



The Ream Report

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



Tailored to you...

It's the month of love, and everywhere we turn we're reminded to cherish and celebrate those around us. Surely the same should apply to your home? After all, this is the space where we celebrate those memorable birthdays, where we enjoy dinners together and where we can shut the rest of the world out after a long day.

We're passionate about helping you design a space that you love, and will continue to love for many years to come.

Give us a call on 01634 799 910, or email us at 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.



Scan me to contact us!



In This Issue

INTERIOR OF THE MONTH-
Mr & Mrs Howe's simple but spacious kitchen of dreams!

VALENTINES RECIPES!
Date night is sorted with Neff's Beef Teriyaki Grilled Steak & grilled mango & coconut crumble recipes

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

DESIGNER DISCUSSION!
Vented hobs and how they could benefit you

Interior Of The Month!

Mr & Mrs Howe

“Our wonderful Ream kitchen is finished and we are absolutely delighted with it. The units are all beautifully made and fit perfectly. Paul, your kitchen design has worked a treat. Thank you so much for all your help and patience. We have nothing but praise for Ream Interiors from start to finish. Our kitchen fitter said he has built many kitchens over the years and commented on how well made the Ream Kitchens are.

Everyone we have spoken to at Ream Interiors has been extremely helpful and nothing was ever too much trouble. Ream Interiors is an exceptional company and we have much pleasure in recommending the company to anyone thinking of having a new kitchen. Thank you again for our lovely kitchen.” - Mr & Mrs Howe





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, or contact us to arrange a *free* professional photoshoot.

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

Designer Discussions

Your monthly feature from our expert designers

Are Vented Hobs The Way Forward For Kitchen Design?

The integration of downdraft extractors into hobs has revolutionised kitchen design, liberating homeowners from the constraints of traditional overhead hood placement. By incorporating the extractor directly into the hob, kitchen layouts are no longer restricted, offering unprecedented flexibility in positioning the cooking surface. This innovation not only enhances the aesthetic appeal of the kitchen with its sleek and stylish design but also maximises space utilisation by eliminating the need for a separate hood installation.



With a downdraft extractor being built into the hob itself, you can have your hob almost anywhere in your kitchen. Not only do these hobs look sleek and stylish, but they also take up less room compared to installing a hood and are also quiet, meaning less disturbance for people in other rooms of the home. Instead of letting cooking vapours and odours rise in the first place, the downdraft extractor draws them away where they are created, directly extracting them from the pot, roaster, pan or grill on the cooktop.

Advantages of Vented Hobs

Flexible Kitchen Design

One of the standout features of vented hobs is their ability to offer unparalleled flexibility in kitchen design. With the extraction system integrated directly into the hob, homeowners have the freedom to install the cooking surface almost anywhere in the kitchen. This flexibility is particularly valuable for open-plan kitchen layouts, where traditional overhead hoods might disrupt sightlines and aesthetic cohesion.

Space-Efficient Design

Vented hobs present a space-saving solution compared to traditional hood installations. The absence of a bulky overhead hood creates a sleek and uncluttered look in the kitchen. This is particularly advantageous in smaller kitchens where maximising available space is crucial.

Reduced Noise Disturbance

Traditional range hoods can be noisy, creating disturbances for individuals in other rooms of the home. Vented hobs, on the other hand, often feature quieter operation. This is especially beneficial for those who enjoy a calm and peaceful cooking environment or for homes with open-concept living spaces where noise carries easily.



Efficient Extraction at the Source

Vented hobs prevent cooking vapours and odours from rising in the first place by extracting them directly from the cookware. This targeted extraction at the source ensures more effective removal of steam, grease, and odours, contributing to a cleaner and fresher kitchen environment.

Take a look at some of our favourites...



BORA PURE & BORA X PURE

Featuring a stylish integrated extractor, the Bora Pure & X Pure make an impressive and functional choice for those looking for a state-of-the-art induction hob.



BORA CLASSIC

The intuitive Bora Classic with its slimline central extractor is absolutely as sleek as it looks. This high-performance hob can be paired with your chosen cooktops.



AEG DOWNDRAFT BREEZE HOOD

The stylishly designed 8000 Breeze hood removes lingering odours silently thanks to its quiet breeze technology. So now you can experience a tranquil, fume-free kitchen environment every time you cook.



AEG INDUCTION EXTRACTORHOB COMBOHOB

ComboHob Bridge brings a powerful induction hob and an extraction fan together into one masterful product. Experience design freedom with the convenience of a hybrid hob.



SIEMENS INDUCTIONAIR PLUS HOB

The InductionAir Plus opens up a new world of possibilities for your kitchen. Integrated extraction allows you to position your hob anywhere in your space.

Vented hobs have undeniably transformed the kitchen landscape, offering a perfect amalgamation of style, flexibility, and efficiency. As these innovations continue to evolve, modern kitchens can anticipate an exciting future where cooking experiences are not only enhanced but also seamlessly integrated into the overall design aesthetic.

We hope this insight into why picking a vented hob for your kitchen could benefit you. 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.

