

YOUR KITCHEN

25+
REAL
KITCHEN
MAKEOVERS

COUNTRY
HOUSE STYLE

BACK TO
NATURE

WIN
£750



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ON INSTAGRAM
#wrenovation

SOME LIKE IT HOT
SUMMER 2020 KITCHEN TRENDS



COOKING PASSION SINCE 1877

Welcome

We're pleased to welcome you to the fifth edition of Your Kitchen, and another opportunity to take a peek at some of our customers' kitchens.

We hope you see plenty to inspire you and get you thinking about your dream kitchen.

As you look through the real kitchens, you'll see that opting for two different colours is something that many of our customers have chosen to do - it's a great way to add extra interest to your room and a great option for anyone who is struggling to settle on one colour choice. See page 32 for some ideas.

If you'd like to take inspiration from mother nature, we've put together some hints and tips about how to bring the outdoors in on page 56. From natural prints to units with timber-inspired textures, there are so many different ways to pay homage to the beauty of nature in your kitchen.

Traditional kitchens are always popular and it just takes a bit of planning to transform a traditional room into a grand country house kitchen. From the appliances you choose to the sink and tap, find some expert tips on page 12.

If you have a new Wren kitchen, please send us a picture and it may well be featured on the website or in the next edition of Your Kitchen.

The Wren Family

YOUR KITCHEN

EDITORIAL AND DESIGN
THE FABL

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HIGH-END DESIGN MEETS HIGH-END PERFORMANCE

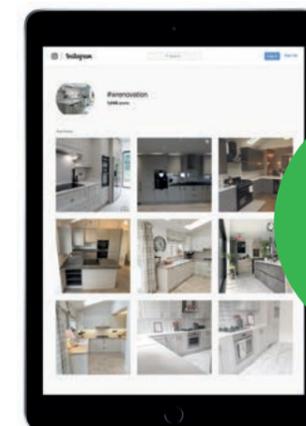
The NEFF N 90 Collection

If you love crafting food to a gourmet standard, the N 90 Collection is the perfect space in which to create. These hand-picked ovens, hobs, hoods, dishwashers, fridges and freezers combine high-end performance with high-end design to offer a wealth of functionality and aesthetic – including the latest Home Connect voice and app control technology.

Discover more at [Wren Kitchens](http://WrenKitchens.com)

BE IN IT TO WIN IT.

We pick one standout kitchen
each month. Snap and share your
new kitchen with us on email
wrenovations@wrenkitchens.com



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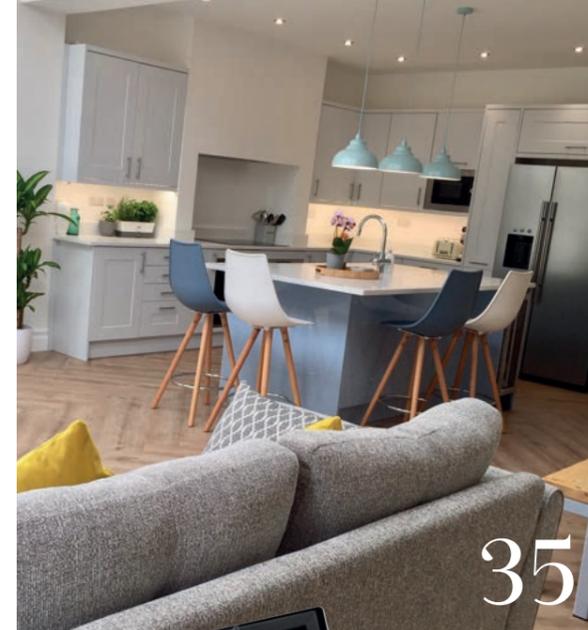
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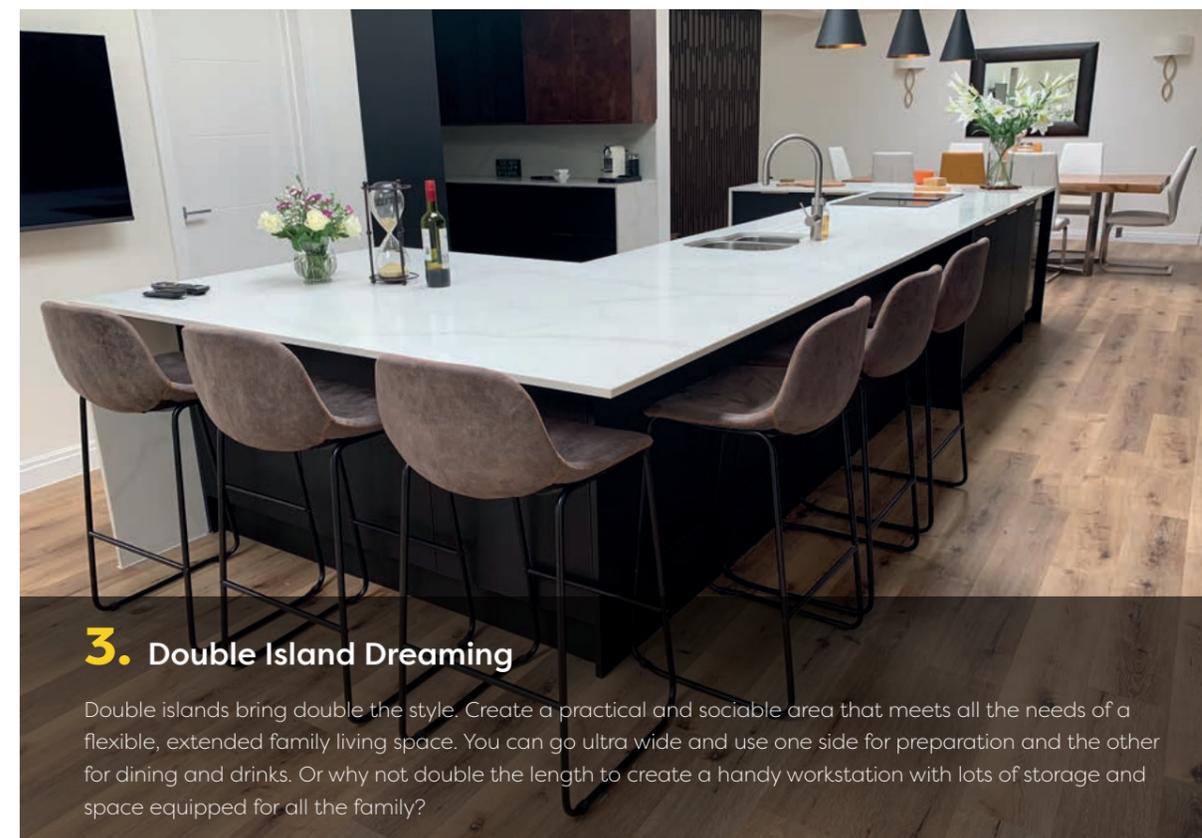
66 Ask the expert

Can your island dream come true?



TOP 5 TRENDS

for Summer Kitchens



3. Double Island Dreaming

Double islands bring double the style. Create a practical and sociable area that meets all the needs of a flexible, extended family living space. You can go ultra wide and use one side for preparation and the other for dining and drinks. Or why not double the length to create a handy workstation with lots of storage and space equipped for all the family?



1. Surprising Surfaces

For dramatic effect, be bold with patterns and textures in your units, worktops and splashbacks to make your kitchen stand out from the crowd. There are many ways to let your personality shine through - whether that's a heavily marbled worktop, a metallic splashback or concrete-effect flooring. Stone and metal textures, real or replicated, are the most popular elements right now.

2. Natural Inspiration

Embracing nature in the kitchen can be done in many ways to suit your space - modern or traditional. Be subtle and use wood and a mix of raw and smooth textures in your worktops and splashbacks. Or, for a bolder look, choose deep green units - a popular choice for summer. Open wood shelving is also a fun addition which adds interest and allows you to decorate with your favourite pots and plants. See page 56 for our ideas.



4. Take Two

Why choose one colour when you can have two? Duo tones are back and go way beyond black and white. The possibilities are endless and you can use all areas of your kitchen - walls, units, accessories - to create your perfect look. Whether that's a fun contrast between two vivid colours, or a more calming atmosphere with two shades of the same colour paired together. Rest assured, no matter what your style, there's a colour combination out there for everyone. See page 32 for inspiration.



5. The Flextension Kitchen

Easy living - creating a flexible kitchen and living space that will suit the whole family - is the attitude for 2020. A flextension kitchen is the perfect space to meet friends and family. Integrated seating, open plan spaces and extended breakfast bars will work as multi functional areas for prepping meals, cooking and working whether that's alone, with your family or a group of friends.

THE DETAILS

CUSTOMER

Jill Jordan

DESIGNER

Stacey Dyer

KITCHEN RANGE

Shaker Five Piece

COLOUR

Lava

WORKTOP

Xena Quartz Aspen Ice

SINK AND TAP

Bali Composite Oceanus
Tap in Chrome

HANDLES

Kylie Chrome Knob Handle
Pippa Chrome Handle

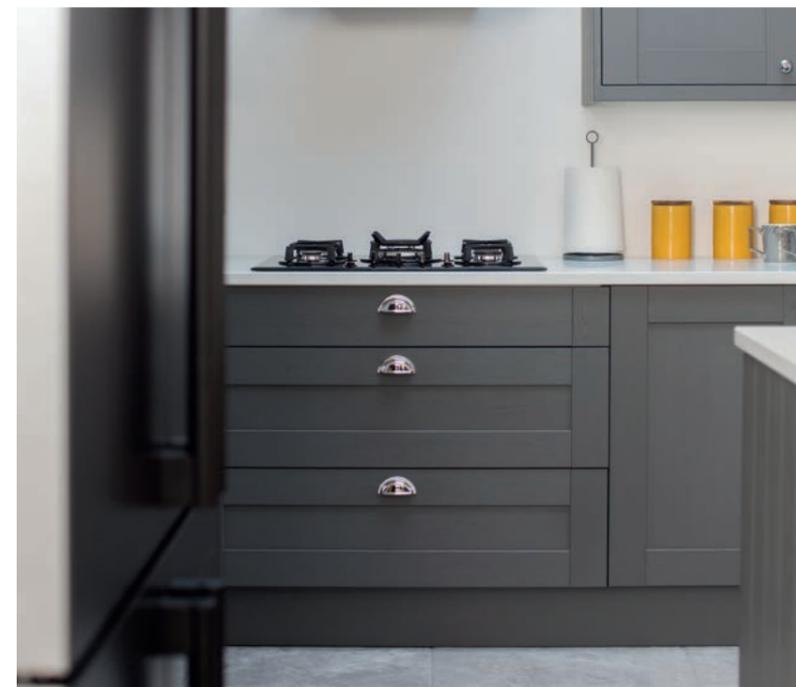


A pop of cheerful colour

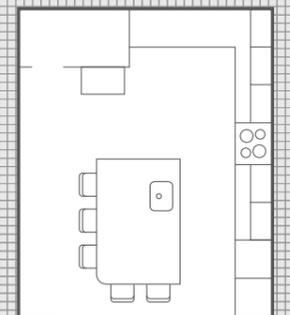
Jill and her Wren designer Stacey have put together a kitchen that ticks all the right boxes. The Infinity Shaker Five Piece units are in smart Lava which is complemented perfectly by Jill's choice of bright yellow accessories including bar stools and bin. There is an island in the centre of the room where the family can come together to eat and catch up, plus it houses

a sink and extra workspace making it a handy addition to the room.

