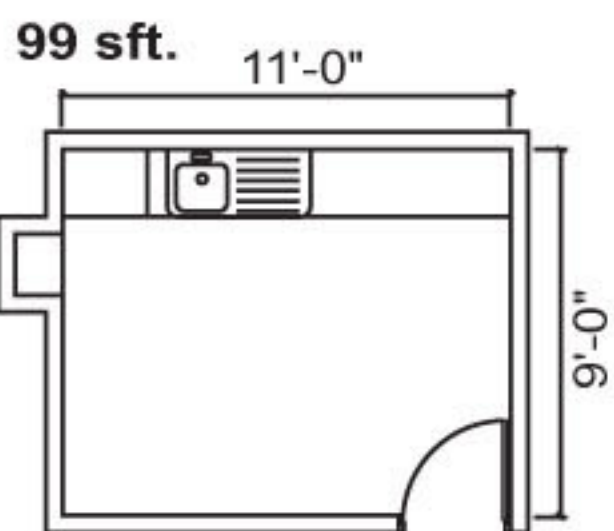


BIG IDEAS little spaces

...creating your DREAM not only on PAPER, but within your BUDGET





Collaborative Creations

A kitchen that works around our family's needs can make mealtime easier, which means the chicken won't burn while we're looking for the pot holders.

"To have an organized kitchen isn't as hard as it may seem," says Mrs. Shabana Ashraf Khan, Chief Architect of **Advanced Kitchen Solutions**. "Just think of your cabinets as the foundation - everything builds on them. With the right cabinet in the right place, you move around the kitchen effortlessly."

An average height Bangladeshi cook might prefer a lower island, while someone taller might want cabinet drawers on either side of the sink. Now it's your turn to go for the right option that will make your life style smooth under this collaborative creation.

"Don't forget to think about visibility. If you have a deep cabinet you'll want to be able to see what's in the back to avoid turning groceries into science experiments," Mrs. Shabana warns, "Rollout trays are a great way to accomplish that, or check out the many pantry accessories that are now standard in most cabinet lines."

Finding Mr. Right

The relationship between kitchen designer and homemaker is like a bond of marriage. You'll spend a lot of time together, revealing intimate details of your home life and sharing your long cherished kitchen dreams. If the chemistry works, the result can be a creative, beautiful experience. If not... a possible disaster.

Everyone wants a kitchen that will have their friends repeating "wow" or better yet, leave them speechless. That's the key to achieving that in the details, according to Engr. Hossain, Chief Commercial Officer of AKS.

"From the moulding to the choice of cabinet hardware, to how much decent tile to use, every little detail has a great impact," for example, consider the details in a cabinet. That one item involves choosing the wood species, a finish, mouldings and not to mention the various heights, depths and storage options of the cabinet.

Advanced Kitchen Solutions knows all the possibilities that are available, which choices would be functional and how to put them all together to achieve a unique style. Since budget is part of any cabinet decision, we can assure you that we are committed to creating your dream not only on papers, but within your budget. AKS offers you everything where you truly find your Mr. Right.

