

YOUR KITCHEN

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REAL
KITCHEN
MAKEOVERS

ROOMS
WITH A
VIEW

WIN
£750



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YOUR WREN KITCHEN
ON INSTAGRAM
#wrenovation

BLACK
IS BACK
THINK NERO,
LAVA & RAVEN

CELEBRITY KITCHENS

AT HOME WITH LUCY WATSON

Giggle-
making
BUNNY-CREATING
TASTE+LYLE.
Baking!



THE JOY OF BAKING IS IN THE MAKING
FOR RECIPE INSPIRATION VISIT TASTEANDSMILE.COM



Welcome

This is the first issue of **Your Kitchen** - a showcase of how customers made a Wren kitchen the heart of their homes.

Inside you'll find everything from grand designs to modest plans. There's stylish contemporary interiors, cheeky galleys, traditional country kitchens and everything in between.

There's lots of inspiring ideas and products, touches and tips to help you with your own kitchen makeover project, as well as some kitchen-themed articles and celebrity sparkle.

What you won't find in **Your Kitchen** is a single kitchen that's the same because at Wren Kitchens we believe in helping you create the kitchen you want. That's why we offer hundreds of colours, thousands of unit sizes and a bespoke manufacturing service so your kitchen is made just for you - and fast.

Could your kitchen be our next cover story?

The Wren Family

YOUR KITCHEN

EDITORIAL BOARD
WREN KITCHENS

CONTENT AND DESIGN
THE FABL

PUBLISHED BY
THE FABL FOR WREN KITCHENS

ADVERTISING
THE FABL



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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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YOUR KITCHEN

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Celebrity Kitchen

LUCY WATSON



Made in Chelsea's Lucy Watson worked with Wren Kitchens to create an inspirational kitchen in her home in Romford.

No stranger to the kitchen, Lucy is a serious cook. She's published two successful cookbooks 'Feed Me Vegan' and 'Feed Me Vegan for all Occasions' to make it easier - and more delicious - for anyone wanting to go vegan or reduce their meat and dairy consumption. Her new Shaker-style kitchen has the space, storage and style for her to create inspiring dishes and entertain family and friends.





Q&A

WITH LUCY WATSON

What was the inspiration behind your new kitchen?

My partner and I bought this house a year ago and we always wanted it to be a project. We wanted to redo our kitchen specifically and extend the house so we could have a bigger space. I looked on Pinterest mainly, scrolling through and looking at certain styles. Scandinavian and industrial were my main inspirations but keeping a homely touch to it because we live in a Victorian house.

Why did you choose Wren Kitchens?

I first knew about Wren by seeing them in design magazines, kitchen magazines and social media. I did meet with a few companies but Wren seemed like the best fit for me. I found the experience with the showroom really exciting with so many different kitchens and inspirations. I took a while to decide what I wanted, but because of the way that Wren does its designs and shows you everything mocked up, it's really easy to imagine what it's going to look like and come to that final decision.

Did you always want a Shaker style?

I knew I wanted to avoid a modern kitchen because of my house being old and I'd seen Shaker-style kitchens. Wren had different options for Shaker-style kitchens which I thought was really cool. The Shaker I went for was a bit less traditional because I wanted to be able to add in those Scandi and industrial style themes as well. I think I just tried to mix in bits and bobs here and there because I didn't want to stick to one theme for the design.

Was your mind made up when it came to appliances?

They weren't something I'd thought about much, because you think more about design and what it's going to

look like. But when we spoke with the Wren team, they talked us through all the different appliances and all the different features - like having a six-ring hob which is so good for someone like me who is always cooking. Also having the sink in the island is something I really love. It's so cool and I get so many compliments about it.

What do you like most about your new kitchen?

I love the colours and the handles. Tiny details can make such a difference to a design. I love the tap as well. We looked around for taps that we thought would fit in terms of style and material for a really long time, but we ended up going with the one from Wren because it had the filter and the hot water tap. I'd never had this before but it saves me from having a kettle and buying bottled water. I use it every day and it's one of the best features of the kitchen.

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

We didn't know we were going to do this initially but we ended up making it into a full on kitchen-dining-living area which means that we pretty



much spend all of our time in here. Even in the evenings we sit down and watch TV and use it as our dining area when we have friends and family around. It's really sociable and cosy as well. Everything is nicely spaced out and it all turned out even better than we expected.

Any surprises?

Because of the space, we have ended up with this extra area that I kind of envisioned would be where we made drinks for people when we had them around for dinner. Having a wine fridge just seemed like a really good idea. It is a nice touch and was something I really did want.

We talked about different sizes and we managed to get a really slim fridge so I could put extra storage units either side; storage is really important to me. And it was a perfect fit.

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

Having an idea or knowing specific features you want within your kitchen will help when creating different designs at the showroom. I knew I wanted a more traditional style kitchen due to having an old house and an island was also a goal of mine.



LUCY'S KITCHEN AT A GLANCE

Infinity Plus Shaker Ermine

Soft-touch Matt Finish

Northumberland Grey and Pebble Grey

Quartz Michelangelo White Worktop

Miele Appliances

Speciality Taps

An Entertaining Space

An Infinity Plus Handleless kitchen is the perfect partner for a new extension.

THE DETAILS

CUSTOMER
John & Scott Ashton

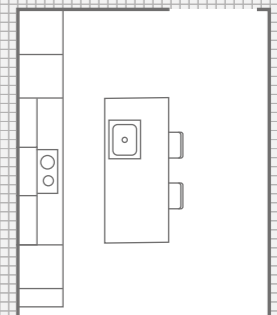
DESIGNER
Valentino Sfamurri

LOCATION
Croydon

KITCHEN RANGE
Infinity Plus Handleless

COLOUR
Chalk White Matt

FLOOR PLAN





Scott and John wanted a matt handleless kitchen to complement the modern renovation of their end of terrace house in Croydon but when they looked they found that few high street retailers supplied them.

"By chance, we came across an advert for Wren Kitchens and thought we would just see if they offered this style of door front. We found that Wren offers a huge range of doors, and we were really impressed with the quality of the cabinetry for the price," said John.

Wren's Infinity Plus Handleless kitchen in Chalk White Matt was the perfect solution. The galley design consists of a wall of tower units - housing a larder, oven and integrated appliances - that frame a worktop with hob, opposite a long island.

The island is designed for serving and prep with an under-mounted sink and designer tap, and includes a neat breakfast bar for casual dining. A vibrant green splashback adds a fun detail in a minimalistic scheme designed for entertaining.



"What sealed it for us was the hassle-free installation service. This took the pressure off having to arrange it with our builders, who were building our new extension to fit the kitchen. 🐾"



ROOMS WITH A VIEW

If you love your garden, bring your passion indoors with country themed kitchen designs that are charmingly timeless and a breath of fresh air.

Aim to make the most of your garden views with how you design the workspaces and dining areas in your new kitchen and use your windows or patio doors to connect both spaces with sympathetic colour or material choices.

The hallmark of a natural style is a Shaker kitchen with classic proportions and a host of detail options from cornices and pelmets, to dresser and shelving units. Choose rich classic neutrals or calm greens and blues with satiny matt or soft-touch ermine finishes for extra luxury. For interest or a touch of drama introduce a second bolder shade - such as dark grey, navy or dusky pink - to highlight your island or a particular feature unit.

For period homes being remodelled or renovated, a Wren Shaker, Country or Edwardian kitchen will look right at home from the moment it's installed.

Subtle styling however means these ranges retain a fresh modern edge. For contemporary homes or kitchens built into new extensions that reach into the garden, the choice of a country kitchen will connect both spaces and make the extension look like it's always been there.

Keep your decorating scheme pared back so your ever changing garden view is the star. For appliances and accessories, take your pick. Wren's Shaker kitchens are contemporary so work just as well with ultra-modern appliances, taps and sinks as they do with traditional Belfast sinks and ranges.

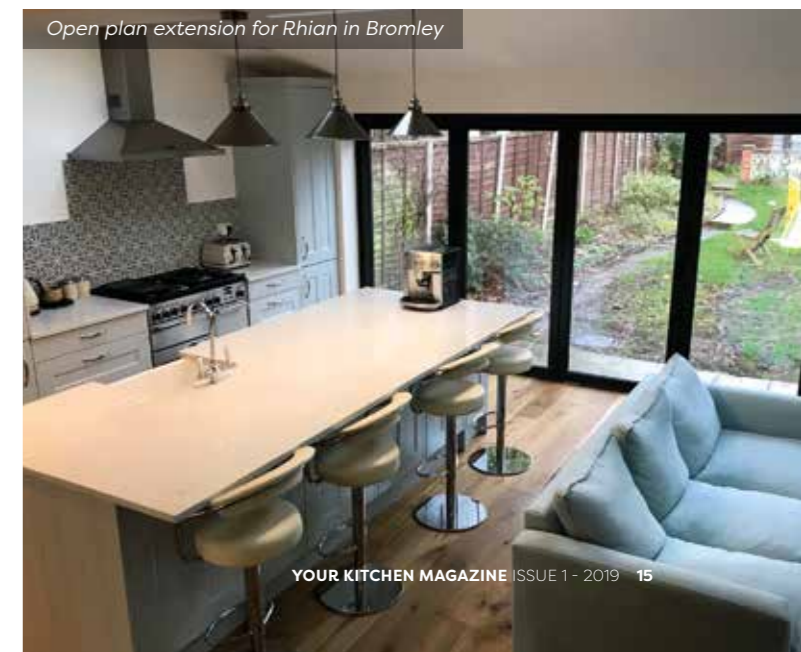
Natural charm is the essential appeal of a country kitchen and to see how it's done look no further than the delightful kitchens of these Wren customers - Carole in Cardiff, Rhian in Bromley, Lou Bair in Hayes and the Bromilows in Southampton. See opposite and the following pages.



