



# The Ream Report

The latest on all things Kitchens, Bathrooms, Bedrooms, Home Living and Appliances from Ream Interiors...



*End the year  
with a bang!*



There is nothing better than coming home on a winter's day to a warm and cosy home, turning on the heat, making yourself a cup of tea and settling down to your favourite programme (ours is I'm A Celeb!).

Fall in love with your home this winter - whether it's that spare room that could really do with more storage or that kitchen overhaul that is long overdue. Our designers can't wait to help!

Give us a call on 01634 799 910, or email us at [design@ream.co.uk](mailto:design@ream.co.uk) to speak with one of our designers, who will be more than happy to talk through your new project with you.

## In This Issue

### INTERIOR OF THE MONTH-

Mr & Mrs Thomsen's simple yet stunning kitchen.

### NEFF'S COSY AUTUMN RECIPES -

Perfect for the colder months, NEFF's heartwarming oven-baked chilli con carne & rainbow vegetable chicken soup recipe.

### EX DISPLAY OFFERS-

Ex-display interior furniture, ready to be installed in your home at a fraction of the price.

### AEG'S LIVE EVENTS ARE BACK!

Secure your place at this year's festive live Q&A session!

# Interior Of The Month!

Mr & Mrs Thomsen

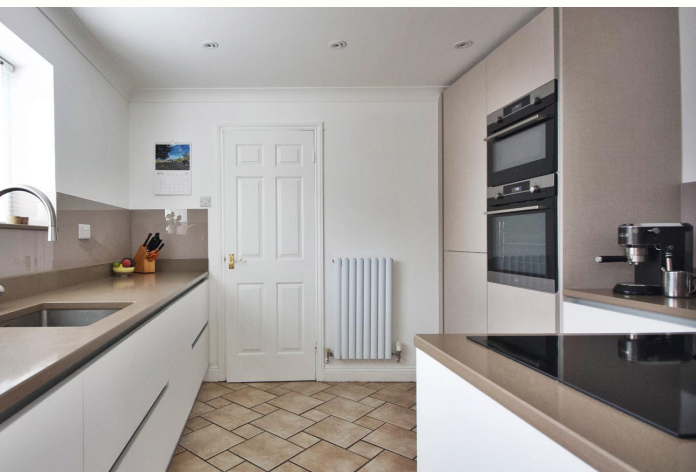
Mr & Mrs Thomsen wanted a simple and sophisticated space that spoke to the rest of their home. The main design aspect of their kitchen was the gorgeous linen cabinets; they work perfectly with the other natural materials in the kitchen. The couple love how their new kitchen colour palette brightens up the space and also how by having no wall cabinets the room feels and looks much bigger!

The couple decided to add a BORA hob into their kitchen - which they love. They were a bit apprehensive about having a hob with no ceiling extractor, but after using the BORA, they are totally over the moon with the technology and would now never look back. They love the sleek and minimal look the hob gives.





Scan the QR-code to see the full project on our real projects page!



## Fancy your project being featured?

We would love to showcase your projects in our next issue. Simply send your images and project details over to [marketing@ream.co.uk](mailto:marketing@ream.co.uk), or contact us to arrange a *free* professional photoshoot.

Every entry which is sent in and featured will be given a brand new set of AEG pans! We look forward to seeing all your fabulous transformations.

# Cook it with **AEG**



Guess what's back! Our highly anticipated live cooking event with AEG's master chef is making a comeback, exclusively tailored to our valued AEG customers, regardless of when you made your purchase from us. Whether it was 5 years ago or just yesterday, this event is designed for anyone looking to unlock the true potential of their appliances.

This year, we're thrilled to introduce an exciting addition to our program—a personalised one-to-one daytime session. This unique opportunity grants you direct access to a professional chef or our dedicated AEG account manager, enabling you to delve into any queries you might have about maximizing the potential of your home appliances! This innovative Q&A-style event will be available in two time slots, with each session lasting 45 minutes.

Join us for:

- An exclusive one-to-one with an AEG expert
- Delectable treats and insights into the latest kitchen technologies and professional cooking techniques
- Exciting goody bags filled with an array of fantastic AEG products

When is it?

