



AKW[®]
Life Made Better

**ACCESSIBLE
KITCHENS**

THE HEART OF EVERY HOME IS 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 Lancaster 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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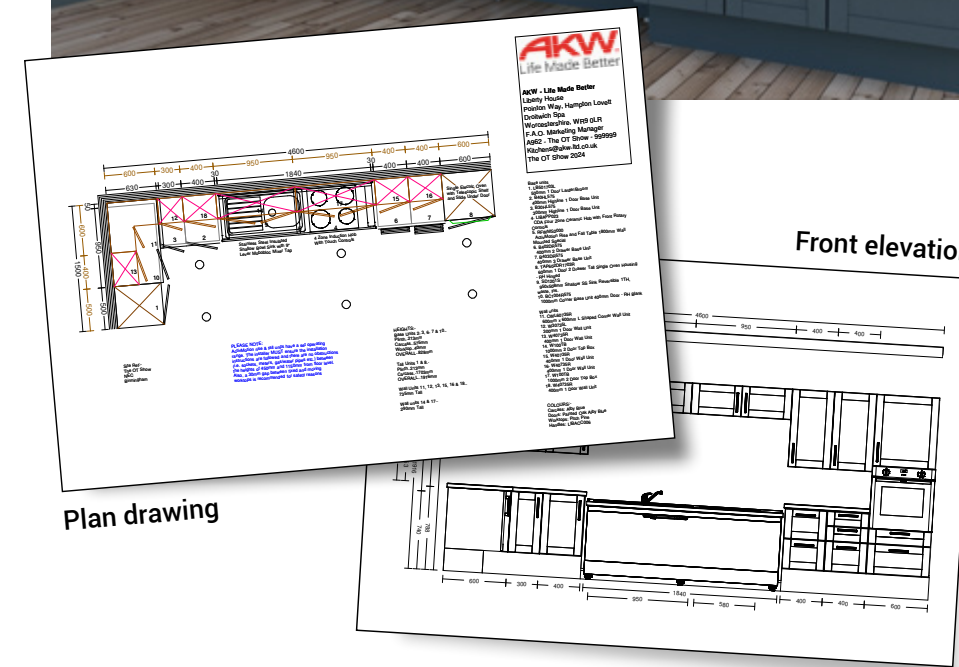
EXPERTISE YOU CAN TRUST

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

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.

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.



Inclusively designed to suit all multi-users requirements



Proudly manufactured in the United Kingdom



Clear PETG door fronts



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



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



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



A convenient **pull-out ironing board** tucks neatly into a drawer when not in use, saving space and allowing wheelchair users to iron independently.



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 board used throughout on all units give full stability and longevity

UNIQUE FEATURES YOU'LL LOVE



Over 25-year experience of manufacturing adapted kitchens



Carefully selected **range of appliances** for all users



Recessed back and raised plinth height **accommodates wheelchair footplates** to increase turning space in kitchen



Plinths help prevent dirt accumulation beneath the units, making cleaning easier, and also stop items from rolling underneath and becoming difficult to retrieve



Soft close doors and drawers for added safety



High Capacity drawers with full extension soft-close runners



L-Shape Rise & 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.



Adjustable height legs accommodate un-even floor surfaces



Floor mounted units eliminate the need for additional wall supports

CLEAR PETG DOOR FRONTS FOR ENHANCED VISUAL PERCEPTION

Our range of Shaker doors are now available with a clear PETG panel which helps to make cupboard items visible from the outside, improving accessibility for individuals with cognitive impairments, such as dementia.

This relatively simple design consideration can make a vital difference to people living with dementia, as it supports visual access and can help to reduce challenges related to object permanence and make it easier for them to locate essential items in the kitchen



All AKW Accessible Kitchens are made in the UK at our purpose-built manufacturing facility in Middlewich, Cheshire, which opened in 2024. It's here that our growing team of experienced assemblers work hard to bring the drawings to life by skilfully preparing every element of your new kitchen.

From building carcasses to your exact specification and fitting innovative, inclusive solutions that will help to make life better for you and your family; every part of the process, from design to delivery, is done with you and your needs in mind.





INDEPENDENCE KITCHENS

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

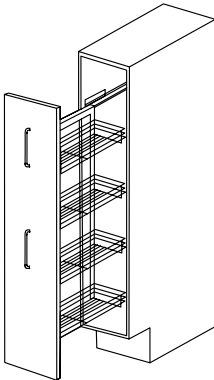
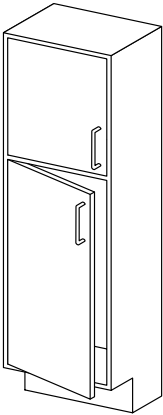
- + Made-to-measure tall unit (height variable)
- + Available in four widths: 300, 400, 500 or 600mm

PRODUCT CODES

| | |
|---------------------------|------|
| 300mm Larder / Broom Unit | LB30 |
| 400mm Larder / Broom Unit | LB40 |
| 500mm Larder / Broom Unit | LB50 |
| 600mm Larder / Broom Unit | LB60 |

OPTIONAL EXTRAS

| | |
|---|-------|
| Slide-Out Baskets for 300mm Larder Unit | PBLB3 |
| Slide-Out Baskets for 400mm Larder Unit | PBLB4 |
| Swing-Out Baskets for 500mm Larder Unit | PBLB5 |
| Swing-Out Baskets for 600mm Larder Unit | PBLB6 |



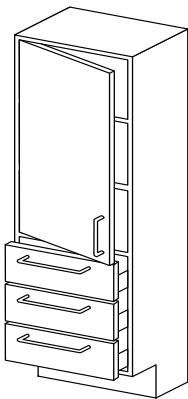
LARDER UNIT WITH DRAWERS

FEATURES & BENEFITS

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

PRODUCT CODES

| | 2 Drawers | 3 Drawers |
|---------------------------------------|-----------|-----------|
| 300mm Larder Unit with 2 or 3 Drawers | LAR302DR | LAR303DR |
| 400mm Larder Unit with 2 or 3 Drawers | LAR402DR | LAR403DR |
| 500mm Larder Unit with 2 or 3 Drawers | LAR502DR | LAR503DR |
| 600mm Larder Unit with 2 or 3 Drawers | LAR602DR | LAR603DR |



TALL SINGLE OVEN HOUSING UNIT

FEATURES & BENEFITS

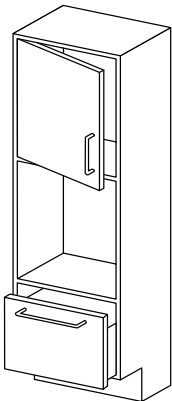
- + Made-to-measure tall unit (height variable)
- + Width: 600mm

PRODUCT CODES

| | |
|--|----------|
| 600mm Tall Single Oven Housing (1 Door 1 Drawer) | TAP601DR |
| 600mm Tall Single Oven Housing (1 Door 2 Drawer) | TAP602DR |
| 600mm Tall Single Oven Housing (2 Doors) | TAP60HL |

OPTIONAL EXTRAS

| | |
|---|------|
| Removable Shelf for Drawer | HD60 |
| Heatproof Worktop Saver for Removable Shelf | WTS |



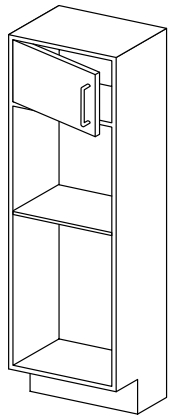
TALL SINGLE OVEN AND MICROWAVE HOUSING UNIT

FEATURES & BENEFITS

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

PRODUCT CODE

| | |
|---|----------|
| 600mm Tall Single Oven and Microwave Housing Unit | TAP60SOM |
|---|----------|



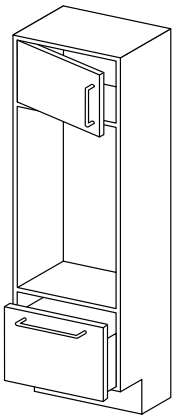
TALL DOUBLE OVEN HOUSING UNIT

FEATURES & BENEFITS

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

PRODUCT CODE

| | |
|-------------------------------------|-----------|
| 600mm Tall Double Oven Housing Unit | TAP60D1DR |
|-------------------------------------|-----------|



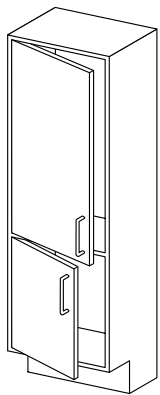
TALL FRIDGE / FREEZER HOUSING UNIT

FEATURES & BENEFITS

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

PRODUCT CODE

| | |
|--|---------|
| 600mm Integrated Fridge Freezer Housing | TAP60FF |
| 600mm Integrated Fridge or Freezer Housing | FR60 |



