



CONVOY





We think there better ways
to spend your time than puzzling
about **food storage**.



Although many people in urban areas have easy access to a 24-hour supermarket or convenience store with late-night opening, almost every household still keeps a stock of dried and frozen foods. Pasta, sugar, flour, rice, salt cocoa, jam, tinned food, sauces, ketchup – and that’s only the short list of what people keep in their store cupboards. Surveys have found that most people significantly underestimate the amount and value of their stored foods. One reason for this state of affairs could be that, in most kitchens, there’s no specific, central place for stored foods. Typically, they’re spread over a number of different cupboards. This is obviously far from ideal. Disadvantages include the difficulty of keeping a clear overview, time wasted looking for things and things being overlooked at the back of a cupboard. This results in money being wasted on double purchases and food thrown away because it’s become inedible. With new storage options, these problems should be a thing of the past!

- The amount and value of stored food is typically underestimated
- No specific, central place for storing groceries
- Spread across different storage units
- No clear overview
- Time wasted looking for things
- Some stored stuff is overlooked or forgotten
- Money wasted on double purchases

”Perfect food storage saves a lot of time, effort and money. It makes cooking more flexible – and suddenly it’s become absolutely simple to achieve!”

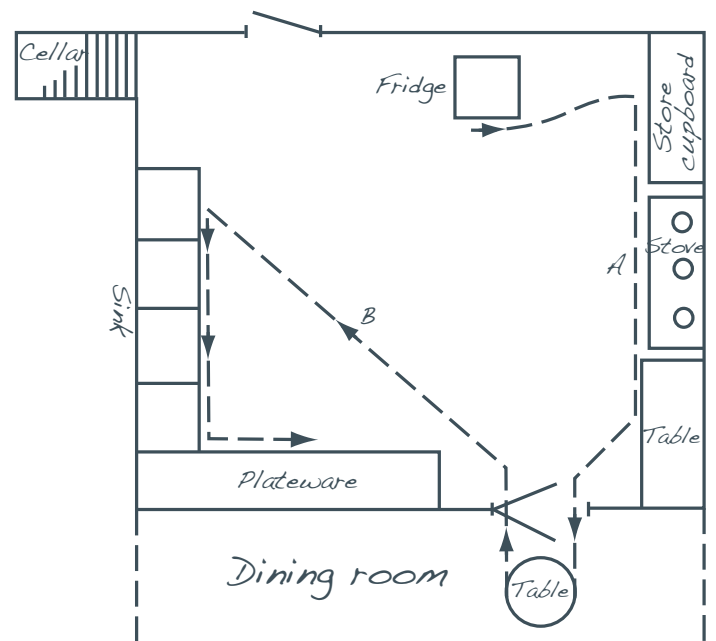
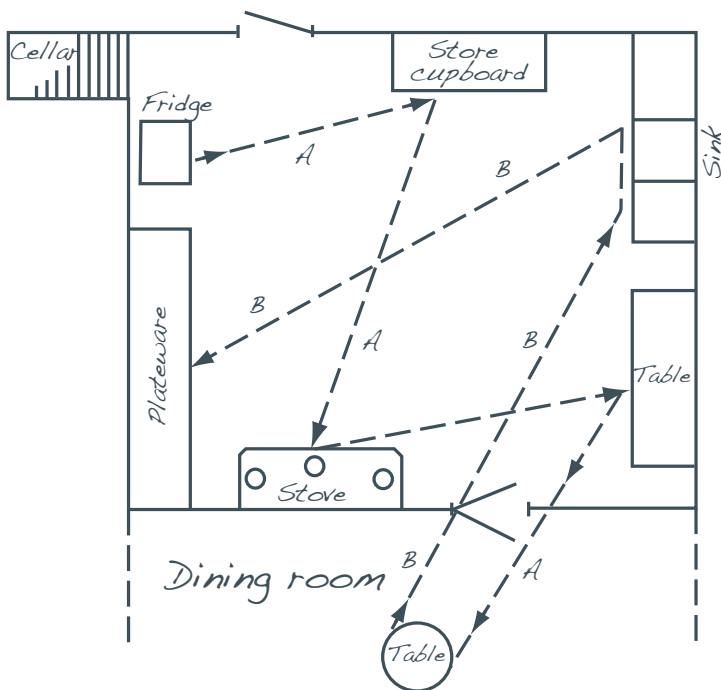
It took almost 100 years to design the **perfect fitted kitchen.**



