

# CIE Bulletin

September 2024

CIE65  
LONDON



# The Guardian of bulthaup

The Guardian of Bulthaup stands resplendent at bulthaup headquarters in Aich.

The 3500 year old marsh oak trunk was a gift to Martin Bulthaup from the former Mayor of Aich. It symbolises bulthaup's passion for material authenticity and legacy to wood. Every tree is a unique creation and a precious commodity, and it is the craftsman's skill to ensure the natural beauty of the material is preserved

“Wood communicates well-being and warmth. And just as each tree trunk is unique, so too is a bulthaup kitchen



The trunk is a reminder to everybody and intrinsic to our own philosophy here at CIE, that we appreciate the integrity of materials we use, and that our passion for fine details are evident in everything we do. Since 1982, our relationship with bulthaup has influenced our values and attitude to our approach towards design.

It is why CIE have established a first-class reputation, providing high quality kitchen products with a service that is unrivalled since 1959.

Speak to us today to specify bulthaup for your next prime residential kitchen project. bulthaup is a conviction, an attitude towards and for life..

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# The Complete Solution

CIE's bespoke Design Facility extends to the design and specification of bespoke Italian wardrobe furniture to your development. We apply our distinguished level of design detail and precision to ensure a complete joinery solution for your project.

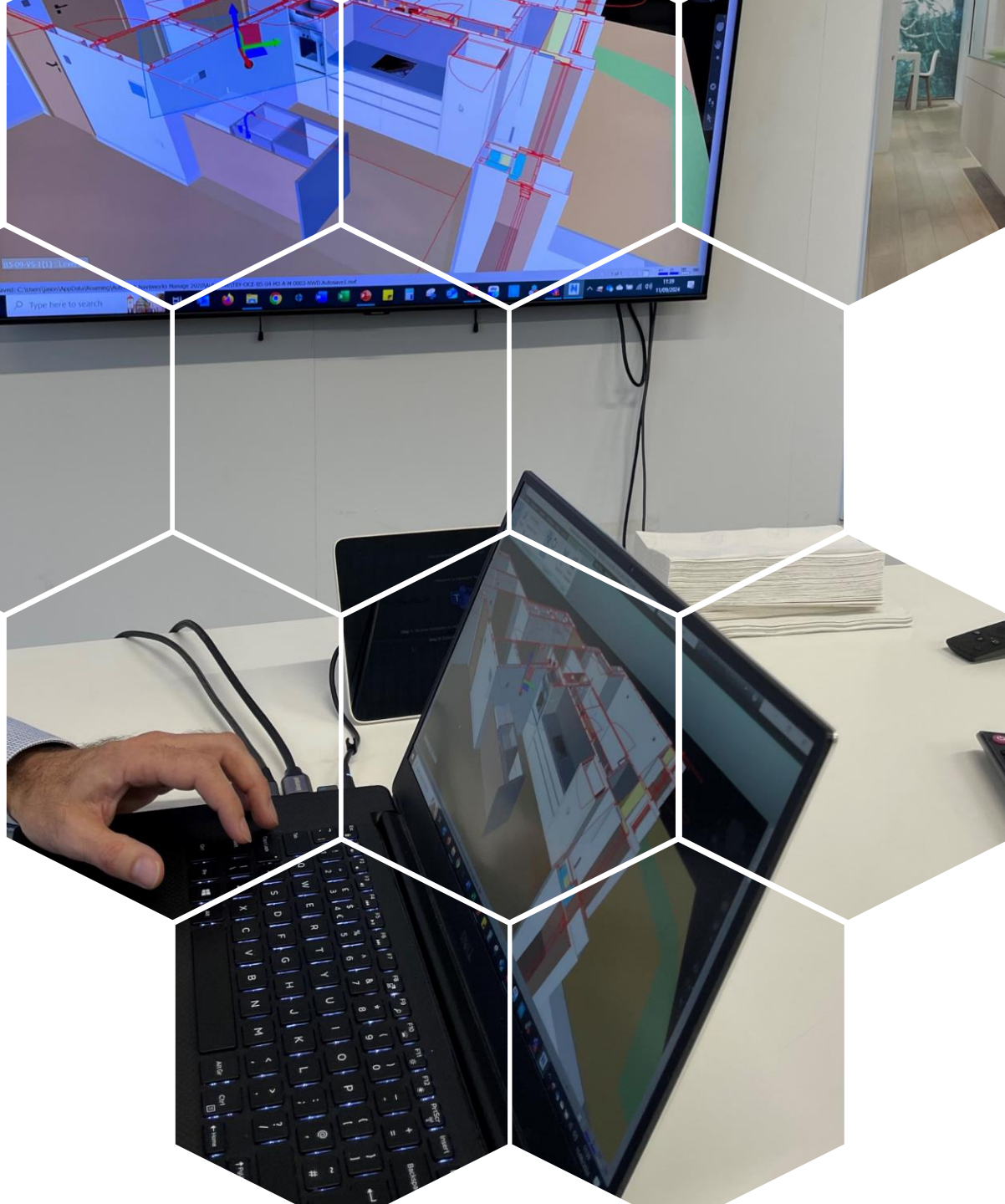
Working in collaboration with our Italian furniture partners we provide an elegant and sophisticated finish to your design aesthetic, incorporating the finest materials and combining them with the highest levels of craftsmanship..

