Choosing the right appliance

Our handy guide will help you choose appliances that complement your new kitchen design and offer the right functions to fit your lifestyle.

**Ovens**
How do you like to cook? Choose the oven type that best suits your cooking style.

**Conventional Cooking**
Conventional cooking uses electrical elements at the top and bottom of the oven. It's the ideal choice for one-shelf cooking and great for traditional recipes.

**Gas Cooking**
As the heat comes from gas flames at the bottom of the oven, gas cookers offer different temperature ‘zones’ between the shelves. This lets you cook foods needing different temperatures at the same time. Gas cooking is energy efficient, too.

**Fan Cooking**
Fan ovens circulate the heat around the oven, giving even heat distribution between shelves. You can use lower temperatures than conventional cooking and the food will cook faster, saving you time and money. Fan cooking is ideal for busy lifestyles.

**Multifunction Cooking**
Multifunction cooking combines all the benefits of fan, grill and conventional cooking into a single oven – perfect if space is at a premium. Options might include conventional/fan cooking, fan grilling and the ability to heat just the top or bottom elements of the oven.

**Choose an Easy Maintenance Oven**
A low maintenance or self-cleaning oven makes life much easier as you can say goodbye to hard scrubbing and endless struggles to remove grease.

**Easy Cleaning Enamel**
The smooth enamel liners make it quick and simple to wipe away grease and spillages from the sides of the oven.

**Catalytic Liners**
A special coating on the oven liners oxidises grease and residue when heated to 200°C, cleaning the sides of the oven very effectively.

**Pyrolytic Cleaning**
This is the most effective self-cleaning method. Pyrolytic cleaning works by safely heating the oven to 500°C to burn off food residue, leaving a fine ash on the bottom of the oven that can simply be wiped away. All areas of the oven are cleaned, not just the liners.
Hobs
We offer a wide choice of hob sizes, from 4 burners right up to 90cm hobs with five cooking zones. Choose the hob type that suits your kitchen and cooking style.

Gas
Gas hobs offer the ultimate in controlled cooking. With instant heat and unrivalled flexibility, gas is a popular and traditional choice. All our gas hobs feature flame safety devices for your peace of mind. Choose a classic design or a modern gas on glass hob that’s easy to clean as well as stylish.

Ceramic
With a smooth glass surface, ceramic hobs add a sleek, streamlined look to your kitchen and can be easily wiped clean after use. They’re quick to heat up, too.

Electric
Our solid plate electric hobs are easy to clean and provide efficient heat distribution. The elegant designs look great in contemporary kitchens.

Induction*
Safe, fast and highly efficient, induction hobs offer unrivalled cooking performance that’s even faster than gas. Using the latest technology, the heat is transferred directly to the pan rather than the cooking surface – saving energy and avoiding burnt fingers. Smart and modern, an induction hob will grace any kitchen.

Hoods
A cooker hood can be hidden away to save space or used to create a stunning centrepiece for your kitchen – it’s your choice.

Visor Hoods
A traditional and affordable choice, visor hoods are attached to the wall above your hob.

Integrated Hoods
These hoods are installed behind furniture doors and pulled out when required. When not in use, they match your other units, giving a uniform look to your kitchen.

Chimney and Island Hoods
These stunning designs make a real style statement. A chimney or island hood will create a striking focal point for your kitchen – and a great talking point, too.

Designer Hoods
If you’re looking for something totally different, a designer screen cooker hood will bring a bold and unique feel to your kitchen.

Refrigeration
Choose an integrated design to match your kitchen. All our units offer A+ energy efficiency.

Undercounter
Perfect for smaller kitchens, undercounter units offer all the benefits of larger models but fit neatly under your worktop.

Integrated Refrigeration
These larder-style units are usually installed at eye level for easy access. For greater storage capacity and ultimate design flexibility, choose a matching pair.

Fridge Freezers
Choose a 50/50 or 70/30 split to suit your family’s lifestyle and food storage requirements.

Compact Appliances
Create the perfect layout for your kitchen with our range of compact appliances – a horizontal run, a vertical stack or perhaps a group of four or more. All your chosen appliances will need to be from the same manufacturer.

Compact Ovens and Microwaves
Small on size but big on style, our compact ovens and microwaves offer the same great cooking performance and range of features as their full-size equivalents.

Coffee Machines
Enjoy the luxury of authentic Italian espressos and creamy cappuccinos in your own home with this stunning and versatile addition to your kitchen.

Storage Drawers
Our storage drawers offer stylish and useful space for coffee accessories, and warming drawers for food or dinnerware.

Laundry
Our range of integrated washing machines, tumble dryers and washer/dryers offer a whole host of features designed to save you time, energy and money – from delayed start to easy-iron technology. Choose the model that best suits your household’s laundry needs.

Dishwashing
Did you know that on average, dishwashers use just one quarter of the water used to wash dishes by hand? So they save energy and water as well as time. They’re also more hygienic and effective – and they help keep your kitchen tidy, too. A full size 60cm dishwasher will wash up to 12 place settings, equivalent to three meals for a family of four.

*Specialist induction pans are required for use with an induction hob.