From practical kitchen research to **modern ergonomics.**

One of the pioneers in ergonomics in the home was Christine Frederick; between 1915 and 1922, she painstakingly analysed work processes in the kitchen.

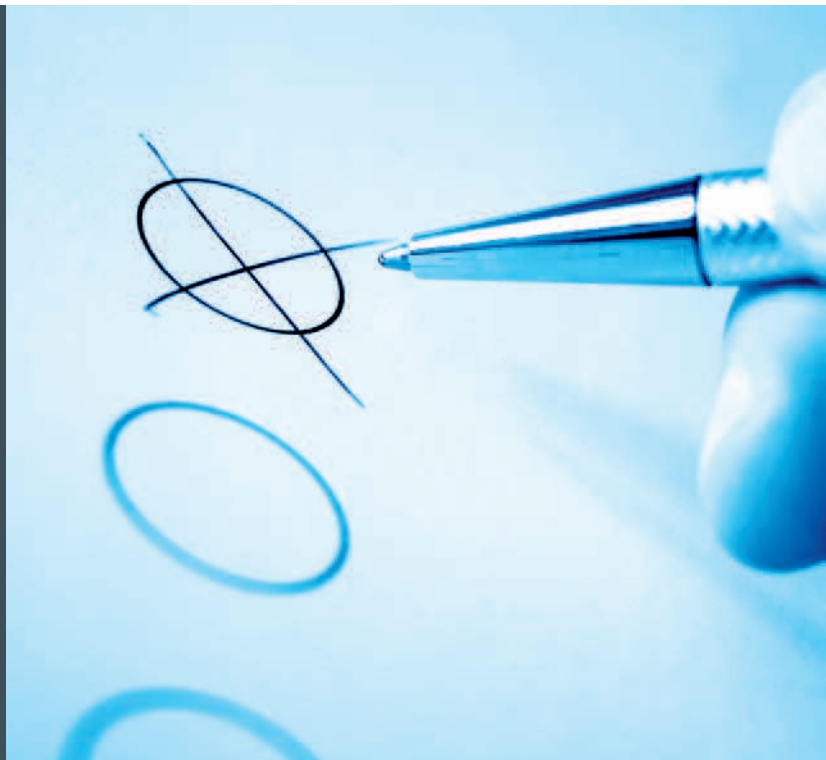
She was fascinated by the compact cooking facilities on trains, and the logistics challenge of producing 100 meals a day in a space measuring only a couple of square meters. Christine Frederick applied methods from business and time-and-motion studies to work in the kitchen. And she found a simple solution to find out exactly how much ground a housewife covered in the kitchen each day – by having her unwind a length of thread behind her. Once she had that information, she set about improving the situation.



With a pioneering grasp of ergonomics, Christine Frederick grouped kitchen furniture and equipment, which until then had been positioned more or less at random, into zones for specific tasks. Storage, food preparation, cooking, washing up...this was the start of the zone model, the basis of kitchen planning today. It's no wonder that Frederick's *Prinzipien der modernen Haushaltsführung* (Principles of Modern Home Management) became standard reading for architects – including the young Viennese architect, Margarete Schütte-Lihotzky. In the mid-1920s, Schütte-Lihotzky was commissioned to plan kitchens for a new social housing project in Frankfurt am Main, in Germany. Her compact, functional model kitchens became known around the world as the “Frankfurt Kitchen”. With their carefully planned grouping by function, they were the forerunners of today's fitted kitchens, although in recent decades, kitchens have changed and developed in response to people's lifestyle expectations and choices.



