

AKW[®]
Life Made Better



Accessible
Kitchens



The heart of every home his the kitchen

Our kitchens say a lot about us; our style, our needs, our family, our friends, how we like to live.

At AKW we make award-winning kitchens that our customers love. Each kitchen is specifically designed to your abilities, available space and personal taste.

No other manufacturer offers the same range of special accessories and incredible features, because no one else incorporates inclusive design at every stage of the process. From the type of unit to the layout of the room, AKW creates accessible kitchens which support your independent living, look amazing and work brilliantly.

That's why AKW is so widely recommended by occupational therapists, local authorities, housing associations... and our customers.

AKW
Life Made Better

Independence Kitchen with
Montana Oak cabinets and
High Gloss White Slab doors



Form and function in perfect harmony

Independence Kitchen with
Alby Blue Saponetta doors

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Our **specialist surveyors** are the most experienced in the UK and work closely with OTs, carers, architects and housing associations to create the most functional products on the market. As well as the layout of your room, they factor in accessibility,

functionality and your abilities. A **unique checklist of 150 questions**, detailed measurements (more than any other manufacturer) and time spent with you, and your carer or OT, creates a kitchen that's **expertly tailored to you** and your family and a pleasure to use every day.

THE AKW DIFFERENCE

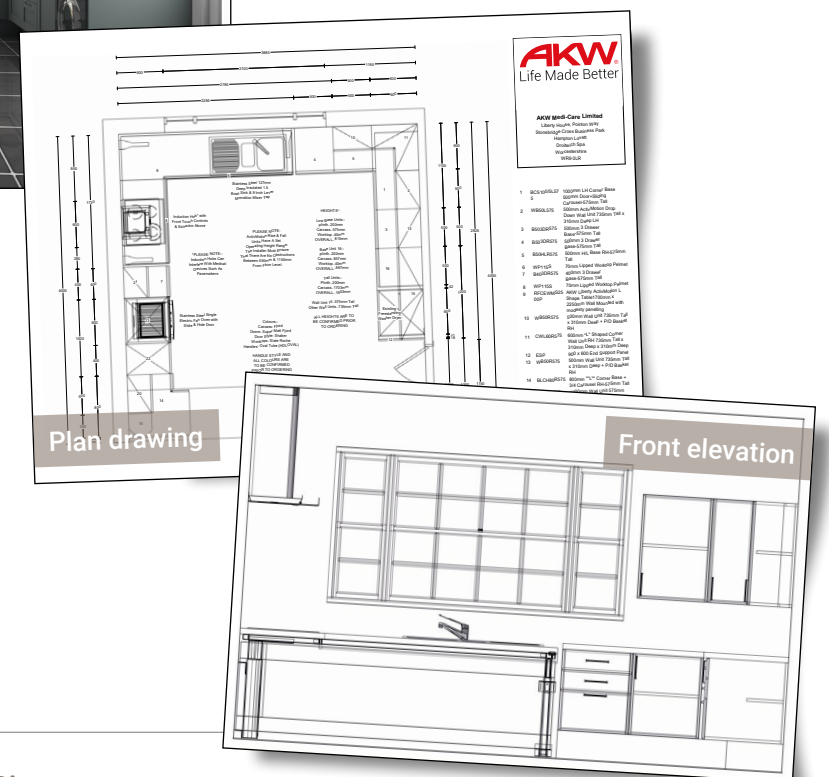
Expertise you can trust

At AKW we focus exclusively on making fully accessible kitchens and bathroom products. That's all we do, and it's why we're so good at it.



Our surveyors provide a highly detailed set of drawings for you and your OT, specifying every measurement down to the smallest detail, along with 3D visualisations of what your kitchen will look like.

This ensures that your installer knows exactly where and at what height to install each item. No other manufacturer provides the detailed drawings we do, because no one else designs specialist fully accessible kitchens fitted exactly to your physical abilities and requirements.



Our simple three stage survey process:

1

Within 10 working days of your call an AKW surveyor undertakes a site survey.

2

The design combines healthcare professional reports and your specific needs.

3

Within 5 working days, we'll provide a 2D plan and 3D visual of how your new kitchen will look.

THE AKW DIFFERENCE

Unique features you'll love

It's the small things that make a difference, but with an AKW accessible kitchen every detail, both big and small, has been carefully considered with you in mind.

Here we show you just some of the incredible features that make our kitchens both unique and a pleasure for users of all abilities.



Pull-Out Heat Drawer at exactly the right height for easy and safe side transfer from the oven.



Pull-Down Baskets glide effortlessly, putting cupboard contents easily within reach.



ActivMotion® Wall Units descend at the push of a button so you don't have to stretch or strain.



Larder Units with Slide-Out or Swing-Out baskets give easy access from both sides.



L-Shape Rise and Fall Units support hobs, sinks and up to 3 metre worktop lengths. Activated at the push of a button, it is the ultimate and easiest way to adjust the worktop height to suit everyone.



Corner Units feature easy-glide carousels with pull-out mechanisms, 3/4 carousels or semi-circle carousels, maximising storage and access.



Extra Tall Deep Recessed Plinths allows wheelchair foot-plates to fit underneath and **Adjustable Legs** mean units and worktops are tailored to the perfect height.



High-Sided Drawers are recommended over doors as they are easier to open, giving the user easier access to the contents.



Single Doors on tall units are easier to open and simpler to manage for wheelchair users.



A handy **Pull-Out Ironing Board** tucks neatly away in a drawer when not needed to save space.



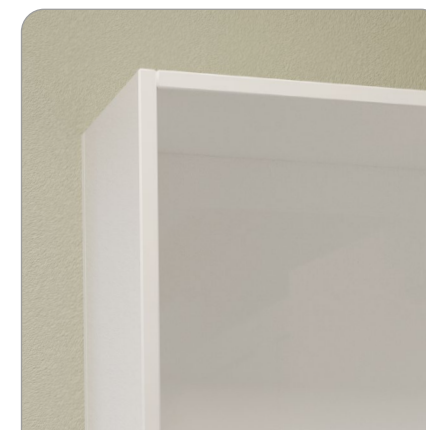
Fixed Worktops are also set at the correct height and combine well with Rise and Fall Units.



Ovens are set at a lower height, enabling safe and easy transfer of hot dishes onto the side.



Shallow Sinks let wheelchair users get much closer and are heat-insulated to protect legs.



18mm Carcasses are at the heart of a much stronger, longer-lasting kitchen.



ActivMotion®

The ActivMotion® Rise and Fall range from AKW is at the centre of most inclusive kitchens, whether it's an adaptation or a fully accessible kitchen.

The conveniently placed controls allow you to adjust worktops to exactly the right height for you, and the shelves of your wall units can magically descend to within reach at the simple push of a button.

Rise and Fall Units for ultimate comfort

The ActivMotion® Rise and Fall range from AKW is at the centre of most inclusive kitchens, whether it's an adaptation or a fully accessible kitchen.

The conveniently placed controls allow you to adjust worktops to exactly the right height for you, and the shelves of your wall units can magically descend to within reach at the simple push of a button.

ActivMotion® Worktops come in a wide range of configurations and sizes to suit every user and every room. They can also be used to support sinks and hobs, making them ideal for wheelchair users (giving easy access underneath) and multi user areas.



The units can support sinks or hobs. Users can get much closer for safety and comfort.



The convenient **push button control** allows you to adjust the height of the unit to suit.



A touch-sensitive safety strip on the underside of the unit **shuts off power on contact**.



ACTIVMOTION® TABLES

Suitable for gas or electric hobs

Space underneath allows you to get closer and be safer

Units up to 3 metres long on both sides of the L-shape

Free-standing and modesty panel versions

Variable height is ideal for multi user areas

Safety strip cuts off power on contact

Shallow sinks are heat-insulated for safety

Easy push button height control



ACTIVMOTION® GLIDE WALL UNIT

Three enclosed shelves, middle shelf height adjustable/ removable

Descends at the push of a button

Places contents within easy reach

Tucks neatly away when not in use

ActivMotion® Worktop/Table

ActivMotion® worktops come in a wide range of configurations and sizes to suit every user and every room. They can also be used to support sinks and hobs, making them ideal for wheelchair users (giving easy access underneath) and multi-user areas.

Features & Benefits

- + Operated at the touch of a button
- + Ideal for rehab units
- + Controls can be positioned where they are most accessible for the user
- + Made-to-measure. Can be any size from 500-3000mm (L-Shaped up to 3000 x 3000mm)
- + Wall-mounted and free-standing options
- + Modesty panels available for most sizes of wall-mounted units
- + Height adjustment from 690-1100mm
- + Optional safety strip available
- + Lifting speed of 30mm/s



CE

ActivMotion® Glide Wall Unit

Discreet design to compliment most kitchens, the new ActivMotion® Glide Wall Unit brings the cupboard contents out and down towards the user. The simple controls make it easy to activate the smooth and quiet motion to lower the cupboard to an accessible height.

Features & Benefits

- + Actuator controlled smooth drop-down & forwards motion, especially designed for wheelchair users
- + Simple user interface, with a quiet and unobtrusive operation
- + Three enclosed shelves, with a middle shelf that's height adjustable or removable
- + Operated with either the touch of a button or remote control, depending on user preference
- + Straightforward easy access controls provide complete accessibility
- + Completely integrated and discreet therefore ideal for multi-user scenarios
- + Collision detection prevents hand-traps and damage to any objects on the worktop
- + Out and down movement ensures the worktop space under the wall unit is accessible and useable, improving accessibility from a wheelchair or for those with limited reach
- + Pre-assembled in carcass in 500mm or 600mm widths
- + Lifetime guarantee of carcass, 2 years on moving parts
- + Maximum contents weight per shelf is 7kg
- + Total maximum contents weight is 15kg
- + Shelf rail guards are fitted as standard
- + The internal shelving is supplied white as standard please contact us for other options if required



UK
CA | CE



Independence Kitchen

An Independence kitchen is made-to-measure for your individual needs. An enhanced range of colours, doors and worktops, along with colour-matched fascias, carcasses and other bespoke options, puts you in control of your ideal kitchen.

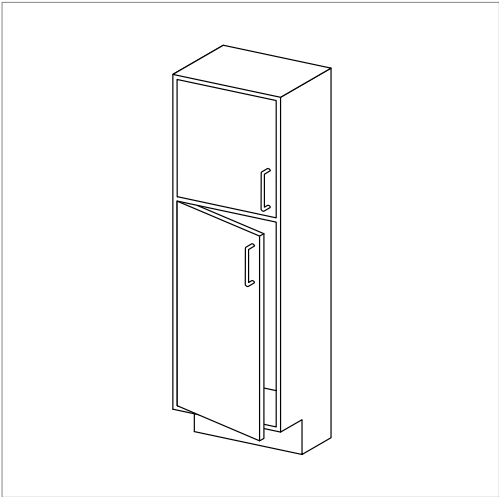
Larder/Broom Unit

Features & Benefits

- + Made-to-measure tall unit (height variable)
- + Available in four widths: 300, 400, 500 or 600mm

Product Codes

300mm Larder/Broom Unit	LB30L/R
400mm Larder/Broom Unit	LB40L/R
500mm Larder/Broom Unit	LB50L/R
600mm Larder/Broom Unit	LB60L/R



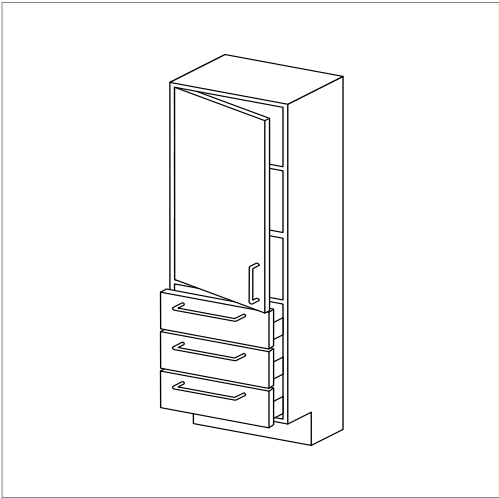
Larder Unit (Three Drawers)

Features & Benefits

- + Made-to-measure tall unit (height variable)
- + Available in four widths: 300, 400, 500 or 600mm

