



freedom

KEY FEATURES

by Symphony®

MULTI-GENERATIONAL ACCESSIBLE KITCHENS



Freedom is an exciting multi-generational accessible kitchen concept, combining specialist features with the latest styles.

Designed to Approved Doc-M 2015 with 2016 amendments (ADM) Category 3 Wheelchair Accessible Dwellings and Wheelchair Housing Design Guide 2018 (WHDG).

Freedom has been designed to provide attractive, accessible and empowering kitchens.

Our kitchens have been developed alongside the UK's leading expert, Adam Thomas.

With over 35 years of personal and industry experience, Adam has been instrumental in creating the Freedom kitchen collection.



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SPECIFICATIONS AND FEATURES



A selection of specifications have been created to suit all project budgets and requirements, to provide guidance on the features that may be included for clients.

Please note specification and kitchen shown is designed to the Freedom good practice principles

	Gold - £££	Silver - ££	Bronze - £
Sink and Hob Worktop	- Electric Rise and Fall worktop	- Manual Wind Rise and Fall worktop	- Fixed height worktop on brackets with various fixing heights
Wall Cabinet Access	- Electric wall units	- Standard wall cabinets with pull down baskets	- Lowered wall cabinets without baskets
Work Surfaces	- Solid surface waterfall edge worktops	- Solid surface waterfall edge worktops on Rise and Fall, laminate elsewhere	- Laminate worktops
Base and Tall Cabinet Storage	- Pull out drawers, larder and base cabinet wirework	- Pull out drawers and base cabinet wirework	- Drawers in oven housing only and 150 base cabinet wirework only
Pull Out Table	- Included	- Included	- Not included
Appliances	- Freedom exclusive oven housings with heat proof shelf - Microwave dressers - Integrated appliances - Separate integrated fridge freezer	- Freedom exclusive oven housings with heat proof shelf - Integrated appliances	- Freedom exclusive oven housings with heat proof shelf
Additional Extras	- Integrated bins - Open display units in corner - Flip socket	- Integrated bins - Open display units - Flip socket	- Freestanding appliances - Integrated bins

SPECIALIST FEATURES

The Freedom range provides a selection of trend led finishes, a choice of worktop options and an accessible handle collection, all of which can be seen in our Freedom brochure.

The specialist products in this document can be combined to create a truly accessible kitchen design personalised to the user, with many features covering the requirements of numerous impairments.

Rise and Fall Worktops

- Available in 1.4, 2.2, 2.4, 2.7 and 3 metre lengths, manual cranked or electric
- Right angle available in 2150x1900 or a maximum 2400x2400 size
- Fixed worktop on brackets is available



Waterfall Edge Worktop

- Multiple finishes and lengths as required
- Solid surface with a chipboard core



Oven Housings with Heat Proof Pull Out Shelf Various Drawer Options

- We recommend oven is positioned to best practice height rather than ADM height
- Telescopic runners are also recommended



Pull Out Table

- Load Capacity: 30kg
- Extended Length: 810mm



Pull Out Bins

- Available for 300, 400, 500 and 600 units (varying styles)



Pull Out Baskets

- Available in 150 and 300mm
- Load Capacity: 8kg



Pull Down Baskets

- Load Capacity: 8kg
- 500mm or 600mm unit
- Extension handles are available



Rise and Fall Wall Units

- Available in 1000, 1200 and 1500 units



Pull and Twist Larder

- Load Capacity: 80kg
- Adjustable basket heights
- 180 degree swivel function



Cranked Larder

- Load Capacity: 50kg
- 500mm or 600mm unit



SPECIALIST FEATURES

Flexi Corner Wirework Unit

- Load Capacity: 35kg



Reduced Depth Larder

- Available in 300, 500 and 600mm widths



Separate Fridge Freezers

- Isolator panels and pull down baskets to be ordered separately



Lockable Units (Magnetic Lock)