It's a contemporary take on the ever-popular Shaker, with a crisp, modern Xena Quartz worktop in Aspen Ice, keeping the room fresh. The combination of cup handles and knobs adds interest. It's a real crowd pleaser.



FLOOR PLAN



WE LOVE



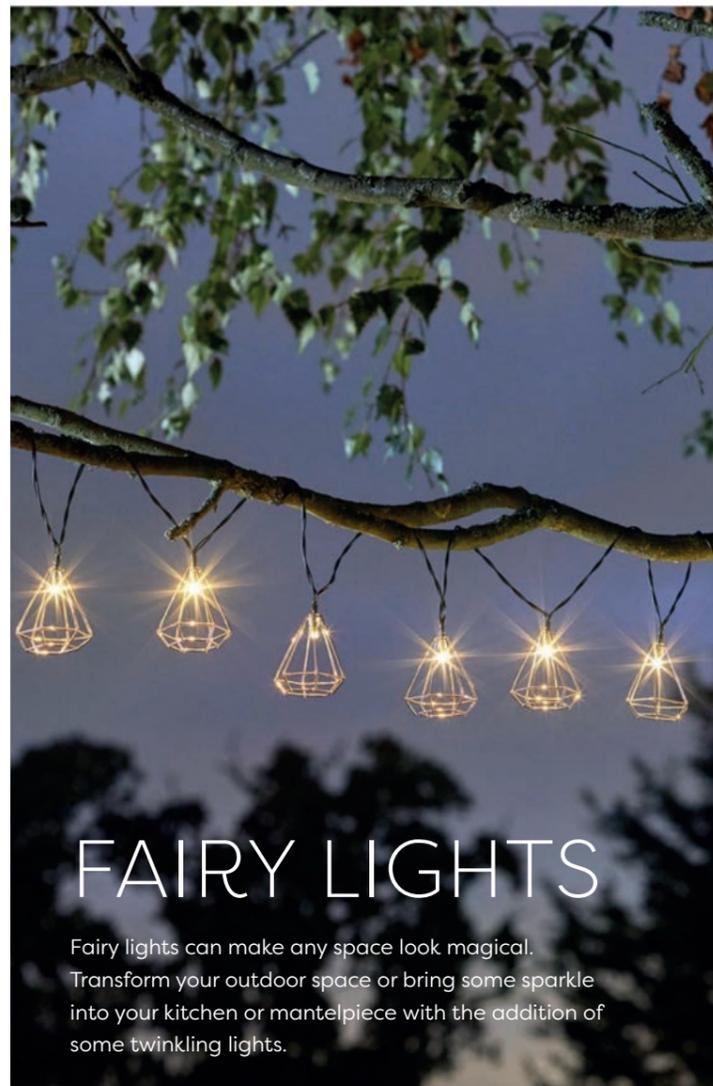
Cool it

Keep your prosecco cool for girls' night with this glam ice bucket that will chill up to three bottles and bring a happy glow to any worktop. In lightweight aluminium.
Fogle Ice Bucket £52.99. wayfair.co.uk



SMART PRINTS

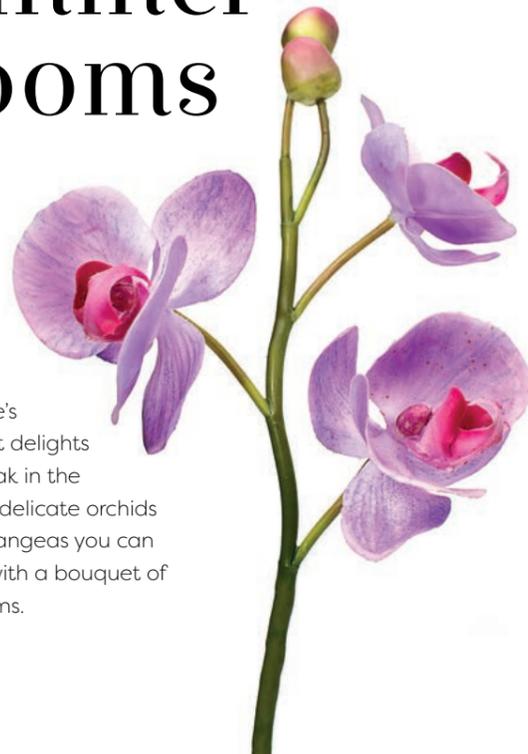
Buying new prints in an inexpensive way to change the look of your walls. Line drawings are in right now and we love this heartwarming image from artist Hanna Lee Tidd.



FAIRY LIGHTS

Fairy lights can make any space look magical. Transform your outdoor space or bring some sparkle into your kitchen or mantelpiece with the addition of some twinkling lights.

Summer Blooms



Some of nature's most decadent delights are at their peak in the summer. From delicate orchids to stately hydrangeas you can fill your vases with a bouquet of beautiful blooms.



Smooth curves

A kitchen that celebrates curves and smooth lines, Karen's Infinity Plus Contour kitchen is made up of base and wall units with rounded corners, and this is mirrored in the shape of her Xena Quartz worktop in Highland White.

The design makes the most of every corner of the compact

space with a mini peninsula housing a sleek Neff induction hob. The flat front of the Contour unit design combines the space-saving elements of a modern kitchen with the convenience of a handle. It's a smart and clean look which will always welcome you home.

THE DETAILS

CUSTOMER

Karen

DESIGNER

Jessica Drosdzowski

KITCHEN RANGE

Contour

COLOUR

Cream

HANDLES

Lucy Chrome Bow Handle

WORKTOP

Xena Quartz Highland White

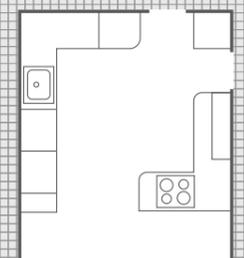
SINK AND TAP

Loweswater Ceramic
 Insinkerator 3N1 Swan Neck
 Hot Water Tap Chrome

APPLIANCES

AEG Fully Integrated Dishwasher
 CDA Integrated Tower Fridge
 Neff Induction 4 Zone Hob
 Neff Built in Microwave
 Neff Single Multifunction Oven

FLOOR PLAN





COUNTRY HOUSE STYLE

Enduring and endearing, there's nothing more English than the country house. As a kitchen interior style, it's elegant, timeless and suitable for any manor - even city ones.

If you want to create a kitchen with class, there's no better inspiration than the great English country house. From the famously grand style of Downton Abbey to more modern mansions of the Art Deco era, the best country houses combine classic proportions with practicality, elegant finishing touches and often quirky details.

Choose a panelled kitchen range for that bespoke look and opt for a sophisticated matt or smooth ermine finish. Classic handles such as half-cups and bow shapes with an antique finish such as aged and crackled pewter, copper or brass or wooden knobs in oak are the perfect complement to classically proportioned units. Mix and match with knobs

for wall units and handles for base.

Top your units with the most luxurious worktops you can afford in granite or quartz in cool white tones or with big bold marbling for a dramatic look. Well-oiled timber also works well - or pick a combination of timber and granite for different workspaces.

Go large on sinks and choose undermounted ones - a double ceramic Belfast is perfect - and pair with traditional taps in copper or bronze with baroc spouts, cross or ceramic handles and bevelled stands. Add some oversized appliances and feature units - a dresser or overmantle - and a chandelier or two and you'll have a room that would impress the Lady Mary herself.

Creating your own COUNTRY HOUSE STYLE

Here's some of the key elements you'll need...

TRADITIONAL RANGES



Country



Shaker Forest



Shaker Five Piece



Shaker



Edwardian

FEATURE DETAILS



Wine rack



Open shelves



Dressers



Overmantles



Cook's table

PERIOD HANDLES



Lina copper bar handle

Molly pewter knob



Lizzie oak knob



Nora antique cup handle

GRAND APPLIANCES



Bertazzoni Heritage stove - 6 gas burners, 2 ovens



Stoves Retro styled fridge freezer



Belling Lincoln Classic induction stove and oven

STATEMENT WORKTOPS



CLASSY COLOURS



Chalk White



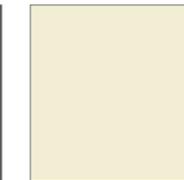
Sea Foam



Cathedral



Castle Rock



Parchment



Drawing Room Green

TIMELESS TAPS



SUPER SINKS



YK | COUNTRY HOUSE STYLE

COUNTRY COOL

Infinity Plus Country Ermine

Sea Foam

At the heart of this elegant kitchen is the perfectly proportioned Infinity Plus Country range in classy pale grey Sea Foam with a smooth Ermine finish and topped with ornate cornices. Owner Lisa has selected large units and deep drawers to showcase the traditional door panelling and finished them with elegant pewter half-enclosed cup handles.

Feature units such as the large Overmantle framing the range cooker and the Cook's table at the end of the island are period details that make a grand statement. An opulently bevelled Xena Quartz worktop in Michelangelo white crowns the central island with slimmer versions topping base units.



