

Introducing Principal Kitchens

The very best kitchen solutions from around the world have been brought together to create a stunning range of modular kitchens, all available to order today at prices that will amaze you.

The Principal quality

Every detail of the kitchens you're about to discover has been designed around the very best in contemporary living. With clever storage solutions, the latest finishes, and special touches to make your kitchen distinctly your own, Principal helps set a new standard in kitchen design trends. Discover durable and stylish benchtops and finish your room with sinks and tapware. From traditional looks to ultra cool and contemporary, there really is something to inspire everyone in a Principal kitchen. Installing your Principal kitchen couldn't be easier with all assembly hardware included in our cabinet packs such as hinges, runners, screws and cabinet feet. No separate purchases of this hardware or fasteners are required.

and drawer fronts in laminate and two-pac painted finishes, Italian soft-close hinges, and drawer runners and hardware from Hafele and Kesseböhmer. For the ultimate peace of mind, all of these components come with a 10-year guarantee.

Premium 18mm doors

Quality and durability is key. Substantial 18mm doors on all our kitchens provide that premium feel and reduce the risk of bowing.

With you all the way

Our in-store designers are on hand to help you select the right kitchen for your home and your lifestyle. And they know every detail of the kitchens inside and out, to give you the right advice first time, every time.

Finest quality finishes

Our kitchens are finished with the finest quality doors

Our warranty — built for life

ready to deliver in as little as 14 days.

Your kitchen is the heart to the home. So it's great to know your Principal kitchen is backed by a 10-year guarantee. All cabinetry features solid backs, high moisture resistant E1 Australian particle board, quality PVC edging on all exposed edges of the cabinetry and multiple support rails to take substantial weight. Which means you can be sure your kitchen will withstand the realities of modern life.

Available to order & ready when you are

Subject to availability, your kitchen will usually be

→ See Principal kitchen range catalogue for warranty details.

Principal. It's your decision.

Durability is key across the entire Principal range with doors and drawer fronts in quality laminate and two-pac painted finishes, cabinets built in Australia, German soft-close drawers, Italian soft-close hinges ... the care and attention to detail we put into every kitchen makes a world of difference.

The Environment

Principal kitchens are committed to the environment and reducing the impact we're all having on the world's natural resources. With that in mind, we created a very high set of environmental standards for our kitchens.

- → All cabinetry and doors are made using board supplied from controlled sources.
- → We use E1 (low formaldehyde emitting) rated timber board and panels in the manufacturing of all cabinets, doors and laminate benchtops.



Metro



Brighton







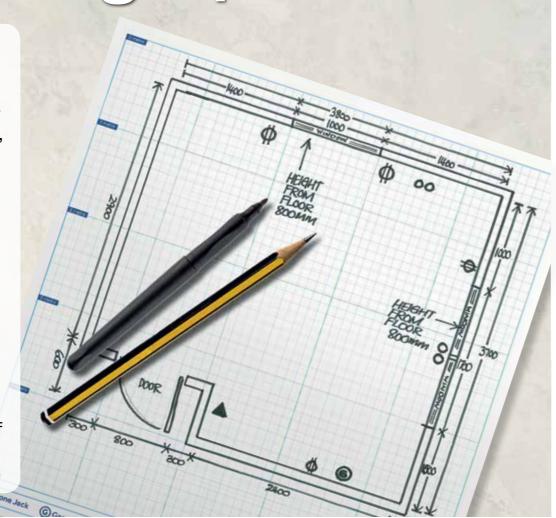




Hampton Newport Allure

The first thing you need when you're thinking about a new kitchen is a working

The first thing you need when you're thinking about a new kitchen is a working plan of your space. It's your starting point for designing, costing and building your perfect kitchen. We'll show you how to measure your kitchen space, locate your various services and fixtures, and then sketch your space on the grid provided. With this sketch, you'll be able to plot a kitchen that suits your space and your needs. It is well worth taking the time to do this step correctly. It doesn't have to be a work of art, but it does need to be accurate.



