

ASTERCLASS Inagazine

Get a Handle on It

Kitchen Cabinet Handle Choices and How to Make the Right One

A Blushing Beauty Kitchen Story

An Extensive Kitchen Renovation as Told by the Kitchen Designer.

MASTERCLASS®
——KITCHENS——

PLUS...

Get the Bespoke Look
How to Craft Your Custom Project

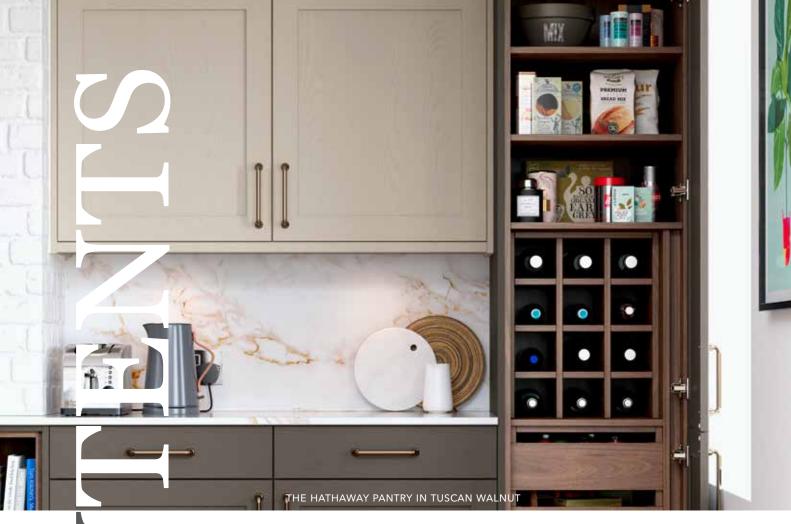
dition 4

Unlock Creativity
Choosing a Soulful Design

Brave the Colour Unleash Your Imagination

Everyday Cooking Wholesome Recipes to Love





MOD O

Welcome to Edition 4 of

Masterclass Magazine.
Inside this issue you
will see real homes,
design tips, tricks and
delicious recipes.

In this issue...

- **04** What's New
 The latest kitchen design trends.
- O8 Biophilic Design Create a natural kitchen sanctuary.
- 10 Get the Bespoke Look How to elevate your lifestyle with storage features.
- 16 3 Ways to Embrace Colour The choice is yours when it comes to colour. Which will you choose?
- 26 Kitchen Planning
 Is a handleless kitchen the right choice for you?
- 34 Kitchen Cabinet Handles 4 steps to getting your kitchen cabinet handles right.
- 38 Multi-Functional and Stylishly Elegant
 A blushing kitchen story.

kitchen story.

44 A Light and Bright Kitchen Transformation A Scandi-inspired handleless

- 50 A Must-See Blue Shaker Redland Count is a far-fromaverage property development.
- 54 A Cool, Clean, Handleless Scandi Kitchen A show-stopping minimalist space.
- 60 Timeless Kitchens
 Shaker-style kitchens that have a timeless appeal.
- 67 Food and Drink
 Your weekend menu for
 entertaining friends and family.
- 70 Glamorous Home Bar Ideas How to host your friends with neat storage solutions.
- 74 Beautiful Real Kitchens
 Breathtaking kitchen inspiration to kick-start your planning.
- 78 Buying Your Dream Masterclass Kitchen We've answered your questions.
- 80 Pets in Kitchens
 Our favourite photos of pets in kitchens.

1



Masterclass Kitchens

fabulous ideas.



Our online inspiration blog is jampacked full of kitchen articles that have been featured in kitchen and home interior magazines. Visit masterclasskitchens.co.uk/inspiration

Join us online for beautiful kitchen inspiration and

masterclasskitchens.co.uk

Follow @masterclasskitchens on Instagram for stunning kitchen interiors. Plus take a look inside some of our favourite 'Real Kitchens.'

#ElegantDesign #CleanLines #ModernSlabStyle

masterclasskitchens Sutton embodies the beauty of sleek simplicity, highlighting a contemporary slab-style design with clean lines, flawlessly accentuated by a smooth and lustrous Silk finish

OOA

Sutton Scots Grey @ionesbritain

masterclasskitchens

Magic to a Space

#MASTERCLASSMOMENTS Tag us and use #masterclassmoments to show us your new Masterclass kitchen and living space. We adore seeing your finished rooms.

Pin it

Hello & Welcome

Welcome to the latest issue of *Masterclass Magazine*, where we unlock the secrets to timeless kitchen design and culinary inspiration. Explore the freshest kitchen trends in "**What's New**" (p4) and create your very own natural kitchen sanctuary with "**Biophilic Design**" (p8). Discover how to elevate your lifestyle with bespoke storage features and unleash your creativity with a spectrum of colours in our "**Get the Bespoke Look**" (p10) and "**3 Ways to Embrace Colour**" (p16) features.

Whether you're considering handleless kitchens or perfecting your cabinet handles, we've got you covered. Dive into stories of multi-functional elegance (p38), must-see blue Shaker kitchens (p50) and Scandinavian transformations (p54). If classic charm is your preference, our exploration of "Timeless Kitchens" (p60) will inspire. And for culinary inspiration, explore our mouth-watering "Food and Drink" (p67) section.

We've left no stone unturned, from pets in kitchens to buying your dream Masterclass kitchen. Join us on this journey of inspiration and make your kitchen the heart of your home. Enjoy the read.

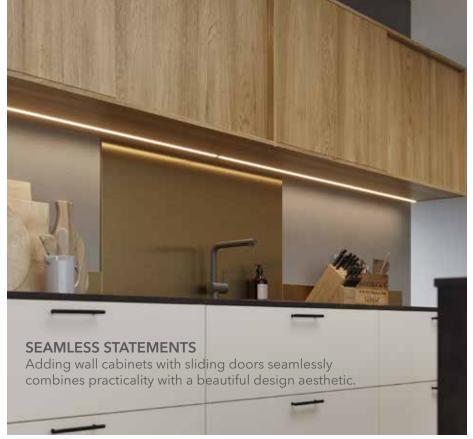


Cassie

Cassie Jones
Brand Manager







LUXURIOUSLY DECORATIVE

You should never miss handles when designing your dream kitchen. But how do you pair them in a way that looks good? Learn more about getting your kitchen cabinet handles right by turning to page 34.



3 OF THE BEST...

Cutlery and Utensil Storage Options

Elevate your space with practical storage for cutlery and utensils that are both functional and tremendously beautiful.



Cutlery inserts give a bespoke look to a wood-effect drawer box. The classic look is easier to achieve than ever before.



A utensil drawer acts as a companion to cutlery drawers. They house bulkier items that may not otherwise fit within a cutlery tray – think potato mashers and graters!



With its internal drawers, the modern **Legrabox R-Design** flawlessly conceals additional storage, maintaining clean contemporary lines.

DID YOU KNOW?

Choosing to forego wall cabinets doesn't necessarily mean losing out on important storage space. Choose wide drawers, pull-out larders and corner solutions to house all your store cupboard essentials.







BI-FOLD DOOR CABINETS

Kitchen cabinets with bi-fold doors look great in any kitchen, particularly with limited space for doors to open. Shown here in a tall cabinet, open the door, and it will expand in a single motion, taking up minimal space.





99% Recycled Water

Renewable Electric Energy

MIN 20%

Recycled Materials





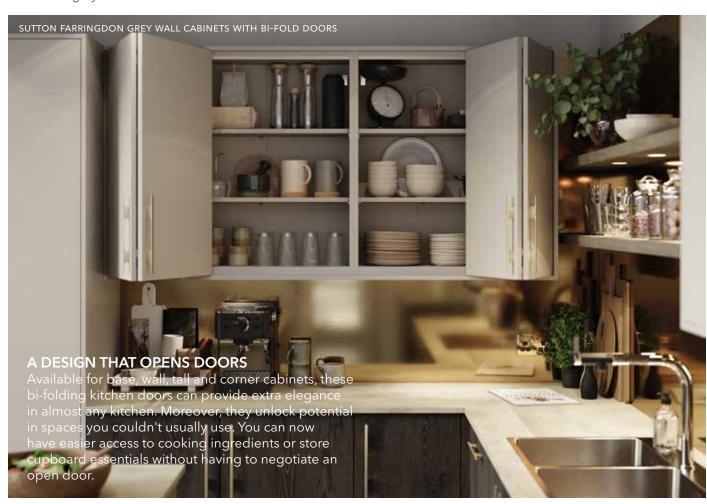
COSENTINO UK - CENTRAL OFFICES



BEAUTIFUL BOOTILITY

Having a bootility is a great way to transition from outdoor to indoor living. You can now include an internal divider to store an ironing board, giving you the extra storage you need.