TRADITIONAL TASTES

Infinity Plus Country Ermine

Pebble



This Derbyshire kitchen is a celebration of classic country house interiors complete with antique kitchen table and chairs, inglenook and stone flooring. Homeowner Dean chose an Infinity Plus Country Ermine kitchen in soft Pebble grey for a traditional yet stylish finish.

Soft curves and corning evoke the shapes of Georgian corner cabinets with removable butler's trays fitted between base units adding a bespoke touch. The marble-like white quartz worktop and sparkling chrome cup handles and knobs are classic combinations that look luxurious as well as reflecting light.



VINTAGE VIBES

Infinity Plus Shaker Timber

Graphite

This Infinity Plus Shaker Timber kitchen in stylish Graphite creates a strong vintage vibe with over-large units and a visible wood-grain highlighting the panels. The worktop is dark walnut.

A tall double-width larder provides substantial storage with pretty

period-style glazed wall units. Natalie has chosen Nora antique cup handles in brass for her units which match the classic cross handled brass tap. A huge Belfast sink balances the dramatic scale of this galley kitchen with its extra wide range oven, open shelves and metal pendant lighting.



When it came to creating her new kitchen, homeowner Laura totally embraced country house style. The result is a fabulously opulent and stylish space dominated by a double island.

Laura chose the classic proportions of the deeply panelled Infinity Plus Country range with a smooth matt Ermine finish in two shades - Moonlight for all units apart from

the island which is showcased in Northumberland, a classic deep grey. Topped with a dramatic marbled worktop, the island houses a large Belfast sink, wide storage drawers, a dining area and wine fridges. Wide larder units, integrated fridge-freezers, wine racks and open shelves - all with classic cornices - provide traditional storage options with a bespoke feel.

CLASSIC STYLES

Infinity Plus Country Ermine

Moonlight & Northumberland

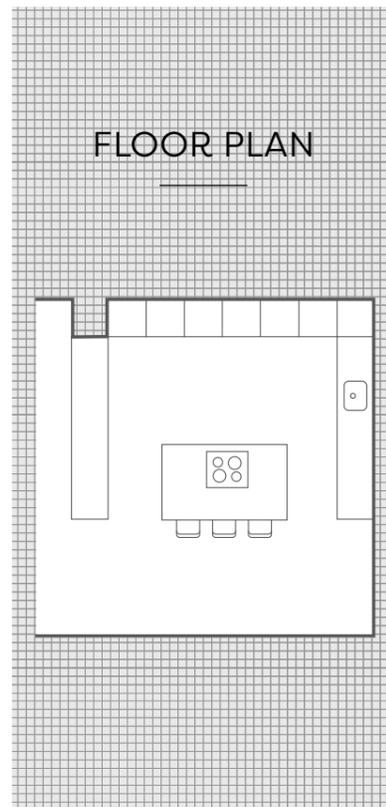




Modern meets gothic

Martin and Helen have been working on converting a gothic church building into a home for two years. An ultra-contemporary Infinity Plus Milano Pacrylic kitchen may seem an unlikely choice for such a setting but in fact it was a marriage made in heaven.

The strong lines created by a run of Milano units work brilliantly with the dramatic architecture. The island and base units are in crisp white Bianco gloss and framed by a bank of tower units in dramatic Pencil. The Xena Quartz worktop is in sparkling Aspen Ice which reflects light from the church's magnificent windows.



THE DETAILS

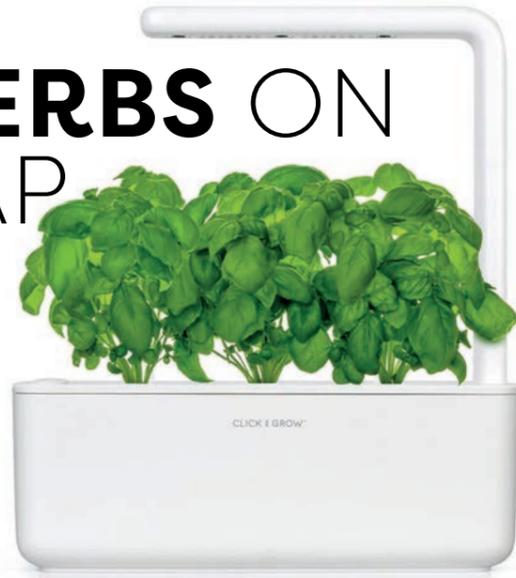
- CUSTOMER**
Martin and Helen
- DESIGNER**
Jonathan Ablett
- KITCHEN RANGE**
Milano Pacrylic
- COLOUR**
Bianco
Pencil
- WORKTOP**
Xena Quartz Aspen Ice

YK | WE LOVE

Summer is here and we're enjoying spending time at home and out in the garden.

Here are some lovely things that will brighten up the summer months, whatever the weather.

HERBS ON TAP

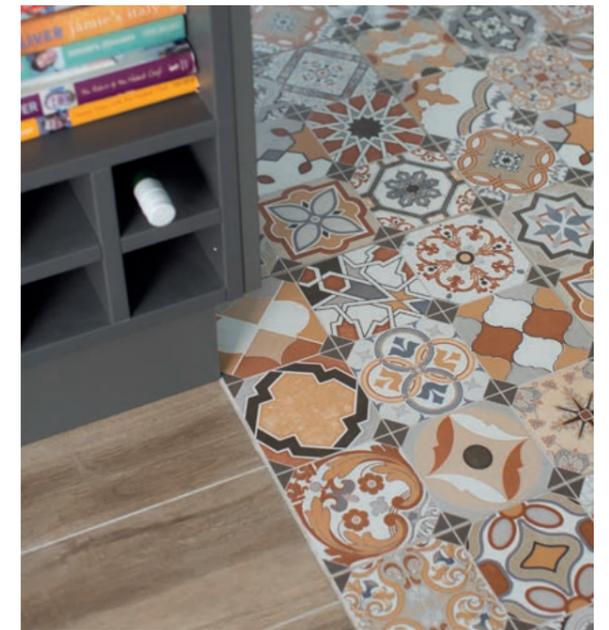


Have fresh homegrown herbs close at hand all year round with the Smart Garden. Grow basil, peppermint, lavender or coriander without having to water thanks to the innovative high tech Smart Soil. Available from conranshop.co.uk



VELVET REVOLUTION

Velvet is having a moment and we're 100% on board. From velvet bar stools to velvet sofas and cushions, this fabulous fabric is sumptuous and stylish and can be incorporated into any room of the house. Available at cultfurniture.com



Opulent orange

Orange is being tipped to be the next big thing so get ahead of the curve and start planning it into your life. From clothing to paint and accessories, embrace orange and make it feel like summer all year round.

WE LOVE

Summer strawberries

Nothing says summer like delicious British strawberries! Serve in a tart or simply with cream or ice cream - or treat the kids with our recipe for strawberry and custard ice lollies - see page 42 for details.



Mix and match



We're enjoying getting creative and experimenting until we find combinations that work. Whether it's clothing, cooking or colours, we're making up our own rules and creating something unique. See page 32 for our take on mixing colours in the kitchen.



Al fresco dining

It's time to fire up the barbecue, open the fizz and enjoy the best your garden has to offer on these long, warm summer evenings. Why does food always taste better outside?!

Vivid vases

The days of glass or plain ceramic vases have gone - now the perfect way to bring some colour into your life is with a gorgeous vase. We love this colourful ombre glaze vase from John Lewis.





THE DETAILS

CUSTOMER

Judith Bunzi

DESIGNER

Olivia Falkingham

KITCHEN RANGE

Shaker

COLOUR

Slate

Chalk White

WORKTOP

Xena Quartz Michelangelo

SINK & TAP

Ecuador Double Bowl
Undermount Stainless Steel

Silk Tap Chrome

APPLIANCES

AEG Side Opening Microwave

Bosch 70/30 Fridge Freezer

Faber Victory Canopy Hood

Rangemaster Infusion
Dual Fuel Range Cooker

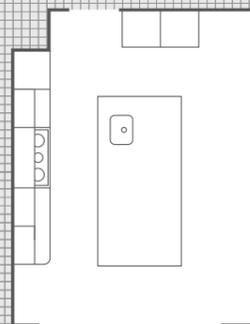
An elegant space

All the elements that Judith has chosen for her kitchen have come together to create something really special. Her Infinity Plus Shaker units in Chalk White and smart Slate grey make the perfect base for this traditional kitchen. The island houses the sink and tap, placing them in easy reach when using the range cooker, plus it offers extra workspace and storage

via the base units and the open shelving at the island end.

When it comes to the finishing touches, the pretty pendant lights are perfectly coordinated with the rest of the room. Two different floor materials divide the room into a prep zone and area for dining and relaxing while enjoying the beautiful view of her garden.

FLOOR PLAN





THE DETAILS

CUSTOMER

David

DESIGNER

Samuel Tucker

KITCHEN RANGE

Shaker Ermine

COLOUR

Cashmere

WORKTOP

Xena Quartz Dune

HANDLE

Grace Steel Bar Handle

SINK AND TAP

Andros Stainless Steel

Delphi Pull Out Tap Chrome

APPLIANCES

Bosch Integrated Fridge

Neff Warming Drawer

Neff Single Multifunction

Pyrolytic Oven

Neff Chimney Cooker Hood



THE DETAILS

CUSTOMER

Tim

DESIGNER

Stuart Oldman

KITCHEN RANGE

Country Ermine

COLOUR

Cloud Blue

WORKTOP

Luxury Laminate Nero Luna

Luxury Laminate Copper Slate

SINK AND TAP

Cuba Stainless Steel

Aira Tap Chrome

HANDLE

Grace Steel Bar Handle

APPLIANCES

Bertazzoni Master Cooker Hood

Bosch Compact Oven with Microwave With Home Connect

Bosch Home Connect

Single Pyrolytic Oven

Bosch Integrated Dishwasher

CDA Two Door Fridge With Two Drawer Freezer

Miele 7kg Freestanding Dryer

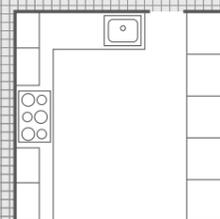
Miele 7kg Freestanding Washing Machine

Neff Flexinduction 5 Zone Hob

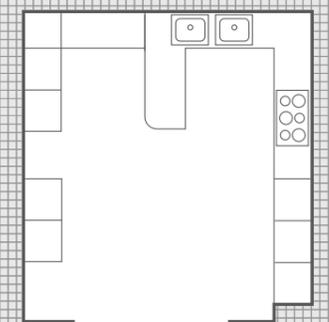
Vision in blue



FLOOR PLAN



FLOOR PLAN



A friendly welcome

David has opted for an Infinity Plus Shaker kitchen with a soft touch Ermine finish. The neutral Cashmere colour gives the luxury of choice as it goes with anything so David has been able to introduce intricately patterned tiles, plus a patterned Xena Quartz worktop in Dune.