Provencal charm for Carole in Cardiff



Garden views for Lou Bair in Hayes



Open plan extension for Rhian in Bromley

ROOMS WITH A VIEW



The Bromilow family's black & white classic



“Keep your decorating scheme pared back so your ever changing garden view is the star. For appliances and accessories, take your pick. ”



THE DETAILS

CUSTOMER
Rhian

DESIGNER
Amira Shaban-ali

LOCATION
Bromley

KITCHEN RANGE
Infinity Plus Country Ermine

COLOUR
Sea Foam Matt

SINK AND TAP
Bora Ceramic Belfast 1.0 White
Fortuna Tap Chrome



Creating a garden kitchen

A kitchen that's as warm and welcoming as a summer day in the country. Lou has chosen classic Shaker style units with a soft-touch Ermine finish in charming neutral French Partridge. A warm timber worktop adds to the rural feel.

The design makes excellent use of space with a peninsula which houses the sink, making it the hub of the room, directly opposite the lovely garden. The design is complemented by a full range of sparkling stainless steel accessories and cream appliances and an eye-catching tiled splashback.

THE DETAILS

CUSTOMER
Lou Bair

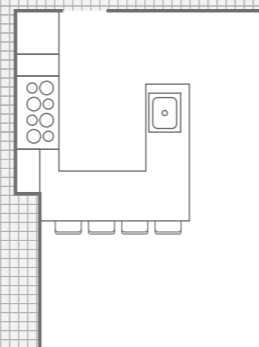
DESIGNER
Vikesh Mistry

LOCATION
Hayes

KITCHEN RANGE
Infinity Plus Shaker Ermine

COLOUR
French Partridge

FLOOR PLAN



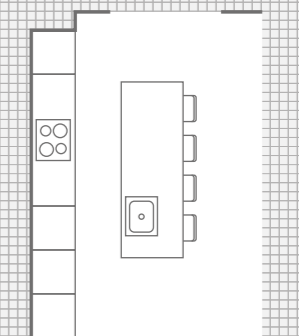
A charming extension

Elegant yet welcoming, this Infinity Plus Country Ermine kitchen in subtle Sea Foam adds real character to this family room.

To create a kitchen that is much more practical and hard-working than it first looks, Rhian chose units with maximum storage potential to keep worktop clutter to a minimum.



FLOOR PLAN





THE DETAILS

CUSTOMER

Carole

DESIGNER

Sean Mcinerney

LOCATION

Cardiff

KITCHEN RANGE

Infinity Plus Shaker Oak

COLOUR

Baltic Matt and Chalk White Matt

APPLIANCES

AEG Fully Integrated Dishwasher

AEG Built In Double Electric Oven

CDA Canopy Hood - White

CDA Under Counter Wine Cooler

NEFF Induction 5 Zone Hob - Black

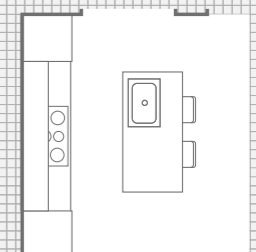


Bursting with Provencal charm

The Infinity Plus Shaker Oak units in Baltic and Chalk White look right at home in this Provencal-style kitchen full of rustic appeal.

The centrepiece is a smart island in stunning Baltic Matt and creates a beautiful contrast to the dazzling white Corian worktop which includes an overhang to create a compact breakfast bar. The island is also home to the sink and a neat little under counter wine cooler. Carole's other accessories include a fully integrated dishwasher and built in double oven.

FLOOR PLAN



AEG

RARE. MEDIUM.
WELL DONE.
AT YOUR COMMAND.



SenseCook®. Our touch sensitive command wheel gives you a more intuitive way to operate.

With the SenseCook® food sensor you can tell the oven how you want your dish cooked – using just the words you would in a restaurant – rare, medium, well done. Our innovative command wheel removes the need for a busy dashboard and makes the cooking experience simple and streamlined for perfection on a plate, every time.

Discover more:
aeg.co.uk/MasteryRange

YK | LIGHTING



Beam me up

With its slightly retro sci-fi feel, Brandon looks right at home over a contemporary kitchen island.

Brandon 2-Light Kitchen Island Pendant £80.99

Available at wayfair.co.uk

LIGHT SHOW

Contemporary kitchen lighting has come a long way from the days when spotlights on tracks were the only choice. Now you can light up the most popular room in the home just about any way you like.



Right bulbs

Bare bulbs are a bold choice but the Sky 3-Light from Markslöjd is so beautifully designed that it can be elegant in a classic kitchen or industrial in a modern one. You choose the bulbs.

Sky 3-Light Kitchen Island £70.99
Available at wayfair.co.uk



Perfect pendant

Combine two trends in a single light with this grey ceiling pendant with brass details. Dimmable and height adjustable. Perfect. **The Lighting Book SISAL textured grey ceiling pendant with polished brass detailing £90**

Available at lightingcompany.co.uk

Star bright

For a star burst of light, this statement pendant casts light evenly over a wide area with an LED light at the end of each arm. In antique brass, Wanda is a contemporary chandelier for dining areas or islands.

Wanda LED Chandelier Pendant, Antique Brass £169

Available at made.com



Silver sculpture

For a wow factor that's totally practical too, this linear ceiling light is made up of a series of brushed metal tubes. Bayla has integrated, dimmable LEDs so you control the mood. It's height adjustable so it works anywhere you want. **Bayla Silver LED Metal Linear Ceiling Light £200**

Available at habitat.co.uk

BLACK IS BACK

Grey and navy have both been flirted with as substitutes, but when it comes to what is the world's most enduringly stylish colour there really is only one contender - black.

From fast cars to fashion, accessories to appliances, black has a magic all of its own. Used in a kitchen, it can transform the simplest layout into a unique style statement - and a larger space into a grand design.

Going all black doesn't mean you have to opt for streamlined modern minimalism too. At Wren Kitchens, black is available across the range from our traditional Country kitchens and popular Shaker styles to sleek contemporary units in Milano and Handleless.

There's shades of black too - from Charcoal and Raven to Nero, Alchemy, Graphite, Lava

and the dramatic patterned Smoked Oak. Add a glamorous shine with a Gloss finish or the subtle satin sheen of soft-touch Ermine and give your black units another dimension.

Keep it mono with all black appliances, taps, sinks and splashbacks - or accent with stainless steel and flashes of copper, gold or brass. Since everything works with black, anything goes and it's almost impossible to get it wrong.

For inspiration, here's two very different beautiful black or nearly black kitchens from customers Leonie in Farnborough and Rachel & Paddy in Reading.

HANDLES



Jade satin anthracite pull handle



Zoey graphite bar handle



Sarah brushed matt black pull handle



• AEG • Neff • CDA • Bosch

APPLIANCES



TAPS



SINKS

WREN SHADES OF BLACK/GREY



NERO

RAVEN

ALCHEMY

SMOKED OAK

CHARCOAL

LAVA

CASTLE ROCK



WORKTOPS & WALLS

Luxury Laminate - Black Matt, Black Sparkle Gloss, Crystal Black Matt, Super Silk Carbon

Quartz - Anthracite, Black Magic, Ebony Starburst, Nero Marquina, Tiber Grey

Laminate - Black Stone, Constellation

Tek Walls - Black Matt, Black Sirius Matt, Black Sparkle Gloss, Nero Luna Gloss, Super Silk Night



“ Floor to ceiling units house Bosch appliances and create maximum storage - all in one spot - in Leonie's stylish kitchen. ”



BLACK IS BACK

“ Bold black units create a strong frame for Rachel & Paddy's spacious kitchen diner. ”





THE DETAILS

CUSTOMER
Rachel and Paddy

DESIGNER
Cristian Carcalea

LOCATION
Reading

KITCHEN RANGE
Infinity Plus Milano Contour

COLOUR
Castle Rock Matt

WORKTOP
Super Silk Titanium
Corian Pearl Grey

SINK
Foss Large 1 Bowl Stainless Steel



THE DETAILS

CUSTOMER
Leonie

DESIGNER
Joshua Carver

LOCATION
Farnborough

KITCHEN RANGE
Infinity Plus Milano Ultra

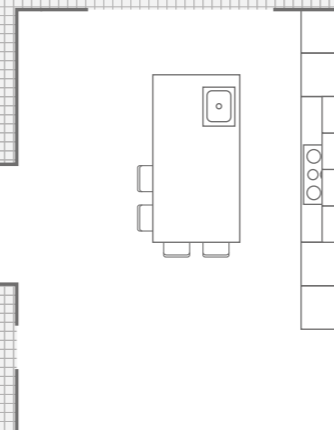
COLOUR
Nero Satin

APPLIANCES
Bosch Warming Drawer
Bosch Compact Oven with Microwave
Bosch Multifunction Oven
Bosch Integrated Dishwasher
Bosch Fridge Freezer
Faber Inca Lux Canopy Hood - Stainless Steel
Neff CombiZone Induction 5 Zone Hob Black

Cool sophistication

This deceptively simple design uses the strong lines of Milano Contour in dramatic Castle Rock to create an impactful kitchen that isn't dwarfed by the towering ceilings and angled roof of Rachel and Paddy's great room.