When it's SMART.. never say it's SMALL

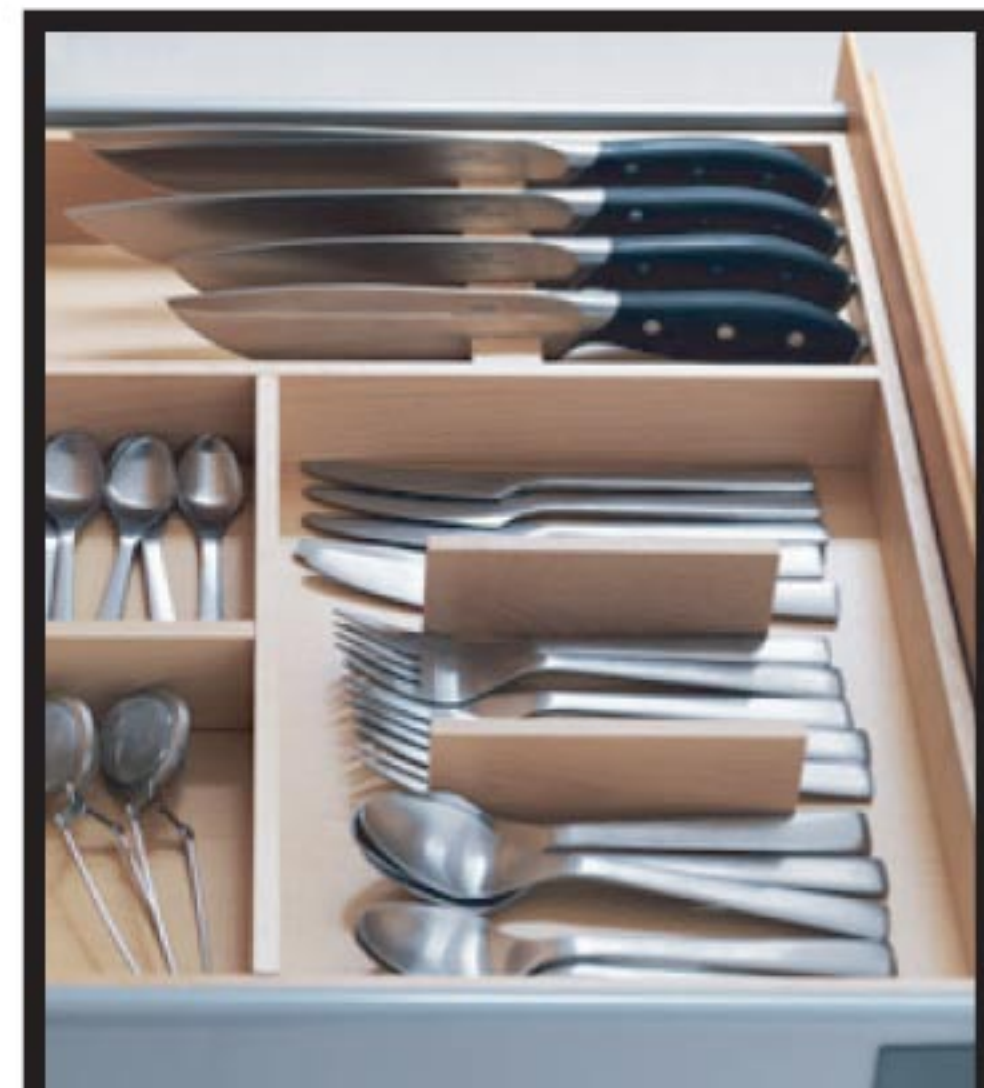
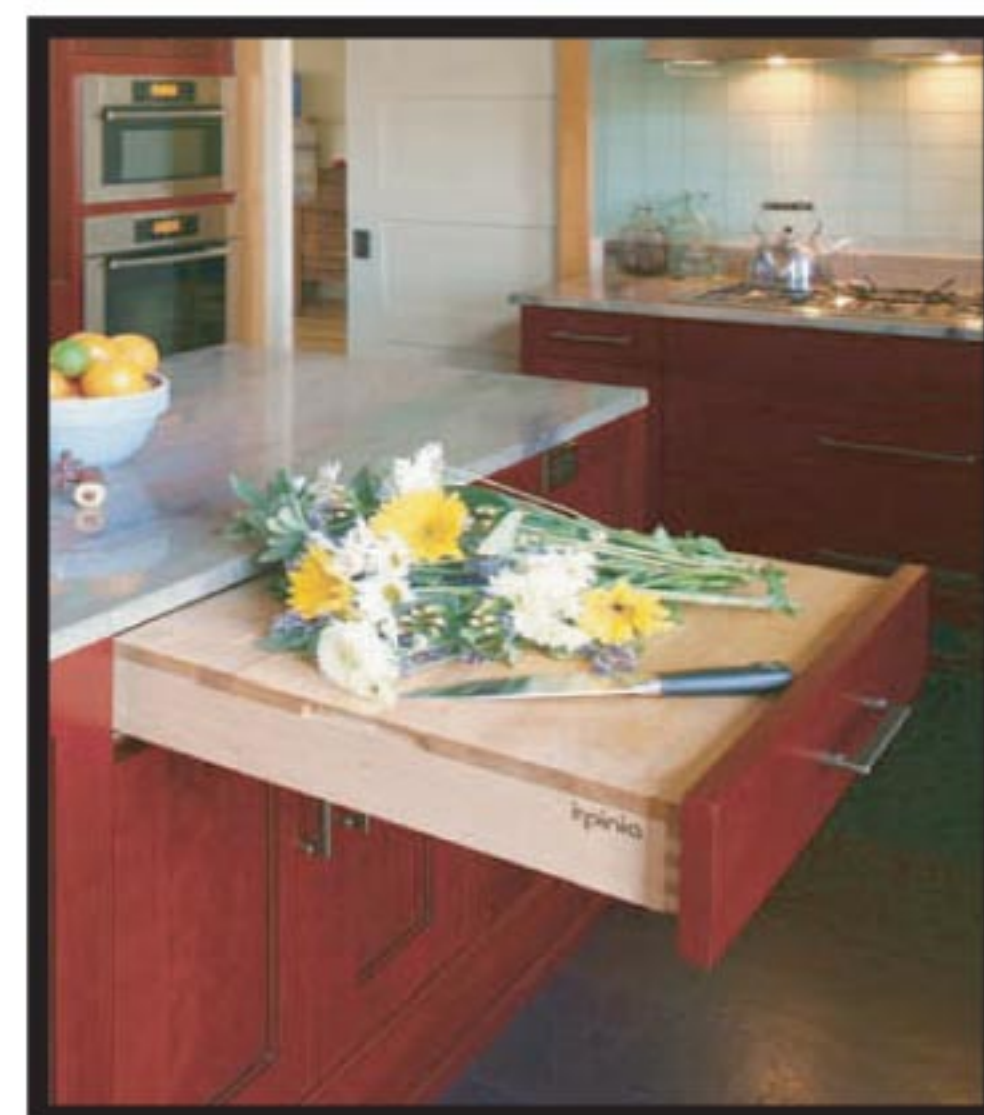