Many individuals who appreciate the natural world choose to incorporate biophilic design elements into the interior of their homes and workspaces.

When thinking about your kitchen renovation, consider biophilic design with your architect at the point of creation. Adding more windows or even a skylight to your kitchen could improve your overall well-being, regulate your sleepwake cycle and increase natural light exposure subtly.

When designing a space with biophilic elements, it's essential to consider using natural materials such as wood and stone, which can create a calming and grounding effect. In addition, incorporating







darker tones in a kitchen will provide a striking contrast and a cosy ambience.

Adding house plants to your kitchen design plans can inspire your biophilia and provide health benefits by purifying the air, contributing to a more relaxed, aesthetically pleasing environment

When designing a biophilic kitchen, it's essential to consider the addition of pets and how to include them in the overall design, such as creating gaps for beds and perches.



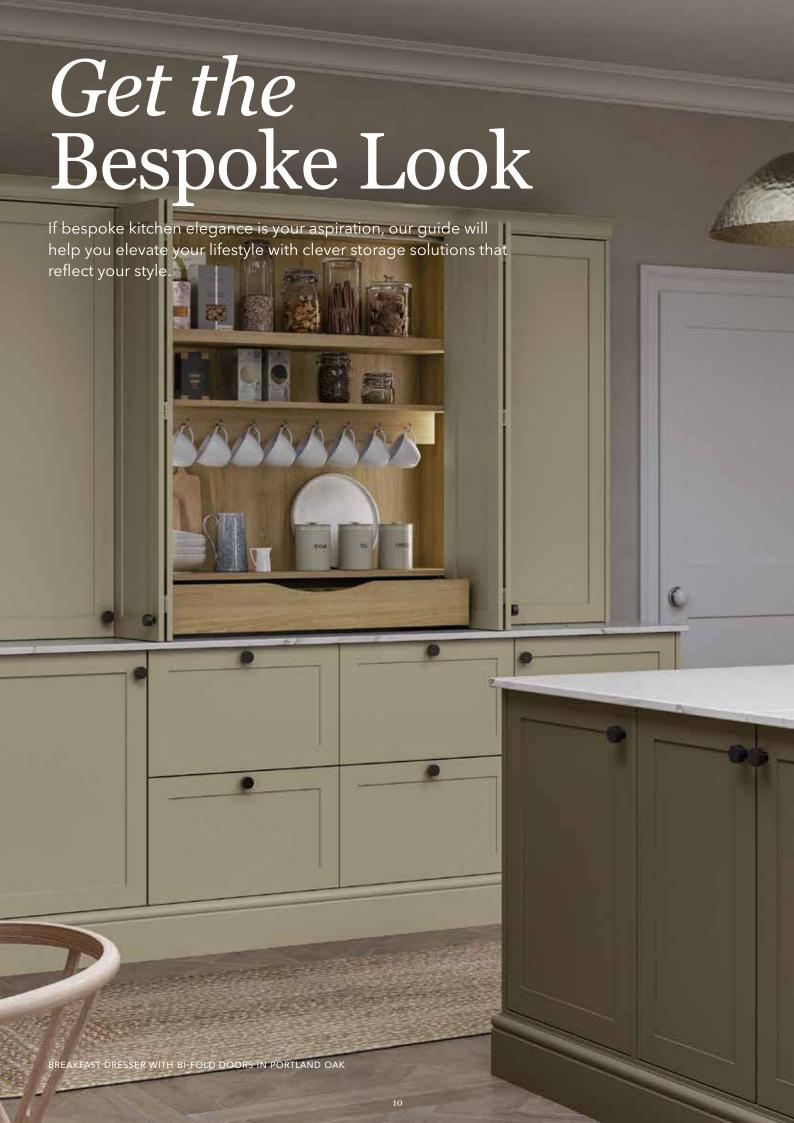


GREEN BETTER DAYS Infuse your kitchen with

the soothing embrace of nature with New Forest, shown in Sutton. A palette inspired by luscious landscapes, these cabinets effortlessly create a haven of tranquillity and style.











SUPERIOR STORAGE

Whether you're a seasoned chef or an enthusiastic home cook, the Hathaway pantry elevates your culinary journey. It's not just a piece of furniture; it's a fusion of aesthetics and usability that sets the stage for gastronomic adventures.









Kitchen dressers with bi-fold doors have emerged as a popular and practical choice for modern homeowners seeking functionality and aesthetic appeal. One of the key reasons for their popularity is their ability to optimise space. Bi-fold doors open away from the workspace and allow easy access to the contents of the dresser.



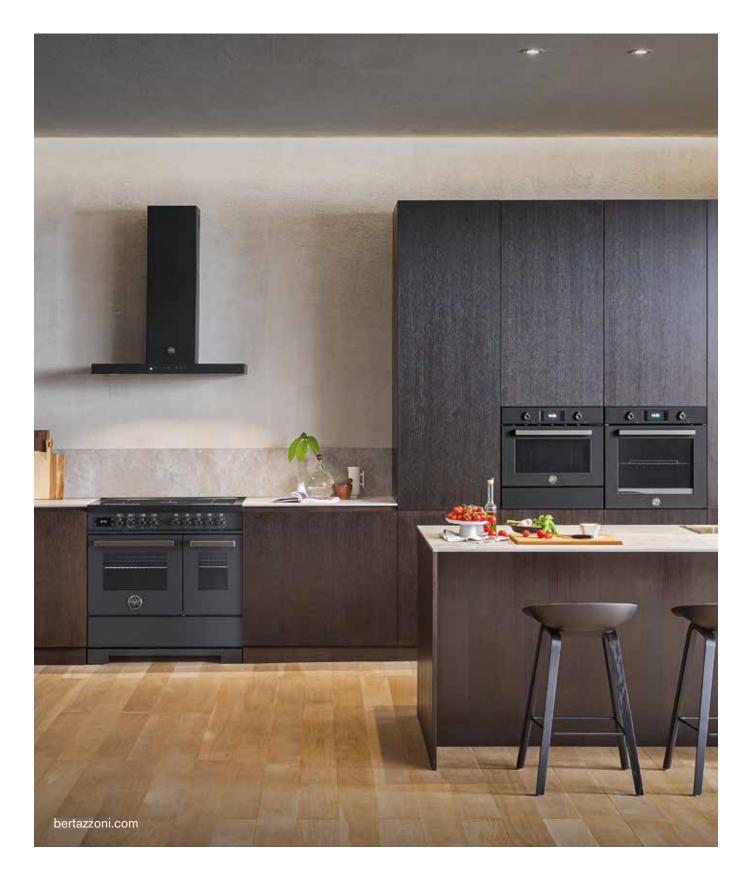
"The elegance of efficiency — The Lansbury corner pantry is a must-have of any classic kitchen design."

A twist on the classic pantry, The Lansbury is a corner pantry cabinet that will make the most of the space in your kitchen. Available in all cabinet colour options.





WINE DRAWERS Where sophistication and functionality seamlessly blend to bring the charm of the vineyard right to your fingertips. Display your unique wine collection pridefully and elevate your kitchen-dining experience – available in Portland Oak or Tuscan Walnut cabinet options.



Professional Series

Design and engineering. Since 1882 Bertazzoni appliances bring the best of italian tradition to the kitchen.





