

Lush Living

VOL.1 ISSUE NO. 2

Fall
2015



*4 DIYS for your next
holiday party*

*8 delicious recipes
that will make your
guests happy*

12 STYLISH
LOOKS TO GET
YOUR DREAM
KITCHEN



WELCOME TO THE NEW DESIGN FEATURES

This is your complete guide to our entirely redesigned new line of KitchenAid® Major Appliances. **QUESTIONS? Visit: InsideAdvantage.com/BuildA**

KITCHENAID BRAND MEDALLION

is our iconic finishing stamp; a mark of craftsmanship and precision with a stylish touch of red.



CHROME INLAID FRAME

creates a beautifully finished transition by adding a chrome accent between glass and brushed metal surfaces (select models).



KITCHENAID® BADGE

puts our bold emblem on every appliance, with thoughtful details like polished edges and recessed letters.



SATIN TEXTURED HANDLES

are inspired by professional kitchens. The sturdy bar handle shape, sleek chrome caps and easy-to-clean, satin cross-hatch texture combine high style with a secure grip.



MULTI-FINISH BACK-LIT KNOBS

glow elegantly from the back-lit bezel for a dramatic effect. The chrome and satin texture provide a high-style non-slip touch. Even more precision is provided by the bladed dial (select models).



Goodbye old friend. You had your day.

Years ago, people wore viking hats. At GE, we prefer thinking caps. The result of all that thinking is the GE Monogram® professional range, built to stand the test of time.

geappliances.com/prorange



imagination at work



Vent Hood

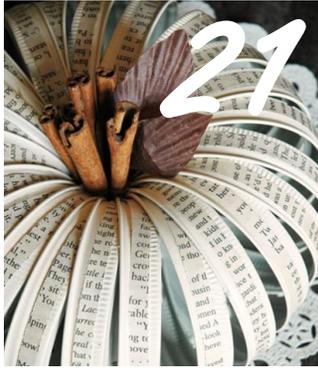


FOR
EXCLUSIVE
FOR
SALES & RENTALS





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Cool kitchen appliances for your stylish kitchen.



Exclusive Sales and Rentals guarantees the lowest prices on leading brand appliances. Our hassle-free service that takes care of delivery and installation.

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Imagine yourself in the kitchen you've always wanted.

See every Sub-Zero and Wolf product in its natural environment at The Living Kitchen. Make yourself at home. Get hands-on with the complete line of Sub-Zero and Wolf products as you move from one full-scale kitchen vignette to the next. Once you've been inspired by all that your new kitchen can be, our specialists will help you turn your dreams into reality.

8



*WAYS TO
LIGHTEN
UP YOUR
SAVORY
DISHES*



RECIPES





GRAVEYARD TACO DIP

<http://blog.chickabug.com/2013/09/graveyard-taco-dip.html>

INGREDIENTS

First layer:

1 can refried beans or refried black beans

Second layer:

2 cups sour cream

1 pkg taco seasoning

Third layer:

2 avocados, mashed

1 clove garlic, minced

2 Tbsp mayonnaise

Fourth layer:

1 cup salsa

Fifth layer:

1 bunch scallions (green onions), chopped

INSTRUCTIONS

- In a small bowl, mix the sour cream and taco seasoning. In another small bowl, mix the mashed avocados, minced garlic, and mayonnaise.
- In a small Pyrex dish or pie plate, layer the beans, sour cream mixture, avocado mixture, and salsa. - Sprinkle the scallions on top.
- Chill at least an hour, or until ready to serve-
- To make the tombstones and tree, cut the shapes you want out of 2 large tortillas. Place the cut-out shapes on a parchment paper lined cookie tray and bake at 350 degrees until the tortillas are nice and brown. You can add text to the tombstones with a black food safe marker
- Put the tombstones and tree in the dip just before serving.



