

**HOT STUFF** Energy efficiency doesn't come more advanced than Miele's induction hobs. Heat is only generated under pots and pans on the hob, so you don't waste energy unnecessarily. Its durable gloss-like finish makes cleaning a breeze, while the keep-warm technology means food can be kept hot without running the risk of overcooking or burning. Buy any hob from the Miele KM 600 induction hob range and get a free three-piece Le Creuset set.

Price available on request from Miele, 01 461 0710; [www.miele.ie](http://www.miele.ie).



**SPACE AGE** This brand new take on an old Siematic classic celebrates their 50th anniversary. Handle-free, with free-floating shelves, it's a gorgeous kitchen that's out of this world. Sixty-five million-year-old fossils are embedded in the earthy toned worktop, making this kitchen one of a kind. For more information contact Houseworks, 01 676 9511; [www.houseworks.ie](http://www.houseworks.ie).



**HIGH LIFE** This classic cream and gold leaf kitchen by Clive Christian is the height of luxury and sophistication. With elegant Romanesque columns and central Mayfair mantle, the Bur oak panelling lends it an air of elegance. Price available on request, 01 291 7020; [www.clivechristian.com](http://www.clivechristian.com).



**FOREVER YOURS** A kitchen that lasts a lifetime? Yes, please! Not only does the solid oak in this Henley kitchen by Neptune allow for a lifetime of use, but additionally each shelf has a glass panel to allow for more light. The wall cabinets come with an adjustable internal system, allowing you to create your own ideal shelf levels. For Irish stockists, 0044 179 388 1144; [www.neptune.co.uk](http://www.neptune.co.uk).