Bertazzoni: How beautiful appliances have stood the test of time

True to is Italian roots Bertazzoni products are synonymous with style and flair. With a history dating back to 1882, the family-run business, with fifth- and sixth-generation members at the helm, has produced expertly-engineered and precision-finished products from it's birthplace in Emilia-Romagna for more than 140 years.

Vibrant, durable and inspired by various elements of the rich Italian countryside, some finishes are the same found on famous Italian sports cars.

Applied by hand using the same process, the breath-taking and resilient colourways are hard-wearing and resistant to acids and temperature corrosion.

Colourways across the Professional, Heritage, Modern and Master Series take inspiration from the landscape, the fruit and vegetables, the light of the sun and the moon and each finish is matched with a different series to complete a sophisticated and instantly-recognisable look.

The three pillars of family, food and engineering are part of the Bertazzoni DNA. The 'F.lli' element of the logo means Bros and, to Bertazzoni, this is family.





When it comes to food, Bertazzoni appliances have always been designed to help people bring the best home-cooked meals to the family table.

When it comes engineering, Bertazzoni is proud to still use many traditional methods in its production processes. Whether it's the hand-finishing of metal products or the lean manufacturing elements of the Toyota principles that the company adheres to, attention to detail and quality craftmanship is deep rooted within Bertazzoni.

To find out more about Bertazzoni colours and finishes, visit https://uk.bertazzoni.com/





TO COOK BEAUTIFULLY

3 Ways to Embrace Colour world and encourage you to pay more attention to everything around Wasterplace Vitabage has greated a diverse polette as you can make a soleur statement.

Colour can enrich your world and encourage you to pay more attention to everything around you. Masterclass Kitchens has created a diverse palette so you can make a colour statement showcasing your personality. Make a bold statement or keep it classically chic with a neutral palette; the choice is yours.

STEP ONE - CHOOSE YOUR BASE TONE

Our warm and cool colour palettes offer the perfect starting point for your journey. Choose to design a neutral scheme by mixing, matching or contrasting your favourite warm or cool colour tones, or style your kitchen using your favourite base colour and then add an accent colour, textured finish, or both to pack a punch.

The Cool Palette

WHITE

SCOTS GREY

LIGHT GREY

DUST GREY

GRAPHITE









The Warm Palette

IVORY

HERITAGE GREY

HIGHLAND STONE

FARRINGDON GREY

STONE GREY

SUNSET





STEP TWO – INTRODUCE AN ACCENT COLOUR

Be bold and embrace your favourite accent colour, adding flair and excitement to your design. It's the perfect way to personalise your new kitchen and ensure your kitchen stands out from the crowd.







Glorious Greens

BISCUIT

SAGE GREEN

OLIVE

NEW FOREST

PINE GREEN

HUNTER GREEN

SEA SALT

BEACH HOUSE







Ravishing Reds

VINTAGE ROSE

AUTUMN BLUSH

CLARET







Powerful Purples

MULBERRY

WISTERIA







Blissful Blues

LIGHT BLUE

POWDER BLUE

COASTAL MIST



WINDSOR BLUE

HEATHER SLATE

OXFORD BLUE

MOONLIGHT BLUE









STEP THREE – ADD SOME TEXTURE

Finally, include another dimension in the kitchen by introducing a textured element to the design, such as stone, marble, timber or a metallic effect finish. Doing so adds a real sense of glamour to the project. Some of these finishes are also available as matching work surfaces, splashbacks and upstands, as shown in the range finder at the back of our brochure.

Striking Stones and Marbles































METALIX COPPER

Magical Metallics













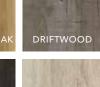
Warming Woods



HOXTON OAK

COPPER









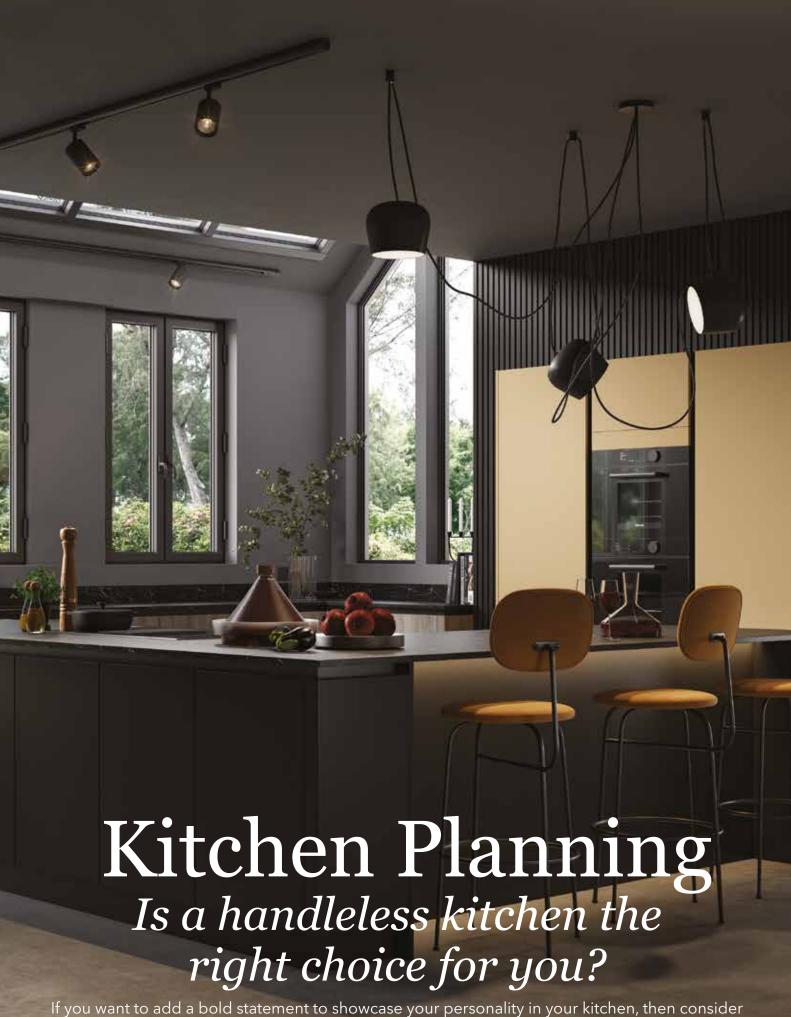








RECLAIMED OAK



f you want to add a bold statement to showcase your personality in your kitchen, then consider a handleless design. With so many elements to contemplate when planning your kitchen, gathering all the information you can before meeting with your designer is essential.



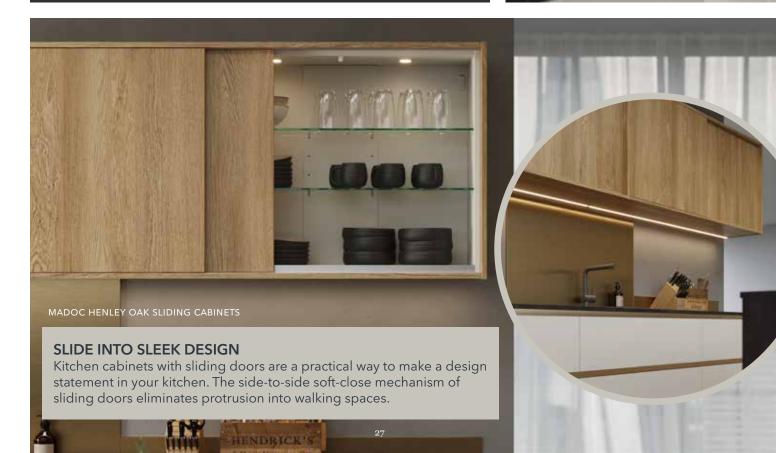
MIX AND MATCH

For an exceptional aesthetic – combine cool tones with stone or wood effect textures and finishes. To add a touch of personalisation, include a contrasting handle rail.

MAXIMISE NATURAL FINISHES

Make a stunning statement with bold finishes on tall and wall cabinets. Whether you want to add a touch of modernity, sophistication, or just a bit of personality to your space, bold finishes can help you achieve your desired aesthetic.







"Green's versatility shines through as it effortlessly complements cabinets of different styles and colours."