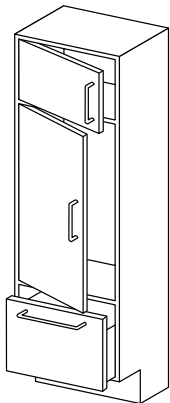
LARDER / FRIDGE UNIT (ONE DRAWER)

FEATURES & BENEFITS

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

PRODUCT CODE

| | |
|----------------------------|---------|
| 600mm Fridge / Larder Unit | FR601DR |
|----------------------------|---------|



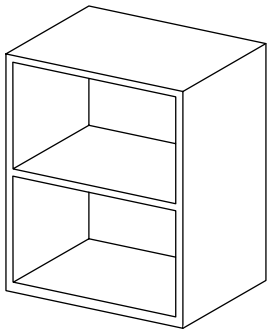
OPEN WALL UNIT

FEATURES & BENEFITS

- + Three widths available 500, 600 or 1000mm
- + Height: 735mm

PRODUCT CODES

| | |
|-----------------------|-------|
| 500mm Open Wall Unit | OS50 |
| 600mm Open Wall Unit | OS60 |
| 1000mm Open Wall Unit | OS100 |



WALL UNIT (SINGLE DOOR)

FEATURES & BENEFITS

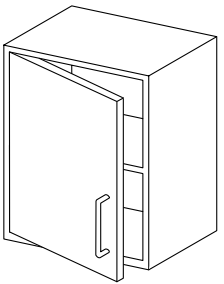
- + Five widths available
- + Height: 735mm

PRODUCT CODES

| | |
|--------------------------|-----|
| 300mm Wall Unit (1 Door) | W30 |
| 400mm Wall Unit (1 Door) | W40 |
| 500mm Wall Unit (1 Door) | W50 |
| 600mm Wall Unit (1 Door) | W60 |

OPTIONAL EXTRAS

| | |
|--------------------------------------|--------|
| Pull-Down Basket for 400mm Wall Unit | PDBVL4 |
| Pull-Down Basket for 500mm Wall Unit | PDBVL5 |
| Pull-Down Basket for 600mm Wall Unit | PDBVL6 |



WALL UNIT (DOUBLE DOOR)

FEATURES & BENEFITS

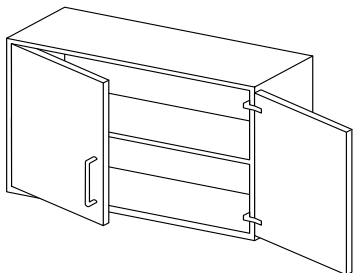
- + Eight widths available
- + Height: 735mm

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 |

OPTIONAL EXTRAS

| | |
|--------------------------------------|--------|
| Pull-Down Basket for 500mm Wall Unit | PDBVL5 |
| Pull-Down Basket for 600mm Wall Unit | PDBVL6 |



INDEPENDENCE KITCHENS

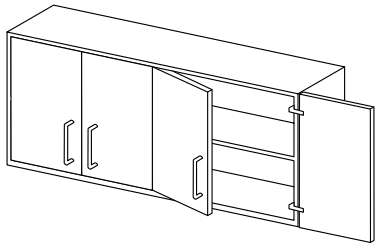
WALL UNIT (4 DOORS)

FEATURES & BENEFITS

- + Three widths available: 1000, 1100 or 1200mm
- + Height: 735mm

PRODUCT CODES

| | |
|----------------------------|--------|
| 1000mm Wall Unit (4 Doors) | WDD100 |
| 1100mm Wall Unit (4 Doors) | WDD110 |
| 1200mm Wall Unit (4 Doors) | WDD120 |



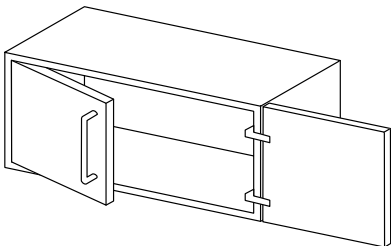
WALL UNIT (TOP BOX)

FEATURES & BENEFITS

- + Four widths available: 600, 800, 1000 or 1200mm
- + Height: 290mm
- + 110° hinges fitted as standard

PRODUCT CODES

| | |
|-------------------------|--------|
| 600mm Top Box (1 Door) | W60TB |
| 800mm Top Box (2 Door) | W80TB |
| 1000mm Top Box (2 Door) | W100TB |
| 1200mm Top Box (2 Door) | W120TB |



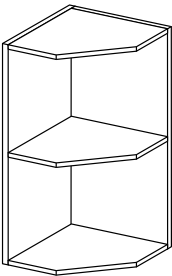
OPEN END WALL UNIT

FEATURES & BENEFITS

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

PRODUCT CODE

| | |
|--------------------------|-------|
| 300mm Open End Wall Unit | OEW30 |
|--------------------------|-------|



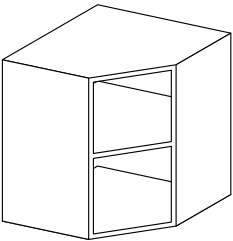
OPEN CORNER WALL UNIT

FEATURES & BENEFITS

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

PRODUCT CODES

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



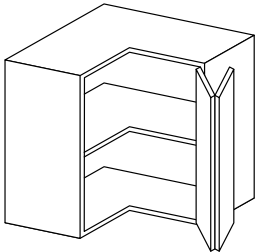
CORNER WALL UNIT (BI-FOLD DOOR)

FEATURES & BENEFITS

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

PRODUCT CODES

| | |
|---------------------------------------|-------|
| 500mm Corner Wall Unit (Bi-fold Door) | CWL50 |
| 600mm Corner Wall Unit (Bi-fold Door) | CWL60 |



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

INDEPENDENCE KITCHENS

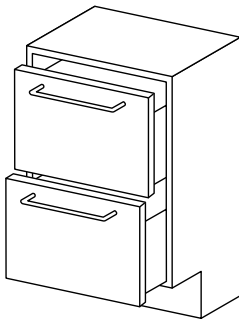
BASE UNIT (TWO DRAWERS)

FEATURES & BENEFITS

- + Six widths available: 300, 400, 500, 600, 800 or 1000mm
- + Height: 432 – 657mm (excluding 483mm)

PRODUCT CODES

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



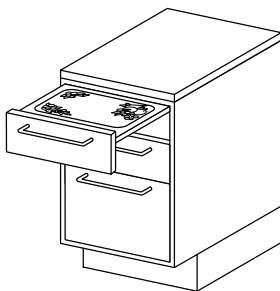
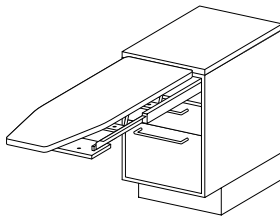
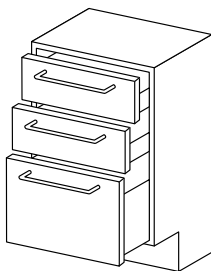
BASE UNIT (THREE DRAWERS)

FEATURES & BENEFITS

- + Five widths available: 300, 400, 500, 600 or 800mm
- + Height: 432 – 657mm (excluding 483mm)

PRODUCT CODES

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



OPTIONAL EXTRAS

| | |
|------------------------------------|--------|
| Cutlery Tray for 400mm Base Unit | CT4 |
| Cutlery Tray for 500mm Base Unit | CT5 |
| Cutlery Tray for 600mm Base Unit | CT6 |
| 400mm Pull-Out Ironing Board | PIB400 |
| 500mm Pull-Out Ironing Board | PIB500 |
| Heat Drawer for 400mm Base Unit | HD40 |
| Heat Drawer for 500mm Base Unit | HD50 |
| Heat Drawer for 600mm Base Unit | HD60 |
| Pull-Out Table for 600mm Base Unit | POT600 |
| Worktop Saver | WTS |

HIGHLINE BASE UNIT (SINGLE DOOR)

FEATURES & BENEFITS

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

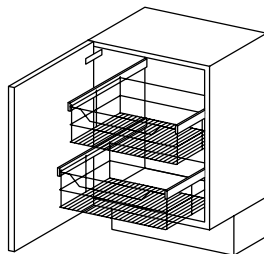
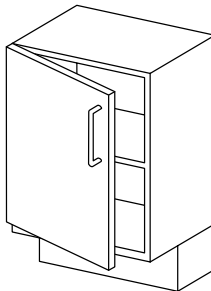
PRODUCT CODES

| | |
|--|-------|
| 300mm Highline Base Unit (Single Door) | B30HL |
| 400mm Highline Base Unit (Single Door) | B40HL |
| 500mm Highline Base Unit (Single Door) | B50HL |
| 600mm Highline Base Unit (Single Door) | B60HL |

