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CELEBRITY KITCHENS
AT HOME WITH MEGAN MCKENNA

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Welcome

We hope you enjoy the winter edition of Your Kitchen with its mixture of real kitchens and useful advice.

This is the season where kitchens get the most traffic. Winter nights spent at home plus holiday season entertaining gives every kitchen an intense workout. If you are considering renovating your kitchen, use this opportunity to note what you would like to change so it works better for you.

If you're happiest when your home is full of people eating and drinking, you need a kitchen designed for entertaining. Take a look at some of our customers' party kitchens and check out our suggestions on page 8.

When you imagine your dream kitchen, what colour is it? On page 26 we show you how some of our customers have used colour in their kitchen to great effect.

We always love seeing how our customers have made their Wren kitchen their own. As you look through the magazine you'll see that from TV celebrity Megan McKenna's contemporary Milano to customer Laura's classic Shaker, every Wren kitchen has its own personality.

Please send us a picture of your new Wren kitchen and you may find it featured in the next edition!

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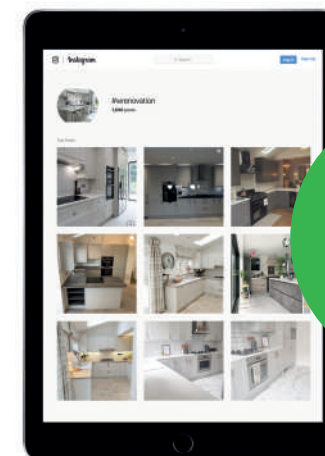
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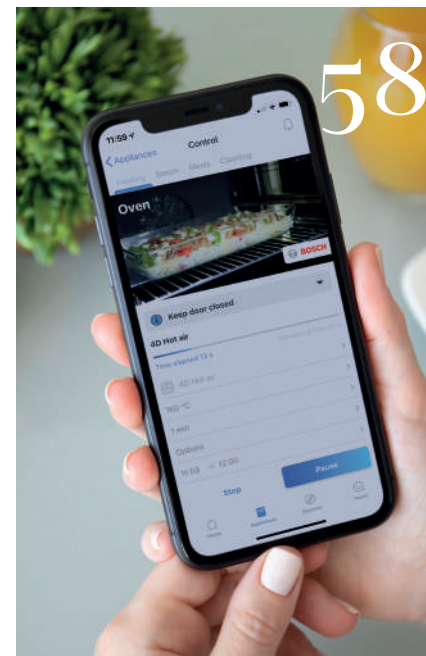
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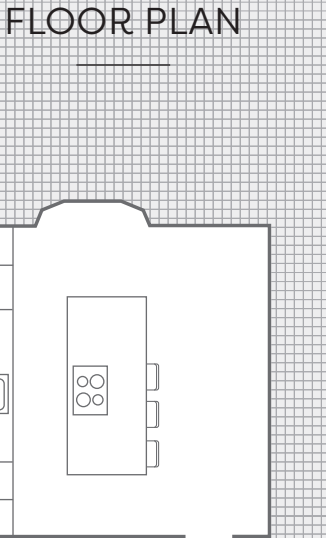
Uptown funky kitchen



Cleverly creative use of colour and pattern makes these Infinity Plus Milano Elements units an integral part of this funky, fun family room in Stirling. A row of Milano units with matching Tek wall panels in Arctic Oak form a perfect backdrop that make the Rose pink island really pop.



- THE DETAILS**
- CUSTOMER**
Neil
- DESIGNER**
Douglas Boyd
- KITCHEN RANGE**
Milano Ermine & Elements
- COLOUR**
Rose & Arctic Oak
- TEK WALL**
Arctic Oak
- APPLIANCES**
CDA Under Counter Wine Cooler
Neff Warming Drawer
Neff Compact Combi Microwave Oven - Stainless Steel
Neff CombiZone InductionZone Hob - Black
Neff Single Multifunction Oven - Stainless Steel - Slide & Hide
Neff Fully Integrated Dishwasher-Door Open Assist
Zanussi Integrated Fridge Freezer



DESIGNING ENTERTAINING SPACES

If entertaining is an important part of your lifestyle, you need a kitchen that's designed to maximise the fun and minimise the fuss. That includes plenty of space for essential crockery and glassware - plus your guests!

Whatever the shape and size of your kitchen, it only takes a bit of careful planning to make it the perfect place to entertain. Traditional or modern, white or colourful, any kitchen can become your very own party kitchen.

Layout

When it comes to kitchen layouts, size isn't everything - it's what you do with it that counts.

If you have a large space, think about your ideal layout for entertaining. What is important to you? If you love to cook for people, make sure you have plenty of prep space. If you love to host big parties for all your friends, you'll need room to circulate, an area to prepare drinks and serve food.

Seating is important - an island with some casual seating is ideal or a table is a good option - why not have both if you have the room? If your house is open plan, introducing a living and lounge area gives party goers somewhere to relax after a good dinner.

If you have a smaller space, tell your designer you want a sociable kitchen and they'll make the most of the space you have. Whether that's a neat island with an overhang to create a cosy casual bar or being clever with storage and lighting, there are plenty of ways to make your kitchen somewhere you'll love to share with friends.

Units

The style of the units is up to you - go ultra modern with Milano or a welcoming classic that all your guests will love like Country. Deep drawers are best for easy storage and access to larger serving dishes and platters and you might like to consider a tower larder unit to store all your dry goods.

Choose glass-fronted feature units to display nice crockery, bottles and glassware - and plenty of them if space allows.

A wine rack is useful too so there's always a bottle close to hand whether it's a cheeky one tier rack slotted into an island or one that runs to the full height of a tower unit.



A social hub

This ultra modern kitchen (top and above) which combines Milano Contour with Milano Elements offers Richard and Amanda Fretwell the perfect setting to host social gatherings of any size. The Neff Flexinduction Zone Hob set into the central worktop, and the seating surrounding the island, creates a hub so even the chef is right at the centre of everything. The twin Neff fan ovens mean the

Fretwells will never run out of cooking space. The tower wine rack offers space for all the bottles party goers could need and the CDA Under Counter Wine Cooler means there will always be a bottle of something chilled on hand. The crowning glory is the glass-fronted wall units complete with spotlights, the perfect place for storing and displaying glassware.



A ROOM FOR ANY OCCASION

Who wouldn't feel proud to invite friends and family round to spend time in this Milano Contour and Elements kitchen? Andy and Jessica Fox have used the available large space to create a haven for entertaining, with plenty of seating, no matter how many guests drop by. And, with two Bosch Built-In Ovens and a Coffee Machine, there's all the appliances they need to cater for everyone and a Neff Integrated

Dishwasher to deal with the washing up. The large space and industrial colours have been warmed up with rose gold pendant lighting and rose suede seating.

The InSinkErator hot water tap Jessica chose means there'll always be hot water available on demand. There's plenty of storage space for wine and places to show off treasures collected from around the world.



APPLIANCES

If you imagine your dream kitchen full of people with a drink in hand, a wine cooler is an essential appliance for you. A CDA Full Height Freestanding Wine Cooler holds up to 125 bottles so your guests will never go short! If space is limited in your kitchen, designing a wine fridge into your island is efficient.

A range with plenty of hobs and oven space is perfect if you're planning dinner parties. Or consider buying two or even three separate ovens and designing them into a run of tower units.

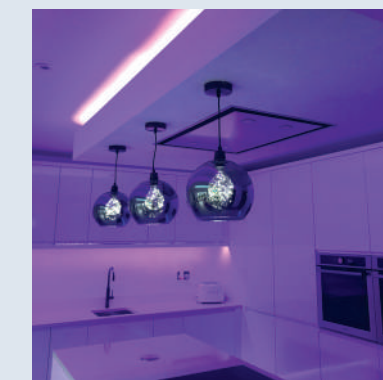
An American-style fridge freezer will have ample room for all your chilled and frozen ingredients and a dishwasher will be essential if you want to avoid hours of washing up.



LIGHTING

Lighting helps to create an atmosphere whether that's an intimate ambience for small dinners or a light, bright and inviting vibe for a bigger gathering. Your designer can give you guidance and make sure you have just the right amount of lighting - too much light can make a room feel uncomfortably bright and too little can leave it dark and gloomy.

