



Message from Managing Director

Time is the only precious commodity that never stands still...and Chinese New Year is just ahead. It is time for us to spring clean, bake Chinese New Year cookies and get ready for our Reunion Dinner with our family. We are all rushing for time. We at Kitchen Shop understand. We have made available time and energy saving cooking basic essentials like pressure cooker, thermal wonder cookers, cooking gadgets etc.

These basic essentials will not only save you precious hours but your food will turn out more aromatic and better tasting with high nutrients retention. We have also put on offers great Chinese New Year giftings that are not only time saving during cooking but will also help you and your family conserve energy and reduce our carbon footprints.



Jean Yeap Managing Director

What's Inside... Recipes

































La gourmet®

Claypot

usual RM298

Truly Oriental 3.5L

With any purchase of La gourmet® Claypot, FREE Mr Clean Double Action Scrub worth RM9.90 **RM188** usual RM319

La gourmet[®] Truly Oriental 4L Induction Steamboat Claypot

> usual RM239 La gourmet® Truly Oriental 6L Claypot

3 Rules for the La gourmet® Perfect Prosperity Soup! <

Rule 1: Use a quality toughened Claypot. Truly Oriental Claypot by La gourmet[®] is an excellent choice.

Rule 2: Use only the best and freshest ingredients. Then put all the ingredients into cold water in the Claypot before boiling.

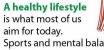
Rule 3: Once the soup boils, reduce the heat and stew the ingredients in the claypot over a low flame. This will draw out the nutrients and sweetness from the ingredients. The insulating body of the Claypot will reduce evaporation, keeping the soup warm and sealing in the aroma of the soup.

Serve this delicious nutrients soup by placing the whole La gourmet® Truly Oriental Claypot on your dining table. This will keep your soup hot and aromatic. Scoop onto bowls and serve. Replace the cover, and the soup will retain its heat and aroma throughout the dinner.

How to cook the tastiest and most aromatic soup you have ever had...

When trying to make the perfect prosperity soup, the most important thing apart from the right ingredients, timing or temperature, is the right type of pot. The material used in the construction of the pot will affect the temperature. For example, a stainless steel or metal pot has a high conductivity, making the soup evaporate rapidly. Whereas a La gourmet^{*} ceramic toughened Claypot has good insulation properties, allowing you to stew the soup over a longer time period slowly on low heat. Stewing the soup slowly in a La gourmet^{*} toughened Claypot is the secret to improving both the aroma and the tastiness of the soup!

Wealthy Phoenix Chicken 发财凤凰鸡 (Seasoned Whole Chicken Wrapped In Aluminium Foil)



Sports and mental balance are essential, but so is healthy nutrition. Fresh ingredients, vitamins and minerals as well as variety all play an important role.

Silit SICOMATIC® Pressure Cooker is a must for every wellness kitchen. The gentle, healthy cooking method ensures optimal preservation of vitamins, minerals and aromatic smells. The dishes you prepare develop their own authentic taste. Moreover, the SICOMATIC® offers unbelievable versatility. For example, you can use it to prepare a complete several-course meal at the same time.

Silit SICOMATIC® Pressure Cooker has been sold millions of times over. In more than 80 years of research and ongoing development, the SICOMATIC® has been constantly optimized and adjusted to your needs. State-of-the art cooking technology, perfected user-friendliness and sophisticated design make the SICOMATIC® today's ideal cooking system.



Method

- Soak Chinese angelica root, Chinese wild yam and codonopsis with 3 tbsp water for 1 hour.
- Rub chicken with seasoning. Stuff Chinese angelica root, Chinese wild yam and codonopsis into chicken cavity.
- 3. Place chicken onto cellophane paper and aluminium foil. Set the rest of the ingredients on top, then wrap up and place onto the SICOMATIC[®] unperforated

- Ingredients
- 1 whole chicken, blanched and marinated
- with ½ tbsp dark soya sauce • 6 pcs dried mushrooms,
- rehydrated • 10g black hair moss, soaked
- 100g rehydrated sea
- cucumber, cut into pieces
- 40g scallops, washed and
- soaked with ½ bowl water • 50g Chinese angelica root
- (dang gui) • 50g Chinese wild yam (huai shan)
- 50g codonopsis (dang shen)
- 1 sheet cellophane paper
- 1 sheet aluminium foil
- Seasoning
- 1½ tbsp oyster sauce
- 2 tbsp cooking wine
- ½ tsp salt

MADE IN GERMANY

- 2 tbsp light soya sauce 1 tsp pepper
- 4. Pour 2 bowls of water into Silit SICOMATIC® Pressure
- Cooker. Using a insert support, place the chicken in. 5. Cover and cook with cooking level II until pressure indicator rises up to 2nd green ring. Lower heat and time for 30 minutes.
- 6. Release pressure and dish out, unwrap the chicken and serve hot.