OPTIONAL EXTRAS

| | |
|---|--------|
| Two Pull-Out Baskets for 300mm Base Unit | PVB3 |
| Two Pull-Out Baskets for 400mm Base Unit | PVB4 |
| Two Pull-Out Baskets for 500mm Base Unit | PVB5 |
| Two Pull-Out Baskets for 600mm Base Unit | PVB6 |
| Slide-Out Recycling Bin with Integrated Lid | ECOBIN |

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

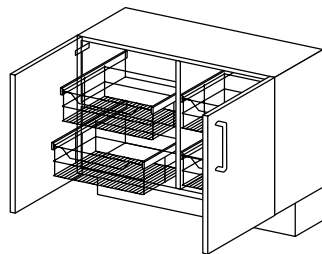
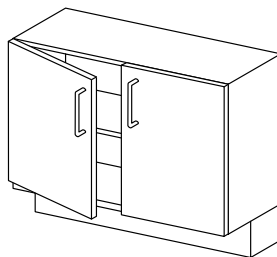
PRODUCT CODES

| | |
|---|--------|
| 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 |

OPTIONAL EXTRAS

| | |
|---|------|
| Two Pull-Out Baskets for 800mm Base Unit (Two sets required for 800mm units) | PVB4 |
| Two Pull-Out Baskets for 1000mm Base Unit (Two sets required for 1000mm units) | PVB5 |
| Two Pull-Out Baskets for 1200mm Base Unit (Two sets required for 1200mm units) | PVB6 |

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



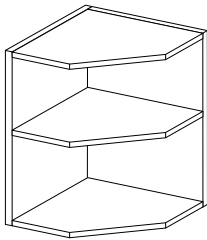
OPEN END BASE UNIT

FEATURES & BENEFITS

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

PRODUCT CODE

| | |
|--------------------------|--------|
| 300mm Open End Base Unit | OEBL/R |
|--------------------------|--------|



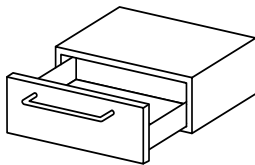
UNDER WORKTOP BRIDGING UNIT

FEATURES & BENEFITS

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

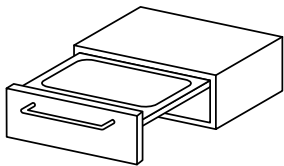
PRODUCT CODES

| | |
|-----------------------------------|-------|
| 300mm Under Worktop Bridging Unit | BRI30 |
| 400mm Under Worktop Bridging Unit | BRI40 |
| 500mm Under Worktop Bridging Unit | BRI50 |
| 600mm Under Worktop Bridging Unit | BRI60 |
| 650mm Under Worktop Bridging Unit | BRI65 |



OPTIONAL EXTRAS

| | |
|------------------------------------|--------|
| Cutlery Tray for 400mm Base Unit | CT4 |
| Cutlery Tray for 500mm Base Unit | CT5 |
| Cutlery Tray for 600mm Base Unit | CT6 |
| 400mm Pull-Out Ironing Board | PIB400 |
| 500mm Pull-Out Ironing Board | PIB500 |
| Heat Drawer for 400mm Base Unit | HD40 |
| Heat Drawer for 500mm Base Unit | HD50 |
| Heat Drawer for 600mm Base Unit | HD60 |
| Pull-Out Table for 600mm Base Unit | POT600 |
| Worktop Saver | WTS |



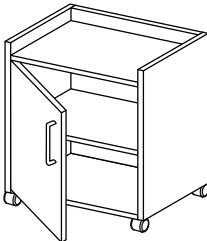
TROLLEY UNIT (SINGLE DOOR)

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 |



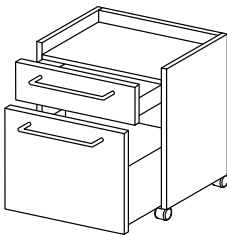
TROLLEY UNIT (DOUBLE DRAWER)

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 |



OPTIONAL EXTRAS

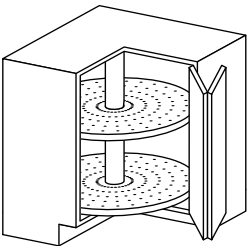
| | |
|----------------------------------|-----|
| Cutlery Tray for 500mm Base Unit | CT5 |
| Cutlery Tray for 600mm Base Unit | CT6 |

INDEPENDENCE KITCHENS

L-SHAPED CORNER BASE UNIT

FEATURES & BENEFITS

- + Two widths available: 800 or 900mm
- + Height: 432mm - 657mm



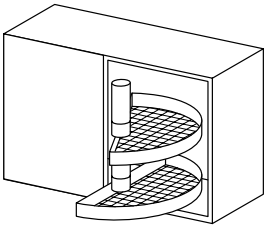
PRODUCT CODES

| | |
|---------------------------------|--------|
| 800mm L-Shaped Corner Base Unit | BLCH80 |
| 900mm L-Shaped Corner Base Unit | BLCH90 |

CORNER BASE UNIT

FEATURES & BENEFITS

- + Width: 1000mm, Height: 432mm - 657mm
- + Three door sizes available: 400mm, 500mm or 600mm



PRODUCT CODES

| | |
|---|--------|
| 800-1000mm Corner Base Unit (400mm Door) | BC1004 |
| 1000mm Corner Base Unit (500mm Door) | BC1005 |
| 1000-1200mm Corner Base Unit (600mm Door) | BC1006 |

OPTIONAL EXTRAS

| | |
|--|---------|
| Pair 1/2 Carousels (To Suit 1000 Corner Base Unit With 500mm Door) | 100SC |
| Pair Slide-Out Carousels With LH 400mm Door RH Blank (To Suit 800-1000mm Corner Base Unit) | 40SOCL |
| Pair Slide-Out Carousels with RH 400mm Door LH Blank (To Suit 800-1000mm Corner Base Unit) | 40SOCR |
| Pair Slide-Out Carousels with LH 500mm Door RH Blank (To Suit 1000mm Corner Base Unit) | 100SOCL |
| Pair Slide-Out Carousels with RH 500mm Door LH Blank (To Suit 1000mm Corner Base Unit) | 100SOCR |
| Pair Slide-Out Carousels with LH 600mm Door RH Blank (To Suit 1000-1200mm Corner Base Unit) | 60SOCL |
| Pair Slide-Out Carousels with RH 600mm Door LH Blank (To Suit 1000-1200mm Corner Base Unit) | 60SOCR |
| Pair 1/2 Carousels with 400mm Door (To suit 800-1000mm Corner Base Unit) | 400SC |
| Pair 3/4 Carousels to suit 800mm L-Shaped Corner Unit | 80LC |
| Pair 3/4 Carousels to suit 900mm L-Shaped Corner Unit | 90LC |





ACTIVMOTION® RANGE

The ActivMotion® 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 the height of worktops to accommodate your accessibility needs, and lower the shelves of wall units to make them easier to reach at the push of a button.

ACTIVMOTION® RANGE

Our flagship solutions within the AKW Accessible Kitchens collection come from our ActivMotion® range.

Designed to make the kitchen accessible for everyone, ActivMotion® products are height adjustable at just the touch of a button, allowing you to easily modify the height of the worktop, or lower the shelves of your wall unit to grant you greater access.

ActivMotion® Rise & Fall Worktops come in a wide range of configurations and sizes and are ideal for the placement of sinks and hobs, with plenty of space underneath for people using wheelchairs to gain closer access.

The ActivMotion® Glide Wall Unit brings the contents of your cupboard to you, descending downwards and outwards for easier access, while avoiding items like bread bins that may live on the worktop.



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® RISE & FALL TABLES



ACTIVMOTION® GLIDE WALL UNIT

ACTIVMOTION® RISE & FALL 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 freestanding options
- + Modesty panels available for all sizes
- + Height adjustment from 690-1100mm
- + Optional safety strip included
- + Lifting speed of 30mm/s



ACTIVMOTION® GLIDE WALL UNIT

Discreet design to complement most kitchens, the 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 and 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
- + 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