Colour-changing lighting is right on-trend and it allows you to change the mood as the evening progresses. It works particularly well in open plan kitchens and can be controlled via Bluetooth or an app.



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YK | PARTY KITCHENS



An island paradise

The island is the star of the show in this stunning Shaker kitchen. Bob Dixon has made the most of his available space by making a casual bar from a worktop overhang on his island and tucking in a neat CDA wine cooler. His Shaker units are in striking Slate and Pebble set off by a beautiful warm Timber Oak worktop. The pendant lighting really makes a feature of the island.

The addition of a stylish yet comfy sofa adds more seating options or somewhere for diners to relax after a meal and hidden away is an AEG Fully Integrated Dishwasher to handle the washing up. The overall look of the kitchen is cosy and inviting, perfect for more intimate social occasions.

Celebrity Kitchen

MEGAN MCKENNA



Television personality and singer-songwriter Megan McKenna wanted a kitchen that would complement her modern new home in Essex and give her the space she needed to cook and entertain.

Megan worked with Wren's design director Darren Watts to bring her super-sleek handleless kitchen to life. He says: "Working with Megan was a lot of fun. She had a vision from the outset, and it was great to see it come to life. We weren't working with the biggest space, so developing the design involved a lot of expertise in planning and problem solving in order to achieve a luxurious aesthetic – alongside plenty of subtle storage! Megan's kitchen is a real showstopper and suits her glamorous style to a 'T'."





What was the inspiration behind your new kitchen?

When I first moved in, this house was literally a one bed and the kitchen was like a shoebox. I wanted an open plan kitchen because I have loads of people over all the time. I love to cook and I thought that would be perfect.

Why did you pick a Wren Kitchen?

I first heard about Wren Kitchens when I actually saw a Wren showroom. I live in Essex and they are everywhere! I thought ok, the one in Romford looks nice and as soon as I walked in I said 'Oh my god' this is my vibe. Everything was just big and glamorous and I thought, 'This is so me'.

How did Wren help you make the right choice?

When I was designing my kitchen, I went into Wren quite a few times. They were really helpful. They did examples on the computer and I saw everything in 3D. I could literally see my whole kitchen - it looked so real it was crazy! You can look at all the cupboard spaces, where you want the bins to be - and silly things that you don't ever think about. You see the space that you can use and they show you what cupboards can fit into these spaces, which is brilliant.

What do you like most about your new kitchen?

I think that my favourite thing in the kitchen is definitely the hob. I always have people over and do dinner parties and I always need loads of burners on. I'd say my speciality dinner would be chicken in a white wine and champagne sauce. It's called champagne chicken and you place it on the table with a little glass of champagne - it's so posh!

Did you always want a modern handleless style?

I think people automatically think because I'm from Essex I like this glitzy, glam thing, but actually I like that London-style look. I chose the Milano Contour and with this kitchen you get that look.

Was it your plan to create an open style family room?

I love to host a viewing party, which is really cool. If I'm ever performing in something on TV all my friends and family come over and I always lay food on. This is now the perfect space - it's a nice layout and very spacious.

What's your top tip for getting the right kitchen for your home?

My top tip for buying a kitchen is you definitely need to go into the showroom more than once. I changed my mind a few times. First I just wanted the plain 'marble' look and then I started thinking. So, I went back and we did it again with a bit of glistening and a bit of a sparkle in it - and it really does make the



kitchen look beautiful with all the spotlights. I really wanted my island to be made out of quartz because I wanted that luxury finish - and I love the way that it extends over the sides and goes all the way to the bottom.

Any surprises?

I still can't believe this kitchen is mine and everything I envisioned has come to life! I want to recommend this amazing company for helping

me create my dream kitchen. Wren Kitchens has been so helpful and literally made my whole kitchen space into something I've wanted for so long; I highly recommend them to everyone.

They delivered it all and everything was perfect. I couldn't be happier. When I come in from work and I've had a really busy day I just walk into my kitchen and I get a really nice fresh feeling.



MEGAN'S KITCHEN AT A GLANCE

Infinity Plus
Milano Contour

Super White

Glossy finish

Super White
Xena Quartz worktop

Neff appliances

CDA wine cooler

Q&A
WITH MEGAN MCKENNA



THE DETAILS

CUSTOMER

Karl

DESIGNER

John Komba Kono

KITCHEN RANGE

Shaker

COLOUR

Sea Foam

WORKTOP

Luxury Laminate in Arctic Oak and Ocean Cypress

SINK AND TAP

Eden 1.5 Bowl Stainless Steel

Kronos Tap Chrome

HANDLES

Harper Antique Pull

APPLIANCES

CDA Gas Hob/Burner

CDA Built-In Electric Double Oven

Matrix/Integrated Fridge Freezer

Zanussi Fully Integrated Dishwasher

Zanussi Integrated Washer

Compact space with period feel

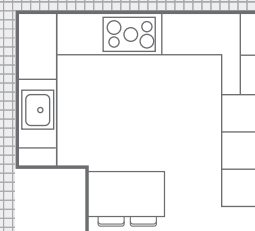
Karl in Portsmouth has turned what is quite a characterful space into something charming and beautiful. He has made the most of every inch of this unusually shaped room using integrated appliances and tower units yet still maintained an uncluttered look.

The colours he has chosen - the calming neutral Sea Foam on his Shaker units, Arctic Oak for worktops and Ocean Cypress on the smart breakfast bar created from a worktop downturn - create a roomy feel.

The gleaming chrome accessories finish the room off in style, with the CDA Built-In Electric Double Oven, integrated dishwasher and fridge freezer all being great space-saving options.



FLOOR PLAN



Winter food is all about comfort and creating a warm welcome in your home - for your family, for your guests or simply for yourself. This is a great season for spending time in your kitchen and coaxing the best out of simple - and often relatively cheaper - ingredients by making spicy soups, sumptuous slow-cooked stews and casseroles, baked and roasted vegetables with lots of fresh crisp greens to keep colds at bay.

Nothing beats the winter blues better than some home baking. Get the oven on and have a go at making your own cookies or a fruit pudding with lovely apples, pears, rhubarb or pumpkin. Use the sharpness of the new season's citrus fruits for epic cakes or tart fillings - and bake some pies. Savoury or sweet, festive or fancy, homemade pies are always a winner.

Entertaining at home can be slick and stylish or casual and cosy. Whatever your style, winter is the best time to light some candles and open a few bottles with friends and loved ones. Share some seasonal dishes and make it even more memorable.

What to eat in WINTER

- > Apples
- > Beetroot
- > Brussels sprouts
- > Beef
- > Cabbage
- > Cauliflower
- > Celeriac
- > Chestnuts
- > Chicory
- > Clementines
- > Cranberries
- > Dates
- > Grouse
- > Grapefruit
- > Jerusalem artichokes
- > Kale
- > Lamb
- > Leeks
- > Lemons
- > Mussels
- > Onions
- > Oranges
- > Oysters
- > Parsnips
- > Pears
- > Pomegranate
- > Pork
- > Pineapple
- > Pumpkin
- > Quince
- > Radicchio
- > Rhubarb
- > Salsify
- > Swede
- > Sweet potatoes
- > Turkey
- > Turnip
- > Venison
- > Whiting





Old Jamaica Jerk Ham

Serves: 8
Prep: 15 mins
Cooking: 3 hrs (plus 24 hrs to marinade)

This is something you can prepare in advance, so will help take the pressure off. Serve with a crisp slaw of apple, onion and cabbage - red, white and green - and roast potatoes and parsnips.

INGREDIENTS

- 2kg unsmoked gammon joint
- Marinade**
- ¾ tin pineapple or ¾ fresh pineapple - peeled and cored
 - 1 jalapeño pepper
 - 2 cans Old Jamaica regular ginger beer
 - ½ onion
 - 1 apple
 - 2 tsp jerk seasoning

Glaze

- ¼ tin pineapple or ¼ fresh pineapple - peeled and cored
- 1 jalapeño
- 2 tbsp honey
- 2 dessert spoons hot mango chutney
- 1 dessert spoon jerk seasoning

METHOD

1. Blitz marinade together in a food processor
2. Cover the gammon in the marinade and allow to marinate in the fridge for 24 hours
3. To cook, put the ham and marinade in a saucepan and simmer together for 1 hour 15 mins. Leave to cool in liquid for 1 hour
4. Remove hard fat/skin from the gammon – it comes off easily using your fingers. Leave a layer of white fat and mark it with a crisscross pattern with a sharp knife
5. Blitz glaze ingredients together in a food processor. Heat it gently and then cover the ham with half of it
6. Cook at 180°C for 40 mins, re-apply more glaze halfway through

Credit: Old Jamaica



Roasted Celeriac, Blue Cheese & Apple Stack

Serves: 4
Prep: 45 mins
Cooking: 40 mins

Serve this and your vegetarian friends will be impressed - and delighted. This works as the star veggie dish for a party buffet or as a light family lunch.