CANDY CORN MARTINI

The trick to this sweet drink is made with candy corn infused vodka. If you can't go into sugar shock at Halloween, when else can you? Just remember that you'll have to make the candy corn vodka a couple of days in advance to give it time to infuse. Let's get shaking!

http://www.brit.co/candy-corn-martini/?utm_campaign=pinbutton_hover

INGREDIENTS

- 1/4 cup candy corn
- 1 – 1 1/2 cups vodka
- 1/2 cup honey
- 1/2 cup water

INSTRUCTIONS

To make candy corn infused vodka, combine pour candy corn into a mason jar and fill the jar with vodka. Let sit for five days before straining.

To make the honey simple syrup, combine honey and water in a small saucepan over medium heat. Whisk until combined and let simmer for a few minutes until thickened. Transfer to an airtight container and store in the fridge until ready to use.

To make the cocktail, combine one large measure of candy corn vodka with one small measure of honey simple syrup in a cocktail shaker with ice. Shake vigorously until the shaker is too cold to handle.

Pour into a cocktail glass and garnish with a few candy corn.



GOOSEBUMPS PUNCH

This Goosebumps Punch is an easy drink made with just 4 ingredients! It's the perfect addition to Halloween parties too!

<http://www.sugarandsoul.co/2015/09/goosebumps-punch-recipe.html>

PREP TIME

10 mins

TOTAL TIME

10 mins

INGREDIENTS

3 liters Lemon Lime Soda
12 drops Green Food Coloring
1 package Rainbow Sherbet
30 Gummy Worms

INSTRUCTIONS

Combine cold lemon lime soda and food coloring in a large punch bowl and stir.

Add in scoops of sherbet until the package is empty.

Add 18 of the gummy worms to the punch bowl, reserving the rest for garnish when you serve each cup.

Use a ladle to transfer to each cup and serve.



CREAMED CORN

Skipped the canned cream corn this year and make it from scratch right in the crockpot – it's so rich and creamy and unbelievably easy to make with just 5 ingredients!

INGREDIENTS

3 (15.25-ounces) cans whole kernel corn, drained
1 cup milk
1 tablespoon sugar
1/4 teaspoon pepper
8 ounces cream cheese, cubed
1/2 cup (1 stick) unsalted butter, cut into thin slices

INSTRUCTIONS

Place corn into a slow cooker. Stir in milk, sugar and pepper until well combined. Without stirring, top with butter and cream cheese. Cover and cook on high heat for 2-3 hours.

Uncover and stir until butter and cream cheese are well combined. Cover and cook on high heat for an additional 15 minutes.

Serve immediately.



CHEESY PULL APART ROLLS

Not only do they taste truly amazing, but only take 5 minutes to throw together, and 12 minutes to bake!
<http://www.familyfreshmeals.com/2013/11/easy-cheesy-pull-apart-rolls.html>

PREP TIME

5 mins

TOTAL TIME

17 mins

INGREDIENTS

12 oz tube of refrigerated biscuits
1 cup shredded cheddar cheese
1 Tablespoon fresh diced parsley
½ teaspoon onion powder
½ teaspoon garlic powder
2 Tablespoons olive oil

INSTRUCTIONS

Preheat oven to 375 degrees. Cut each biscuit into fourths and place in a large bowl. Add in onion and garlic powder, parsley, cheese and olive oil. Mix well.

Place 3-4 pieces into each muffin cup (prepared with non stick spray.) I got 9 biscuits out of my tube. Bake at 375 degrees for 10-13 minutes, until biscuits are golden.



APPLE PIE PUNCH

Apple Pie Punch is the perfect cocktail for Autumn and Thanksgiving! Easily made non-alcoholic...delicious either way!
<http://www.thecookierookie.com/apple-pie-punch/>

PREP TIME

5 mins

TOTAL TIME

5 mins

INGREDIENTS

1 apple, chopped or sliced
1 quart apple cider
2 cups pear nectar
24 ounces ginger ale
Pearl Apple pie vodka (optional) *If you can't find Apple Pie Vodka, Caramel Vodka is also delicious in this drink!

INSTRUCTIONS

Combine apple cider, pear nectar, and ginger ale. Stir well. Place apple slices inside pitcher.

Pour over ice and serve! If you're wanting to serve it warm, heat all of the liquid ingredients in a pot over a stove on low heat. Simmer for a few minutes until warm, place apple slices in the pot, and serve in mugs.

