

STEP 3

Choose the material & finish for your cabinets

Number of members in the family, single or multiple users of kitchen, type of utensils & volume of storage, determine the material you wish to select for your kitchen. Choice of material directly influences life of your kitchen cabinets. Feel free to know the facts of our material & finish platter from our designers.

CHOICE OF SHUTTERS & DRAWER FRONTS IN MDF

Napolean Range



Napolean Range



Napolean Range



Plain Profile Range



Glass Frame / Louver Range



More choices on material & finish

CHOICE OF SHUTTERS & DRAWER FRONTS IN MARINE PLY



Alumina Pearl HG



Ocean Recon



Sandy Recon



Canadian Walnut



Balinese Oak



Walls Plum



EBONY



Douglas Pine



Hi Pine



Tigress Teak



Snow Pearl



Frosty White HG



Shangri-La HG



Black HG



Munich Acacia



Red Oak

CHOICE OF SHUTTERS & DRAWER FRONTS IN SOLID WOOD



Sycamore- Light Beech



White Ash



American Cherry



Sycamore

CHOICE OF SHUTTERS & DRAWER FRONTS IN SCRATCH RESISTANT FINISH



Maroon
EGL 208



Zed Black
EGL 200



Eco Green
EGL 206



Grey Lite
EGL 205

NEW

Launching for the first time in India
UV Polymer Kitchen shutters.
Anti-scratch resistant, anti-corrosive
range offered in eco fresh colours
that won't fade with time.

STEP

4

Plan your kitchen layout

HomeTown kitchen team uses 3-C principle to help plan your kitchen. The 3-C principle basically denotes cooking (Hob), cleaning (Sink), cooling (Refrigerator). These are considered to be 3 vertices of a triangle, where the sum of distances of all three vertices put together should ideally be 20 feet. If its more, then your work area within the kitchen is spread out and if its less, then your work area are too close for comfort.

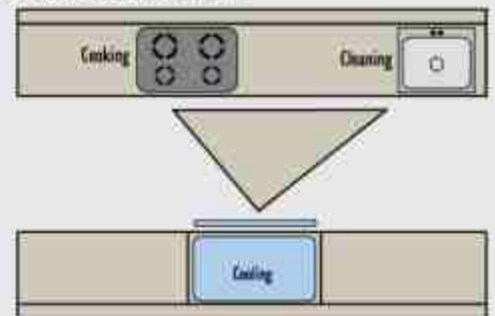


STRAIGHT LINE KITCHEN



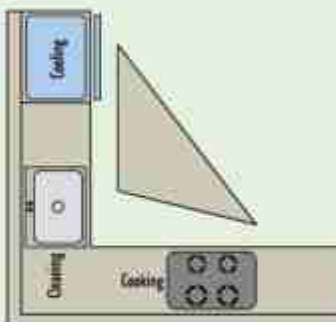
This design has all its work sections along one wall. It is not very best option, but it can be necessary in smaller homes.

PARALLEL KITCHEN



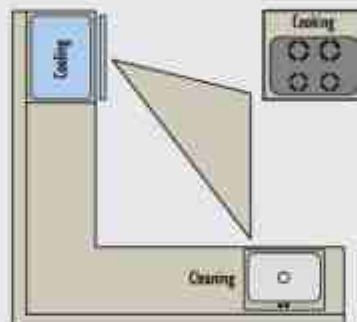
This design helps families with one person cooking always. In case of multiple people cooking then this design may result in getting in each others way.

L SHAPED KITCHEN



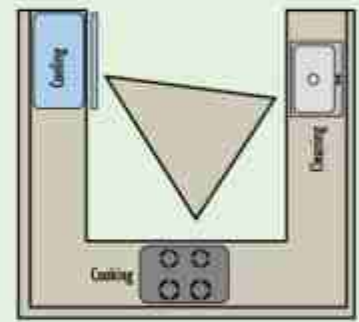
Most prevalent and ergonomic design where work sections are on adjacent platform continuous in nature. One can get in and get out of the kitchen without disturbing the person involved in cooking activity.

L SHAPED KITCHEN WITH ISLAND



Provides more cooking, preparation and storage space. It can be coupled as a casual dining area just by adding bar stools. Enables multifunction like cooking, cleaning and eating together at one point of time.

U SHAPED KITCHEN



Offers lavish storage space both on base & wall. To avoid a closed space around you, one can create a window through internal wall and make it as a serving space leading to adjacent dining area.