1. Begin by measuring your walls

When measuring the widths of your walls, ideally measure at approximately 1m from the floor, keeping the measuring tape taut at all times (grab a friend to help with this step!). Starting in one corner of the room, measure to the adjacent wall and write down the measurement in millimetres. Go all around the room until all walls are measured. On a spare piece of paper, create a quick, rough sketch of your room shape and note your measurements against it as you move around the room. This will help to ensure you don't accidentally muddle up your measurements later on!

2. Measure your ceiling height

You'll need to know where to position the cabinetry on your wall, and that you have enough room for them. It's best to measure your ceiling height in several places, as floors can be uneven. Write down your measurements.

3. Create a sketch

Use the grid on the next page to create a sketch of your kitchen floor plan, and then transfer your measurements.

See above for example.

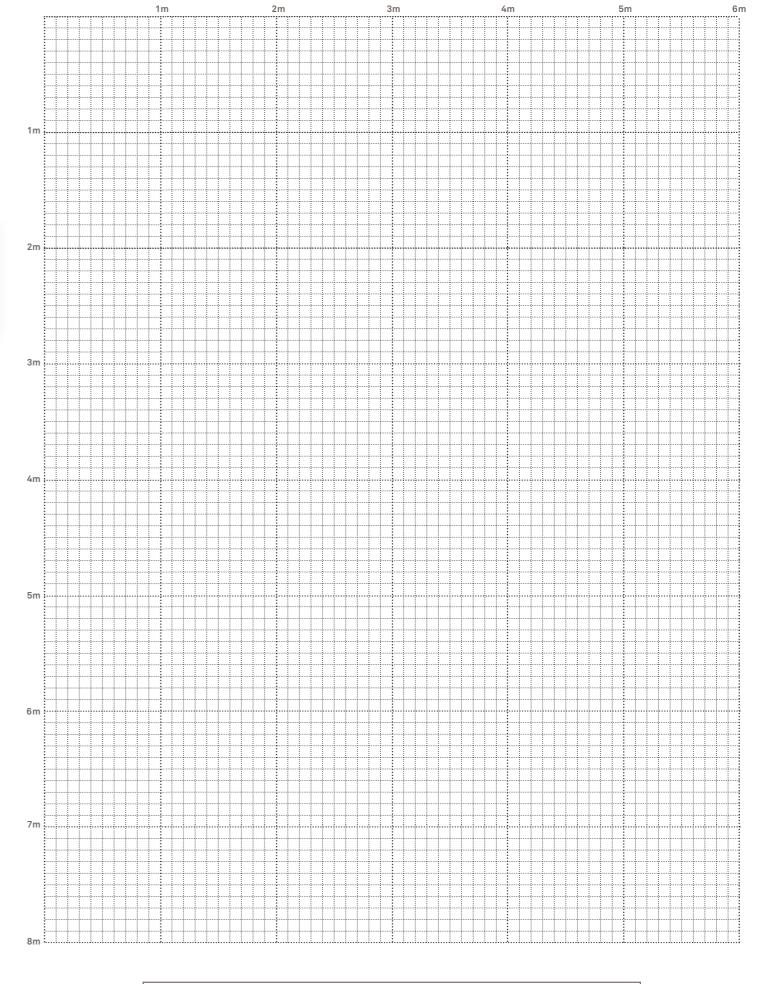
4. Measure your fixtures

Measure any windows and doors, remembering to always measure from the outside edge of the architrave. Also take measurements of their location on the wall, i.e. how far is the window located from the corner of the wall and how high is it from the floor.

5. Locate your services

Find all your utility and services like electrical points, gas and plumbing and mark the relevant symbols onto your plan. Again, remember to note their height and position on the wall.

Symbols for the different utilities are shown below.





G GAS OUTLET













Are you ready to plan your new kitchen?



Measure your space and plan your new kitchen using our online kitchen designer. Create your room, choose kitchen style, drop and drag kitchen elements - once its complete, you can share your design with friends or print it out as a shopping list to take into your local store to order.

A new kitchen doesn't have to be hard work, this helpful planning guide is full of tips and advice to help you create your dream kitchen.

First up, you need to think about the basics. What do you need from your kitchen? This is probably the most important question, because apart from looking great it really needs to function well.