Product Codes

300mm Larder Unit with 3 Drawers	LAR30L/R
400mm Larder Unit with 3 Drawers	LAR40L/R
500mm Larder Unit with 3 Drawers	LAR50L/R
600mm Larder Unit with 3 Drawers	LAR60L/R



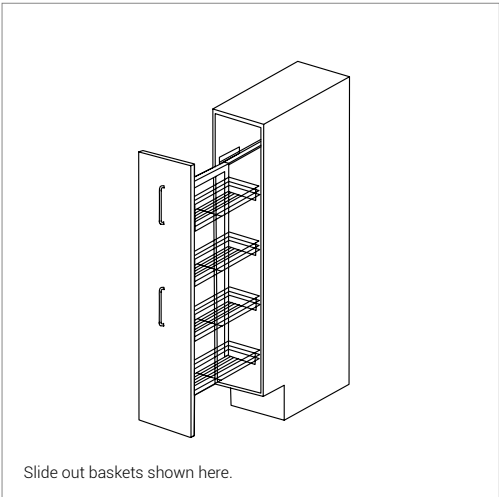
Larder Unit (with Full-Height Basket Set)

Features & Benefits

- + Made-to-measure tall unit (height variable)
- + Available with slide or swing-out baskets

Product Codes

300mm Larder Unit (Slide-Out Baskets)	LB30+FB
400mm Larder Unit (Slide-Out Baskets)	LB40+FB
500mm Larder Unit (Swing-Out Baskets)	LB50+FB
600mm Larder Unit (Swing-Out Baskets)	LB60+FB



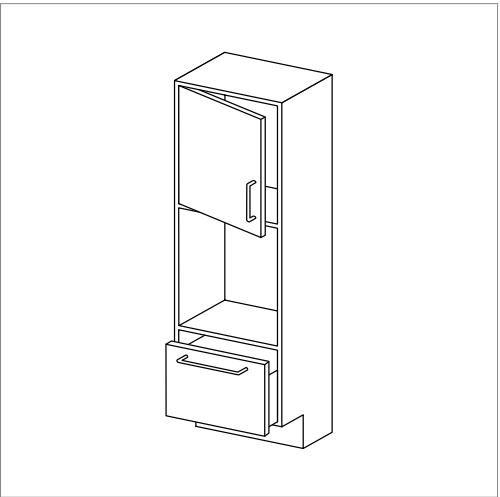
Tall Single Oven Housing Unit

Features & Benefits

- + Made-to-measure tall unit (height variable)
- + Width: 600mm

Product Code

600mm Tall Single Oven Housing Unit	TAP60DRL/R
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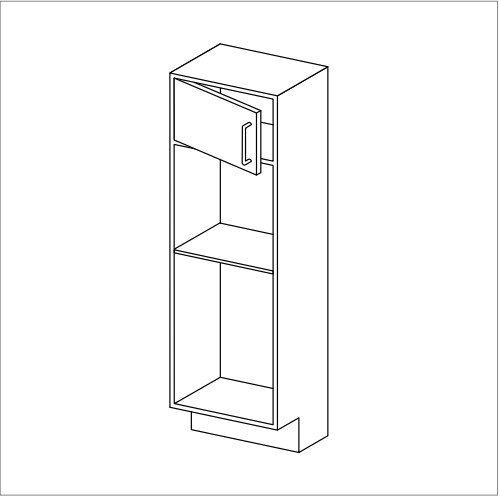
Tall Single Oven and Microwave Housing Unit

Features & Benefits

- + Made-to-measure tall unit (height variable)
- + Width: 600mm

Product Codes

600mm Tall Single Oven and Microwave Housing Unit	TAP60SOL/R+M
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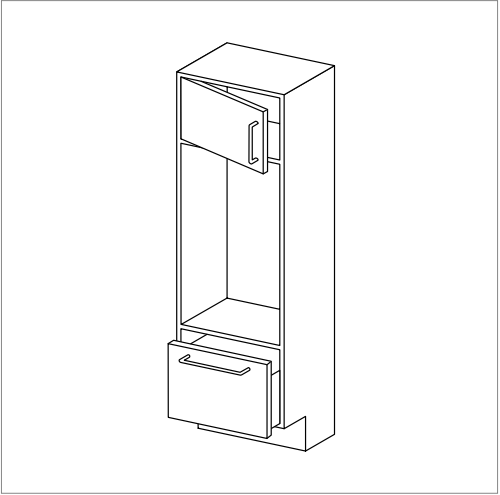
Tall Double Oven Housing Unit

Features & Benefits

- + Made-to-measure tall unit (height variable)
- + Width: 600mm

Product Code

600mm Tall Double Oven Housing Unit	TAP60DDRL/R
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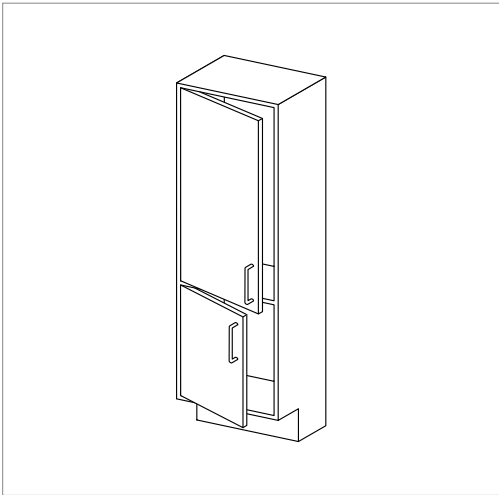
Tall Fridge/Freezer Housing Unit

Features & Benefits

- + Made-to-measure tall unit (height variable)
- + Width: 600mm

Product Code

600mm Tall Fridge/Freezer Housing Unit **FF60L/R**



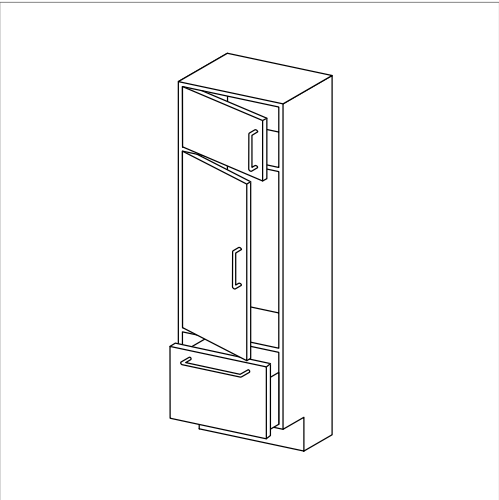
Larder/Fridge Unit (One Drawer)

Features & Benefits

- + Made-to-measure tall unit (height variable)
- + Width: 600mm

Product Code

600mm Larder/Fridge Unit **FR60DRL/R**



L/R in the product code denotes whether the product is Left or Right handed.

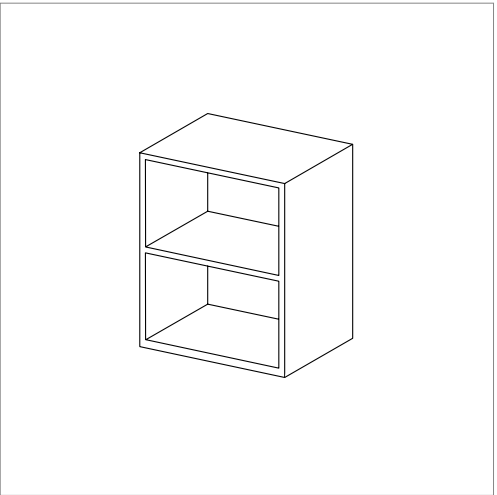
Open Wall Unit

Features & Benefits

- + Two widths available: 500 or 600mm
- + Height: 735mm

Product Codes

500mm Open Wall Unit	OS50
600mm Open Wall Unit	OS60



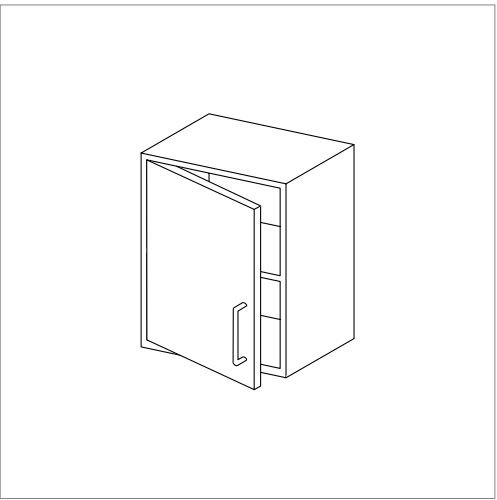
Wall Unit (Single Door)

Features & Benefits

- + Five widths available: 300, 400, 450, 500 or 600mm
- + Height: 735mm

Product Codes

300mm Wall Unit (Single Door)	W30L/R
400mm Wall Unit (Single Door)	W40L/R
450mm Wall Unit (Single Door)	W45L/R
500mm Wall Unit (Single Door)	W50L/R
600mm Wall Unit (Single Door)	W60L/R



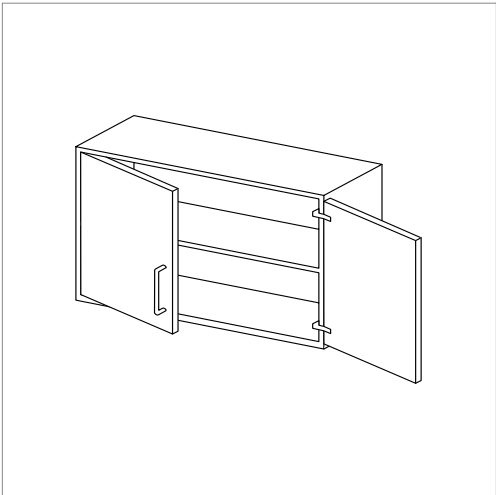
Wall Unit (Double Door)

Features & Benefits

- + Eight widths available: 500, 600, 700, 800, 900, 1000, 1100 or 1200mm
- + Height: 735mm
- + 170° hinges fitted as standard

Product Codes

500mm Wall Unit (Double Door)	WD50
600mm Wall Unit (Double Door)	WD60
700mm Wall Unit (Double Door)	WD70
800mm Wall Unit (Double Door)	WD80
900mm Wall Unit (Double Door)	WD90
1000mm Wall Unit (Double Door)	WD100
1100mm Wall Unit (Double Door)	WD110
1200mm Wall Unit (Double Door)	WD120



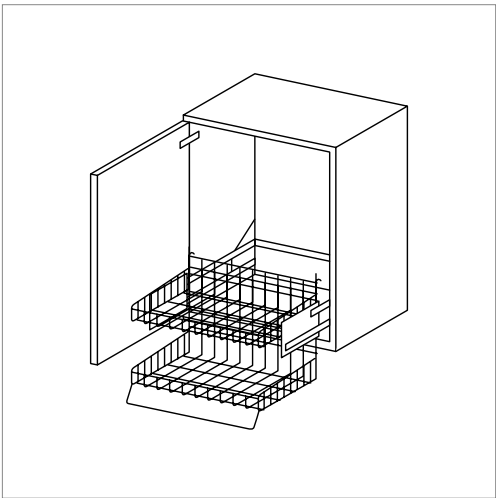
Wall Unit (Single Door with Pull-Down Baskets)

Features & Benefits

- + Available with or without pull-down baskets
- + Three widths available: 400, 500 or 600mm
- + Height: 735mm
- + 110° hinges fitted as standard

Product Codes

400mm Wall Unit (Single Door) with Pull-Down Baskets*	WBVL40(L/R)
500mm Wall Unit (Single Door) with Pull-Down Baskets*	WBVL50(L/R)
600mm Wall Unit (Single Door) with Pull-Down Baskets*	WBVL60(L/R)



*V in the product code = variable load up to 10kg

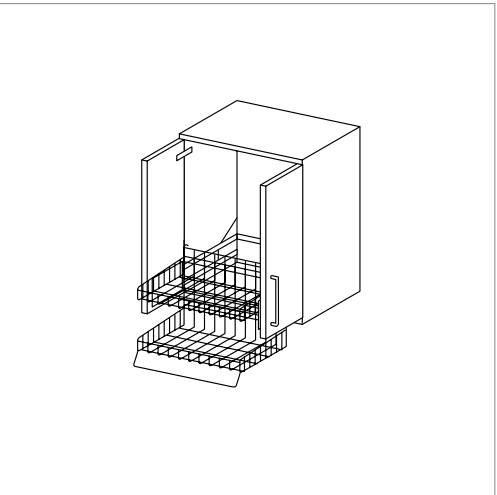
Wall Unit (Double Door with Pull-Down Baskets)