FLOOR PLAN

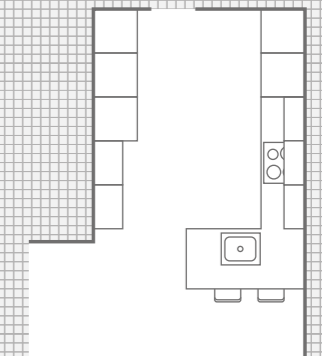


Contemporary drama in black

For a kitchen with a difference, Leonie has chosen black for all her units and the worktop.

Her sleek and stylish Milano Ultra units are in Nero with a matching profile and they have been teamed with a dramatic black worktop. Her accessories match the dark theme and the trio of Bosch ovens, fitted within appliance housing units, blend in perfectly. The end result is a dramatically different and co-ordinated room that stands out from the crowd.

FLOOR PLAN



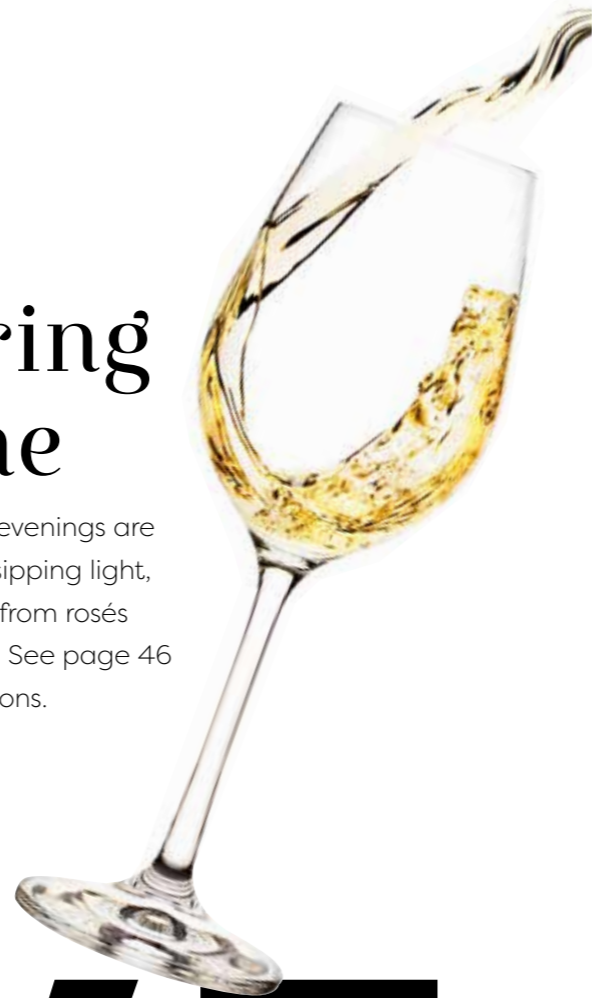
Spring is in the air and light colours and fresh ideas on lifestyle have caught Your Kitchen's collective eye this season.

These are some of the things we're loving right now...

WE LOVE

Spring wine

The longer evenings are perfect for sipping light, fresh wines from rosés to Rieslings. See page 46 for suggestions.



INDUSTRIAL LOOK

From exposed brick walls to concrete effect worktops, we're seeing industrial features in kitchens country-wide. In a combo with sleek contemporary units like Milano Contour, the look is fit and fresh.



STATEMENT LIGHTING

Whether it's funky pendants or strip LED, lighting up your kitchen is now as much about fun as function. See page 23 for inspiration.

New Season Veg

It's all about going green with spinach, sprouting broccoli, cabbage and asparagus at their best this season. See page 36 for delicious dishes to cook with the best of British asparagus.



DOWNDRAFT EXTRACTOR FANS



Downdraft extractor fans are stylish and take up next to no space because they're designed to pop up out of worktops or islands when you need them. Check out the beautiful Fabula Downdraft Hood in black glass from Faber.

BAR STOOLS

We love them because they take up less space than a traditional breakfast bar chair. There are so many different types on the market - but our favourites are from Habitat and Made.



QUARTZ

Whatever colour scheme you're planning for your new kitchen, there's a perfect quartz worktop shade to match. Wren's new range of Quartz includes 22 different colours from crisp Aspen Ice to dramatic Scorpio.



THE DETAILS

CUSTOMER
The Bromilow family

DESIGNER
David Proud

LOCATION
Southampton

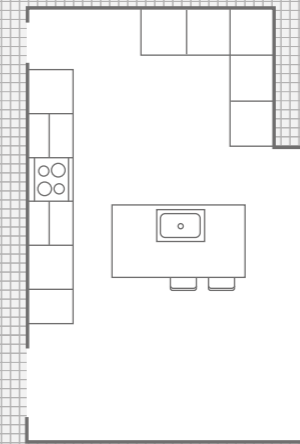
KITCHEN RANGE
Infinity Plus Autograph Pacrylic

COLOUR
White and Graphite

WORKTOP
Luxury Laminate Grey

APPLIANCES
Neff

FLOOR PLAN



A black and white classic

The Bromilow's new kitchen formed part of a renovation of their home which offered the perfect opportunity for a complete rethink of how the space was used.

They replaced their old-fashioned kitchen with an ultra modern Autograph Pacrylic in glossy White and Graphite complete with contemporary chrome bar handles. The island, which houses the sink, is made up of units offering extra storage space and finished with a smart on-trend chunky grey worktop. The result is a light, bright and spacious contemporary kitchen and family room that opens directly onto their lovely mature garden.





Freestyle

...start your cooking adventure!



Embrace cultural fusions and flavours with the new Freestyle collection from Le Creuset

www.lecreuset.co.uk

YK | RECIPES

The Seasonal Cook



April may be called the cruellest month in some quarters but never in the kitchen as the raw energy of spring brings us the first home-grown fresh produce.

It's a celebration of green - asparagus, spinach, savoy cabbage, sorrel and watercress - ingredients that will put a healthy spring back in everyone's step. Rhubarb is the only British fruit available but berries are on the way in May. Look out for the first new potatoes. They don't have to be Jersey Royals - just waxy with an earthy nutty flavour that's delicious hot or cold with new season's lamb, or salads with crab or tuna.

What to eat in APRIL-MAY

- > Rhubarb
- > Asparagus
- > Cauliflower
- > Cucumber
- > Jersey Royal New Potatoes
- > Purple Sprouting Broccoli
- > Radishes
- > Savoy Cabbage
- > Sorrel
- > Spinach
- > Spring Greens
- > Spring Onion
- > Watercress
- > Lamb
- > Crab
- > Prawns
- > Tuna



British Asparagus & Lamb Chop Tray Bake



An easy-peasy Sunday lunch that celebrates spring in the UK - delicate green stalks of asparagus and tender lamb chops. Simply scale up to feed more folks.