INGREDIENTS

- 3 tbsp olive oil
- 200g apple
- 500g celeriac
- 25g butter
- 1 shallot
- 25g plain flour
- 100g vegetarian blue cheese
- 300ml double cream
- ½ tsp rosemary, chopped
- ½ tsp thyme, chopped
- 16 sundried tomatoes
- 600g frozen spinach defrosted
- ½ lemon, juice only

3 garlic cloves, crushed
Salt and pepper to taste
1 filo pastry packet

METHOD

1. Preheat the oven to 200°C/Gas Mark 6
2. Peel and chop celeriac into 1cm cubes and apple into 2cm cubes. Place in a lined roasting tin and drizzle with a little olive oil. Roast for 30 minutes or until the vegetables have started to soften
3. Finely slice the shallot and fry in butter. Mix in flour and then add crumbled blue cheese. Once it starts to melt, slowly add the double cream. Cook until you are left with a fairly thick mixture. Add the cooked apple, celeriac and chopped herbs. Set aside
4. Finely chop the sundried tomatoes and warm in a pan for 3 minutes. Set aside

5. Chop the spinach and squeeze out as much moisture as possible. Warm in a frying pan with the garlic and lemon juice. Season with salt and pepper. Set aside
6. Reduce the oven temperature to 180°C/Gas mark 4. Cut the filo into 12 circles with a food ring and place on a baking sheet. Brush with oil and bake for 5 minutes - be careful as they cook quickly. Leave to cool
7. Place a piece of the filo into the food ring then spoon over some of the cream mixture, add a layer of spinach and tomato. Top with another filo circle and repeat, filling layers before finishing with a third filo circle. Remove food ring. Make the other 3 stacks in the same way. Top each one with a few slivers of tomato and serve immediately

Credit: Vegetarian Society



Beetroot Blinis with Smoked Salmon

Serves: 20 blinis

Prep: 10 mins

Cooking: 5 mins

If you're hosting a party this winter, these blinis make tempting canapes to offer to your guests. They're so simple to make but look very professional when handed out on a tray at holiday gatherings.

INGREDIENTS

½ whole cooked beetroot
90g Greek yoghurt
50g whole egg
1g sodium bicarbonate
70g self-raising flour

For the topping

100g cream cheese
100g smoked salmon trimmings
20 dill sprigs

METHOD

1. Place all the ingredients in a food blender and mix to a smooth batter
2. Drop spoonfuls of the batter into a non-stick pan and brown gently on both sides, then place on a wire rack
3. Spread each blini with seasoned cream cheese and top with the salmon and dill. Serve cold

Credit: Premier Foods



Spiced Ginger Biscuits

Serves: 18 biscuits

Prep: 15 mins

Cooking: 8 mins

These spiced ginger biscuits are perfect for cooking with the kids. Munch with your favourite hot cuppa or serve alongside a winter fruit concasse.

INGREDIENTS

100g butter
225g plain or spelt flour
2 tsp baking powder
1 tsp bicarbonate of soda
1.5 tbsp of ground ginger
100g caster sugar
4 tbsp of golden syrup

METHOD

1. Preheat the oven to 180°C and prepare two or three baking trays with a sheet of baking parchment
2. Melt butter and golden syrup together (either in a large bowl

- in the microwave or in a pan on the hob)
3. Weigh out all the dry ingredients and combine with the melted butter and syrup until a paste forms
 4. Roll into equal sized balls (the size of table tennis balls) and place on a baking sheet
 5. Bake in the preheated oven for 8-10 minutes then remove. Allow to cool slightly before transferring onto a cooling rack

Credit: Seasoned, seasonedcourses.com



THE DETAILS

CUSTOMER

Ron and Kathie

DESIGNER

Melody Blyth

KITCHEN RANGE

Shaker

Handleless

COLOUR

Chalk White

Periwinkle

WORKTOP

Xena Quartz Aspen Ice

SINK

Bali 1.0 Bowl Composite

HANDLES

Emily Brushed Nickel Steel Bar

APPLIANCES

AEG Canopy Hood

Amica Under Counter Wine Cooler - Stainless Steel

Bosch Pyrolytic Single Oven

Bosch Integrated Dishwasher

CDA Wall Microwave

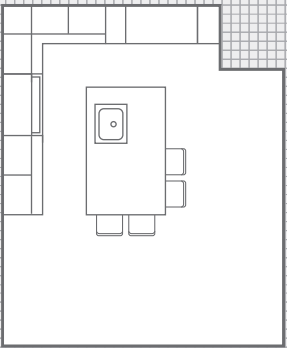
Neff CombiZone Induction Zone Hob - Black

A stylish welcome

Ron and Kathie have created a haven in the North East with their beautiful Infinity Plus Shaker and Handleless kitchen. They have matched Chalk White and Periwinkle units with an Aspen Ice Xena Quartz worktop and warmed it up with soft furnishings in grey and yellow.

Together with Wren Kitchens designer Melody Blyth, Ron and Kathie have created the perfect kitchen for entertaining with ample seating areas, from the central island to the dining table and the relaxing living and lounge area. It's a place where everyone will enjoy cooking, eating and relaxing.

FLOOR PLAN





Colour

in your kitchen

Using colour in your kitchen can completely change the look and feel of your room. Whether you're aiming for sunny and bright or looking to make a dramatic statement, the colour you choose is all important.

With more than 2,000 colours on offer, it can be tricky to know where to start.



One way to find your happy shade is simply by spending some time thinking about the colours you like. Have a look around your home and your wardrobe and consider the colour choices you've made already. The average household replaces their kitchen every 13 years so your kitchen colour will be with you for a long time.

From brights and pastels, sophisticated greys and brooding blacks, to new neutrals and classics, there are so many choices for the perfect colour for your home. And there's no reason to stop at one colour choice. With so many options, you can mix and match shades, pair neutrals with bold accents and show your true colours.

Here are a few looks you could go for...

Pretty pastels

Pretty and feminine or deep and vibrant, pastels are an inspired choice for any home and rooms of all sizes. From the delicate charm of Rose to dusky, tranquil Lavender, Wren's Macaroon Collection has a range of pastel colours that take inspiration from the tempting treats of a French patisserie.

A soft-touch matt Ermine finish works particularly well with pastels adding a richness and sophistication to paler shades like Sage, Pebble, Cashmere and Moonlight. A carefully selected pastel can soften the crisp minimalist design of a handleless contemporary kitchen or add an extra layer of romance to a traditional country style.



Together with his Wren Kitchens designer James Ramsay, Dean from Stoke has put together this simply perfect country kitchen. Combining Wren's traditional Country units with a soft-touch Ermine finish in Pebble and a sparkling white Xena Quartz worktop, the effect is traditional but fresh. This theme continues with the use of traditional white wall tiles, period style Fortuna tap in chrome with white porcelain handles - and a range set into a fireplace under an original oak beam. Hidden away from sight, the fully integrated appliances preserve the old world charm of this kitchen.



Sunshine all year round

Rich gold, soft pastel or zesty lemon. Whatever shade lights you up, yellow is undeniably the colour of sunshine and if you can trap some seasonal sunshine in your kitchen, you'll be smiling all year round. Try giving your new kitchen a real buzz with an energetic burst of Bumblebee, a rich golden yellow that's bright and lively with warm orange undertones. Choose a punch of colour with a Bumblebee island or make a statement with long runs of units and flood your kitchen with light and warmth.

Evoke the essence of summer and sun-warmed lemon groves with zesty Lemon Curd. Use this colour to add a happy glow to a north-facing or shady room. Lemon Curd works equally well with a traditional country-style interior scheme or ultra modern handleless kitchen.