Features & Benefits

- + Two widths available: 500 or 600mm
- + Height: 735mm
- + 110° hinges fitted as standard

Product Codes

500mm Wall Unit (Double Door) with Pull-Down Baskets	WDBVL50
600mm Wall Unit (Double Door) with Pull-Down Baskets	WDBVL60



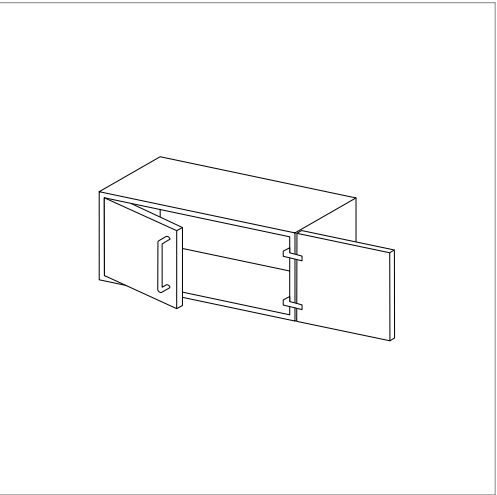
Wall Unit (Top Box)

Features & Benefits

- + Four widths available: 500, 600, 800 or 1000mm
- + Height: 290mm
- + 110° hinges fitted as standard

Product Codes

500mm Wall Unit (Top Box)	W50TB
600mm Wall Unit (Top Box)	W60TB
800mm Wall Unit (Top Box)	W80TB
1000mm Wall Unit (Top Box)	W100TB



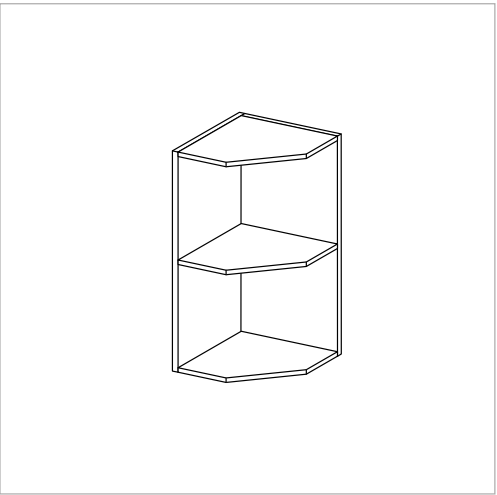
Open End Wall Unit

Features & Benefits

- + Width: 300mm
- + Height: 735mm

Product Code

300mm Open End Wall Unit	OEWS30
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L/R in the product code denotes whether the product is Left or Right handed.

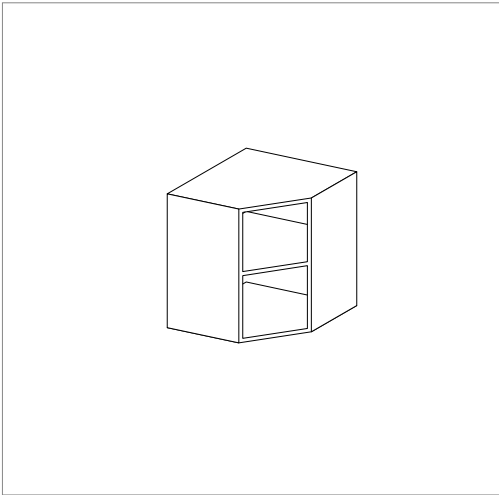
Open Corner Wall Unit

Features & Benefits

- + Two widths available: 500 or 600mm
- + Height: 735mm

Product Codes

500mm Open Corner Wall Unit	OCW50
600mm Open Corner Wall Unit	OCW60



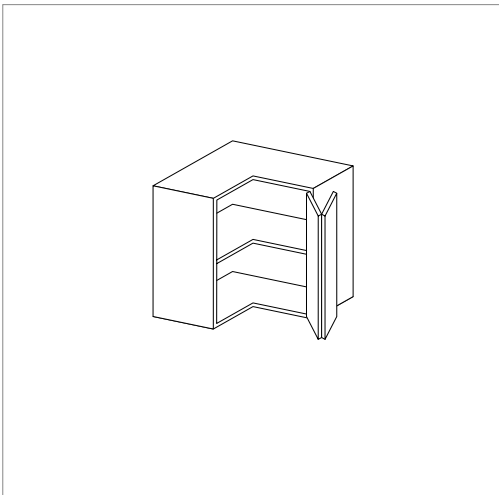
Corner Wall Unit (Bi-fold Door)

Features & Benefits

- + Two widths available: 500 or 600mm
- + Height: 735mm

Product Codes

500mm Corner Wall Unit (Bi-fold Door)	CWL50L/R
600mm Corner Wall Unit (Bi-fold Door)	CWL60L/R



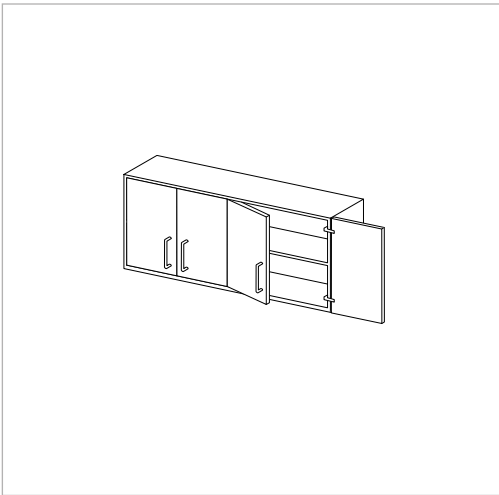
Wall Unit (Four Door)

Features & Benefits

- + Five widths available: 800, 900, 1000, 1100 or 1200mm
- + Height: 735mm

Product Codes

800mm Wall Unit (Four Door)	WDD80
900mm Wall Unit (Four Door)	WDD90
1000mm Wall Unit (Four Door)	WDD100
1100mm Wall Unit (Four Door)	WDD110
1200mm Wall Unit (Four Door)	WDD120



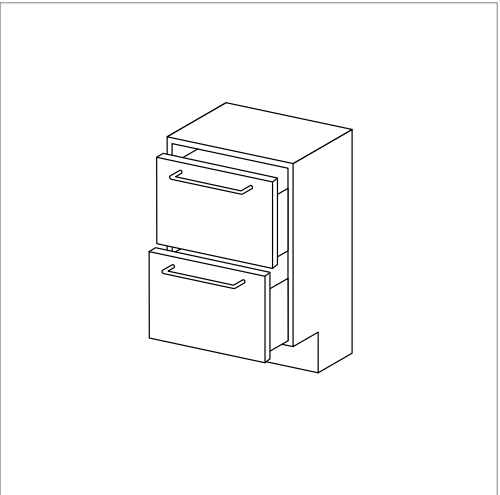
Base Unit (Two Drawers)

Features & Benefits

- + Seven widths available: 300, 400, 450, 500, 600, 800 or 1000mm
- + Height: 432 – 657mm

Product Codes

300mm Base Unit (Two Drawers)	B302DR
400mm Base Unit (Two Drawers)	B402DR
450mm Base Unit (Two Drawers)	B452DR
500mm Base Unit (Two Drawers)	B502DR
600mm Base Unit (Two Drawers)	B602DR
800mm Base Unit (Two Drawers)	B802DR
1000mm Base Unit (Two Drawers)	B1002DR



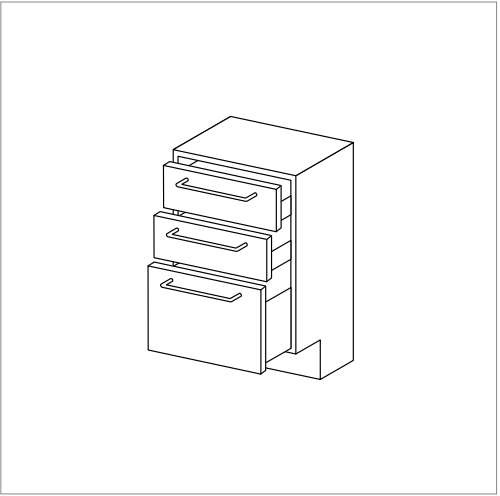
Base Unit (Three Drawers)

Features & Benefits

- + Six widths available: 300, 400, 450, 500, 600 or 800mm
- + Height: 432 – 657mm

Product Codes

300mm Base Unit (Three Drawers)	B303DR
400mm Base Unit (Three Drawers)	B403DR
450mm Base Unit (Three Drawers)	B453DR
500mm Base Unit (Three Drawers)	B503DR
600mm Base Unit (Three Drawers)	B603DR
800mm Base Unit (Three Drawers)	B803DR



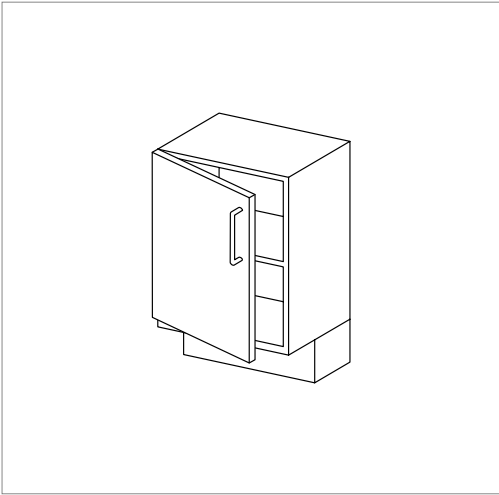
Highline Base Unit (Single Door)

Features & Benefits

- + Five widths available: 300, 400, 450, 500, 600mm
- + Height: 432 – 657mm

Product Codes

300mm Highline Base Unit (Single Door)	B30HLL/R
400mm Highline Base Unit (Single Door)	B40HLL/R
450mm Highline Base Unit (Single Door)	B45HLL/R
500mm Highline Base Unit (Single Door)	B50HLL/R
600mm Highline Base Unit (Single Door)	B60HLL/R



Planning Tip: We recommend pull-out baskets for disabled use with these units.

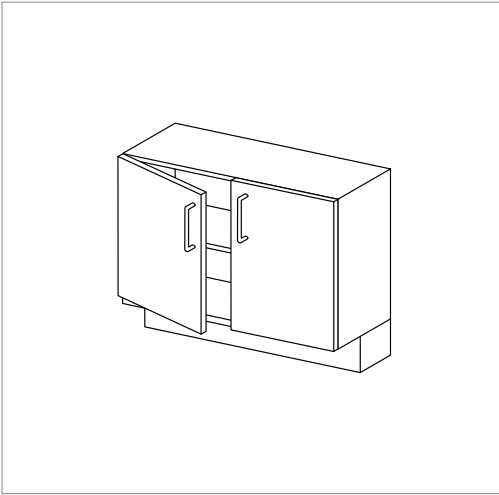
Highline Base Unit (Double Door)

Features & Benefits

- + Four widths available: 800, 1000, 1100 or 1200mm
- + Height: 432 – 657mm

Product Codes

800mm Highline Base Unit (Double Door)	B80HL
1000mm Highline Base Unit (Double Door)	B100HL
1100mm Highline Base Unit (Double Door)	B110HL
1200mm Highline Base Unit (Double Door)	B120HL



Planning Tip: We recommend pull-out baskets for disabled use with these units.

L/R in the product code denotes whether the product is Left or Right handed.

