

Soft Furnishings to your Kitchen

DESIGN, KITCHENS, TRENDS

At its core, designing a kitchen involves choosing solid materials and components – a stone benchtop, timber flooring or a copper light fitting. But adding soft furnishings to your kitchen and dining space is important too, as softer elements like upholstery, curtains and rugs can elevate your kitchen and tie your whole design together.

Choosing soft furnishings is often left to the last minute; homeowners will scramble to find the right curtains to match their colour palette, or try to upholster seat cushions in barely any time. A better way to do it is to integrate your choices about soft furnishings into your renovation plans from the very beginning. Here are our tips on how to choose soft furnishings for a cohesive look and feel in your kitchen.

Curtains

Curtains and blinds don't just control the light and privacy levels in your space; the right fabric, colour or pattern can work to tie your whole design palette together, or breathe fresh life into the room. When choosing fabric, look at your room as a whole: is your space overwhelmed with pattern already? Choose a curtain in a block, complementary colour to tone things down. If you want to draw attention to the windows, a patterned curtain could do just the trick **Tip:** As your kitchen can get hot, humid and messy, choose a style of curtain that you'll be able to wash easily – one that slides on and off a rod is perfect.

Upholstery

Upholstery is a perfect way of updating furniture that still has a sturdy frame – but which is covered with fabric that has seen better days. Most commonly, we see the seats of stools and dining chairs re-upholstered, as this provides homeowners the opportunity to add little pops of colour to their space.

You may have your piece already (from an antiques store or ancestor), or you may have stumbled across a piece you love the structure of. In general, synthetic fabrics work better in kitchens as they repel stains, are water resistant are are much more durable than their natural counterparts.



A professional upholsterer will be able to give you advice on the best fabrics to choose and will be able to complete the job for you, so your piece is polished and perfected.

Adding decor

Smaller, less permanent pieces are easy to integrate into the kitchen to provide pockets of pattern or colour. Add cushions to your chairs, rugs to dining areas and ornaments made by local artists and designers, and other soft pieces to add visual warmth and depth to your space.



Ensure that each element you add can withstand the spills and stains found in a kitchen – or at least make sure you'll easily be able to wash the item if it gets dirty.

For inspiration on how to add soft furnishings into your kitchen for visual warmth and depth, <u>speak</u> to an interior design specialist at Apollo Kitchens. We'll help you develop a cohesive kitchen in your chosen style.

What is a kitchen linen?

Kitchen linen towels are **known for their ability to absorb moisture quickly**. Aprons, grill gloves, as well as other products, are made of natural linen, so they are nice to wear, easy to wash. Kitchen linen has to be easy taken care of. All kitchen table linen from Linen ME are machine washable, dry quickly.

Types of Kitchen linens

Types of Kitchen Towels

- Bar Mops. As its name suggests, the bar mop's original application was to wipe up bar messes. ...
- Dish Towel. You need a smooth, lint-free towel for drying and polishing kitchenware. ...
- Chef Towel....
- Hand Towel. ...
- Tea Towel. ...
- Cotton....
- Microfiber. ...
- Don't Leave on the Counter.

TYPES OF APRONS

The functionality of aprons has evolved over the years. Some are designed for everyday cooking purposes, while others are meant to be worn at specific workplaces.

The type of apron you're most likely to see in the home is the bib apron, which goes by a number of different names and comes in a few different styles, such as the cross back or pinafore style. Other aprons common to the home kitchen include the cobbler apron and the waist apron. We'll also talk a bit about bistro aprons, which are widely available, but probably won't be too useful for your kitchen.

BIB APRONS (FULL APRONS, CHEF APRONS, HOSPITALITY APRONS)

There's almost no chance you've never laid eyes on a <u>bib apron</u>. This apron type ties off at the waist and has a cloth loop that goes over the head and rests on the neck. They provide coverage from the upper torso to the thighs or knees, depending on your height and the apron's length. Nearly all include deep, square or rectangular pockets that are designed with practical use in mind.

Because of their popularity, bib aprons are widely available in multiple colours and fabrics. That also happens to be where things can get a bit tricky: the purpose of the apron can change depending on the material it's made from. For instance, bib aprons made from vinyl are more suitable for

dishwashing duties at restaurants, etc., because the material is resistant to chemicals and is waterproof. For cooking, a bib apron made from cotton, denim, or polycotton will be more suitable and perfect for throwing in the washing machine when it gets dirty.



