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Cameo
Good Company in your Kitchen

Trust us to fit your dream kitchen



reevoo
97%



Cameo Kitchens is a unique combination of a kitchen specialist and an appliance retailer, giving you the best of all worlds in one place and saving you time, money and stress.

We are proud that 95% of our work is achieved through personal recommendation and believe that exceptional customer service, both before and after sales, has been a key feature in our success.

Kitchens

Cameo has been designing people's dream kitchens for more than 21 years and our staff have four decades of experience. Our showroom features a mix of contemporary, classic and painted kitchens with a variety of worktop materials. In addition, we have a wide selection of additional samples illustrating hundreds of alternative colour options, door finishes and trims.

Appliances

Our impressive display of built-in appliances from the top European brands includes many models that are connected so you can see them in action. We can give you all the help and advice you need to ensure you get the right products and we can put together impressive appliance package deals to suit your budget. This we can do in-store, online, or by telephone.

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Cameo has more than 120 years combined experience in specialist kitchen design and installation throughout London and the Home Counties. We also supply the best kitchen appliance brands via our website throughout the UK mainland.

A breath of fresh air

Rotpunkt, the family owned company based in East Westfalia, Germany, has a track record for innovative, eye-catching and ground-breaking kitchens combined with high quality and the latest manufacturing technology.



The company was established in 1930 by Heinrich Rabe and Wilhelm Meyer and prides itself on specialised manufacturing processes, an extensive product range and reliability of quality and design.

Every range of goods preserves Rotpunkt's time-tested reputation for quality and adds new innovative elements.

Rotpunkt offer a wide variety of veneered and colour-lacquered fronts in different wood finishes and colour combinations which will turn your kitchen into an exciting room that will become the focal point of your home.

**“Made in Germany” and better still,
“Made in East Westfalia” is a worldwide
acknowledged seal of kitchen quality.**

Stylish classics



Charles Rennie Mackintosh, the celebrated designer, architect and artist had a legendary influence on European design and Art Nouveau in the UK at the turn of the 20th Century and his philosophy lives on in the world of kitchens.

The number of units available in the Mackintosh range is one of the most comprehensive in the UK. This ensures that any size kitchen and tricky layout can be enhanced.

Mackintosh kitchens feature the Nova Pro drawer system from GRASS, one of the world's leading suppliers. Each drawer has full extension runners and soft close action as standard.



“Art is the flower...
Let every artist strive to make his
flower a beautiful living thing.”

Charles Rennie Mackintosh (1868 - 1928)

Cooked to perfection



Neff is amongst the most sought-after brands available and their appliances are excellent value, stylish and reliable.

This brand has earned an enviable reputation for consistently producing superb quality, innovative built-in products that people trust.

Neff are an industry leader, offering a fantastic range of ovens that cook like no other.

There is a wide choice available in each product range - browse through their amazing range that includes cutting edge hobs, stunning hoods, incredible refrigeration, energy saving washing machines and dishwashers. You will soon see why so many people want Neff in their kitchen.



We are proud to supply the Neff range of built-in kitchen appliances and have many years experience supplying their products.

There is a comprehensive range of models to suit all types of cooks and all types of budgets.

The ovens cook superbly and have many features that will please top chefs and keen cooks alike, including their legendary Cirotherm cooking system. Also, look out for the models with the amazing slide and hide door.

The Neff range includes hobs, hoods, microwaves and a choice of ovens and compacts that are designed to help you create a bespoke appliance layout.

Look out for innovative products such as steam cookers and built-in coffee machines.

If you want quality but do not need every feature available at the top of the range, consider the entry level built-in ovens, which are more affordable, meaning you can still have a fantastic oven in your kitchen without breaking the bank.



COOKING PASSION SINCE 1877



Cameo
Good Company in your Kitchen

The engine of your kitchen



Beautiful and incomparable built-in Siemens appliances will enhance the look of your kitchen and will fit seamlessly alongside other products within the range to produce a superb end result.

Their ovens, hobs, hoods and microwaves will help to ensure perfect cooking every time. Siemens also have a range of dishwashers, fridges and washing machines, so you can enhance your whole kitchen with this quality brand.