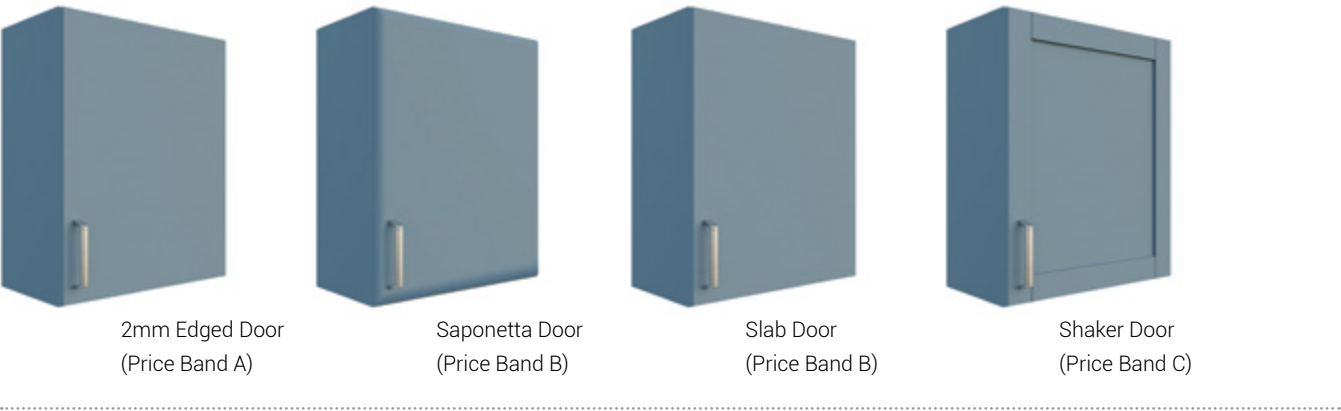


Note: Batteries are not included in the remote

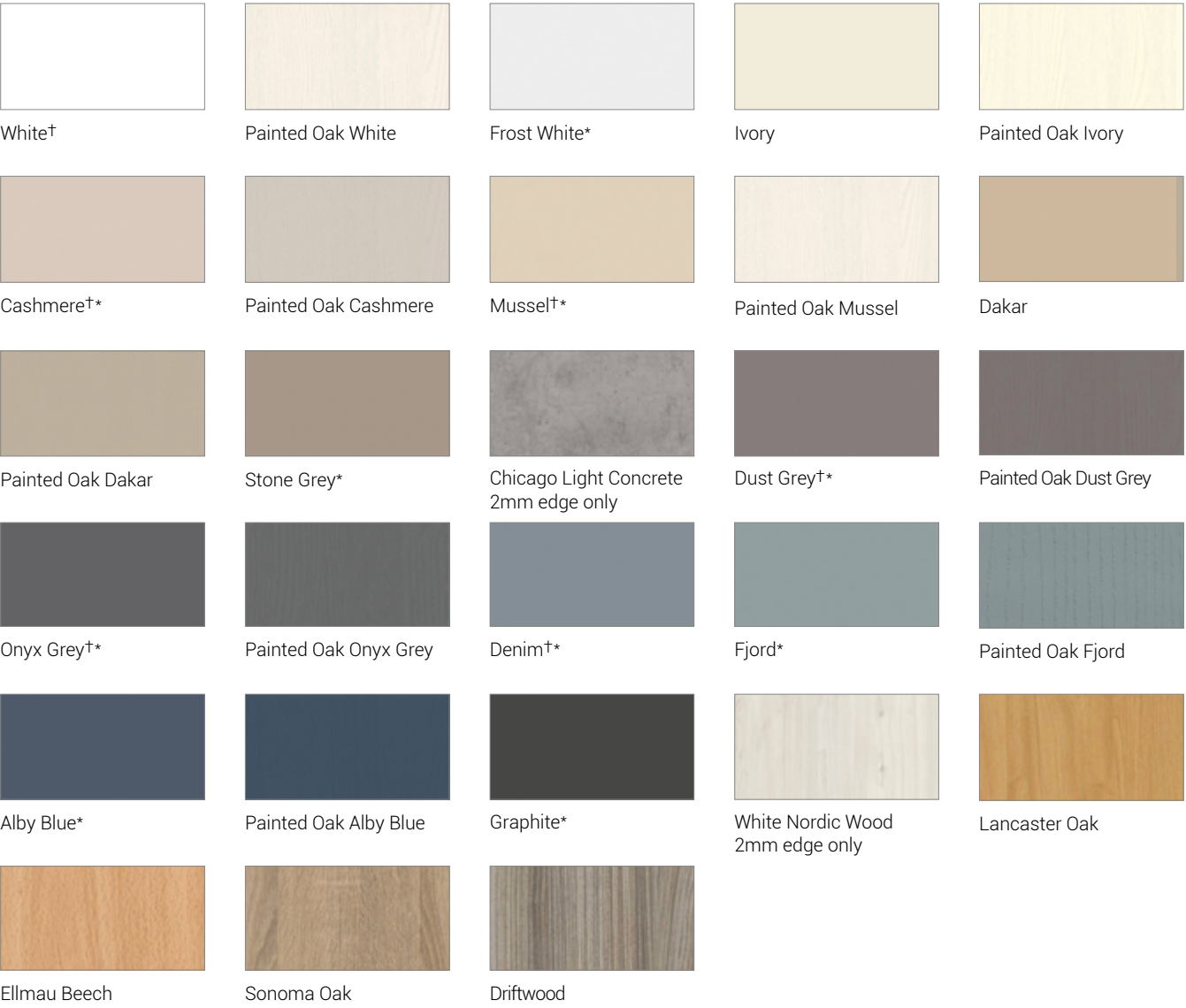


DOORS OPTIONS

INDEPENDENCE DOOR OPTIONS



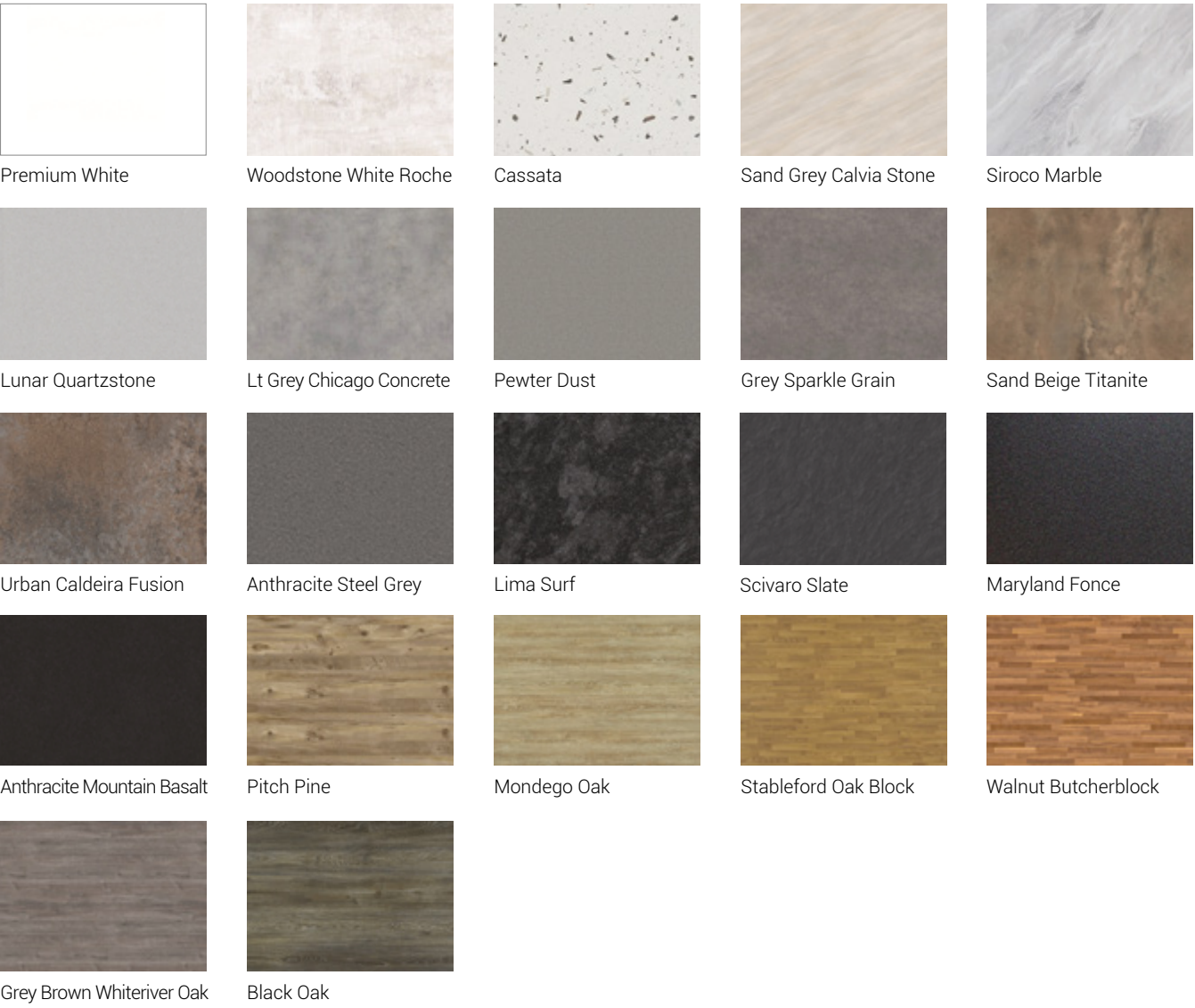
INDEPENDENCE DOOR COLOUR OPTIONS



*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.

