



# INSPIRE | BROCHURE

*bw*  
BOWER WILLIS DESIGNS  
Signature Kitchens & Interiors

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It has often been said that the kitchen is the heart of your home. We believe the right kitchen can be at the heart of your happiness.





## WELCOME

Your dream kitchen design will be inspired by you. We'll take the time to learn how many people get involved in the cooking, understand the flow of your home, and appreciate the value that every member of the family plays in the daily routine of your life.

We want you to feel connected with the people around you. To create a living space that nurtures those instincts to reach out and communicate. To drink coffee with friends and eat roast dinners with family. To flip pancakes with the kids and experience new foods with your partner. To make new memories and enjoy your time together.

A client recently told us:

***"We love our new kitchen, it has changed our lives. You have transformed a space we hated to spend time in into the best room in our house."***

And that's what drives us; to design a kitchen that will transform your home. Where there's space for everything and a place for everybody. A kitchen that will encourage those connections to grow.

We appreciate there can be a lot to think about when planning your new kitchen, and we'd be happy to answer your questions or chat through any ideas or plans you've started to make.

Please call us on 01608 690870 or email [studio@bowerwillisdesigns.co.uk](mailto:studio@bowerwillisdesigns.co.uk)

*Angela and Jeremy Bower*





## Unique kitchens designed for happier, healthier living.

"Angela and Jeremy were very welcoming, completely professional and totally knew what they were talking about. From the very beginning I felt like I was in the hands of experts."

"Both Angela and Jeremy have such an understanding of what a kitchen should be to a home."

"It made a huge difference that they are such keen cooks too; there's an extra level of understanding on how the room will be used."

"We'd also been to see a couple of other kitchen companies but it was a totally different experience. Choosing Bower Willis Designs just felt right."

### Images:

Cover: Modern Zebrano

Left: Handleless Shaker

Photography: [www.charlottewrightphotography.com](http://www.charlottewrightphotography.com)

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## family farmhouse

When a local couple bought an old farmhouse on the outskirts of Stratford-upon-Avon, they knew that the renovation process would be a labour of love to create the perfect rural home to accommodate their young family.

Extending the back of the property into the garden, they wanted to create a kitchen to provide a family friendly space for everyone to enjoy. The resulting rooms are a vision of light and glass with exposed beams, stunning vaulted ceiling and bifold doors which truly bring the outdoors into their beautiful home.

To retain the character of their home, the new kitchen was designed sympathetically to the age of the farmhouse to deliver a modern traditional space. With contrasting Porcelain and Grey kitchen units and a Grey tiled floor to complement the light Silestone worktop, the kitchen opens effortlessly into sitting and living areas. The dining room has been decorated in deep blues to highlight the natural oak beams and provide a cosy and intimate space for special dinners and celebrations.

"Colour was very important to me", says the client. "The original kitchen was orange and very dated, and it took us a little time to decide on the exact shade of grey to go for. Angela brought us sample panels to live with for a few days which was incredibly helpful, as the colours looked so different in the daylight to under artificial light at night." The family like to cook and entertain so the kitchen has been carefully designed in clear zones to accommodate the needs of both budding chef and host; a cooking zone with the sink, combi steam ovens, induction hob and a gas hob with wok burner, and a separate drinks zone by the wine fridge, filtered water tap and a narrow width additional dishwasher for cups and glasses. The main fridge is positioned centrally between the two zones, allowing easy access from either the cooking or social side of the kitchen.

With ample workspace and clearly defined living zones, there's always space for all members of the family to be in the same room whether preparing dinner, using the laptop, kids colouring or watching television. "We like to be together as a family, and the kitchen gives us lots of areas to sit and do. I feel a bit sorry for the rest of the house, it's become a bit redundant." ■

**PRODUCTS USED:**  
Callerton Mosaic in Porcelain and Brown/Grey  
Silestone 30mm Bianco Noble  
Oak island top and hob mantel



## family farmhouse

"I'd always wanted a kitchen island, it's the perfect spot to sit and chat with friends while cooking."



"I didn't want anything niche or fashionable because I was worried that it'd date. And I like to mix things up with old statement pieces and neutral, contemporary styles."

handleless shaker

## handleless shaker

Space, reflections and timeless style; read our client interview and discover the story behind this exciting kitchen design.

### Can you tell us about your new kitchen?

We'd always dreamed of having open plan living, so we decided to reorganise our internal layout and extend into the garden, moving the kitchen from the front to the back of the house.