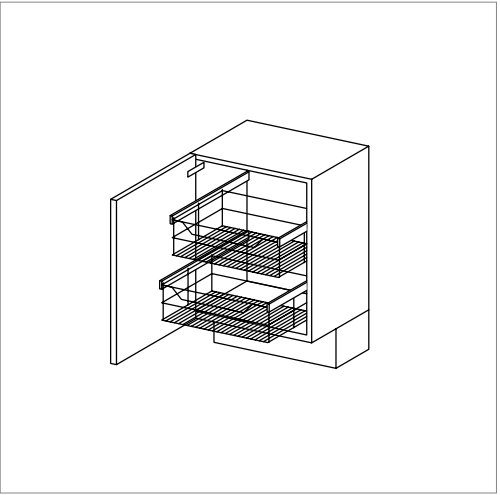
Highline Base Unit (Single Door with Two Baskets)

Features & Benefits

- + Includes baskets, fixing brackets and runners
- + Four widths available: 400, 450, 500 or 600mm
- + Height: 432 – 657mm

Product Codes

400mm Highline Base Unit (Single Door with Two Baskets)	B40BAL/R
450mm Highline Base Unit (Single Door with Two Baskets)	B45BAL/R
500mm Highline Base Unit (Single Door with Two Baskets)	B50BAL/R
600mm Highline Base Unit (Single Door with Two Baskets)	B60BAL/R



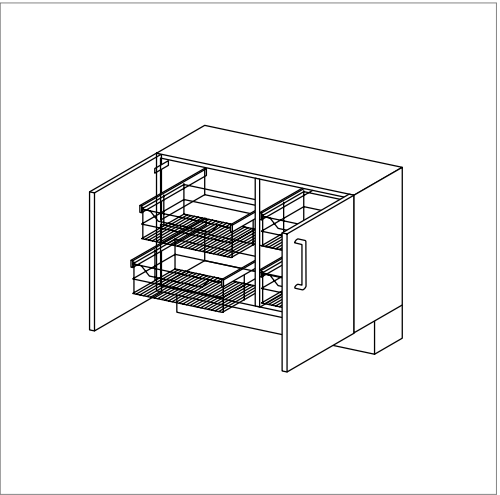
Highline Base Unit (Double Door with Four Baskets)

Features & Benefits

- + Includes baskets, fixing brackets and runners
- + Three widths available: 800, 1000 or 1200mm
- + Height: 432 – 657mm

Product Codes

800mm Highline Base Unit (Double Door with Four Baskets)	B80BA
1000mm Highline Base Unit (Double Door with Four Baskets)	B100BA
1200mm Highline Base Unit (Double Door with Four Baskets)	B120BA





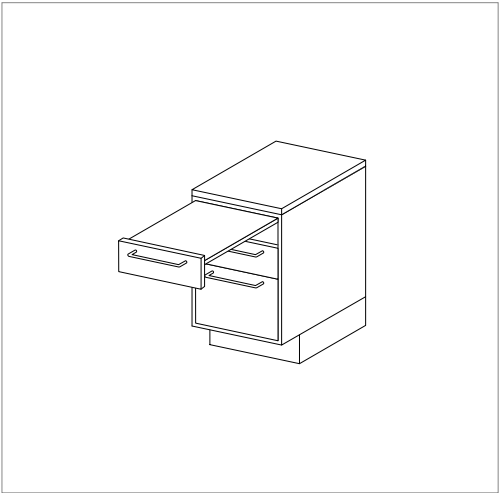
Base Unit (Three Drawers with Pull-Out Table)

Features & Benefits

- + Pull-out table extends to 800mm
- + Two widths available: 500 or 600mm
- + Height: 432 – 657mm

Product Codes

500mm Base Unit (Three Drawers with Pull-Out Table)	B503DR+POT
600mm Base Unit (Three Drawers with Pull-Out Table)	B603DR+POT



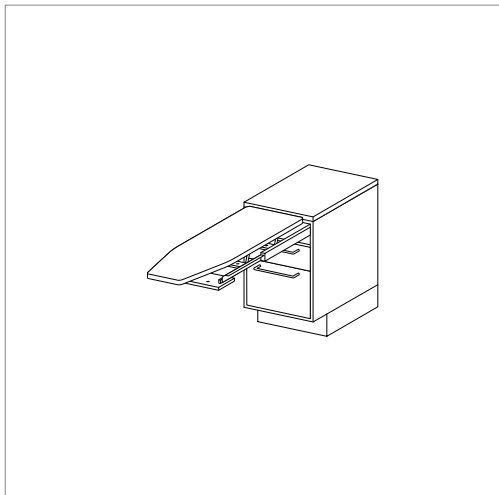
Base Unit (Three Drawers with Pull-Out Ironing Board)

Features & Benefits

- + Pull-out ironing board extends to 950mm
- + Three widths available: 400, 450 or 500mm
- + Height: 432 – 657mm

Product Codes

400mm Base Unit (Three Drawers with Pull-Out Ironing Board)	B403DR+PIB
450mm Base Unit (Three Drawers with Pull-Out Ironing Board)	B453DR+PIB
500mm Base Unit (Three Drawers with Pull-Out Ironing Board)	B503DR+PIB



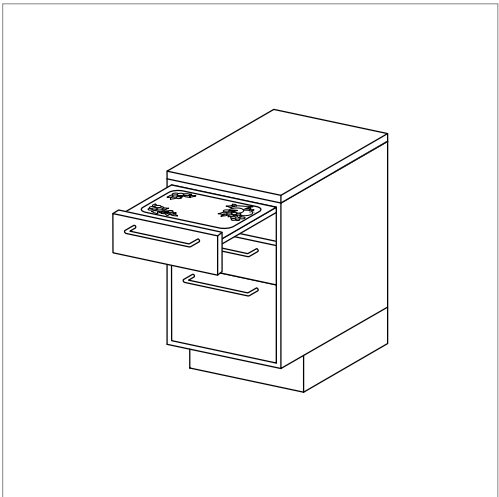
L/R in the product code denotes whether the product is Left or Right handed.

Base Unit (Three Drawers with Pull-Out Heat Drawer and Worktop Saver)

Features & Benefits

- + Four widths available: 400, 450, 500 or 600mm
- + Height: 432 – 657mm
- + Heat drawer element is removable to convert to standard drawer box at a later date, if required

Product Codes	
400mm Base Unit (Three Drawers with Pull-Out Heat Drawer and Worktop Saver)	B403DR+HD
450mm Base Unit (Three Drawers with Pull-Out Heat Drawer and Worktop Saver)	B453DR+HD
500mm Base Unit (Three Drawers with Pull-Out Heat Drawer and Worktop Saver)	B503DR+HD
600mm Base Unit (Three Drawers with Pull-Out Heat Drawer and Worktop Saver)	B603DR+HD

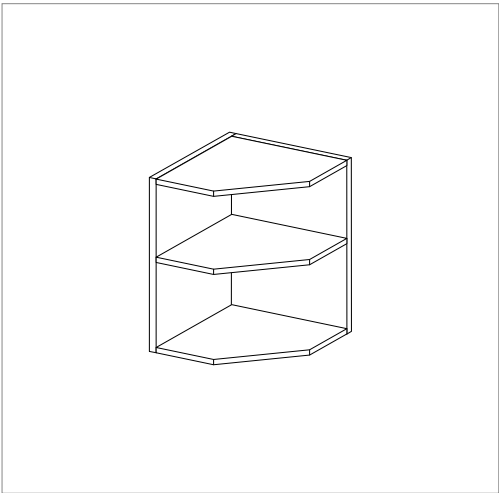


Open End Base Unit

Features & Benefits

- + Width: 300 x 560mm
- + Height: 432 – 657mm

Product Code	
300mm Open End Base Unit	OEBL/R



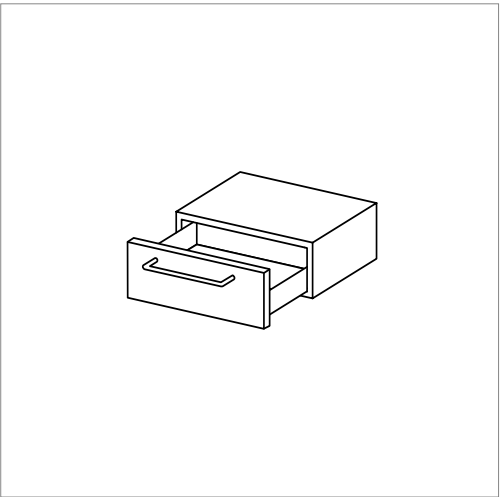
L/R in the product code denotes whether the product is Left or Right handed.

Under Worktop Bridging Unit

Features & Benefits

- + Five widths available: 300, 400, 450, 500 or 600mm
- + 140mm tall

Product Codes	
300mm Under Worktop Bridging Unit	BRI30
400mm Under Worktop Bridging Unit	BRI40
450mm Under Worktop Bridging Unit	BRI45
500mm Under Worktop Bridging Unit	BRI50
600mm Under Worktop Bridging Unit	BRI60

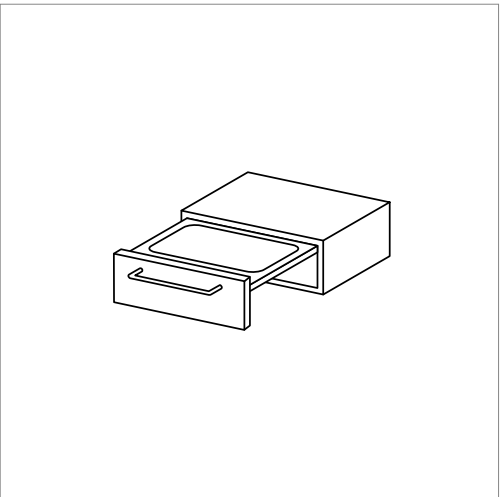


Under Worktop Pull-Out Heat Drawer and Chopping Board

Features & Benefits

- + Five widths available: 400, 450, 500, 600 or 650mm

Product Codes	
400mm Under Worktop Pull-Out Heat Drawer and Chopping Board	BRI40+HD
450mm Under Worktop Pull-Out Heat Drawer and Chopping Board	BRI45+HD
500mm Under Worktop Pull-Out Heat Drawer and Chopping Board	BRI50+HD
600mm Under Worktop Pull-Out Heat Drawer and Chopping Board	BRI60+HD
650mm Under Worktop Pull-Out Heat Drawer and Chopping Board	BRI65+HD



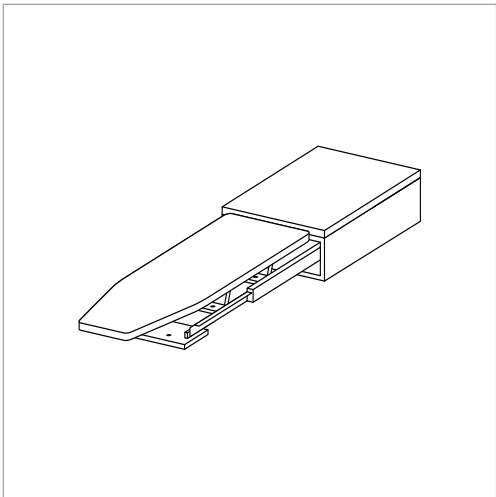
Under Worktop Bridging Unit Pull-Out Ironing Board

Features & Benefits

- + Three widths available: 400, 450 or 500mm

Product Codes

400mm Under Worktop Pull-Out Ironing Board	BRI40+PIB
450mm Under Worktop Pull-Out Ironing Board	BRI45+PIB
500mm Under Worktop Pull-Out Ironing Board	BRI50+PIB



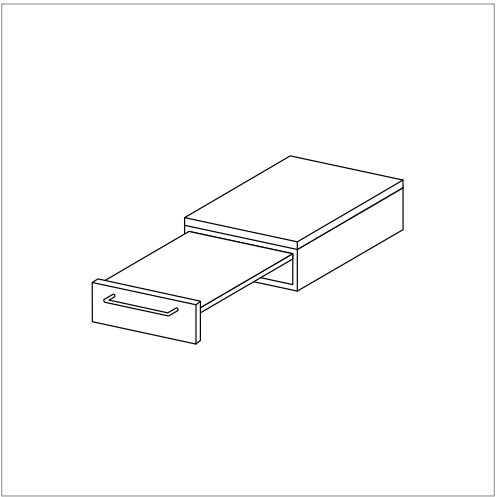
Under Worktop Bridging Unit Pull-Out Table

Features & Benefits

- + Two widths available: 500 or 600mm

Product Codes

500mm Open End Base Unit	BRI50+POT
600mm Open End Base Unit	BRI60+POT



L/R in the product code denotes whether the product is Left or Right handed.