**If you're craving an alcoholic drink, add one shot (1.5 ounces) apple pie vodka to each individual drink, or 1 - 1½ cup to entire pitcher



HONEYCRISP APPLE SANGRIA

This sangria is THEE drink to make this fall. It combines red wine, brandy, cinnamon, apple cider, citrus, and of course - sweet honeycrisp apples!

<http://www.familyfreshmeals.com/2013/11/easy-cheesy-pull-apart-rolls.htm>

INGREDIENTS

- 3 cinnamon sticks (plus more for garnish)
- 2 honeycrisp apples, chopped
- 1 orange, thinly sliced
- 1 (750 ml) bottle red wine (I suggest a light-bodied Spanish variety)
- 1 and 3/4 cups homemade apple cider or store-bought¹
- 1/2 cup brandy
- 1/4 cup orange juice (or juice from 2 medium oranges)
- juice from 1 lemon
- club soda, to taste

INSTRUCTIONS

Place the cinnamon sticks, apples, and orange slices in a large pitcher. Add wine, apple cider, brandy, orange juice, and lemon juice. Allow to sit in the refrigerator for 6 - 24 hours.

If you'd like a cinnamon-sugar, simply moisten the rim of your glasses with water, turn the glass upside down and dip it into a mix of cinnamon and sugar. Pour in the sangria with fruit² and add a splash of club soda. Garnish with a cinnamon stick, if desired. Cheers!



Fall Table Setting

Host a stylish autumn get-together without breaking the bank by recycling things around the house. You can fill an oversize jug with branches of leaves cut from the yard for a free centerpiece.

Fall Foliage Arrangement

The key to arranging leaves is to group them by size and color as you would flowers. Fiery red maple makes a beautiful focal point when countered with the feathery foliage of dawn redwood laden with globes of gray-green fruit on the fringes.



Vibrant Fall Colors

Combine the season's hottest hues in a vibrant mix of 'Snapshot Orange' snapdragons, 'Purple Pixie' loropetalum, and bright 'Penny Clear Yellow' violas. Tuck in the showy foliage of 'Sparkling Burgundy' heuchera to complete the look.



Natural Cotton Stems

Cost-effective way to incorporate fall into your home décor. The cotton's neutral tone can complement any color but is especially striking when mixed with deep pomegranate and warm orange hues.

Punch of Pomegranate

The saturated, brilliant color of orange ranunculus and fragrant aroma of rich red pomegranate seeds packs a big punch in these small autumn arrangements.



Easy Floral Alternative

This stacked pumpkin table topiary is a long-lasting alternative to the traditional fall flower arrangement. Simply stack three heirloom variety pumpkins in small, medium and large sizes on a flat surface.



THE ULTIMATE
OUTDOOR EXPERIENCE



Refrigeration

• Beer Dispensers

• Ice Machines



4 DIY TO MAKE YOUR
NEXT HOLIDAY
EVENT ONE TO
REMEMBER!





**HALLOWEEN
HANGING
GHOSTS**



1. Cut cheesecloth approx 8" x 8". It doesn't have to be perfect – rough edges help add character. Use white string to hang the ghosts.

2. For some ghosts, add the string before forming the ghost shape. For others, add the string after forming the ghost shape. It works about the same both ways.



3. Create ghost 'shapers' out of small cups and a small Styrofoam ball. Put a small rock in the cup to act as a weight. Tape the cups together and tape the Styrofoam to the top. Wrap the outside of the ball in tape.

4. Use heavy starch and generously cover the cheesecloth draped over the ghost shapers.

5. Allow cheesecloth to dry completely. Once dry, your ghosts are ready to hang. Cut some small black eyes out of felt and attach the eyes using glue dots.



HOW TO MAKE A Vintage Farmhouse Pumpkin



1. STRING TOGETHER MASON JAR BANDS

You'll need approximately 25 bands - not the solid "middles" of your mason jar lid set. All bands should be the same size. Band size will determine the size of your pumpkin. Run a string through the centers of each band and then tie the ends tightly together to form a ring. With the string hidden inside the ring, you now have a pumpkin shape.