WORKTOP OPTIONS

WORKTOP COLOUR OPTIONS



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 |
| Upstands (3000mm) | UPSTAND |

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 CODE | |
|---------------------------------|-----|
| Chrome D Handle (160mm Centres) | HDL |



BRUSHED STEEL FLAT D HANDLE

FEATURES & BENEFITS

+ Available with 160mm centre

| PRODUCT CODE | |
|-----------------------------------|-----------|
| 160mm Brushed Steel Flat D Handle | LIBACC007 |



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 CODE | |
|--------------------------------|---------|
| 160mm Splayed Oval Tube Handle | HDLOVAL |



ARIES BAR HANDLE

FEATURES & BENEFITS

+ Available with 144mm centre

| PRODUCT CODE | |
|------------------------|--------|
| 160mm Aries Bar Handle | HDLBAR |



KITCHEN ACCESSORIES

GRAB-A-RAIL

Grab-a-Rail is a lightweight kitchen support rail system designed to give users increased independence and reduce the risk of falls when navigating the kitchen space.

FEATURES & BENEFITS

- + Tested to a maximum weight load of 15.5 stone / 100kg
- + Quick and easy to install
- + Supplied in 2 sizes of 600mm (trimmable to 450mm) and 1000mm (trimmable to 850mm)
- + Lifetime warranty for peace of mind
- + End returns available separately

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 |



CUTLERY TRAY

FEATURES & BENEFITS

- + Plastic cutlery tray to fit into base unit drawers
- + Available in three sizes: 400mm, 500mm or 600mm

PRODUCT CODES

| | |
|----------------------------------|-----|
| Cutlery Tray for 400mm Base Unit | CT4 |
| Cutlery Tray for 500mm Base Unit | CT5 |
| Cutlery Tray for 600mm Base Unit | CT6 |



KITCHEN ACCESSORIES

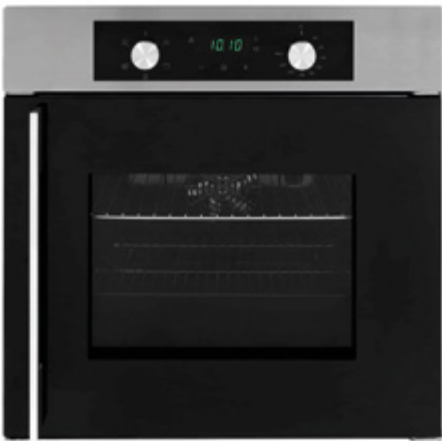
CAPLE STAINLESS STEEL SIDE OPENING SINGLE OVEN

FEATURES & BENEFITS

- + Double-glazed door
- + Stainless steel with black glass
- + Touch control programmable electronic timer
- + Reversible door
- + 1 Safety-stop shelf

PRODUCT CODES

| | |
|-----------------------------------|---------|
| Caple Stainless Steel Single Oven | CAOVRD |
| Caple Oven Rail Track Kit | CAOVTRK |



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 CODE

| | |
|----------------------------------|-----------|
| Neff Stainless Steel Single Oven | LIBAPP030 |
|----------------------------------|-----------|



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

| | |
|-------------------------|-----------|
| Four Zone Induction Hob | LIBAPP027 |
|-------------------------|-----------|



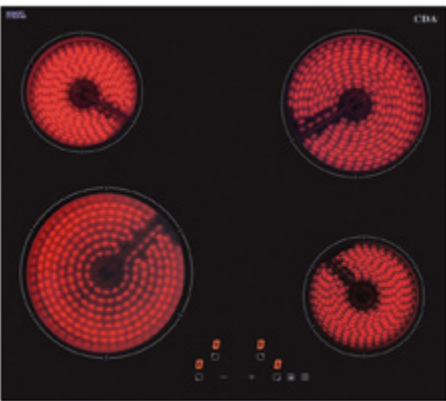
CERAMIC HOB

FEATURES & BENEFITS

- + Residual heat warning indicator for safety
- + Front and touch controls available
- + Low-profile surface ideal for limited dexterity
- + 90cm linear version also available

AVAILABLE OPTIONS

| | |
|--|-----------|
| CDA 4 Zone Ceramic Hob with rotary control | LIBAPP023 |
| CDA 4 Zone Ceramic Hob with touch control | LIBAPP024 |
| CDA 4 Zone Linear Ceramic Hob with Touch Control | LIBAPP026 |



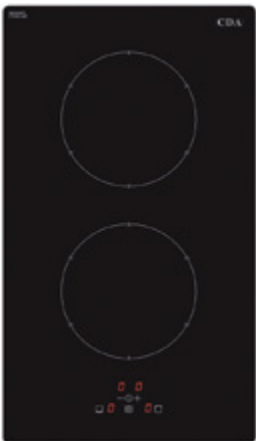
DOMINO HOB

FEATURES & BENEFITS

- + Front, electronic touch control
- + Automatic pan detection
- + Overheat and overflow detection
- + Ceramic shatterproof safety glass
- + Auto safety switch off

PRODUCT CODES

| | |
|--|-----------|
| CDA 2 Zone Ceramic Hob with Touch Controls | LIBAPP025 |
| CDA 2 Zone Induction Hob with Touch Controls | LIBAPP028 |



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 CODE

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



BEKO EXTRACTOR HOOD

FEATURES & BENEFITS

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

PRODUCT CODE

Beko Extractor Hood ZEXX



CDA STAINLESS STEEL TRADITIONAL EXTRACTOR HOOD

FEATURES & BENEFITS

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

PRODUCT CODE

CDA Stainless Steel Traditional Extractor LIBAPP006



CDA STAINLESS STEEL CHIMNEY EXTRACTOR HOOD

FEATURES & BENEFITS

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

PRODUCT CODE

CDA Stainless Steel Chimney Extractor LIBAPP010



CDA CURVED GLASS CHIMNEY EXTRACTOR HOOD

FEATURES & BENEFITS

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

PRODUCT CODE

CDA Curved Glass Chimney Extractor LIBAPP013



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
- + Dimensions: 860mm x 435mm



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
- + Dimensions: 950x508mm



PRODUCT CODES

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

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
- + Dimensions: 950x508mm



PRODUCT CODES

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

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
- + Dimensions: 950x508mm



PRODUCT CODES

| | |
|--|----------|
| Shallow Bowl Stainless Steel Sink 2TH LH | SD1202L |
| Shallow Bowl Stainless Steel Sink 2TH RH | SD1202R |
| Shallow Stainless Steel Sink 2TH LH (Insulated Bowl) | SD1202LS |
| Shallow Stainless Steel Sink 2TH RH (Insulated Bowl) | SD1202RS |

KITCHEN ACCESSORIES

150MM DEEP ROUND BOWL

FEATURES & BENEFITS

- + Shallow bowl design
- + Stylish round bowl can be inset into worktops
- + Dimensions: 450mm diameter

PRODUCT CODE

150mm Deep Round Bowl **RB**



ROUND DRAINER

FEATURES & BENEFITS

- + Accompanies round bowl
- + Provides useful and stylish drainage surface
- + Dimensions: 450mm diameter

PRODUCT CODE

Round Drainer **RD**



3" SINGLE LEVER MONOBLOC MIXER TAP

PRODUCT CODE

3" Single Lever Monobloc Mixer Tap **LEV13**



9" SINGLE LEVER MONOBLOC MIXER TAP

PRODUCT CODE

9" Single Lever Monobloc Mixer Tap **LEV19**



Note: Minimum 0.5 Bar pressure

3" DUAL LEVER MONOBLOC MIXER TAP

PRODUCT CODE

3" Dual Lever Monobloc Mixer Tap **LEV23**



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

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
- + **DO NOT** place sources of heat or steam (i.e. kettles or toasters) beneath or adjacent to wall units as these can severely damage the doors and/or cabinets



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 KITCHEN

CARING FOR YOUR ACTIVMOTION® RISE & FALL WORKTOP/TABLES

AKW ActivMotion® Rise & Fall Worktop/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 worktop 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** use if the power cables are damaged
- + **DO** ensure there is a 30mm space between fixed and moving worktops to minimise the risk of finger trapping
- + **DO** ensure nothing is placed above or below the Rise & Fall Table which could cause a collision and damage the item or the unit (i.e. sink bowl lowering onto waste bin)

CLEANING INSTRUCTIONS

- + **DO** clean the Rise & 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 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 & Fall Table, in front of the mechanism. The Rise & 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 ACTIVMOTION® GLIDE

AKW ActivMotion® Glide Wall Units are designed for low maintenance and reliable operation. The wall unit 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 ActivMotion® Glide Wall Units, which are intended to assist in the daily living activities of users. Other uses are not approved. This motorised wall unit must be correctly installed according to manufacturers guidelines.