Kitchen has always been the centre of our everyday life in Bangladeshi culture. And no matter if we're mashing potatoes, managing traditional and occasional treats, sorting garbage or just hanging out, it has to work, 24 hours a day, whether it's me or all of you.

That's why we believe that a kitchen turns SMART when it is organised according to your own wish and your kitchen life-even empty bottles and potato peelings. Pots and pans, cutlery and glasses are all within reach and stored at the right height.

AKS kitchens are thought through inside and out. The smooth-closing drawer channels, the smart interior organisers and the high quality concealed hinge of the cabinet doors are the main ingredients. Our smart planning is to make your kitchen a place for cooking, merry making and doing the dishes as well. For a kitchen that works as good as it looks.

a smart
inside
makes
the
outside
look
even better



we won't let your **budget** affect your kitchen **design**



Visual Copyright :

Advanced
KITCHEN
SOLUTIONS
— an affordable luxury —
A STRATEGIC CONCERN

"Look outside the box-literally!"

There is no hard and fast rule that you have to use a wall cabinet on the wall," says Architect Nasrin Bithi- Head of Creative- Advanced Kitchen Solutions. She believes that innovative ideas can make any budget to go further, whether you're spending Tk. 30,000 or Tk. 3,00,000.

"If you know the ins and outs of cabinetry construction, you can use them in different ways," she says excitedly citing an example. "Say you need a 12" base cabinet for a narrow passageway. Don't pay extra to modify a base cabinet, which is 24" deep, use a wall cabinet, which is already 12" deep and therefore costs less."

"One of our customers from Jatrabari recently came to me frustrated because she wanted an island in her new kitchen. Her architect, constructor and designer told her it would be too costly - her kitchen was too small and they'd have to knock out a wall or add on. By moving things around, I found a way to make it work without changing the project scope," she says modestly.

One of AKS's favorite budget exercises is to split your wish list into two columns: "must have" and "prefer to have." By sorting your priorities, we can figure out how to help you save money and still having a smart kitchen.

PICK your *STYLE* and **COLOR** that best suit you...