2. SPRAY PAINT

Apply 2-3 coats of spray paint to the ring of bands. For full coverage I used a creamy white from my local hardware store.



3. CUT STRIPS OF VINTAGE PAPER

While the paint is drying, cut some decorative paper strips for your pumpkin. The strips of vintage book pages I used measured a little less than 7" in length and about 1/4" in width

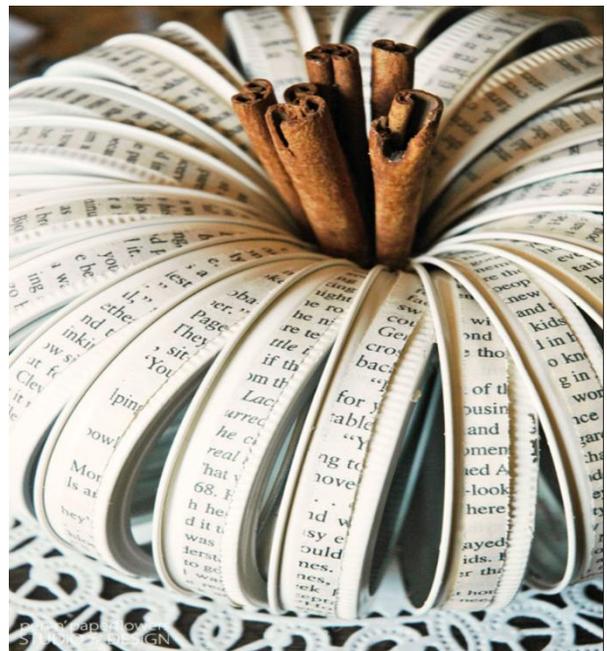
4. ADD VINTAGE PAPER STRIPS

After the paint has dried completely, add the paper strips you created. Starting in the middle of each band, hot glue one end of each paper strip to the middle of each band. Let the opposite end of each strip hang off the pumpkin for now.



5. WORK FROM THE BOTTOM

With the top pieces of vintage paper strips secured to each band, flip your pumpkin over so the bottom is visible. Continue the process of wrapping the paper strips around each band. Be sure each paper strip lays flat against each band prior to securing to the bottom of the pumpkin with a dab of hot glue.



6. ADD A STEM

Group together some cinnamon sticks. They should be wide enough to fit snugly in the "hole" of your pumpkin. Add a generous amount of hot glue to one end of the cluster of cinnamon sticks. Immediately insert them into the center of your pumpkin. If necessary, add more glue to secure.



7. FINAL STEP Cut leaves from some brown baking/cupcake liners and secure with hot glue. You can use any materials you have on hand: kraft paper, scrapbooking paper, burlap, fabric, etc.

Great way to spend the holidays with family!



S M E G

WRITE
ON ME



DIY
ENCHANTING
HALLOWEEN
LANTERN



1. Clean your jars thoroughly as any oily residue will interfere with painting.



2. Spray paint the outsides of the jars. The jars need to stay translucent, so start with a thin layer of paint. Once it is dry, drop a candle inside of one jar and see how the light comes through. If you think that one layer of paint is not enough, add another thin layer.



3. If you use our design, print it and insert into the jar. **Trace it with a marker.** If you make your own design, it may be a better idea to sketch it on a piece of paper first and then insert the piece into the jar. But confident young artists may want to paint right on the jar.



4. Use a black fine point paint marker for tracing the picture on glass. In the past I also tried acrylic paints, and they should work as well. There are probably other options, so feel free to experiment!