The new range includes a series of combination ovens with functionality previously unseen, such as a microwave within a full-sized oven and full or partial steam cooking options.

Siemens offer superb style and design with state-of-the-art technology and expertise.

Siemens have won a much coveted award – the Innovation Prize for Climate and Environment for their unique dishwasher drying system, typical of Siemens innovation.

A++ rated cooling appliances are exceptionally energy efficient and the dishwashers can save 39 litres of water compared to using your sink and tap.

As a Siemens specialist we are able to offer you this superb quality range of kitchen appliances at good prices together with excellent reliability.

SIEMENS

These days everyone has energy efficiency in mind and Siemens products are designed with this as a priority. You can mix and match appliances to create your dream cooking combination



Style high club



Cameo is proud to be one of the top AEG dealers in the UK which means we have the backing and support of the manufacturer to guarantee we can give the best possible service to our customers.

Our staff have been trained by AEG, so we understand the whole product range, from the MaxiSense induction hobs and the Digital Auto Cook facility in the built-in ovens, to the large capacity integrated fridges with partner freezers.



Appliances to complement your style



On-trend technology



Design features

AEG was founded more than 125 years ago and the basis of their philosophy has always been a passion for innovation.

They are pioneers of steam cooking and their range of built-in ovens will give you outstanding performance coupled with stylish design.

They use the very latest technology, for instance, the advanced sensor system detects the volume of food in the oven and will automatically adjust the cooking duration for optimal results.

A fabulous range of hobs, hoods and microwaves also provide a great choice for the rest of your

kitchen, you can be confident that you have bought one of the most stylish products available on the market.

AEG built-in fridges and freezers are amongst our best sellers as our customers know they are buying a good quality product coupled with the latest technology.



Serving up a treat

At Cameo, we know that the wide range offered by Bosch has something to suit every household and every pocket, ensuring superb value for money.

Their built-in ovens will satisfy everyone, from a budding chef to a part-time cook, to help you produce great food.

The ovens, combined with a fabulous range of hobs, hoods and microwaves, will give you the perfect cooking solutions for your home.

Bosch also offers a fantastic range of dishwashers, fridges and washing machines to complete your kitchen.

Built-in "Serie 8" ovens will satisfy the gourmet chefs amongst you helping to produce Heston Blumenthal (or Nigella) suppers.

All Bosch appliances have complementary door designs, control panels and handles, so you are able to mix and match across the ranges helping you to choose the right appliances for you.



BOSCH
Invented for life

The latest Bosch cooking products are designed to give the very best match, particularly when choosing eye-level cooking products.

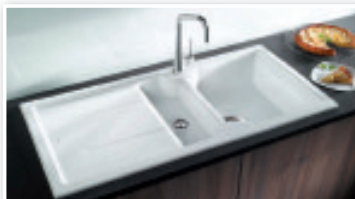


In addition to having such a broad range of good quality and reliable models from which to choose, all Bosch products are energy efficient and have been designed with the environment in mind.

A-energy rated ovens; induction hobs that cook more quickly than gas hobs; energy efficient fridges and freezers; energy saving washing machines; dishwashers using just seven litres of water..... now that's what we call environmentally friendly.

Cameo
Good Company in your Kitchen

Sinks & Taps



When it comes to making your life easier in the kitchen, the technological advances and great designs of modern sinks and taps make them a great-looking and high quality feature.

Sinks are supplied either as traditional inset models or as undermounts, which provide a continuous flow from the work surface to the sink.

They include Franke's Tectonite, a heat, stain, impact resistant surface and Fraganite, an amazing sanitized material that reduces bacteria and microbe growth by 99%, as well as Blanco's stain resistant and easy to care for Silgranite PuraDur.

Top manufacturers now supply a huge range of taps in numerous colours and styles, so keep looking until you find the one you want.

As well as conventional taps, you could consider a water boiling tap, which supplies boiling water on demand. Other options also include spray taps, which are a great way of washing and rinsing items and are used by all the leading restaurant kitchens.

Modern taps can also come with a water filter or a combination of features, such as mixer tap with water boiler that can even provide filtered drinking water - bottled water on tap!