SNOW WHITE (AKS_ML_406)



CLOUDY WHITE (AKS_ML_405)



FRIENDLY GREEN (AKS_ML_401)



ACTIVE BLACK (AKS_ML_403)



GRAND GRAPHITE (AKS_ML_408)



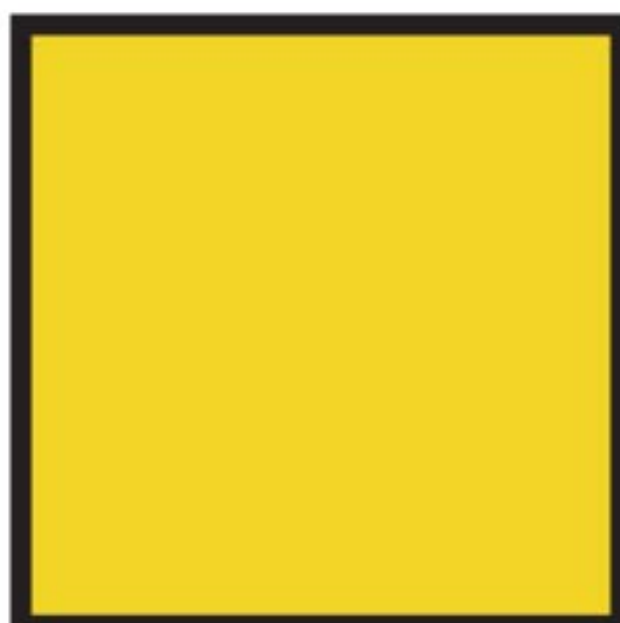
FRUITY ORANGE (AKS_ML_411)



APPLE PIE (AKS_ML_407)



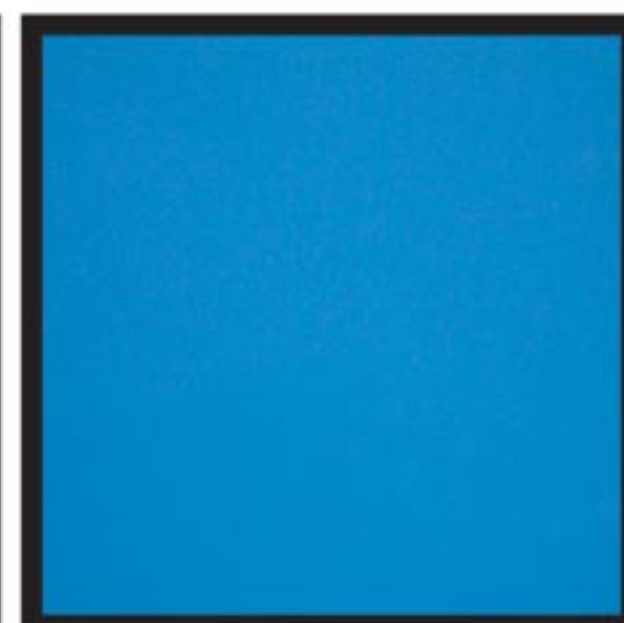
NIGHT CHERRY (AKS_ML_414)



YELLOW MELLOW (AKS_ML_413)



SOCIAL RED (AKS_ML_404)



DEEP SEA BLUE (AKS_ML_409)



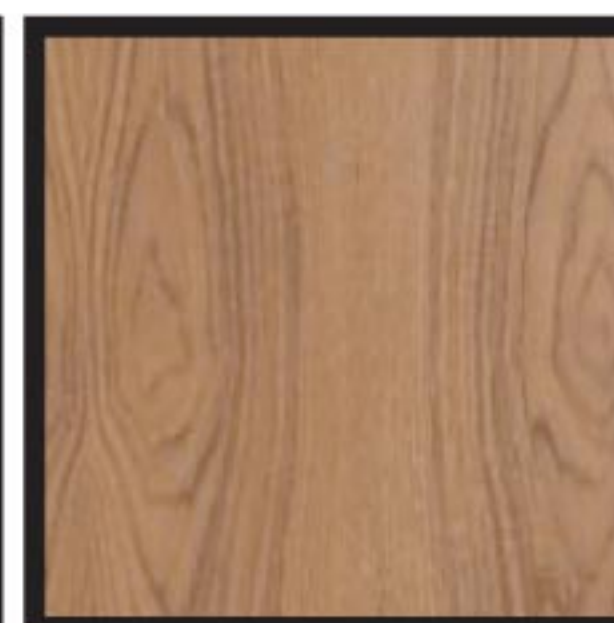
TROPICAL MEHAGONY (AKS_ML_402)