Serves: 2
Prep: 5 mins
Cooking: 15-20 mins

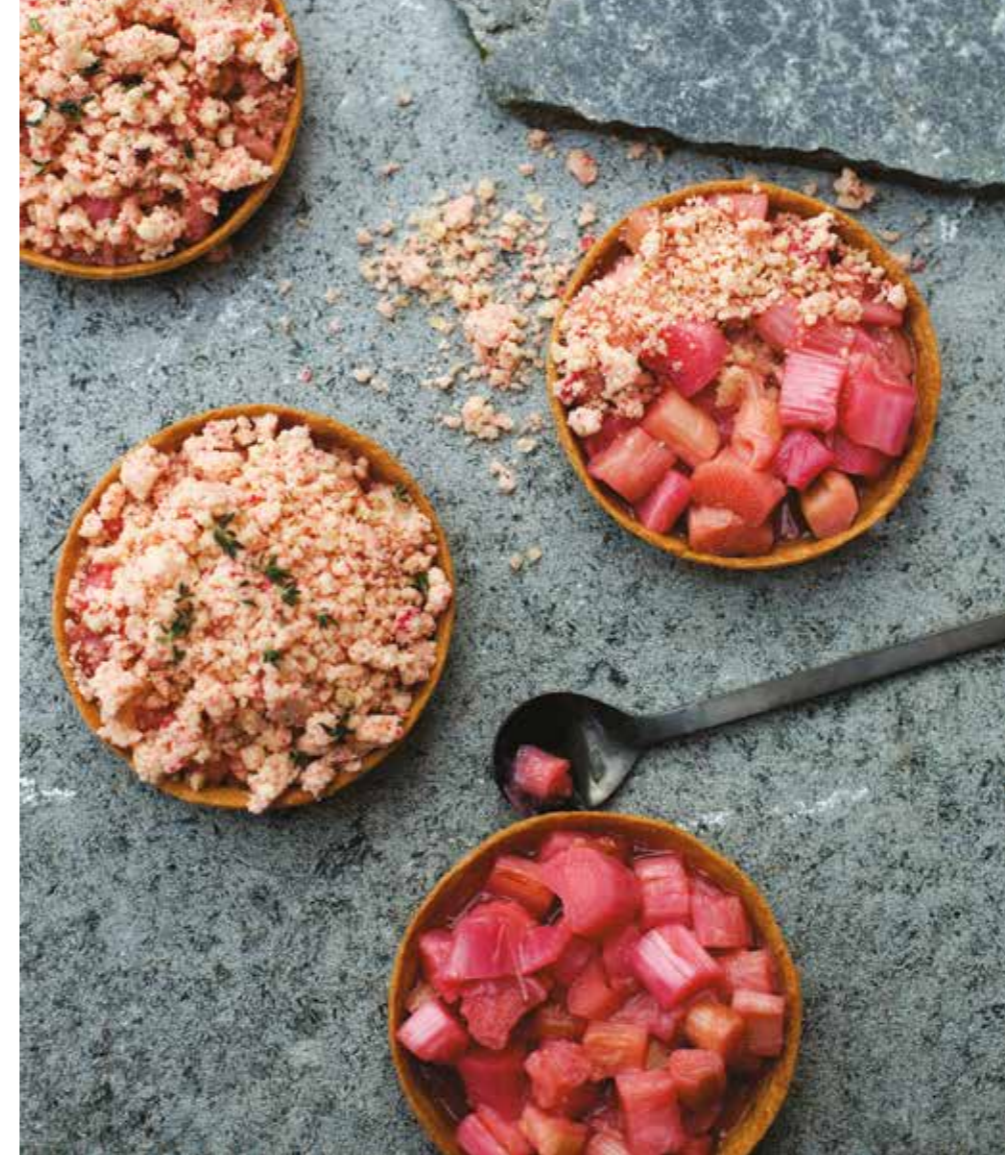
INGREDIENTS

250g white potatoes, washed not peeled
 4 lamb chops
 A few sprigs of rosemary
 250g British asparagus
 260g frozen peas

METHOD

1. Pre-heat the oven to 200°C/Gas 6
2. Place a medium pan of water onto boil and chop potatoes into 3-4cm chunks. Add the potatoes to boiling water and cook for 10 minutes. Drain
3. Place a large frying pan on the heat and add a drizzle of olive oil. Once the oil is hot, add lamb chops and sear on all sides until browned. If you have increased the quantities to feed more, cook chops in small batches so they caramelize
4. Place potatoes into a medium-sized oven tray and nestle the lamb chops in amongst them. Add the rosemary, asparagus spears and peas and roast in the oven for 10 minutes until the asparagus is cooked and the potatoes are crispy
5. Serve immediately

Credit: British Asparagus britishasparagus.com



Rhubarb Crumble Tarts

A delicious dessert from Michelin-star chef Tom Kitchin featuring Britain's only spring fruit - rhubarb. A fantastic pud your friends and family won't forget in a hurry.

Serves: 2
Prep: 60 mins
Cooking: 20 mins

INGREDIENTS

Pastry

250g plain flour, plus extra for dusting
 50g icing sugar
 150g unsalted butter, in pieces
 1 free-range medium egg
 1 free-range medium egg yolk, lightly beaten

Rhubarb filling

6 rhubarb stalks - de-strung, cut into 1cm lengths
 180g sugar, or to taste
 1 orange, juiced with zest finely grated

Crumble topping

250g plain flour
 Pinch sea salt
 200g cold unsalted butter, in pieces
 200g soft light brown sugar
 75g rolled oats (or oatmeal)
 Few drops pink food colouring
 Lemon thyme or shredded mint to finish (optional)

METHOD

1. Sift flour and icing sugar into a food processor. Add butter and pulse until it looks like breadcrumbs. Add the whole egg and pulse until the dough comes together
 2. Knead dough, and flatten into a round
 3. Wrap in cling film and chill for 30 minutes
 4. To make the rhubarb filling, put the rhubarb into a heavy-based saucepan with the sugar, orange zest and juice
 5. Bring to a simmer, lower the heat and cook gently for 10-15 minutes
 6. To make the crumble topping, sift flour and salt into a bowl. Add butter until the mixture resembles coarse crumbs. Stir in brown sugar, oats and a little food colouring
 7. Cover and chill for 20 minutes
 8. Take the pastry out of the fridge. Roll out to a 3-4 mm thickness and use to line 4 individual flan tins (7.5 cm in diameter and 2.5 cm deep)
 9. Refrigerate for 15 minutes
 10. Heat oven to 180°C/Gas 4
 11. Line pastry cases with baking parchment and add a layer of baking beans. Blind bake for 10 minutes, then remove the paper and beans and bake for a further 10 minutes
 12. Brush the inside of the hot pastry cases with the beaten egg yolk to seal. Set aside on a wire rack
 13. Scatter the crumble on a baking tray and bake for 6-8 minutes
- To finish**
14. Warm the rhubarb compote, if necessary, and use to fill the tart cases
 15. Scatter the crumble evenly over the surface. Sprinkle with herbs or leave plain
 16. Serve with a scoop of vanilla ice cream or pouring cream

Credit: Tom Kitchin, chef & proprietor, The Kitchin, Edinburgh



cooks&co®

INSPIRING YOUR COOKING ADVENTURES

Creative ways to use Roasted Red Peppers and Green Chillies



Peperonata

Make a simple Peperonata (an Italian pepper stew) fry onion and peppers in a pan with some olive oil until soft. Add chopped fresh plum tomatoes and leave to cook down on a low heat for 30 minutes. Season and add a pinch of sugar. Serve as an antipasto, stir through pasta or use as a topping for bruschetta or pizza.



Nibbles

Wrap roasted red peppers around pieces of mozzarella, secure with a cocktail stick, then place on a baking tray and cook under a hot grill until the cheese melts.

Dips

Purée a jar of drained peppers and mix with cream cheese and a dash of hot chilli sauce for a veggie dip.

Salsa

Mix some chopped fresh tomatoes and finely chopped red onion in a large bowl with a selection of fresh ripe fruit such as melon, mango, papaya and pineapple cut into chunks. Add some chopped green chillies, fresh coriander and the juice and zest of two limes for a fruity spicy salsa.

Add some depth!

Add finely chopped green chillies to a Chilli Con Carne or Bolognese sauce for real depth of flavour and spice.

Available in: Ocado, Tesco & our online site: www.cooksandco.co.uk



Sweet Potatoes

Roast sweet potatoes in a hot oven, mash with butter, crème fraîche and finely chopped chillies.



For an online discount use code: PEPPER20

Code valid until 30th June. Code can only be used once per customer & cannot be used with any other discount.

YK | RECIPES



Spinach, Pea & Goat's Cheese Frittata

For a light lunch or starter, this fresh veggie dish provides two of your five a day and high-quality protein.

Serves: 2 main, 4-6 starter

Prep: 10 mins

Cooking: 30 mins

INGREDIENTS

Frittata

- 3 tsp olive oil
- 1 medium red onion, thinly sliced
- 1 clove garlic, finely chopped
- 50g spinach
- 100g peas, frozen (defrosted)
- 6 free-range eggs
- 100ml semi-skimmed milk
- 5g chives, finely chopped
- Pinch of salt
- Pinch of ground black pepper
- 50g goat's cheese, broken into small pieces

Salad

- 100g salad leaves
- 1 tsp olive oil
- 1 tbsp lemon juice

METHOD

- Heat 2 tsp of the olive oil in a non-stick frying pan and cook the red onion and garlic over medium heat for 5 to 10 minutes until soft. Transfer the onion and garlic to a small bowl
- Add 1 tsp of olive oil to the frying pan, turn the heat to high, and add the spinach and defrosted peas. Cook for a few minutes until the spinach has wilted. Add cooked onion and garlic to the spinach and peas and spread the mixture evenly over the base of the pan
- Crack the eggs into a bowl with the milk and whisk until combined. Add chives, salt and pepper. Pour the egg mixture over the vegetables in the frying pan
- Heat the grill to medium
- Dot the egg mixture with pieces of goat's cheese and turn the heat down, leaving the frittata to cook until the egg starts to set
- Now place the pan under the grill and cook the frittata until it starts to brown, approximately 10 minutes. Remove the frittata from the grill and leave it to cool for a few minutes
- While the frittata is cooling, evenly divide the salad leaves between two plates and dress with olive oil and lemon juice
- Carefully slide the frittata onto a chopping board, slice and serve on the plates with the salad

Credit: The Vegetarian Society, Healthy, Happy and Delicious

MARY BERRY'S
Recipes
to inspire



Brand new look.
Same delicious taste

A versatile range of quality dressings and sauces that are perfect for any occasion.

Use as a marinade, dip, glaze or simply to dress your favourite salad.

