



Space saving tips for your kitchen

Just because you're short on space doesn't mean your kitchen has to suffer. These space saving tips will help you make the most of even the smallest cooking area.

Picture your dream kitchen. It's clean and modern with a double sink, lavish butler's pantry and multiple island benches. It has plenty of storage space and the dining table is big enough for you to fit the entire family.

While we all want a lavish kitchen, most of us are fighting against bricks and mortar. But you don't have to knock out walls to make more space because good things come in small packages and there are many ways you can optimise space without sacrificing style or function.

Here are some nifty ideas to make the most of every square inch in your kitchen.

Wall mounted storage:

The blank walls in your kitchen aren't just there for good looks. Why not buy a magnetic knife hanger to display your beloved blades instead of storing them in a cluttered drawer? You might even want to install some hooks and mount your pots and pans on the empty wall. It won't just save space in your cupboards, it will also give your kitchen a modern industrial vibe.



Keep dry food in containers:

Packaging is a killer when it comes to storage. There is often more cardboard than food so it's worth investing in some quality containers to store dry ingredients such as flour, pasta and rice. You can put these in your pantry or buy a stylish set and display them on your benchtop. The best part is that they can be stacked on top of each other if you're really strapped for space.

Find clever appliances:

You'd be surprised how the right appliances can help you save space. Avoid cluttering your bench with a [built-in microwave](#) that utilises wall space to give you more room for food prep. Want to go a step further? Install a [combined microwave oven](#) to get two kitchen essentials in one handy product. If you're concerned about your own space in your kitchen NEFF's Slide&Hide®, can keep your walkway completely clear when you're pulling out your roast.



Get a lazy susan:

Don't write that corner cupboard off as dead space. Rotating lazy susans are a great solution to awkward spaces as they make them easy to access. You can also buy them with multiple shelves so you can layer up your cabinets with cooking dishes, pots and pans that would otherwise be in the way.

Invest in a single basin:

Although it's the most popular choice, a double basin with a connected drainboard is not essential and there are much better ways of utilising the bench top space. A single basin will do the trick and leave enough space for your coffee machine, kettle and mixer to sit on the granite tabletop.

Utilise your kitchen ceiling:

Don't forget about your ceilings when maximising your vertical kitchen space. A mounted rack can be used for hanging your pots and pans, freeing up that precious cupboard space. It also adds an interesting design feature – just be sure to use your most stylish cookware!



Add hooks and holders:

Do you have a spare wall space in your kitchen area? Add hooks onto the wall to hold items like tea towels, utensils or lids. If you're worried about it looking cluttered, try putting the hooks on the back of your cupboard doors so you can hide them away.



You don't have to have a big kitchen to make delicious meals and give the gift of food. In small homes, space comes at a premium price so use these tips to get the most bang for your buck.