SAFETY PRECAUTIONS

- + **DO** keep the power supply dry
- + **DO** replace the cables and power supply if damaged
- + **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 wall unit if anything becomes loose or any of the operating mechanism is visible, this indicates a defective installation which must be corrected before you use the wall unit.
- + **DO NOT** place sources of heat or steam (i.e. kettles or toasters) adjacent to or beneath ActivMotion® Glide Wall Units as these can severely damage the electronics, doors and cabinets

CLEANING INSTRUCTIONS

- + **DO** clean the ActivMotion® Glide Wall Unit 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 taking due care and attention to the warnings below concerning possible effects of aggressive chemicals on plastics where disinfecting is necessary
- + **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

CARING FOR YOUR KITCHEN

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 scourers 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 APPLIANCES

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



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 you 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.

GENERAL OPERATION & USE

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

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



WHAT SETS AKW APART?



Scan to visit
our website



INDUSTRY INNOVATORS

With a portfolio of over 5,500 products designed to offer a one-stop shop solution, our expert in-house engineers create inclusive innovations that aim to make life better – and we do exactly that, better than anybody else.



MANUFACTURED TO LAST

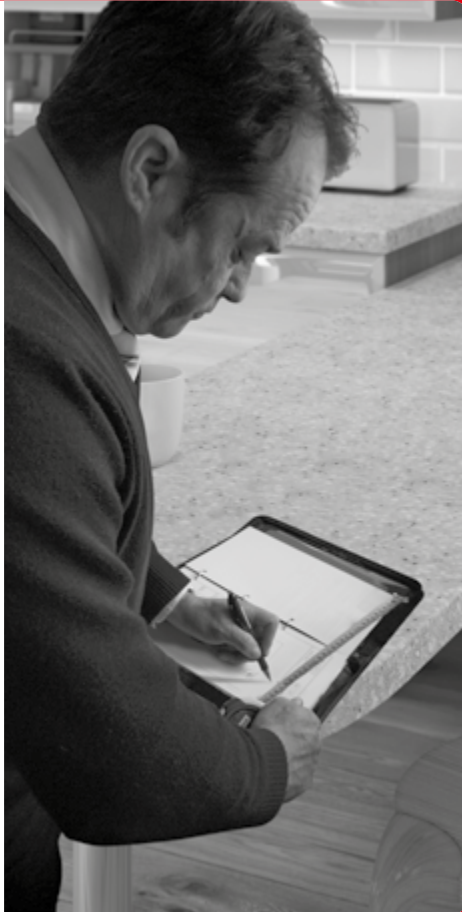
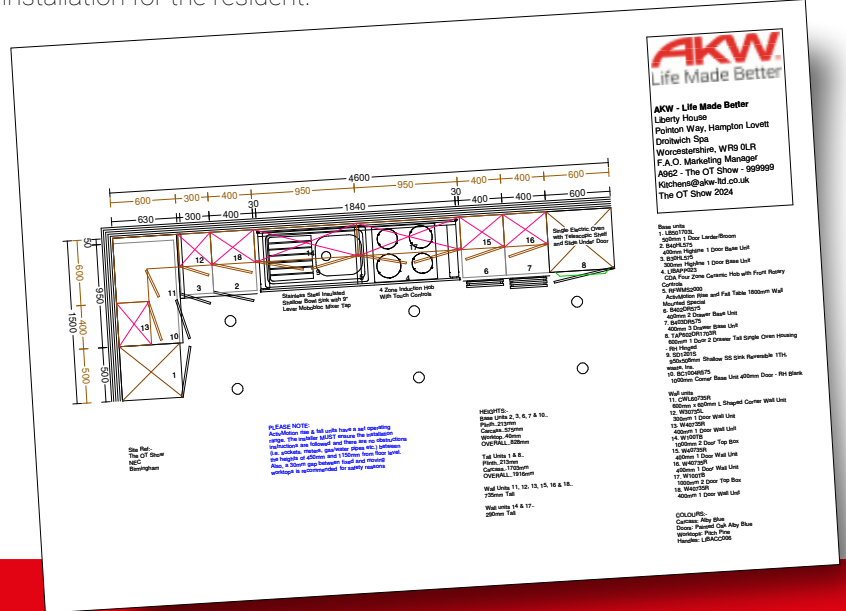
As experienced manufacturers, we oversee every stage of the production process from beginning to end, that's why we're confident enough to offer the longest warranties in the market and give our customers ultimate peace of mind.

PRIORITISING SAFETY

Our products are independently assessed and certified by third-party organisations, and rigorously inspected by AKW Quality Control colleagues who work to ISO standards to ensure they meet the required care and safety standards for our customers.

NATIONWIDE SURVEYING SERVICE

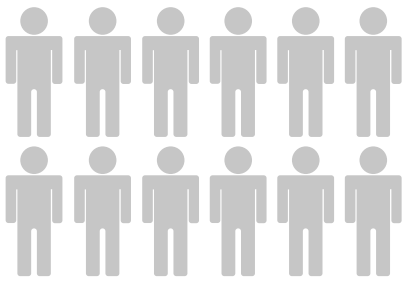
Our nationwide team of skilled Surveyors can conduct on-site visits on the UK mainland within 10 days of full instruction. During their visit, they will take a variety of measurements and offer advice about the options available. After this, they will provide detailed 2D drawings of the existing and future bathroom designs to help deliver the most effective kitchen installation for the resident.



WE'RE HERE TO HELP

Our experienced network of Sales Representatives can offer insightful knowledge and practical advice.

AKW offer a national surveying service to all of our customers in Great Britain. The surveying team come from various backgrounds including installers and ex plumbers; all fully qualified to carry out quick and efficient surveys for both kitchen and showering areas. As part of the surveying service, team members are equipped with the latest ArtiCAD software to provide photo-realistic 3D images of your kitchen design.



DELIVERED WITH CARE

Working closely with the renowned national distributors, XPO Logistics, using dedicated kitchen delivery vehicles to guarantee timely and secure transportation of your custom kitchen.

TECHNICAL SUPPORT

Take advantage of expert guidance from our in-house Technical Team who are just at the end of the phone and boast years of experience in the plumbing industry.



HOW WE'RE MAKING LIFE BETTER

PROTECTING OUR PLANET

- + Awarded EcoVadis Silver Medal – putting us in top 15% of companies assessed globally
- + Committed to reducing plastic waste and increasing use of more sustainable materials
- + Invested in the design of water-saving products to help preserve resources and lowers utility bills

WORKING RESPONSIBLY WITH OUR SUPPLIERS

- + Collaborating with transport providers to reduce carbon emissions
- + Building relationships with suppliers who actively give back

SUPPORTING OUR PEOPLE

- + Encourage training and development opportunities
- + Access to colleague benefits platform which helps to save money on everyday expenses

HELPING OUR COMMUNITY

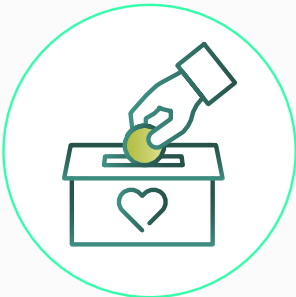
- + AKW Helping Hands Volunteering scheme enables colleagues to support local good causes as part of their employment, with two paid volunteering days per year

PROMOTING FAIRNESS THROUGH OUR POLICIES

- + Employee Assistance Program and Occupational Health supports colleague wellbeing and mental health
- + Enhanced maternity, paternity and adoption leave, flexible working opportunities, offering reasonable adjustments



LIFE MADE BETTER IS MORE THAN JUST WORDS TO US.
Join us on our ESG journey to see how we're Making Life Better.



£46,361.00

Donated to Support Charities & Causes



51

Charities & Causes Supported



£26,731.32

Spent Paying Colleagues to Volunteer During Work Hours



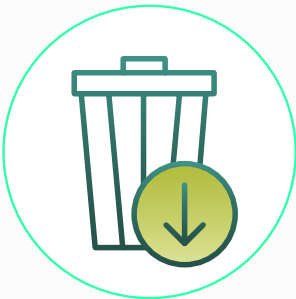
181.5

Days Colleagues Have Spent Volunteering



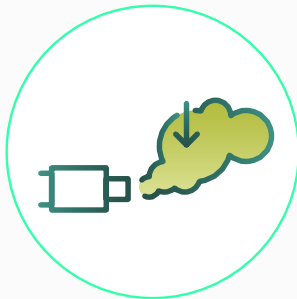
£456,290.51

Worth of Product Donated to Charities & Causes



4.76 Tonnes

Plastic Saved Through Waste Reduction



34%

Reduction in Carbon Emissions

www.akw-ltd.co.uk/esg

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 “Conditions” means the terms and conditions set out in this document as amended from time to time in accordance with clause 2.1.
- 1.4** The “Contract” means the contract between the Company and the Customer for the sale and purchase of the Goods in accordance with these Conditions.
- 1.5** “Credit Reference Agencies” means Experian Limited and/or any other organisation that maintains and provides information concerning the credit history of any person.
- 1.6** “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.
- 1.7** The “Goods” means any goods or services set out in the Order.
- 1.8** “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, as such terms are defined in the Companies Act 2006.
- 1.9** The “Order” means the Customer’s order for the Goods, via telephone, as set out in the Customer’s purchase order form or in the Customer’s acceptance of the Company’s quotation in writing or via telephone, as the case may be.
- 1.10** The “Specification” means any specification for the Goods, including any related plans and drawings, that is agreed in writing by the Company and the Customer.