Worktops

Whether you want them thick or thin, wood, granite, quartz, or the multitude of other options available to you, worktops can create a stunning effect and a talking point at the heart of your kitchen.

The materials you choose for your worktops must be considered carefully, particularly as your kitchen is a busy place.

Modern work surface materials are almost indestructible, immune to the risk of scratches and water damage and are the ultimate practical, hygienic work surface.

Worktops are no longer just a practical working surface, they are a vital part of your kitchen design.





Using different materials in different areas of your kitchen is one solution which can have amazing results and you can also match worktops to your wall materials to create consistency throughout the room.

We can advise you on a superb array of materials and styles to ensure that the end result is perfect for you.

Delivering the wow factor!



When it comes to designing and installing a new kitchen, reliability is key. With this project in Palmers Green, the client had been let down by other companies on many occasions - until they came to us.

Reliability helps ensure a happy customer and on this occasion we got a lovely note saying:

“Thanks to the whole team who helped me build my dream kitchen, which was turned around quicker than I expected.”

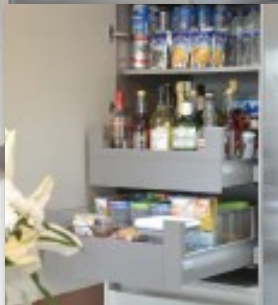
The client wanted to create the same layout as they had previously but wanted to give it a modern, updated look. A bit of a wow factor.

We went through all the different unit options we could provide with a view to maximising storage in the best possible way, discussing the different colour options and finishes. For example, mixing the doors with a different carcass colour and also suggesting different worktop options.

The kitchen was designed with Rotpunkt Kashmir Gloss doors, with the carcasses and plinths in Titan. All of the furniture was provided in our handleless range.

The different finishes really complemented the colour of the worktop, which is 20mm Quartz -Luna Stone, giving that modern finished look.

Plinth lighting was also required around the room, together with under-wall cabinet lighting and a light inside the corner unit. These extra features created just a bit more light and gave that finishing touch to the whole kitchen.





Top design tips

In more than 20 years of designing, selling and installing quality kitchens and appliances, we've grown used to prospective customers asking all kinds of weird and wonderful questions.

But there are some key pieces of advice, which will help everyone when they are planning and designing the kitchen of their dreams.

1. Don't rush

Allow time to get the design exactly how you want. You will need to talk to your builder if you are constructing an extension or new house. He will need to know about services for the kitchen in good time. Some kitchens can take up to 8 weeks for delivery and installations can typically take 1-3 weeks, so allow plenty of time.

2. Budget

Remember, you get what you pay for. It may be tempting to save money by purchasing from builders merchants or some of the larger retail chain outlets but some of these companies may use inferior raw materials resulting

in a poorer quality product. They may also not offer the detailed specialist advice and service that you are more likely to find with an independent showroom.

3. Layout

Before designing your kitchen, plan how you will use the space. Consider how much space needs to be dedicated to storage, working surface and dining and seating if you are looking at it from more of an entertaining perspective.

4. Storage

To make the most of the storage it can be useful to make a list of specific items that need to be considered.



How have they been stored in the past? Are there any elements that you particularly disliked in your old kitchen?

There may be other storage options now available that might be more suitable, such as multiple storage bins, pull-out corner mechanisms etc.

5. Colour

It may be tempting to experiment with different colours and textures but if you are unsure of your choice, keep it simple and inject accents of colour with, for example, a glass splashback, utensils, accessories or an accent wall. If you choose to refresh the kitchen in years to come, these elements can be changed relatively inexpensively to give you a whole new look.

6. Flooring

It is also important to consider your flooring choice as its colour and texture may affect your choice of unit and worktop colours.

7. Lighting

Lighting is a very important element of kitchen design which is often overlooked. You will need to consider ceiling lighting, as well as task lighting above worktops and display areas and as a feature if required. It's better to have light fall in front of you rather than behind you, so that no shadows are cast.

Cameo's specialist designers can help you with all of these aspects to ensure your kitchen is perfect for you.

Cooking types

We can help you to create your dream cooking solution. There are many different combinations of appliances, which can help make cooking easier and more enjoyable.