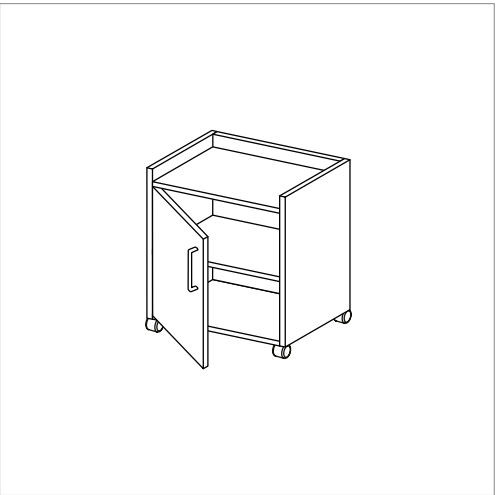
Trolley Unit (Single Door)

Features & Benefits

- + Two widths available: 500 or 600mm
- + Height: 622mm including castors

Product Codes

500mm Trolley Unit (Single Door)	T50HLL/R
600mm Trolley Unit (Single Door)	T60HLL/R



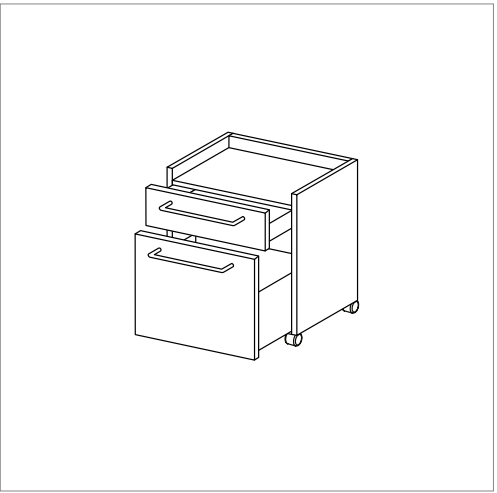
Trolley Unit (Double Drawer)

Features & Benefits

- + Two widths available: 500 or 600mm
- + Height: 622mm including castors

Product Codes

500mm Trolley Unit (Double Drawer)	T502DR
600mm Trolley Unit (Double Drawer)	T602DR



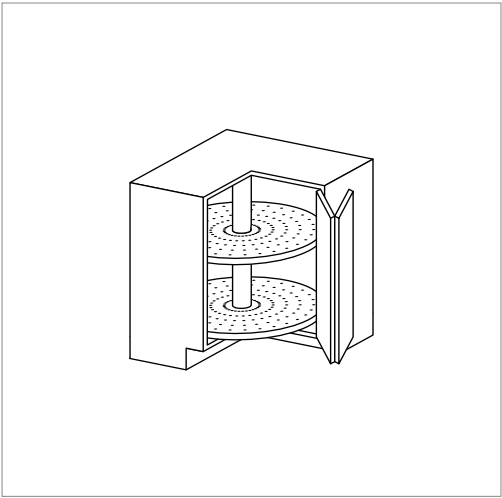
Corner 3/4 Carousel Unit

Features & Benefits

- + Two widths available: 800 or 900mm
- + Height: 575mm

Product Code

800mm Corner 3/4 Carousel Unit	BLCH80L/R
900mm Corner 3/4 Carousel Unit	BLCH90L/R



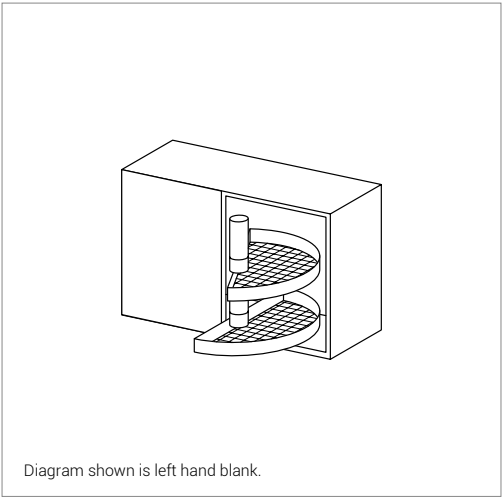
Corner Semi Circle Carousel Unit

Features & Benefits

- + Width: 1000mm, Height: 575mm
- + Two door sizes available: 400 or 500mm

Product Codes

Corner Semi Circle Carousel Unit (400mm Door)	BCH1004L/R
Corner Semi Circle Carousel Unit (500mm Door)	BCH1005L/R



Corner Slide-Out Carousel Unit

Features & Benefits

- + Width: 1000mm, Height: 575mm, Door: 500mm

Product Codes

Corner Slide-Out Carousel Unit – LH Blank	BCS100/5L
Corner Slide-Out Carousel Unit – RH Blank	BCS100/5R

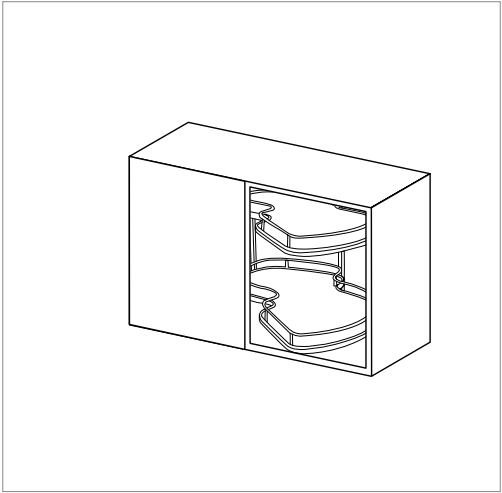


Diagram shown is left hand blank. Only available for corner units with a door of 500mm or greater.
L/R in the product code denotes whether the product is Left or Right handed.

Independence Door Options



2mm Edged Door



Saponetta Door



Shaker Door



Slab Door

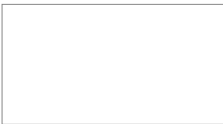
Independence Door Colour Options



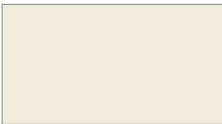
White†



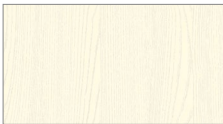
Painted Oak White



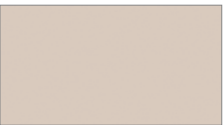
Frost White*



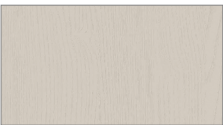
Ivory



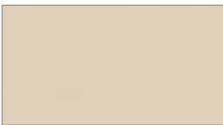
Painted Oak Ivory



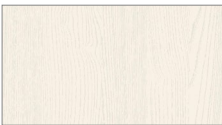
Cashmere†*



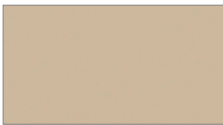
Painted Oak Cashmere



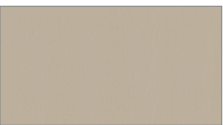
Mussel†*



Painted Oak Mussel



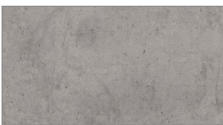
Dakar



Painted Oak Dakar



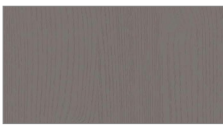
Stone Grey*



Chicago Light Concrete



Dust Grey†*



Painted Oak Dust Grey



Onyx Grey†*



Painted Oak Onyx Grey



Denim†*



Fjord*



Painted Oak Fjord



Alby Blue*



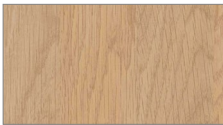
Painted Oak Alby Blue



Graphite*



White Nordic Wood



Montana Oak
2mm edge only



Ellmau Beech



Sonoma Oak



Driftwood

*Available in super matt finish.

†Available in high gloss finish.

The colours in this brochure are for reference only and the item should be seen prior to purchase.

Kitchen Options

Choose from our extensive range of options and appliances to personally tailor your kitchen.



KITCHEN OPTIONS DOOR HANDLES

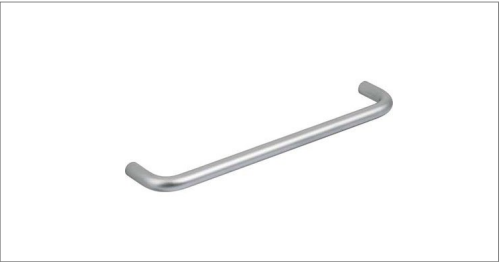
Satin D Handle

Features & Benefits

+ Available with 128mm or 160mm centres

Product Codes

128mm D Handle (Satin)	LIBACC003
160mm D Handle (Satin)	LIBACC004



Chrome D Handle

Features & Benefits

+ Available with 160mm centre

Product Codes

Chrome D Handle (160mm Centres)	HDL
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Brushed Steel Flat D Handle

Product Codes

160mm Brushed Steel Flat D Handle	LIBACC007
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Square Ends Bar Handle

Features & Benefits

- + Available with 128mm or 160mm centres

Product Codes

128mm Square Ends Bar Handle	LIBACC005
160mm Square Ends Bar Handle	LIBACC006



Splayed Oval Tube Handle

Features & Benefits

- + Available with 160mm centre

Product Codes

160mm Splayed Oval Tube Handle	HDLOVAL
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Aries Bar Handle

Features & Benefits

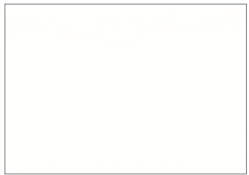



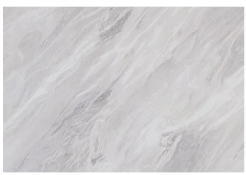


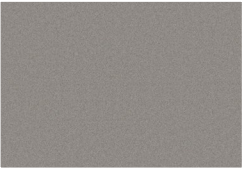
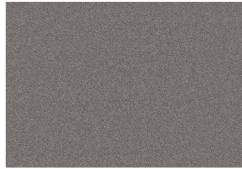














- + Available with 160mm centre

Product Codes

160mm Aries Bar Handle	HDLBAR
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Worktop Colour Options

				
Pure White	Woodstone White Roche	Cassata	Saturn	Siroco Marble
				
Lunar Quartzstone	Woodstone Grey Roche	Pewter Dust	Galaxy Stone	Solace Marble
				
Urban Caldeira Fusion	Underground Stucco	Asphalt	Lima Surf	Maryland Fonce
				
Absolute	Pitch Pine	Mondego Oak	Stableford Oak Block	Warm Walnut Block
				
Brocante Oak	Black Oak	Nagoshi Pine		

Worktop



Features & Benefits

- + Supplied as standard worktop. Length and corners can be customised on site by your installer
- + All AKW worktops are 40mm thick

Product Codes

Worktop 3000mm	WT403
Worktop 4100mm	WT404
Breakfast Bar 665mm	WT404665
Breakfast Bar 900mm	WT403900

Grab-a-Rail

Grab-a-Rail is the new, lightweight kitchen support rail system that can help prevent slips and falls in the home, designed to give users increased independence and reduce the risk of falls when navigating the kitchen space.

