



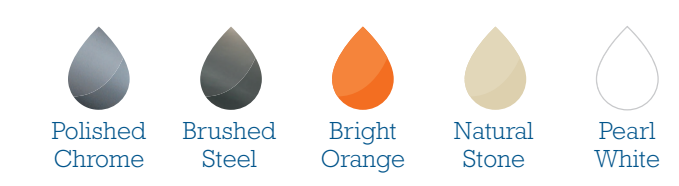
It's easy as . . .



From instant hot drinks to cooking shortcuts and countless kitchen tasks, what's not to love about the 3N1 hot tap from InSinkErator®? All the water you need, in one contemporary and affordable Italian-designed appliance. The food lover's kitchen just got even more attractive.

Visit insinkerator.co.uk for more information.

Available in a range of exciting new finishes and colours:



WIN a place for you and three friends at a Master Class with celebrity chef Jenny Bristow on Wednesday 24th June 2015

InSinkErator® is offering four lucky IN! Magazine readers the chance to win a place for themselves and up to three guests on a Master Class with celebrated local chef, Jenny Bristow. The winners and their guests will be invited to Jenny's home for coffee, a cooking demonstration and lunch on the 24th June, with each of the four winners getting the chance to help Jenny in the kitchen! All guests will be entered into a prize draw to win either an **InSinkErator®** steaming hot water tap or food waste disposer of their choice!

ADD STYLE AND CONVENIENCE TO THE KITCHEN WITH **INSINKERATOR®**

Practical and efficient by design, both InSinkErator® steaming hot water taps and food waste disposers grant an elegant statement for existing and new kitchens, coupled with the benefits of replacing a freestanding kettle or organic waste bin.

The InSinkErator® 3N1 steaming hot water tap extends the finest in function and fashion to more homes than ever before; dispensing water at a full range of temperatures up to 98°C from a single source. On top of saving valuable worktop space, the immediate availability of steaming hot water eliminates water waste and the time and energy lost waiting for the kettle to boil. The versatility to switch from steaming hot water, to hot and cold contributes to countless other tasks from cooking to cleaning. Encased within a refined one-piece Italian design, the InSinkErator® 3N1 tap is available in a choice of steel finishes and statement colours; creating a stylish and practical addition in any kitchen.

As the global leader and inventor of food waste disposers, InSinkErator® offer a range of models to suit kitchens of any size or budget. The InSinkErator® Evolution 200 food waste disposer is visible only as an elegant sink fitting, with a compact 2.5 litre tank that sits discreetly under the sink. The high quality, stainless steel design is 60 per cent quieter than standard models, and comes complete with a



five-year parts and labour guarantee for peace of mind. An innovative bladeless system of grind rings dispatches food waste in seconds before it is simply rinsed away safely down the kitchen sink, where it can be transported to a waste water treatment centre and made into biogas or fertiliser; diverting organic waste from landfill and recycling it efficiently.

Being the first ever to introduce colour into its range of steaming hot water taps, with more shades to be added over the entire InSinkErator® range, it has never been easier to enhance the kitchen with a neutral or vibrant focal point, alongside the practical convenience that an all-in-one tap or food waste disposer brings – all at an accessible price point. Just as easily retro-fitted as they are incorporated into your dream kitchen design, InSinkErator® steaming hot water taps and food waste disposers provide an effortless update that adds not only an aesthetic edge to the room, but genuine benefits to modern, busy lifestyles.

HOW TO ENTER
ANSWER THE FOLLOWING QUESTION:

What is the name of the brand new InSinkErator® steaming hot water tap which dispenses water up to 98°C?

Enter online via our website www.in-magazine.co.uk and click on WIN.

Entries to be received no later than midday 21st May 2015. One entry per household. Judges decision is final. There is no alternative prize. Entrants must be available on 24th June 2015. No alternative cash/prize substitute or financial compensation.



For stockists of **InSinkErator®** products visit the company website www.insinkerator.co.uk or call **01923 297 880**.