Our experts can advise you on which appliances would work best for you and where to locate them in your kitchen to maximise their effectiveness. Whatever your requirements, there is a combination of cooking types that will suit you and your kitchen. Here are a few examples.



Electric single ovens

Offer regular cooking functions such as fan cooking, conventional heat cooking and grilling. They do not include additional special functions such as microwaving or steaming.

Electric ovens feature either self-cleaning liners or enameled liners for manual cleaning. An extra-wide version is also available.

Many models include a self-cleaning function often called "pyrolytic" that removes the drudge of oven cleaning.

This process keeps your oven looking like new and only costs pennies to run.

Compact ovens

Compact ovens look like smaller versions of their bigger counterparts and are, therefore, an excellent match.

A compact size single oven offers regular cooking functions and can also offer steam cooking, pyrolytic cleaning and microwave options.

Compact ovens are smaller than full-size ovens, usually around 450mm high and are designed to be combined with other elements, such as other compact models, full-size ovens and warming drawers.

Steam ovens

Many models now feature cooking functions such as fan cooking, conventional heat cooking and grilling, in addition to steam functions that add moisture to the cooking process.

Full steam ovens, that cook by steam alone, are available in full-size and compact models.

Steam ovens feature a steam cleaning system and some steam combination ovens also feature a pyrolytic cleaning system.

Steam sous vide

Like steam combination ovens, these models offer a very wide range of functions but additionally feature a special low temperature setting designed to be used in conjunction with a sous vide drawer that vacuum seals the food prior to cooking.

This amazing system, originally developed for use in top restaurants, is now available in domestic models.

Masterchef fans will have spotted sous vide being used by some of the country's top chefs.

Microwave ovens

Microwave ovens these days are generally "compact" to match other cooking models. Many versions are available, such as those with the addition of a grill, a full combination model that functions just like a full-size oven and those with a pyrolytic cleaning system.

Smaller "classic" models are also available to fit within wall, tall or base units however, these do not match the main range in the way that "compacts" do.

Gas ovens

The good old gas oven is still available but there is very little choice as they have been rather left behind by modern cooking technology.



Hoods & Extraction

Cooker hoods and extractors are often overlooked when designing a kitchen but they can be a focal point in their own right, especially when lit.

Some even slope gently so that they don't dominate the space. Electronic touch controls give a flush finish and they offer precise operation and are easy to wipe clean.

Modern hoods and extractors offer the perfect flexibility, ranging in size from 600mm to 1500mm and with many colour options.

Manufacturers have developed hoods to cater for all requirements, whether you would like a statement appliance for your kitchen, something functional and unobtrusive or a discreet extraction system which fits flush with your ceiling.



Downdraft cooker hoods come with multiple power levels to tackle even the most lingering odours whilst operating with minimal noise levels.

They take up minimum space and can be tucked away inside your worktop when not in use.



Concealed lighting



Lighting is a very important element of kitchen design, which is often overlooked.

The way you light your kitchen has practical benefits but can also allow you to change the mood and the ambience of the room.

Lighting concealed within well-designed units can offer illuminated work surfaces without shadow by allowing the light to fall in front of you while you are working, not behind, and so helping you to prepare and cook food.

But it can also enable you to change the tone and brightness of the kitchen to suit the occasion or how you are feeling.

You may want a nice, bright room for a family meal or to welcome guests, or something a little more intimate and romantic for those special occasions.

Concealed lighting is a great way to offer a number of options without taking up space on your walls or elsewhere which can be better used for something else.

Lighting underneath worktops or within cabinets can be used to help indicate features within your kitchen or to help guide people.

Lighting used in the right way can also create a feeling of more space.

We can advise you on the kind of lighting which will make a real difference to your kitchen and can even offer variable colour lighting systems for that extra sparkle.



“Lighting used in the right way can create a feeling of more space and luxury”

Induction cooking

Induction hobs heat food more evenly by turning the cookware into the source of heat. They also feature tight, precise temperature control and the capacity for very low temperature settings.

This type of cooking is faster and more energy-efficient than a traditional electric cooking surface. It allows instant control of cooking energy that surpasses even gas burners.