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& PARTNERS

www.maryberrysfoods.co.uk



YK | APPLIANCES

THIS SEASON'S MUST-HAVE

APPLIANCE

The wine cooler

The summer months are starting to stretch out in front of us and with them come warm days sitting in the garden with a cool glass of a crisp white wine, and long light evenings perfect for entertaining.

For bottles that are always on hand and at exactly the right temperature, a wine cooler is just what you need. You can even choose wine coolers with different temperature zones so different wines can be kept at their correct temperatures.

Wren Kitchens has a huge range of wine coolers with the capacity to store from 6 to over 100 bottles so there is the perfect choice for every kitchen and every budget.

A cooler for every kitchen...

For smaller kitchens, an Amica under counter wine cooler is a great entry level wine cooler. Available in black or stainless steel, this slimline wine cooler has the capacity to store up to 6 bottles of wine and has electronic temperature control, UV-protected smoked toughened glass door and a temperature alarm.

For a mid-range option, explore one of the wine coolers from CDA such as the stylish freestanding, under counter double door wine cooler. It comes with wooden slide-out



shelves and the capacity to store 40 bottles of wine in two temperature controlled zones.

To make sure you always have enough space for all your precious bottles, you could go for a top of the range Miele MasterCool Wine Temperature Control Unit with capacity for more than 100 bottles stored in three different temperature zones, LED lighting and Active AirClean filters for odourless refrigeration.

Location, location, location

When you're planning your kitchen, there are plenty of options for where to plan in your wine cooler. Pop it in a run of base units, design a taller cooler into a bank of appliances or alternatively plan it into your island. With so many options available a bottle of wine chilled to the perfect temperature will always be within reach.

CDA
Built for your life



Appliances • Sinks • Taps

Committed to exceptional performance, CDA's collection of kitchen appliances, sinks and taps are the perfect finishing touch to any kitchen.



COOL BRANDS



Miele

Built-In Wine Conditioner

Black
 Stores up to 18 bottles
 H450 x W560 x D550



Miele

Built Under Wine Conditioner

Black
 Stores up to 34 bottles
 H818 x W597 x D757



CDA
 ...passionate about style

CDA Full Height Freestanding Wine Cooler

Black
 Stores up to 125 bottles
 H1768 x W595 x D574



Amica
 for living

Freestanding/Under Counter Wine Cooler

Available in Black or Stainless Steel
 Stores up to 19 bottles
 H825 x W295 x D570

HOW TO STORE YOUR WINE

From frothy bubbles to a deep red, whatever your favourite wine there is a recommended way to store it so it's at its absolute best when you drink it.

Most people know that white wines should be served chilled and red wines at room temperature but there is more you can do to ensure maximum enjoyment.

How to store

If you are serious about storing and serving your wines in the very best condition, the answer is a wine cooler.

If you don't want to go that far and you're planning on including a wine rack in your kitchen to store your wine, here are some simple rules to bear in mind:

- Position your wine rack somewhere the temperature will remain pretty constant - 11-14°C (52-57°F) is ideal - wine is badly damaged by changing storage temperatures.
- Never let your wine get above 25°C as it will damage your wine beyond repair - so make sure it isn't kept near your oven.
- Store your wine somewhere as dark as possible - try to place your wine rack somewhere away from exposure to sunlight and fluorescent light.

- Move your wine bottles as little as possible - vibration and vigorous movement can spoil wine.
- Store bottles on their sides - keeping the cork in contact with the wine stops the cork from drying out, which lets air in.

Serving temperatures

While choosing the right glass and pouring the wine correctly are important, the most important thing about serving wine is the temperature it is served at.

The rules

As a general rule, white wines and Champagnes should be served chilled, and red wines should be

WINE TYPE	STORE AT °C	SERVE AT °C
Vintage Port; Madeira	19	19
Full bodied reds	17 - 18	17
Light and medium bodied reds	15 - 16	16
Rosé	12	7 - 10
Dry whites	8 - 12	7 - 10
Sparkling and dessert wines	5 - 8	6 - 10
Vintage Champagne; muscats	8	7
Champagne/prosecco	6	7
Dessert wine	7	7
Ice wines	7	6

given time to 'breathe' at room temperature. There are exceptions: a dry red wine can benefit from being slightly chilled and a full bodied sweet white should be served slightly warmer than lighter whites.

- Serve red wines at between 12 and 18°C; whites wines between 8 and 12°C and dessert wines and Champagnes at 5 to 7°C.
- Red wines benefit from being uncorked at least 30 minutes before serving.
- If you need to quickly chill wine, put the bottle in a mixture of water and ice.



SERVE
RED WINES
AT BETWEEN
12 & 18°C



SERVE
WHITE WINES
AT BETWEEN
8 & 12°C



SERVE
CHAMPAGNES
AT BETWEEN
5 & 7°C



THE WINE LIST

SPRING



With lighter nights and, hopefully, warmer days, it's time to turn to lighter, more aromatic wines. Easy on the palate, these crisp whites, rosés and light reds make the perfect accompaniment to the fresh ingredients that spring is celebrated for.

Here's a selection of refreshing spring options and where to find them.

Grüner Veltliner

Originally from Austria but now made in Hungary, Slovakia and the Czech Republic, Grüner Veltliner works well with fresh, light Asian flavours such as noodle dishes and Vietnamese spring rolls.

Taste the Difference Grüner Veltliner 2015
- Austria - Sainsbury's £7.25

Wachau Grüner Veltliner 2017
- Austria - Aldi £7.49



Sauvignon Blanc

A wine that never goes out of fashion, Sauvignon Blanc is the perfect partner for British asparagus dishes as well as grilled fish and other seafood. For a change, why not try some South African varieties.

Wairau Cove Sauvignon Blanc 2018
- New Zealand - Tesco £7

Klein Constantia Sauvignon Blanc 2016
- South Africa - Majestic Wine £13.99



Light rosé

A light rosé is ideal to sip alone on warmer evenings or served with Mediterranean-inspired dishes like salad Nicoise, grilled tuna or mezze. For rosé varieties that are bursting with spring vibrancy, check out those from Provence or the Rioja and Navarra regions of Spain.

Porta 6 Rosé 2017
- Portugal - Majestic Wine £7.99

Finest St Victoire Provence Rosé 2016
- France - Tesco £8.80



Dry Riesling

Love it or hate it, there's no denying the crisp, fresh flavours of Riesling and its low alcohol levels make it a great option for drinking in the springtime. Choose varieties from Alsace or the Clare Valley in Australia if you want to avoid sweetness and drink with smoked fish and smoked chicken.

Exquisite Clare Valley Riesling 2017
- Australia - Aldi £6.99

Hugel Classic Riesling 2014
- France - winedirect.co.uk £15.95



Pinot Grigio

Let 2019 be the year to rediscover the joy of drinking good Pinot Grigios. Perfect with vegetarian pasta and risotto, these premium Pinots once tasted are hard to give up.

Yalumba, Y Series Pinot Grigio 2017 - Australia - Co-op £9

Forte Alto, Pinot Grigio, Vigneti delle Dolomiti Trentino 2017 - Italy
- Waitrose £9.79



Pinot Noir

For the bright, intense, raspberry flavour associated with the best Pinot Noir, go for young varieties originating from Marlborough in New Zealand, Chile, California and Oregon. Serve lightly chilled with duck breast, seared salmon or tuna.

Asda Extra Special Marlborough Pinot Noir - New Zealand - Asda £10

Taste the Difference Chilean Pinot Noir - Chile - Sainsbury's £8



Best of British

2018 has been voted best year to date for British wine with a harvest producing 15.6 million bottles. Celebrate St George's Day in style with an all-England wine list.

Red - Winbirri Vineyards Insignia
- Waitrose £13.49

White - Chapel Down Bacchus
- Sainsbury's £12

Rosé - Three Choirs Vineyards
- Waitrose £9.99

Sparkling - Denbies Wine Estate Chalk Valley - Morrisons £16



Into the limelight

Straight lines and curves combine to create this contemporary handleless kitchen which makes the most of this light-filled extension in Jodi's home. The glamorous gloss of the striking white units is a smart contrast to the dramatic Black Sparkle laminate worktop used on the island, all raised up a level by the metallic edging.

In this fresh, bright kitchen, the island is a focal point and is cleverly built around a structural column, turning it into a feature rather than an annoyance.

The island provides extra space for eating, working and food preparation. Curving the workstation end of the island keeps it modern as well as being a safety feature for a busy kitchen. Deep drawers provide easy access and lots of space for serving bowls and crockery.

Jodi has added a pop of colour to her kitchen with a lime green splashback and some colourful ceramics. Chrome appliances, taps and accessories reflect the light, maintaining a crisp bright finish.



THE DETAILS

CUSTOMER
Jodi

DESIGNER
John Lockwood

LOCATION
Nottingham

KITCHEN RANGE
Infinity Plus Handleless

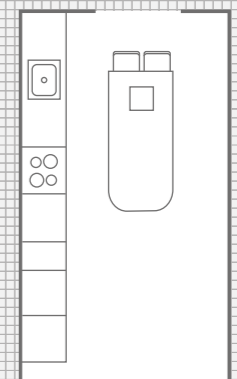
COLOUR
Super White Gloss

WORKTOP
Black Sparkle Laminate

SINK AND TAP
Bora Ceramic Belfast 1.0 White
Fortuna Tap Chrome



FLOOR PLAN



ALL ABOUT THAT BASE

Forsaking wall units for a more open style kitchen is a growing trend that's hitting all the right notes.