The gleaming silver of the chrome appliances and Grace Steel Bar Handles bring the room bang up to date. The result is a pleasing and relaxing space that's always welcoming.

Tim and his Wren designer have created a unique kitchen that ticks so many boxes and has his personality running right through it. He has chosen his units from the Infinity Plus Country Ermine range in mellow Cloud Blue which makes an interesting contrast with the brick-effect tiles. The Luxury Laminate worktop has been extended over two additional base units to

create a peninsular dining area.

Everywhere you look, there is an interesting feature to catch your eye - from the jukebox that sits in the middle of two base units to the dining table which can wheel away from the peninsular to become a standalone table. It's quirky, it's individual and because of the full range of high spec appliances, it is a pleasure to cook in.

Stylish STORAGE

Home organisation has become a popular hobby over recent years, with many top Instagram stars sharing their top tips and gadgets and showcasing their homes as organised havens. We have found some of the best products to give you a kickstart making the inside of your cupboards as beautiful as the outside.



Cereal lover



Make breakfast fun for you and your family with this retro cereal dispenser. Easy to use and more hygienic than cereal boxes, it features two twistable knobs which will effortlessly dispense the perfect portion of your favourite cereal, oats or granola.

United Entertainment - Luxury Double Cornflakes Dispenser - White - £25

Available at amazon.com

ON ICE



Make cocktail hour special with this opulent gold pineapple ice bucket. The tropical design and Art Deco style make this a great focal feature for your worktop, shelf or bar cart. **Gold Pineapple Ice Bucket - £80**
Available at beaumonde.co.uk



SEAL AND SAVE

To keep leftovers fresh and for on-the-go lunches, choose this tropical-themed box set from Rex London. There is a huge variety of colours and prints available with many made of eco-friendly bamboo fibre and BPA-free plastic.

Tropical Palm Bamboo Boxes - £19.95

Available at rexlondon.com



ORGANIC WRAPS

Want to stop using cling film and plastic bags for packed lunches or storage? These amazing beeswax wraps are organic and reusable - and rely on the heat of your hand to seal around your food. Clean with water and washing up liquid to use again and again!

Beeswax Food Wraps - £9.99

Available at wildandstone.com



Best bread bin

Give your bread, bagels and baps a home with the Brabantia bread box. The dark grey exterior contrasts beautifully with the bamboo lid and would look at home on any style of worktop - modern or traditional. The fitted lid keeps food fresh and doubles up as a stylish serving board.

Nic bread box - £49.00

Available at nordicnest.com

YK | STYLISH STORAGE



BREWING UP

Fed up with cardboard boxes cluttering your kitchen? Try this sustainable bamboo tea dispenser. Add your favourite teas to each compartment and make your morning cuppa a five-star experience.

Bamboo Tea Box Dispenser - £36.90

Available at relaxdays.co.uk

WASTE-FREE SHOPPING



The Mepal Starter Kit is perfect for those trips to your local farm shop. Take your containers along with you and fill with oats, rice, pasta and flour and cut down on single-use packaging. Display on shelves or inside your cabinets for an organised, environmentally friendly look.

Mepal Starter Set, White - £27.49

Available at amazon.com

COLOUR ON DISPLAY

Keeping your worktops tidy is key to a clean looking kitchen. Use this handy enamel utensils holder to keep your spoons, whisks and spatulas organised. The fun print is full of character and the pop of colour gives a playful feel that would work in a contemporary space.

Enamel Utensil Holder - Speckle Blue - £19

Available at trouva.com





THE DETAILS

CUSTOMER

Anthony

DESIGNER

Andy Dibble

KITCHEN RANGE

Milano Elements and Contour

COLOUR

Concrete Oak

Pebble

WORKTOP

Xena Quartz Falcon Ice

SINK AND TAP

Foss 1.5 Bowl RHD S/Steel

Aurora Tap Chrome Insinkerator

HC1100 Filtered Hot/Cold Water Tap Chrome

APPLIANCES

AEG Integrated Tower Fridge

AEG Compact Combi Microwave

AEG InductionZone Hob

AEG Single Pyrolytic Steam Oven

Bosch Integrated Dishwasher

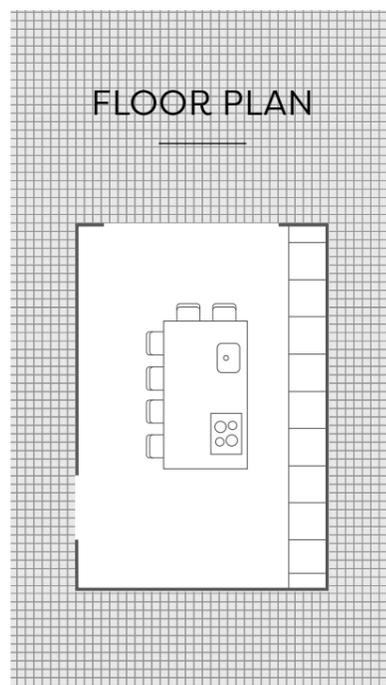
CDA Warming Drawer
- Stainless Steel

Faber Heaven Ceiling Hood
- Stainless Steel

Simply stunning

Sometimes the biggest statements are made in the simplest ways. Stephen's kitchen is made up of a single run of Infinity Plus Milano Ultra tower units in Bianco with the crowning glory of a grand island in the middle of the room. The island is made up of base units and a smart white worktop and the sink and hob have been planned into it so there is no need for worktop space elsewhere in the room.

The room is warmed up by the metallic accents introduced through the profiles on the units, the tap, bar stools and pendant light. It's a kitchen that celebrates linear design to stunning effect.



THE DETAILS

CUSTOMER

Stephen

DESIGNER

David Wood

KITCHEN RANGE

Milano Ultra

COLOUR

Bianco

APPLIANCES

AEG Fully Integrated Dishwasher

CDA Under Counter 2 Door Wine Cooler

CDA Integrated Tower Freezer

CDA Integrated Tower Fridge

Neff Warming Drawer

Neff Flexinduction 4 Zone Venting Hob

Neff Compact Combi Microwave Oven

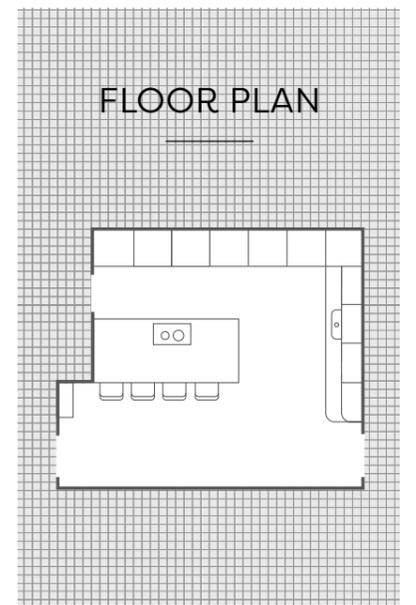
Neff Single Multifunction Pyrolytic Oven

A cutting edge kitchen



This Infinity Plus Milano Elements and Contour kitchen is a modern haven, tastefully bringing together a variety of contemporary textures, colours and patterns. The peninsula - with a worktop split into two levels to create separate prep and dining zones - really steals the show. With so many seating options and so much space for mingling, it's the perfect kitchen for entertaining. Anthony has chosen his Milano units in a winning combination of neutral Pebble and textured Concrete Oak.

The overall aesthetic is clean and sleek, with curved units, straight lines and a clever combination of base, wall and tower units.





THE DETAILS

CUSTOMER

Mrs Furze

DESIGNER

Barry Beech

KITCHEN RANGE

Handleless

COLOUR

Cream

WORKTOP

Luxury Laminate Galaxy Dove

SINK AND TAP

Super Bowl Composite

Mars Tap Chrome

APPLIANCES

Bosch Gas 5 Burner Hob

Bosch Built Under Electric
Double Oven

Bosch Integrated Dishwasher

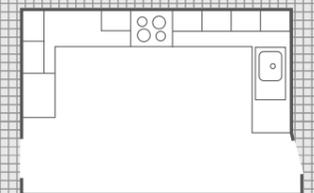
CDA Curved Glass Chimney
Cooker Hood

Celebrating simplicity

Keeping things simple can be so effective as the Furze family have proved with this Infinity Plus Handleless kitchen. Sticking to a muted colour scheme, they have created an easy-to-live with and welcoming room with sympathetic accessories where everyone will love to spend their time.

Their Wren designer has helped them to make the most of every corner of their kitchen by planning in clever storage options inside the room's selection of units so there is a place for everything. Add in a Luxury Laminate worktop, robust composite sink and range of Bosch units and it's a kitchen that's as fun to use as it is great to look at.

FLOOR PLAN



Twice as nice

Committing to a colour for your kitchen can be tricky but there is no need to limit yourself to one. Two complementary colours or textures can help to create a room that reflects your personality and makes your kitchen stand out from the crowd.

Taking the duo tone approach also lets you introduce colour into your kitchen without having to make a bold

statement. There are several ways to do this - you could have wall units in one colour and base units in another, or make your island stand out using a feature colour. Alternatively a run of tower units picked out in a second colour is also effective.

Trending colour combinations

If you aren't sure which colours to go for, there are some tried and tested combinations that always work.



grey
& white



For something a little different, introduce a textured grey finish like Stephen and Rita have chosen for their stylish Milano Elements kitchen. The island in Concrete Oak is set off beautifully by a Xena Quartz worktop in Aspen Ice and stunning white gloss tower units. Stephen and Rita have gone one step further by introducing rose pink through soft furnishings and created a kitchen that works on every level.