2. PREVAILING TERMS & CONDITIONS

- 2.1** The Company is only willing to contract on these Conditions, which apply to the Contract to the exclusion of any other terms that the Customer seeks to impose or incorporate, or which are implied by law, trade custom, practice or course of dealing. No variations from these Conditions are to have no legal effect unless agreed in writing by an authorised representative of the Company.
- 2.2** The Contract constitutes the entire agreement between the parties and the Customer acknowledges that in entering into the Contract it does not rely on any statement, promise, representation, assurance or warranty made or given by or on behalf of the Company (whether made innocently or negligently) which is not set out in the Contract. The Customer agrees that it shall have no claim for innocent or negligent representation.
- 2.3** The Customer waives any right it might otherwise have to rely on any term endorsed upon, delivered with or contained in any documents of the Customer that is inconsistent with these Conditions.

3. FORMATION OF CONTRACT

- 3.1** The Order constitutes an offer by the Customer to purchase the Goods in accordance with these Conditions. The Customer is responsible for ensuring that the terms of the Order and any applicable Specification are complete and accurate.
- 3.2** Any quotation from the Company shall not constitute an offer and is given to the Customer on the basis that no Contract will come into existence until the Customer’s Order is accepted by the Company in writing or via the telephone. If the Customer’s Order is not preceded by a quotation from the Company, the Customer’s Order shall only be deemed accepted upon the Company confirming its acceptance of the Order to the Customer (either in writing or via telephone), at which point the Contract shall come into existence. For the avoidance of doubt, the Company’s acceptance of an Order via the telephone is without prejudice to clause 2.1.
- 3.3** Upon the Company’s acceptance of the Customer’s Order, the Customer shall not be entitled to cancel the Order without the prior written consent of the Company.

- 3.4** Any samples, drawings or advertising produced by the Company and any descriptions or illustrations contained in the Company’s catalogues or brochures are produced for the sole purpose of giving an approximate idea of the Goods referred to in them. They shall not form part of the Contract nor have any contractual force.

4. PRICING AND PAYMENT

- 4.1** The price of the Goods shall be the price set out in the Order, or, if no price is quoted, the price set out in the Company’s published price list in force as at the date of delivery.
- 4.2** All prices are exclusive of:
- a)** value added tax (VAT), which will be added to the price at the prevailing rate and which is the Customer shall be liable to pay, subject to the receipt of a valid VAT invoice; and
- b)** the costs and charges of packaging, insurance and carriage which shall be invoiced to the Customer in accordance with the rates published in the Company’s published price lists in force as at the date of delivery.
- 4.3** The Company reserves the right to, by giving notice to the Customer at any time before delivery:
- a)** increase the price of the Goods to reflect any increase in the cost of the Goods that is due to any:
- (i)** factor beyond the Company’s control (including foreign exchange fluctuations, increases in taxes and duties, and increases in labour, materials and other manufacturing costs);
- (ii)** request by the Customer to change the delivery date(s), quantities or types of Goods ordered, or the Specification; or
- (iii)** delay caused by any instructions of the Customer or failure of the Customer to give the Company adequate or accurate information or instructions.
- b)** alter carriage charges without notice to the Customer in the event of fuel surcharges being imposed by the Company’s carriers. Small consignments may include a small order charge as published in the Company’s price lists in force as at the date of delivery.
- 4.4** The Customer shall pay each invoice submitted by the Company:
- (a)** within 30 days from the end of the month in which the invoice was sent by the Company; and
- (b)** in full and cleared funds to a bank account nominated in writing by the Company, and time for payment shall be of the essence of the Contract.

- 4.5** Without limiting the Company’s remedies under clause 12 the Company reserves the right to charge interest at the rate of 4% a year over Lloyds Bank base rate from time to time (but at 4% a year for any period when the base rate is below 0%) on all overdue accounts, from the due date until payment of the overdue sum.
- 4.6** All amounts due under the Contract shall be paid in full without any set-off, counterclaim, deduction or withholding (other than any deduction or withholding of tax as required by law).

5. DELIVERY

- 5.1** Unless otherwise agreed in writing, the Company shall deliver the Goods to the location set out in the Order (the “Delivery Location”) and, delivery of the Goods shall take place at any time after the Company notifies the Customer that the Goods are ready.
- 5.2** The Delivery is completed on the completion of unloading the Goods at the Delivery Location.
- 5.3** Please do not schedule or start any installation work until after you have received the Goods 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 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 60 days.

- 5.6** In the absence of fraud or manifest error, 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.

- 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 5 working days of the time 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 5 working days of delivery.

- 5.10** If the Customer fails to accept delivery of any of the Goods when they are ready for delivery (except where such failure is caused by the Company’s failure to comply with its obligations under the Contract), or the Company is unable to deliver the Goods on time because the Customer has not provided appropriate instructions or documents, or does not hold the necessary licences or authorisations: (a) the Goods shall be deemed to have been delivered; and (b) 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. TITLE AND RISK

- 6.1** The title to the Goods shall not pass to the Customer until:
- (a)** the purchase price of the Goods has been paid in full; and
- (b)** the Company receives payment in full for any other goods that the Company has supplied to the Customer in respect of which payment has become due, in which case title to the Goods shall pass at the time of payment of all such sums.
- 6.2** Risk in the Goods shall pass to the Customer on completion of delivery, at which point the Customer shall be responsible for maintaining the Goods in satisfactory condition and appropriately insuring the Goods against all risks for their full price from the date of delivery.
- 6.3** Until title to the Goods has passed to the Customer, the Customer shall:
- (a)** keep the Goods separately from all other goods held by the Customer so that they remain identifiable as the Company’s property;
- (b)** not destroy, deface or obscure any identifying mark or packaging on or relating to the Goods; and
- (c)** notify the Company immediately if it becomes subject to any of the events listed in clause 12.1(c).

- 6.4** At any time before title to the Goods passes to the Customer, the Company may require the Customer to deliver up all Goods in its possession that have not been resold or irrevocably incorporated into another product and if the Customer fails to do so promptly, enter any of the Customer’s premises, or the premises of any third party where the Goods are stored, in order to recover the Goods.

- 6.5** 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.

7. GOODS

- 7.1** Due to a continual policy of product development the Company reserves the right to amend Specifications where required. The Company further reserves the right to amend the Specification if required by any applicable statutory or regulatory requirement, and the Company shall notify the Customer in any such event.

- 7.2** 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 of the Goods complies with all regulations and requirements that apply to the Customer’s site.

- 7.3** To the extent that the Goods are to be manufactured in accordance with a Specification supplied by the Customer, the Customer shall indemnify the Company against all liabilities, costs, expenses, damages and losses (including any direct, indirect or consequential losses, loss of profit, loss of reputation and all interest, penalties and legal and other reasonable professional costs and expenses) suffered or incurred by the Company in connection with any claim made against the Company for actual or alleged infringement of a third party’s intellectual property rights arising out of or in connection with the Company’s use of the Specification. This Clause 7.3 shall survive termination of the Contract.

8. WARRANTY

- 8.1** All catalogue products are guaranteed for life apart from where it indicates otherwise, subject to this Clause 8.1. 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 any Specification due to defective material or workmanship, provided that this obligation shall not apply where: (a) the Goods have been improperly installed, or installed with a defect without the written authority of the Company, or 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. Except as provided in this Clause 8.1 (and subject to Clause 13.2), the Company shall have no liability to the Customer in respect of the Goods’ defects or failure including without limitation, any failure to meet any Specification due to defective material or workmanship. The Customer shall provide the Company with such access to the Goods that are the subject of any defect as the Company reasonably requires. The Company reserves the right to charge the Customer a reasonable fee in advance to cover the cost of any visits to inspect Goods where any defect claim is asserted by the Customer pursuant to this Clause 8.1. Any such fee paid shall be reimbursed to the Customer where the Company accepts the defect claim following the inspection of the Goods.

- 8.2** The Company warrants to the Customer that any services that are comprised within the Goods will be provided by the Company using reasonable care and skill.

- 8.3** To the greatest extent permitted by law, 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 (including, without limitation, the terms implied by sections 13 to 15 of the Sale of Goods Act 1979 and sections 3,4 and 5 of the Supply of Goods and Services Act 1982).