- Magnetic lock can be added to most Freedom units



Open Shelving

- Load Capacity: 8kg
- 500mm or 600mm width unit



Isolator Switch Panel

- To be placed in an individual freezer housing



Labelled Handles

- Easy grip handles labelled to the contents of the cabinet. (Inserts ordered separately)



Bi-Folding Doors

- 600mm (2x300mm doors)



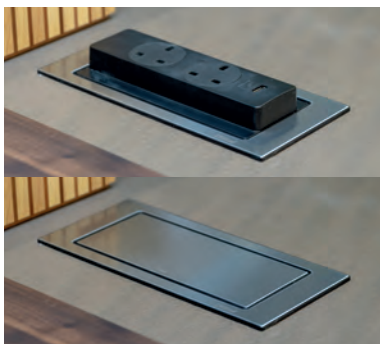
Rise and Fall Dining Table

- Can be supplied with any top with choice of legs or wheels



Back Flip Socket

- 2x sockets 1x USB port
- Anodised stainless steel



iMove with Extended Handles

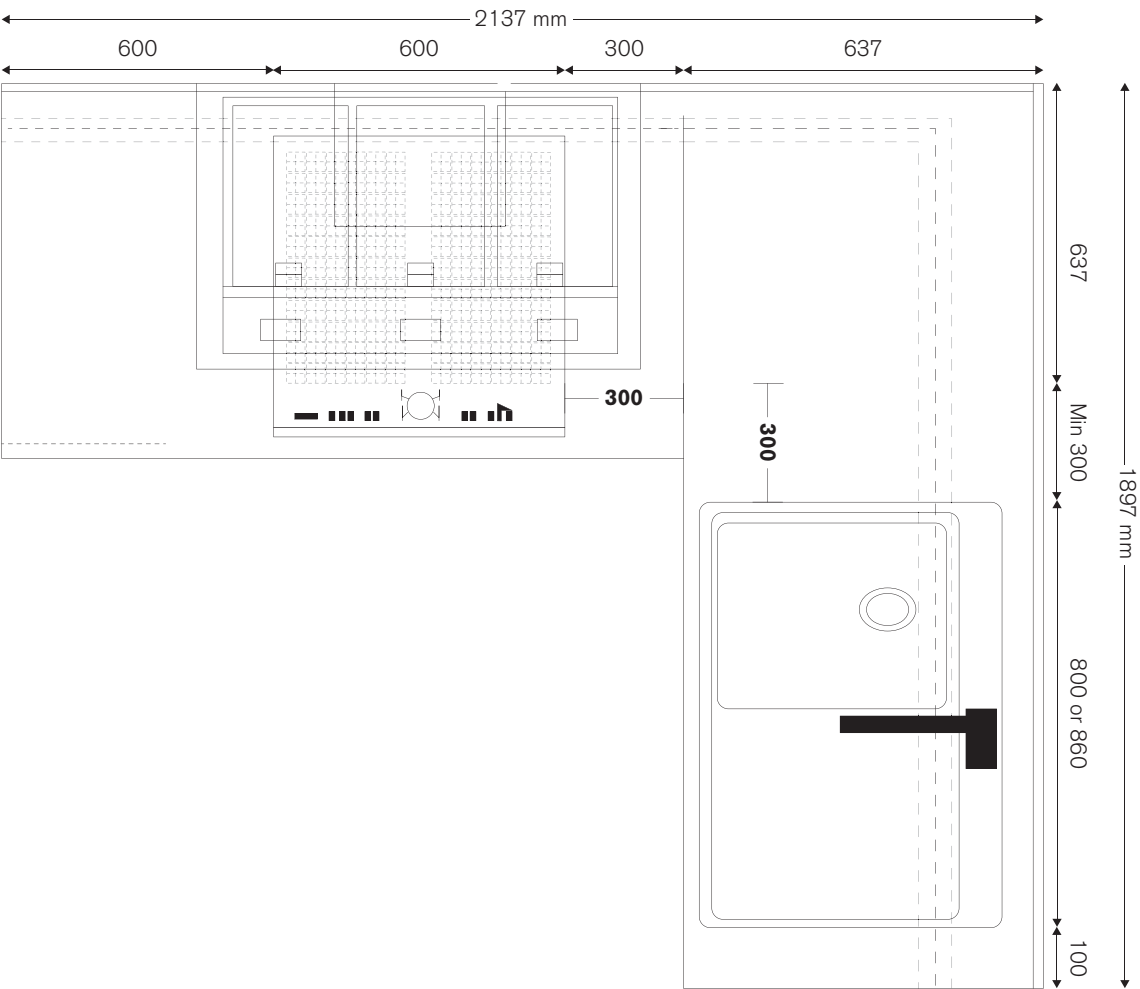
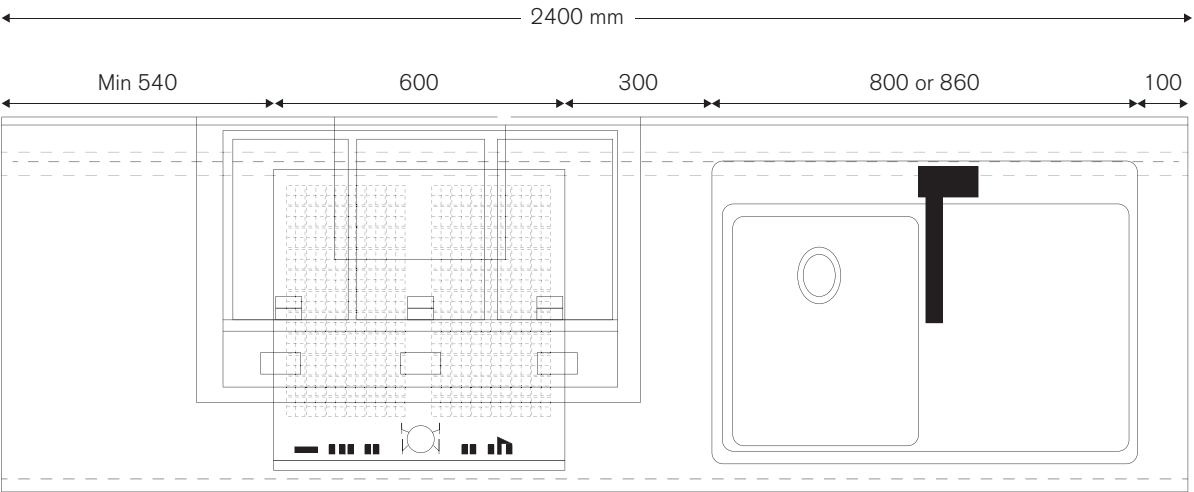
- Available for use in 724mm & 900mm
- Supplied with extended 300mm handle to be fitted on site



