



SECRETS TO SUCCESSFUL STORAGE

MAKE DRAWERS AND CUPBOARDS MORE FUNCTIONAL by investing in internal storage components that enable everything, from pots and pans to spices and crockery, to be stored out of sight. You could even include charging points for tablets and phones.

IF WALL SPACE IS AT A PREMIUM, consider any existing room features that could be converted into storage areas, such as chimney breasts, recesses or understairs areas adjacent to the kitchen.

RATHER THAN ORDERING MORE UNITS to increase storage, go for models with greater dimensions – some ranges come with deeper units than standard and multi-layered drawers. Extending taller units up will also create more room without adding bulk.

SPACE ABOVE WORKTOPS CAN OFTEN GO UNUSED, so try adding a modular shelving system or rails at the back for hanging frequently used utensils, spices or oils.

LARDER CUPBOARDS aren't just a crucial component of any classic kitchen, they can also be designed to store as much as possible, with internal door shelving, moveable racks and bespoke compartments, all adapting to suit your needs.

10. OPEN APPROACH

Storage in a kitchen is key, but giving acres of wall space over to cupboards and tall furniture can make even a large room feel oppressive. Whether installed from floor to ceiling or in place of wall units above worktops, open shelving creates an opportunity to personalise your space, with displays of treasured dishes or cookery books alongside everyday crockery. Floating shelves give a crisper look, but may need reinforcement for heavy items, while robust brackets can be turned into a feature with antique detailing and aged finishes.

GET THE LOOK Cue & Co could design a similar hand-painted kitchen with marble worktops and open wooden wall shelves and metro tiles along a single wall for approx £48,000.