**Thursday 23rd November**

**Daytime Q&A sessions :**

Session one slots- 10am-12pm

Session two slots - 2pm - 4pm

Tickets are just £15. They are a placeholder and will be refunded on the night.

[Click here to book your place](#) or call us on **01634 790 167**

*Scan me to book your  
Q&A ticket!*



# Designer Discussions

Your monthly feature from our expert designers

## Why Buying a New Kitchen is Better for Your Energy Bills

When it comes to making your home more energy-efficient, one often overlooked area is the kitchen. The kitchen is the heart of the home, but it can also be a significant source of energy consumption. If you're looking for ways to reduce your energy bills and lower your carbon footprint, investing in a new kitchen can be a smart move.

In this article, we'll explore the reasons why buying a new kitchen is better for your energy bills.



### Energy-Efficient Appliances

One of the primary reasons why a new kitchen can lead to energy savings is the opportunity to upgrade to energy-efficient appliances. Older appliances tend to be less energy-efficient, consuming more electricity and water than their modern counterparts. When you invest in new appliances, you gain access to state-of-the-art technology designed to reduce energy consumption. Energy-efficient refrigerators, dishwashers, and stoves can significantly lower your monthly utility bills.

### Improved Insulation and Sealing

Older kitchens may have poor insulation and sealing, which can lead to energy wastage. Air leaks and inadequate insulation force your heating and cooling systems to work harder to maintain a comfortable temperature, resulting in higher energy bills. When you get a new kitchen, you can address these issues by ensuring that it is properly insulated and sealed. This will help maintain a stable indoor temperature and reduce the load on your HVAC system.

### LED Lighting

Lighting is another aspect of the kitchen that can impact your energy bills. Traditional incandescent bulbs are notorious for their energy inefficiency and short lifespan. By installing LED lighting in your new kitchen, you can enjoy a more energy-efficient and long-lasting lighting solution. LEDs consume significantly less electricity, produce less heat, and can last up to 25 times longer than incandescent bulbs, leading to substantial energy savings.





### **Smart Home Integration**

Many modern kitchens are equipped with smart home technology that allows for better energy management. Smart thermostats, lighting systems, and appliances can be controlled remotely, helping you adjust settings to optimize energy consumption. For instance, you can program your smart thermostat to reduce heating or cooling when you're not in the kitchen or use your smartphone to turn off lights and appliances that were accidentally left on. These small adjustments can add up to significant energy savings over time.

### **Sustainable Materials**

When planning a new kitchen, you have the opportunity to choose sustainable materials that are not only environmentally friendly but also contribute to energy efficiency. For example, countertops made from recycled materials and energy-efficient windows can enhance your kitchen's eco-friendliness while also helping to regulate indoor temperatures more effectively.

### **Energy-Efficient Ventilation**

Proper ventilation is crucial in the kitchen to remove cooking odours and maintain indoor air quality. Old exhaust fans and ventilation systems can be noisy and inefficient. Investing in a new, energy-efficient ventilation system can ensure that your kitchen stays well-ventilated without wasting excess energy.

### **Mortgage Terms**

Mortgage providers are engaged in fierce competition to entice borrowers, and offering more attractive terms for homes with upgraded kitchens can give them a competitive edge. Borrowers are inclined to choose lenders that provide incentives like lower interest rates or reduced fees for homes with modernized kitchens. This competitive advantage can greatly enhance lenders' ability to expand their customer base.

We hope this insight as to why a newer kitchen can reduce your energy bills has been useful and our friendly and knowledgeable team would be happy to help with any more questions you may have. Call our showroom on 01634 799 910 or email us at [design@ream.co.uk](mailto:design@ream.co.uk).

By Lara  
Kitchen Designer  
REAM INTERIORS



# Cook it with



Cosy up this autumn with this heartwarming oven-baked chilli con carne!