From delicate pastels and natural, earthy tones to luxurious deep hues, green adds a touch of elegance to any kitchen aesthetic. It has the versatility to mix with varying colours and textures.





WOOD ACCENTS

Achieve a stunningly simple and sophisticated look by seamlessly blending green's natural allure with woodinspired finishes and textures. Use wood accents to create a mood board that captures this aesthetic.





PERFECT PERSONALISATION

Include a contrasting handle rail from our selection of over 30 colours to add dimension to your handleless kitchen and personalise your design.



METALLIC ACCENTS

Metallic handle rails will bring a sophisticated layer of detail to your design. A glamorous option, metallic handle rails are perfect if you want to integrate accents into your design without going all out. Choosing the H Line Collection will allow you to take advantage of our unique modern storage solutions, such as LineaPlus drawers and Linea cabinets, which will set apart your kitchen













Q&ABeth Thomas

KITCHEN DESIGNER

HOW CAN I MAKE MY SMALL KITCHEN APPEAR BIGGER?

A handleless kitchen can help. The cabinets without handles create smooth lines that visually expand the space, while the minimalist look avoids clutter, making the kitchen feel airier and more open.

CAN HANDLELESS KITCHENS EVER BE CLASSIC?

While handleless designs are often associated with modern and contemporary aesthetics, they can also be adapted to encompass classic and timeless styles. The key lies in your chosen materials, colours and design elements.

WHAT ARE THE ADVANTAGES OF A HANDLELESS KITCHEN?

A handleless kitchen has several advantages. It creates an illusion of more space by eliminating protruding handles. Additionally, cleaning becomes easier as dirt doesn't collect on the edges of the handle. A handleless design provides sleek lines, as well as the ability to mix and match your door finish with your handle rail, allowing you to achieve a harmonious appearance. You can also create a warm or cool design or lean into a more classic design, making the possibilities endless.

KITCHEN LIFE PERFECTLY HARMONISED.



Everything you need, all within arm's reach. Multi-functional SILGRANIT® sink, stylish mixer tap dispensing water on demand and waste management with incabinet organisation. Seamlessly combined creates a BLANCO UNIT, giving you the best possible kitchen water place experience.





Kitchen Design Hero

The BLANCO UNIT — making kitchen life easier everyday

We spend about 60% of our time in the kitchen at the sink, so it's therefore important that things happen efficiently in this space, with everything you need within easy reach. The BLANCO UNIT is an innovative and flexible solution, improving your kitchen flow and making life easier. It is a combination of BLANCO's premium products – sink, taps, in-cabinet waste and organisation – when combined together offer a seamless solution to the kitchen sink area.

From drink and food preparation to washing, hygiene and cleaning, water plays an essential role in kitchen life. With the BLANCO UNIT you can create the perfect space to carry out these tasks, suiting your style







and lifestyle. Vegetables are peeled, washed and off-cuts disposed of in just a few simple movements. Tea made simple with a boiling water tap, cool drinks created with fresh filtered water and life made easier with features including exact measuring functions, flexible or pull-out sprays.

The space under the sink, that nogo-area of chaos can be reclaimed with BLANCO waste organisation systems and food waste disposers (FWD). Whether you are looking to organise your cleaning products, or sort your recycling, there is an in-cabinet organisation system for you. And FWDs are very convenient when it comes to disposing of food waste hygienically and easily.

So if you're planning a new kitchen, ask your kitchen designer about the BLANCO UNIT for the best possible kitchen water-place experience.

Discover more today at blanco.co.uk or call 01923 635200





STEP ONE: CHOOSE YOUR STYLE

Priority number one: kitchen cabinet handles should complement your kitchen style. Ask yourself, "Do I want to evoke a classic, traditional feel or a modern vibe?" Your answer should inform your choices.

Cup handles and knob handles, for example, are great for classic kitchens. They enhance the bespoke look of Shaker cabinets and add elegance to the design. Similarly, knob handles bring character. Select either kitchen cabinet handle option with rustic finishes and you'll achieve a genuinely ornate feel.





STEP TWO: HANDLE FINISH

Once you've settled on the style of your kitchen cabinet handles, deciding the right kitchen handle finish becomes much easier. As a general rule, glossy finishes with cool tones like chrome tend to signify modernity while warm, textured finishes create a classic impression.

Our traditional kitchen handles are available in a variety of finishes; matt, metallic, brushed and copper. Likewise, we offer knurled bar and knob handles in various elegant colours for a truly luxurious, sophisticated look.

STEP THREE: MIX AND MATCH

Once you've explored your kitchen handle options and identified preferences, you may decide to combine your favourites. Pull handles pair well with base cabinets and knob handles are easy to use on wall cabinets. Plus, they look great! Combining styles might seem risky but it works.

When mixing kitchen handles, we recommend using different styles in your base and wall cabinets. Mixing different kitchen handle styles can add subtle visual interest, character and functionality, helping your kitchen stand out from neutral alternative designs.





























The size of your chosen kitchen cabinet handles will also influence the overall look of your kitchen. Do you want to make a statement with your kitchen handles or would you rather them fade into a sleek design?

If you prefer the former option, try larger, longer handles like T-bar or D handles. Alternatively, try edge pull or knob kitchen cabinet handles if you're after an understated look.

For more inspirational tips, visit masterclasskitchens.co.uk/inspiration













Q&ABarnaby Partridge DIRECTOR,

BRITANNIA DESIGN

TELL US A BIT ABOUT THE BRIEF THAT YOUR CUSTOMERS GAVE TO YOU.

Before the lockdown, we installed a kitchen in our customer's neighbour's house. The customer was so impressed with the outcome and got in touch with us to carry out an extensive renovation in their own house. Their property was older (circa. 1911), and they wanted a traditional kitchen with a contemporary touch to match the style of the home. They wanted a kitchen equipped with all modern conveniences but did not have a typical "kitchen" appearance. The customer has young children and likes entertaining, so they needed a multi-functional space.

DID YOU HAVE TO WORK AROUND EXISTING FEATURES?

Before we arrived on site, the customer's builders had already completed the work. But, we provided input in designing and influencing some of the structural elements beforehand to improve the space's flow. We had to work around an old structural chimney breast. We created an open cabinet to address this design problem.

WHAT LOOK WERE THE CUSTOMERS GOING FOR?

We first looked at the Ashbourne and Solva ranges before deciding on Hardwick to achieve a traditional yet contemporary design. The simple, skinny Shaker look was a marvellous option. We had some fun with the colour and mixed Graphite with Vintage Rose; the customer loved the showroom's kitchen display, which helped add some joy to a simple and monochrome space. The island would always be the centrepiece, so we kept the L-shaped part of the space one colour for simplicity.

HOW DID YOU TIE THE CHOSEN KITCHEN FURNITURE ELEMENTS TOGETHER?

The kitchen is Hardwick Graphite with a Hardwick Vintage Rose island. We used Tuscan Walnut cabinets to tie in with the floor and make it more contemporary. There's a pantry cabinet with an internal quartz worktop so the customer can hide their toaster and microwave and three big wide drawer packs on the island for plenty of practical storage.

WHAT KEY STORAGE FEATURES WERE INCLUDED IN THE SPACE?

We used The Hathaway kitchen pantry (1200mm wide) for consumable storage and to house the customers' microwave and toaster. We used wood effect drawers (Tuscan Walnut) to maintain a consistent feel.

WERE THERE ANY DESIGN PROBLEMS THAT YOU OVERCAME DURING THE PROCESS?

We didn't want to design wall cabinets into the space, so we had to make sure we used lots of lighting in the absence of undercabinet lighting. It was all about making the right design choices for the customer.

IS THERE ANYTHING QUIRKY OR UNIQUE IN THE SPACE?

The customer wanted an office/desk space in the kitchen so she could work and watch her young children while they played. She also wanted to be able to close the door on the "office space" when she wasn't working, so we created a workspace by using a 1200mm larder, adding a pullout desk and adding lighting and power to the cupboard. The customer was over the moon with this!