” Owners of larger units are proud of being ‘well-organised’. No wonder: all groceries are stored centrally in one spacious pull-out unit in the kitchen. “



CONVOY was developed on the basis of wide-ranging **surveys**.



In developing the perfect storage unit, the main focus must be on the user, not on the technology. In developing CONVOY, the starting point was the wishes and habits of the users. We wanted some accurate answers...

- We asked a representative user sample about how they stocked their storage units and how they used them.
- We researched the best way to store groceries.
- We researched and optimised handling and utilisation.
- Contents were defined on reliable home-economics principles

The result of all the research: People want a central storage unit for groceries



CONVOY makes dreams come true.

With **CONVOY**, we have worked systematically to take the design of food storage units to a new level. One glance makes this evident: the streamlined trays seem to float effortlessly. They offer more usable space and excellent visibility.

If preferred, trays can be supplied without side railings, making it even easier to retrieve items and to use the available vertical space. The look is streamlined with straight lines predominating. It opens up almost infinite prospects for customisation. You'll be amazed to see how many innovations fit into one storage unit...





The result of our research: People want a specific, central storage unit for dry foods. People want central food storage with groceries stored right next to their fridge – **a mixed double.**

Groceries must be stored so that individual items can be located and retrieved easily



Fresh foods need to be kept cool



Mixed double: Fridge and larder unit

Kesseböhmer's CONVOY provides space enough to store all the groceries for a household in one centrally positioned unit with a very small footprint. One gentle pull slides the entire contents out in front of the unit – for a clear view from either side and very fast access. It makes kitchen work much easier, it saves time and effort and it effectively avoids the risk of items being forgotten at the back of a cupboard. Combining a refrigerator with a CONVOY unit creates a storage centre in a modern fitted kitchen. **And it's available 24/7.**

Storage unit



Refrigerator



A clear view and complete transparency

Shelf-type storage

Individually adjustable tray heights

CONVOY

Keep a clear view!

As the hub of a home, kitchens will always be changing. Shopping habits change. Food availability and packaging formats change. Cooking routines change as family circumstances change. The new CONVOY with its smoothly adjustable trays enables quick & easy customisation and spontaneous change.

The cantilevered “floating” trays are attached to the single-tube frame. It not only looks brilliant, it’s also more practical. Stepless adjustment with one easy movement.

In short: more attractive, faster and easier!



Minimalistic design and cantilevered “floating” trays – with the new single-tube frame