In an induction hob, an alternating electric current produces a magnetic field which creates an electric current in the pot. Current flowing in the metal pot produces resistive heating to cook the food.

While other cooking methods use flames or red-hot heating elements which waste heat around the side of the pan, induction heating heats only the contents within the pot.

The surface of the cook top is heated only by contact with the vessel.

The possibility of burn injury is therefore significantly less than other methods, which it is great when there are children around.

Another bonus is that food doesn't burn onto the surface of the hob making cleaning the simplest of tasks.

You can also choose models that feature the versatility of flexinduction, a new system that appears as one rectangular cooking zone that can function as one, two, or more cooking spaces for larger or smaller pans.



Self cleaning ovens

The self-cleaning pyrolytic system heats the oven to a very high temperature in order to clean effectively, with the door locking in the process.

Pyrolytic cleaning costs less than using traditional oven cleaning products and does not require the use of unpleasant chemicals.

What's more, the average cost of running a pyrolytic oven cleaning cycle is just 36p.

The process superheats the interior to approximately 500

degrees C, which burns off any deposits from baking, roasting and grilling.

You are left with a perfectly clean oven and a residue of fine ash that is easily removed with a damp cloth.

A clean oven operates more effectively and leaves you free to enjoy your cooking.





A pyrolytic oven is a great way to improve efficiency and effectiveness in your kitchen. It means you can spend more time cooking great food and less on keeping your oven clean.

Curves are in vogue

Caroline Pinkus is one of the trendsetters who has a curved kitchen and she can't speak highly enough of the benefits of the one we fitted and helped design at her home.

Caroline said: "I decided to design a curved kitchen as I am a very enthusiastic cook and a curve enables you to have everything within reach without spending too much time walking back and forth.

"Cameo Kitchens came highly recommended many years ago and we put our last kitchen in with them, which lasted 25 years.

"Over the years they have installed many kitchens in various properties for us, all of which look fabulous and are of good quality.

"I worked on the design with a very patient designer who, unlike other kitchen designers, actually took my ideas, requests and demands on board and did what I wanted, my ideas being quite specific at times.

"This is a quality that you don't find in many other companies who try and push products. Over the years I believe that Cameo have indeed moved with the times, embracing the latest designs and equipment.

"They are not afraid of change, which in this day and age is both rare and encouraging."



“It is not only extremely practical but looks cutting edge and contemporary”

In terms of practical benefits, curved units offer a nice soft flow around the main working area of the kitchen.

They are more expensive than straight or L-shaped units but they do look fantastic and create a practical yet visually appealing kitchen.

In this case, the end result was a kitchen with a mixture of gloss white lacquer and matt anthracite lacquer units with granite worktops and white glass splashbacks.

Using the curved peninsular arrangement created the main working zone to the centre of the kitchen and separated it from the dining area.

The ovens and fridge were located close by but in a position so as not to obstruct the use of the main working area.



A great way to cook

Steam oven cooking offers a fast, healthy way to cook a huge variety of food, from fish and chicken to meat, vegetables, pasta, potatoes, bread and desserts.



These ovens are particularly useful when installed with other appliances to offer a wide range of cooking options.

With a steam oven, you add water to an external reservoir before cooking. A steam generator creates a cloud of steam within the oven chamber.



This moist heating method is the reason why steam cooking offers significant advantages.

The main benefits over conventional ovens include rapid heating and reduced cooking time and cooking with steam can also lower the fat content of food.



Dry heat cooking tends to rely on added fat to keep meats from drying out.

With steam, meat needs no supplementary fat and won't dry out because of the constant injections of moist air.

Steam cooking also retains more vitamins than other cooking methods and helps retain the flavour, moisture, colour and texture of the food, which is especially true with vegetables.

Fewer vitamins, minerals and nutrients are lost than with dry-heat cooking, which often means it isn't necessary to add salt or oil and different foods can share the oven without a transfer of flavour.

Sous vide cooking is used by many top restaurants and is regularly seen on TV cooking programmes such as Masterchef. It seals in the aromas, taste and nutrients of food under vacuum before applying gentle steam to cook at very low temperatures for delicious results.