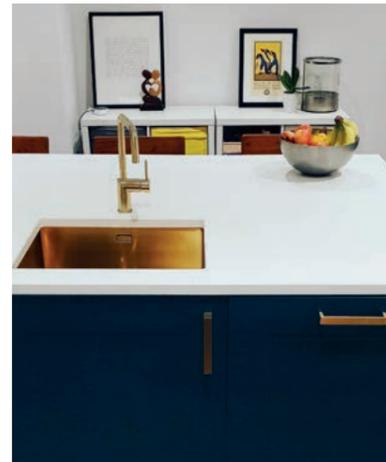
With so many beautiful shades of grey to choose from, you can't go wrong when you pair it with a crisp white. Laura has chosen an island in tranquil Northumberland grey against a backdrop of stunning Moonlight white for her Infinity Plus Country Kitchen. Finished with a marble effect worktop and a smart range, the overall effect is elegant and calming.



blue
& white



Louise and Matt have made a dramatic statement by pairing moody Baltic blue with Moonlight white for their Infinity Plus Shaker kitchen. The dark blue island makes a stunning contrast to the Aspen Ice worktop and minimal tower units. They have introduced a hint of warmth through their choice of sink, taps and handles in warm metallics.



From delicate light shades to dramatic dark tones, blue offers a wide palette of choice and every one harmonises with white. Ron and Kathie have chosen cheerful Periwinkle blue for their Handleless island and opted for base and wall Shaker units in Chalk White. They have continued the white and blue theme throughout the room and introduced sympathetic tones of grey and yellow in the living and lounge area. A Xena Quartz worktop in Aspen Ice is the perfect finishing touch.



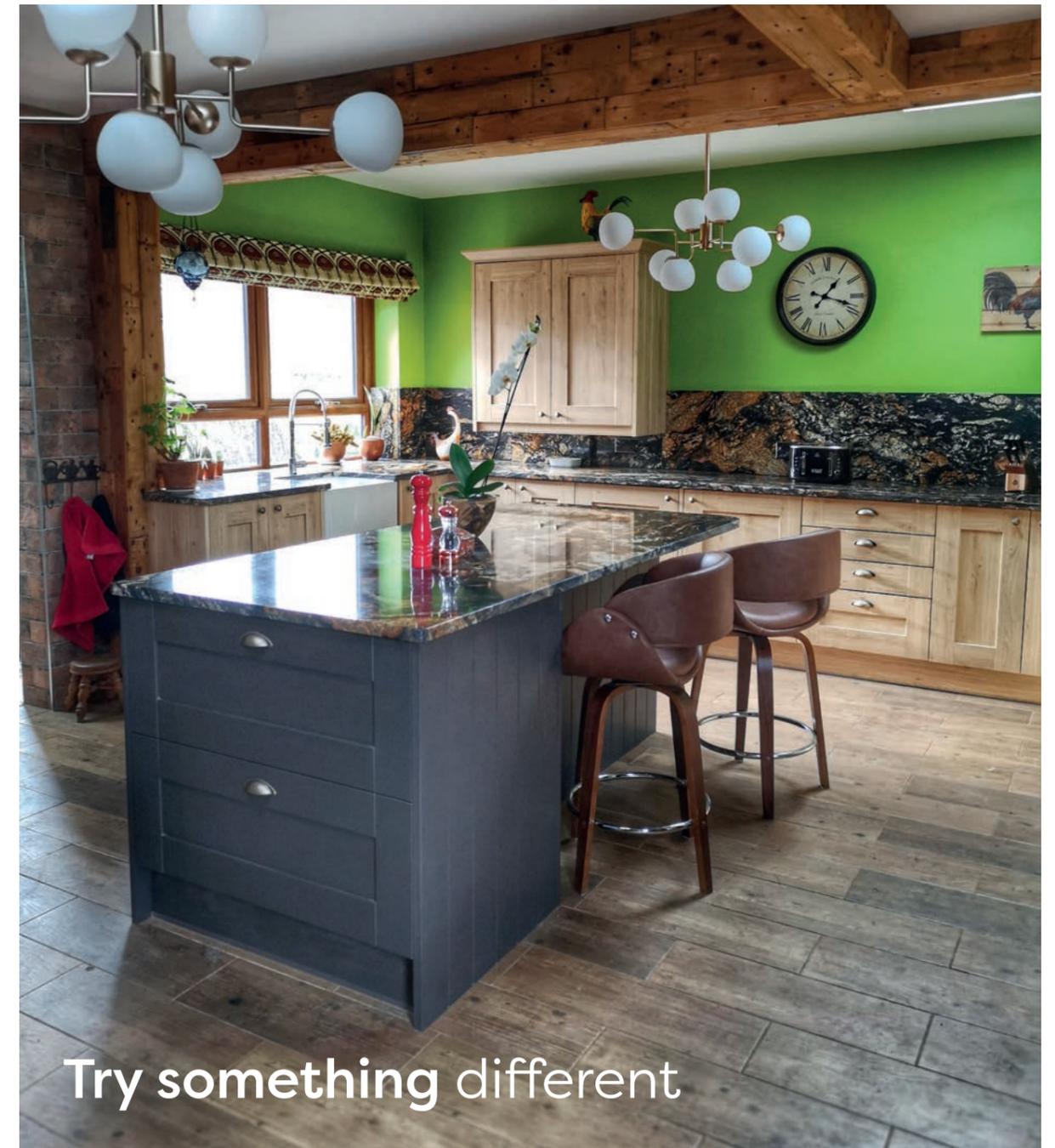
Twining Textures

Introducing textures into your kitchen has never been easier thanks to our Elements colours. You could choose to combine an element with a flat colour or go for two different textures.



Two textures

Debbie Goodwin has chosen two different finishes for her ultra-contemporary Infinity Plus Milano Elements kitchen. The base units are in warm Oak Lodge and she has chosen on-trend Italian Concrete for her island - both with a gleaming gold profile and Xena Quartz worktop in Michaelangelo to bring everything together.



Try something different

If you want a kitchen that stands out from the crowd, don't be afraid to break the mold and try something new. With so many colours and textures to choose from, you're sure to find a combination that's unique.

Pairing a texture with a colour

You can create almost any look you like when you have the entire palette of colours and textures at your disposal. Neil has opted for a row of Infinity Plus Milano units with matching Tek Walls in Arctic Oak and an island in dainty Rose with a soft-touch Ermine finish. The overall look is funky and fun.



The eclectic look

Vanessa has chosen Infinity Plus Shaker Forest kitchen which brings together an island in Alchemy grey and wall and base units in Italian Oak. The room she has created, which combines a wide range

of colours, textures and materials from purple to green, from timber to leather, is complemented with statement lighting and a dramatic marble-effect worktop.





Kitchen with a warm heart

Jeremy has turned the island in his Infinity Plus Milano Contour and Elements kitchen into a centrepiece. By choosing an Oak Lodge Elements finish, he has made his island stand out while perfectly complementing his base and wall units in White.

There's a wine fridge tucked into a run of base units and he has chosen some smoked glass wall units to add interest. A white worktop and warm copper profiles make the perfect finishing touches.



THE DETAILS

CUSTOMER

Jeremy

DESIGNER

Bruno Lopez Pascual

KITCHEN RANGE

Milano Contour & Elements

COLOUR

White

Oak Lodge

WORKTOP

Xena Quartz
Michelangelo White

SINK AND TAP

Foss 1.5 Bowl LHD Stainless Steel

Insinkerator 3N1 Hot Water

Tap Brushed Steel

APPLIANCES

CDA Under Counter Wine Cooler Stainless Steel

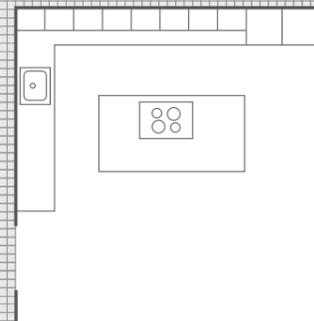
Neff Induction 5 Zone Hob Black Glass

Neff Compact Combi Microwave Oven

Neff Single Multifunction Pyrolytic Oven Slide & Hide

Neff Fully Integrated Dishwasher

FLOOR PLAN



Fresh flavours, simple combinations and fast cooking is the way to keep cool in the kitchen over summer. Opt for al fresco style food - even if you're eating inside. With our weather, it's the thought that counts!

Choosing what to cook is easy though as the months of July, August and September bring us baskets full of home-grown British produce that need minimum effort for maximum flavour.

There's a lot of simple pleasure to be found in a bowl of ripe sweet strawberries and cream, sliced heritage tomatoes or fresh peas with mint and melted butter. Pack in plenty of crisp green vegetables, herbs and salad leaves for vitamins and minerals to up the wellness factor and be happy and healthy.

What to eat in SUMMER

- > Aubergine
- > Beetroot
- > Blueberries
- > Broad Beans
- > Broccoli
- > Carrots
- > Courgettes
- > Crab
- > Cucumber
- > Currants
- > Elderflowers
- > Fennel
- > Fresh Peas
- > Garlic
- > Gooseberries
- > Green Beans
- > Grouse
- > Guinea fowl
- > Herbs
- > Kippers
- > Loganberries
- > New potatoes
- > Peppers
- > Pilchards
- > Plums
- > Pork
- > Radishes
- > Raspberries
- > Red snapper
- > Rocket
- > Runner Beans
- > Salad Leaves
- > Salad Onions
- > Sea bass
- > Sorrel
- > Strawberries
- > Tayberries
- > Tomatoes
- > Watercress
- > Whiting
- > Wild salmon





Chilli chicken skewers with lime

Serves: 4

Prep: 20 mins

Cooking: 8 mins

INGREDIENTS

500g chicken breast, cubed
2 limes
8g red chillies, deseeded, finely chopped
2 garlic cloves, finely chopped
5g caster sugar
4g salt
40ml olive oil
1 tsp white wine vinegar
Bunch fresh coriander

METHOD

1. Grate zest of one lime into a large bowl with 1 tsp of lime juice. Add chopped chilli, garlic, sugar, oil and vinegar. Chop half of the coriander to create a teaspoon's worth - reserve the rest as a garnish - and add to marinade mix.
2. Add chicken cubes and mix until chicken is evenly coated. Cover bowl with cling film and leave to marinate in the fridge for 20 minutes.
3. Submerge 8 wooden skewers in cold water to soak for 20 minutes.
4. Preheat a barbecue or grill for cooking.
5. Divide chicken pieces by 8 and thread onto skewers. Grill or barbecue for 6-8 minutes on each side, turning twice to ensure an even colour.