Lily Wan Yee Fishing Pot 金针云耳焖鱼煲 (FRIED FISH WITH LILY BUDS)

Method

- 1. Heat up oil in SICOMATIC®, stir-fry sliced ginger for a while.
- Add in the rest of the ingredients.
 Cover and cook with cooking level II
- until pressure indicator rises up to 2nd green ring. Lower heat and time for 5 minutes.

4. Release pressure and open the lid. Stir in seasoning

and serve hot.

Ingredients

- 1 fish, approx. 1kg, cut into pieces and prefried
- 30g black fungus, washed and rehydrated
- 10 pcs white peppercorns,
- pounded200g yam, sliced and prefried
- 50g garlic, prefried
- 30g lily buds, knotted and washed
- 30g red dates
- 20g Chinese angelica root (dang gui)
- 20g sliced ginger
- 2 tbsp oil
- 1 litre waterSeasoning
- 1 tsp salt
- 1 tsp sugar
- 1 tbsp cooking wine (optional)

Vitamin & mineral nutrients conserved by short cooking times & the unique sealed cooking method. **RM888** usual RM1399

SILIT Sicomatic t-plus 6.5L Pressure Cooker (Black/Red/Yellow) FREE SILIT 24cm Deep Frying Pan worth RM499 (choice of Assorted Colours)

Sweet New Year Prosperity Pudding

Ingredients:

- 500gm sugar
- 250gm glutinous rice flour
- 50gm rice flour
- 500ml water
- Cellophane paper or banana leaves

Method:

- 1. Melt 5 tbsp sugar into caramel, then add in the rest of the sugar dissolves into syrup and let it cool. Mix glutinous rice flour, rice flour and syrup into a smooth batter. Sieve and pour into a mould or tin lined with banana leaves or cellophane paper.
- 2. Pour 2 bowls of water into the WMF PERFECT PRESSURE COOKER, then put in the mixture to steam.
- 3. Cover and cook until the 2nd red ring appears, lower heat and time for 30-40 minutes. Wait for the presure to be released, remove the pudding and let it cool.



The Fast Way To Healthy Cooking



More and more people are observing a balanced diet. Products from organic farming and in-season vegetables fresh from the market are increasingly found on the menu.

Sadly there is often not enough time in everyday life to prepare everything fresh. For anyone who does not want to forgo healthy and aromatic food WMF Pressure Cookers® are the ideal solution. Cooking in a pressure cooker is fast, healthy, aromatic and versatile.

The food is cooked at a high temperature under pressure. That shortens the cooking time by up to 70% and saves up to 50% of energy.

Short cooking times and the hermetically sealed cooking system without the effect of oxygen is gentle on important vitamins, nutrients and minerals and retains the individual flavour of the food.

MADE IN GERMANY

Cooking in WMF Pressure Cooker® Is Versatile

You can cook soups and stews, fry and braise meat, steam or stew vegetables, fish and poultry. For followers of a health conscious diet, the advantages of pressure cooking can be used for whole food cooking. Grain and pulses do not have to be pre-soaked and cooking times are noticeably shorter. If you are really short on time, even frozen food can be prepared in WMF pressure cooker[®]. You can put vegetables straight into the cooker. Meat should be thawed out somewhat before browning.

Time reduces up to 70%

Vitamin & mineral nutrients conserved by short cooking times & **Energy saving up to 50%** the unique sealed cooking method.



Tescoma PRESTO Pressure Cooker

Pressure cooker PRESTO is made of high-grade stainless steel; it enables cooking at low or high pressure and is ideal for quick and economic cooking. The pressure cooker is provided with 4 cut-outs for safe use and solid handles.

The three-layer sandwich bottom is suitable for all types of cooker - gas, electric, vitro-ceramic and induction cookers.