By Paul
Kitchen Designer
REAM INTERIORS



Cook it with **NEFF**



Impress your Valentine this February with this delicious Beef Teriyaki Grilled Steak with Grilled Veg

- Prep time: 40 mins
- Cooking time: 15 mins
- Serves: 2



ingredients

- 300g Sirloin
- 1 broccoli
- 1 aubergine
- 2 spring onions
- ½ thumb-sized piece of ginger

The Marinade

- 4.5 tbsp light soy sauce
- 4 tbsp mirin
- 4 tbsp sake
- 1 tbsp sugar
- 2 tbsp miso paste

directions

- Finely chop the ginger and finely slice the spring onion. Combine the rest of the marinade ingredients in a medium size bowl, mix well until the sugar dissolves. Slice the aubergine into 2cm slices. Trim and slice the broccoli florets with the stems.
- Marinate the vegetables, for 30 minutes. Heat 1-2 tablespoon vegetable oil to a high heat on a griddle pan, start by cooking the aubergine 3-4 minutes on each side, once it's fully cooked set aside. Add a teaspoon of oil to the pan, once its hot cook the broccoli, 3 minutes on each side. While the vegetables are cooking dip the steak in the remaining marinade, let it sit until the aubergine and broccoli are fully cooked.
- Plate up the vegetables, arrange the strips of steak on top and finish off by pouring over the reduced sauce.

Cook it with



Impress your date with this grilled mango & coconut crumble for dessert!

- Prep time: 20 mins
- Cooking time: 30 mins
- Serves: 4



ingredients

- 2 fresh mangoes
- 30g brown sugar
- 30g grated coconut
- 70g almond powder
- 100g flour
- 80g sugar
- 40g coconut oil
- 20ml cold water
- 1 pinch of sea salt
- 1 vanilla pod
- 1 cinnamon stick

directions

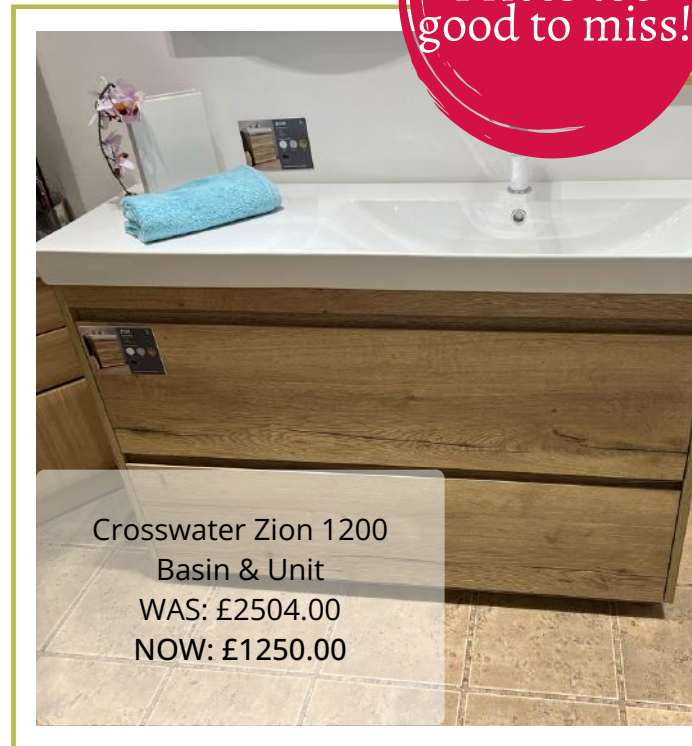
- Start by combining the flour, sugar, almond powder, salt and grated coconut into a large mixing bowl.
- Add the melted coconut oil and mix with your fingers, add little by little with some cold water to obtain a crumbly texture.
- Spread evenly on a baking tray covered with parchment paper and bake in your preheated oven at 180°C for 20 to 25 minutes, until your crumble has a nice golden color.
- Meanwhile, peel the mangoes, cut thick slices and roll in brown sugar. You can also grate some cinnamon into the sugar. Grill the mango fingers on your stove grill for 5 minutes, until it caramelises.
- Serve your dessert by assembling the mango and crumble onto a plate and Voilà!

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!



Crosswater Zion 1200
Basin & Unit
WAS: £2504.00
NOW: £1250.00



Crosswater Artist Basin unit & Nepi Round Inset basin

Product details:

60cm wide, ex-display.

More information can be found on our website.

Price

WAS: £2235.00 NOW: £1115.00

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



Utopia Display

Product details:

Tuscan Gloss doors, Durham Oak carcass plinth & Worktop

More information can be found on our website.

Price

WAS: £3049.00 NOW: £1500.00



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.

Meet The Team!



Building Ream to what it is today is something that I am extremely proud of; from selling kitchens to now running a successful company with over 12,000 happy customers. I always look forward to coming into work and seeing what the day has in store!

-Peter, Owner & MD.

In March's Report...

- NEFF's spring recipes
- Another stunning interior of the month
 - More fantastic ex-display offers
 - Meet more of our wonderful team...

