

3 Top Design Strategies To Eliminate Kitchen Countertop Clutter



#1. Design Storage For Small Appliances.

#2. Make The Best Use Of Storage Space Under The sink

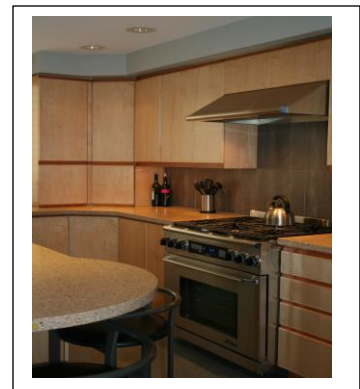
#3. Design Storage For Aids & Accessories Used At the Range Off Of The Countertop.

#1. Small Appliances: As a kitchen designer the biggest source of clutter on kitchen counters I see is small appliances. Generally, we do not allocate a home for them, or we believe they must be close at hand to be useful, so they take up residence on our countertops.

I agree that any appliance that gets hot needs air around it to cool and should not be enclosed while hot...this can be factored into a design.

Appliance garages designed between the upper cabinets and the counter are a good option.

The appliance is pulled forward out of the cabinet while in use and slides back out of sight when cool.

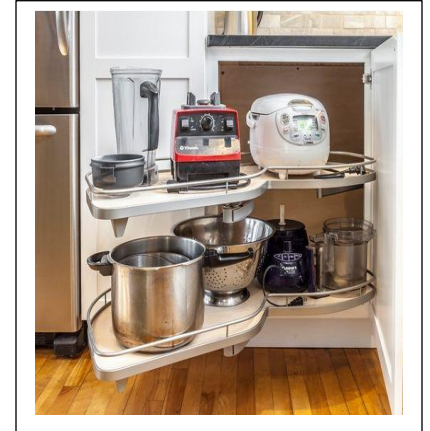




It is a golden rule of space planning that prime space is given to items we use daily. A question I ask is how often is a small appliance used? If a toaster oven is used only on weekends, I would store it off the countertop and put it away when it is cool to give clearer counter area for approx. 70% of the time.

Locating appliances on a pull-out tray, or the top level of a Lazy-Susan or in drawer below the counter makes them easily accessible and it is worth a bit of effort to pull them out to have open work space when they are not needed to me.

Appliances like a toaster, kettle, and coffeemaker are all we use daily, so it is best to design space for blenders, mix-masters, coffee grinders and pasta makers off of the work space.



#2 The sink area accumulates dishes, and various paraphernalia to clean them and the kitchen. It is important to be able to prep food at a water source and when there is no space to work, or clean up, the kitchen is frustrating to cook in.



I recommend a Minimum of 36" on at least one side of the sink(s) and on both sides would be more ideal for this busy work center.

Making the best use of the space under the sink for dish soap, cloths & scrubbers etc. gives you a clear and uncluttered work area.

There are roll outs designed to accommodate pipes. The metal basket is larger on the bottom and a smaller basket is at the height of most pipes.



Under sink Storage Solutions



Custom pull-out units can be made in melamine or sealed plywood

Tilt-Out Trays:



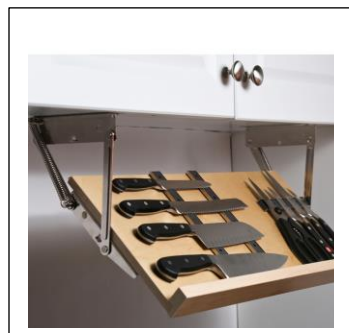
To keep sponges, cloths, bottle brushes & stoppers organized and to keep the sink area clear consider

including a tilt-out tray in front of the sink in your cabinet design.

#3. Design alternate locations for cooking aids & accessories that end up on the countertop beside the cooktop.

Knives:

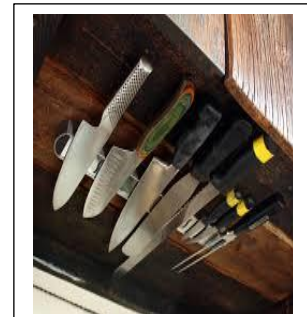
Knives do not need to be kept in a block on the counter. They can be stored in other ways can be kept on a pull-down tray



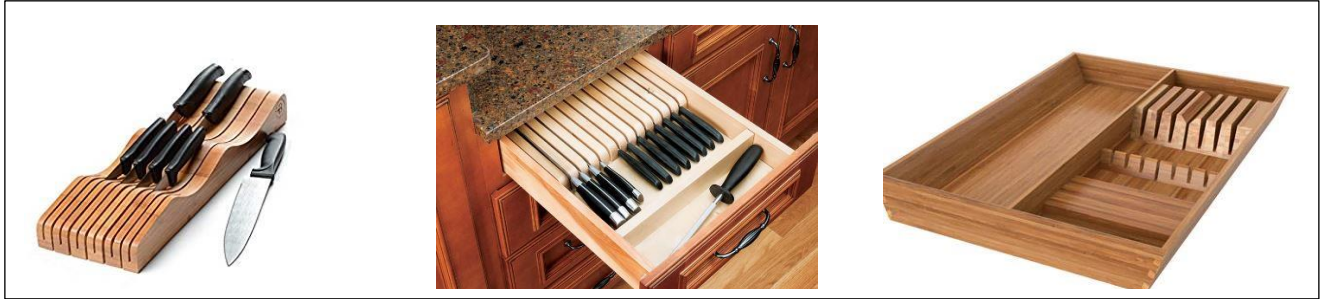
mounted to the bottom of a cabinet beside the cooktop

Or

on a magnetic strip on the bottom of a cabinet or on the wall above the countertop.

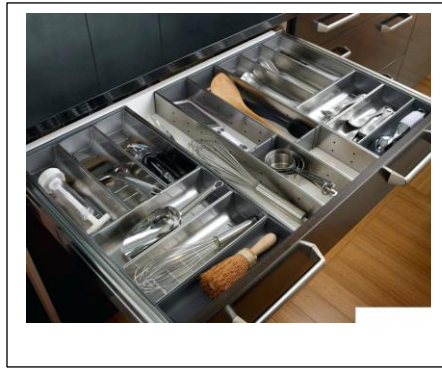
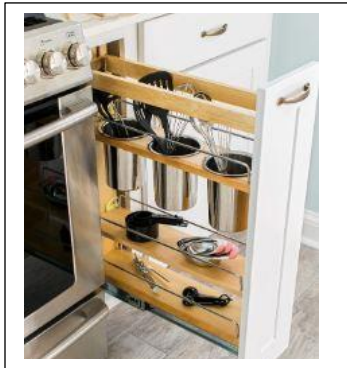


Another option for knives is a block designed for inside a drawer.



Utensils:

Utensils can be organized on a roll-out, in a drawer, or even on the wall between the upper cabinets and the countertop and kept off of the countertop.



I hope you found these ideas helpful. Stay tuned for more guides on Kitchen Design. For more Design Information or support visit www.ahomeyoulovedesigns.com and see the Resources tab and the the **How to Avoid The 7 Mistakes Homeowners Make When Renovating Report** that you can Download.

Enjoy,

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