Red Snapper with Cajun & Parmesan Crust

Serves: 2

Prep: 20 mins

Cooking: 40 mins

Tasty fish and colourful fresh veg makes this the perfect summer dish. If snapper isn't available, use any lean fish - sea bass, rainbow and sea trout, whiting or halibut.

INGREDIENTS

2 x 8oz red snapper fillets
1 tsp cajun seasoning
100g panko breadcrumbs
½ tsp dried oregano
1 tbsp butter, melted
50g parmesan, grated
1 aubergine, finely chopped
1 courgette, finely chopped
1 red pepper, finely chopped
1 red onion, finely chopped
1 beef tomato, finely chopped
6 large new potatoes, finely chopped
Splash rapeseed oil
Pomegranate molasses

Basil oil

25g fresh basil
50ml rapeseed oil
Pinch salt

METHOD

1. Preheat oven to 180°C
2. Put snapper on a non-stick baking tray and season. Blitz cajun spices, oregano, butter, parmesan and breadcrumbs together for a few seconds to make the fish topping. Spread half on each fillet and press down firmly to form a crust. Leave in fridge to chill.
3. Place all vegetables on a roasting tray, drizzle with a little oil, pomegranate and season. Place in the oven for about 20 minutes. Remove and give the pan a good shake. Return to oven and roast for another 15-20 minutes.
4. Place the crusted fish in the oven for the last 10-15 minutes, depending on how thick the fish is.
5. Blend the basil, salt and oil. Plate fish on top of the veg and drizzle over the oil to serve.



Credit: Ryan Bolt, executive chef for Moss & Co. in Suffolk



Summer Paella

Serves: 4
Prep: 15 mins
Cooking: 35 mins

This is a great vegan showpiece for a weekend meal - served alone or alongside a BBQ if you have a large family. Swap out the peas for fresh broad beans, courgettes or whatever you fancy.

INGREDIENTS

- 1 onion, sliced
- 1 tbsp olive oil
- 3 cloves garlic, crushed
- 100g green beans, cut into pieces
- 100g artichoke halves in oil, drained
- 20g capers
- 100g fresh peas
- 25g black olives, pitted
- 200g button mushrooms, halved
- 1 tbsp tomato puree

- 200g paella rice
- ½ tsp turmeric powder
- 1L vegetable stock
- 10 cherry tomatoes, cut in half
- 5g fresh tarragon, chopped
- 50g sun-dried tomato puree
- 15g flaked almonds, toasted
- 1 lemon, cut into wedges

METHOD

1. Heat paella pan. Fry onion in oil for 5 minutes then add the garlic and fry for about 30 seconds.
2. Add fresh green veg, artichokes, capers, olives, mushrooms and tablespoon of tomato puree, and cook for 3 minutes.
3. Add rice and turmeric and cook for 5 minutes stirring from time to time.
4. Add stock and cook for 20 minutes. Add more if required.
5. Add tomatoes, tarragon and sun-dried tomato puree in blobs around the finished dish. Garnish with almonds and lemon.

Credit: The Vegetarian Society, vegsoc.org



Strawberry and custard lollies

Serves: 6
Prep: 10 mins
Freezing: 12 hours

With their simple summer flavours, these lollies are a refreshing retro treat for grown-ups and fun to make with the kids.

INGREDIENTS

- 400g hulled strawberries
- 150g tub ready-made custard

METHOD

1. Puree the hulled strawberries in a food processor or liquidiser then press through a sieve into a bowl.
2. Stir in the ready-made custard and mix until smooth.
3. Pour into 6 lolly moulds, add lolly sticks and freeze overnight.
4. To serve, dip moulds briefly in warm water then lift out of the moulds.

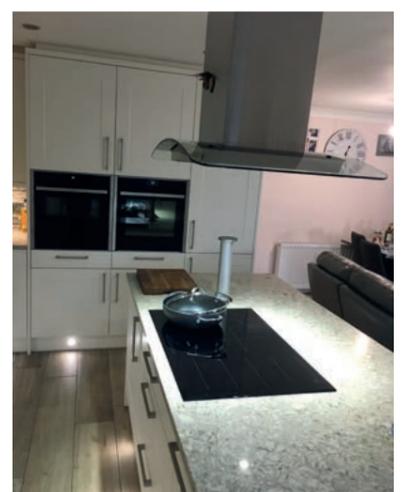
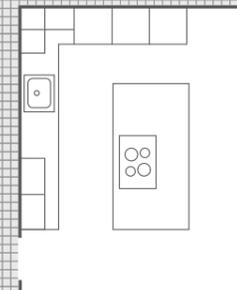


Make a statement

One of the beauties of choosing Cream for your kitchen units is it allows you to experiment with textures and colours elsewhere in the room. Tracey has paired her Infinity Plus Shaker Ermine units in Cream with a marble-effect Xena Quartz worktop which really draws attention to the elegant island at the heart of the room. The island works hard for the space - it's home to the super sleek integrated hob and a wine rack which runs the full length of the island so there's always a bottle of something nice close at hand.

Tracey bought a full range of appliances from Wren including a Neff oven and microwave which fit neatly into appliance housings. The overall effect is a smart yet friendly room with plenty of practical features.

FLOOR PLAN



THE DETAILS

CUSTOMER

Tracey

DESIGNER

Saqib Naseer

KITCHEN RANGE

Shaker Ermine

COLOUR

Cream

WORKTOP

Xena Quartz Dune

SINK AND TAP

Loweswater Ceramic
 Medusa Pull Out Tap Chrome

HANDLE

Daisy Steel Bar Handle

APPLIANCES

- AEG Fully Integrated Dishwasher
- AEG Fully Integrated Washer Dryer (7kg)
- Bosch FlexInduction 5 Zone Hob
- CDA Island Chimney Cooker Hood Curved Glass
- CDA 70/30 Integrated Fridge Freezer
- Neff Warming Drawer
- Neff 45L Compact Combi Microwave Oven
- Neff Single Multifunction Pyrolytic Oven

Best SUMMER BREWS

There's no excuse to be bored with beer this summer. Whether you like your traditional barley or cereal grain brews such as lager or more modern hop-flavoured bevies like an IPA, there's lots of choice and it's all affordable.

Thanks to a surge in craft beer producers and niche pop-up distilleries, there's never been a better time to start sampling drinks from across the globe to find your ideal brew.

There are some amazing breweries around the UK who are making beautiful bottled beer with British ingredients, often with a Trans-Atlantic or Antipodean twist thanks

to the addition of new world hops. And don't dismiss the cans - canned beer quality has improved massively in recent years and is an incredible vessel for hop-laden wares.

The only problem is finding a favourite. So here's some of the best brands to start your taste adventure.



St Austell Proper Job Cornish IPA

St Austell is part of a surge of niche British IPAs combining a delicate blend of malting barley, citrus fruits and spicy aromas. This is a strong brew with a rich golden appearance - the perfect partner for a meaty summer BBQ. **£1.70 for 500ml bottle, Tesco**



Blue Moon American Craft Wheat Beer

Light, fruity and easy to drink, this Belgian-style creamy brew has a traditional taste yet still packs a punch. Made from an unfiltered wheat blend mixed with traditional spices and citrus fruits. **£1.70 for 330ml, Asda**



Beavertown Neck Oil Session IPA

An easy-drinking IPA that's worth lots of space in summer fridges - despite the crazy name. Thanks to a wealth of American hops, this brew has a fruity flavour with a lovely floral nose. Tipped to become a summer staple! **£2 for a 330ml can, Sainsburys**



Jack Brand's Mosaic Pale Ale

This pale ale is a one-hop wonder - the single hop blend contains a mix of pale ale malt, lager malt and a touch of light cara. Slightly bitter but fruity, this is a refreshing ale on its own and great to pair with food - especially Asian dishes. A perfect summer ale - stock the fridge. **£28.99 x 24 330ml cans, Adnams**



Brewdog Nanny State Low Alcohol

BrewDog's Nanny State 0.5% ABV proves that low alcohol doesn't equal low taste. This is a hardcore beer made with speciality malts and North American hops to create a bitter brew that squeezes flavour in and booze out. **£4.50 for 4 x 330ml cans, Morrisons**

Tiny Rebel Cwtch Wales

A red ale in a funky can, this Welsh beer is creamy and refreshing with a malty, citrus finish. Tiny Rebel Cwtch Wales is 4.6% ABV. **£2.19 for a 330ml can, Honestbrew.co.uk**



CIDERS

with sass



Pip & Wild Strawberry & Rose Suffolk

Another low calorie delight - 39kcal per 100ml - Pip & Wild Strawberry & Rose cider is a delicious mix of fermented apple, strawberry juice, rose extract and natural strawberry flavour. Sunshine in a bottle.

£2.25 for a 330ml bottle, Waitrose



Rekorderlig Passion Fruit Cider

A pear cider from Sweden with a tropical twist. Made with ripe passionfruit, it's best served over ice with a squeeze of lime to enhance the crisp and refreshing flavour.

£2.30, Morrisons



Maison Sassy Cider Rosé

Organic, 100% natural and one of the lowest calorie alcoholic drinks on the market, Maison Sassy Cider is made in a traditional way from apples organically grown in Château de Sassy's Normandy-based orchards. No additives or concentrates.

£3.75 for 330ml bottle, Harvey Nichols



Sheppy's Original Cloudy Cider

Perfect for sipping in the garden, this lightly spritzed drink is a lovely balance of crisp and sweet. No artificial flavours or colours with a traditional cloudy appearance.

£29.95 for 12 x 500ml bottle, sheppycider.com



Rosie's Pig Rhubarb Cider

Made from freshly pressed Herefordshire apples with a subtle addition of rhubarb juice and hint of citrus that gives it a unique flavour that's refreshingly sharp.

Lightly sparkling.
£5 for 4 x 330ml cans, Tesco

Cider and summer have always been a perfect pairing - and with so much more than scrumpy on offer these days it's not hard to find one that's perfect for you. It's also gluten-free so a great alternative to beer.

Here's a fabulous selection to tickle summer taste buds.



