



## Kitchen Design

Your kitchen is the heart of your home and probably somewhere where all the family spend time. Changing your kitchen is a big commitment, so when making choices spend time thinking about who will be using it, how will they be using it and what will they be using it for. You may want to entertain as well as cook; do you need space to work as well as relax? Do you need more or less cupboard space? Do you want to change the position of your sink or appliances?

We want to help you achieve your dream kitchen so, using this design brief as a guide, spend time in our showroom to decide the absolute essentials for your new kitchen. Then add your wish list to be included if the budget allows. All our customers are individuals so we so we try to make all our designs unique and personal to you, we work closely with you to include all your choices and wishes.

1. To start – possibly the hardest choice for your kitchen is the style, colour and finish of your units. Do you prefer Classic, Modern, Shaker, Contemporary. What colour do you like, we can offer a wide palette of colours or woodgrain or gloss finishes. Our Master Class kitchens are 100% British, being made in a state of the art factory in Great Britain since 1975. All our kitchens come with a 10 year warranty for your complete peace of mind.

With a choice of 28 ranges, in 19 colours, 300 doors with 23 finishes and 200 handles there are over 14,000 different cabinet combinations. So we are confident we can find a Master Class kitchen to suit every taste.

Not just a kitchen cabinet - with a fully integrated kitchen you can have a surprise behind every door; how about a wine rack that will keep your white wine at the perfect drinking temperature. Or a drawer that hides all your waste and recycling bins. Doors to hide fridges, freezers and dishwashers or even a larder unit to house your boiler.

2. Dynamic space – a kitchen has to be fit for purpose; it should not only look good but be practical too. That is why when designing a kitchen we pay as much attention to the inside of your kitchen units as we do to the outside and the layout of them. We have inserts for all cupboards and drawers to hold and keep safe cutlery, crockery, pans, food, cleaning equipment or anything else you keep in your kitchen. These can be an “optional extra” but we think they are essential. They mean you can get to the back of a cupboard or a corner unit easily and safely. They stop bottles falling over when you open a drawer and they keep knives and utensils safely stored. Everything has its place and can easily be seen and used. With our inserts you can create storage in unexpected places such as around and under a sink or giving an extra pull out in corner units. Our “space tower” unit is a favourite and the

“orga-line” containers and dividers can be tailored to fit whatever you keep in your drawers whether it be spice jars or re-cycling bins.

3. Worktops – depending on your choice these can match and blend with the cabinets or be contrasting and therefore a feature of the kitchen. It is not just laminate or granite anymore, we offer worktops ranging through laminate to granite, to quartz composites, to ultra-modern high tech surfaces in hundreds of colours, designs and finishes. A popular idea too is to mix your worktops, perhaps add some wood for a warm feel. As well as sinks, we can use the worktop to hold and hide other essentials such as a pop-up extractor or pop-up socket towers, even with blue-tooth speakers.
4. Sinks – here you have more choices to make. Will it sit on, under, or flush with your worktop? What do you want it made of? Do you want it coloured or stainless steel, brushed or polished? Do you want a waste disposal system with it? Each of our kitchen displays has a different sink to help you understand the alternatives.
5. Appliances – Hi-tech, smart appliances that look good in today’s kitchens will be high on your agenda. We feature NEFF appliances in all our kitchen displays, giving a choice of ovens, built-in, built-under, fully-integrated, semi-integrated, slim-line, double, single, compact, slide and hide, steam, pyrolytic, microwave. Hobs, gas, ceramic, induction or flex-induction. Dishwashers, fridges, freezers, washing machines; all of the highest quality our appliances look as good on the outside as they work on the inside.
6. Tiles – these can make a dramatic statement especially when bold colours or a contrasting panel is used. However, if your budget doesn’t stretch to extensive tiling, how about using glass. A large glass splashback behind the hob or sink with matching upstands along the worktops creates an easy clean, durable protection for the walls.
7. Think about a water softener – the Buckinghamshire area has particularly hard water. Soft water prolongs the life of all equipment that uses water, from taps to washing machines. Cleaning time is also cut as there will be no lime scale marks to be polished away; and of course one water softener under the kitchen sink or in your garage serves the whole house no matter how much water is used. A couple of months with a water softener and you will wonder how you ever managed without one.
8. A boiling water tap – this could turn your humble kitchen tap into the ultimate time-saving, space saving device. This tap delivers instant hot, cold, filtered or boiling water from a single tap in a safe and convenient way. More and more people are discovering that this tap is one thing that no kitchen should be without. Ask for a demonstration of our showroom model.
9. Fresh air – with more and more kitchens being used not only for cooking but also for socialising it is important to make sure you are able to rid the room of unwanted cooking odours. The range of extractor fans we offer combine efficiency and design, colour and adaptability. There is a model to suit any style of kitchen.

10. Heating – the days of the plain panel radiators are past, we offer a vast range for kitchens, coloured, shiny or shaped. Make it a feature, one of your “wow factors”. If you don’t want to use wall space for heating, think about a free standing radiator or underfloor heating. Suitable to install under most flooring and giving that extra “bare foot” luxury.
  
11. Lighting - good lighting is key to a successful kitchen renovation. Recessed LED lights over preparation areas, pendant lights over dining areas, a light on the extractor, LED strips under units all help to create ambience and mood while ensuring all preparation areas and the hob are adequately and safely lit. For the added look of luxury that is also practical we can even offer lit upstands to run along your worktops or LED inserts in the cabinets.

Make notes of what you can or cannot live without in your new kitchen while browsing our showroom. Create your “Essential” and “Wish” lists and let us design your perfect room.