### How would you describe the design of your new kitchen?

I kept seeing pictures online of dark floors with white furniture, very light, bright and airy. Although we didn't have the same high ceilings, we've achieved a feeling of height by leaving space around the top of the units so you can see the furthest reach of the room.

Handleless kitchens are very contemporary but flat doors looked too modern, so Angela suggested using shaker doors for a traditional twist. The dark oak behind the rail contrasts against the white, which feels contemporary without being too modern.

### Has the kitchen changed the way you cook?

I like to cook and I've started baking again. The boiling hot water tap is convenient and I've started steaming meat and vegetables in the steam oven too. The BORA hob is very fast and yet so quiet. It's on the island facing outwards so it's very sociable. From the oven to plating up, to the table, it feels so natural and couldn't be easier.

### What do you particularly love?

We're very happy with the island which creates a lovely flow to the room. I love the mirror splashback as I can be washing up and still see what's going on - it makes the room look huge! And we have loads of storage. The pan drawers are great and there's a pull out larder so all the food is in one place which makes cooking much easier. Plus with the swing out Le Mans corner cupboard, there's no dead space at the back that's out of reach. And it's very easy to keep clean as there are no nooks and crannies in the doors.

### What did you think of the whole experience?

We've never done anything like this before and although I have a creative mind, I found it very difficult to imagine how it would look and where we wanted things to be. I needed to see one thing sorted before I could move onto the next step. The patience we got from Angela and Jeremy was extraordinary. ■

### PRODUCTS USED:

Ashley Ann Handleless Shaker Style Grain Painted in Porcelain with contrasting handleless rail in Dark Oak Veneer Grain Painted Cornice, Plinth and Shelving. Cabinets Dark Pacific Walnut. Sleestone Cosentino Dekton Aura 15 Single Panel Edge Profile.







## contemporary concrete

An unassuming home from the pavement, this bright, spacious kitchen belongs to the combined space of two period cottages converted into a single dwelling some years ago. Sympathetic to the heritage of the property, the client wanted a contemporary look without bordering on über modern or urban styling. The new kitchen should be stylish and unique with plenty of 'wow' factor.

The handleless shaker certainly delivers on this. Sleek uncluttered lines of the handleless design combined with the traditional shaker style in a vintage blue grey has allowed the kitchen to sit well in the traditional property without jarring its surroundings. The addition of Dekton Trilium worktop brings a contemporary energy to the kitchen as well as providing a durable, practical work surface for this busy family kitchen.

With a vaulted ceiling and patio doors leading out to the garden, the kitchen is swathed in natural light. The interior design for the whole house uses a soft grey palette using Zoffany paint and the kitchen furniture was painted to reflect that palette. To add drama, the island is furnished in dark concrete flat handleless doors, again using Dekton Trilium for the worktop. Unusually, a higher than normal upstand was incorporated in place of tiling or splashback, which has been capped off with a full width display shelf fitted with concealed LED lighting.

In terms of appliances, there is a full height Liebherr Bio fresh fridge and an under counter freezer. To avoid spoiling the clean lines of the kitchen with an overhead extractor, the kitchen features a Bora induction hob which has a cooktop extractor, drawing off odours and grease particles from the cookware to prevent cooking smells from circulating and spreading into adjoining rooms. And as most of the food preparation takes place on the hob side of the island, a prep sink was fitted on the island for ease of use. ■

**PRODUCTS USED:**  
Worktops and splash back in Dekton Trilium  
Handleless Shaker Lempire Grey and Dark Grey. Handleless Concrete doors on the island



## traditional twist

"Angela's very good at developing an empathy with her client to establish what they want from their kitchen. Having worked with her before, it would have been foolish to go anywhere else. She knew exactly what I wanted."

## traditional twist

Whether you're a modest home cook or a professional chef, having a kitchen that has been designed and purpose built to suit your individual needs will make cooking more enjoyable and ease the stress and strain of working by having everything immediately at hand.

All aspects of the kitchen are designed with cooking in mind. A cavernous butlers pantry with parliament hinge doors provides a convenient preparation area. Equipped with toaster and housing the bread bin, it is the perfect space for preparing breakfast with the convenience of being able to then close it away afterward. With dry ingredients neatly flanked on all sides, it is a well lit and usable space.

A purpose built cupboard also houses the food processor and blender, again with electrical sockets inside for keeping those essential everyday gadgets tucked away from sight yet accessible at all times for easy, immediate access.