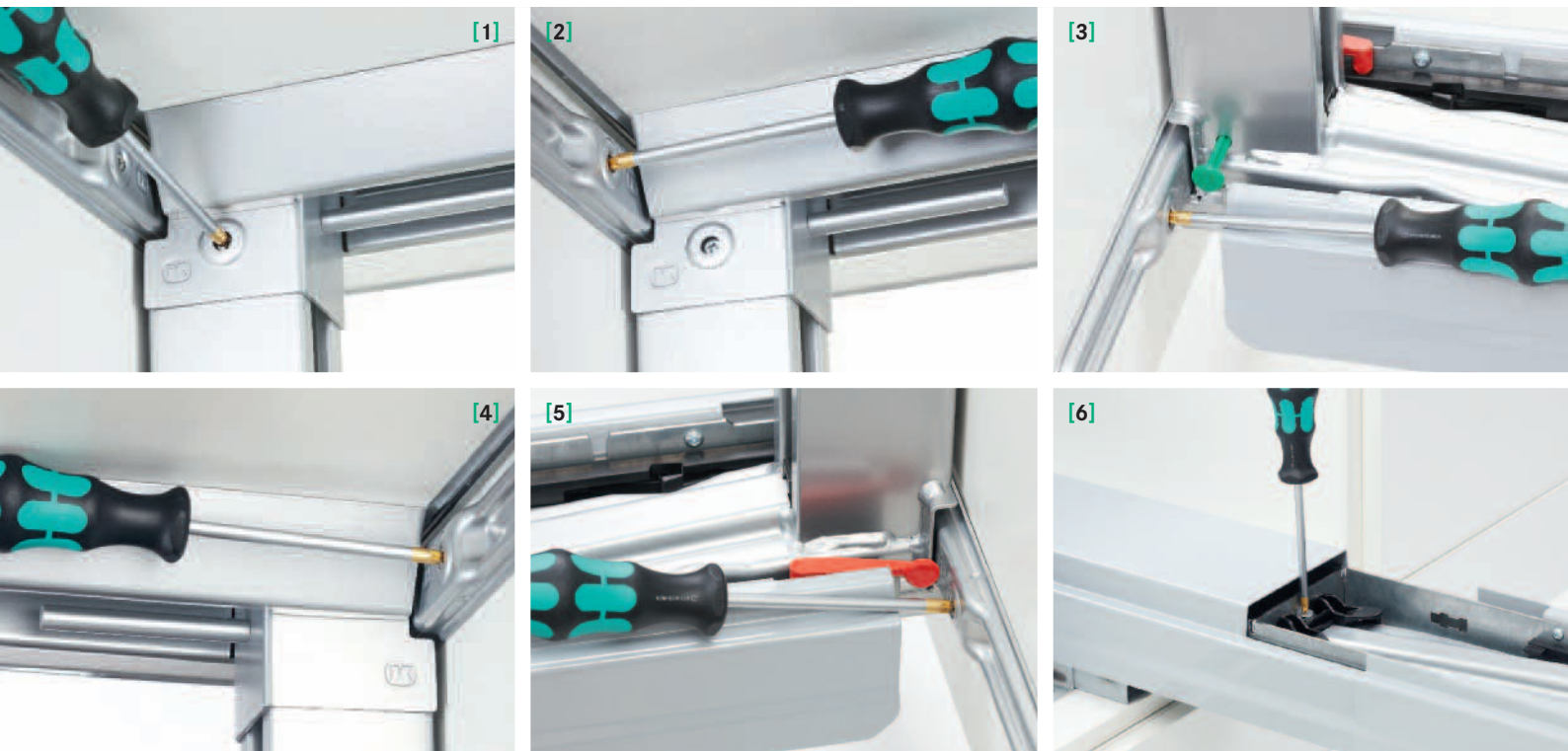
Smoothly adjustable:
fast and easy adjustment –
no tools required.



There are **many reasons** for choosing CONVOY – here are some of the main ones:

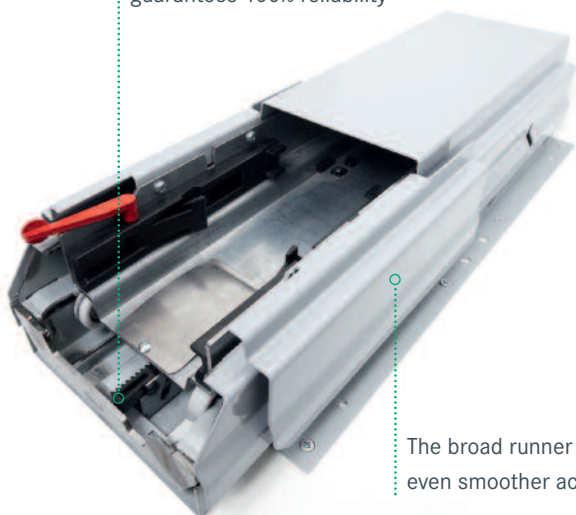
- Top runner concealed by the tray. New-design runner connections mean more choice with fewer variants. [1]
- Easier loading and unloading with no side railing. [2]
- Easy, stepless height adjustment for the trays – no tools required. [3]
- 100 kg load capacity. All the groceries can be stored in just one unit. [4]
- Quiet – damping is standard. The automatic closing mechanism has been optimised for CONVOY. The silent storage unit! [5]
- Improved smooth action. A new runner system ensures CONVOY glides even more softly out of the cabinet. [6]