CROSSBACK APRONS

(PINAFORE APRONS)

Pinafore aprons, which tend to be sewn in cotton/linen blends or denim, are very similar to bib aprons in construction, especially from the front. Typically knee-length in coverage, these crossback aprons feature shoulder straps instead of a neck loop, allowing the wearer to slip into the garment with ease. They're arguably more comfortable (though that's always subjective!) and tend to have large pockets perfect for stuffing your hands into. There's a reason many of the chefs of Bon Appétit love them.

A few crossback aprons are available commercially that come equipped with waist ties, if that's something you can't do without. And longer pinafores are even useful for gardening, as they protect the knees from dirt and grass stains. A few crossback aprons are available commercially that come equipped with waist ties, if that's something you can't do without and longer pinafores are even useful

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COBBLER APRONS (SMOCK APRON, APRON VEST)

A cobbler or smock apron is unique in that it offers a wearer both front and back coverage. These aprons don't feature any neck loops because of the slip-on/throw-on design. Instead, <u>cobbler aprons</u> feature snap fronts or adjustable ties at their sides to make the fit comfortable according to your preference.



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WAIST APRONS (HALF APRONS, SERVER APRONS)

<u>Waist aprons</u> are also referred to as server aprons because they're worn in workplaces by folks like florists, house staff, waiters, etc. These aprons don't provide much in terms of upper body or leg protection; instead, they tie off at the waist and end at the mid-thigh or right above the knees.



BISTRO APRONS

These aprons are really intended for front-of-house (FOH) staff—that is, servers that interact with guests in a restaurant or cafe. As such, <u>bistro aprons</u> are styled to tie off at the waist and provide leg coverage because servers aren't involved in the process of cooking, but are more at the mercy of spilling hazards.



Kitchen Dish Towel

- Water Absorbent Kitchen Towel. ...
- Strips Cotton Linen Effect Silicone Washed Kitchen Towel, Wash Type: Machine Wash, 250-350 GSM. ...
- Check Cotton Dish Cloth Set. ...
- custom Strips Kitchen Dish Towel. ...
- X. ...
- Multicolor Waffle Dish Cloth.

What are the Different Types of Refrigerators?

- Top Freezer Refrigerator.
- Side-by-Side Refrigerator.
- Bottom Freezer Refrigerator.
- French Door Refrigerator.
- · Counter-Depth Refrigerator.
- Mini Fridge.

Top Freezer Refrigerator

Tried and true, this is the classic refrigerator style that's been a kitchen mainstay for decades. While the top freezer refrigerator means having the refrigerator at a lower

level, which may not be ideal for some customers (i.e. the taller ones), the low cost of these models may be an agreeable tradeoff. This style is hands-down the most affordable option, making it a great choice for buyers on a budget. It's also available in a variety of sizes to fit into kitchens large and small.



Side-by-Side Refrigerator

If you're looking for a slim style, <u>side-by-side refrigerator</u> models feature a vertical freezer and refrigerator that sit directly next to each other. The slim profile does limit the sizes of the foods that can be stored, and these models aren't as energy-efficient as other available refrigerator styles. However, it's another incredibly budget-friendly choice. In addition to the attractive low cost, Side-by-Side refrigerators also have the benefit of requiring a small door swing space, making them ideal for kitchens with limited area. Most models also feature an external ice machine and water dispenser.



Bottom Freezer Refrigerator

The <u>bottom freezer refrigerator</u> is extremely popular with good reason. These models provide a large block of storage space for both the refrigerator and freezer sections, allowing easy accommodation of contents in a variety of sizes and widths. Many people also prefer the convenience of having the refrigerator section directly at eye level, making it easier to quickly find what they need.



French Door Refrigerator

TrŠs jolie - the French Door refrigerator brings a modern look into your kitchen. Not only does the lower-freezer setup mean large blocks of storage space, but the ability to open only one refrigerator door at a time minimizes the escape of cool air. Many models include a drawer-style freezer, but some include French doors on the freezer area as well. The French doors require a small swing space, and just like standard Bottom Freezer models, there's lots of versatility in accommodating wide or large items.