Technology has been used thoughtfully throughout the kitchen to make life easier and improve cooking results too. The Quooker boiling hot water tap safely and efficiently dispenses cold, hot or boiling hot water for effortless blanching, wilting spinach, peeling tomatoes, washing, and it conveniently makes an immediate cup of tea.

The combination steam oven is coupled with conventional oven with grill and warming drawer, induction hob and gas wok burner to provide the best of all worlds.

Remote control ambient lighting provides total control, allowing preparation areas to be brightly lit for safe working, while the dining area can be bathed in a relaxing low level glow. And the kick board plinth vacuum, placed just beneath the integral rubbish bin, allows anything that gets missed on the way to the bin to be easily swept and vacuumed away.

For a durable working surface, Silstone is the choice of cooks. A manmade compound of 96% quartz and 4% resin, it is incredibly hard and resilient. Unlike Granite or Marble, it does not stain, mark or scratch and is available in a host of colours and patterns. In fact, use of a chopping board is only recommended because it is such a hard cutting surface that it will blunt your knives.

Units are finished to match Farrow and Ball Elephants Breath, with a lacquer mixed into the paint for durability. Bower Willis Designs can match your units to any colour, fabric sample or swatch you choose. ■

**PRODUCTS USED:**  
Cullerton Chelsea Trio in Walnut  
Cullerton Painted Oak in Elephants Breath  
Silstone Blanco Orion and Marron Jupiter







## modern zebrano

Imagine, not only designing your dream kitchen but having the completely blank canvas of a self build home on which to do so. This kitchen is so light and airy, it feels as though it could just float away.

Three walls of the room are glazed to enjoy panoramic views of the garden and allow light to flood in to the vaulted ceiling room. Decorated exclusively in pure white, accent colours and key furnishings, the home has an expansive feeling of space and light.

This feeling is echoed through the kitchen design with a wall mounted sink unit to maintain the full floor width of the room. When designing the island unit, a similar effect was created with the use of mirrored plinths which reflect the large white floor tiles to give the illusion that the island is floating.

The dark textured finish of the Zebrano beautifully frames the high-gloss white units, adding definition and uniting the large, practical island with both the impressive full height wall and delicate floating sink unit.

Together with the practicality of cavernous storage drawers in the kitchen island, the full height wall of units provide ample storage and house the stay fresh fridge, larder freezer, single oven, combination microwave oven and warming drawer.

Designed with meticulous attention to detail and geometric symmetry, the kitchen creates a delightful cooking environment that also provides an exciting entertaining and living space. ■

"We went all over the place. London, Liverpool, Birmingham, Oxford, but as soon as we walked into the Bower Willis showroom, we said "that's it!". We described what we wanted to Angela and Jeremy and they got it straight away. Nothing was too much trouble."

**Kitchen:**  
Callerton High Gloss Valencia in White  
Framed in Zebrano  
Silestone Blanco Nieve 12mm worktops



## modern zebrano

"One window from the kitchen opens onto the patio. It's lovely to open the door and sit outside with a cup of coffee and let the fresh air in."



## make space

"Bower Willis explained how they could move things around to work within the space we had, rather than knock down walls. And they were right, we now have more space than ever."

## make space

How insightful design and meticulous planning can achieve extra preparation space and storage for effortless working.

Ask any kitchen designer (worth their design salt) about the ideal kitchen layout and they'll remind us of the work triangle between sink, oven and fridge; the three key points in your kitchen between which you carry out primary cooking tasks.

Unfortunately for one local couple, their kitchen was badly planned and difficult to work in. "The big problem area was the oven, stuck in the middle of the row of units. The pots were kept above the oven and you couldn't reach anything, and because the oven was in the wrong place, it meant the fridge and the freezer were in the wrong place too. It just didn't work."

Living less than a mile from the Bower Willis Designs showroom in Shipston on Stour, the couple approached Bower Willis Designs based on an excellent reputation and their preference for working with local companies. "I believe you get a better personal service when working with local companies; if there is a niggly, they can pop back and fix it straight away. But there was very very little that needed fixing, you couldn't fault it."

Thinking that they'd have to knock down walls to achieve the space they wanted, the couple were delighted to discover that wouldn't be necessary. "Bower Willis explained how they could move things around to work within what we had, and they were right, we now have more space than ever."