WHICH ELEMENT OF THE DESIGN ARE YOU MOST PLEASED WITH?

We love the open wine rack and bookcase. It had lights under each shelf and softened the main run of units that could have been a bit austere.

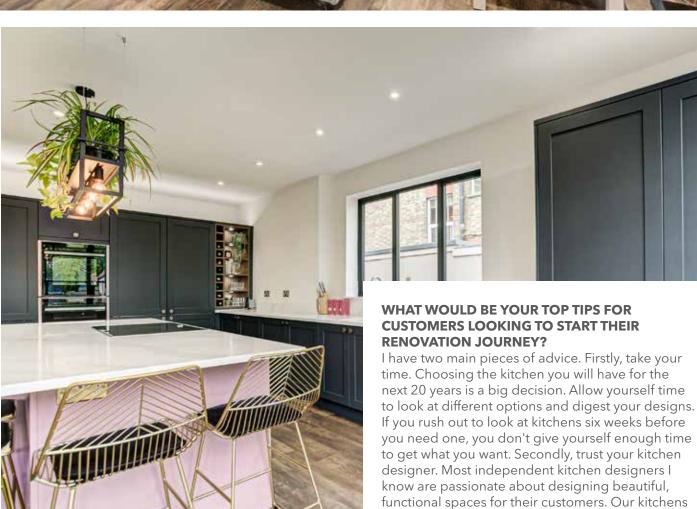
DOES THE KITCHEN WORK FOR THE OWNERS?

They love the space! They've said that they wouldn't change a thing and everyone who comes round falls in love with the room! They've recently been in touch as they'd like us to design a boot room area for them with coat/shoe storage, like the ones they've seen in the Masterclass Kitchens brochure!









the designer.

are a true collaboration between the customer and











Q&A

Kevin Allen DESIGN MANAGER, THE KITCHEN STORE

WHAT WAS THE BRIEF THAT YOUR CUSTOMERS GAVE TO YOU?

The customer requested to incorporate design elements that allowed the kitchen to serve a dual purpose. Since the kitchen is part of an open-plan living/dining area, the island must fulfil two requirements: providing ample space for food preparation and serving as a dining table during gatherings.

WHAT WERE THE KEY COMPONENTS THAT YOU USED TO CREATE THIS SPACE?

Finding the right balance between style and functionality was key to the success of this design.
The customer wanted a clean-looking, contemporary space, so I incorporated a modern, handleless design with a chic colour palette.
The H Line Collection by Masterclass

Kitchens was the ideal choice. We selected the Sutton Scots Grey door mixed with Madoc Portland Oak. It is flawlessly complemented with eye-catching bronze handle rail details and oak accent features that add warmth. The Quooker tap and Caeserstone White Attica worksurfaces were selected to complete the overall look.

DID YOU FACE ANY DESIGN CHALLENGES DURING THE PROCESS?

When we used the H Line range, I collaborated with the technical team at Masterclass Kitchens to develop units that could support the vertical handle rail profile. This enabled us to maintain the sleek look of the bronze handle rail while also providing a practical solution for opening the upper wall cabinets.







IS THERE ANYTHING QUIRKY OR UNIQUE IN THE DESIGN?

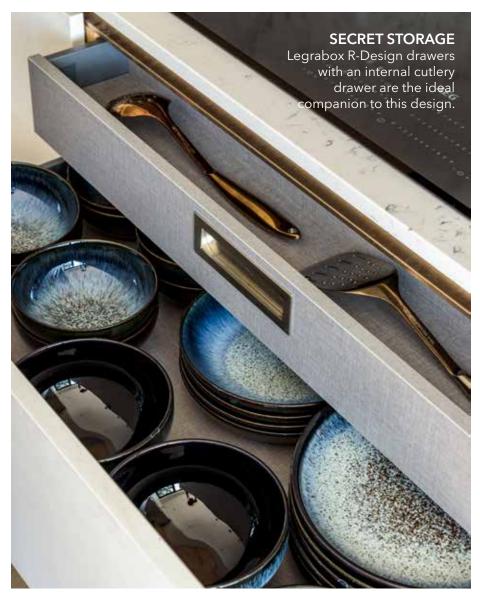
Since the kitchen area is part of an open-plan living/dining space, the island needed to serve two purposes: providing ample work surface for food preparation and serving as a dining table when entertaining. The overhanging work surface on both sides of the island fulfils this function for the customer, while the waterfall ends add aesthetic details that complement the space when viewed from the garden.

WHAT ARE YOU MOST PLEASED WITH AND WHY?

I love this kitchen's elegant and minimalist appearance in the customer's home. The design is eye-catching and stunning while still considering the room's space, as it does not dominate the area but enhances it.

WHAT IS YOUR BEST ADVICE FOR HOMEOWNERS LOOKING TO RENOVATE THEIR KITCHEN SPACE?

Always plan your project early – earlier than you think you need to start. Also, work with people who understand your requirements and pay a visit to The Kitchen Store!









WHAT YOU'VE BIN WAITING FOR

The VelaBin, shown here in Portland Oak, will ensure your kitchen space remains clutter-free. Choose from 11 configuration options, with up to four separate waste bins and three different finishes. The VelaBin will exceed your waste storage needs.



SPACE IS NOT CREATED, IT'S FREED.

NIKOLATESLA FIT, YOUR ENTIRE KITCHEN IN JUST 60 CM.









Take back your space with NikolaTesla Fit by Elica, the compact extractor hob designed for small kitchens. It captures fumes and odours faster than they can rise, guaranteeing high efficiency as silently as possible. Equipped with high-performance ceramic filters that ensure 80% filtration efficiency, which can be regenerated for up to 5 years - for those who care about the air they breathe every day at home and the world outside.

Discover all the benefits at elica.co.uk

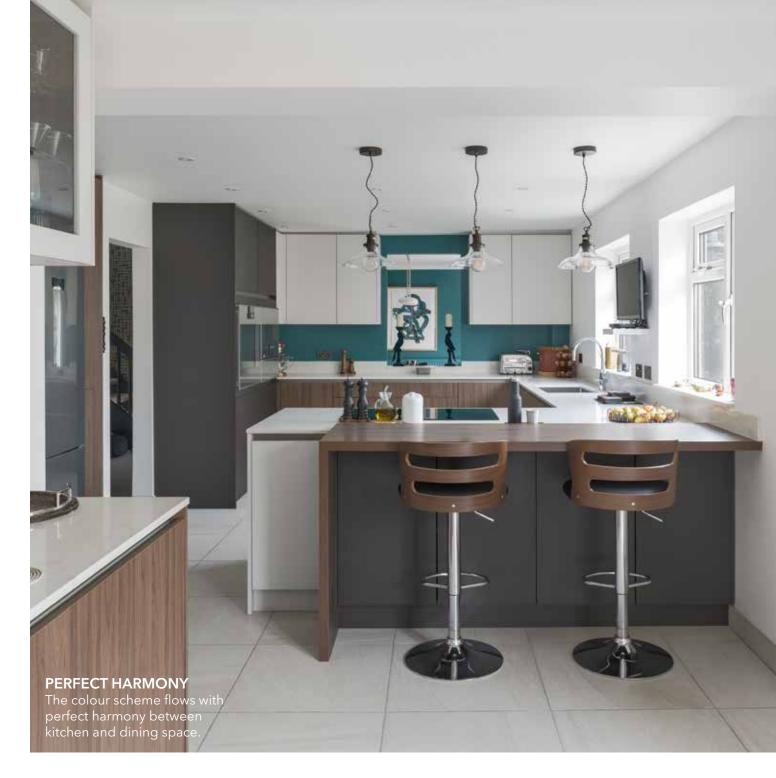
NikolaTesla Fit | Design Fabrizio Crisà





A cool, clean handleless Scandi Kitchen







Q&A

Dan Stronge MANAGING DIRECTOR, JONES BRITAIN The customer requested a chic, modern style with a minimalistic touch of Scandi design. We interviewed Dan Stronge, managing director at Jones Britain located in Groombridge just outside of Royal Tunbridge Wells, on how he created the perfect minimalistic space for his customers.