Whatever the weather outside, it will always feel bright and sunny in Michael's new Wren kitchen in his Liverpool home. Michael has chosen our Infinity Plus Contour unit style which make the perfect canvas on which to splash some colour - Bumblebee yellow - and introduced more cheery colours through his accessories. The integrated appliances make a great use of space and the dark-coloured Italian Concrete Luxury Laminate worktop is the perfect contrast to the units. The finished result is a happy space, where people will love spending time all year round. Designed by Jessica Robinson at Wren.



Beat the blues

Sophisticated, elegant and calming, embracing shades of blue and grey opens up a whole new world of colour for your home that will boost your mood for years to come.

There is a huge variety of shades to look at, from playful Periwinkle and moody Midnight to beautiful bold Baltic. Mix and match with cool greys and crisp whites or team with bright primaries like Bumblebee yellow for a unique design statement.



Alison and Vincent from North Shields chose the brilliant blue of Jelly Bean for this friendly and welcoming kitchen. The shade perfectly complements the simple design of the Infinity Plus Contour units and glinting Alissa Handle in Brushed Nickel and is given an extra dimension with the super soft Ermine finish. The warm Oak Lodge Luxury Laminate worktop with smooth curved ends was the perfect choice as a finishing touch. The full range of Neff and CDA appliances makes the kitchen as easy to use as it is enjoyable to spend time in. Designed by David Richardson at Wren.

Winter is all about finding welcoming pockets of light and warmth - and celebrating them. Here are some bright spots that have Your Kitchen feeling the love this season...

WE LOVE



PREMIUM PERCHES



When it comes to furniture, nothing requires the perfect combination of stability and comfort more than a high stool. A fusion of retro and modern, the Skyline Bar Chair will look great in any kitchen. It has a solid base and its generous upholstered seat comes with a high back and arms providing a comfy perch for dining and socialising. In a variety of colours from Atlantic Shopping.



See the light

Candles in kitchens are not just for power cuts. Set a fragrant mood with an odour eliminating chef's candle from Prices - and replace lingering cooking smells with the aroma of natural basil, patchouli and geranium. Available from leading supermarkets and online, these candles last for up to 20 hours. Or try Kiss the Moon's fruity, wholesome Glow candle with its all natural scent of orange, lemongrass and geranium. From Wolf and Badger.

Huggle up

A few squares of plumped up pink velvet and it's luxe heaven all round. With pink set to be a top trending colour for 2020, try it on for size as an accent colour in cushions or throws. Perfect with grey, black or white interior themes. Try Next Plush Velour in Blush Pink.



LIQUID GOLD

Bring a little sparkle to the duller day with a glittery cocktail to share with friends. Sparkly spirits - glowing with glitter or gold flakes - are widely available in your tipples of choice. For gin lovers, this 22-carat gin by IL Gusto at Selfridges is a luxury liquor and perfect for winter gatherings. See page 43 for more glittering drink ideas.



Main squeeze

Specially designed to squeeze both large and small fruit to get every drop of juice, this retro red Smeg juicer is guaranteed to bring a ray of sunshine into the home - even on the darkest morning. From £100 at various stockists.

Gleaming profiles

Make your Milano kitchen glow all year round with a gleaming metal profile. Choose from beautiful brass, charming copper, glittery gold or silvery steel. Profiles can complement your unit colour or create a dramatic contrast. Ask your Wren kitchen designer to show you how profiles work.

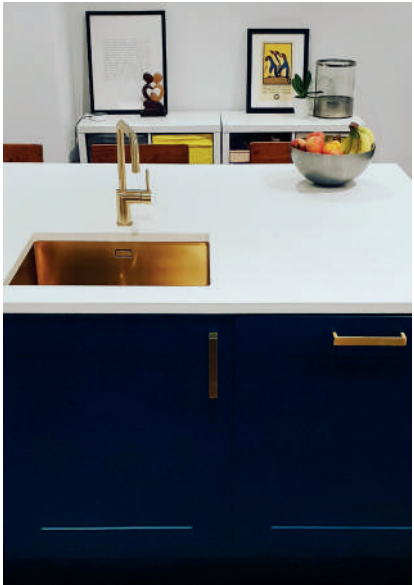
Oranges and lemons...

... and clementines, satsumas, grapefruits and limes. This is the season for zesty citrus fruits - the perfect pick-me-up and antidote to our winter climate. Eat the fruits - on their own or in salads and desserts - or juice and enjoy a refreshing wake-up call packed with vitamin C. For more seasonal produce, see page 19.





Bold as brass



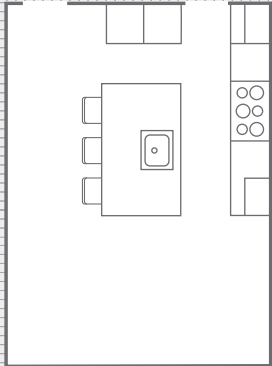
Louise and Matt have created a stunning and elegant kitchen. They have kept it simple with classic Shaker units in beautiful Moonlight, making a bold contrast with the island in Baltic blue and the cool white Aspen Ice quartz worktop. A brass sink, tap and handles bring warmth to the room.

Placing the sink in the island has made it into the central hub of the kitchen and the addition of a casual dining bar with seating makes great use of the space.

THE DETAILS

- CUSTOMER**
Louise and Matt
- DESIGNER**
Anthony Williamson
- KITCHEN RANGE**
Shaker
Shaker Ermine
- COLOUR**
Moonlight
Baltic
- WORKTOP**
Xena Quartz Aspen Ice

FLOOR PLAN





COOKING PASSION SINCE 1877

THE FUTURE OF FOOD IS HERE

TAP, SWIPE OR SPEAK TO YOUR NEFF APPLIANCES WITH HOME CONNECT

Out and about?

Turn on and adjust oven remotely

Busy entertaining?

Start dessert from the table

Need a reminder?

Set a timer on your phone

ALL THROUGH AN EASY TO USE APP



TO FIND OUT MORE ABOUT NEFF HOME CONNECT VISIT

www.neff-home.com/uk/highlights/home-connect



THE DETAILS

CUSTOMER

Laura Jones

DESIGNER

Neal Fennel

KITCHEN RANGE

Shaker

COLOUR

Fossil Grey

WORKTOP

Rock Grey
Luxury Laminate

SINK

Minorca Composite 1.5 Bowl

ACCESSORIES

Molly Pewter Knob
Heidi Pewter Cup Handle

APPLIANCES

CDA Flat Glass Chimney
Cooker Hood
Neff Combination Microwave
with Steam
Neff FlexInductionZone Hob,
Neff Single PyrolyticOven
- Slide & Hide

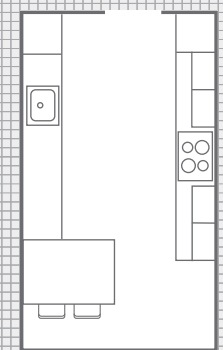
Light and spacious galley

Laura and her Wren Kitchens designer have made this galley kitchen look more spacious with a smart choice of colour, range and handles plus a built in oven. The Infinity Shaker kitchen looks bright and gleaming in Fossil Grey and has been given a traditional feel through the combination of Heidi Pewter cup handles and Molly Pewter knobs, plus a dark mottled Luxury Laminate

worktop. Keeping wall units to a minimum has maximised the amount of light running through the space.

The addition of a timber casual dining bar brings a rustic element to the room - and introduces a seating option. The room is completed with a hard-wearing composite 1.5 bowl sink in black and chrome tap.