Tapping into the desire for multi-purpose rooms for cooking, dining, entertaining and working, an open wall design makes space for clever lighting, art and shelves displaying treasures or collections. In a nutshell, it's about more living room, a little less kitchen.

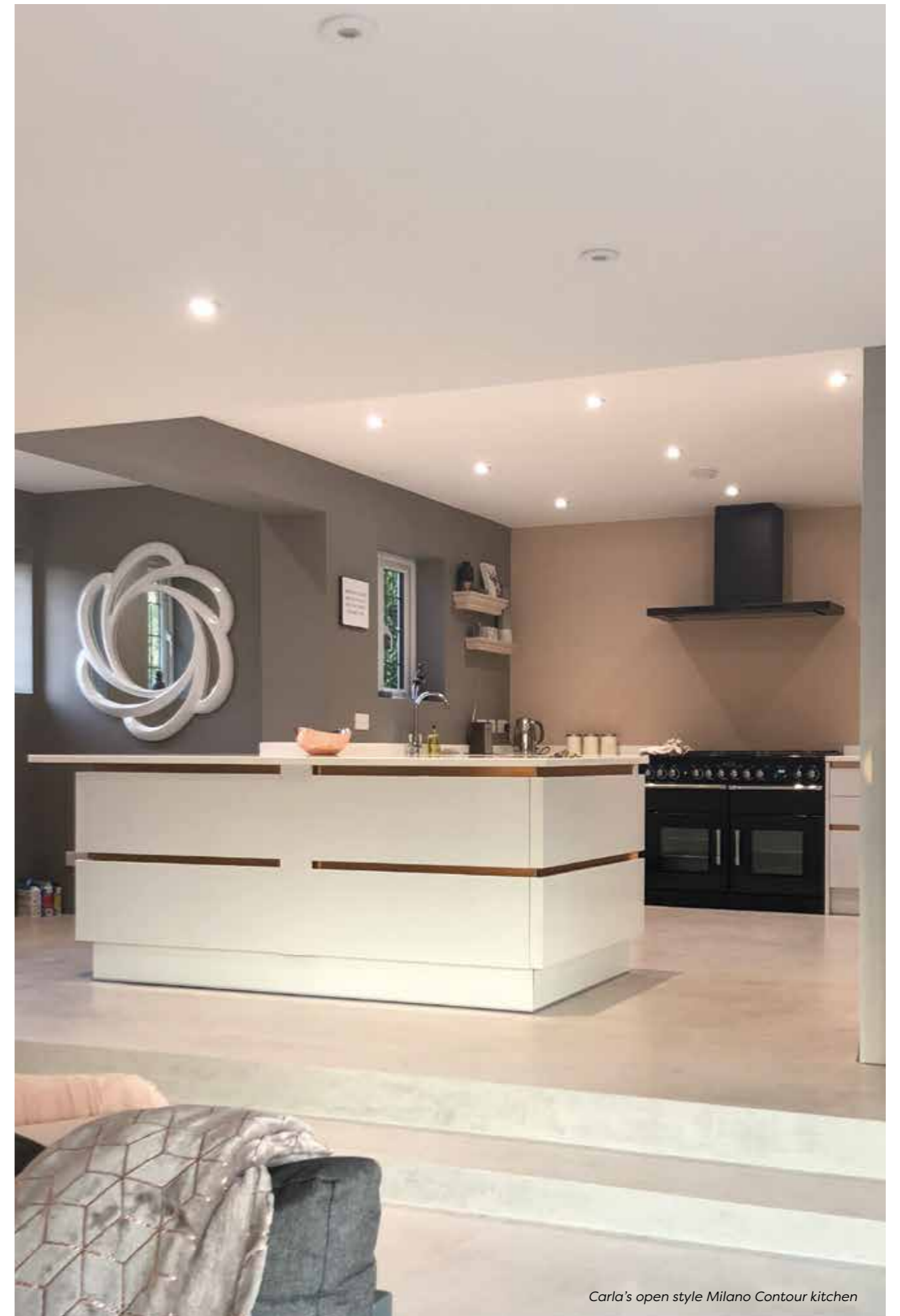
Making this design work requires careful thought, a great plan and base units that can provide all of the storage space you still need to keep your kitchen organised, functional and tidy. Base units need to deliver maximum storage so pull-outs and deep drawers are best. These provide quick access to every inch of space so it's easier to organise and retrieve things.

Feature units really come into their own in this kind of design. Large Larders and Tower units can house appliances and give you lots of floor to ceiling storage space. Freestanding dressers or open shelves also provide great

storage options and can be personalised. A compact bank of Tower units or Midi units with lots of airy space above is a really contemporary solution when paired with an island which becomes the focus of the room and sole work surface.

Keeping walls unit-free doesn't mean leaving them blank. Feature shelves can be used for decorative or often-used items or ingredients. Opt for a striking designer cooker hood and make this appliance a feature, or choose a splashback that really sparkles.

The open wall approach can make even the smallest, darkest kitchen appear bigger and brighter - and offer more styling options. In a large family room, open walls can help you personalise the space or link different areas together.



Carla's open style Milano Contour kitchen

ALL ABOUT THAT BASE

“ Keeping walls unit-free doesn't mean leaving them blank. Feature shelves can be used for decorative or often-used items or ingredients. ”



Tower units provide storage in Simon and Daniele's kitchen



Nick & José's kitchen makes a feature out of the cooker hood



Open shelves are used for display in Carla's kitchen



Claire keeps it light in her airy kitchen



THE DETAILS

CUSTOMER

Mr and Mrs Parker

DESIGNER

Liam Divall

LOCATION

Harlow

KITCHEN RANGE

Infinity Plus Shaker

COLOUR

Pale Sky Ermine

WORKTOP

Breakfast Bar Solid Oak,

Worktop Solid Oak

APPLIANCES

Bosch Integrated Dishwasher

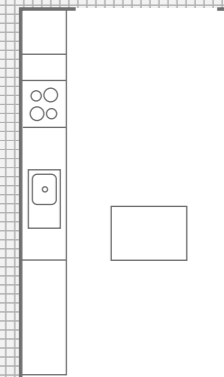
Rangemaster Classic 900mm

Dual Fuel - Cream

Rangemaster Chimney

Cooker Hood Cream Chrome

FLOOR PLAN



Nostalgic, Colourful and Fun



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YK | WRENOVATIONS



The Parker family have worked with Wren Kitchens to create a kitchen perfectly suited to their needs and which reflects their personality. The result is this Shaker Ermine kitchen in whimsical Pale Sky. The country kitchen theme has been continued through a stunning solid oak worktop and cream appliances.

The worktop on the island has an overhang which creates a breakfast bar for casual dining and the base units mean the island provides useful storage space. It's a warm and welcoming room to come home to.



Ultra modern look



THE DETAILS

CUSTOMER
Nicola

DESIGNER
Jemeel Razat

LOCATION
Coventry

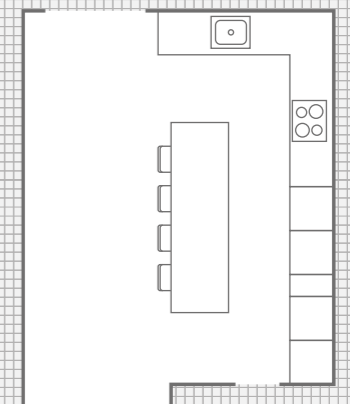
KITCHEN RANGE
Infinity Plus Milano Pacrylic

COLOUR
White Gloss

APPLIANCES
Bosch Integrated Dishwasher

Creating open spaces

FLOOR PLAN



For this ultra contemporary designer style kitchen, Infinity Plus Milano Contour delivered exactly the kind of streamlined profile that Simon and Daniele wanted. With an interior scheme designed around a fabulous central island that is the only work surface for prep, clean-up and dining, room to move around was critical.

THE DETAILS

CUSTOMER
Simon & Daniele

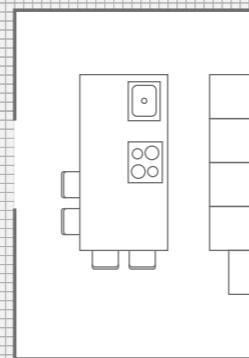
DESIGNER
Kerry-ann Hickman

LOCATION
Southampton

KITCHEN RANGE
Infinity Plus Milano Contour

COLOUR
Sea Foam Gloss

FLOOR PLAN



Nicola worked with designer Jameel to create this smart and timeless kitchen.

The spacious white Milano Pacrylic kitchen is the ideal place for cooking, eating and entertaining. The worktop overhang on the island makes the perfect breakfast bar and the island is made up of base units so offers plenty of handy storage space.

Nicola has chosen some statement lighting and some favourite items for her open shelving so the finished kitchen is truly unique. The use of base and tower units gives the kitchen a calm and uncluttered feel.