> usual RM838.90 Tescoma PRESTO Pressure Cooker 6L + 4L

Steamed Prosperity Cakes

RM438 usual RM478.90

Tescoma PRESTO Pressure Cooker 4L



rm**488** usual RM522.90 Tescoma PRESTO Pressure Cooker 6L

Ingredients

180g Sugar

Directions:

• 50g rice flour

• 180ml water • 2 tsp baking powder • 200g cake flour red food colouring

1. Boil sugar in water on the stove in a small pot, stirring until dissolved. Set aside to cool.

- Sift cake flour, rice flour and baking powder together in a large glass bowl. Add in the sugar syrup
- Add three drops of red food colouring and stir until thoroughly mixed. The batter will be thick

You should work with it right away as it becomes even thicker and stickier the longer it sits out. 4. Put batter into paper cups until almost full. Place cups in sturdy moulds so that they hold shape when steamed. I put mine in ramekins. Steam over high heat for 20mins. Do not remove lid before

low-gluten flour and another using part low-gluten flour, part rice flour. The procedure is

Only low-gluten flour:

200g low-gluten flour

- molasses flavour and golden colour) 210g water
- 8g baking powder
- Part low-gluten flour, part rice flour:
- 60g low-gluten flour
- 140g rice flour (non-glutinous!)
- 90g sugar (brown sugar will add a slight
- 8g baking powder

- Combine low-gluten flour, rice flour, sugar, and baking powder. Add water.
- Meanwhile, prepare the steaming vessel. Make sure that the water has boiled with strong
- steam (i.e. steam is escaping from the lid). Place the moulds with batter into the steaming vessel and steam for 15-20 minutes. Make sure properly. Doneness can be tested with a toothpick.

Kitchen Craft Pure Oriental Two Tier 20cm Bamboo Steamer La gourmet® 24cm 18/10 Stainless Steel Mixing Bowl **Kitchen Craft** Traditional Stoneware Mixing Bowl 70 3L/3.75L/6L usual RM289 from RM49 - RM59 KAGI Japan 28cm x 2 Layers

Steamer Pot

Making Life Easier



ADVANTAGES OF THERMAL COOKING

 ENERGY SAVING: Conducts heat quickly and uniformly. The food will continue cooking inside the Thermal Wonder Cooker
 TIME SAVING: 10 minutes cooking time is all you need. Cooking

- was never so easy or fast as the food keeps cooking itself automatically using the heat accumulated inside. No further attention is needed like in traditional cooking methods.
- VERSATILITY: Suitable for any kind of cooking AND any kind of cooking hobs.
- SAFETY: Non-porous and non-reactive. Same material used for surgical instruments (18/10 Stainless Steel)
- HEAVY GAUGE: 2.5mm three-layer body and 2.3-2.5mm multi-ply encapsulated bottom gives superior heat distribution
- COOKING PERFECTION: Due to shorter real heating time, the food inside can be hardly over-cooked.
- **HEALTHY COOKING**: The full flavours of the food and nutrients are preserved.
- **TRAVEL**: Great for picnics, boating, camping and gathering as it cooks and keep food hot/cold anywhere for up to 8 hours.
- 1 year guarantee.



Ingredients:-

- 600gm deboned meat (cut into cubes)
- 50gm black fungus (soaked & sliced)
- 10pcs mushroom (sliced)
- 1 tbsp chopped garlic

Gravy:-

• 1 tbsp oyster sauce 1 tbsp soy sauce 500ml water

Cooking:-

- Season meat with seasoning for 20 minutes,
- and deep fry till golden brown and set aside.
- Heat 3 tsp of oil in the inner pot of La gourmet[®] Thermal Wonder Cooker, fragrant garlic, adds in gravy, black fungus, mushroom and fried meat and cook until steam appears.
- Lower flames and time for 5 minutes, then transfer into insulator and leave it to self cook for another 20 minutes, garnish and serve hot.



Seasoning:-

- 1 tbsp sugar 1 tsp preserved bean curd
- 1 tsp salt 1 tsp pepper
- 1 tbsp soy sauce 1 tsp dark soy sauce
- 3 tbsp flour ½ tsp five spice powder

For Perfect Heat Retention

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La gourmet® Cast Iron Round Frypan

Cast Iron Cookware

CRM299 La gourmet[®] Cast Iron Oval Casserole 3.5L



La gourmet[®] Cast Iron Round Casserole 5.1L



With every purchase of La gourmet® Cast Iron Cookware Free Trudeau Silicone Handle Grip worth RM59.90

La gourmet[®] Cast Iron Round Casserole 2.45L









Add Some Colours To Your Kitchen!



SCANPAN adds a splash of colour to the menu. Add a dash of personality to your kitchen with colourful & functional kitchen tools from the Scanpan Spectrum Series.

SCANPAN is one of the world's leading producers and have for more than 5 decades produced Danish high quality long-lasting kitchenware. Deeply anchored in traditional, sound techniques of craftsmanship, it makes functional and timeless utensils for the modern kitchen – from the everyday household to the professional kitchen.



Scanpan Spectrum - Available in Red, Orange, Yellow, Green, Blue & Purple



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Best Deal In Town!

