

13

Storage

Storage of food, crockery, cutlery and utensils is at a premium in the kitchen. Few people think they have enough. However, having a large number of cupboards does not necessarily lead to an efficiently run kitchen.

Quite a number of items can be classified as occasional use only which may often be stored elsewhere, such as: party crockery, vases, large cooking vessels such as preserving pan, fish kettle, ice bucket, jam jars and household cleaning materials.

Day to day essentials include:

saucepans, frying pan, colander, sieves, kitchen knives, wooden spoons, everyday china and cutlery, some dry goods and condiments.

It is generally considered necessary to have a minimum of $5\frac{1}{2}\text{m}^2$ of storage shelf area, excluding the refrigerator and cleaning materials.

Large households may need up to twice this amount.

Below is a list which relates basic items to the areas in which they belong. Items may be stored in cabinets, on open shelves or hung on hooks.

sink area: detergents, scouring liquids, bleach, cloths, sponges, brushes, bucket, waste bins, washing-up bowl, colander, sieves

wet preparation area near sink: chopping board, kitchen knives, scissors, string, foil, plastic bags, bin liners, drying-up cloths

dry preparation area: dry goods, scales, mixing bowls, blender, electric whisk/food processor, rolling pin, pastry cutters, baking tins, cook books

hob:	saucepans, frying pan, casserole, grill pan, fish slice, serving spoon, ladle, wooden spoons, seasonings
refrigerator: 2–6°C	dairy produce, uncooked meat, salad, delicatessen, white wine, beer
larder: (if available, otherwise refrigerator) 6–12°C	fruit, vegetables, cheese, fats, eggs, cooked meat
freezer: –18°C or below	all food suitable for freezing which excludes: milk, mayonnaise (which may separate), hard boiled eggs, jellies, high water content vegetables
serving area:	china, glass, cutlery, table linen, condiments, trays

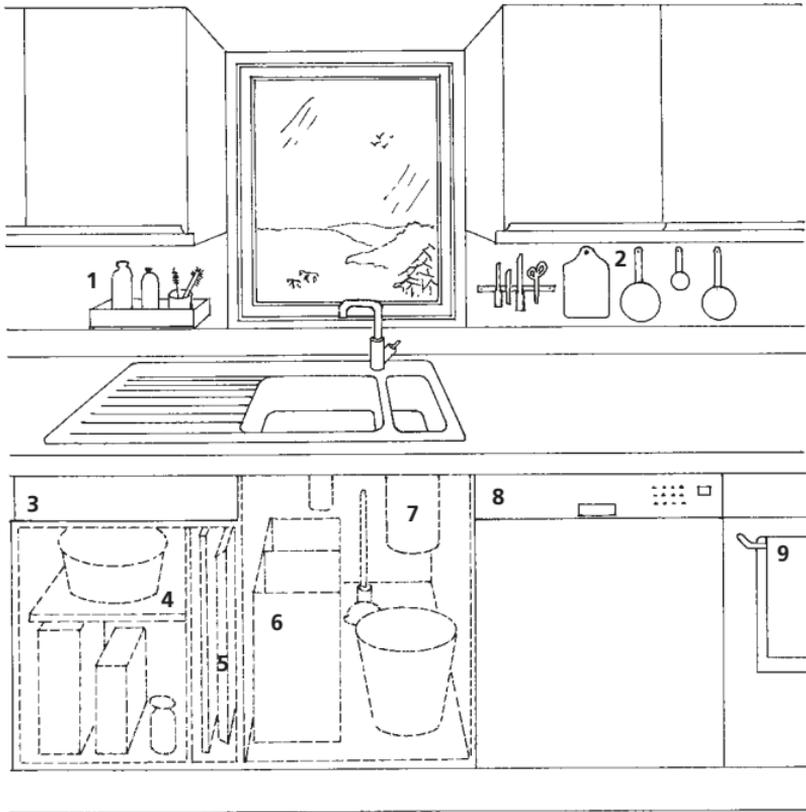
Wall storage

Where possible, hang as many things on the wall between the worktop and wall cupboards. These should be frequently used items as they will collect dust and grease if near the hob.

This area is ideal for: knife racks near the sink, utensil racks near the hob, spice jar racks, paper and cling film dispensers, wall-hung scales, can openers, wall telephone, etc.

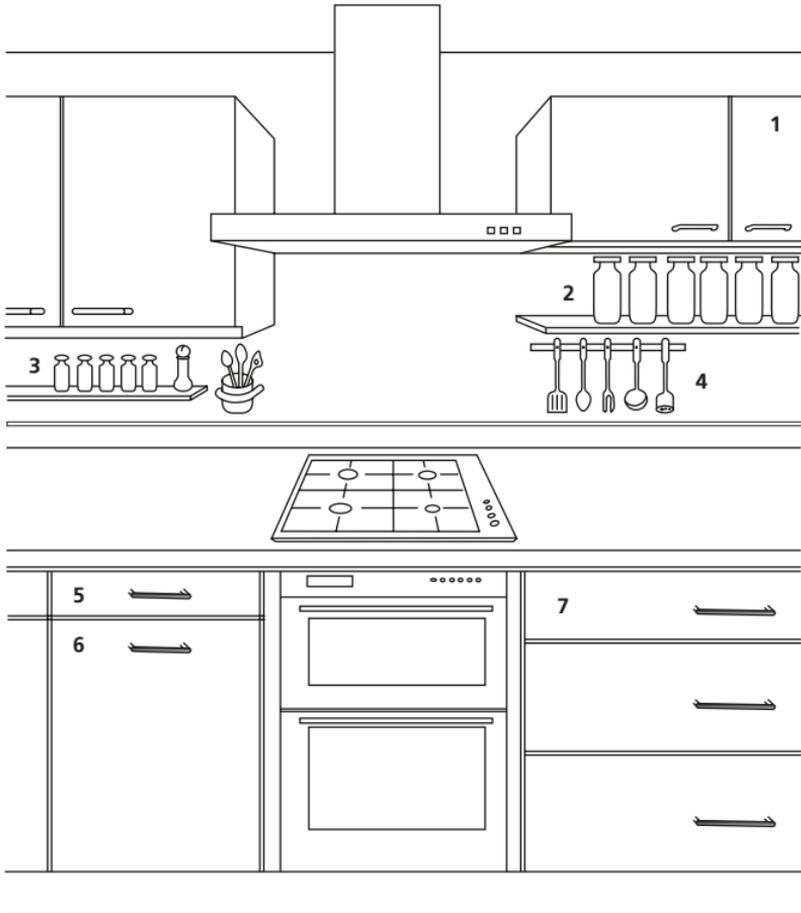
Ceilings

Where a hob is placed in an island worktop, pots and pans may be suspended from the ceiling on racks.



- 1 Washing-up utensils
- 2 Knife rack, chopping board, sieves
- 3 Drawer for food bags, bin bags, labels, ties, string, etc
- 4 Washing-up bowls, cleaning materials
- 5 Tray slot
- 6 Waste bins, bucket, plunger, etc
- 7 Waste disposer
- 8 Dishwasher
- 9 Towel hang on long 'D' handle

Storage – sink and wet preparation



- 1 Flour, rice, pasta
- 2 Storage jars
- 3 Condiments, spices, herbs
- 4 Rack for large cooking utensils
- 5 Drawer for small cooking utensils
- 6 Pull-out drawer for wire baskets for baking tins
- 7 Pan drawers

Storage – cooking