Avoiding the cost and upheaval of unnecessary building work, the whole process was undertaken in one month, from design and planning right through to completion. "I've never seen anyone work so quickly in all my life, no mess, they took away all the rubbish. I was expecting a load of work to do, but each day it was nice and clean and tidy. You couldn't fault it. If anyone asked me where to get a kitchen done, I'd recommend them every time." ■

"With clever design work and the use of up to date space saving ideas, our kitchen is no longer a tired cluttered room. It is now a stylish, workable and easy to maintain area with everything at hand".

**Kitchen:**  
Milbourne Shaker in Almond  
Silestone 20mm in Coral Clay







## functional beauty

This kitchen was part of a far larger renovation project to achieve the perfect family home. Driven by a desire for high quality cabinetry combined with exceptional functionality, the client had a very clear vision of how their dream kitchen would work.

As a couple who love to entertain and a French heritage, the client is a highly proficient cook. Whether the family are eating a casual family lunch or supper or catering for a party of 50, the kitchen is always in use.

"We loved the fact that Angela and Jeremy took the time to really understand our needs. They made great suggestions and gave sound advice, but didn't try to impose their preferences. The chemistry just clicked and we felt really confident that Bower Willis Designs would deliver what we wanted."

The priority was to have a kitchen that wasn't just the hub for preparing and cooking food, but also for eating, living and working. "It was so helpful that Angela and Jeremy are passionate about cooking too. They understand the importance of functionality and weren't trying to pigeon hole us into a standard design. The beauty of this room is that it lends itself equally to intimate gathering as it does to large-scale celebrations."

The kitchen features a stunning island that includes a wine fridge and plenty of space to prepare food, as well as handy shelves to store books and tuck away laptops and handbags. With a television and wireless sound system, the room is a relaxing place to read, watch the news or catch up on emails.

One of the most striking elements of the finished kitchen is the beautiful paint shade used. "We wanted the kitchen colour scheme to blend harmoniously with the décor of the rest of the house. At the time, Callerton had never offered a Farrow & Ball paint finish, so Jeremy personally undertook the task of managing the process to ensure this new combination was a success. The service really went above and beyond expectations."

Innovative storage keeps everything readily to hand without bending down to stretch into inaccessible units. "We love the modern ovens, the instant boiling water tap and the Silestone work surfaces. The quality is fantastic and we appreciate having such extensive storage as everything is now in a logical place." ■

**PRODUCTS USED:**  
Callerton Morningside Oak painted in Farrow & Ball Pigeon with Gran Deco and Deco features  
Silestone Unisil and Tigre Sand



"The kitchen is so versatile and easy to live with whether we are working, relaxing or dining. We couldn't ask for more."



## zoned to perfection



"I still come down each morning and feel 'wowed' by it. I'd say the only downside is that we don't use the rest of the house much anymore!"

## zoned to perfection

How one families individual needs have created a kitchen that balances the requirements of cook, host and busy home life.

When house hunters in South East Warwickshire fell in love with a beautiful 18th Century cottage, they knew that extending the rear of the property would achieved a beautiful juxtaposition between a 250 year old cottage and the bright, spacious kitchen they had always dreamed of.

"We wanted a really social party kitchen that also worked as a professional catering space. We enjoy having friends over for dinner, and have a busy family life too." For the kitchen to work on all counts, careful zoning was key. Four defined areas allow chef, family and guests to enjoy the kitchen equally without getting in each others way. Centrally located is the fridge, for everyone to reach without crossing paths.

The preparation area is situated beneath the flood of light that descends from the ceiling atrium window, and with a dedicated prep sink and easy access to the oven and hob, there is plenty of working space and cavernous storage ensuring everything is close at hand.

"I think that's what I wanted most, space and light. The old kitchen was so small and dark and there was no work space or storage so everything was out all the time". The wet zone houses the dishwasher and sink, providing an area for dirty dishes to be placed out of sight from the dining area.

Along the entire end wall is the breakfast and drinks zone with coffee machine and toaster balanced by the wine fridge and drinks area either side of the American Fridge freezer, where varying levels and contrasting materials create design interest. Design technology played an invaluable role in the design process too. "It was amazing. Because the extension had not yet been built, it was difficult to get an idea of space. But being able to see Angela's ideas plot through on the software, we could actually stand in the room and work out what worked best."

The relationship between client and designer was further enhanced by a shared love of cooking. "It makes a difference, when you speak the same language and can communicate exactly what you need. There's an extra level of understanding on how the room will be used." ■

**PRODUCTS USED:**  
Calorini Valencia Gloss in FINE and Chelsea Trio in Walnut  
Silestone Mont Blanc and Alpina White on the peninsula







## cashmere and walnut

When their home flooded just weeks after moving in, this family chose to build a new home in their back garden, with an open plan living space upstairs to enjoy the river views that had devastated their previous home.