KitchenAid KSM 150 Mixer

KitchenAid

KSM 150 MIXER

The KitchenAid Stand Mixer has always stood for versatility, reliability and durability. Generations of chefs have relied on its power, performance and durability since 1919. Whether its mixing, mashing, whipping or kneading, no other brand can blend like KitchenAid can!

ARTISAN

Kit

La gourmet[®] 5.5L+1.5L Thermal Wonder Cooker in Gift Set worth RM898

Lagourn

Rgoum

KitchenAid Immersion Hand Blender worth RM499

with purchase With every purchase of Kitchen Aid Stand Mixer (Exclude Classic White)





This stylish hand mixer features a 7-speed electronic digital control that includes two slow stir speeds and one high whip speed. Soft start[®] electronic control adjusts to the resistance of what you're mixing for smooth, consistent operation.







Home-made Yee Sang

Ingredients (Serves 2)

- The ingredients stated are for two, but it can easily serve up to 4 since it's just an appetizer salad. Feel free to double up for 4, triple for 6, etc
- The amount of ingredients, especially the grated vegetables, is just a rough guide. Feel free to grate as much vegetables to your liking. Some Yee Sang comes with a mountain pile of daikon, carrots and
- cucumbers. (A) Main Cast - 8 main ingredients
- 1) 1 carrot, skin peeled
- 2) 1 white radish (daikon), skin peeled
- 3) 1 cucumber
- 4) 2 tbsp Japanese red pickled ginger
- 5) Pomelo, peeled and sacs separated, about 50g
- 6) 1 packet of Pok Chui crackers
- 7 & 8) Red and green yam strips which is made with 1 yam, remove the skin (wear disposable gloves
- when handling yam)
- red and green food colouring
- vegetable oil for deep frying
- (B) Supporting cast
 - 1 tbsp toasted sesame seeds
 - 1 tbsp roasted peanuts, chopped finely (or crushed using mortar and pestle)
 - 1 tsp Chinese 5-spice powder
 - 1 tsp cinnamon powder
 - a small dash of Chinese white ground pepper
 - 1 tbsp good quality extra virgin olive oil
- (C) Sauce
 - Note: Serves 2, feel free to double the quantities for 4, triple for 6, and so on 2.5 tbsp Chinese plum sauce • 1 tsp sesame oil
- a tbsp of hot water to achieve the consistency of sauce to your liking (adjust according to the brand you use)

(D) Raw fish

Suggestions • raw fish slices, usually salmon sashimi slices (traditionally raw mackerel used) and/or • abalone slices Directions

(A) Main Cast - 8 main ingredients

1) Pat dry carrot, daikon and cucumber after washing. Using a special vegetable peeler with "teeth" or a julienne slicer or a mandoline, julienne (slicing to long thin strips) 50g of each vegetable.

2) To prepare the yam (see photo step-by-step below), wear disposable gloves as the yam will "bite" our skin. Slice off the yam skin and then using a special vegetable peeler with "teeth" or a julienne slicer or a mandoline, julienne (cutting to long thin strips) 100g of yam. Divide yam into two equal portions in two separate bowls. Using a short straw, pick up a few drops of red colouring and dye one bowl of yam red. Use another straw, dye the other bowl of yam green. Leave to dry for a while. Heat up some vegetable oil in a wok (enough to cover the ingredients; I use about 500 ml), when the oil is hot enough turn it down to medium, add the red yam first and deep fry for about 3 minutes. Remove and drain on a plate. Repeat for green yam. It is important that the oil is hot enough but not too hot or else the yam will become too crispy. Set aside.

3) Arrange all the ingredients on a round plate.

(B) Supporting cast

1) To toast sesame seeds, heat up a dry pan or wok, then add sesame seeds. Use a spatula to stir the sesame seeds evenly and toast till the sesame seeds is a nice golden brown. Do not take your eyes off during the toasting process as it only takes a few minutes, and the seeds get from golden to burnt really quickly.

2) Arrange the ingredients in separate shallow dishes.

(C) Sauce & Raw fish

1) To prepare the sauce, just add everything in a small bowl and mix till evenly dissolved. 2) Arrange the raw fish on a separate plate. If using mackerel, you may want to marinade the fish slices with some ginger juice because some people find it more "fishy" than salmon.