GOOD PRACTICE DESIGN

Sink and Hob Worktop Run

A 2400mm run is recommended for the sink and hob (either rise and fall or fixed height), to accommodate a continuous, uninterrupted preparation space. This length exceeds the required distances stated in Doc-M regulations, where the 2200mm length the document recommends would not provide sufficient space for appliances and preparation space.



There should be no obstructions above a rise and fall worktop, including wall units and boilers. No appliances or obstructions should be placed in the leg space underneath a worktop.

GOOD PRACTICE DESIGN



Oven Heights

- The mid-height of an oven should be modified to suit the users knee height where possible
- The 800-900mm oven height, recommended in Doc-M, may be too low for safe access the oven and would reduce the ability to use the heat resistant shelf

Appliances, Sinks and Taps

- Slide and hide ovens are the best suited for a range of impairments, and particularly for wheelchair users
- If telescopic runners are available for the oven model, these should always be fitted, to increase safety of the appliance during use
- A shallow bowl sink should be used where there is a leg space so the user can get as close to the sink as possible without touching the underside of the bowl
- See page 8 for more information on recommended accessible appliances

Preparation and Dining Space

- Where work surface space is limited, or in situations where a dining space is not within easy reach of the kitchen, a pull out table is ideal
- This extra 800mm of surface can fit into many kitchen designs (note this is not included in Doc-M worktop requirements)

Accessible Storage

- Tall and wall units should be used in a design to increase storage capacity
- Where possible pull out wirework or baskets should be used to increase their functionality and not prevent users from reaching items in these spaces
- The use of pull out units at base level is recommended over full height doors

RECOMMENDED APPLIANCES

Freedom by Symphony recommends Neff a selection of appliance features which we believe are the most accessible for a selection of impairments.

