



A smart kitchen stores goods in narrow, formerly wasted spaces and eliminates clutter by concealing items you don't want to share. A mix of closed and open storage is softer on the eyes and gives you the chance to show off your favorite collectibles.

What's in Store?

Putting your kitchen to work, from the inside out

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MAHOGANY OR BIRCH wood? Stone or synthetic counters? If you're planning a kitchen remodel, questions like these pepper your thoughts as you pull pages from magazines—but there's more to a successful design. Whether you invest in custom-built units or standard cabinetry, your kitchen is only as valuable as its insides. To maximize your kitchen's storage potential, first take stock. "Think about items you store, or would like to store, in your kitchen," advises John Troxell, design director

of Wood-Mode. "Group items by how you use them and where you want them accessible. Storage is about prioritizing your lifestyle." With innovations like stronger drawers and rollout shelves, you no longer have to poke around inside deep cabinets. Superspecialized inserts enable organization on every scale, utilizing narrow spaces and wide ones. "Kitchen remodel" used to be synonymous with expansion, but in the following pages we'll show you how to add storage without square footage.

1 ONE, TWO STEP
"Corner cabinets are the black hole of kitchen storage," quips Troxell. This "magic corner" pullout unit one-ups the lazy Susan by providing two layers of visible storage. Metal railings stop goods from slipping off shelves, and an open base prevents the buildup of crumbs and dirt in corners.

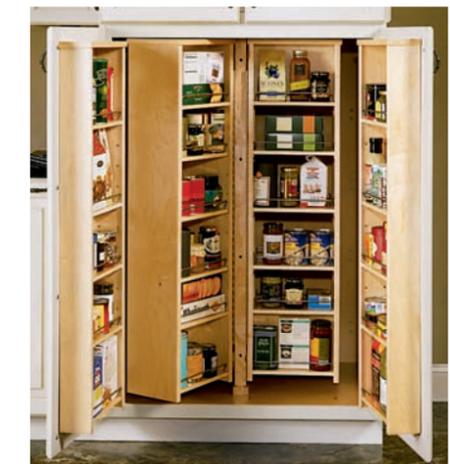
2 NO PANTRY? NO PROBLEM
Find a storage powerhouse behind closed doors with height-adjustable shelves that rotate around a central pole. "People end up keeping food for too long because it's out of sight," says Connie Edwards, design director for American Woodmark. "If you have to look at something every day, and you're not using it, you'll get rid of it." For maximum organization, dedicate each shelf to a different kind of food.

3 FLIP YOUR LID
If you devote an entire cabinet to tall bottles, you'll probably only have room for one shelf. Include a pop-top shelf in base or upper cabinetry to make room for taller items, and you'll still get to use two tiers.

4 THINK HIGHER
Wall cabinets become multitasking machines when rollout shelves are combined with 6-inch pullouts. Troxell thinks it's a good idea to have storage options with multiple purposes, "because you might want to change the items you keep or how you access them."



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PHOTOGRAPHS: OPPOSITE: ARMSTRONG; THIS PAGE: ABOVE LEFT, KRAFTMAID; ABOVE RIGHT, AMERICAN WOODMARK; BELOW LEFT, SIEMATIC; BELOW RIGHT, WELLBORN CABINET

WHEN IT COMES to prepping meals, things can get messy. We don't want to leave trails of powdered ingredients or produce trimmings, lug heavy appliances around or walk with sharp utensils or unwieldy containers. Convenient, proximate storage is the most important design asset of these designated chopping and mixing stations. Keep ingredients near and neat in coordinated jars or narrow spaces, and find ways to stash hefty equipment behind doors but still within back-saving reach.

1
BAKER'S PARADISE
A tambour appliance garage and wall oven turn this kitchen corner into a baking center. Heavy objects like a stand mixer slide in and out, and disappear behind the roll-down door when not in use.



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PHOTOGRAPHS: OPPOSITE: ABOVE, TIM FULLER; BOTTOM LEFT, CANYON CREEK; BOTTOM RIGHT, BULTHAUP; THIS PAGE, MARK SAMU

2
STAY SHARP
Protect blades from dulling and keep them tucked safely away with a knife block pullout in the base cabinet.

3
SLIM LINE
Maximize shallow vertical space with innovations like tilt-out storage bins and a cutting board that drops down from the backsplash for use, revealing shelves.

