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Who Says Small Kitchens Have to Be Underequipped? by Sophie Heinicke

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Over time, people have grown to feel that space is more a thing of luxury than ever before. It is getting harder and harder to leave anything on the counter, and work space for cooking or food preparation gets smaller and narrower. Thereâ€™s just too little elbow room to put everything you need, and too little time for a second makeover.

Itâ€™s a good thing technology is on a â€œshrinkingâ€• trend, donâ€™t you agree? Todayâ€™s kitchen t are smaller and more space-friendly than ever before, such as hand blenders, refrigerator juniors, pocket paring knives, etc. Buying space-saving appliances is one good way to arm your small kitchen to the teeth. So what about the other strategies to create space?

Floor to ceiling: Arguably, one of the biggest challenges in designing a small kitchen is to design ample storage space for cooking wares. In such a small space, you want to make the most out of your kitchenâ€™s details. In this case, design a storeroom that goes from the floor to the ceiling to maximize space.

Center space: With only limited room to design a kitchen hugging the wall, use the center of the kitchen, notably as a preparation table. Aside from its function as extra storage, the center table is also the place to prepare food prior to cooking or baking. Make sure it gets a good countertop and its own sink.

Hang, donâ€™t store: In small Bishops Stortford kitchens, pots and pans are usually hanged from racks instead of being stored to save space. Cabinet space that would be jammed with pots and pans can be emptied out for other things if pots and pans are hung, the better for access. Instead of pulling out the drawer or opening the cabinet door, simply get the pot or pan you need from the rack.

Think minimalism: Since youâ€™re working on a small kitchen, it pays to add minimalism to the mix. In some small kitchens Newmarket homes have, a simple design can be just as attractive as the flashy kitchen at Buckingham. After all, itâ€™s not like you cater to around 600 guests to join you for a lavish banquet every day, right?

Can you think of other tips to fit a big kitchen into a small space? Before you do that, you may want to check out Houzz.com and HGTV.com for further details about small Bishops Stortford kitchens and how they are designed effectively.

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