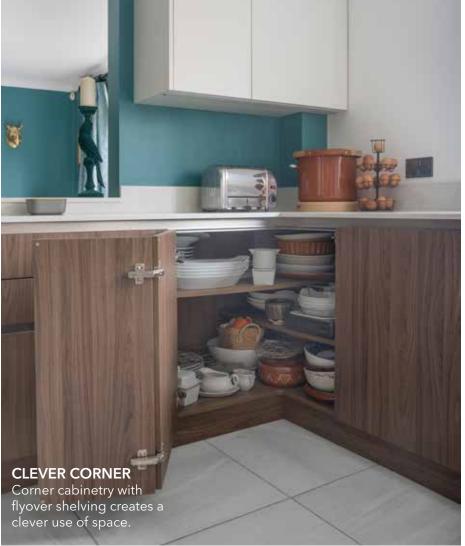
CAN YOU TELL US ABOUT THE KITCHEN DESIGN BRIEF?

The brief was to create a modern, handleless kitchen with a two-tone finish. The space was for a passionate cook who was always experimenting in the kitchen. The customer desired a bright, airy space with a bold touch that packed a punch.

WHAT INSPIRED THE CUSTOMER'S CHOICES?

The customer wanted a sleek, modern design with a Scandinavian and European influence. They wanted a minimalist aesthetic that didn't sacrifice functionality and were looking to add dark wood tones paired with white or off-white for balance. With this stylish combination, their space really does impress.



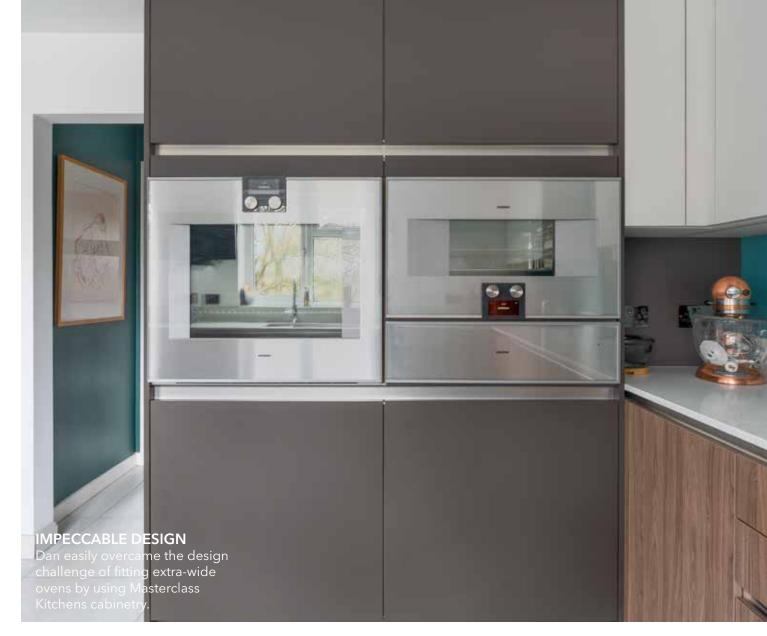


DID YOU HAVE TO REPLACE THE EXISTING KITCHEN AND, IF SO, WERE THERE EXISTING FEATURES YOU HAD TO WORK AROUND?

Yes, we needed to replace the existing kitchen. The hatch into the dining room needed integrating into the new design. After careful consideration, we created a stunning new kitchen that seamlessly integrates the hatch. Despite the awkward shape of the room, we came up with a design that truly inspires and adds value to the space.

CAN YOU TELL US ABOUT THE KITCHEN AND WHAT IT INCLUDES?

The kitchen is from the H Line Collection – Sutton Scots Grey, Madoc Tuscan Walnut and Sutton Burnt Umber. It includes an L-shaped corner cabinet with flyover shelves, a custom oven housing to accommodate 760mm-wide ovens, MagnaSpace pull-out larders and a special bespoke drawer set around a Bora hob. In the dining area, there is a drinks station with glazed cabinets as well.



WERE THERE ANY CHALLENGES DURING THE DESIGN PROCESS? IF SO, HOW DID YOU OVERCOME THEM?

During the design process, we encountered challenges in creating the perfect oven housings and hob drawers that would fit the Bora professional Hob. The final result was a masterpiece that exceeded our expectations. Our customers were thrilled with the final product, and we were proud of our achievement.

IS THERE A PARTICULAR ELEMENT YOU ARE MOST PLEASED WITH?

I'm really pleased with how all the colours worked so well with each other. The right combination of colours can create such a beautiful effect.

DOES THE KITCHEN WORK FOR THE OWNERS NOW?

The owners love the space and they find great joy in using it every day.



TELL US YOUR BEST ADVICE FOR HOMEOWNERS HOPING TO REFURBISH THEIR KITCHEN SPACE.

When contemplating a kitchen renovation, take into account the flow of the space to optimise your daily tasks.



If you're a fan of entertaining like Caple, a wine cooler should be at the top of your wish list.

A wine cabinet is a fantastic investment, quaranteeing storage and ideal serving conditions to preserve the quality of your meticulous collection and enhance the enjoyment of your favourite wines. Caple is a renowned market leader in wine coolers, offering a diverse range of high-performance models, including undercounter, freestanding in-column, and options that can accommodate anywhere from 8 to 132 bottles and up to 3 temperature zones.

For consistent cooling, opt for Caple-exclusive compressor technology for precise temperature control, plus anti-vibration and humidity control to preserve quality. Lighting is important too. Caple uses stylish white LEDs and UV-toughened glass doors to protect your wine from accelerated ageing due to UV rays. Ensure your shelving allows bottles to be stored on their sides, maintaining cork moisture and preventing oxidation. This creates an air seal, delaying ageing.





Keep your fizz celebration-ready with the WC6100GM in-column single zone wine cabinet, a perfect addition to your modern kitchen. Discover its sleek design that seamlessly blends with your appliances and keeps your wines at the ideal temperature.

For those seeking versatility and style, the Wi6235 with dual zones is a stunning choice. Its two doors make a bold statement in any designer kitchen, and you can even convert it into a can chiller for soft drinks or pre-mixed cocktails to enhance your party experience.

Hosting larger gatherings? The triple-zone WF1552 freestanding cooler offers ample storage, accommodating up to 111

Bordeaux-style bottles. With its multiple zones, you have the flexibility to keep your wines at their optimum serving temperatures.

No matter your preference, whether it's red, white, or sparkling, Caple wine coolers are here to make your celebrations truly special. Explore the collection now by scanning the QR code.









We often associate Shaker kitchens with traditional kitchen settings, but Shakers have had a makeover. The skinny Shaker design is a modern way to incorporate the timeless kitchen look in your space while retaining a modern touch in the home.





Transform your kitchen with the timeless elegance of oak cabinets. Our Portland Oak and Tuscan Walnut cabinets and drawers will give your kitchen a sophisticated and classic look that endures through the years. Wood finishes have always been the hallmark of bespoke kitchen design, and now you can achieve this style at a fraction of the cost.





"The kitchen pantry is a storage feature that will stand the test of time."

If you're looking for a classic Shaker kitchen design with timeless storage features, look no further than the Hathaway kitchen pantry. This pantry is customisable to suit your needs and comes in six different width options, making it the perfect fit for any kitchen. You can choose from two beautiful finishes: Portland Oak or Tuscan Walnut. If you prefer easy access to your pantry items, you can also opt for a SpaceTower.







The Connery cocktail cabinet evokes a sense of glamour and occasion in the kitchen design. A timeless feature and a jewel of the kitchen, the cocktail cabinet will always be a true classic. "Prioritise an efficient layout by making the most of available space. A kitchen dresser was once a practical storage solution, but now we have a place to display our favourite crockery and glassware. It is a fabulous way to add a pinch of personality to your space."







Create a functional and aesthetically pleasing kitchen by incorporating crate drawers and larders into your design. The addition of Portland Oak or Tuscan Walnut cabinetry adds warmth to the timeless design.



