishwasher a real effort?

Is there a holistic solution to tackle all the woes of the kitchen?

Need to be quick but can't get hold of the ingredients desired?

Imagine a lavish home that looks so perfect except for its kitchen. In fact, it's a common sight to see many homes with badly planned kitchens. Think of an oversized island that is awkwardly cut off the sink from the refrigerator and ovens. Another classic example of a poor workflow would be having the refrigerator at one end of the room and the pantry in the opposite corner. Unloading groceries in such a scenario or even cooking and serving food would no doubt be a Herculean task.



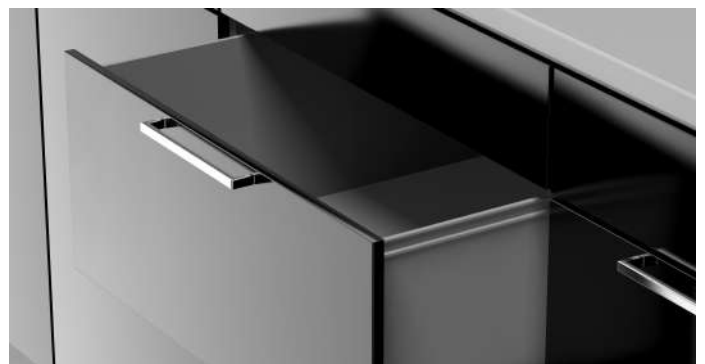
Facing difficulty in storing china and cutlery in the kitchen?

Chinaware and cutlery are porcelain ceramics which are known for their fragility as much as their purity. When cooking or serving your guests, you cannot miss the cutlery protocol or dining etiquettes as they call it. This is where taking out the right piece of China and cutlery can become one of the most dreaded tasks. Think of a situation, wherein to find the right crockery or a saucepan even, you may have had to empty half the cupboard! Not to mention the clattering noise that accompanies along; a sure annoyance not just to yourself but the guests even.



Looking at minimizing chaos?

A kitchen is beyond a place of the genesis of mouthwatering delicacies and an aromatic pleasure and guilt trip. It has indeed become the mélange of different activities. It could be a place where many members bring their ingredients to make their signature dish, think Airbnb for instance. Or could involve cooking, serving and cleaning all at once. With so much activity buzzing in one place, it surely can be the area of chaos. What's more? It isn't just the utensils and crockeries anymore. There are those odds and ends, rubber bands, keys and pens, the chargers and operating instructions that add more to the confusion of how to allocate space for trivial yet important articles.



Do you find loading and emptying the dishwasher a real effort?

Handling the cleaning agents and waste in the kitchen is a no mean task. Think of a kitchen that is cut off from the cleaning area. Loading and emptying the dishwasher would itself be a gymnastics workout, draining you of energy even before the day has started. If that wasn't enough, discovering the cleaning agents lurking as a deep secret in the depths of the sink unit is nothing short of an acrobatic performance.



Is there a holistic solution to tackle all the woes of the kitchen?

For the busy family of today, the importance of time and agility cannot be overemphasized. This is where the concept of "Intelligent Kitchens" assumes paramount importance in tackling all the woes that a poorly designed kitchen brings with it. The Intelligent Kitchens guideline organizes a kitchen into five activity areas. When a kitchen is planned on the basis of this concept, a host of benefits ranging from short distances to efficient, ergonomic workflows accompany. A personally tailored worktop height, smart storage spaces, practically planned interiors for wall and base units are the basic essentials in such a concept. Intelligent organizational solutions for drawers and extensions assist in effective and convenient storage. AAREN Intpro and Hettich have collaborated to encompass the benefits of a great kitchen all under one umbrella. Here's a glimpse of their offerings.



Food storage

To ensure food items are perfectly visible and always within reach, AAREN Intpro presents intelligent storage options like full extension runners with various organizer systems, versatile interior organization keeping all packets neat and tidy, ease in pull-outs even for heavy foodstuffs. Needless to say, the intelligent exterior is built on a tough hardware; the hinges and drawers runners in domestic appliances from Hettich can cope with the roughest wear and tear.

Practical interior organization for ease of access

With a basic understanding that food and utensils needed for cooking should be stored near the stove or below the hob, wall units from AAREN Intpro ensure ease of access of not just the food items but even the handy articles like knives, spoons, whisk etc. Besides, drawers with little pull outs can be screw mounted beneath any shelf or unit. This makes sure that the smallest of items are safe and neatly stacked. The practical interior organization also helps in finding the right storage container with the lid that fits it.



Easy cleaning

Pull outs under the sink eliminate stooping down and aid easy access and better storage optimization. Clever runners for an optimum working height and practical bins that can be removed and offer space for clothes and sponges, dishwasher tabs to name a few are certain to keep your cleaning worries at bay.



No more clatter of cutlery

The superior Hettich sliding doors which can be moved back and forth can perform different functions; conceal the compartments, ensure the easy reach of glasses and cups, encase and flaunt the beauty of the ceramics all without noise. Drawers behind flush fitted sliding doors are the ideal place for china and cutlery. Pull outs, high-quality wooden trays, cross partitions and dividers help in amplifying the storage space for cutlery and at the same time enable swift and smooth access of each of the neatly arranged piece of china and cutlery.



AAREN Intpro strongly believes in the spirit of innovation to stay relevant. Collaborating with the best minds in technology and giving an intelligent touch to beautiful design concepts underlines the AAREN way of working. This way you get beauty that is practical yet have an unattainable standard.