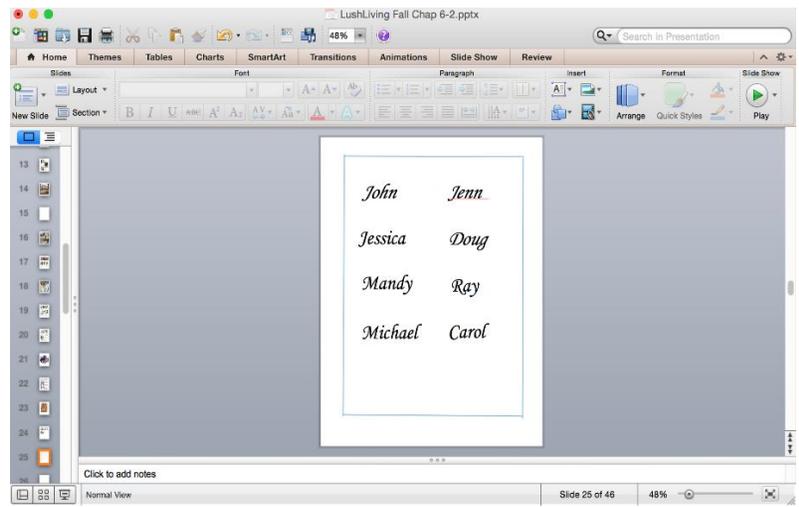
DIY

5 EASY STEPS TO MAKE
YOUR THANKSGIVING EVEN
BETTER





1. If you don't have brown paper, cut Kraft paper to fit into your printer by tracing a piece of printer paper and cutting it out. Make sure to keep lines very straight so it fits perfectly into the printer.



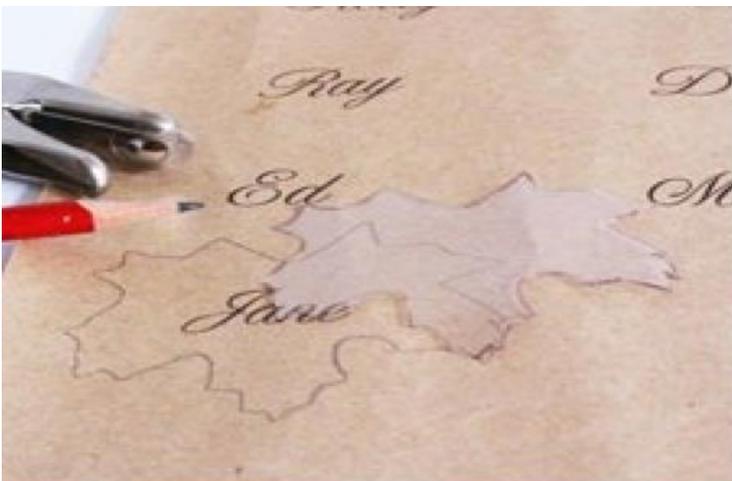
2. In your word processing program write the names of all your dinner guests. Space them out on the page as shown.



3. In your word processing program write the names of all your dinner guests. Space them out on the page as shown.



4. Trace leaf pattern below onto an acetate sheet.



Last Step. Center clear cut-out leaf over name, trace and cut out the leaf. Repeat for all the other names. Use a hole puncher to make a hole in the leaf. Tie onto a section of a silk leaf with raffia.

#EveryDayCare is messy.



Whirlpool
32

THAT'S A WRAP!

Entertainment

'black-ish



Did you know: You've been seeing ESR's luxurious appliances for years... on hit shows like Black-ish on ABC.



BLACK-ISH'S STYLISH KITCHEN

Black-ish is an American sitcom starring Anthony Anderson and Tracee Ellis Ross, Wednesday nights on ABC.



The heart of every family home is always the kitchen. The Johnson kitchen is no exception, organized and styled for kids' activities, conversations, and family fun.



SUB-ZERO 632/S- 48"

Designed for easy access to any area of the refrigerator, the 632/S has bright interior lightning and an automatic ice maker. SubZero's dual refrigeration system ensures the freshest food and energy efficiency.





NEED SOME DÉCOR INSPIRATION?
CHECK OUT ABC'S HIT COMEDY!

“ The kitchen was my favorite part of the whole house. This is a kitchen you dream of. ”

TRUE 24" UC Refrigerator with Glass Door

Features zero-clearance hinging for integrated installation. LED lighting illuminates your wine with white, amber, or blue hues.



WOLF MWD24-2U/S – 24"

Stainless Steel Microwave
Provides 950 watts of power with one cubic foot of interior drawer space and accommodate a 9" x 13" pan.