4
TALL ORDER
With open storage, ingredients are just an arm's length away. This coordinated base and hutch—they're two separate pieces—makes the most of floor-to-ceiling storage without the bulkiness of conventional wall cabinets. Troxell recommends including at least one tall cupboard if you have a wall that can contain it, as it delivers "lots of versatile functionality, without the feeling of closing in the space."

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FROM CUMBERSOME KETTLES to tiny sponges, extreme-scale products in the kitchen are often the hardest to house successfully. But “with storage ranging from organizational drawer components to specialized cabinetry, homeowners can keep goods close at hand, yet not in full view,” says Troxell. With hefty pans and bulk-size liquid cleansers nearby, cooking time and cleanup will be easier than ever.



1 NOW YOU SEE IT...
Behind a sliding backsplash panel lurk stove-side goods. Recessed lights illuminate bottles, bowls and more through glass shelves for easy viewing.

2 SQUEEZE RIGHT IN
Filler pullouts are sized in three-inch increments to utilize otherwise wasted space. Here, spices are easy to reach—and labels easy to read—and when not in use, disappear into columns flanking the oven. Below the countertop, utensils and cooking oils are kept near the stove, where they’re most needed.

PHOTOGRAPHS: THIS PAGE ABOVE, SIEMATIC; BELOW LEFT, CANYON CREEK; BELOW RIGHT, WM OHS; OPPOSITE TOP LEFT, AMERICAN WOODMARK; TOP RIGHT AND MIDDLE, ARISTOKRAFT; BOTTOM LEFT, HETTICH; BOTTOM RIGHT, SMALLBONE



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3 POT LUCK
A pot-and-pan drawer with tilted shelves prevents heavy items from sliding, while a two-tier rollout organizer keeps loads of cookware in full view, with room to stash lids on the side. This is Edwards’ favorite storage innovation, and arguably the most ergonomic one. “Our backs thank us!,” she exclaims.

4 A CLEAN BREAK
Door racks and rounded shelves allow you to fit more cleaners beneath the sink, where they belong—instead of in a closet far, far away. A rustproof tilt-out tray holds sponges and brushes at the sink’s edge.

5 DIVIDE & CONQUER
“The area under the sink is a huge amount of wasted space,” says Troxell. Choose drawers that are customized to wrap around plumbing lines, then get specific about compartmentalizing the bottles and tools you use most often. Here, unique spring-release wings pop out when the drawer is open, revealing the contents below them. ➔



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AT LAST, time to eat. Now, where are all those plates, cups and utensils? Not to mention serving platters, ladles and the like? Some choose to keep dishes near the table for easy setting, others opt to stow them by the dishwasher or sink for quick cleanup. Troxell suggests asking yourself, “Where do I use it first? Where can I get it quickest?” Day-to-day dishware is best stored close to the kitchen table, while finer china should be kept near the dining room or living room, if you have space for a traditional buffet.

1
DISH DISPLAY

With the rise in open floor plans, custom cabinetry is crafted to complement your furniture, adding character without sacrificing space. This dish rack has tons of visual interest, keeps plates organized and leaves ample room for those tall vases, pitchers and baskets.

2
GOT ME PEGGED

“In general, drawers are one of the most underrated options,” Edwards points out. Keep dishes tidy with adjustable pegs that fit plates of varying sizes and prevent them from slipping and chipping. When it’s time to set the table, you’ll be thankful linens are tucked handily above.

PHOTOGRAPHS: THIS PAGE ABOVE, EDWARD ARDEO; BELOW, DIAMOND CABINETS; OPPOSITE: TOP LEFT, TRIA GIOVANI; MIDDLE LEFT, SIEMATIC; MIDDLE RIGHT, THE CONTAINER STORE; BOTTOM LEFT, EVAN JOSEPH



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3
OPEN UP

In close quarters, save space that the door-swings of closed cabinets would consume by leaving shelves open-faced. If you’re worried about dust and debris collecting on them, consider using coordinated baskets or containers on the shelves to shield items from dirt.

4
SILVER SPOONS

Keep fine silverware shiny as new in drawers lined with tarnish-resistant cloth. Placeholders keep utensils from getting jumbled and scratching one another.

5
DINE, DON'T DASH

Talk about easy access—drawers beneath and behind built-in benches enable you to grab that extra table setting without having to get up. In this way, the design is more practical than the alternative lift-up seat-top.

6
ON THE RAILS

Make the most of minimal wall space with an open shelving system. Shelf heights are easily adjustable, and hooks hanging beneath facilitate storing cook’s gadgets and utensils. ♦