Oven

- Slide and Hide ovens are the safest and most practical ovens for all client requirements
- Ovens with pyrolytic clean capabilities are also beneficial for the user



Microwave

- Models with left or right hand hinge allow for adaptation for the client



Hob

- Inductions hobs are recommended as they are the safest option due to their cool to touch functions
- Models are available with Wi-Fi connectivity which helps with functioning the extractor hood



Extractor

- Steam and smell activated extractors may be required for clients with limited reach
- Wi-Fi connected hoods are also available which can be controlled through a hob



Fridge

- A mid height fridge is an ideal solution over fridge freezers to reduce reach for users
- Pull out easy access shelves and acoustic door open warning indicator



Freezer

- Mid height are the most accessible options with an acoustic open door, which are advised for some clients



Dishwasher

- Dishwashers with floor beams are beneficial to understand program of cycle
- Push to open doors may be more practical for some clients



Sink

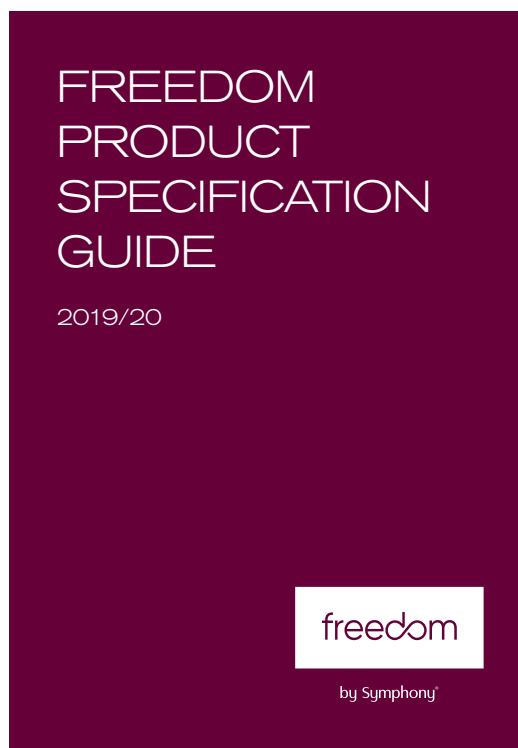
- Sink should have a shallow bowl and heat insulated base, especially for clients who require leg space under sink



LEARN MORE ABOUT FREEDOM

To learn more about the finishes available in Freedom please see our Freedom brochure. This can be downloaded from our Freedom website, a physical copy can also be requested.

Our Freedom product specification guide is also available for information on cabinets, units and fitting guidance. This can be requested through marketing@symphony-group.co.uk



www.symphony-group.co.uk/freedom



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TRAINING OPPORTUNITIES

Symphony would like to invite you to take advantage of our accessible kitchen training, presented by our consultant Adam Thomas, at our Head Offices in Barnsley. This training is tailored to you and your team's requirements and the content can be adapted dependent on experience levels of those attending.



Our training can cover the below topics:

- An introduction to accessible design
- Understanding regulations, their limitations in designs and how to overcome these
- Designing for a range of impairments
- Multi-generational design

This is the ideal occasion for you to learn more about designing an accessible, multi-generational kitchen and understand the issues legislation can cause for a designer.

If you are unable to attend our Barnsley Head Office, please enquire about booking training at a location convenient to you.

Standard timings of training is 10am-3pm, but can be tailored to you and your team.

To arrange your training session please contact us through **marketing@symphonygroup.co.uk** letting us know the dates and times that are convenient for you.

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