RANGEmaster

UNRIVALLED
PERFORMANCE



YK | #WRENOVATIONS



THE DETAILS

CUSTOMER
Carla

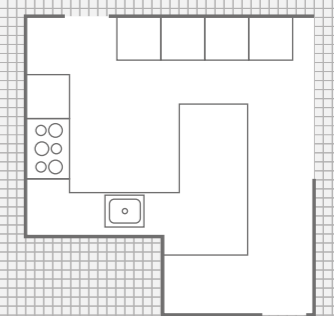
DESIGNER
Vivienne Cornwell

LOCATION
Maidstone

KITCHEN RANGE
Infinity Plus Milano Contour

COLOUR
Chalk White & Copper Profiles

FLOOR PLAN



A modern classic

Carla has created an oasis of calm at the heart of her home. The true handleless Infinity Plus Milano Contour units in Chalk White form the perfect foundation for this stunning and stylish room, with the copper profiles introducing a gleam of warmth.

The vertical tower open shelves offer both an opportunity for storage, and the perfect way to personalise the kitchen by putting her best treasures on display. The integrated tower fridge fits between the open shelf units giving the whole room a seamless finish.



a range cooker for every style

Two vast oven cavities including a telescopic shelf, a separate glide-out grill™ and a choice of induction or gas hob; the Infusion range cooker family offers true cooking perfection.

Built on a heritage of over 185 years. From urban loft apartments to rural farmhouses, there's a Rangemaster model for every kitchen.





THE DETAILS

CUSTOMER
Teri & Remo

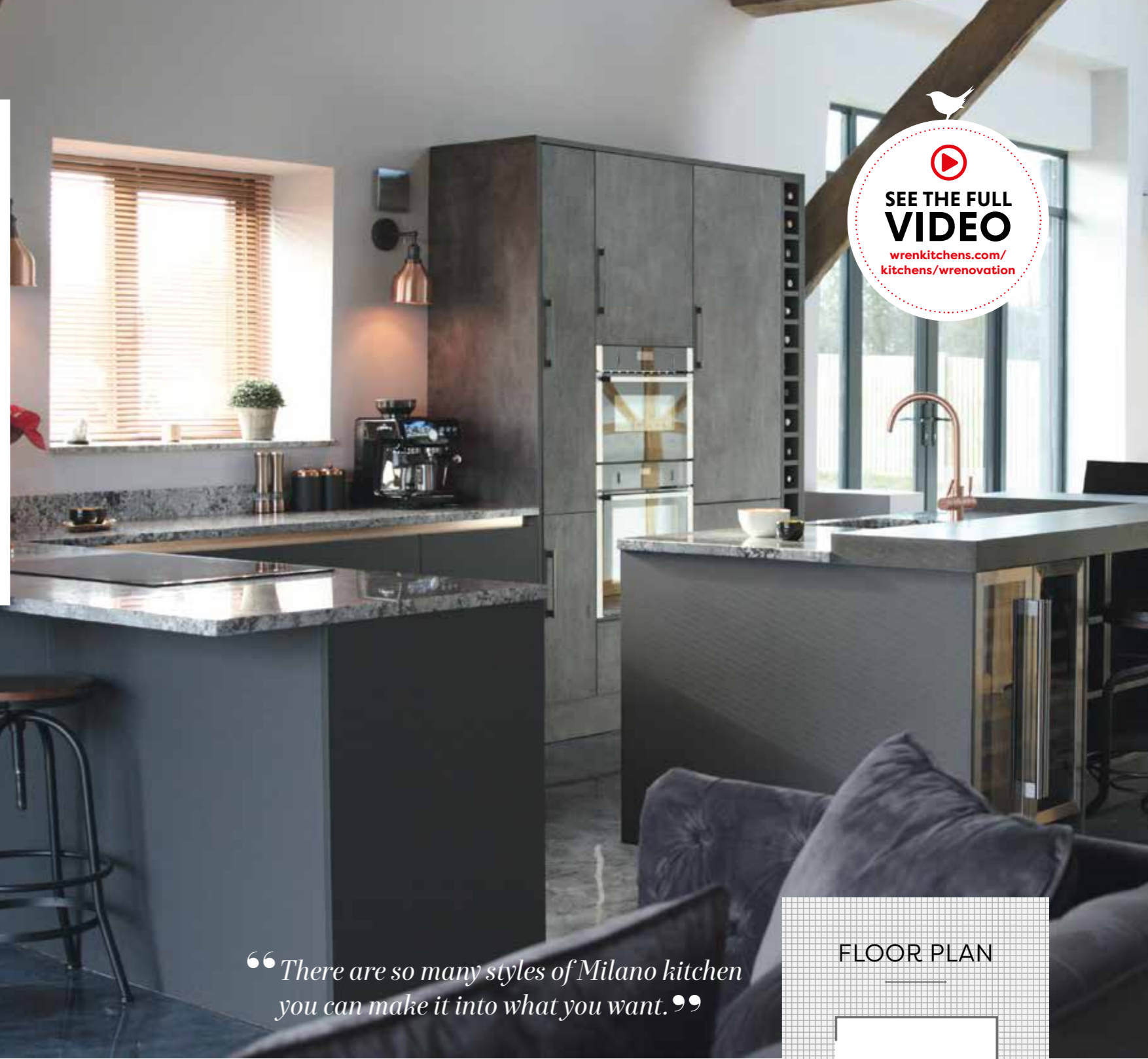
DESIGNER
Sahin Miah

LOCATION
Basildon

KITCHEN RANGE
Infinity Plus Milano
Ultra & Elements

COLOUR
Pencil Satin & Italian
Concrete Vertical Matt

WORKTOP
Italian Concrete



All the Elements of a Great Room

A huge space such as Teri and Remo's great family room in a barn conversion needed a statement kitchen that wouldn't get lost.

Choosing to combine base units - including the island - in Infinity Plus Milano Ultra in Pencil Satin with tower units in Italian Concrete Matt defined the kitchen area and

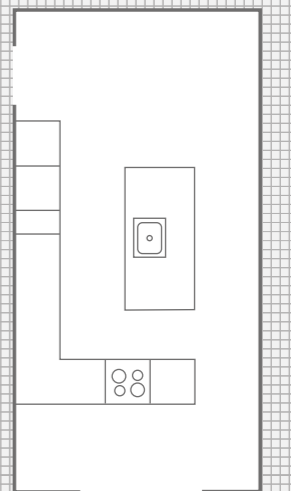
created a real sense of drama. Adding extra theatre is a granite worktop. For contrast, the breakfast bar is Luxury Lamininate in Italian Concrete.



“There are so many styles of Milano kitchen you can make it into what you want.”



FLOOR PLAN



Miele



YK | #WRENOVATIONS



Worktops that wow

Perfectly controlled

Anyone who loves entertaining knows success depends on consistently brilliant cuisine. Miele temperature technology gives you delicious results every time.

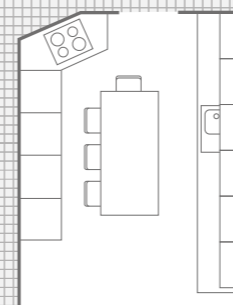
Culinary perfection needs a precision cooker. Succulent roasts, feather-light soufflés, fluffy bread rolls – all your favourites depend on getting oven temperature spot-on every time. Now you can achieve consistently brilliant results in the kitchen with Miele's 'one-degree accuracy' technology.

Some ovens produce temperature variations of up to 20 degrees, which could spell dinner party disaster for your showpiece soufflé. Miele ovens, however, are designed to regulate temperature to within just one degree, so you can trust yours to deliver flawless dishes time and again. It makes for stress-free entertaining and means you can take it easy with family and friends around the table.

The secret to your success is Miele's H6160BP five-shelf, 76L oven cabinet, which generates the same temperature in every area, eliminating troublesome hot spots. Miele technology brings you precision. Your passion for creative cuisine is the only other ingredient you need.

Miele. For a life beyond ordinary.

FLOOR PLAN



“The bright white gloss wall units keep the whole kitchen light and airy.”

THE DETAILS

CUSTOMER

Neil

DESIGNER

Jessica Drosdzowski

LOCATION

Stoke

KITCHEN RANGE

Infinity J-Pull

COLOUR

Pebble Gloss and White Gloss

WORKTOP

Amazon Forest

APPLIANCES

Bosch Gas 4 Burner Hob with Flameselect
Bosch Integrated Dishwasher
CDA Single Multi-Function Oven
Matrix Curved Glass Chimney Cooker Hood

SINK AND TAP

Tibet 1.5 Bowl RVS Brushed Steel Maya Tap Chrome



THE DETAILS

CUSTOMER
Darren

DESIGNER
Natalie Grainger

LOCATION
Broadstairs

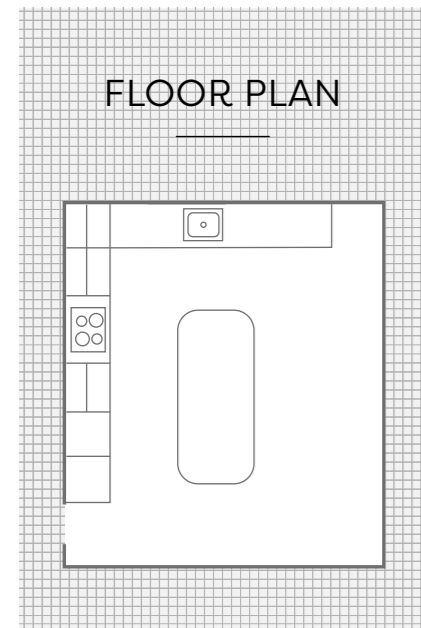
KITCHEN RANGE
Infinity Plus Milano
Contour & Elements

COLOUR
Cashmere Gloss & Italian
Concrete Gloss

APPLIANCES
Bosch Integrated Dishwasher
CDA Angled Chimney Hood black



Bright, light
and inviting



Contemporary cool

For a space that needs to double up as a working kitchen and dining/entertaining area, Milano Contour and Milano Elements make the perfect pairing. Darren chose stylish Cashmere Gloss for base units including the statement island with its large prep area and bar for casual eating.