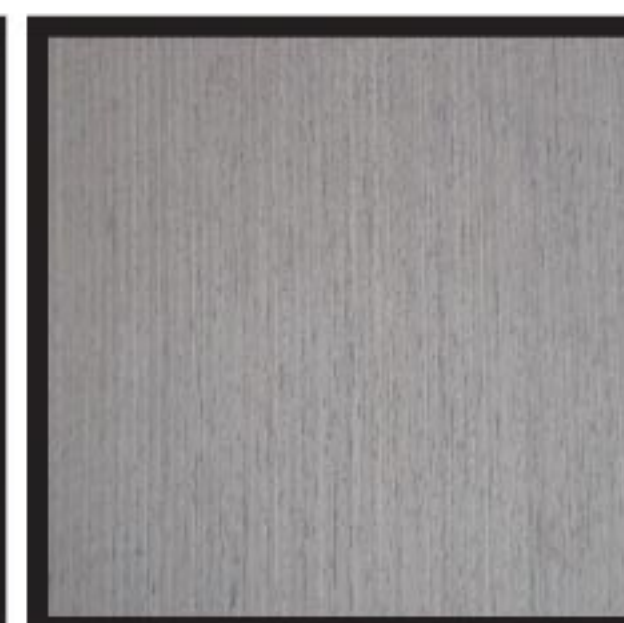
SANDY BEACH (AKS_ML_415)



FOREST COCONUT (AKS_VR_606)



BURMA TEAK (AKS_VR_602)



CHOCO TAN (AKS_VR_607)



ROYAL CROWN TEAK (AKS_VR_604)



NUTTY KNOT (AKS_VR_601)



COFFEE SHEDDY (AKS_VR_605)



BLUE BLOOD (AKS_VR_608)



SUPER TEAK (AKS_VR_610)

In easy words, 'Melamine faced particle boards is a type of man-made wood manufactured from real woods'. It is very inexpensive when compared to natural wood and readily available in the market. Some of its advantages over conventional kitchen woods are:

Smooth, Neat & Compact

Scratch, Chemical & Stain proof in normal use

Moisture, heat, vapor proof & insect free

No need to polish

The board surface is water resistant.

Typically wipes clean with a damp cloth

Long-lasting color,

No seasonal effect

Higher bending capacity,

Stronger screw holding aptitude

Unlike natural woods, Melamine Board needs less support brackets when used as cabinet.

How Melamine or Veneer faced particle boards are manufactured?

Particle board is manufactured by mixing wood particles or flakes together with a resin and forming the mix into a sheet. The raw material to be used for the particles is fed into a disc chipper with between four and sixteen radially arranged blades. The particles are first dried, after which any oversized or undersized particles are screened out.

Resin, in liquid form, is then sprayed through nozzles onto the particles. There are several types of resins that are commonly used in Bangladesh. Amino, formaldehyde based resins are the best performing when considering cost and ease of use. Urea Melamine resins are used to offer water resistance with increased melamine offering enhanced resistance. Phenol formaldehyde is typically used where the panel is used in external applications due to the increased water resistance offered by phenolic resins and also the colour of the resin resulting in a darker panel. Melamine Urea phenolic formaldehyde resins exist as a compromise. To enhance the panel properties even further the use of resorcinol resins typically mixed with phenolic resins are used, but this is usually used with plywood for marine applications and a rare occasion in panel production.

Panel production involves various other chemicals - including wax, dyes, wetting agents, release agents - to make the final product water resistant, fireproof, insect proof, or to give it some other quality.

Once the resin has been mixed with the particles, the liquid mixture is made into a sheet. A weighing device notes the weight of flakes, and they are distributed into position by rotating rakes. In graded-density particleboard, the flakes are spread by an air jet that throws finer particles further than coarse ones. Two such jets, reversed, allow the particles to build up from fine to coarse and back to fine.

The sheets formed are then cold-compressed to reduce their thickness and make them easier to transport. Later, they are compressed again, under pressures between two and three megapascals and temperatures between 140 °C and 220 °C. This process sets and hardens the glue. All aspects of this entire process must be carefully controlled to ensure the correct size, density and consistency of the board.