THE DETAILS

CUSTOMER

Mike

DESIGNER

Robert Tempest

KITCHEN RANGE

Shaker

COLOUR

Winter White

APPLIANCES

AEG Canopy Hood

Neff Built-Under Freezer

Neff Built-Under Fridge

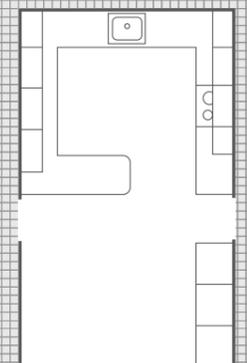
A cool finish



Mike's Infinity Plus Shaker kitchen is always welcoming to come home to, combining the fresh look of his Winter White units with the distinctive marble-effect worktop. The worktop has been extended to create a breakfast bar for the family to come together and eat.

The top of the range Neff Built-Under Fridge and Freezer are tucked away out of sight and the oven fits neatly into his smart Shaker units.

FLOOR PLAN





Hob Snobs

Cooking at home can feel stressful and daunting. You can be juggling timings, toying with an old appliance and thinking about the big clean up afterwards. Finding a hob that's right for you could change your whole experience - and take some weight off of your shoulders. Wren has a wide range of different hobs available to suit all kitchens and styles of cooking - whether you're cooking for one or a large family.



3 in 1

Cook like a pro with the Bertazzoni Segmented Dual Zone Induction, Gas and Griddle Hob. The three segment feature includes a gas, induction and griddle hob which suits all kinds of cooking. The metal control knobs give you precise control to cook at the perfect temperatures every time. Its stainless steel finish looks at home in any style of kitchen.



Feeding the family

If you're in need of a hob to support multiple pots and pans simultaneously, choose the Bosch Gas 5 Burner Hob With FlameSelect. The five burners have a flame select function to achieve perfect results with nine precisely defined power levels. The stainless steel finish will remain on-trend year after year and suit most kitchen designs.



Confident cook

For a classic look with modern extras, go for the AEG 4 Burner Gas on Glass Hob. The FlameLight technology is a bright LED light that shows you instantly if a burner is turned on or off. This handy feature gives the appliance a new level of safety so you can cook with confidence.



At-home chef

Unleash your inner chef with the Neff Domino Wok Burner. The gas hob has adjustable FlameSelect and is designed to provide a high, even heat over a large area; perfect for stir fries and other dishes that require high speed cooking. The heat-resistant ceramic glass surface is stylish and modern, yet easy to clean. Build into your modern kitchen to impress guests with your cookery skills!

What is an induction hob?

An induction hob cooks food by heating a pan directly using a magnetic field underneath the surface. Slimline, they fit seamlessly into a worktop and are easy to clean.



Safe & stylish

The Zanussi 4 Zone Induction Hob is an appliance that not only looks good, but is efficient and safe for a young family. There is an automatic switch off feature which will give you peace of mind after cooking, and the child safety lock ensures no harm will come to small hands playing where they shouldn't. A dedicated zone for Mokka-style coffee pots gives you a real Italian espresso every morning with little effort required.



Slick choice

Light up your kitchen with the CDA 4 Zone Full Bridged Illuminated Edge Induction Hob. This appliance is packed with useful gadgets like a timer, booster, safety features and simmer or melt settings. Touch control makes it easy to use. As well as great functionality, the black glass appearance creates a stunning bold contrast on a white worktop, or blends in beautifully on a dark one.

Miele

Discover extraordinary

The remarkable stories that make Miele ovens unique.

One Craftsman. One Oven

Immer Besser story No.43

Unlike other brands Miele ovens aren't made on a production line, they're constructed by hand, by a single skilled engineer.

Rather than just assembled components, each Miele oven represents a personal labour of love.

Quality comes from care.

One Degree of Accuracy

Immer Besser story No.58

For perfect results everytime you need a degree of accuracy. (1°C to be precise.)

Miele ovens give you the temperature you ask for, to within just 1°C, unlike many ovens that can vary by up to up to 30°C according to Which?

Precision comes from craftsmanship.

A Weight off your Mind

Immer Besser story No.52

Our oven door holds 15kg, so you can rest assured.

Our unique design quality allows you to use the oven door as an extension to your worktop, so you can baste your meats or check your beautiful fresh bread with ease.

Practical design comes from taking the time to understand your needs.



At Miele our products are designed to last and tested to the equivalent of 20 years' use.

These are just some of the reasons we have recently been awarded the Which? Large Home Appliance Brand for the 4th time.



Miele. Immer Besser.

www.miele.co.uk or visit your nearest Wren store for more information.



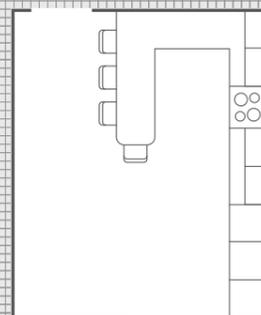
Kitchen of contrasts

Peter has shown how effective simplicity can be by going back to basics with both his colour choices and his kitchen design. He has opted for the simple straight lines of Infinity Plus Handleless units and chosen White for his base units, tower units and island to contrast with dramatic Charcoal black for his wall units.

The look is completed with a modern white composite sink, dark Luxury Laminate worktop and slimline appliances.

The colour choice has allowed him to have some fun with wallpaper and soft furnishings, introducing bolder colours and patterns.

FLOOR PLAN



THE DETAILS

CUSTOMER

Peter

DESIGNER

Julie Robbins

KITCHEN RANGE

Handleless

COLOUR

White

Charcoal

WORKTOP

Luxury Laminate Galaxy Night

SINK AND TAP

Minorca Composite

Zeus Filter Tap Chrome

APPLIANCES

CDA 50/50 Integrated Fridge Freezer



THE DETAILS

CUSTOMER

Cheryl

DESIGNER

Cristian Carcalea

KITCHEN RANGE

Autograph

COLOUR

Pebble

HANDLE

Lily Steel Bar Handle

WORKTOP

Luxury Laminate Crystal White

SINK AND TAP

Luper Tap Chrome

APPLIANCES

Bosch Wall Microwave

Bosch Single Oven

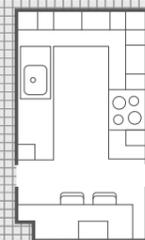
CDA Angled Chimney Hood

Keep it modern

Cheryl worked closely with Wren kitchen designer Cristian to create the dream kitchen for a smaller space. The layout of her Infinity Autograph units in soft Pebble has given her plenty of storage, a neat breakfast bar and a great cooking station. Her modern appliances include a Bosch Wall

Microwave and Bosch Single Oven so she can cook in style. The matt units are complemented with a clean Luxury Laminate worktop in Crystal White and a modern Luper Tap in chrome. These colours and textures work together to create a modern, simple look that will stay fresh for years to come.

FLOOR PLAN



THE DETAILS

CUSTOMER

Sugu

DESIGNER

Said Mooradun

KITCHEN RANGE

Milano Elements

COLOUR

Concrete Oak

SINK AND TAP

Cuba Stainless Steel

Poseidon Tap Chrome

APPLIANCES

AEG Gas 4 Burner Hob

AEG Chimney Hood

AEG Fully Integrated Washer Dryer (7kg)

Bosch Pyrolytic Single Oven

Bosch Integrated Slimline Dishwasher

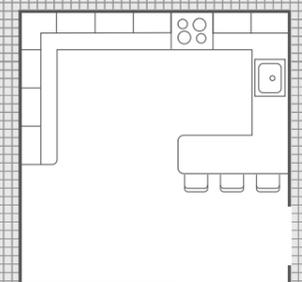


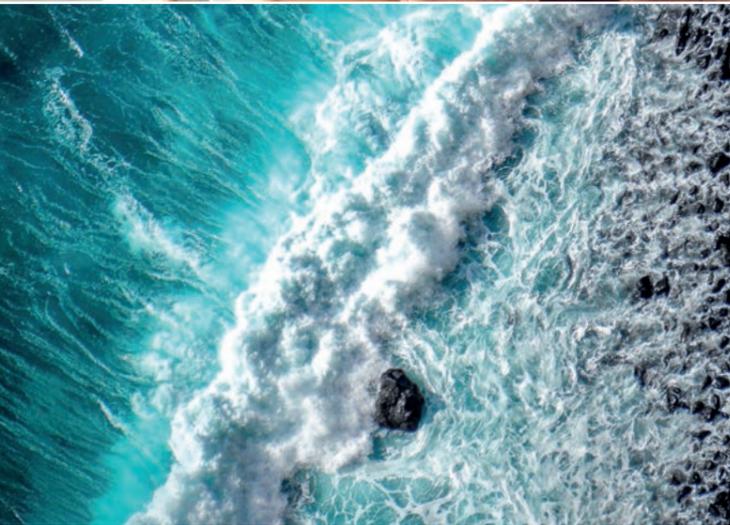
Bringing everyone together

Sugu's Infinity Plus Milano Elements kitchen has been designed to be the heart of the home - a room where everyone can come together and cook, eat and relax. The peninsula made up of a run of base units adds extra storage options and it's topped with a smart granite worktop. The addition of bar stools turns it into a handy breakfast bar. The Concrete Oak Elements colour chosen for all the units gives the kitchen real stand-out quality.

Sugu has chosen a pair of smoked glass wall units which are an ideal way to display favourite crockery and glassware. The room is finished with a range of gleaming AEG and Bosch appliances.

FLOOR PLAN





Take a Natural approach

Every season our natural surroundings change, providing us with a new range of colours and textures to take inspiration from. It could be the deep blue of the ocean, the rolling green of summer fields or the soft grey of stone.

To use this inspiration to create a natural haven, begin by choosing your range. A natural kitchen can be either modern or traditional - there are no limits. And, when it comes to colours, you could choose one standout colour to create a focal point in the room, or mix and match shades, textures and finishes for a bold look.

Or you could bring the essence of the natural world into your space through worktops, tek walls, tiles and splashbacks.



STEP 1:

The right range

Begin by deciding what style of kitchen you would like. Would you like an ultra modern kitchen like super sleek Milano or something more traditional like a Shaker kitchen? Any kitchen design can work with a natural look so go for the design you like best.

This is what some of our customers have chosen...