Top ten gadgets

Everyone likes to create a kitchen to be proud of and part of that process is utilising the latest technology and gadgets. Devices that save you time, help keep your kitchen tidy or simply create a talking point amongst guests, are always great to have.

So here are our top ten recommendations for the best gadgets.

1. Groovy recycling bins

Hidden away and easy to use, these modern, detachable units offer an effortless way to keep your kitchen tidy and save the environment.



2. Flip top and tower power sockets

Easy to install and keep clean, these devices provide power when and where you need it whilst blending in with the work surface when not in use.

3. Wireless worktop charging system

Charge up your mobile phone or tablet simply by putting it on your kitchen worktop or counter.



4. LED taps

Turn your kitchen sink into a major talking point amongst friends and dinner guests, with amazing multi-coloured water.



5. Remote control lighting system

Light the kitchen to match your mood or the occasion with the press of a button.

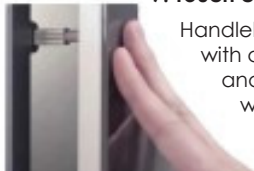


6. Combination taps – hot, cold, boiling and filtered water

Easily installed, this four in one mixer tap provides hot mains, cold mains, filtered cold and 100 deg C boiling water and features a childproof push-to-activate lever.



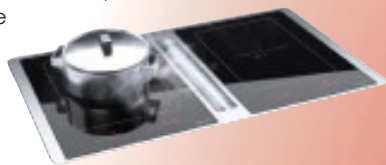
7. Touch catch doors



Handleless doors are compatible with a wide range of design styles and use a push to open system, which provides a sharp, clean look and a modern feel to your kitchen.

8. New generation hood recirculation

Hoods that recycle the air in the kitchen, passing it through filters before reintroducing into the room. Motors can be fitted on top of a cupboard, in the ceiling or many others places. Ideal for airtight houses.



9. Sous vide vacuum drawers



No need for a water bath or other equipment. Simply vacuum pack the ingredients, sealing them in the bag in the drawer and then place the bag directly on the oven shelf.

10. Storage racks and drawers

Superbly designed to save time and space in even the smallest kitchen and help you keep it tidy and clutter-free.



Extending your horizons

Extending your home is a superb way to change the size and layout of your kitchen and make it a much more inviting family space.

Cameo are the experts when it comes to this kind of design project and creating a design scenario that will suit all the requirements of the client. The one showcased here involved a large rear extension to a substantial property, creating a large kitchen diner.

We chose to use two different textured finishes to the furniture to add a further dimension to the design, with the use of Dekton worktop surfaces to add an earthly feel to a large island feature, which also encompassed seating.



In the corner of the main wall area is a built-in larder fitted with a pivot-style internal opening door so as to maximise the floor space outside.

This larder was fully fitted out to offer various storage facilities for the client. The return wall area was designed to house the Miele ovens and a compact microwave combination oven with a large warming drawer below.

A French-style double drawer, double door stainless steel finish fridge freezer was also built-in with an added small feature larder at each side.

The island encompassed an arrangement of deep drawers and storage, available to use from both sides of the island, with the undermounted sink and boiling water tap fitted on the return angle.



This added a further element to the design of the island and we hid the structural beam within the island by cladding it with non-reflective grey mirror glass. This gave the beam a purpose rather than just being a fixed boxed structure in the room.

The remaining wall area encompasses an induction hob with large deep drawers below. Further design elements included a feature cooker hood and the wall being clad in coloured feature glass from worktop height to the ceiling, all creating an incredibly stylish new kitchen.

Refrigeration

How you cool, freeze and store your food is such an integral part of any kitchen that it is vital you make the right decisions when choosing your appliances.

There are a myriad of options available, ranging from large capacity integrated fridges and freezers, statement American fridges and models which do everything you could ever wish for and act as a centrepiece to the room, to small, built-under solutions for those who don't have as much space or don't require as much capacity.



Fridges and freezers come in a variety of configurations, or you can have separate integrated units which sit side by side and fit into the clean lines of a modern kitchen design.

Once you have decided on the type and size of your appliance, there is then a vast array of additional features, ranging from ice makers and stay-fresh salad drawers, to alarms which tell you when your freezer door has been left open.