WOLF DF606CG – 60"

Natural gas rangetop with large capacity dual convection electric oven. Classic stainless steel exterior finish. Porcelain coated cast iron continuous top grates





The *Legacy*™ Kitchen

CLASSIC LOOKS WITH CONTEMPORARY FEATURES

AGA

A modern kitchen with a dining table, wooden chairs, and colorful Smeg refrigerators. The kitchen features dark green cabinetry, a stainless steel sink, and a large island with a wooden countertop. The dining table is set with plates, glasses, and napkins. The background shows a brick wall with a built-in shelf holding books and decorative items. The lighting is warm and modern, with recessed ceiling lights and a long pendant light over the island.

What's
trending this
season?

12 looks to inspire
your dream kitchen this
season!

RECLAIMED
PHILLY
KitchenAid



URBAN
GE



ROOM
WITH A
VIEW
Wolf





MODERN
TRADITIONAL
DCS



WHITE
VINTAGE
Aga



EAST
COAST
CONTEMPORARY
KitchenAid



INDUSTRIAL
GE

CONTEMPORARY
Sub-Zero/Wolf

DARK
SUITE
LOFT
Frigidaire





BEACH
HOUSE
KitchenAid



OLD
MEETS
NEW
Wolf



SLATE
COUNTRY
GE

THE PERFECT RESULT



The perfect leg of lamb. A mystery wrapped in an enigma, wrapped in lamb. This is why we created ActiveVent™ technology, an ingenious oven system that maintains heat and controls moisture levels for the perfect roast every time.

Fisher & Paykel



GLOSSARY OF INTERIOR DESIGN

Glaze, pony walls, hassock... what do all these terms mean?!

BANQUETTE

A long upholstered seat, settee or bench, that's usually built-in. Term also refers to the ledge at the back of a buffet.

GLAZE

A coloring technique used in the finishing process of furniture to highlight the grain characteristics of wood or to give a high sheen to leather.

HASSOCK

Upholstered footstool large enough to be used as seating, often referred to as an ottoman.

PONY WALL

Also called a half wall or knee wall, this refers to a short wall, often used to separate a space without closing it off; usually around 3 feet in height

WALL UNITS

Large free-standing or wall hung units which can have drawers, shelves, cabinets, desks, entertainment centers or other features.



SMART
TECHNOLOGY
STYLISH
DESIGN

Rediscover domestic appliances with
innovative products from LG.
It's all possible!





Brands



Products



Quality



Sub-Zero

Sub-Zero pioneered the concept of built-in refrigeration, blending its iconic refrigerators into the world's most beautiful kitchen designs. Think of the PRO 48 as an 800-pound monument to food preservation – equal parts sculpted metal design statement and culinary secret weapon. Freezer on the left. Refrigerator on the right. High performance through and through.



Marvel

High capacity refrigerators and freezers designed exclusively for you. Marvel full-size integrated refrigeration solutions are never mass produced, made just for you with years of experience, craftsmanship and the highest quality components.



KitchenAid

KitchenAid refrigerators defy time to keep food fresher longer, so your ingredients are ready when you are. Refrigerators that store food smarter.

LG

LG refrigerators organize and store your family favorites better than ever before with LG 4-Door French Door Refrigerator with Door-in-Door and CustomChill Drawer.



Smeg

Smeg refrigerators feature the latest technology to ensure top performance and high levels of energy efficiency. Available in 10 different colour tones from a subtle cream to a vibrant green, Smeg coloured 50's Retro Style refrigerators are truly iconic. Famous worldwide they enliven any environment, creating a conversation piece.





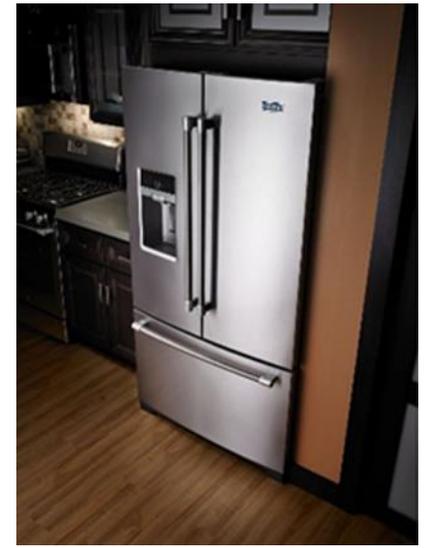
Frigidaire

Frigidaire refrigerators offer quick access to fresh ingredients with organization solutions designed for space optimization. They resist fingerprints and clean easily.