Shaker Forest

The timber-effect frame of an Infinity Plus Shaker Forest kitchen is simple and versatile, allowing you to be as minimalist or extravagant as you like with your design. The natural grains of the material can be seen through its finish, giving this kitchen a homely and rustic feel although it's made from a high-tech sustainable material that's designed to last.



Milano Elements

Debbie's ultra modern Milano Elements kitchen has been planned into a room full of light which flows into her garden. The natural light floods the room and enhances her choice of colours and textures. The true handleless kitchen combines Oak Lodge and Italian Concrete to create an effortless woodland-style look. She opted for a copper profile to add a touch of glamour to Milano's clean edges and finished off the look with various plants and ceramics.



Handleless

Who says white kitchens all look the same? Claire's Infinity Plus Handleless kitchen in Chalk White really stands out from the crowd. The matt white units are clean and cool. Its handleless style makes it a modern choice, with Claire's accessories introducing a welcoming feel. With the addition of flowers and plants, it's hard to tell where the kitchen ends and the beautiful garden begins.

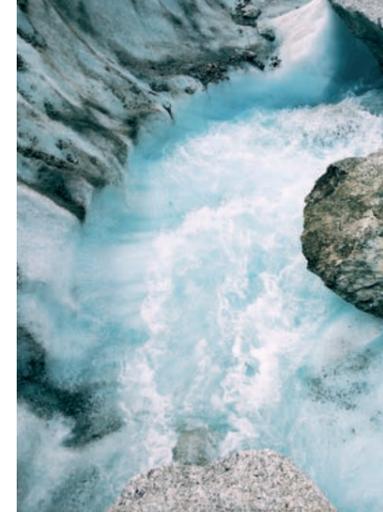


STEP 2: Colour choice

The colours in the natural world are endless - from earthy browns and deep blues to rich greens and sunny yellows. At Wren, there are so many ways to introduce nature's rich palette into your space through colours and elements.



Laura & Robert
Infinity Plus Country
in Drawing Room Green



STEP 4: Practical pieces

Once you've got your range, colour and worktop sorted, it's time to focus on the practical pieces.

Handles and sinks are key elements in completing your look. Think about which colours, materials and shapes would work best with your units and worktops.

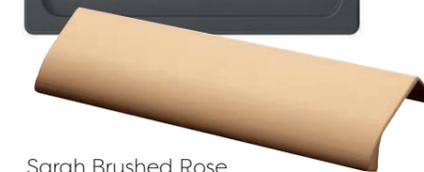
Minorca Composite
1.5 Bowl RVS Rock Grey



Lizzie Oak
Handle



Bora Ceramic Belfast 1.0 White



Sarah Brushed Rose
Gold Pull Handle



Maisie
Iron Effect
Cup Handle

STEP 3: Wonderful worktops

When you look at a kitchen, the worktop is one of the first things that catches your eye. Quartz, granite, timber and some of the luxury laminate options can all bring the natural look into your room.

Quartz combines natural beauty with a resin which means you enjoy the look and feel of real stone in a wide variety of colours and patterns that are more consistent in tone than any raw organic material. Timber is versatile and works across the board - it can be contemporary and eye catching, or friendly and fresh.



STEP 5: Finishing touches

Add finishing touches like a Tek Wall and splashback to let your personality shine through - it's a great way to introduce a natural texture, image or print like Myron has done in his Infinity Plus Shaker Ermine kitchen.

Decorative shelving, midways and curved open units let you show off your favourite ceramics, crockery and house plants. There will be plenty of oxygen circulating in Vanisha's kitchen thanks to the pretty plants she has on display, bringing the outside in to her Infinity Shaker kitchen.





Convenience and hygiene in the kitchen with eco-friendly appliances

The 'must have' kitchen appliance

Instant hot water taps continue to grow in popularity. They make life easier, while adding everyday luxury, style and a focal (and talking) point to your kitchen. Imagine making a cup of tea for your guests straight from the tap! What's more, it contributes to countless kitchen tasks from boiling pasta to blanching vegetables, eliminating the time and energy lost waiting for water to boil.

Replacing your kettle and standard mixer tap with an InSinkEerator® 3N1 instant hot water tap, your worktops remain clutter-free, ideal in today's minimalist kitchen designs.

Additionally, the InSinkEerator® 4N1 Touch dispenses filtered cold water with a touch of a button. No more filter jugs.



InSinkEerator 3N1 instant hot water tap

Kitchen convenience that helps reduce your carbon footprint

Preparing food at home from scratch results in unavoidable food waste, such as vegetable peelings and chicken bones. An InSinkEerator® food waste disposer is the ideal solution for avoiding smelly bins or food caddies and your food waste ending up on landfill where it contributes to harmful greenhouse gasses. Instead the nutrients from your food waste can be recovered and turned into biogas and fertiliser.

Totally safe with no knives or blades, food waste is ground into minute-sized particles within seconds and then simply rinsed away safely down the drain. A food waste disposer is a perfect addition to modern day living, improving the finished appearance of your new kitchen. As the global leader and inventor of food waste disposers, InSinkEerator® has a range of models to suit every kitchen, family or lifestyle.



InSinkEerator Model 66 food waste disposer



THE DETAILS

CUSTOMER

Paul and Dawn

DESIGNER

Carl Welham

KITCHEN RANGE

Country

COLOUR

Gullwing

Linen

HANDLE

Layla Pewter Knob

WORKTOP

Xena Quartz Falcon Ice

Luxury Laminate Super Silk Titanium

SINK AND TAP

Bora Ceramic Belfast

APPLIANCES

Bosch Integrated Dishwasher

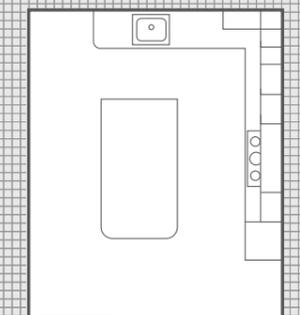
Faber Victory Canopy Hood

Country glamour

Paul and Dawn have worked with their Wren designer to create an elegant kitchen bringing together some beautiful traditional features. They opted for Infinity Plus Country units, with all base units in Gullwing and wall units, including an eye-catching overmantle, in delicate Linen.

The island, topped with a Luxury Laminate worktop in Super Silk Titanium which includes a built-in butcher block, encompasses a large wine rack ideal for entertaining and has space for an additional seating area. A grand range and Belfast sink finish make the perfect finishing touches.

FLOOR PLAN

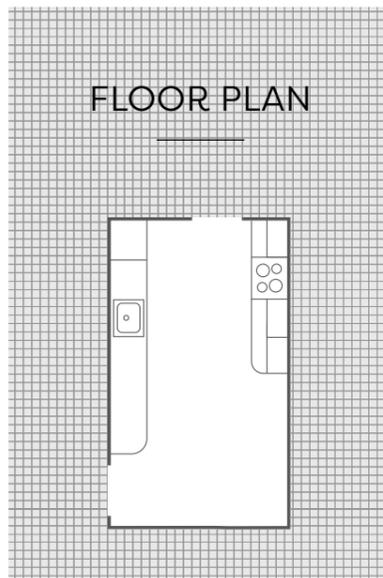




Classic combination

The pairing of crisp white units with the warmth of a real wood worktop always works. Teagan has chosen Pillow for her soft-touch Infinity Plus Shaker Ermine units and Solid Oak for her worktops and the two work perfectly together in her galley kitchen.

She has displayed attractive accessories on a decorative shelf to add some personality into the room and the metro style tiles and Lynn Antique Bow Handles bring a calming sense of tradition to the room.



THE DETAILS

CUSTOMER

Teagan

DESIGNER

Stuart Oldman

KITCHEN RANGE

Shaker Ermine

COLOUR

Pillow

WORKTOP

Solid Oak

SINK AND TAP

Skye Ceramic
Delphi Pull Out Tap

HANDLE

Lynn Antique Bow Handle

APPLIANCES

Bertazzoni Master Cooker Hood
AEG Fully Integrated Dishwasher



Festival of lights

Light has been used to great effect in Riad's striking Infinity Plus Milano Contour kitchen. From the spotlights in the ceiling to the pendant lighting above the island and the LED lighting around the profiles on the units, the whole kitchen is bright and inviting.

Riad has chosen contrasting Charcoal and White for the kitchen's base, wall and tower units plus an island in Charcoal with a marble effect worktop with an overhang to create a seating area. The design has created ample storage and space for cooking prep.

THE DETAILS

CUSTOMER
Riad

DESIGNER
Farhan Ahmed

KITCHEN RANGE
Milano Contour

COLOUR
Charcoal
White

APPLIANCES
Bosch Integrated Dishwasher

FLOOR PLAN

ASK THE EXPERT



Peace of mind, built in.

Quality you can always rely on.

At Bosch we've been creating home appliances for over 86 years. Each product has been developed and tested to perform consistently throughout its life, so that's why we are now offering a free extended five year warranty on a range of our built-in appliances, and the promise that our team of qualified engineers will always be there for you should you ever need them. How's that for peace of mind?



Can I fit an island into my kitchen?



“An island makes a great focal point for cooking and entertaining and it can house a sink and hob, as well as offer extra storage, increased prep space and additional seating options.”

An island is a popular addition to a kitchen but it needs to be carefully planned into your kitchen design. You will need enough space so that you can walk around it, even when doors in the units that make up your islands are open. Our designers will work this out for you when planning your kitchen but, as a general rule, there should be at least 100cm on every side of your

island - or slightly more if it's opposite an appliance. If you would like seating at your island, the plan will allow 300mm either side of a stool and 600mm behind.

If there is not enough space in your kitchen, a peninsula makes a neat alternative. Like an island, it can break up areas of your kitchen but it is accessible from three sides instead of four and needs less space as it starts from a wall or run of base units. ”



*5 year warranty promotion dates - 01.04.20 – 31.03.21.

Qualifying appliances: **Oven:** HBS573BS0B / AP.OS.BSC.351, **Hob** PIE651BB1E / AP.HO.BSC.770, **Hood:** DWK67CM60B / AP.CH.BSC.332, **Washing machine:** WW28501GB / AP.WM.BSC.066, **Single door freezer:** GIN81AEFOG / AP.FZ.BSC.019.Requires online registration. T&C's apply.



Xena Quartz Worktops

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.

wren
KITCHENS

ASK YOUR WREN DESIGNER FOR DETAILS