FLOOR PLAN





THE DETAILS

CUSTOMER

Sophie and Sean

DESIGNER

Sam Keating

KITCHEN RANGE

Milano Ultra

COLOUR

Nero

WORKTOP

Xena Quartz Falcon Ice

SINK AND TAP

Cuba 1 bowl sink in stainless steel extra large
Della Tap in Black

APPLIANCES

Bosch Flex Induction
Zone Hob

Bosch Single Oven

CDA Under Counter
Wine Cooler

Faber Inca Smart C GR
Canopy Hood - Grey

Faber Charcoal Filter Kit
for Inca Smart Hoods

Neff Fully Integrated
Dishwasher

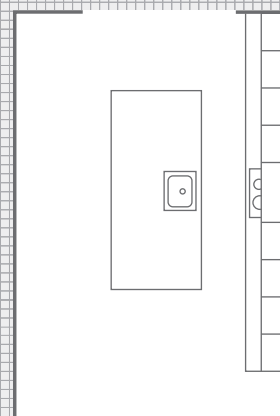


Handleless frame for retro styling

A kitchen is the heart of the home, with many roles to fill. Sophie and Sean's kitchen certainly fills that brief, with dedicated areas for prep, cooking, eating and sitting. Choosing dramatic Nero for the units gives the kitchen a pleasing retro look that's brought bang up to date with the sleek lines of

Infinity Plus Milano Ultra. The island not only adds extra storage, it also contains the kitchen's sink and a CDA Under Counter Wine Cooler plus a seating area so it's working even harder. The neat runs of wall and base units are complemented by the choice of a Faber Inca Smart Canopy Hood.

FLOOR PLAN



THE DETAILS

CUSTOMER

Laura

DESIGNER

Abbigail Casewell

KITCHEN RANGE

Country Ermine

COLOUR

Moonlight

Northumberland

APPLIANCES

AEG Fully Integrated Dishwasher

CDA Under Counter Wine Cooler

Matrix Integrated Fridge Freezer

Manor house style

Cooker hoods
for every kind of
style & budget.



Beautiful Italian cooker hoods to complement your stunning new Wren Kitchen.

Faber are one of the biggest manufacturers of cooker hoods in the world. With over 60 years of experience, you can be confident that your kitchen extraction is in safe hands.

www.faberhoods.co.uk

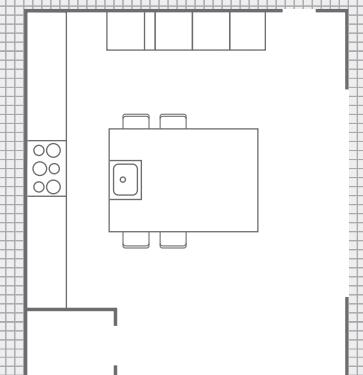


Create your own traditional masterpiece. In Laura's kitchen, the Infinity Plus Country units in Moonlight and Northumberland, together with the marble effect worktop, create an elegant country style haven which make the most of

the grand proportions of the room.

Laura has finished the kitchen with a Belfast sink and grand range cooker. Added extras such as wine coolers, open shelving and a wine rack make the kitchen unique, and ideal for entertaining.

FLOOR PLAN



On the House!

The kitchen is the perfect place for a home bar. Select the space, kit it out with a few tools, some good glasses and essential beverages and you'll be the toast of the season. Here's how to get started.



Essential kit

First things first, you need the proper kit. A muddler, bar spoon, pourer, shaker, strainer and jigger are essential tools for mixology and can be purchased as a set, so no need to worry.

Both of these handy sets allow you to mix together your favourite cocktails and show off your home bartending skills.



VonShef Green & Brushed Gold Cocktail Set
£28.99 vonshef.com



Home Icon Professional Copper Cocktail Making Set
£22.49 koalahomeshopping.com

Good glassware

As well as beer and wine glasses, a few good cocktail glasses are essential. These sets will keep your guests feeling glam - and look great in a glass-fronted cabinet or on open shelves.



Pallo Tinted Glass Champagne Saucers
- Set of Four £34 - oliverbonas.com



Mila Cocktail Glass - Dark Emerald
Set of Four £39.95 - nkuku.com



Assorted Set of Four £15.60 (Perfect for beginners) Marks & Spencer

Gin VINCABLE

The gin trend continues and it's officially the nation's favourite spirit - having overtaken whiskey. More than a quarter of the population have purchased original/flavoured/gin liqueurs in the last 12 months.



Keep your home bar stocked and your guests happy with these

— winter-themed gins —



**Hotel Chocolat
Cocoa Gin**
- £25
hotelchocolat.com



**Poetic License
Mulled Winter
Fruit Fireside Gin**
- £34.95
thefoodmarket.com



**Zymurgorium
Winter Raspberry
Gin** - £30
zymurgorium.com



Rum's the word

Time flies when you're having rum! And spiced rums - and whiskies - are no exception, making the perfect winter warmers - a necessity for the long dark nights. Serve to your guests straight on the rocks or accompanied with cola for a drink they'll remember.

Here are our favourites...



Bacardi Spiced Rum
- £19.50 Tesco



**Dead Man's Fingers
Spiced Rum**
- £18.00 ASDA



**Jack Daniels'
Tennessee Fire
Cinnamon Whiskey**
- £25.00 Sainsbury's

Sparklies

Tis the season for glitz and glamour. From dazzling dresses to glittery gravy, these sparkly spirits are a must. Stock your home bar with these luxury liquors and be the best host in town this winter.



Keep your guests entertained with this 22-carat gin by IL Gusto - the perfect party treat!

Selfridges £15.00



Infused with 23-carat gold flakes, this cinnamon schnapps liqueur by Goldschlager gives a sweet but spicy taste with warming cinnamon aromas.

The Whiskey Exchange £28.95



If your guests prefer wine make sure your home bar is stocked with Gold Cuvee by Gold Spirits. A fine dry wine produced with Pinot Blanc grapes and enhanced with a dash of liqueur and 22-carat edible gold.

Gold Spirits £31.00



Best served on the rocks or accompanied with lemonade, Smirnoff Gold vodka is always a good idea - perfect for those guests who don't like too much faff. Replace standard vodka with 23-carat Smirnoff Gold and mix in with your cocktail recipes for that added touch of sparkle.

Asda £21.00

Winter Cocktails

Feel the spirit with these winter themed cocktail and mocktail recipes and don't forget the garnishes. Fruit such as berries and passion fruit, botanicals, edible glitter, even umbrellas - anything goes and will get your guests talking and taking photos.



Gingerbread Martini

Makes: 1
Glass: Martini

INGREDIENTS

15ml gingerbread syrup
40ml Martini Bianco
40ml orange juice
20ml lemon juice
2 kumquats
Ice, crushed

METHOD

1. Put the kumquats into a glass and press gently to release some of the juice
2. Add crushed ice, syrup, Martini and lemon juice
3. Top up with orange juice
4. Stir gently and decorate with orange zest



Classic Champagne Cocktail

Makes: 1
Glass: Champagne saucer

INGREDIENTS

20ml brandy
Champagne
Sugar cube
Angostura bitters
Gold flakes - optional

METHOD

1. Put the sugar cube at the bottom of the glass
2. Carefully add 2 dashes of Angostura bitters onto the sugar
3. Add brandy and sprinkle with gold flakes
4. Top up with chilled Champagne and serve.



Lychee Spice Mocktail

Makes: 1
Glass: Tumbler

INGREDIENTS

20ml Teisseire Lychee Syrup
160ml Britvic Ginger Beer
Cubed ice
Cucumber slices

METHOD

1. Fill the tumbler with cubed ice
2. Add Teisseire Lychee and ginger beer. Stir
3. Garnish with cucumber slices

THE DETAILS

- CUSTOMER**
Unnada and Graham
- DESIGNER**
Conor Lewis
- KITCHEN RANGE**
Shaker
Shaker Ermine
- COLOUR**
Baltic
Moonlight
- WORKTOP**
Xena Quartz Venetian White
- APPLIANCES**
Bosch Integrated Fridge
Bosch Tall Freezer
Bosch Fully Integrated Dishwasher
CDA Chimney Cooker Hood
Miele Single ContourLine Oven
Neff Warming Drawer
Neff Gas Hob with FlameSelect

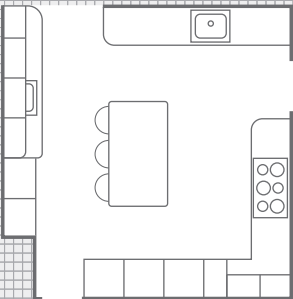


Keep calm and carry on

Elegant Infinity Plus Shaker units in this family kitchen create a room that's a pleasure to be in - as well as an efficient workspace for cooking, cleaning and laundry. The central focus of the room is a Shaker island in Baltic blue made up of deep drawers for useful storage and topped with a white quartz worktop - a central area that's appliance-free

to be totally multi-functional. Full-height tower and larder units provide lots of generous storage and hold an integrated fridge freezer. In pale grey Moonlight, these tall cabinets along with base and wall units in the same shade create a soothing backdrop to what is certainly a super busy family space.

