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Ligano+ – Natural. Tangible. Contemporary.

Vauth-Sagel presents a natural materials concept preview at KBB 2026

Birmingham, 1 March 2026 – **Naturalness is no longer a trend but a standard. With Ligano+, Vauth-Sagel presents at KBB 2026 a visionary concept collection that unites warmth, tactile materials, and smart functionality in a considered storage concept. Vauth-Sagel uses the show to gauge market interest before bringing the collection to market. Visitors are warmly invited to share their feedback – and help shape what Ligano+ becomes.**

High-quality dovetailed trays made of solid oak meet intelligent fitting solutions in a warm champagne metal tone – a combination that looks and feels as good as it performs.

Craft meets contemporary thinking – solid wood reimaged

Ligano+ represents the perfect symbiosis of modern system thinking and time-honoured craftsmanship. Vauth-Sagel combines the functional precision of modern fitting technology with the authentic character of solid oak. The dovetailed solid oak trays bring naturalness, structure, and precision into contemporary storage concepts. Paired with refined fittings in a warm champagne finish, the result is a design-oriented solution that integrates seamlessly into classic and contemporary kitchen environments alike.

Ligano+ at KBB 2026 – seen in context

At KBB 2026, Vauth-Sagel presents Ligano+ in a carefully curated kitchen setting that speaks directly to the British sensibility for timeless design: a deep forest green kitchen with elegant shaker fronts – understated, warm, and enduringly stylish. The champagne fittings complement the rich cabinetry tone beautifully, while the solid oak trays add an artisanal warmth that feels both grounded and refined. It is a setting that feels at home in a Georgian townhouse or a countryside kitchen alike.

The showcase demonstrates the versatility of the Ligano+ concept through selected applications.

Ligano+ at a glance:

- Solid oak trays with dovetailed joints and premium tactile quality
- Shown at KBB 2026 in warm champagne metal fittings for a timeless, inviting finish



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- Designed to complement not only modern but also traditional kitchen styles, including shaker cabinetry
- Versatile compatibility with proven Vauth-Sagel storage solutions
- Combination of craftsmanship and system-oriented thinking

Your opinion shapes the future of Ligano+

Ligano+ is more than a product – it is a conversation. Vauth-Sagel invites kitchen designers, retailers, and trade professionals at KBB 2026 to experience the concept, explore the materials, and share their perspective. What does the market want? What does it value? The answers gathered at KBB 2026 will directly inform how Ligano+ is developed and brought to market. Visit us at stand S70 and be part of the process. For further information contact us at vsuksales@vauth-sagel.de.



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VAUTH-SAGEL:

Contemporary and innovative storage solutions have shaped Vauth-Sagel for more than 60 years. As an owner-managed family business, the company consistently places people's desire for comfort, ease of use and everyday practicality at the heart of everything it does.

Across development, manufacturing and sales, all expertise is aligned with this commitment—day after day. What began as core expertise in the kitchen and furniture industry has evolved into advanced storage solutions for modern living environments.

This shared ambition drives more than 850 employees to manufacture over 85 million products each year, all meeting the highest standards of Made in Germany quality. Combined with decades of experience across a wide range of materials, Vauth-Sagel delivers clear advantages for customers worldwide.

Guided by its promise—Creating high-quality solutions for living spaces. And for all people.—Vauth-Sagel develops forward-looking concepts in product design and interior functionality that enhance order, comfort and quality of everyday life.

Because comfort makes the difference.

www.vauth-sagel.com

VAUTH-SAGEL MEDIA DEPARTMENT

Angelika Weidling
Mail: media@vauth-sagel.de