GE

GE refrigerators represent the latest trend in refrigerator design. Enjoy easy access to all fresh food areas and extra door storage when you need it. Crisp, clean LED lighting ensures fresh foods are easily seen and easy to find.



Maytag

Maytag refrigerators built to stay cool without breaking a sweat. Their refrigerators are made with one thing in mind: dependability.

UNDERCOUNTER REFRIGERATION



Sub-Zero

Sub-Zero refrigeration is anywhere refrigeration. Whether you choose integrated drawers, beverage centers, undercounter refrigerators or ice makers, all units fit seamlessly with the flow of your home and the way you live.



True

TRUE Undercounter Refrigerator Drawers are the ideal addition to your home, both indoor and out. They don't simply provide extra storage—they also help organize the way you use your kitchen. Designed to enhance an existing space or to serve as a focal point for your brand new kitchen.



Marvel

With maximum capacity and flexible cantilevered shelving, Marvel Beverage Centers can efficiently store as many as 190 12-oz cans, 18 2-Liters, 12- 6-packs or 8 12-packs. Each handcrafted model is engineered with Dynamic Cooling Technology for rapid cool down and precise temperature management.



True

In the kitchen or next to the grill, the True Residential Undercounter Refrigerator gives the cooling flexibility wherever you need it. It's the perfect combination of performance, style, and design for real life.



KitchenAid

KitchenAid Undercounter Refrigerators are one cool co-host. Delight your guests and your senses with undercounter refrigerators designed to help you entertain in style.

WINE STORAGE



Sub-Zero

Better storage for the bottle means more enjoyment in the glass. Sub-Zero wine preservation units act not merely as coolers but as guardians against heat, humidity, vibration and light – the four enemies that can rob wine of its complexity and character.



True

Fine wine requires precision. True's Dual Zone wine storage system is meticulously designed to preserve your best bottles.

RANGES



Wolf

Give your kitchen an iconic centerpiece. Wolf gas and dual fuel ranges are unmistakable heirs of the cooking instruments that have been the choice of professionals for eight decades – and are now the favorite of discerning home cooks. Dual-stacked sealed gas burners provide precise control from high end to low, while Wolf's famed dual convection oven delivers consistently delicious cooking results.



DCS

DCS hand-built ranges are powerful enough to reach high temperatures quickly, sealing in flavor, and precise enough to maintain exact temperatures for as long as needed.



ILVE

ILVE® Ranges are state-of-the-art when it comes to functionality, while maintaining simplicity of use throughout your cooking process. From preparation to cleanup, we spare no effort to make cooking a pleasure, each and every time.



Frigidaire

Frigidaire ranges save you time. Mealtime in no time, from start to clean. It features easy to use one touch buttons so you can add a minute to the timer, or keep foods warm – with the touch of a button.



LG

Create the kitchen you've always dreamed of. LG ranges perfectly blend form and function – giving you stylish designs and innovative technology that will bring your culinary skills to a whole new level.



Fisher & Paykel

Fisher & Paykel's Ranges are the showpieces of the kitchen and deliver outstanding performance. These are the domestic versions of a professional style range, not only looking like they've come from a restaurant kitchen but also delivering similarly high performance.



Aga

For those who aspire to the AGA lifestyle but prefer the power and instant control offered by an AGA Dual Fuel Range. Welcome to the best of both worlds. Whether you are interested in the multi-function oven of the AGA Legacy or the professional styling and true European cooking technology of the AGA Professional, you can find it in an AGA.



Whirlpool

Leave unnecessary meal prep behind with Whirlpool ranges that fit your kitchen and deliver delicious results. True convection cooking helps seal in flavor and juices for perfect results in less time than non-convection ovens.