RM42.90 RM33.90 RM33.90 RM29.90

20 pc Dinner Set RM499



20 pc Dinner Set RM499



Asian Lettuce Cups Recipe



The Sauce:

- 1-1/2 tablespoons hoisin sauce
- 1 teaspoon soy sauce 1/2 teaspoon sesame oil
- 1 teaspoon rice wine vinegar
- . freshly ground black pepper
- 1 teaspoon Sriracha hot sauce

Filling:

- 1 teaspoon finely minced garlic
- 1/2 teaspoon grated fresh ginger
- 2 stalks, scallions
- 1 pound ground turkey or chicken .
- 2 cups mixed vegetables (frozen pea/carrots, finely diced bell peppers, etc.) • 1/2 green apple, finely diced

Toppings/Wrap:

- 1 head boston bibb lettuce, leaves washed and separated
- 2 skeins, Mung Bean Noodles 2 medium carrots, Use vegetable peeler to peel cut carrot into paper . thin strips. Use knife to further cut into super duper thin strands. Or, use the handy kitchen gadget <- I like this gadget
- 1. To fry the mung bean noodles, heat a wok or small sauce pan (something not too wide at its base. the smaller the base width, the less oil you will need to use) with about 2 inches of cooking oil. While oil is heating to 375F, use your hands to separate the strands of the mung bean noodle into small clumps. When oil hot, fry one batch at a time. It should only take 10 seconds to fry. Remove, drain on paper towels.
- 2. Combine the sauce ingredients in a small bowl.
- 3. To make the filling, heat wok on high heat with cooking oil. When oil is hot, add scallions, ginger and garlic and fry a few seconds until fragrant. Add turkey or chicken and fry until almost cooked through. Add the vegetables and cook 1 minute. Add sauce ingredients. Let simmer for 1 minute to thicken slightly.
- 4. Add the apples. Toss to coat. Immediately remove from heat. You don't want to "cook" the apples – keep them nice and crunchy. Serve with lettuce cups, carrot shavings and fried mung bean noodles.







1

2

1) Noodle Bowl & Chopstick Set RM39.90 2) Serving Platter 30x14cm RM39.90 3) Noodle Bowl 16cm RM39.90 4) Dipping Set RM13.90

3

4





Organise Your Kitchen with Brabantia Today



COMING SOON



Single Shelf Organiser

18

This organiser is perfect for storing oil, vinegar and Senseo[®] coffee pod canisters. Additionally, you can detach it from the system for use on the dining table as an oil and vinegar stand – a lovely addition to your dining room.



Brabantia Kitchen Paper Holder with

Automatic 'Roll-Stop'

Herb Jars Organiser

This organiser has two levels, which are ideal for keeping your spices neat and tidy. It can be easily removed from the wall rail for use on the worktop or the dining table.



Brabantia Herb Jars Organiser



Brabantia Kitchen Foil Dispenser * Available at Kitchen Shop Empire & 1 Mont Kiara.

Kitchen Tools Organiser

This stylish organiser allows you to keep utensils handy. What's more, you can easily remove the organiser from the wall rail for use on the worktop.





Brabantia Cookbook & Scales Holder







Joseph Joseph Triple Dish Large (White/Green) RM139



Joseph Joseph Elevate Spatula Set RM159

22

This Elevate[™] Spoon Spatula is made from toughened nylon with a flexible silicone head. Use it for stirring, scooping and spreading or for scraping food from mixing bowls and other containers. Its spoon shape makes it ideal for transferring food from one pan to another. Perfect for use with non-stick cookware, the silicone head is heat resistant up to 340°C/650°F.

Dishwasher safe.



Joseph Joseph Scoop Measure (Green/Grey/Red) RM43.90





This rolling pin takes the guesswork out of preparing pizza, pie bases, lasagne sheets and filo pastry. It comes with three sets of removable discs that raise the rolling surface by different amounts, to create the required pastry thickness – either 2mm, 6mm or 10mm. Also etched into the wood is a pastry width measurement guide. Beech rolling pin – wash by hand and dry naturally. Discs and locking nut – dishwasher safe. Dimensions 42 x 6.5 x 6.5cm



Joseph Joseph Whisk Twist RM59.90



Joseph Joseph Double Dish™ Large (White/Green) RM139





RM95.90

Kitchen Gadgets

- Folding design makes draining into a sink easy Soft rubber surface protects crockery and glasses from chips and scratches
- Dishwasher safe
- Product Compositions: 100% TPR

Joseph Joseph Flume Folding Draining Mat Dark Grey/Green RM79.90

Flume Folding Draining Mat



Areana Self-draining Dish Rack

The innovative, compact design of this stylish dishrack provides lots of space for draining and storing plates, bowls, cups, glasses and utensils. Unlike other dishracks, it has flexible ribs that hold crockery securely in place, helping to prevent chips and scratches whilst drying. The distinctive, concentric design and sloping base, channel water away quickly and efficiently and the integrated spout enables it to be drained directly into the sink. Extra-large utensil holders also ensure Arena™ is as practical as it is stylish.