We have an amazing selection of fridges, freezers and fridge-freezers for you to choose from and our experts will help ensure you choose the right one.

And don't forget the option of having a wine cooler, specially designed with a glass door so you can monitor your stock.

Dual-zone models will even store red and white wine at different temperatures.



We survey, design, project manage and install

In short, at Cameo we do everything to make your kitchen dreams come true.

Throughout more than 21 years of designing, selling and installing quality kitchens and appliances, we've grown used to solving all kinds of problems and answering all kinds of challenging questions.

Take advantage of our free design service.

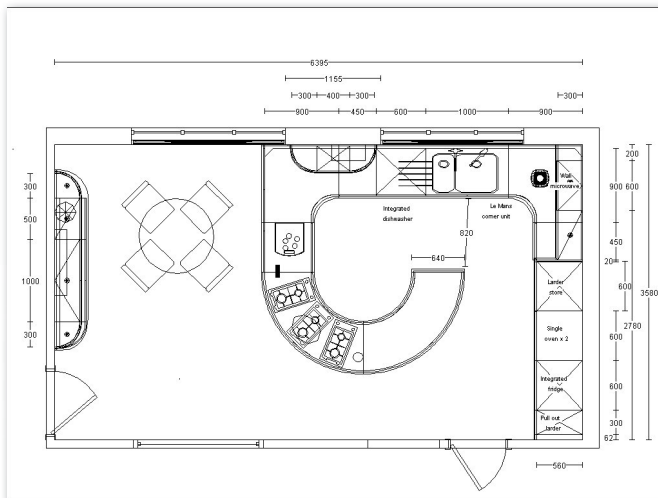
Our showroom is the ideal environment to see for yourself how things work from a design perspective and in terms of the quality of the products we offer.

Our designers will carry out a site survey prior to preparing your design, or we can work from your architect's plans.

Either way, we will re-survey your site once you are ready to proceed to ensure all is in order.

We will co-ordinate delivery and installation with all the goods and trades involved and will deal with any queries you may have during, or after, installation.

For more information visit www.cameokitchens.co.uk/brochure



If we're installing your new kitchen, our full project management service means we organise all the trades required and ensure they turn up when they're supposed to. All our contractors are fully certified by their trade bodies and will provide the necessary certificates at the end of the install. No extra cost. It's the way it should be.

Having said that, some clients like to use people they already know and trust – and that's fine too.

Our team would also be very happy to work with your installer, architect, interior designer or builder to ensure that your project runs smoothly.

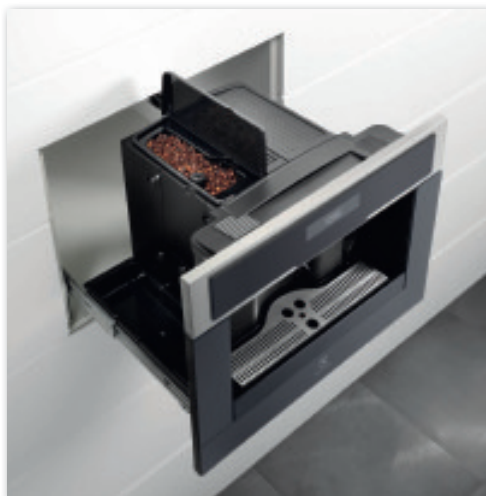


Coffee to finish...

There is no better way to start the day or relax than with a perfect cup of coffee.

Built-in coffee makers brew everything from espressos and lattes to plain old ordinary cups of coffee and you can have them on tap rather than waiting for the kettle to boil.

Gone are the days when you had to find room on your kitchen worktops for a coffee-making machine.



We can recommend a wide range of coffee makers which are built-in to your kitchen units.

Features can include multicup settings for brewing up to six cups of perfect coffee at once and coffee taste functions for precise control over strength.

You can also select your coffee of choice and make two identical cups of coffee at once.



Coffee makers use either fresh coffee beans or ground coffee and feature a removable water tank so you can fill up the night before ready for a great cuppa next morning.



Acknowledgements

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Additional photography
by Steve Beeston

Cameo
Good Company in your Kitchen



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