9. RETURNS

- 9.1** The Customer shall notify the Company within 30 days of the date of delivery of the Goods, should it wish to return the Goods and any returns shall be subject to the prior approval of the Company. The Company disclaims liability for goods returned without the authority of the Company. Any Goods approved for return must be advised quoting the Company’s invoice number and returns number.
- 9.2** The Company disclaims any risk or liability for any returns whilst in transit to the Company.
- 9.3** All returns must be in the original packaging. Only items printed on the returns form are authorised for return. The Company reserves the right to return any non-authorised items to the Customer. The Customer is required to check the Goods in order to ensure it is happy with the Goods before signing any Goods delivery.
- 9.4** The Company reserves the right to deduct repackaging or restocking fees (where applicable) from any credit/refund amount, or to apply charges direct to the Customer’s account. If a return is made using a third-party carrier proof of postage must be retained.
- 9.5** The Company reserves the right to not credit an account if proof of postage cannot be provided and also the right to charge such collection charges as may apply from time to time.
- 9.6** The following items may not be returned by the Customer: - made-to-measure products, kitchen units and any Goods made in accordance with a bespoke specification of the Customer.

TERMS & CONDITIONS

10. RIGHT TO SUB-CONTRACT OR ASSIGN

- 10.1** The Company shall be entitled to, at any time, mortgage, charge, sub-contract, delegate, declare a trust over, assign or deal in any other manner with any or all of its rights and obligations under the Contract.
- 10.2** The Customer shall not be entitled to assign, transfer, mortgage, charge, subcontract, delegate, declare a trust over or deal in any other manner with any of its rights and obligations under 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) cancelling 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** Without limiting its other rights or remedies, the Company may terminate the Contract with immediate effect upon service of written notice to the Customer on the happening of any one or more of the following:
- (a) the Customer commits a material breach of any term of the Contract;
 - (b) the Customer fails to pay any amount due under the Contract on the due date for payment;
 - (c) the Customer takes any step or action in connection with its entering administration, provisional liquidation or any composition or arrangement with its creditors (other than in relation to a solvent restructuring), obtaining a moratorium, being wound up (whether voluntarily or by order of the court, unless for the purpose of a solvent restructuring), having a receiver appointed to any of its assets or ceasing to carry on business or, if the step or action is taken in another jurisdiction, in connection with any analogous procedure in the relevant jurisdiction;
 - (d) the Customer's financial position deteriorates so far as to reasonably justify the opinion that its ability to give effect to the terms of the Contract is in jeopardy.
- 12.2** On termination of the Contract for any reason the Customer shall immediately pay to the Company all of the Company's outstanding unpaid invoices and interest and, in respect of Goods supplied but for which no invoice has been submitted, the Company shall submit an invoice, which shall be payable by the Customer immediately on receipt.
- 12.3** Termination of the Contract, however arising, shall not affect any of the parties' rights and remedies that have accrued as at termination, including the right to claim damages in respect of any breach of the Contract which existed at or before the date of termination.

- 12.4** Any provision of the Contract that expressly or by implication is intended to come into or continue in force on or after termination of the Contract shall remain in full force and effect.

13. LIABILITY

- 13.1** References to liability in this Clause 13 include every kind of liability arising under or in connection with the Contract including liability in contract, tort (including negligence), misrepresentation, restitution or otherwise.
- 13.2** Nothing in the Contract limits any liability which cannot legally be limited, including liability for:
- (a) death or personal injury caused by negligence;
 - (b) fraud or fraudulent misrepresentation;
 - (c) breach of the terms implied by section 12 of the Sale of Goods Act 1979; or
 - (d) defective products under the Consumer Protection Act 1987.
- 13.3** Subject to Clause 13.2, the Company's total liability to the Customer under each Contract shall not exceed 100% of the price paid or payable by the Customer for the Goods in respect of the Contract.

- 13.4** Subject to Clause 13.2, the following types of loss are wholly excluded:

- (a) loss of profits;
- (b) loss of sales or business;
- (c) loss of agreements or contracts;
- (d) loss of anticipated savings;
- (e) loss of use or corruption of software, data or information;
- (f) loss of or damage to goodwill; and
- (g) indirect or consequential loss.

- 13.5** No term of the Contract shall apply so as to have the effect of unlawfully limiting or excluding the legal rights of a Customer who is acting in the capacity of a consumer (being an individual acting for purposes which are wholly or mainly outside that person's trade, business, craft or profession).

14. CONFIDENTIALITY

- 14.1** Each party undertakes that it shall not at any time disclose to any person, or use for any purpose other than performing its obligations or enforcing its rights hereunder, any confidential information concerning the business, assets, affairs, customers, clients or suppliers of the other party.

15. GENERAL

15.1 Notices.

- (a) Any notice or other communication given to a party under or in connection with the Contract shall be in writing, addressed to that party at its registered office (if it is a company) or its principal place of business (in any other case) or such other address as that party may have specified to the other party in writing in accordance with this clause, and shall be delivered personally, or sent by pre-paid first class post or other next working day delivery service, commercial courier or email.
- (b) A notice or other communication shall be deemed to have been received: if delivered personally, when left at the address referred to in clause 15.1(a); if sent by pre-paid first class post or other next working day delivery service, at 9.00 am on the second Business Day after posting; if delivered by commercial courier, on the date and at the time that the courier's delivery receipt is signed; or, if sent by email, one Business Day after transmission.
- (c) The provisions of clause 15.1 shall not apply to the service of any proceedings or other documents in any legal action.

- 15.2 Severance.** 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.

- 15.3 Waiver.** 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. 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.

- 15.4 Third party rights.** 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.

16. GOVERNING LAW AND JURISDICTION

- 16.1** The Customer and the Company agree that the Contract and any dispute or claim (including non-contractual disputes or claims) arising out of or in connection with it or its subject matter or formation, shall be governed by and construed in accordance with English law and each party irrevocably agrees that the courts of England and Wales shall have exclusive jurisdiction to settle any dispute or claim (including non-contractual disputes or claims) arising out of or in connection with the Contract or its subject matter or formation.

17. CREDIT CHECKS

- 17.1** 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.

- 17.2** 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.

- 17.3** 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):

- (a) to assess applications for credit and relate services made by Data Subjects;
- (b) to trace debtors, recover debt, to prevent fraud and money laundering;
- (c) to make decisions about a Data Subject's account;
- (d) to carry out statistical analysis and market research;
- (e) for such other purposes required or permitted by law, including the General Data Protection Regulation (GDPR).

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

- (a) the Company's insurer;
- (b) anyone acting on the Company's behalf, including a Group Company;
- (c) any finance house;
- (d) companies or other bodies which maintain registers of assets and interests in them; and
- (e) credit industry fraud avoidance networks for the purpose of administration, underwriting and processing.

- 17.5** The identities of the Credit Reference Agencies and the ways in which they use and share personal information are explained in more detail at <https://www.experian.co.uk/legal/crain/>.

- 17.6** 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.

- 17.7** 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.

- 17.8** If a Customer has obtained credit from the Company and does not make payment when due, the Company will trace the Customer's whereabouts and recover debts.

- 17.9** 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 Pounton Way, Hampton Lovett, Droitwich Spa, Worcestershire WR9 0LR if you wish to exercise this right.

- 17.10** 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 acknowledgement. Further details can be found in our Privacy Notice or you may contact GDPR.enquiries@akw-ltd.co.uk.

- 17.11** 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.

18. DEMENTIA SERVICES DEVELOPMENT CENTRE

The Dementia Services Development Centre at the University of Stirling have undertaken a review of this product and have rated its design in relation to dementia design principles and it's usability within a dementia-inclusive environment. For ease of identification, the suitability of the product is classified by number with corresponding explanation of use, within the ratings key provided. The DSDC Accredited Product logo is awarded on the merit of the individual product and colour-way. This accreditation does not merit the manufacture or final application of the product. Whilst every endeavour has made to ensure the ratings are reflective of the products suitability and applied use at the time of print, DSDC cannot be held responsible for the application of the final product, it's performance or its interface with other products or finishes. For an environment to be considered 'dementia-inclusive' or 'dementia-friendly' careful consideration must be given to the specification of adjoining finishes, their performance specification (for example light reflectance value (LRV), slip resistance and use of pattern) and their suitability for their intended use.design in relation to dementia design principles and it's usability within a dementia-inclusive environment. For ease of identification, the suitability of the product is classified by number with corresponding explanation of use, within the ratings key provided. The DSDC Accredited Product logo is awarded on the merit of the individual product and colour-way. This accreditation does not merit the manufacture or final application of the product. Whilst every endeavour has made to ensure the ratings are reflective of the products suitability and applied use at the time of print, DSDC cannot be held responsible for the application of the final product, it's performance or its interface with other products or finishes. For an environment to be considered 'dementia-inclusive' or 'dementia-friendly' careful consideration must be given to the specification of adjoining finishes, their performance specification (for example light reflectance value (LRV), slip resistance and use of pattern) and their suitability for their intended use.





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