Joseph Joseph Areana Self-draining Dish Rack RM209





Keep all your essential kitchen tools on hand with this stylish utensil pot.

Its angled, segmented design provides separate compartments for organised storage, preventing tools becoming tangled and difficult to remove when required. Its large capacity is ideal for storing a variety of spatulas, spoons and turners and the case and divider section can be separated for easy cleaning.



Caddy Sink Tidy

The washing up has never been so organised, with this highly practical design. The main body of the unit provides ample space for storing a washing-up liquid bottle and brush, and the integrated rail provides hanging and drying space for damp dishcloths. A large draining plate within the base creates a dedicated area for placing wet sponges, and the concealed reservoir beneath the unit collects any drained water ready for disposal. The entire unit can be dismantled for easy cleaning. Dishwasher safe.





Utensil Pot With Dividers 🗧 CookBook Compact Folding Bookstand



Compact,

space-saving design When closed, CookBook becomes no thicker than an average-sized book (approx. 20mm) and is perfect for storing on a bookshelf.



CookBook Compact Folding Bookstand RM159

Joseph Joseph DrawerStore Expandable Cutlery Tray (Grey/White, Green/White) RM139



Traditional style chrome plated dish drainer with two separate plate and bowl compartments and raised ball feet for easy draining on all types of sink draining boards.

Compact chrome plated dish drainer with

integral plate holders and raised feet

Chrome Plated Small

Dish Drainer RM39.90

- Size: 48cm x 32cm
- Wipe clean only.

suitable for use on

all sink draining boards.

Size: 31cm x 24cm

Wipe clean only.
 Tagged.

• Tagged.

Kitchen Craft Chrome Plated Small Fold Away Dish Drainer RM61.90

Kitchen Craft Chrome Plated Large Fold Away Dish Drainer

This chrome plated dish drainer features two drying sections, one for plates and bowls and a smaller compartment for mugs and glasses. Also features plastic coated feet to protect sink draining boards from scratches and scuffs. Folds away neatly for easy storage when not in use. Smaller size also available. • Size: 48cm x 35cm • Wipe clean only • Tagged.



Universal Sink Plug

Excellent for water-tight sealing of sinks with drain up to 9cm. Made of excellent silicone. Resistant to boiling water. After use, attach to the side of the sink using the suction knob. Dishwasher safe.



Kitchen Craft Chrome Plated Cutlery Tray RM33.90



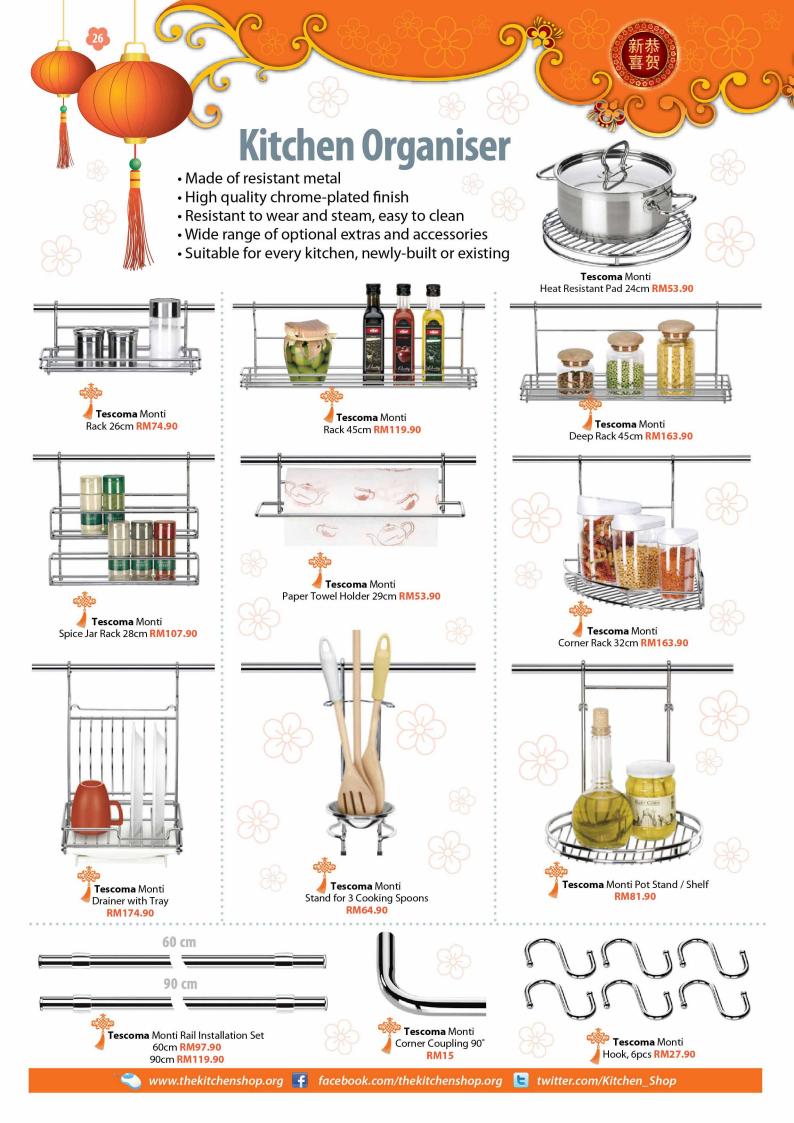
Kitchen Craft Master Class Chrome Wire Utensil Holder RM88.90 Deluxe Chrome Wire Utensil Holder Deluxe chromed double section utensil holder. Features a low sided section ideal for cutlery or short handled utensils and a high sided section for long handled utensils, all with a contemporary flat sided finish. Manufactured from heavy gauge chromed steel. • Size: 15.5cm x 23.5cm