The boards are then cooled, trimmed and sanded. The final stage is to make its surface improved through the addition of a wood veneer or laminate surface. Thus we have Melamine and Veneer faced particle boards.

***SAFETY** concerns are two parts, one being fine dust released when particleboard is machined (e.g., sawing or routing), and occupational exposure limits exist in many countries recognizing the hazard of wood dusts. The other concern is with the release of formaldehyde. It should be noted that all wood releases formaldehyde, and the release of volatile organic compounds from particleboard produced to modern standards in Bangladesh are viewed as safe (by WHO) and hence are in market as export quality.*

Select the right one from **AKS'S** dazzling array of products ranging from Melamine / Veneer to Burma Teak / Shegun... **WHAT NOT !**

Just CALL US to see what's next !

Our creative team will visit you and note down your requirements → **will** present you a draft design based on your designated kitchen area in Auto CAD drawing or 3Ds Max → **if** further corrections are required from your end, we will revise accordingly → **once** you approve the design, we will give you a draft budget → **and** once the budget and design are approved by you, then it's a matter of just 10-14 working days to install the Kitchen Cabinet at your place.

Believe it or not,

Some of the most practical solutions for everyday life come straight from the kitchen! Dozens of common problems can be solved by using a variety of everyday items found in the kitchen & it is simply amazing that the solutions are hiding right in your own home!

Here are some **KITCHEN SOLUTIONS** which we think are worth sharing:

- To keep the ants away from Sugar container put 2/3 pieces of cloves (লবঙ্গ) in the container.
- To keep the house lizards away from kitchen hang a peacock feather.
- To keep Biscuits fresh for a longer time keep a piece of blotting paper at the bottom of the container.
- To prevent bugs from getting into the flour, add a bay leaf (তেজপাতা) to your flour container.
- To keep the chilies fresh for a longer time, remove the stems before storing in refrigerator.
- To get rid of smells in your microwave, cut half a lemon up into several small pieces and place in a cup of water. Add a couple of whole cloves (লবঙ্গ), and place this in the microwave and boil for 5 minutes.
- If you have a smelly refrigerator, just get two newspapers pages, and roll them both up into a ball; put one on the top shelf and the second on the bottom shelf and the smell will be gone before you know it.
- To clear the blocked drain pipe of your kitchen sink, mix 1/2 cup sodium bicarbonate in 1 cup vinegar and pour it into the sink, and pour about 1 cup water. In an hour the drain pipe will open.
- Keep a spoon in the vessel while boiling milk at medium heat. It will avoid sticking the milk at the bottom.
- Grind some common salt in your mixer/grinder some time every month. This will keep your mixer blades sharp.
- Don't store potatoes and onions together. Potatoes will rot quickly if stored with onions.
- If you accidentally over-salt a dish while it's still cooking, drop in a peeled potato and it will absorb the excess salt.
- Put the bananas in a black plastic bag before keeping it in the refrigerator - skin will not turn black and they will come out yellow even after a week! Never store an apple near a banana.
- Cut the top of the carrot and store in air tight bag. This will keep it fresh for a longer period!
- For cleaning smelly hands after chopping onions or garlic or fish, just rub them on a SS spoon under running water.
- When storing empty airtight containers, throw in a pinch of salt to keep them from getting stinky.
- When you clean your fish tank, the water you drain can also be used to water your house plants. The nitrogen and phosphorus in fish droppings make aquarium water a great fertilizer.
- Always keep an aloe Vera plant in your kitchen. It's invaluable when you scrape your arm or burn your finger. Just break off a leaf and rub the gel from the inside on the injury.
- Before squeezing juice from a fresh lemon, keep it in the microwave for 10 seconds to produce more juice.
- Use an old toothbrush to clean behind taps which are close to the wall or other hard places to reach.
- Keep the water in which an egg has been boiled to clean up the spoon afterwards.
- To keep lemon fresh put them in water and store in refrigerator.
- To keep potatoes from budding, place an apple in the bag with the potatoes.

Visit us now to get hundreds of more conventional kitchen solutions.

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