Think about these things and make a list:

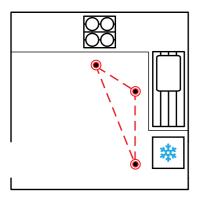
- How will your family use it?
- Do you need more storage than you do now?
- Do you need more drawers or places to store pots and pans?
- Will you need space for a dishwasher?
- Is a pantry an option?

The working triangle

Consider the natural flow between work zones in the kitchen. This work path is often referred to as 'the working triangle'. The working triangle illustrates the path between the most frequently used work areas, such as the fridge, sink and cooking appliances. Reducing the size of the working triangle will save you time and effort in your new kitchen. Using these four common kitchen layouts (Straight Line, L-shape, U-shape and Galley), and referring to the working triangle, select the design most suited to your new kitchen.

L-shaped kitchen One of the most common layouts is the L-shaped kitchen, ideal for homes incorporating a small table for

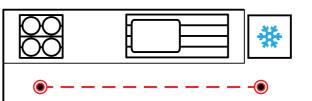
dining in the kitchen space





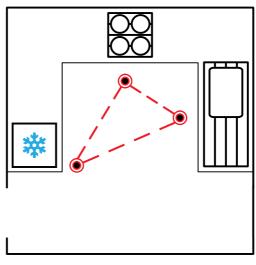


= sink



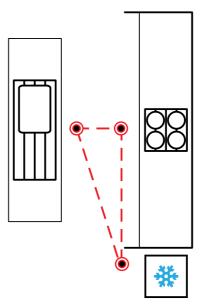
Straight Line Kitchen

This layout is best when the space available for your new kitchen is limited. There is no working triangle shown because the workflow is based on a straight line.



U-Shaped Kitchen

If you have a large room, and want the most efficient working triangle, then the U-shaped kitchen is ideal. It is also perfect for the demands of a family, offering maximum storage space with many wall cabinet options.



Galley Kitchen

This layout is featured in many homes, as it provides two opposing working and storage areas. Add a couple of bar stools to the island unit and this becomes a great kitchen for entertaining. Ideal for open plan living.



Kitchen: Metro



Kitchen: Brighton



Kitchen: Newport

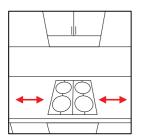
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Planning Tips

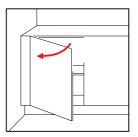
What to do...



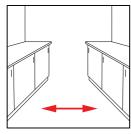
For ease of plumbing, place a dishwasher near the sink and allow a minimum 600mm space to 'house' it.



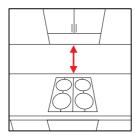
Allow a minimum 450mm either side of the cooktop for safety and extra working space.



Leave space between a cabinet and your wall so doors can be fully opened and the cabinet easily accessed.

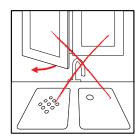


Allow a minimum 1.2m between opposite cabinets for manoeuvrability.



Allow a minimum 650mm between your cooktop and rangehood.

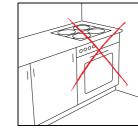
What not to do...



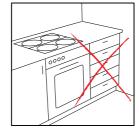
Don't place tall tapware in front of an opening window.



Don't place drawers in a corner where they can block other cabinets.



Don't place a cooktop next to a wall where it can cause overheating. Allow a minimum 450mm on either side.



Don't install a full set of drawers next to a cooktop. This can provide easy access to a hot cooking area for young children.



Don't place your dishwasher or stove in a corner where it can block other cabinets.