- Prep time: 20 mins
- Cooking time: 40-50 mins
- Serves: 6



## ingredients

- 450g minced beef
- 1 onion, peeled and chopped
- 3 garlic cloves, peeled and minced
- 2 red chillies, finely chopped
- 1 beef stock cube, crumbled
- 1 tsp hot chilli powder
- 1 tbsp ground cumin
- 2 tsp dried coriander
- 1 tsp dried ginger
- 1 tsp dried mixed herbs
- ½ tsp salt
- ½ tsp freshly ground black pepper
- 100ml red wine
- 1 tbsp Worcestershire sauce
- 2 tbsps tomato purée
- 2 tbsps tomato ketchup
- 1 x 400g tin chopped tomatoes
- 2 x 400g kidney beans or mixed beans, drained and rinsed

## directions

- Preheat the oven to CircoTherm® 180C
- Fry the mince and chopped onion in an oven-proof pan until browned.
- Add the garlic, chopped chillies, crumbled stock cube, herbs, spices, salt and pepper and fry for 2-3 minutes.
- Add the red wine, bring to the boil and simmer for 2-3 minutes.
- Add the Worcestershire sauce, tomato purée, tomato ketchup, tinned tomatoes and tinned beans. Stir together, place a lid on and place in the middle of the oven for 20 minutes.
- Serve the chilli topped with fresh coriander and freshly sliced red onion and chillies.

Scan me to watch  
a how-to video



# Cook it with **NEFF**



The perfect warmer - rainbow vegetable chicken soup

- Prep time: 45 mins
- Cooking time: 25 mins
- Serves: 8



## ingredients

- 8 chicken drumsticks
- 2 tbsp olive oil
- ½ tsp salt
- ½ tsp freshly ground black pepper
- 1 litre chicken stock
- 2 medium potatoes, peeled and chopped into bite-size chunks
- 2 medium carrots, peeled and chopped into bite-size chunks
- 100 g trimmed green beans (fresh or frozen)
- 1 yellow pepper, sliced
- 50 g rainbow chard
- ¼ red cabbage, thinly sliced
- 2 radishes, thinly sliced
- 1 tbsp finely chopped parsley

## directions

- Preheat the oven to 190°C CircoTherm. Place the drumsticks in an oven-proof tray and drizzle on the oil. Sprinkle on half the salt and pepper. Place in the oven, with medium added steam and cook for 25 minutes, until golden.
- Place a large pan on the hob. Add the chicken drumsticks and any cooking juices from the tray into the pan (be sure to scrape up all the crispy bits from the tray. You can loosen it with a little of the chicken stock if needed). Add the chicken stock to the pan along with the remaining salt and pepper, the potatoes and carrots, bring to the boil, then simmer for 12 minutes.
- Add in the green beans and yellow peppers and simmer for a further 5 minutes. Add in the chard and cook for 2-3 minutes to wilt. Turn down the heat to low.
- Using a set of tongs, remove the chicken drumsticks and place them on a chopping board. Whilst holding the drumstick with the tongs, use a fork to shred the chicken off the bone. Place all the chicken meat back in the pan and discard the bones.
- Stir the chicken into the soup and then spoon into four bowls. Decorate with thin slices of red cabbage and radish, and a sprinkling of parsley.