Want to start your day off right? One easy way is to keep all your breakfast items in one spot! That way, you'll have a more organised morning without worrying about searching for your essentials.

The breakfast dresser features integrated drawers for teaspoons, teabags and coffee pods. It also has enough space to hang your favourite mugs and includes internal lighting as standard.



You can include several features that instantly elevate the aesthetic to achieve a traditional design. A kitchen mantle is a surefire way to add a classic touch. Integrating glass or open cabinetry allows you to display your favourite adornments proudly. Speaking to your kitchen designer will allow you to understand all the possibilities of a classic kitchen design.







Become a Masterclass Kitchens Insider

Get inside knowledge from our experts and be the first to receive exclusive guides, product launch information and more!



SAMSUNG

Unleash a World of Flavour





Cook more flexibly

Steam it. Air fry it. Air sous vide it. Or roast it. The Samsung Dual Cook Flex™ oven has the flexibility to let you master any cuisine.

Ask your local kitchen retailer for a demonstration on the new cooking products from Samsung in their showroom.



Dual Cook Steam™ Dual Co

Enjoy oven cooking and steaming dishes at the same time, or add steam when you are cooking to keep food deliciously moist.



Dual Cook Flex™

Cook at two different temperatures and settings, plus by only using the top half you can save over 25% on energy.*



Air Fry

Enjoy healthier fried food without a deep fryer. Air Fry combines a special tray with hot air circulation that envelops food and eliminates excess fat.





*25.3% energy savings and 52% faster pre-heating based on using only the top half of the oven. Internal testing on Series 5 NV7B5675LAK, upper vs. whole compartment for small cake baking at convection 165°C (IEC-60350).

FOM: DRINK

Are you expecting guests this weekend and need help deciding what to cook? We have a fantastic yet easy-to-make menu that will impress your guests. What more could you want?

French Onion

SERVES 4

Ingredients

- 50g butter
- 1 tbsp olive oil
- 1kg onions, halved and thinly sliced
- 1 tsp sugar
- 4 garlic cloves, thinly sliced
- 2 tbsp plain flour
- 250ml dry white wine
- 1.3l hot beef stock
- 8 slices baguette
- 140g gruyère, finely grated

Method

- 1. Melt the butter with the olive oil in a large heavy-based pan. Add the onions and fry with the lid on for 10 mins until soft.
- 2. Sprinkle in the sugar and cook for 20 mins more, stirring frequently, until caramelised. The onions should be really golden, full of flavour and soft when pinched between your fingers. Take care towards the end to ensure that they don't burn.
- 3. Add the garlic cloves for the final few minutes of the onions' cooking time, then sprinkle in the plain flour and stir well.
- 4. Increase the heat and keep stirring as you gradually add the wine, followed by the beef stock. Cover and simmer for 15-20 mins.
- 5. To serve, turn on the grill, and toast the bread. Ladle the soup into heatproof bowls.
- 6. Put a slice or two of toast on top of the bowls of soup, and pile on the gruyère. Grill until melted. Alternatively, you can cook the toasts under the grill, then add them to the soup to serve.

Pork Belly Bao Buns

MAKES 10

Ingredients

FOR THE PORK

- 1 tbsp sunflower oil
- 800g piece boneless pork belly
- 4 tbsp light muscovado sugar
- 3 garlic cloves
- thumb-sized piece ginger
- 2 star anise
- 100ml Shaoxing rice win
- 2 tbsp dark soy sauce
- large pinch of Chinese five-spice powder FOR THE BUNS
- 250g plain flour, plus extra for dusting
- 1 tbsp white caster sugar
- 1 tsp baking powder
- 2 tsp fast-action dried yeast
- 50ml milk
- 1 tbsp sunflower oil, plus extra for greasing

FOR THE CRUSHED CHILLI PEANUTS

- handful roasted peanuts
- 1 tsp togarashi spice mix (see tip below)
 TO SERVE

• coriander leaves

- cucumber batons
- shredded spring onion

Method

- 1. Heat oven to 160C/140C fan/gas 3. Heat the oil in a flameproof casserole dish over a medium-high heat. In batches, brown the pork belly well, then transfer to a plate. Tip the sugar into the dish and cook over a medium heat until starting to dissolve and caramelise, then quickly stir in the garlic, ginger and star anise, and cook for 1 min.
- 2. Carefully pour in the rice wine and soy sauce watch out, it will spatter and simmer to dissolve the sugar. Stir the pork into the caramel to coat, then add 100ml water and the five-spice, and bring to a simmer. Put the lid on and cook in the oven for 1 hr 30 mins. Remove from the oven, uncover, put on a high heat to simmer and reduce the sauce until sticky. Can be prepared up to 2 days ahead and chilled. Reheat with a splash of water.
- 3. To make the chilli peanuts, mash most of the peanuts using a pestle and mortar, then add the rest of the nuts and roughly crush for a chunky texture. Stir through the togarashi powder. Can be made 2 days ahead and stored in an airtight container.

- 4. For the buns, tip the dry ingredients and a large pinch of salt into a food mixer fitted with a dough hook. Pour in the milk, oil and 100ml tepid water, and work the mixture for about 10 mins until smooth and elastic. Transfer to a greased bowl, cover with cling film and leave to double in size (for about 1 hour).
- 5. Tip the dough onto a floured surface and roll into a sausage shape. Cut the sausage into 10 equal portions. Roll each portion into a bun, then use a rolling pin to roll each bun out into an oval. Lightly grease each one, then fold them over a greased chopstick or skewer and place on a lightly oiled baking tray to rest for 1 hr or until doubled in size. Remove the chopstick or skewer before steaming.
- 6. Heat a steamer and steam the buns on circles of baking parchment in batches for about 10 mins until puffed up. Split the buns and stuff each one with a slice or two of the pork, drizzled with some of the sauce. Scatter over some coriander, cucumber and spring onions, then sprinkle with the crushed nuts and tuck in.

Cinnamon Rolls

SERVES 12

Ingredients

FOR THE DOUGH

500g strong white bread flour, plus extra for dusting

7g sachet fast-action dried yeast

1 tsp ground cinnamon

50g golden caster sugar

200ml warm milk

2 eaas

100g butter, softened, plus extra for the tin

2 tbsp golden syrup

FOR THE FILLING

- 150g light brown soft sugar
- 2 tbsp ground cinnamon
- 125g butter, at room temperature

FOR THE ICING

50g soft cheese

50g icing sugar

¼ tsp vanilla extract

Method

- 1. Tip all the ingredients for the dough, except the butter and golden syrup, into the bowl of a stand mixer with 1 tsp of salt. Use a paddle attachment to combine everything until it begins to come together into a dough. Then tip out onto a floured surface and knead until smooth, about 2 mins. Put it back in the bowl and gradually add the softened butter, 1–2 tsp at a time, while mixing on a medium setting. Flatten the dough to a square roughly 20 x 20cm, then cover and freeze for 30 mins, or chill for at least 1 hr.
- 2. Meanwhile, butter and line the base and sides of a deep baking tray, roughly 20 x 30cm. To make the filling, mix the sugar with the cinnamon and a large pinch of sea salt. Then set aside 2 tbsp. Beat in the butter to form a thick paste.
- 3. Lay the dough on a floured surface and roll to a neat rectangle roughly 35 x 25cm. Spread over the filling so it's completely covered. Fold the bottom third of the dough into the middle. Then fold over again to cover the top third. For the best results, chill the dough again for another 30 mins.
- 4. Re-roll the dough to another rectangle about 40 x 30cm. Then roll it up along the long edge into a tight log. To get the neatest spirals, cut in half, lift onto a tray and freeze for 15 mins to firm up. Then cut into 12 equal-sized slices. Arrange the slices, spiral side-up, in the tin. Leave to prove in fridge for at least 1 hr, or up to 24 hrs.
- 5. Heat the oven to 200C/180C fan/gas 6. Bake the buns for 20 mins. Then scatter over the reserved cinnamon sugar and bake for 10-15 mins until deep brown.
- 6. Meanwhile, mix the golden syrup with 2 tsp of boiling water. As soon as the buns come out of the oven, brush them with the syrup glaze. Then leave to cool a little. To make the icing, beat the soft cheese, icing sugar and vanilla together. Then gradually add 1-2 tbsp of boiling water to create a thick but pourable consistency. Drizzle the icing over the buns.