Features & Benefits

- + Grab-a-Rail increases user independence and reduces their risk of falls when navigating the kitchen space
- + Tested to a maximum weight load of 15.5 stone / 100kg
- + Quick and easy to install
- + Supplied in 2 sizes of 600mm and 1000mm. The 1000mm can be trimmed down to 810mm and the 600mm can be trimmed down to 450mm
- + Lifetime warranty for peace of mind
- + Minimalist design, supplied in white to compliment any kitchen
- + Optional left and right-handed returns are available, which are a useful feature to prevent items catching on the end/corners of the Grab-a-Rail
- + Safe and secure fixing points, four fixing points per bracket for a secure installation
- + Offers flexibility to accommodate the customers desired fitting requirements
- + End-returns can be purchased individually in left or right-handed options
- + Durable, safe and designed to withstand everyday use
- + Grab-a-Rail can be fitted to a minimum worktop thickness of 28mm, however if fitting into routed channels in the underside of the worktop the minimum thickness is 32mm
- + Can be fitted to new AKW kitchens or retro-fitted into existing kitchens

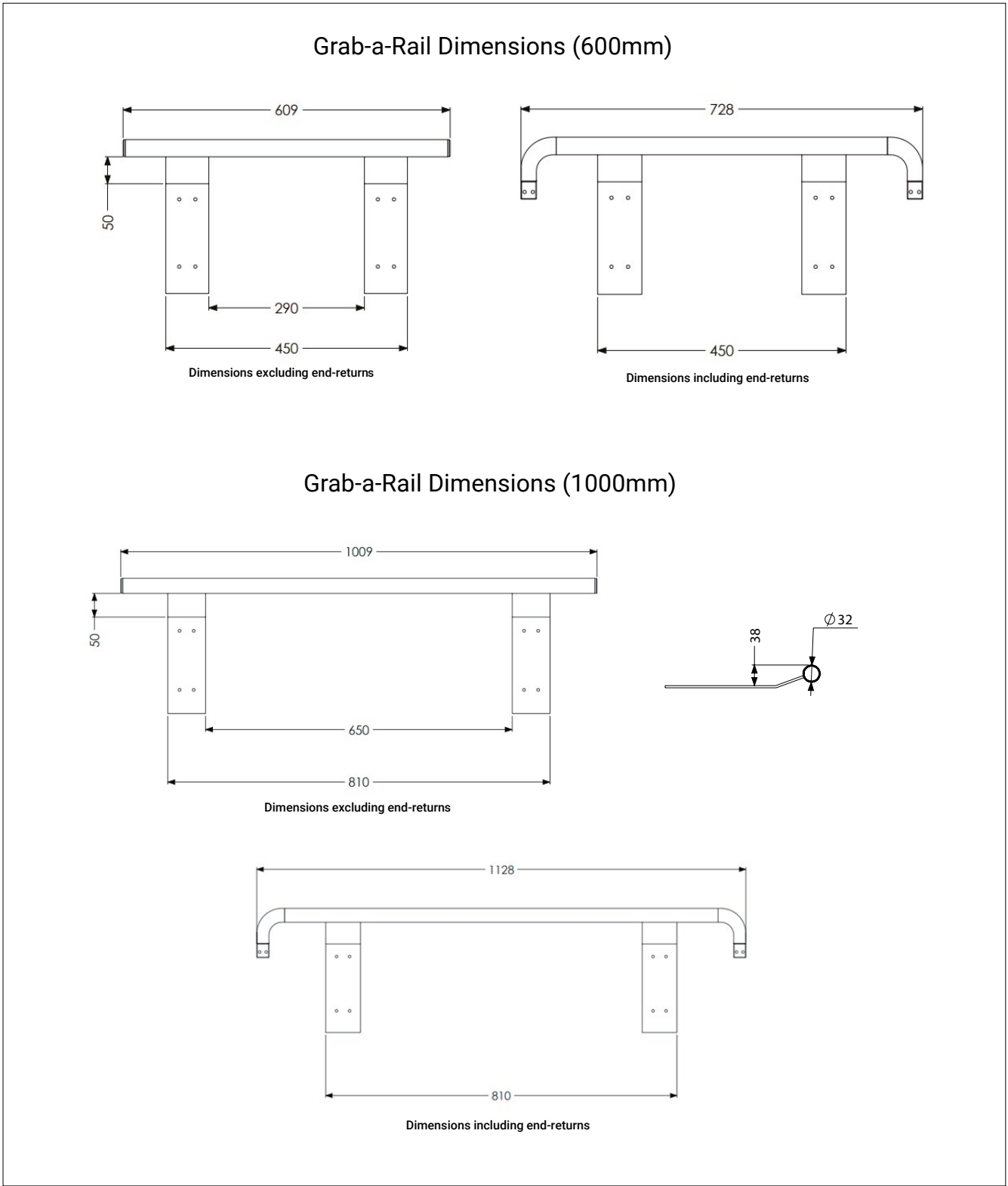
Specifications

Lengths Available: 600mm & 1000mm
Diameter: 32mm
Fixing Points: 4 per bracket, 2 brackets per rail 4x30mm screws (not supplied) will be required for fastening the grab rail to the underside of a kitchen worktop
Maximum Weight Load: 15.5 stone/100kg
Colour: White
Fixing Points: Powdered Coated Stainless Steel ABS - End Returns
Minimum Worktop Thickness: 28mm, if fitting into routed channels in the underside of the worktop, the minimum thickness is 32mm



Product Codes

Grab-A-Rail White 600mm	GAR600WH
Grab-A-Rail White 1000mm	GAR1000WH
Grab-A-Rail End Return White LH	GARRTNWHL
Grab-A-Rail End Return White RH	GARRTNWHR



CDA Stainless Steel Single Oven

Features & Benefits

- + Integrated anti-tilt shelves (not telescopic)
- + Reversible side-opening door (reversible hinges)
- + Touch-control, programmable clock/timer

Product Codes

CDA Stainless Steel Single OvenLIBAPP096



Neff Stainless Steel Single Oven

Features & Benefits

- + Slide&Hide® fully retracting oven door
- + CircoTherm® heat system for even cooking on three levels
- + Self-cleaning catalytic coating
- + Telescopic rail included

Product Codes

Neff Stainless Steel Single OvenLIBAPP030



Zanussi Stainless Steel Single Over

Features & Benefits

- + Heat activated catalytic cleaning
- + Telescopic rails included
- + Fan-cooled, double-glazed door
- + Available left or right-hand hinged

Product Codes

Zanussi Stainless Steel Single OvenZOVSXL/R



Induction Hob

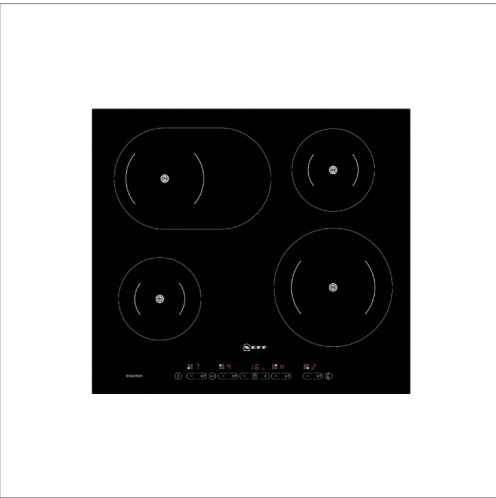
Features & Benefits

- + The safest and most inclusive type of hob
- + Heat is only activated when a magnetic pan is placed on top
- + No residual heat makes it suitable as a work surface
- + Touch controls
- + Available in two or four zone options
- + 90cm linear version also available

Available Options

Two Zone Induction Hob

Four Zone Induction Hob



Ceramic Hob

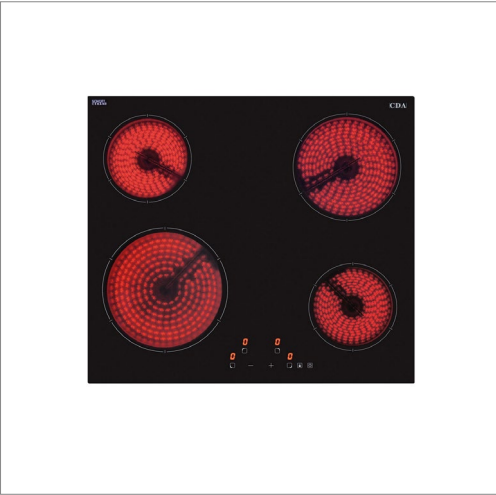
Features & Benefits

- + Residual heat warning indicator for safety
- + Front and touch controls available
- + Low-profile surface ideal for limited dexterity
- + No specialist pans required
- + Available in two or four zone options
- + 90cm linear version also available

Available Options

Two Zone Ceramic Hob

Four Zone Ceramic Hob



There are many options available on the products listed above.
Please call the **Kitchen Department** on 01905 823 262 for details.

Gas Hob

Features & Benefits

- + Not recommended for accessible kitchens due to open flame and raised pan position
- + Front controls as standard for ease
- + Flame safe technology turns off gas if flame goes out
- + Available in two or four zone options

Product Codes

Two Zone Gas Hob with Front Controls	LIBAPP0017
Four Zone Gas Hob with Front Controls	LIBAPP0018



There are many options available on the products listed above.
Please call the **Kitchen Department** on 01905 823 262 for details.

Beko Extractor Hood

Features & Benefits

- + Variable three-speed control
- + One 40W Halogen light
- + Twin grease filters

Product Codes

Beko Extractor Hood	ZEXX
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CDA Stainless Steel Traditional Extractor Hood

Features & Benefits

- + Push-button control
- + Aluminium grease filter
- + LED lamp

Product Codes

CDA Stainless Steel Traditional Extractor	LIBAPP006
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CDA Stainless Steel Chimney Extractor Hood

Features & Benefits

- + Ducted/Re-circulating
- + Two 3W LED lights
- + Twin fan motor

Product Codes

CDA Stainless Steel Chimney Extractor	LIBAPP010
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CDA Curved Glass Chimney Extractor Hood

Features & Benefits

- + Ducted/Re-circulating
- + Aluminium grease filters
- + Two 3W LED lights

Product Codes

CDA Curved Glass Chimney Extractor	LIBAPP013
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140mm Deep Reversible Monobloc Tap Sink

Features & Benefits

- + 140mm deep bowl
- + Compact sink for restricted installations
- + For use with single mixer tap
- + Can be installed with drainer on left or right to suit

Product Codes

140mm Deep Reversible Monobloc Tap Sink	EL860
140mm Deep Reversible Monobloc Tap Sink (insulated bowl)	EL860S



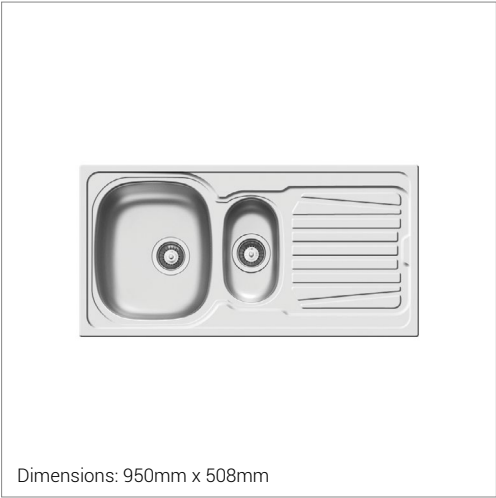
120mm Deep Reversible 1.5 Bowl Sink

Features & Benefits

- + Shallow half bowl is ideal for wheelchair users
- + Half bowl: 90mm deep – Main bowl: 120mm deep
- + Can be installed with drainer left or right to suit

Product Codes

120mm Deep Reversible 1.5 Bowl Sink	SD12015
120mm Deep Reversible 1.5 Bowl Sink (Insulated Bowl)	SD12015S



950x508mm Shallow Stainless Steel Sink Reversible 1TH

Features & Benefits

- + Durable and resistant to high temperature, will not rust, stain or tarnish – easy maintenance
- + 18/10 stainless steel, 0.6mm gauge
- + Shallow bowl with 120mm depth
- + Can be installed left or right-handed
- + For use with single mixer tap

Product Codes

Shallow Stainless Steel Sink Reversible 1TH	SD1201
Shallow Stainless Steel Sink Reversible 1TH (Insulated Bowl)	SD1201S



950x508mm Shallow Bowl Stainless Steel Sink 2TH

Features & Benefits

- + Durable and resistant to high temperature, will not rust, stain or tarnish – easy maintenance
- + 18/10 stainless steel, 0.6mm gauge
- + Shallow bowl with 120mm depth
- + Available with drainer left or right to suit

Product Codes

Shallow Bowl Stainless Steel Sink 2TH	SD1202L
Shallow Bowl Stainless Steel Sink 2TH	SD1202R
Shallow Stainless Steel Sink Reversible 2TH (Insulated Bowl)	SD1202LS
Shallow Stainless Steel Sink Reversible 2TH (Insulated Bowl)	SD1202RS



150mm Deep Round Bowl

Features & Benefits

- + Shallow bowl design
- + Stylish round bowl can be inset into worktops

Product Codes

150mm Deep Round BowlRB



Round Drainer

Features & Benefits

- + Accompanies round bowl
- + Provides useful and stylish drainage surface

Product Codes

Round DrainerRD



3" Single Lever Monobloc Mixer Tap

Product Codes

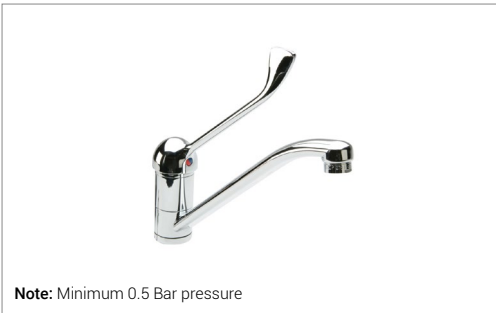
3" Single Lever Monobloc Mixer TapLEV13



9" Single Lever Monobloc Mixer Tap

Product Codes

9" Single Lever Monobloc Mixer TapLEV19



3" Dual Lever Monobloc Mixer Tap

Product Codes

3" Dual Lever Monobloc Mixer TapLEV23



High Neck Pillar Taps (Pair)

Features & Benefits

- + Available with 3" and 6" levers

Product Codes

3" Lever High Neck Pillar Taps (Pair)LEV03

6" Lever High Neck Pillar Taps (Pair)LEV06





Caring For Your Kitchen

This section explains how to clean and care for your AKW products to maximise product longevity and correct product performance and safety.

