



MAKE THE MOST OF A **SMALL KITCHEN**

Making the most of a small kitchen can be very challenging. How do you store everything when you have limited space and how do you stop the space from looking cluttered and imposing. The answer is simple: proper planning. If you allocate your budget to the right things, choose the right layout and aesthetic, your small space will feel twice its size.

The aesthetics you choose for your kitchen can enhance or detract from the sense of space. Opt for colours that reflect light rather than absorb it. Keep to simple lines. The fussier the door profile, handles and colour scheme the smaller the kitchen will seem. If you are going to combine finishes keep them neat and opt for combinations that won't date and that gel naturally rather than those that clash.



Your kitchen layout should be as ergonomic as possible. Good flow in the kitchen will make it appear bigger while you work in it. By laying your kitchen out according to a work triangle (stove, fridge, sink) or in the five zones (consumables, non-consumables, cleaning, preparation and cooking) you will optimise your work flow making it a more pleasant place to work. You should keep in mind whether you are left or right handed when working on the layout and you should put storage facilities for regularly used items at an easily accessible and convenient height.

Worktop area is also important. You should have a minimum of 900mm free workspace, preferably between the sink and the hob, to ensure you can work freely and cleanly. Keep the work-surface uncluttered and free of gadgets and small appliances to give a clean an open aesthetic.

The one thing you must do is set aside a good portion of your budget for kitchen hardware. The only way to optimise your storage is to make good use of storage solutions. These are not always cheap but will be the best investment you could make in your small kitchen. There are a variety of storage solutions on the market that transform unusable space like: corner drawer or corner pull-out units, under sink drawer units and lift systems that allow easy access to high cupboards. You can



also get solutions that maximize existing space like: pantry units, spice racks, drawer dividers and inner drawers which maximize what you can store neatly. By opting for drawer runners that offer a full extension the whole drawer can be used and accessed rather than just three quarters of it.

Your choice of sink will also impact on the sense of space. A big bulky drop in double bowl will take over the whole kitchen. Rather opt for a sleek under-mount sink that is unobtrusive. Also look at plumbing solutions that will allow you the use of the space below the sink. The addition of a waste disposal system will mean you can include smaller dustbins in the kitchen freeing up much needed storage space.

Appliances are another factor to consider. No matter what you choose they will impose and their size and colour will draw away from your sense of space. This is why integrated appliances work so well in a compact kitchen. An integrated appliance is built into a cupboard unit making it invisible to the eye. This means your aesthetic is undisturbed keeping your lines clean. To have all your desired cooking facilities included look at combination appliances like microwave / oven or oven / steamer combos. Stackable



tower appliances which all match in aesthetic but are smaller and fit together in a variety of combinations are a perfect way to get your oven, microwave and coffee machine into a small space. Built-in appliances will add to the clean lines you are trying to achieve.

Lastly don't forget your lighting. Use down-lighting, strip lighting and floor lighting to give your kitchen a spacious yet warm feeling.

With thanks to the following KSA members:



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