- Sleeved.
- Wipe clean only.

Kitchen Craft Online Drainer with Tray 50x30 cm RM216.90

Excellent for laying aside plates, mugs, cookware, cutlery, kitchen knives, etc. Suitable also for deep and large serving plates (up to 30 cm) Provided with a draining tray. Made of resistant metal with high-quality chrome-plated surface and excellent plastics. Avoid using sharp objects for cleaning. Leave to soak when needed. Dishwasher safe. 3-year warranty.





Metaltex Ironing Board









Metaltex Ironing Board Electra MTT180611 MTT180512 Metaltex Orione Ironing Board PWP Stainless Steel Pedal Bin Round 3L at RM20

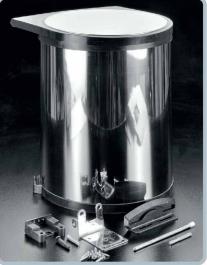
RM149 RM129



Metaltex Stainless Steel Pedal Bin











Keep your rubbish out of sight

- Made of sturdy, 100% corrosion resistant materials - ideal for use in 'wet' rooms like the bathroom and kitchen
- Bucket is easy to install in/take out of the bracket - easy handling
- Matching Brabantia bin liners avail and no ugly overwrap
- Perfect price/performance ratio



Twin Touch Bin 2 x 20L

A functional and easy waste separation solution combined with the stylish design of a Brabantia Touch Bin®

- Ideal for waste separation in the work place two removable inner buckets
 Changing the bin liners without bending special feature to place the inner
- Changing the bin inners without bending special reature to place the inner
 bucket in its 'elevated' position
 Silect and links ensembles. Device the inner
- Silent and light operation Brabantia 'soft-touch' opening
- Practical emptying and cleaning independent and removable inner buckets, with grips
- Matching Brabantia bin liners available with tie-tape (size G) perfect fit and no ugly overwrap
- Bin can be moved around, even when full practical grip at the back

Twin Pedal Bin 2 x 20L A functional and easy waste separation solution combined with the Motion Control Whisper Lid

Ideal for waste separation in the work place - two removable inner buckets

- Changing the bin liners without bending special feature to place the inner bucket in its 'elevated' position
- Easy to remove bags and inner buckets special stay open position if operated by hand
- Smooth and silent closing clever 'MotionControl' whisper lid
 Practical emptying and cleaning independent and removable
- inner buckets, with grips • Matching Brabantia bin liners available with tie-tape (size G) perfect fit and no ugly overwrap
- Pedal bin stands stable and less chance of damage to the floor -non-skid base





Built-in Bin

Hide your waste in a Brabantia built-in waste bin



Colour Your Bin One of this season's biggest fashion and interiors trends, colour blocking, is the perfect way

to brighten up your home. Brabantia, well known for fusing beautiful design with innovative functionality, has embraced this vogue and released six limited edition fashion-forward.



Throwing rubbish away was never so easy and hygienic! A light touch on the cover is enough to clean up your rubbish. In short, Brabantia makes disposing of your rubbish a simple procedure.