FLOOR PLAN





THE DETAILS

CUSTOMER

Sharon

DESIGNER

Joseph Evans

KITCHEN RANGE

Autograph Pacrylic

Autograph Elements

COLOUR

Pebble

Italian Concrete

WORKTOP

Xena Quartz Timberwolf

Italian Walnut

SINKS AND TAPS

Foss 0.5 Bowl Stainless Steel

Islay Bowl RVS Stainless Steel

InSinkErator 3 in 1 Hot

Water Tap Chrome

Iris Tap Chrome

APPLIANCES

AEG Stainless Steel with
Black Glass Warming Drawer

AEG Compact Combi
Microwave

AEG Single Pyrolytic
Steam Oven

CDA Under Counter 2 Door
Wine Cooler - Stainless Steel

Clever combinations for grown-up kitchen

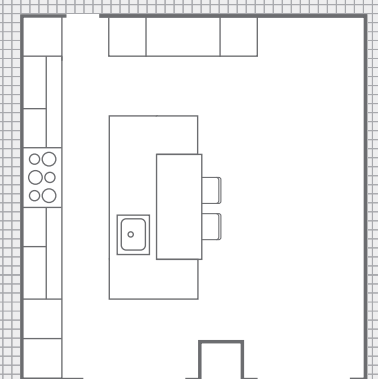
With a large room such as this open plan kitchen and dining room in Basildon, it's easy for furniture to look lost and lack impact. Rising to the challenge, Sharon and her Wren Kitchens designer have used clever combinations of different colours and finishes as well as scale to create a stylish room that makes a big statement.

Infinity Plus Autograph Pacrylic in cool Pebble grey has been used along two walls with only large unit sizes chosen - deep drawers, wide tower and wall

units - and big bar handles to create a sense of scale. This is balanced with extra large appliances - American style fridge-freezer, range cooker, under-counter wine cooler - and by positioning two ovens side by side.

For a focal point, an imposing island in Infinity Plus Autograph Elements Italian Concrete beautifully incorporates a casual dining bar in Walnut. These warm timber hues are reflected in accessories and Tek Walls with open shelves for a sophisticated finishing touch.

FLOOR PLAN





Single oven: HBA5780S0B / AP.OS.BSC.349
 Compact oven: CMA585MS0B / AP.MW.BSC.043
 Hood: DWK97JQ60B / AP.CH.BSC.298



BOSCH
 Invented for life

Design & Innovation

Create seamless lines in your kitchen with our Serie 6 range.



Take a seat

For a midweek breakfast or a weekend drink with friends, the Spindleback bar stool is perfect for any occasion. The traditional design and classic colour would work with any country kitchen. **Spindleback Bar Stool - Sussex Cream £125**
 Available at cotswoldco.com

BALI DREAMING

Sit up high with the Nirvana bar chair. Its bohemian rattan exterior gives Bali beach bar vibes - ideal for a tranquil, minimalistic space.

Nirvana Rattan Bar Chair £99

Available at dunelm.com



Cult Furniture

For luxurious comfort, choose the Heather bar stool in teal. The velvet upholstery and brass detail ooze glamour and make a superb seat. **Heather bar stool with backrest, velvet upholstered, teal £119.00**
 Available at cultfurniture.com

SIT UPS

Whether you prefer a glamorous velvet style seat you might find in a cool London bar, or a classic wooden design for a traditional country feel, the choice of bar stools on offer is endless.

BREAKFAST BAR CHIC

Luxurious style meets industrial design with the rose gold Tolix bar stool. This timeless style would work in any kitchen, from country to contemporary. It really is the perfect pew. **Tolix style metal bar stool, rose gold 65cm £65.00**
 Available at cultfurniture.com



Comfort is key

Make an impact at your breakfast bar with this modern upholstered design. No matter what your home decor style is, this stool will fit right in. **Hardy Tan Upholstered Bar Stool £124.99**
 Available at woods-furniture.co.uk





Getting to grips with handleless

A handleless kitchen is the ultimate definition of designer-style but what's all the fuss about? And more importantly, how do kitchens without handles work?

Let's start with the important stuff - what replaces the handle? True handleless kitchens - like the Milano Contour - are designed with a space between the unit and the door to put your fingers in and get a good grip to open. This space can be on the top or side of the unit or drawer and is lined with a metal 'profile' which comes in a variety of colours so you can complement your unit colour or create a bold contrast. Another style of handleless kitchen is the j-pull, so called because there's a j-shaped groove in the top or sides of doors for you to grab and pull. Wren has two ranges in this style - Handleless and J-Pull.

Next, what creates that designer look? Without handles, runs of units present a smooth face that look crisp, stylish, and modern. These clean lines open up smaller spaces,

making rooms appear larger, lighter and brighter. For the most streamlined look, keep units in a run the same - either all deep drawers or all base units.

Handleless kitchens are the perfect choice for a contemporary home or interior design - and real space savers. With no allowance needed for handles, corners can be tighter and worktops can be flush with the face of the door as there's no need for an overhang. For open plan living - where dining, living and kitchen areas flow together - handleless is a great option, especially for a busy family.

There are practical benefits too. Handleless kitchens are easier to navigate - especially in small spaces - with no handles to bump into or snag clothes on. They're also simpler to clean.

Use colour and texture to control how stylish you want your handleless kitchen to be. High-gloss mono themes make ultra-minimalist statements but mixing things up with two tones, adding a texture or pattern and different finishes adds homely, characterful touches.

If handleless is on your radar, give some thought to storage and appliances. If it's the clean uncluttered look that appeals, you need to plan for enough units to store away all your stuff. Integrated appliances that are hidden from view will work better - as will ultra modern, streamlined hobs, ovens and even sinks.

Budgeting for some new appliances is a good idea but at least there's one thing you won't have to buy - handles.

WHAT NO HANDLE?

Handleless options



Infinity Plus Milano



Infinity Plus Handleless



Infinity J-Pull



Vogue J-Pull



Profile colours

- > Gold
- > Copper
- > Chrome
- > White
- > Pebble
- > Camel
- > Dove
- > Slate
- > Nero



Appliances

Slimline hobs

- > Neff CombiZone Induction hob

Integrated appliances

- > AEG fully integrated/fridge freezer

Built-in ovens

- > Bosch built-in double oven

Undermounted sinks

- > Bali 1.0 black composite bowl
- > Cuba large 1.0 stainless steel bowl

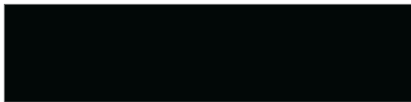


Colours & finishes

Over **2,000 colours** and finishes available



Super White



Raven



Gullwing



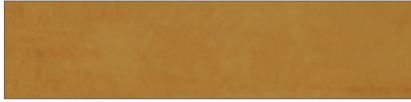
Cashmere



Lava



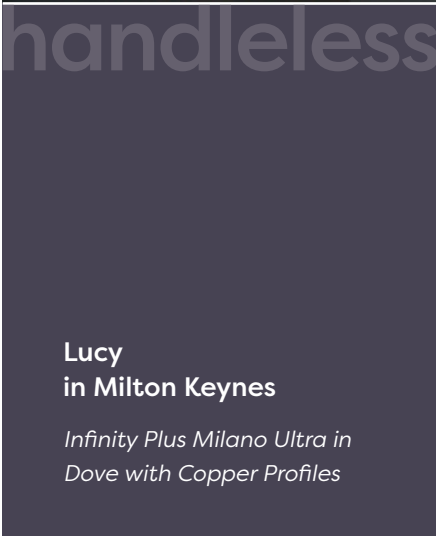
Italian Concrete



Metallic Gold

Units

- > Deep drawers
- > Appliance housings



Lucy in Milton Keynes

Infinity Plus Milano Ultra in Dove with Copper Profiles



This compact galley kitchen with awkwardly-placed structural features has been transformed into a sleek contemporary open space with a clever design using Infinity Plus Milano Ultra in Dove with gleaming copper profiles.