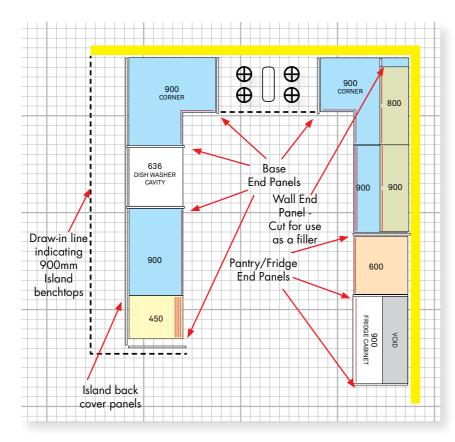
Design hints and tips

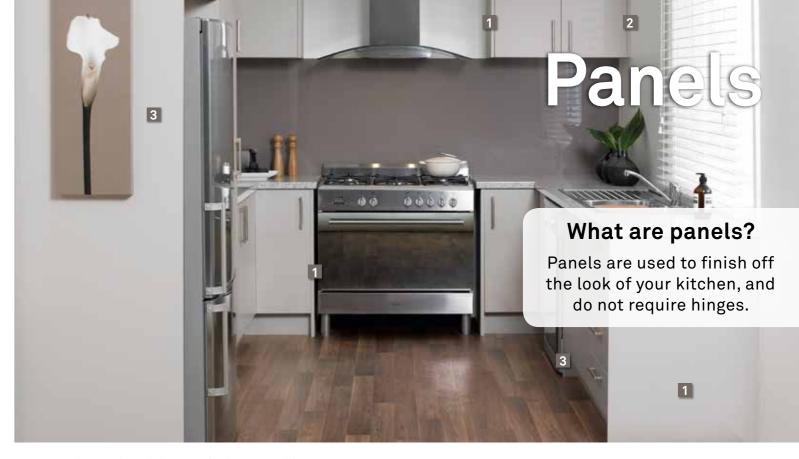
Kitchen design example

Shown here is a sample of a kitchen design. You can create a similar design using our handy grid and push-out shapes on pages 11 & 13.

This design highlights the cupboards used, and indicates where panels should be used. You'll notice that we have marked in a solid line, indicating the wall perimeter of the kitchen.

To design your own kitchen use the grid provided on page 10.

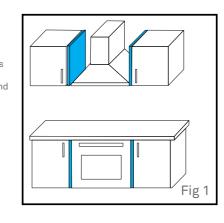




When should panels be used?

1. Finishing Off Exposed Cabinet Ends

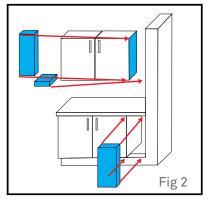
Wherever a cabinet has a visible side you will need to purchase an end panel. Choose either a wall end panel or base end panel, depending on the cabinet you are fixing to. (Fig 1)



2. Filling Exposed Gaps Where A Cabinet Won't Fit

If your plan includes a small gap between your cabinets and a wall and a full cabinet won't fit then you will need to use a matching end panel (base or wall) cut to the required width. (Fig 2)

Fix the panel to the wall and cabinet using screw-on "L" brackets, which are available in the hardware department of your local store.

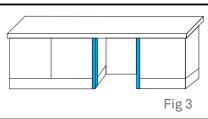


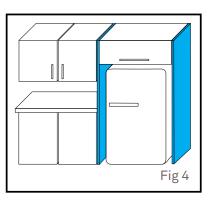
3. Creating Cavities

Cavities are needed to 'house' your fridge and/or dishwasher, otherwise you will see the exposed 'white' ends of the cabinets. For the dishwasher cavity, secure two base end panels to either side of the cabinets, leaving at least a 600mm space. (Fig 3)

To house the fridge use the pantry end panels. In most cases, a 900mm wide opening will be sufficient, enabling you to include a fridge wall cabinet in your design. (Fig 4)

Tip: Save money by cutting a base end panel into two pieces, using half on each side. Remember with the dishwasher in place, you will only see the front of the panel.





Note: All panels are 18mm thick, allow for this in your design.

Important

Remember that qualified/licensed tradesmen (electricians and plumbers) should be involved where any services need to be disconnected or moved to suit the installation of your new kitchen.

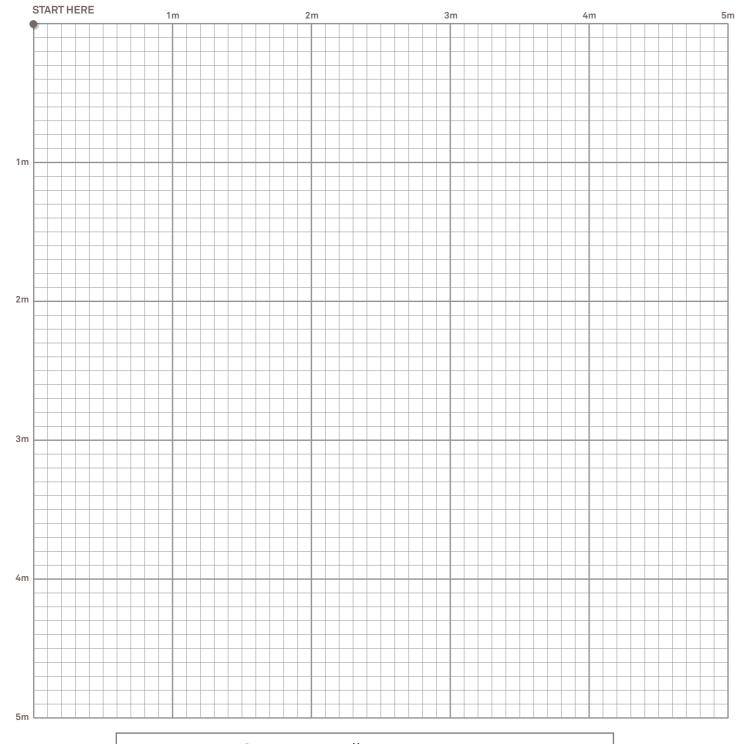
Design Time

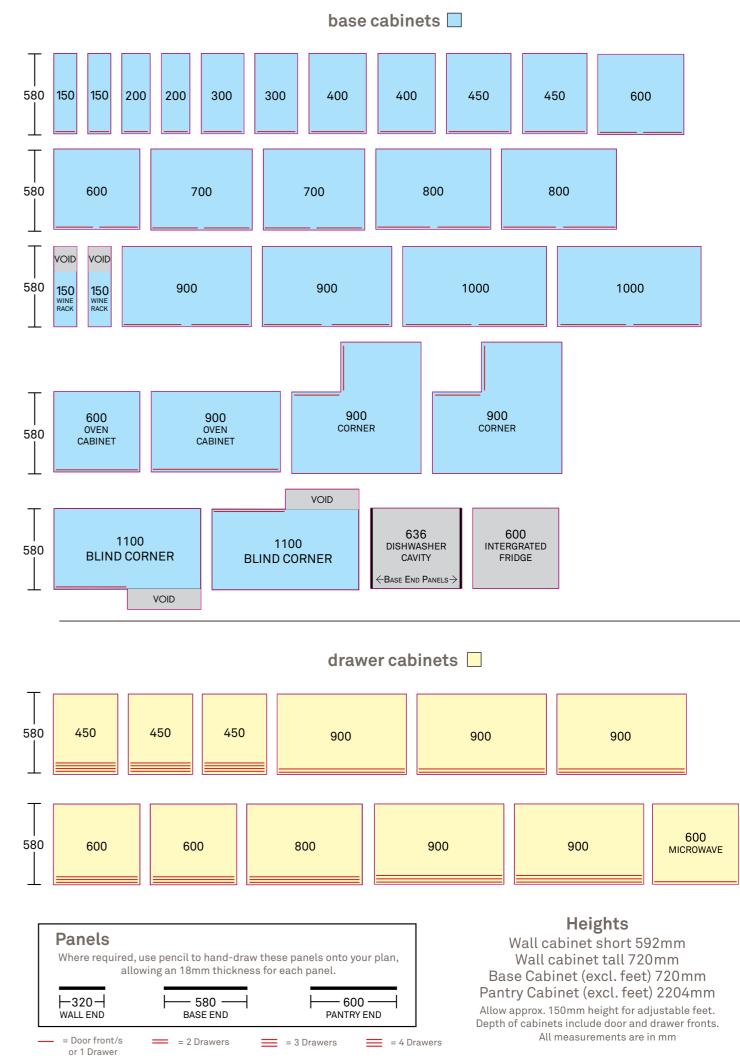
Measure and map out doors and windows.

Make a note of which way they open.

Locate and mark your plumbing and electrical outlets.

Transfer all your measurements to the grid, and start designing with the handy push out cabinet shapes!





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Measure your space and design your new kitchen using our online kitchen designer. Create your room, choose kitchen style, drop and drag kitchen elements - once its complete, you can share your design with friends or print it out as a shopping list to take into your local store to order.



Principal.

It's your decision.

Select your style with our kitchen range brochure available in-store. Pick your cabinets, doors, drawers, splashback, benchtops, handles, sinks, tapware, storage solutions, accessories and appliances.

Most Principal cabinets, door & drawers are available off the shelf (some sizes may require a special order).

Enquire in-store to find out more about our 10 year warranty against defects.





Wall cabinet short 592mm
Wall cabinet tall 720mm
Base Cabinet (excl. feet) 720mm
Pantry Cabinet (excl. feet) 2204mm

Allow approx. 150mm height for adjustable feet.

Depth of cabinets include door and drawer fronts.

All measurements are in mm

Select Your Style

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Alfresco

Beaumaris





Shaker





Japanese Pear

Order & Install

If you are unsure about your design or whether you have ordered everything you need, a team member can assist you with your planning and ordering. Please contact your local store for further assistance.

Check you haven't forgotten anything

- ☐ Base Cabinets
- Accessories
- ☐ Wall Cabinets
- □ Handles
- □ Doors
- Sink
- ☐ Drawer fronts
- ☐ Tapware/Filtration ☐ Storage Solutions
- □ Panels ☐ Kickboards
- Bins
- Benchtops
- □ Appliances
- □ Splashbacks





Home delivery

Your Principal kitchen is available for you to take home from your local store, flat-packed for transportation. Or we can arrange delivery to your home if you'd prefer, for an additional fee. Just ask one of our staff for more information (NB: 14 working days should be allowed for any items that need to be ordered in to complete your kitchen).



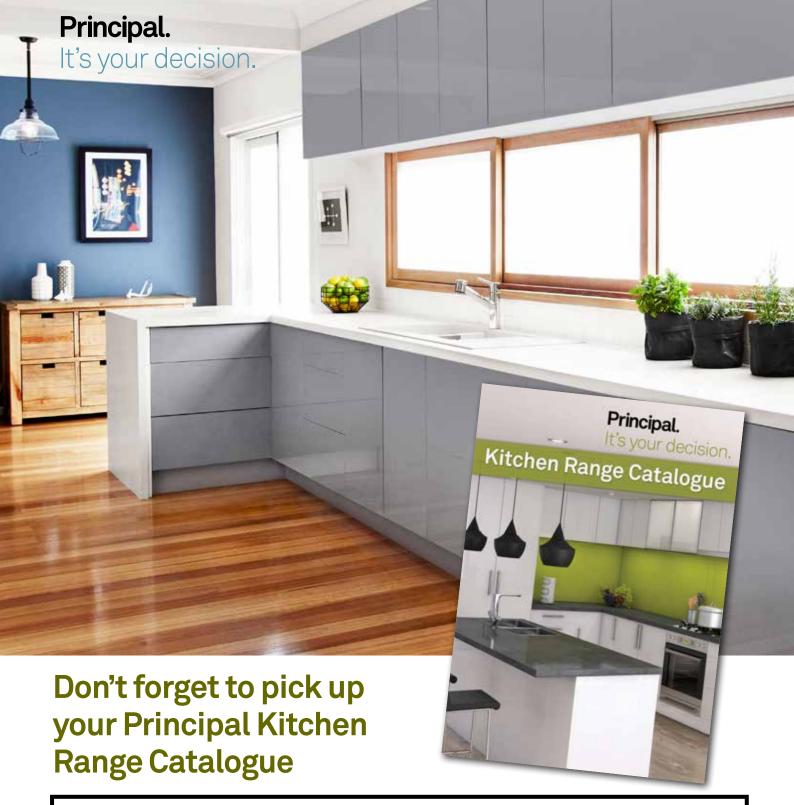
Install it yourself

The Principal kitchen range is conveniently packed, making it simple for you to assemble and install. All cabinets are pre-drilled with all assembly hardware included. Alternatively, speak to our staff who will be able to refer you to a suitable local trade professional to quote for the installation of your kitchen.









Available from your leading independent hardware store:

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