RANGETOPS



Sub-Zero

Just looking at a Wolf cooktop or rangetop can make your heart beat faster with their sleek, streamlined designs. Use any of them just once and the real passion ignites. Gas, electric, induction – whichever you choose, you get the professional control that gets you cooking with confidence.

Fisher & Paykel

Fisher & Paykel's Cooktop family is designed to provide a full range of solutions. Each product, whether gas, induction or electric, has been designed to deliver great performance - from searing heat to the gentlest of simmers.



Whirlpool

Give your kitchen some modern style with Whirlpool's best performing cooktop ever. Boil water in half the time, even when you're watching the pot.

Frigidaire

Frigidaire cooktops prepare a range of dishes with precision. Whether you're simmering, sautéing, searing or boiling, proceed with confidence.



VENT HOODS



Wolf

Behind the sculpted lines of Wolf hoods, there's a lot of hardnosed thinking. Bright LED lighting with multiple settings illuminates the cooking surface. Powerful multi-speed blowers whisk away smoke and odors.



DCS

DCS vent hoods and downdraft systems, effectively extract grease, steam and odors keeping your kitchen fresh and clean. DCS wall mount vent hoods come in widths up to 48" and feature four exhaust settings.



Smeg

Smeg hoods reflect the elegance and style of the kitchen around them as they combine quality design with the best materials. A range of models are available to suit all kitchen types.

Vent-A-Hood

Featuring the exclusive Vent-A-Hood Premium Power Lung Blower with the Centrifugal Filter chamber, built together and working as one in a single housing. The Power Lung (K-Series blower) and filter eliminate the dirty, greasy, old-technology mesh screen filters.



WARMING DRAWERS



DCS

Often when you're cooking you need many dishes warm at the same time. DCS warming drawers are the deepest in the category. That means enough space for up to 6 standard-size dinner plates stacked side by side.



GE

GE warming drawers provide temperature settings from 80 degrees to 210 degrees to deliver flexible warming performance for a variety of needs. It offers a smooth appearance and maximizes drawer space.

BUILT-IN OVENS



Wolf

These are the Wolf ovens that took the cooking world by storm, bringing professional performance into the home kitchen. New M series ovens and time-tested E series ovens utilize dual convection to control heat and airflow so every dish comes out exactly as you intended.

KitchenAid

KitchenAid wall ovens are as big as your imagination. Let their wall ovens fuel your culinary passion and inspire your next masterpiece in the kitchen. Wall ovens with Even-Heat Technology for even results, every time.



Fisher & Paykel

Fisher & Paykel Built-in Ovens are designed for a range of cooking styles, with generous capacity, high performance and a full range of functions.

DCS

DCS electric ovens have been designed without compromise. Perfect results every time, with no hot spots or variable temperatures



COFFEE SYSTEM



Wolf

The Wolf coffee system doesn't just make great coffee; its style and accessories are pleasing homeowners and designers alike. And because it isn't plumbed, it is an easy build-in to any room.



Smeg

Smeg coffee systems are very user-friendly as an LCD display gives you immediate, clear information and can be programmed to automatically switch on whenever you want.

MICROWAVE

Sharp

Sharp's Microwave Drawer lets you choose a location that works for your lifestyle. Cooking is easier and faster when the Sharp Microwave Drawer Oven is installed adjacent to your food preparation area: in islands, peninsulas and under the counter.



DCS

DCS microwaves have spacious interiors and the option of a convector model gives you access to professional quality cooking with speed. The Over-the-Range Microwave is more than just a hood light and powerful fan, delivering temperatures from 100° F to 450° F



KitchenAid

KitchenAid microwaves with major possibilities. Choose from a collection of built-in, countertop or hood- combination models with advanced features that transform your microwave into a true second oven.



DISHWASHER

Aga

AGA's dishwashers are the perfect blend of function and style with their trademark contour design, engineered to fit beautifully into your AGA kitchen.



LG

LG dishwashers simplify your life, streamline your kitchen, and give you spotless, sparkling dishes. LG's sleek, powerful dishwashers feature innovative technology and stylish designs.



Asko

Design engineers have maximized the loading capacity of ASKO dishwashers. With identical exterior dimensions to a standard dishwasher, you will notice the difference inside.





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