The sleek lines of an Infinity Plus Milano Ultra look smart and clean in Bianco Gloss and Amy has chosen to take her kitchen up to a different level with colour-changing under-counter lighting strips.

“Extending a worktop creates useful dining space - it's simple!”

THE DETAILS

CUSTOMER
Amy

DESIGNER
Conor Maggs

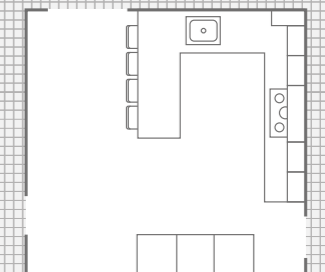
LOCATION
Gloucester

KITCHEN RANGE
Infinity Plus Milano Ultra

COLOUR
Bianco Gloss

APPLIANCES
CDA Canopy Hood - Silver

FLOOR PLAN





THE DETAILS

- CUSTOMER**
Paul & Claire
- DESIGNER**
Camille Dunn
- LOCATION**
Cardiff
- KITCHEN RANGE**
Infinity Plus Shaker Ermine
- COLOUR**
Cream Matt
- WORKTOP**
Light Walnut Block
- APPLIANCES**
Zanussi Compact
Combination Microwave

Zanussi Single
Multifunction Oven

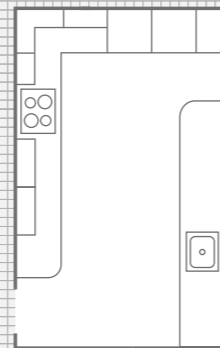
Great galley makeover

Infinity Plus Shaker Ermine was the perfect choice to update this galley kitchen, opening it up and adding a big dash of style and warmth.

“Paul and Claire have transformed their kitchen from a cramped old-fashioned kitchen to a bright and open space.”



FLOOR PLAN



Bespoke country cottage kitchen

This clever design using Infinity Plus Shaker units in two colours and a bespoke mix of appliances and accessories creates a quirky cottage style that looks perfectly at home.

The traditionally-styled Matt Baltic blue and White units beautifully complement a butcher's block, classic range and multi-patterned period ceramic tiles.

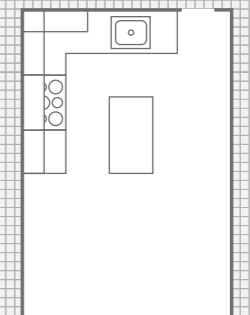
Sarah worked with her designer to add the perfect finishing touches from metallic accents in the mix and match handles, lights and accessories to the deep under-mounted single bowl stainless steel sink. The result is a breath of fresh air and a kitchen that's totally unique.

THE DETAILS

- CUSTOMER**
Sarah
- DESIGNER**
Colleen Clarke
- LOCATION**
Broadstairs
- KITCHEN RANGE**
Infinity Plus Shaker
- COLOUR**
Baltic Matt and White Matt



FLOOR PLAN



SMOOTH OPERATOR

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YK | #WRENOVATIONS



THE DETAILS

CUSTOMER

Claire

DESIGNER

Julie Robbins

LOCATION

Doncaster

KITCHEN RANGE

Infinity Plus Shaker Ermine

COLOUR

Pebble

WORKTOP

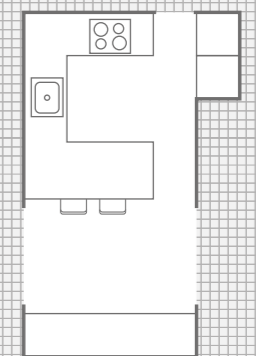
Quartz Aspen Ice

APPLIANCES

Neff

CDA

FLOOR PLAN



Open plan haven of tranquility

A kitchen to relax in and enjoy with family and friends. Claire has chosen Shaker units with a soft touch Ermine finish in a serene Pebble.

The units are topped with a Quartz worktop in pristine Aspen Ice with mix and matched cup handles and knobs for extra interest. Claire has added eye-catching details to her kitchen including the stylish Neff hood and a useful CDA under counter wine cooler. Adding a breakfast bar gives everyone somewhere to relax together.





THE DETAILS

CUSTOMER
John

DESIGNER
Paul Egan

LOCATION
Liverpool

KITCHEN RANGE
Infinity Plus Milano Ultra

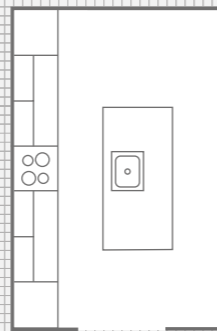
COLOUR
Cloud Gloss

WORKTOP
Galaxy White
Stainless Steel effect edge

SINK AND TAP
Cuba Large 1.0 Bowl
Stainless Steel Oceanus
Tap Chrome



FLOOR PLAN



Clever compact styling

This Infinity Plus Milano Ultra kitchen has been designed to incorporate a full range of appliances. From a 4-zone induction hob to an angled glass chimney cooker hood, this really is a kitchen that has it all.



THE DETAILS

CUSTOMER
Kevin

DESIGNER
Kerry-ann Hickman

LOCATION
Southampton

KITCHEN RANGE
Infinity Plus Handleless

COLOUR
White Gloss

WORKTOP
Super Silk Titanium

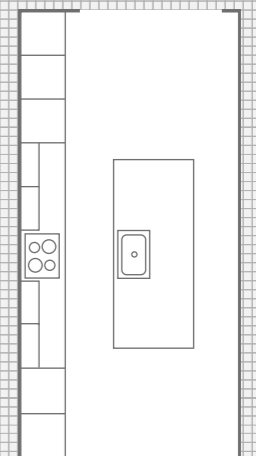
SINK AND TAP
Minorca Composite 1.0
Bowl White
Adona Tap Chrome



Bold design for space management



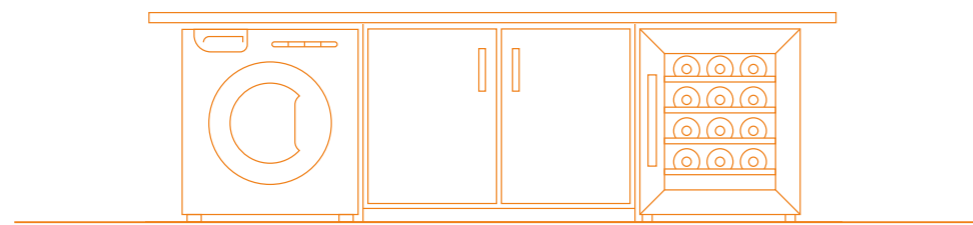
FLOOR PLAN



For this large kitchen diner with patio doors opening into the garden, a bold approach was needed. An Infinity Plus Handleless kitchen in White Gloss was the dream solution, creating a perfect island and an impressive bank of wall, base and tower units that run the length of the room.

ASK THE EXPERT

Q



Can I have appliances in my island?

“Yes - you can!”

However it does depend on the size and layout of your kitchen, the size and shape of your island - and your budget, says Darren Watts, Wren's Showroom Development Director.

Islands can be made up of a run of back to back units or single units or you can opt for one of our specialist designer islands for a stunning centrepiece. Choosing to add appliances to your island makes it into an efficient workstation and you can plumb in an appliance such as a fridge, washer or one of our range of wine coolers (see page 43). Build in a hob and or a sink and you can use it as your main cooking area. Unfortunately, ovens and tumble driers can't be fitted into our specialist Stealth island because the appliances can't be properly ventilated.

Key things to factor into your budget include the extra installation costs involved in connecting your island to essential services -

electricity, water and waste. This can be expensive and will usually mean you need to invest in a new floor too. If you want a hob on your island, you'll also need an extractor above it or a downdraft extractor fitted into your worktop.

When you're thinking about how you might set up your island, here are a few good guidelines to keep in mind. Walkways should always be at least 1200 mm in front of sinks and appliances so that doors can open safely, units accessed and still leave enough room for people to pass easily through an area. Where there are no appliances positioned along a walkway, 900 mm is the minimum width.

But don't worry - there are lots of options and at Wren Kitchens we'll help you design an island that's a perfect fit for you and your kitchen. ”

Perfect results every day of the week.

Our range of Serie 8 built in appliances are specially designed for any kitchen. From compact space savers to Added Steam ovens, everyday life is made easier by appliances, which are intuitive to use.

The easy way to perfect results.
Bosch-home.co.uk



BOSCH
Invented for life



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