Using the same units throughout a run adds to the streamlined feel as does the choice of slimline appliances and selective use of wall units.



handleless

**Hannah and Mitchell
in Harlow**

Infinity Plus Milano Ultra in Dove



This Infinity Plus Milano Ultra in Dove grey keeps a low profile in this modern extension to create maximum space - and leave plenty of room for a growing family. The monochrome theme of the kitchen area is restful and unobtrusive but careful use of lighting - over island and under-counter brings the whole kitchen to life when in use.

For an understated ultra modern look, these handleless units teamed with a slimline white quartz worktop are a winning combination for this Harlow family.



handleless

Jayne from Lincoln

*Infinity Plus Milano Ultra
in Bianco and Pencil*



Space-saving Infinity Plus Milano Ultra units make the most of every inch of space in this long yet essentially narrow kitchen diner that runs the width of Jayne's Lincoln home - creating plenty of room for a dramatic island centrepiece.

Island units in Bianco with Nero profiles form a stylish counterpoint to the run of base units in Pencil - cleverly duplicated in an ultra slimline worktop in Super Silk Alaska Luxury Laminate and dining bar and downturn in Italian Concrete extra thick Luxury Laminate.



Keeping it
cool

William has chosen few colours for his kitchen which has resulted in a harmonious and calming room, to which he has added interest and texture with his choice of wall tiles. Even accessories have been chosen in neutral tones of white and grey.

This is a galley kitchen on a grand scale, made up of the straight lines that characterise a run of Infinity Plus Milano Pacrylic units. The smart appliances and attractive finishing touches complete a modern room that's a pleasure to spend time in.



THE DETAILS

CUSTOMER

William

DESIGNER

Sam Porter

KITCHEN RANGE

Milano Pacrylic

COLOUR

White

WORKTOP

Xena Quartz Aspen Ice

SINK AND TAP

Cuba 1.0 Bowl Stainless Steel

Rippon Tap Chrome

APPLIANCES

AEG Fridge Freezer

Bosch Combination Microwave

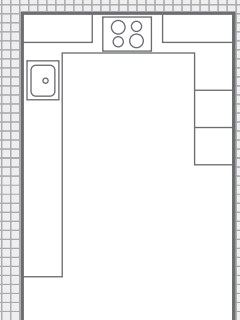
Bosch Induction Hob

Bosch Single Oven

Bosch Integrated
Washing Machine

Bosch Angled Glass
Hood - White

FLOOR PLAN



Get smart



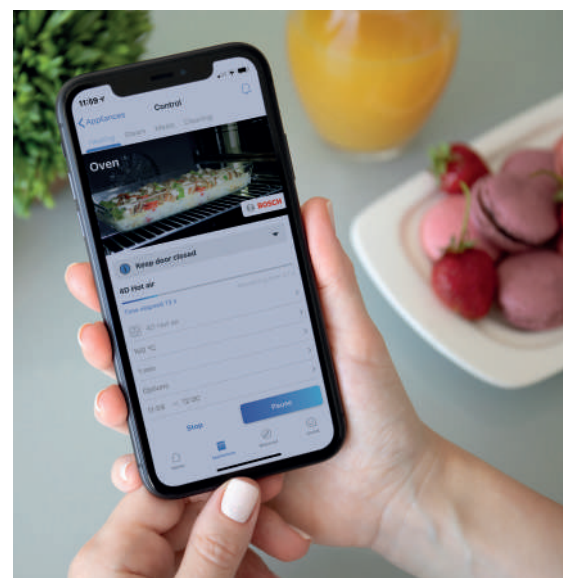
Kitchens are getting smarter. The combination of high-tech appliances, WiFi, smartphones and apps means that running your home has never been easier.

It's all about connectivity, convenience and energy efficiency. Smart technology gives you sophisticated monitoring and control over key elements in your home - from lighting to heating, air conditioning, TV, entertainment, security systems - and of course kitchen appliances. All of which are capable of communicating with one another as well as you - and can be controlled with a timer or remotely from anywhere in the world using a mobile phone.

Smart appliances are designed to help us better manage our busy

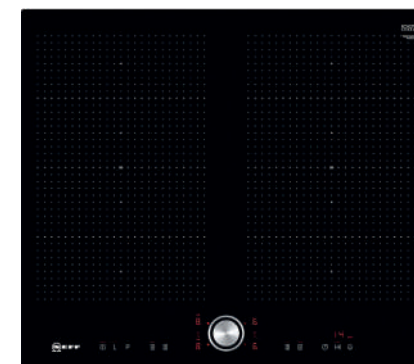
lifestyles. Forgot to turn on the dishwasher when you left the house this morning? No problem, just switch it on using your mobile from the comfort of your car or when you get to work. Running late for dinner? Save time by turning the oven on to preheat while you are on your way home.

Leading brands like Bosch, Neff and Miele have even created smart apps to manage multiple appliances. With the Home Connect app you can control your Bosch or Neff Home Connect appliances straight from your smartphone or tablet.



Top chef

Get the perfect baking and roasting results with the Stainless Steel Bosch Single Built-In Oven and its PerfectBake and PerfectRoast features. The Direct Touch Function makes it easy to use and the Pyrolytic Cleaning feature means it's so easy to look after. Home Connect allows you to turn the oven on without even being in your kitchen. Connect your Amazon Alexa to your oven for voice activated controls.



On the boil

Unleash your cooking creativity with the Neff FlexInduction Hob with Home Connect. As seen in Megan's kitchen on page 14, the TwistPad Fire is a removable, magnetic, illuminated control knob that gives you precise, convenient control over all cooking zones. The FlexZone allows you to place your pots and pans anywhere you like and it will heat them exactly where they stand.



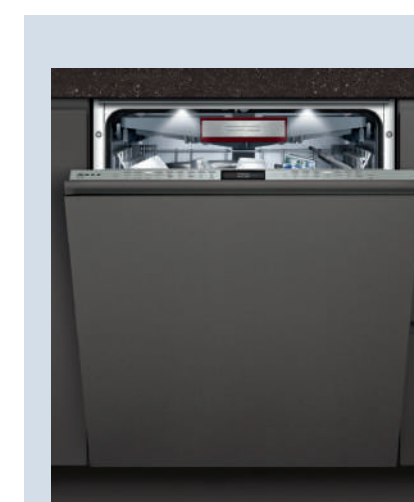
Full steam ahead

Miele has created a Miele@home network to control its intelligent domestic appliances such as its Miele Steam Compact Oven. For a healthy way to cook, this oven has DualSteam technology with DirectSensor controls for fool-proof baking as well as a built-in menu to inspire and guide you. It's easy to clean and you can operate it with your mobile using the Miele@mobile app for ultimate flexibility and convenience.



Keep cool

Check the contents of your fridge at home from your desk at work. The Bosch Freestanding Fridge Freezer - Home Connect has interior door cameras which take pictures every time the door is closed and sends them conveniently to your mobile phone. You will never run out of milk again! The Object Recognition feature can also help you organise the contents of your fridge freezer, telling you where to store your fruit and vegetables to keep them fresh for longer.



Washing power

Choose the Neff Fully Integrated Dishwasher with Home Connect, and you can connect your Home Connect app to Amazon Dash Replenishment to save lots of time spent in the laundry aisle. Your app will automatically reorder dishwasher tablets when you are running low that will be delivered straight to your doorstep.

Your recirculated cooker hood can now perform as efficiently as a ducted hood.

Thanks to a new plasma filtration system.



- ✓ Eliminates not just odours and smells but pollen and bacteria too, providing not just extraction but filtered clean air.
- ✓ No more worrying about changing your cooker hood filter every year, as each filter is designed to last up to 15 years.
- ✓ Suitable for ANY brand of cooker hood.
- ✓ Every filter comes with a 5 year warranty.

Available at Wren from 26.12.19.
Speak to your designer for details.