Caring For Your Kitchen Cabinets

Wipe up spills immediately with a clean cloth. Furniture should be cleaned with a damp cloth and dried off. Avoid using cleaners or polishes that contain abrasive, solvents, acid or ammonia.

User Care Instructions

- + **DO** use a gentle cleaning solution
- + **DO** tackle tight spots with an old toothbrush
- + **DO** remove the cleaner with a final rinse
- + **DO** dry the cabinets after cleaning
- + **DO** give gloss cabinets and dark decors extra care as they will tend to show scuffs and scratches more easily; we cannot accept responsibility for scratching
- + **DO NOT** soak your cabinets
- + **DO NOT** let water run into the hinges
- + **DO NOT** forget the glass if there is any



Caring For Your Metal Baskets

Clean using warm, soapy water only.

DO NOT use scourers or abrasive cleaners which may affect the surface finish. **NEVER** use corrosive acidic or alkaline cleaning materials on fittings or surfaces.

User Care Instructions

- + **DO** wipe with a cloth using clean, warm, soapy water only
- + **DO** tackle tight spots with an old toothbrush
- + **DO** remove the cleaner with a gentle wipe down
- + **DO** dry the baskets after cleaning
- + **DO NOT** let water run into the mechanisms



Caring For Your Worktops

Everyday Cleaning

- + **DO** wipe over with your favourite detergent diluted with water
- + **DO** remove persistent marks using a non-abrasive cream cleaner and a gentle circular rubbing action to the affected area
- + **DO** give gloss work surfaces extra care; after cleaning with detergent and water as described above, buff over the surface with a clean, dry soft cloth to maintain its glossy looks
- + **DO NOT** use scouring powders or abrasive pads on any work surface as they can damage the surface

Heat

- + **DO** take care to protect your work surface from direct contact with heat
- + **DO** always use protective mats.
- + **DO** avoid placing electric kettles and deep fat fryers over work surface joints; certain models can generate excessive heat which may degrade your joint
- + **DO NOT**, for example, place cooking utensils directly from the oven or hob onto the work surface

Scratching

- + **DO** give dark decors extra care as they will tend to show scuffs and scratches more readily than heavily textured finishes; we cannot accept responsibility for scratching
- + **DO NOT** cut directly onto any work surface: a chopping board should always be used to protect the surface from cut marks

Staining

- + Your work surface is resistant to most common household chemicals or foodstuffs, including alcohol and cosmetics
- + **DO** wipe off any spillage straight away as some items may cause staining



Caring For Your Rise and Fall Tables

AKW Rise and Fall Tables are designed for low maintenance and reliable operation. The table should be checked as part of a planned maintenance programme, re-tightening any screws or controls as required and any part showing evidence of damage or misuse must be replaced.

This information applies to all sizes and types of AKW motorised table, which are intended to assist in the daily living activities of users. Other uses are not approved. This motorised table must be correctly installed with a worktop permanently attached.

Safety Precautions

- + **DO** keep the power supply dry
- + **DO** replace the cables and power supply if damaged. As an additional feature a safety stop bar can be installed on the front of the table
- + **DO** always switch off power supply before any cleaning or maintenance is carried out; if the table shows any mechanical damage it must be isolated electrically
- + **DO** electronically isolate during routine maintenance, servicing, cleaning or replacement
- + **DO NOT** use the table if the work top is loose or any of the operating mechanism is visible, this indicates a defective installation which must be corrected before you use the table
- + **DO NOT** allow the cables to it and to the table itself to become damaged

Cleaning Instructions

- + **DO** clean the Rise and Fall Table and surrounding areas periodically to remove any accumulation of dirt or other waste materials
- + **DO** use normal domestic kitchen cleaning materials
- + **DO** use standard established procedures for disinfecting equipment should be used taking due care and attention to the warnings below concerning possible effects of aggressive chemicals on plastics where disinfecting is necessary
- + **DO** always flush down with water then wipe thoroughly with a damp cloth after cleaning
- + **DO NOT** use abrasive pads or cloths
- + **DO NOT** use strong or concentrated acidic, alkaline or other cleaning materials as these may damage or discolour the product

User Care Instructions

Remove the cover panels under The Rise and Fall Table, in front of the mechanism. The Rise and Fall Table should be cleaned with lukewarm water and a non-scratching detergent containing soap or similar. Use a Wettex swab or similar. After cleaning, the surfaces shall be dried to avoid lime deposits.



Caring For Your Taps

Clean using warm, soapy water only.

General Operation & Use

- + **DO** flush cleaning materials away with copious amounts of water and wipe down
- + **DO NOT** use scorers or abrasive cleaners which may affect the surface finish
- + **DO NOT** use corrosive acidic or alkaline cleaning materials on fittings or surfaces

How To Descale a Tap

- + Descale the tap regularly to stop blockages in hard water areas
- + Use a descaling product and follow the instructions provided
- + Rinse thoroughly and wipe the tap using a soft cloth or fingers and thumb to remove any remaining limescale
- + Flush through with water



Caring For Your Sinks

No matter the material, all faucets and handles can be cleaned using soapy water. Use a sponge or brush to wipe them down and a toothbrush for those hard-to-reach areas.

Still seeing white spots after your scrub? That's lime build-up from the minerals in your tap water. Adding a spoonful of vinegar to the soapy water mixture and doing one final scrub should do the trick.

User Care Instructions

- + **DO** clean your stainless-steel appliances with vinegar and olive or coconut oil
- + **DO** wipe cabinets down with a microfibre cloth and mild soap
- + **DO** wipe up that spill right away, **DO NOT** leave it another day
- + **DO** sanitize your sink daily, running water is not enough
- + **DO NOT** spray it with glass cleaner
- + **DO NOT** use abrasive materials or harsh chemicals such as acetone, alcohol, ammonia, or bleach
- + **DO NOT** use wire wool to clean your sink



Caring For Your Appliances

Refer to manufacturer's care instructions on how to clean your kitchen appliances.



Terms & Conditions

1.DEFINITIONS

1.1 The "Company" means AKW Medi-Care Limited.

1.2 The "Customer" means any person, firm or company purchasing the Goods.

1.3 The "Contract" means the contract between the Company and the Customer for the sale and purchase of the Goods, comprising the quotation (if any) made by the Company, the Customer's order for the Goods, the Company's acceptance thereof and these terms and conditions.

1.4 "Credit Reference Agencies" means Experian Limited and/or any other organisation that maintains and provides information concerning the credit history of any person.

1.5 "Data Subjects" means (1) the Customer, (2) where the Customer is a company, the directors of that company, (3) where the Customer is a partnership, the partners of that partnership, (4) where the Customer is a limited liability partnership, the members of that limited liability partnership and (5) where the Customer is a business conducted by an individual, that individual.

1.6 The "Goods" means any goods or services agreed in the Contract to be supplied to the Customer by the Company (including any part of parts of them).

1.7 "Group Company" means the Company and any holding company of the Company from time to time and any subsidiary from time to time of any such holding company.

2.PREVAILING TERMS & CONDITIONS

2.1 The Company is only willing to contract on these terms and conditions and any printed or standard conditions which appear or are referred to on any document emanating from the Customer or any variations from the Company's standard terms and conditions are to have no legal effect unless agreed in writing by a director of the Company.

2.2 The Customer acknowledges that it has not relied on any statement, promise or representation made or given by or on behalf of the Company which is not set out in the Contract. Nothing in this condition shall exclude or limit the Company's liability for fraudulent misrepresentation.

3.FORMATION OF CONTRACT

3.1 Any quotation is given on the basis that no Contract will come into existence until the Customer's order is accepted by the Company delivering a written or electronic acknowledgment of order to the Customer. If the Customer's order is not preceded by a quotation from the Company, the Customer's order shall not become binding on the Company until it is accepted by the Company delivering a written or electronic acknowledgment of order to the Customer.

4.QUOTATIONS, PRICING AND ORDERS

4.1 All prices quoted are exclusive of VAT, which will be added to the price at the prevailing rate. The quoted price may be varied by the Company in accordance with cost variations but will not result in any right by the Customer to cancel the contract. Carriage may be charged extra in accordance with rates as published in current AKW and/or Trays Direct price lists.

4.2 The Company reserves the right to alter carriage charges without notice in the event of fuel surcharges being imposed by our carriers. Small consignments may include a small order charge as published in current AKW and/or Trays Direct price lists.

4.3 Any costs incurred by ourselves as a result of cancellation of bespoke items will be chargeable.

5.DELIVERY

5.1 Next working day delivery service is subject to a minimum order value of £330. Orders below this value are subject to a charge of £17.

5.2 Unless otherwise agreed in writing, delivery of the Goods shall take place at the Company's place of business.

5.3 Please do not schedule or start any installation work until after you have received your order and checked all goods for any defects or missing parts. This will enable you to resolve any technical questions or to order specific additional fittings if needed.

5.4 Any quotation by the Company of a time for delivery is not guaranteed and time for delivery shall not be made of the essence by notice.

5.5 No liability is accepted for direct, indirect or consequential loss (all three of which terms include, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and similar loss), costs, damages, charges or expenses caused directly or indirectly by any delay in the delivery of the Goods (even if caused by the Company's negligence). Nor shall any delay entitle the Customer to terminate or rescind the Contract unless such delay exceeds [180] days.

5.6 The quantity of any consignment of Goods as recorded by the Company on despatch from the Company's place of business shall be conclusive evidence of the quantity received by the Customer on delivery unless the Customer can provide conclusive evidence proving the contrary.

5.7 The Company shall not be liable for any non-delivery of Goods (even if caused by the Company's negligence) unless the Customer gives written notice to the Company of the non-delivery within 3 days of the date when the Goods would in the ordinary course of events have been received.

5.8 Any liability of the Company for non-delivery of the Goods shall be limited to replacing the Goods within a reasonable time or issuing a credit note at the pro rata. Contract rate against any invoice raised for such Goods.

5.9 No claim for damage to the Goods or shortages in the Goods will be considered unless the Company is advised within 3 days of delivery and the Customer also notifies the carrier in the manner and within the appropriate time limit prescribed by the carrier's terms and conditions.

5.10 If for any reason the Customer fails to accept delivery of any of the Goods when they are ready for delivery, or the Company is unable to deliver the Goods on time because the Customer has not provided appropriate instructions, documents, licences or authorisations: (a) risk in the Goods shall pass to the Customer (including for loss or damage caused by the Company's negligence); (b) the Goods shall be deemed to have been delivered; and (c) the Company may store the Goods until delivery, whereupon the Customer shall be liable for all related costs and expenses (including, without limitation, storage and insurance).

6.PAYMENT TERMS

6.1 Payment terms are strictly 30 days after date of invoice. The Company reserves the right to charge interest at the rate of 4% over Lloyds Bank base rate on all overdue accounts. The due date for payment is of the essence of the contract. The Customer will have no right to set-off statutory or otherwise.