"Serve your drinks in style from a dedicated drinks station. Find your favourite design and let the celebrations commence!"



If you're looking to add a touch of luxury and glamour to your home, the Connery cocktail cabinet is a beautiful choice. It's the perfect addition to any kitchen design, especially if you often entertain guests and family. This iconic piece of furniture is guaranteed to impress and elevate the overall look of your living space.





Give your kitchen the ability to work in several ways. By day, meal preparation; by night, a beautiful bar! Bi-folding doors and wine drawers allow you to showcase your favourite bottles, glasses and ornaments. This means the bar is always going to be open!



Our bar dresser covers the whole cocktailmaking process. It houses a hanging wine glass rack, prep workspace, and tiered shelving for your favourite spirits. The bar dresser features bifold doors and internal lighting as standard and is available in two cabinet colour options.

Classy and intricate wine drawers complement a classic kitchen design and look great in a contemporary space – the ideal home for your prized wine collection. Choose from five width options and two cabinet colour choices.







Conceal your bar in a kitchen cupboard and wow your friends by unveiling your pride and joy. To create an aesthetically pleasing design, you can display your glassware in glass cupboards or glass racks.



Beautiful real kitchens

Our stunning real kitchens speak for themselves. They are designed and installed by our network of dedicated and highly experienced partners. Here are just a few...

Visit masterclasskitchens.co.uk/real-kitchens to see more.

For even more design inspiration order a copy of our brochures by scanning the QR code below.





H Line Sutton Heather Slate with Farringdon Grey, Ligna Farmhouse Oak and Metalix Bronze Designed and installed by Owen Williams Kitchens



H Line Madoc Urban Suede and Metalix Brass
Designed and installed by RLA Design & Development Ltd



Solva Vintage Rose and Graphite
Designed and installed by Studio 62 Kitchens



H Line Lumina Scots Grey with Metalix Brass Designed and installed by Sigma 3 Kitchens



Ashbourne Lava and Farringdon Grey Designed and installed by Jones Britain



Hardwick Highland Stone Designed and installed by Sandra Robinson Kitchens



Hardwick Stone Grey Bar Dresser in Tuscan Walnut Designed and installed by Home Sweet Home



Ashbourne Farringdon Grey Designed and installed by Moulton Kitchens



Hardwick Oxford Blue with Portland Oak SpaceTower Designed and installed by 102 Kitchens



Padstow Farringdon Grey with Portland Oak SpaceTower

Designed and installed by The Kitchen Store



H Line Sutton Highland Stone and Heather Slate

Designed and installed by Knaresborough Kitchens



H Line Sutton Graphite

Sweet Home

Designed and installed by Home

Hardwick Vintage Rose Designed and installed by Neat Kitchens



Ashbourne Sage Green and Hunter Green Designed and installed by Frank Anthony Kitchens



Hardwick Vintage Rose and Graphite

Designed and installed by Britannia Design



Hardwick Oxford Blue with Farringdon Grey

Designed and installed by Home Sweet Home



H Line Lumina Heritage Grey and Metalix Bronze

Designed and installed by Sigma 3 Kitchens



Marlborough White and Highland Stone

Designed and installed by Kingswell Kitchens

Are you ready for more?

To see even more design ideas order a copy of our brochures by scanning the QR code.



Buying Your dream Masterclass kitchen





Can I Buy Directly From Masterclass Kitchens?

We manufacture our kitchen furniture and only supply to a network of approved and appointed kitchen specialists. They will be able to show you displays, samples and colour swatches of our products and have the knowledge and skills to design and install a kitchen to suit your budget.



What Is The Quality Of Masterclass Kitchens?

We have been manufacturing kitchens since 1975, and quality has always been tremendously important to our business. We believe that the best kitchens are rigidly built and made in our factory by skilled craftsmen using the latest technology – not made up at your home. Your nearest retailer can advise you on any kitchen queries you may have.



Where Is My Nearest Masterclass Kitchens Retailer?

The first step of your journey to purchasing your Masterclass kitchen is to visit one of our approved Platinum Partner kitchen specialists. With new retailers opening across the U.K., your Masterclass retailer should never be too far away. You can find their details at: masterclasskitchens.co.uk/retailers



How Can I Contact Masterclass Kitchens?

We always advise contacting your chosen or nearest Masterclass Kitchens retailer if you have any questions or are looking for advice on your new kitchen purchase. They have the knowledge and skills to ensure you get the best from your Masterclass Kitchens experience. Should you want to contact us directly, please email:

hello@masterclasskitchens.co.uk



Where Can I See Masterclass Kitchens Displays?

Your local Masterclass Kitchens retailer will have a selection of inspirational kitchen displays, doors and handles for you to view. Visit your nearest retailer to see the breadth of possibilities for yourself.



What Is The Standard Kitchen Warranty?

Your Masterclass kitchen comes with a 10-year warranty on cabinetry, a lifetime guarantee on all moving parts and a 3-year warranty on frontages and decor panels. Your nearest retailer will be able to advise you with any queries.







Find Your

nearest Masterclass Kitchens retailer





Get A 3D Kitchen Design And Quote

Your Masterclass retailer will provide a quote based on your style, budget, and lifestyle requirements and create your dream kitchen design.

See Inspirational Kitchen Displays

Our retailers will have a selection of Masterclass kitchen displays for you to touch, feel and experience. They will also have a large range of colour samples for you to mix and match.

Get Expert Advice From An Expert Studio

All our retailers are experts in their field, and can give you invaluable advice on your project – no matter where you are in your journey.

Masterclass Kitchens Platinum Partner



Your Platinum Partner studio will be able to showcase the very best Masterclass Kitchen displays.

Scan the QR code to find your nearest retailer.



Pets in Kitchens

53% of UK adults own a pet,* and 94% of pet owners say that owning a pet makes them happy.* So, thinking of your furry friend's requirements during the kitchen buying process is vital for your and their happiness! We've included some of our favourite pictures of pets in kitchens.

* according to PDSA animal wellbeing report for 2023



ASHBOURNE HIGHLAND STONE BOOT ROOM



LINE SUTTON HEATHER SLATE WITH



H LINE LUMINA HERITAGE GREY



SHAKER IN LIGHT GREY



MARLBOROUGH FARRINGON GREY WITH TUSCAN WALNUT CRATE DRAWERS



SUTTON HIGHLAND STONE



ASHBOURNE IVORY



H LINE SUTTON SCOTS GREY WITH PORTLAND OAK HANDLE RAIL



H LINE SUTTON HEATHER SLATE WITH BRONZE HANDLE RAIL



Master two dishes at once with Dual Cook Flex™

Not only can you master all manner of meals by cooking at two different temperatures and settings at the same time with the Dual Cook divider shelf, but the hinged door means you can access the full oven or just the top half — so baste the roast without your Yorkshires collapsing.

Save your energy

Don't waste your energy on a simple midweek meal by waiting for the whole oven to heat up. Our ovens with Dual Cook technology, allow you to heat up only the top half, so you can save over 25% on energy and pre-heat up to 52% faster*

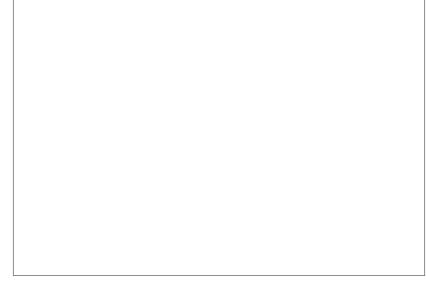
*25.3% energy savings and 52% faster pre-heating based on using only the top half of the oven. Internal testing on Series 5 NV7B5675LAK, upper vs. whole compartment for small cake baking at convection 165°C (IEC-60350)



MASTERCLASS® ——KITCHENS——



Say hello to your local *Masterclass Kitchens* partner



Est. 1975. Made in the U.K.