

Design Tips For Storage In The Kitchen

Rethink your storage—it's all about point of use!

Dishes no longer need to be up in a wall cabinet. With the proper organizational tools, you can place your every day dishes in large deep drawers with easy access to the table. In addition, utensils don't have to be limited to one drawer — have a drawer near the cook top and a drawer in the island.



Full base pantry pull-out cabinets and filler pull-outs are great next to the range for spices, oils and utensils.

Use 3" pull-out cabinets to hold spices or to hang utensils in. (See Left)

Utilize exposed lazy susans and pull-out shelves in walk-in pantries.

Design built-in, hidden household organizational stations such as an easy-to-hide homework station where you can close the doors and it turns into a nice sideboard or buffet. You can also include shallow cabinets or narrow pull-outs on the end of a tall refrigerator pantry or oven with built-in chalkboards and key hooks.

Place a 12" deep space saver microwave in a tall wall cabinet that sits on the counter—no need to waste precious space in a tall oven cabinet.

Plan space for a kitchen media center. Items such as an Ice Box (TV DVD CD, internet) can be included by shortening a wall cabinet 3" to allow for the unit to be installed and retain an 18" backsplash. Utilize a corner wall cabinet for a small TV in a central location for the cook or family members seated at the island.

Design additional storage for items little used. For example: a 6-10" high, 24" deep wall cabinet over the top of your refrigerator with a top hinge and lift-stay hardware for holiday platters.



Retractable doors extend out to close off the TV.



Large, deep drawers keep cookware organized—no more rooting around the back of a dark base cabinet to find a seldom-used pan.



Article provided by Canyon Creek Cabinet Company and written by Paula Kennedy, CKD, DBD and National Kitchen & Bath Chapter President (left).

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