### Did you have a clear idea of how you wanted the new kitchen to look?

With the open plan room design, I wanted a kitchen that didn't look like a kitchen. Angela and I have been friends for years so as soon as we decided to build the house I knew that I wanted them to do the kitchen for us; both her and Jeremy have such an understanding of what a kitchen should be to a home. We opted for a handleless design and made everything as streamlined as possible. Unbelievably, we've had guests come over who didn't realise it was a kitchen.

### Do you like to cook?

Yes, very much so. I'd never cooked with a steam oven before and was astounded by the options. You can bake a perfectly sponge, fish with steam, crunchy cracking. The variations are brilliant. I now cook everything slowly and it retains the flavour. And I love the warming drawer, particularly with my son who tends to eat at a different time. And the BORA hob is fantastic, boiling water is practically instant.

### What do you love most about the kitchen?

I love my little table in the window where I sit with my morning coffee, and it's wonderful to have friends sat chatting at the island while I cook. And the amount of storage space is incredible. There's no wasted space, under the island, either side of the ovens, along the wall. I fill every space that there is.

### What are your lasting impressions of the project?

I think the beauty of doing a new build is getting the house that you really want. I'd never been in a situation to buy a new kitchen before so having it designed totally for me was wonderful. It was so important to get the kitchen right and then everything was built around it. I don't think I could go back to having a normal kitchen. You get used to the technology and it's changed me and the way I cook. Even if you're not particularly a good cook, these ovens will enhance your cooking - I'd say they make me appear to be a far better cook! ■

"Angela and Jeremy give you an idea or a way of doing something that seems obvious when they say it because it's so intuitive and logical."

**PRODUCTS USED:**  
Callerton Handleless Abstract Stone Grey Grained  
Callerton Chelsea Trio Walnut feature units  
Callerton Walnut end panels in 40% Green  
Silstone Cosentino Ironbark on the island  
Silstone Coral Clay - 20mm stone

## cashmere and walnut





## concrete and trilium

"I've always had a dream of this open plan living space where you have kitchen, dining and somewhere to sit all together."

## concrete and trilium

This family loved where they lived but wanted more space, so partially rebuilt their home to create the open plan space they'd always dreamed of.

### How did your kitchen project come about?

We'd been in the house for 4 years and wanted more space. We didn't want to move so we decided to just knock a few walls down..! I was keen to use a local company and BWD was stand out different. Angela and Jeremy were very welcoming and from the very beginning I felt like I was in the hands of experts.

### Did you have a clear idea on how you wanted the kitchen to look?

Initially we wanted gloss white with a white marble matt worktop, but we loved the wood in the BWD showroom and then Angela showed me the concrete and I thought 'that's it'. It was brand new to the market and I knew I would regret it if I didn't have it - combined with Dekton Trilium worktop, it's gorgeous. The kitchen has mo much natural light, it can totally take the warmth of the materials.

### Do you like to cook?

I do like to cook, even more so since the new kitchen, and had been to one of the steam cookery demos at the BWD showroom and picked up a few tips. And it's not just me, my teenage daughter and my mum both say it's a lovely space to be in, to work in and eat in. It feels like a holiday house with the light floors and glass doors out to the garden. And the kitchen is so easy to clean. The Dekton is very low maintenance and you can put anything on it and it doesn't damage, even straight from the oven or from the hob. At first we were a little bit wary but we don't think twice about putting hot pans on it now.

### How do you use the room throughout the day?

We've put the casual armchairs facing out to the garden and that's a lovely way to start the day, sitting with a cup of tea, looking outside. I wanted to make sure we were all together and whether someone was cooking or sitting down, they weren't cut off and could still chat with the rest of the family. And it's a real party house, dinner parties, big gatherings, it's great. Everyone stands around the island chatting and socialising and then moves to the table to eat. You're never away from your guests even when you're cooking or preparing, and you're never in a different room, wondering what you're missing. It's a more inclusive feeling for the guests too. And cooking doesn't feel like a chore because we do it together. That's what I wanted, one big open sociable space. ■

**PRODUCTS USED:**  
Aristley Ann Handless Diedo Medium Walnut Vertical Grain Doors  
with Handless Diedo Beton Concrete Dark  
Worktop Dekton Trilium - 20mm stone







If you have any questions or wish  
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