This is injected with CIE's 65 years of experience and dedication to excellence which ensures the highest level of finish to your wardrobe specification.

“We apply our distinguished level of design detail and precision to ensure a complete joinery solution for your project

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# CPD @ CIE

CIE's CPD programme will give you a unique insight into the world of super prime kitchen design,

This enables your team to stay up to date and competent whilst simultaneously meeting your CPD obligations.

Continuing Professional Development also forms part of our in-house training, providing our team with the opportunity to maintain and expand their professional skills and knowledge to ensure that our offering to our esteemed Clientele remains 2nd to none.

This month we were joined by ONE Creative environments (ONE) who gave our team an update on all matters BIM. The seminar covered topics such as why we do it, the applicable standards and how it impacts the work that we produce.



The CIE team were given real-time examples of sub-contract packages which gave a useful and informative update on the BIM process. Many thanks to Jason Whittall for this incredibly enlightening CPD to the team.

This all forms part of our unique offering to our Clients, ensuring that our experience allows us to liaise with other trades with confidence to ensure all works are co-ordinated with our kitchen proposal, giving you peace of mind throughout the duration of your project.

Speak to us today to see how we can add value to your next prime residential kitchen and wardrobe offering.

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# A Taste of Mexico

CIE and our esteemed guests were invited by our longstanding partners Gaggenau to a tasting menu at the Chef's Table at KOL.

KOL source and celebrate the finest expressions of British ingredients, championing wild food and seasonality to create dishes that reflect the bright, fresh flavours of Mexican cooking.

Chef Patron Santiago Lastra Rodríguez explained how the private dining room is inspired by the grand houses of Oaxaca, and central to this experience is a private kitchen hosting a full complement of Gaggenau equipment that is used to create the incredibly creative Mexican inspired dishes. A prime example of how the professional kitchen is at the core of all things Gaggenau

“A perfect illustration of how professional equipment, much like ingredients, must be of the highest quality and have a pivotal role in the final dish to achieve perfection.





Those in attendance were able to experience the Michelin Starred flavours over lighthearted debate on the future of kitchen design and Super Prime residential, and our thoughts on Salone del Mobile.Milano 2024. Guests were also treated to an insight to the research and development of the incredible flavours forged through the very best of British ingredients, sourced through a dedicated community of farmers and foragers.

Many thanks to Rachel Sargeant and Gaggenau for a truly memorable culinary experience. A perfect illustration of how professional equipment, much like ingredients, must be of the highest quality and have a pivotal role in the final dish to achieve perfection.

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# The Art of Super Prime Kitchen Design

Join us for a journey  
into the world of  
Super Prime  
kitchen design

To book your  
dedicated session  
contact us today



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