Fast **precision adjustment!**

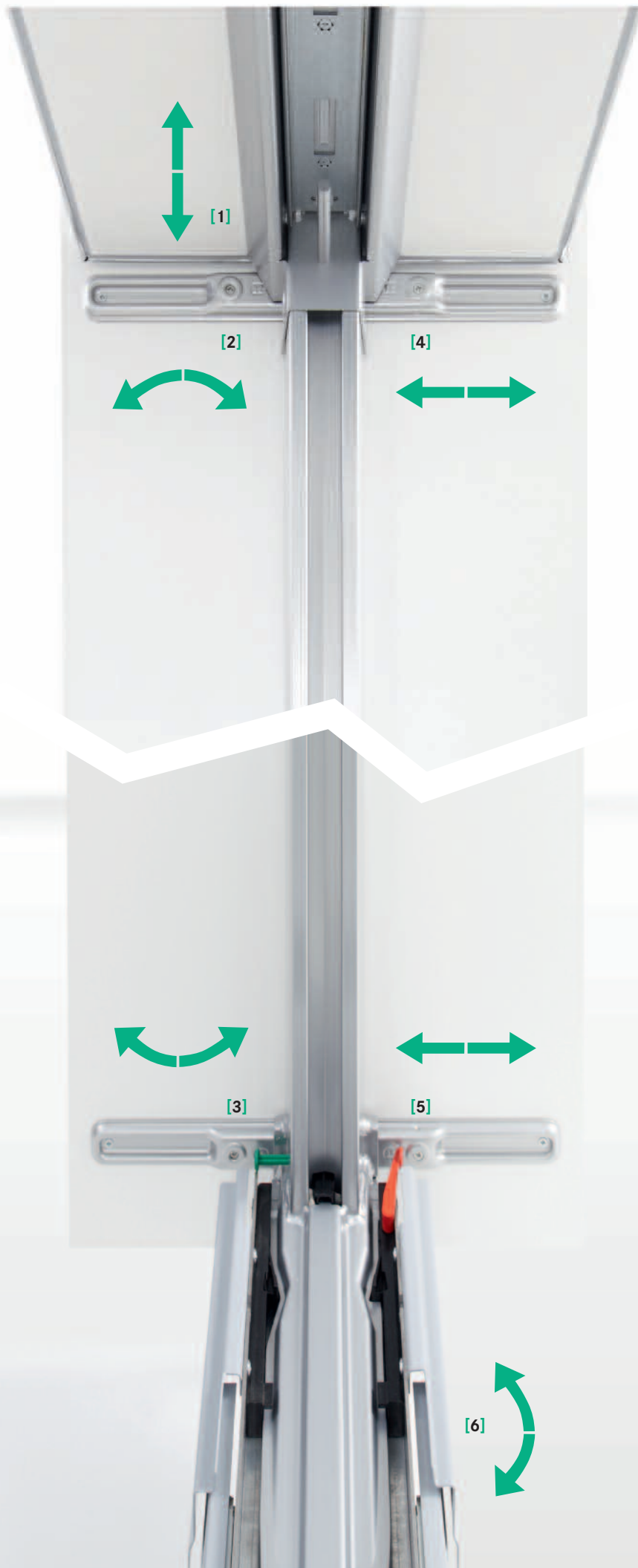
Synchronisation with a toothed rack guarantees 100% reliability



The broad runner makes for even smoother action

Attention to detail is a feature of the new CONVOY – for example, quick and easy fine adjustment. The setting screws are unobtrusive, but easily accessible. The only tool required is a PZ2 screwdriver.

- Simple, self-explanatory fine adjustment
- The only tool required is a PZ2 screwdriver
- Direct adjustment – no tighten/release mechanism
- Toolless connection for frame and runner systems
- Toolless front panel attachment and disassembly
- Easy system disassembly with push-button mechanism





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