PLASMAMADE[®]
Absolute Science

For more information please call:
0114 399 8672

Alternatively you can visit:
www.plasmamadefilters.co.uk



Modern shaker

THE DETAILS

CUSTOMER
Susan

DESIGNER
Mark Knowles

KITCHEN RANGE
Shaker

COLOUR
Periwinkle

WORKTOP
Xena Quartz Aspen Ice

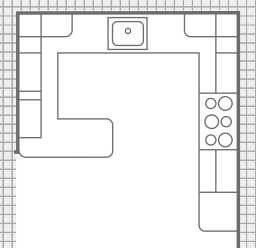
APPLIANCES
Neff Integrated
Fridge Freezer
Bosch Fully Integrated
Dishwasher



For her kitchen in Ipswich, Susan has created a cool calm country classic with an Infinity Plus Shaker in charming Periwinkle blue. Enhancing the period feel are cornices, a range cooker and integrated appliances including a dishwasher and fridge-freezer.

A Xena Quartz worktop in bright white Aspen Ice makes the most of natural light - whilst over counter and plinth lighting provide extra illumination and detail.

FLOOR PLAN





Mono theme for ultra minimalism

Pairing an Infinity Plus Milano Contour kitchen in White with a quartz worktop in Ebony Starburst has created a striking contrast in this extremely modern kitchen. Caroline in Bristol has managed to combine the minimalism created by straight lines and handleless units with a

welcoming space in which the family will all enjoy spending time. For the ultimate in style and useability, the room is completed with a full range of Neff appliances including a trio of Neff ovens perfectly placed in a run of appliance housings.

THE DETAILS

CUSTOMER

Caroline

DESIGNER

Jonathan Williams

KITCHEN RANGE

Milano Contour

COLOUR

White

WORKTOP

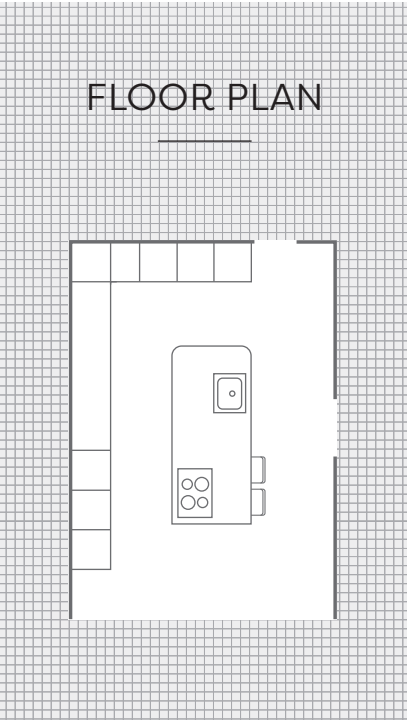
Xena Quartz Ebony Starburst

SINK AND TAP

Bali 1.0 Bowl Composite
Oceanus Tap Chrome

APPLIANCES

Neff Warming Drawer
Neff Built-in Microwave
Neff FlexInduction Zone Hob
Neff Single Multifunction
Pyrolytic Oven - Stainless
Steel - Slide & Hide
Neff Island Cooker Hood
- Stainless Steel and Glass
Neff Built-under Fridge



Country charm

Calm and pretty is the overall effect of this traditional Country Ermine kitchen-dining room in charming Cloud Blue. A perfect complement to the farmhouse dining table and chairs, Country units have elegant proportions that look right at home in any setting providing generous storage and an easy-to-live with

ambience. Antique style pull handles work well with the Country range as well as being strong and practical. Keeping it all light and fresh is a white gloss worktop in Luxury Laminate Galaxy White Gloss. It provides an attractive contrast to the blue subway tiles, matching the bright white grouting.

THE DETAILS

CUSTOMER

Ashley and Francine

DESIGNER

Michael Bailey-Brown

KITCHEN RANGE

Country Ermine

COLOUR

Cloud Blue

WORKTOP

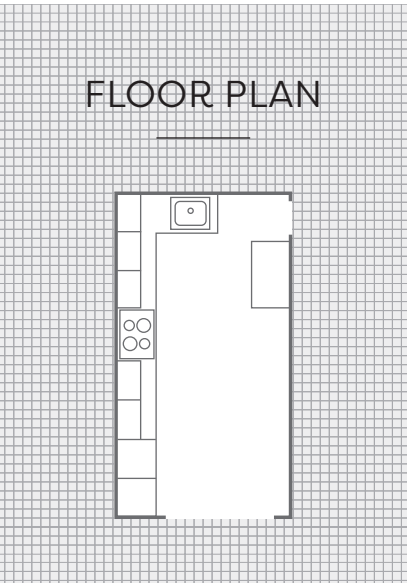
Luxury Laminate Galaxy
White Gloss

SINK AND TAP

Mia tap in chrome
Sky 1.5 bowl ceramic sink

APPLIANCES

Bosch Integrated Dishwasher
CDA Integrated
Fridge Freezer
CDA Gas Hob
CDA Curved Glass
Chimney Cooker Hood
CDA Fully Integrated
Vented Dryer
CDA Built-In Electric
Double Oven
Zanussi Integrated Washer





THE DETAILS

CUSTOMER

Nigel

DESIGNER

Olivia Falkingham

KITCHEN RANGE

Autograph Elements

COLOUR

Nero

Copper Slate

SINK

Equador 1.5 Bowl

Stainless Steel

APPLIANCES

Amica Under Counter

Wine Cooler

Neff Fully Integrated

Dishwasher

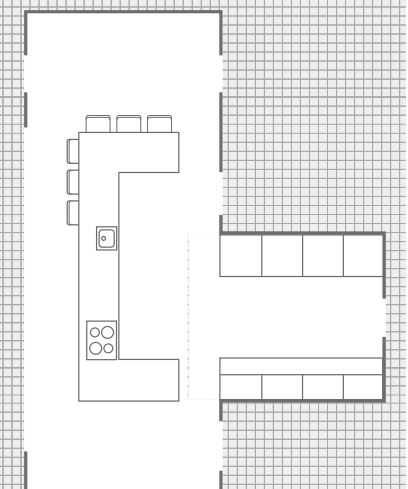
Grand design for a large space

Nigel has brought character and style to a huge space with this modern Infinity Plus Autograph Elements kitchen. He's made great use of the space available with a central island that incorporates plenty of seating and storage, as well as a 1.5 sink, an induction hob and a wine cooler.

The run of tower units includes integrated ovens and an open shelving unit where Nigel is able to display wine and glassware. It's a great space for entertaining which also includes a living and lounge area for relaxing at the end of a long day.



FLOOR PLAN



ASK THE EXPERT

Q

Can I just buy a Wren kitchen without installation?

“Yes you can. You can choose to buy your Wren kitchen ‘supply only’ and manage the installation yourself, says Amanda Smith, Wren’s installation director.

We’ll manufacture your kitchen in our factory and deliver it to you in one of our lorries. But you’ll need to install the kitchen yourself or find someone to do it for you.

Think carefully about who will carry out the actual installation. Make sure whoever you choose has the right skills, tools and experience to do a good job - and that includes yourself if you were considering taking it on.

If you’re doing it yourself, remember to book time off work - it might take up to seven days. If you’re employing someone else, check they have the right qualifications and find out what warranty they offer on their workmanship. Ask for testimonials from previous customers and get an estimate of the time and money involved before they begin. You’ll also need qualified professionals for any gas, electric, plumbing or building work.

The average fitted kitchen is made up of approximately 3,000 items which must all be checked off against your invoice on delivery. Any missing or damaged items should be re-ordered as quickly as possible so your installation isn’t held up.

During the installation, you’ll need to manage the project including delivery of accessories and appliances, liaise with all contractors and keep an eye on quality control.

Once the installation is complete, you’ll need to clean up and arrange for all waste to be removed. Make sure you are happy with the kitchen before the installer leaves and that they’ve shown you how everything works.

With Wren’s installation service, our approved installers manage everything from delivery to clean up and all work is guaranteed for 5 years. If you’d like to find out more about Wren’s installation service (which can also be included in a finance package), ask your kitchen designer for more details.”

Miele

GENERATION 7000

OUR MOST INTUITIVE RANGE OF COOKING APPLIANCES YET



EXPERIENCE COOKING WITHOUT LIMITS

#LifeBeyondOrdinary



Visit your local Wren Showroom for more information on Miele Generation 7000



Xena Quartz Worktops

wren
KITCHENS

A Quartz worktop is an investment in style and substance. We have invested in manufacturing facilities to produce Quartz worktops in house - this means we can guarantee high quality and low prices.

ASK YOUR WREN DESIGNER FOR DETAILS