Counter-Depth Refrigerator

Counter-Depth Refrigerator

If you're looking for a low-profile fit for your new refrigerator, counter-depth models are the perfect way to narrow the field! This category of refrigerators usually hovers between 27" and 30" deep, making them easy to blend into your kitchen layout and make the most of your space. If you're looking to conserve room and create a fully-integrated look, a counter-depth refrigerator may be the perfect choice for you.



Mini Fridge

Not looking for a full-sized fridge? Let a <u>mini fridge</u> be your solution! Mini fridges provide the cooling power you need in a much smaller package, making it a perfect choice for smaller kitchens, offices, rec rooms, and more. <u>Mini fridges</u> are available in a variety of sizes and configurations, with options like a separate freezer compartment, double doors, or a glass front. Some models are designed to be freestanding, while others are made for installation within a cabinet setup.

We know that's a lot of information to take in, but don't lose your cool. There's a refrigerator out there for everyone, and we offer an amazing selection in every style. Find the perfect <u>refrigerator</u> today by shopping online, or visit any one of our P.C. Richard & Son showrooms!

Which kitchen grinder is best?

All kinds of mixing and grinding needs

- Wonder chef Nutri-Blend Mixer Grinder. ...
- Bajaj mixer grinder, 500 watt. ...
- Preethi Mixer Grinder with 5 jars. ...
- Sujata mixer grinder. ...
- Butterfly Jet Elite Mixer Grinder, 750W, 4 Jars. ...
- Cook well Bullet Mixer Grinder, 600W, Push + Knob Modes (5 Jars, 3 Blades, Silver)

What is a Mixer Grinder?



A mixer grinder is a necessary kitchen appliance that we all use daily. A mixer is used to **blend ingredients and make smooth pastes**. It is commonly used to prepare smoothies, pastes, and batters. It's used to grind spices and create 'homemade' powdered spices such as <u>South Indian Pickle Powder</u>, <u>Idli Milagai Podi</u>, etc. A mixer grinder is typically equipped with two jars, one for wet processing and one for dry processing.

Types of Mixer Grinders

Types of Mixer Grinders

There are typically two types of mixer grinders available on the market. They are very practical for everyday use and meet all of the requirements of an Indian kitchen. These are the mixer grinders:

Simple mixer and grinder: Typically, this type of **mixer grinder comes with three jars**. One for making chutney, another for paste, and a large one for grinding heavy and hard spices.

Mixer grinder with a juicer: Today's mixer grinders **include a juicer jar** in addition to the three previously mentioned jars, which are useful for making shakes, smoothies, and healthy fruit juices. We have even reviewed some of the available products in the market. Read our article <u>Best Juicer Mixer Grinder Under 3000</u> for more detail.

Uses of Mixer Grinder

A mixer grinder can be used for multi-task operations. It can be a handy kitchen appliance. So here are the amazing Mixer grinder uses given below:

- 1. A mixer grinder can be used for making juices and smoothies.
- 2. The powerful blades and spices grinding jar can grind whole spices into fine and fresh powders.
- 3. It can be used to make smooth chutneys and pastes in just a matter of time. With a mixer grinder, you can make your favourite sauce at home.
- 4. Mixer grinders can also be used to make powdered or icing sugar for frosting and milkshakes. You can also make whipped cream in a mixer grinder.

What are mittens used for in the kitchen?



An oven glove, or oven mitt, is an insulated glove or mitten usually worn in the kitchen **to easily protect the wearer's hand from hot objects such as ovens, stoves, cookware, etc**. They are similar to pot-holders.

The Best Oven Mitts and Pot Holders

- Our pick. Homwe Extra Long Professional Silicone Oven Mitt. The best oven mitt. ...
- Upgrade pick. Five Two Silicone Oven Mitts. A thick, attractive mitt. ...
- Our pick. OXO Good Grips Silicone Pot Holder. The best pot holder. ...
- Also, great. Grill Armor Extreme Heat Resistant Oven Gloves. A glove-style mitt.

Why do we need refrigerator stand?

we prefer this base as **It enables us to move the refrigerator easily around the house without any tendency to the level of the refrigerator as well as absorb the vibrations and provide ventilation for the compressor**. A refrigerator needs air flow to transfer heat to the cooling coils.