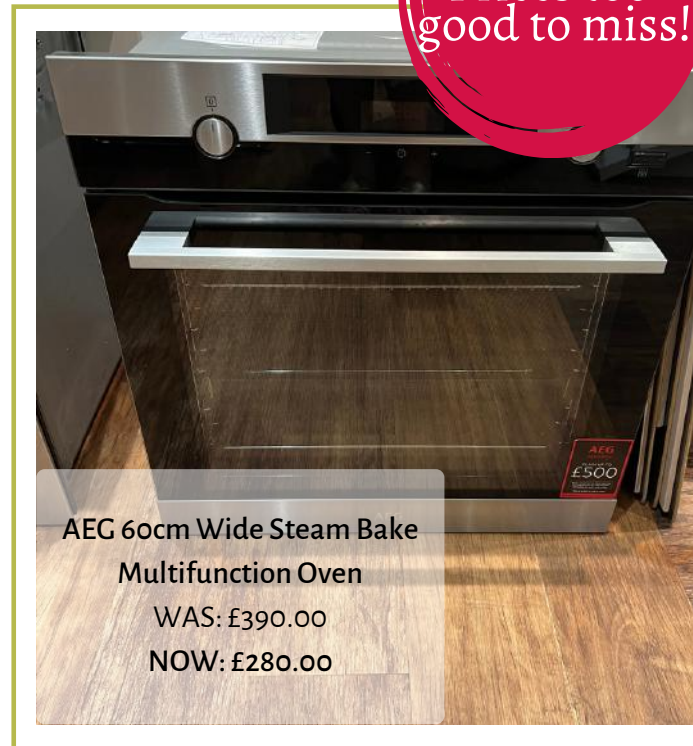


# Ex-Display Offers

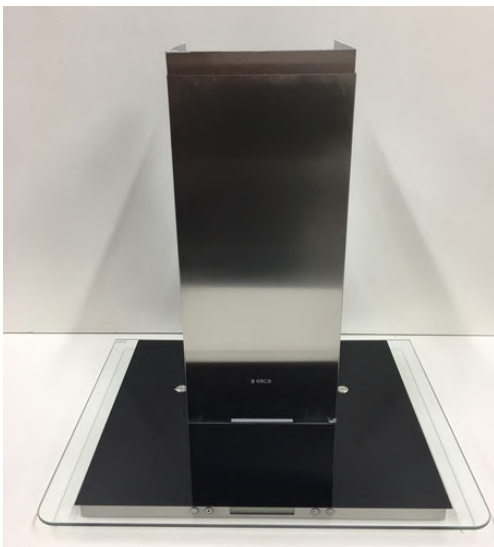
Discover some of our gorgeous ex-display products, ready to be installed in your home at a fraction of the price...

Due to the ever-evolving market that we operate in, we change our in-store displays regularly so that we can continue to show the most up-to-date trends and products possible. Therefore, we're able to offer a wide range of ex-display products with huge savings compared to the full retail price.

Prices too good to miss!



**AEG 60cm Wide Steam Bake Multifunction Oven**  
WAS: £390.00  
NOW: £280.00



## Elica Quartz 60cm Extractor

### Product details:

60cm wide, ex-display.

More information can be found on our website.

### Price

WAS: £480.00 NOW: £120.00

## AEG ProSight Touch Control Steam Oven & Side Opening Electric Built-In Oven

### Product details:

EG KS7415001M: ProSight touch control steam oven stainless steel & AEG BP7714000m: Side opening Pyroluxe Plus electric built-in single oven  
More information can be found on our website.

### Price

WAS: £1498.00 NOW: £549.00



For more fantastic bargains visit our website [ream.co.uk/ex-display](http://ream.co.uk/ex-display).

## BOSCH SMD6ZCX60G Fully Integrated Dishwasher

### Product details:

13 place settings

Cutlery holder tray type

Noise level 44dB (human voice is 60dB)

H81.5 x W60 x D55cm

More information can be found on our website.

### Price

WAS: £1200.00 NOW: £967.00



## AEG KDK911423M Sous Vide Drawer

### Product details:

AEG integrated vacuum sealer drawer.

72x408x276

More information can be found on our website.

### Price

WAS: £1800.00 NOW: £1000.00



## Square Washbasin with Towel Rail

### Product details:

Living square countertop washbasin including towel rail with pier basin monoblock, click-clack waste and bottle trap. 900mm x 480mm – one tap hole  
More information can be found on our website.

### Price

WAS: £1300.00 NOW: £450.00



For more fantastic bargains visit our website [ream.co.uk/ex-display](http://ream.co.uk/ex-display).

# Meet The Team!



I'm known as the super hero here at Ream - I'm always on hand to help! I've been a kitchen fitter for 16 years and I still love being able to transform someone's room for them. With no two days being the same, I never get bored.

-Nick, Kitchen Fitter.

## In December's Report...

- NEFF's recipes for the perfect Christmas additions!
- Another stunning interior of the month
  - More fantastic ex-display offers
  - Meet more of our wonderful team...

