

FOR SMALL SPACES

Clever storage and design ideas will help your kitchen feel bigger and make the most of every available inch. Limited room makes careful planning at the outset even more important, especially when it comes to large appliances. Start by thinking about the classic kitchen work triangle, which means keeping optimal space between cooker, sink and fridge. Cupboards and other appliances can then be designed around this.

If the ceiling height allows, think vertically, by installing wall cupboards that extend all the way up to the ceiling. This will draw the eye upwards, creating the illusion of space, and means you can store less-frequently used items on the top shelves.

Custom-built cupboards can be designed to maximise space: a mix of closed units with open shelving and peg-rail storage creates a more relaxed, informal look and avoids everything feeling 