7.PROPERTY AND RISK

7.1 The property (both legal and equitable) in the Goods shall not pass to the Customer until: (a) the purchase price of the Goods has been paid in full, and (b) payment is made to the Company of any sum which is at the date of the Contract or may thereafter become due or owing from the Customer to the Company.

7.2 Until property in the Goods has passed to the Customer the Customer will hold the Goods (or their proceeds of resale) in a fiduciary capacity.

7.3 Notwithstanding that the ownership remains with the Company until Goods are paid for in full, the Customer shall accept the risk in the Goods on delivery and shall appropriately insure them.

7.4 Until property in the Goods has passed to the Customer, the Customer shall keep the Goods separately identifiable and shall not destroy, deface or obscure any identifying mark or packaging on or relating to the Goods.

7.5 The Customer grants an irrevocable licence to the Company to enter on to the Customer's premises with agents and vehicles if appropriate to recover the Goods.

7.6 The Customer's right to possession of the Goods shall terminate immediately if: (a) the Customer has a bankruptcy order made against him or makes an arrangement or composition with his creditors, or otherwise takes the benefit of any statutory provision for the time being in force for the relief of insolvent debtors, or (being a body corporate) convenes a meeting of creditors (whether formal or informal), or enters into liquidation (whether voluntary or compulsory) except a solvent voluntary liquidation for the purpose only of reconstruction or amalgamation, or has a receiver and/or manager, administrator or administrative receiver appointed of its undertaking or any part thereof, or documents are filed with the court for the appointment of an administrator of the Customer or notice of intention to appoint an administrator is given by the Customer or its directors or by a qualifying floating charge holder (as defined in paragraph 14 of Schedule B1 to the Insolvency Act 1986), or a

resolution is passed or a petition presented to any court for the winding-up of the Customer or for the granting of an administration order in respect of the Customer, or any proceedings are commenced relating to the insolvency or possible insolvency of the Customer; or (b) the Customer suffers or allows any execution, whether legal or equitable, to be levied on his/its property or obtained against him/it, or fails to observe or perform any of his/its obligations under the Contract or any other contract between the Company and the Customer, or is unable to pay its debts within the meaning of section 123 of the Insolvency Act 1986 or the Customer ceases to trade; or (c) the Customer encumbers or in any way charges any of the Goods.

7.7 the Company shall be entitled to recover payment for the Goods notwithstanding that ownership of any of the Goods has not passed from the Company.

8.GUARANTEE AND EXCLUSIONS

8.1 All catalogue products are guaranteed for life apart from where it indicates otherwise. The Company will free of charge repair or at its option replace any Goods which are proved to its reasonable satisfaction to have failed to meet its designed specification due to defective material or workmanship, provided that this obligation shall not apply where: (a) the Goods have been improperly installed, installed with a defect without the written authority of the Company, altered in any way or are subject to any unauthorised repair or misuse, or (b) the Customer has failed to provide documentary notification and proof of a defect or suspected defect or returned the goods for inspection within 14 days of the same coming to the knowledge of the Customer, or (c) the Customer is in breach of this or any other contract with the Company.

8.2 Save as provided in the preceding paragraph in no circumstances will the company or its employees, agents or sub-contractors be liable for any loss or damage of any kind consequential or otherwise (other than death or personal injury resulting from the company's negligence) whether under the contract or not, or caused directly or indirectly by any negligence or other tortious act or breach of statutory duty on the part of the company or on the part of any of its employees, agents or sub-contractors in connection with or arising out of the manufacture or supply of the goods or in connection with any statement given or made (or advice not given or made) by or on behalf of the company. The company hereby excludes all conditions, warranties and stipulations express or implied, statutory, customary or otherwise which but for such exclusion would or might subsist in favour of the customer.

9.RETURNS

9.1 The Company disclaims liability for goods returned without the written authority of the Company. Any goods approved for return must be advised in writing quoting the Company's invoice number and returns number. The Company disclaims any risk or liability for any returns whilst in transit to the Company. If for any reason you are unhappy with your goods please notify AKW MediCare Ltd. and return within 30 days. All returns must be in the original packaging. Only items printed on the returns form are authorised for return. We reserve the right to return any non-authorised items to you. Please also remember to check goods ensuring you are happy with them before signing. There is a £40 collection charge for returns. We reserve the right to deduct repackaging or restocking fees (where applicable) from any credit/refund amount, or apply charges direct to your account. If a return is made using a third-party carrier proof of postage must be retained. AKW reserve the right to not credit an account if proof of postage cannot be provided. AKW reserve the right to charge £40 per attempted collection. The following are excluded from our returns policy: Made-to-measure products, Independence kitchen units and special order products.

10.RIGHT TO SUB-CONTRACT OR ASSIGN

10.1 The Company shall be entitled to sub-contract or assign any part of the Contract to any person, firm or Company.

10.2 The Customer shall not be entitled to assign the Contract or any part of it without the prior written consent of the Company.

11.FORCE MAJEURE

11.1 If the Company is prevented or hindered from making delivery of any Goods or completion of any work by reason of acts of God, civil disturbance, industrial action (including labour disputes involving the work force or any part of the work force of the Company), government action or any other cause whatever beyond the Company's control, the Company may give notice to the Customer either:

(a) canceling the Company's outstanding obligations under the Contract, or (b) extending the time for delivery or completion by a period not exceeding four months.

12.TERMINATION

12.1 The Contract will terminate immediately upon service of written notice of termination by the Company on the Customer on the happening of any one or more of the following: namely, that the Customer has suffered or allowed any execution whether legal or equitable to be levied on their property or obtained against them or has failed to observe or perform any of their obligations or duties under the Contract or any other contract between the Company and the Customer or is unable to pay their debts within the meaning of Section 123 of the Insolvency Act 1986 or the Customer has ceased to trade.

13.GENERAL

13.1 Each right or remedy of the Company under the Contract is without prejudice to any other right or remedy of the Company whether under the Contract or not.

13.2 If any provision of the Contract is found by any court, tribunal or administrative body of competent jurisdiction to be wholly or partly illegal, invalid, void, voidable, unenforceable or unreasonable it shall to the extent of such illegality, invalidity, voidness, voidability, unenforceability or unreasonableness be deemed severable and the remaining provisions of the Contract and the remainder of such provision shall continue in full force and effect.

13.3 Failure or delay by the Company in enforcing or partially enforcing any provision of the Contract shall not be construed as a waiver of any of its rights under the Contract.

13.4 Any waiver by the Company of any breach of, or any default under, any provision of the Contract by the Customer shall not be deemed a waiver of any subsequent breach or default and shall in no way affect the other terms of the Contract.

13.5 The parties to the Contract do not intend that any term of the Contract shall be enforceable by virtue of the Contracts (Rights of Third Parties) Act 1999 by any person that is not a party to it.

14.PROPER LAW

14.1 The Customer and the Company agree that the proper law governing any contract between them will be English law and agree to submit to the non-exclusive jurisdiction of the English Courts.

14.2 Irrespective of any suggestions and guidance given by the Company in its literature or otherwise it is the Customer's responsibility to ensure the installation complies with all regulations and requirements that apply to the Customer's site.

14.3 Due to a continual policy of product development the Company reserves the right to amend specifications where necessary.

15.DATA PROTECTION

15.1 To help the Company decide whether to enter into a Contract and to help the Company manage the Customer's account, the Company may search any of the following records, namely the Data Subjects' personal and business records at Credit Reference Agencies, the Company's own records and those of any Group Company concerning Data Subjects and Data Subjects' records at UK or overseas fraud prevention agencies. A record of the Company's searches will be made and this will be available to other organisations who make similar searches. Credit Reference Agencies may supply to the Company both public (including electoral register) and shared credit and fraud prevention information. The Company may also use information it obtains from the Customer's performance of any other agreement or contract it has or has had with any Group Company. The Company may also use identity verification, credit scoring or other automated decision-making systems.

15.2 The Company will add to the Data Subjects' records with the Credit Reference Agencies by giving information relating to the Data Subjects, the Contract and information about the Customer's payment record. The Company will also tell them of any delay or default in payment or otherwise and any change of address the Customer fails to notify to the Company when any payment is overdue. It is important that Data Subjects supply accurate information to the Company. The Company may check Data Subjects' details with fraud prevention agencies and if the Company is given false or inaccurate information or the Company suspects fraud, it will record this and may pass on

this information to fraud prevention agencies and other organisations involved in crime and fraud prevention. Credit Reference Agencies and fraud prevention agencies may record any information supplied to them by the Company. Records remain on file for six years or other period permitted by applicable law.

15.3 This information may be supplied to, shared with and cross checked by other UK or overseas businesses and organisations (including any Group Company, lenders, Credit Reference Agencies, fraud prevention agencies, credit industry fraud avoidance networks and any other company that the Company may select from time to time):

15.3.1 to assess applications for credit and relate services made by Data Subjects;

15.3.2 to trace debtors, recover debt, to prevent fraud and money laundering;

15.3.3 to make decisions about a Data Subject's account;

15.3.4 to carry out statistical analysis and market research;

15.3.5 for such other purposes required or permitted by law, including the General Data Protection Regulation (GDPR).

15.4 The Company may also give information about Data Subjects to:

15.4.1 the Company's insurer;

15.4.2 anyone acting on the Company's behalf, including a Group Company;

15.4.3 any finance house;

15.4.4 companies or other bodies which maintain registers of assets and interests in them; and

15.4.5 credit industry fraud avoidance networks for the purpose of administration, underwriting and processing.

15.5 The identities of the Credit Reference Agencies and the ways in which they use and share personal information are explained in more detail at <http://www.experian.co.uk/crain/index.html>.

15.6 Fraud prevention agency records will also be shared with other organisations to help make decisions on credit proposals for Data Subjects. For these purposes the Company or they may make further searches.

15.7 Information held about Data Subjects by the Credit Reference Agencies may already be linked to records relating to one or more of their partners. For the purposes of the Contract, Data Subjects may be treated as financially linked and the Customer's application will be assessed with reference to any associated records. If the Customer is a joint applicant or a Data Subject has told the Company of some other financial association with another person, the Customer and applicable Data Subjects must be sure that they are entitled to disclose information about the applicable joint applicant and anyone referred to by them and authorise the Company to search, link or record information at Credit Reference Agencies about them and anyone referred to by them. An "association" between joint applicants and between applicants and anyone referred to by them a financial partner will be created at Credit Reference Agencies. This will link the financial records of applicants and all such persons, each of which will be taken into account in all future applications by any of the applicants and all such persons. This will continue until one of them successfully files a disassociation at the Credit Reference Agencies.

15.8 If a customer has obtained credit from the company and does not make payment when due, the company will trace the customers whereabouts and recover debts.

15.9 The Company may contact Data Subjects from time to time with details of other products and services which it or third parties offer. Any such contact will be aligned with the requirements of the General Data Protection Regulation (GDPR), and Data Subjects will have the option to opt-out of this type of contact. For this purpose, the Company may make use of an automated decision making programme now and in the future. It may also share information about Data Subjects to any Group Company. The Company will never sell your Personal Data to any third parties. Data Subjects may be contacted by post, telephone, or other means. Data Subjects have a legal right to stop the Company from contacting them or giving their details to others for direct marketing purposes. Please write to the Company at our address at AKW Medi-Care Limited, Unit 404 Pointon Way, Hampton Lovett, Droitwich Spa, Worcestershire WR9 0LR if you wish to exercise this right.

Notes

15.10 Data Subjects have several legal rights with regard to the Personal Data the Company holds about them. These rights granted under the General Data Protection Regulation (GDPR) include the right to be informed, the right of access, the right to rectification, the right to erasure, the right to restrict processing, the right to data portability, the right to object and rights in relation to the use of automated data profiling or decision making systems. The Company has procedures in place to uphold these rights, and fulfil and related requests within thirty days from acknowledgment. Further details can be found in our Privacy Notice or you may contact gdpr@akw-ltd.co.uk.

15.11 By agreeing to these terms and conditions, Data Subjects accept that the Company may use information concerning them in the way described above. The Company will take steps to ensure Personal Data is collected fairly, used for the purposes stated, stored securely and only retained.

Notes

Notes



Kitchen Team

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kitchens@akw-ltd.co.uk

General Enquiries

01905 823 298

sales@akw-ltd.co.uk

Technical Enquiries

01905 560 219

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