- Easy and light operation due to the "soft touch" closing
- Cover opens without a sound due to the special hinge construction
- Bin liner easy to change thanks to the strong handle
- · Easy to clean with removable plastic inner bucket
- Brabantia bin liners fit perfectly and have handy pull strings for closure







COMING SOON





12L/30L

Brabantia bin liners are precisely tailored to fit your Brabantia waste bin. And they are very easy to use. Just pull the sealing tape and the bin liner will be removed and sealed, just like that. Check the colour code on the inside of the lid of your waste bin and you'll know what size you need.

- Easy to insert neatly and to remove quickly
- The unique colour coding enables you to find the right bin liner!
- A perfect fit for your Brabantia waste bin no ugly overwrap
- Provided with special ventilation holes which makes it easier to insert the waste bag
- Easy transport and sealing band





Laundry Care

The perfect solution for a complete family wash and all small in-between drying jobs

- Suitable for a full machine load
- Space-efficient storage compact and foldable
- · Less chance of damage to the floor robust protective caps
- Suitable for small and large laundry items adjustable 'wings'
- · Easy to move, even when fully loaded with laundry with transport lock
- Suitable for (flat) drying of delicate laundry with drying platform
- Solid and durable made of corrosion resistant materials

Drying Rack T-Model 20 metres Ivory Grev





Hanging Drying Rack

 Stable, horizontal attachment - fitted with cleverly designed adjustable arms for narrow doors up to 110-mm thick walls

- Space-efficient storage foldable
- No damage to laundry no sharp edges
- Durable and solid rails made of high-gloss polished stainless steel



- covers contents with 'quick dro' holes
- Body made of high-grade chromium
- steel combined with a 'Rubber wood' lid
- Ventilation holes in body

10 Yea

- Protective plastic base
- Durable made of corrosion resistant materials





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Laundry Care

Ironing Board **EUROPE'S TOP SELLER**

- Extra wide model for quick and comfortable ironing
- Transport lock to keep folded for storage
- · Available in various cover designs combined with lacquered frame
- Robust protective non-slip caps
- Ergonomic adjustable to 4 different heights (77 - 96 cm)
- Extra stable worktop sturdy four leg frame (25mm diameter steel tube)
- 100% cotton cover with resilient foam/viscose underlay
- 'Child lock' prevents ironing table collapsing accidentally

SIZE C

(124 x 45cm)







SIZE A

(110 x 30cm)

Laundry Folding Board

The perfect aid to fold shirts, 'T' shirts, sweaters etc. uniformly and without creases for a well-organised wardrobe. Saves time and cupboard space. The laundry folding board is made of durable material and comes with an extra large hook to fit the cupboard rail plus 'on-board' step-by-step instructions on the front and back.



Sleeve Board 60 x 10cm

The ideal solution for ironing the sleeves of your shirts. The steam permeable metal surface with resilient foam layer can handle any steam unit. The non-slip caps give extra stability

- · Ideal for ironing the sleeves of your shirts
- Stable flat surface for perfect ironing Heavy duty pure cotton cover with foam
- underlay and elastic cord
- Protective non-slip caps give extra stability • Easy storage - foldable with hanging loop



SIZE B

(124 x 38cm)





Silicone Iron Pad - Assortment More ironing comfort

Ironing can be quite a tedious job. Our iron pad helps you along because of its flexibility. Plus it's made of heat-resistant plastic and thus protects the cover on your ironing table.







usual RM129

MICR 🏶 DRY°

Product of USA Ultimate Luxury Memory Foam

The original memory foam bath mat

CoreTex[™] microfiber for softness & absorbency

- Memory Foam HD™ for incredible cushioning
- Machine washable & dryable

Super absorbent & dries 30% - 50% faster than other bath mats

17" x 24" - Bath Mat RM69

White Dark Chocolate Blue Deep Linen Iris Charcoal MCY450007 MCY450243 MCY450311 MCY450939 MCY451165 MCY468095

21" x 34" - Bath Mat RM129

Dark Chocolate Blue Iris Charcoal MCY450625 MCY450793 MCY451547 MCY468859



Ultimate Luxury Memory Foam - Kitchen Mat Anti-fatigue support that alleviates the pressure of standing



 Memory foam comfort for kitchen, entryway and more

Durable tops resist staining & fading

Slip-resistant bases for secure footing

22" x 32" - Kitchen Mat RM149

 Deep Linen
 MCY457273

 Fern
 MCY457341

 Coffee
 MCY457419







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CUSTOMER DATA & FEEDBACK FORM	

Kitchen Shop (Branch):	Date:	
Customer's Name:		
(Mr / Mrs / Miss / Madam)		
Contact Number:		
Home Address:		
Email Address:		
Total Purchase:		

QUESTIONS / PROMPT

Likes - Brand / Product:
Dislikes / Complaints:
Suggested Improvements:



