

1960

EC60-1140 Guide to Kitchen Storage

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GUIDE TO kitchen storage

JERRE WITHROW
Extension Specialist in Housing

There are three simple guides to storing for greater ease and enjoyment.

1. Point of First Use: (store all supplies, utensils and equipment used in a given task at the center where they are first used.)
2. Easy Reach: (store all items used frequently within easy reach)
3. Design Space: (store each piece according to the character of the item itself: its size, shape, weight)

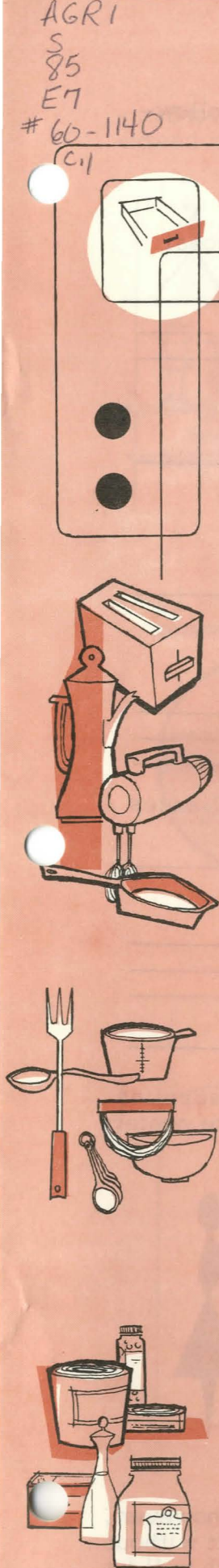
Planning according to these guides will increase the useful space available for storage as well as reduce time and energy required for any task.

Point of First Use

Preparing food, serving, and cleaning up are the main tasks performed in the kitchen. Planning kitchen arrangement accordingly points out logical divisions of areas into work centers, each with its own purpose and character.

1. Inventory equipment and supplies used. More than one center will probably be used in completing the operation from raw ingredients to a meal on the table. What happens first? A coffee pot or sauce pan must have water before it goes onto the range or table. Therefore store it at the sink center.

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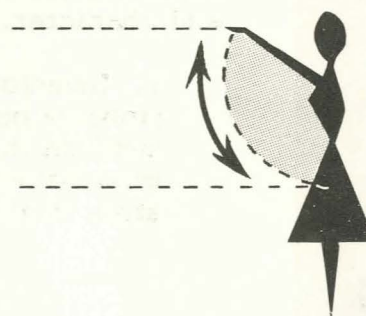
2. Think through the jobs accomplished at each of the following centers.

<u>Center</u>	<u>Job</u>	<u>Equipment</u>
● <u>Sink</u>	Vegetable preparation Dishwashing _____ _____	Garbage Disposal Towels Peeler _____ _____
● <u>Range or Surface Units</u>	Cooking Frying Serving	Platters Lids _____
● <u>Mixing</u>	Combining _____ _____ _____	Mixer Bowls Flour _____
● <u>Refrigerator</u>	Storing left-overs _____ _____ _____ _____	Containers Knives _____ _____ _____
● <u>China</u>	Setting Table _____ _____	Portable Appliances Tableware _____ _____
● <u>Separate Oven</u>	Baking Roasting _____ _____ _____	Platters _____ _____ _____
● <u>Eating</u>	_____	_____

Some things are used at more than one center. If they are small utensils or supplies, duplicate them wherever needed. Where more expensive articles are used, the centers themselves may be adjacent so that items can be used conveniently at either.

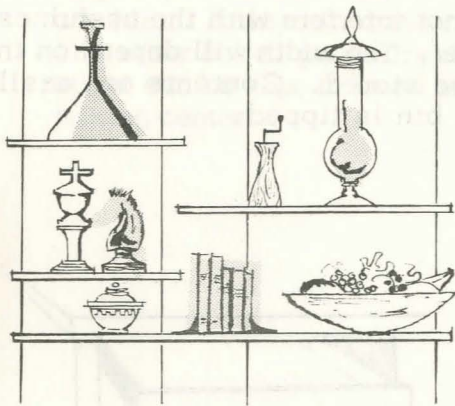
Easy Reach

Greater convenience can further be achieved by planning each center in detail. Stretching and stooping can be reduced by placing frequently used equipment directly in front of the worker and as near her elbow height as possible. To determine the limits of easy reach for you, measure the distance from the floor to your hand as it is relaxed at your side and your hand as it is raised about to your hair line. If you are 5'4" these limits will be 27" and 63".



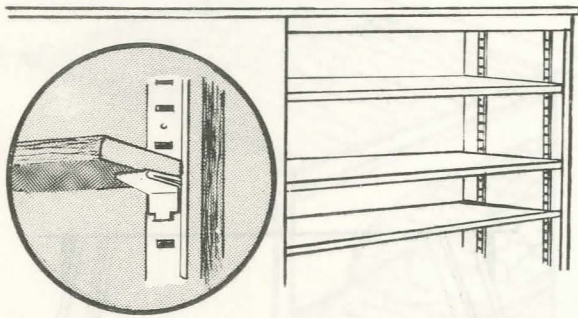
Items used less frequently may be stored higher. The top shelf should not, however, be beyond the height of your hand extended forward one foot and up to its limit without stretching. If you are average height the uppermost shelves which you can reach will be at 72".

Distances to the right and left should be limited also by the distances your arms extend comfortably to the side.



Design Space

Utilizing space according to the articles to be stored increases convenience. All items will be easily grasped as well as easily seen if only like items are stacked and only like items are placed one in front of the other. Planning according to the size, shape, weight and character of an item will increase available space while increasing convenience. Certain fittings are well adapted to storing specific articles.



Adjustable shelves can be placed at the desired interval. One to two inches above any article or stack of like articles is sufficient for taking or replacing it. A second shelf at this height could double the available surface. As storage needs change, shelf intervals can easily be adjusted.

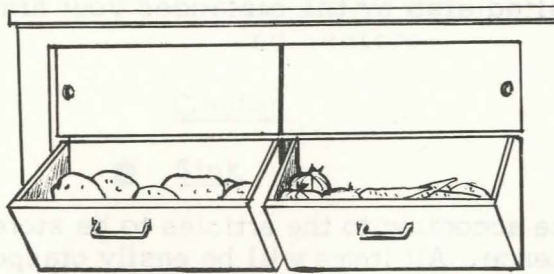


Shallow shelves, half the depth of conventional cabinets, support glasses, cups, small plates and bowls in the china center. In the mixing center, even a 3-pound can of shortening fits on a 6" shelf.

Shallow shelves may also add storage between the counter and upper cabinets. Space usually wasted within this easy-reach area will hold syndets and cleaning powders in the sink area, spices or cannisters in the mix center. Sliding or folding doors conceal contents without swinging into work area.

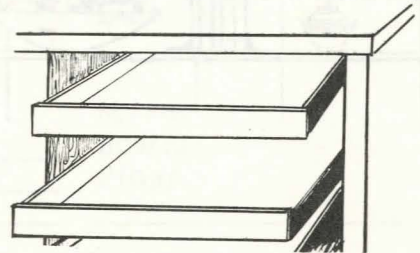
Shallow shelves may be mounted on cabinet doors or on closet doors for additional storage.

Cutting down regular 12" upper cabinet shelves to 8" shelves allows 4" shelves to be secured to the door and open with it. Supplies can then be stored in single rows.

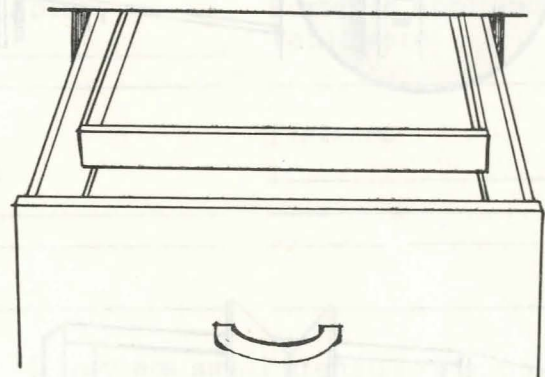


Bins also fit into the space between upper and lower cabinet. Vegetables, flour or sugar store well in bins. The required 6" depth does not interfere with the usefulness of the counter. The width will depend on the amount to be stored. Contents are easily removed as bin is tipped.

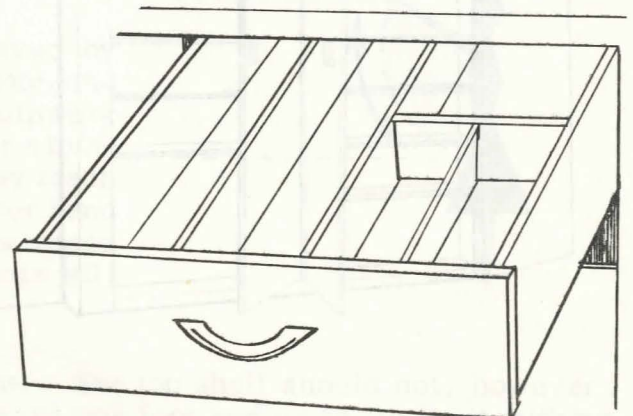
Drawers bring items out to the worker for full view and easy access. Drawer depth should be determined by the size of the item in the position in which it is stored. Small utensils require only a shallow drawer of 3". More drawers are possible in a given area and no space is wasted above the tools.



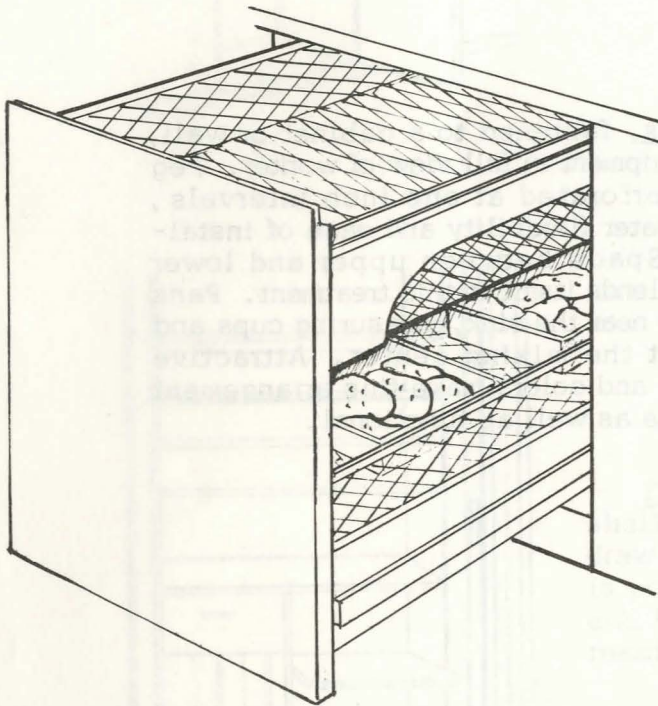
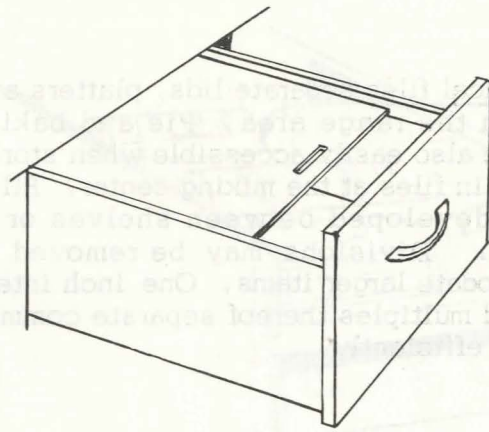
a. Trays inserted in a deep drawer can utilize space above articles. Large bowls may rest below and smaller ones in the tray. The depth depends on the height of the bowls, but the tray should be only one half the size of the drawer itself so items beneath tray can be removed easily:



b. Dividers help keep drawers organized and reduce time necessary in removing articles stored. Single items or like items such as forks can be kept together in a separate division. Dividers may be permanently installed or adjustable to increase flexibility.



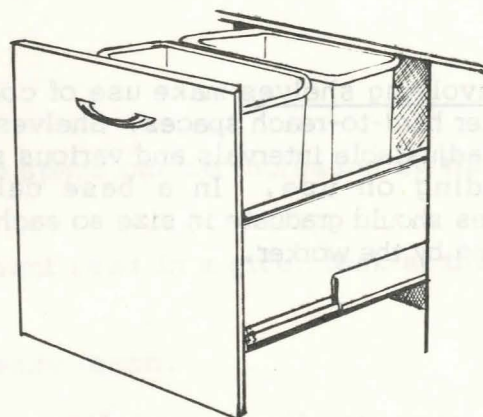
c. Metal linings in drawers keep bread and other baked goods fresh. Flour and sugar can be kept in lined drawers in the mixing center.



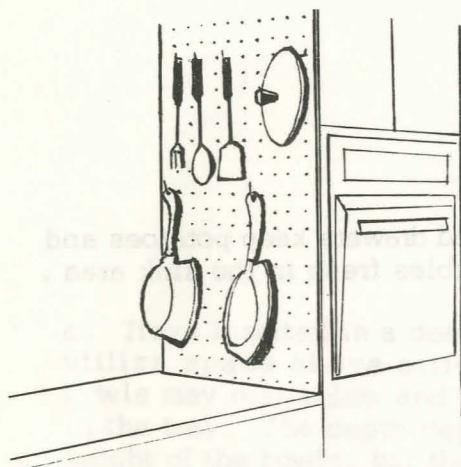
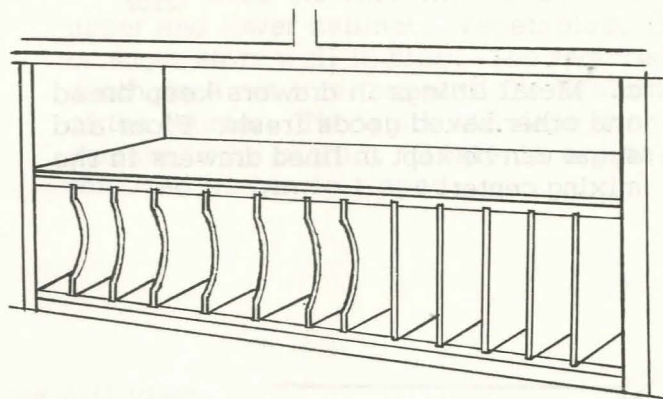
d. Ventilated drawers keep potatoes and other vegetables fresh in the sink area .

e. Gliders or rollers increase rollability of drawers. Low or heavy drawers especially are improved by this addition.

f. Plastic drawers with rounded corners increase cleaning ease.

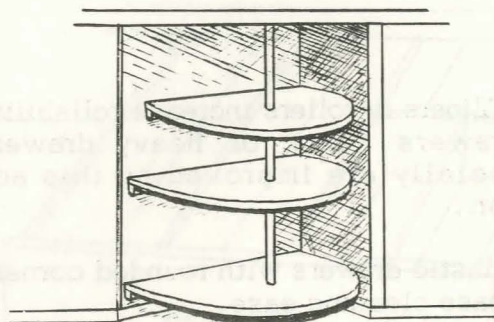


Vertical files separate lids, platters and bowls in the range area. Pie and baking pans are also easily accessible when stored on edge in files at the mixing center. Files may be developed between shelves or in drawers. Divisions may be removed to accommodate larger items. One inch intervals and multiples thereof separate common articles efficiently.

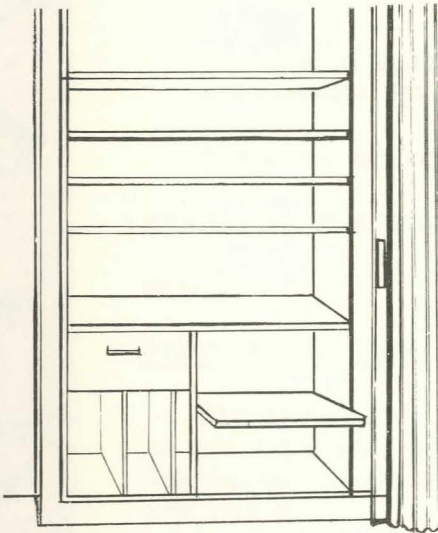
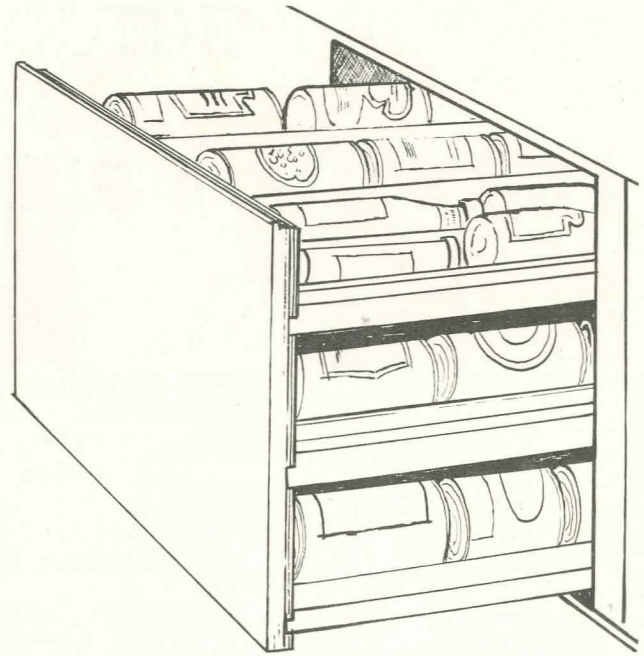
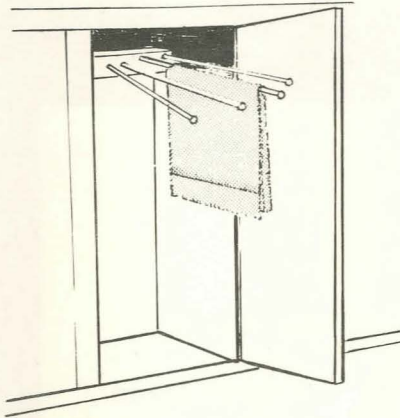


Hooks, fastened to a cabinet or wall, place equipment in full view of worker. Peg board, perforated at one inch intervals, gives greater flexibility and ease of installation. Space between upper and lower cabinets lends itself to this treatment. Pans may hang near the sink, measuring cups and spoons at the mixing center. Attractive materials and colors make this arrangement decorative as well as functional.

Revolving shelves make use of corners or other hard-to-reach spaces. Shelves may be of adjustable intervals and various sizes depending on use. In a base cabinet shelves should graduate in size so each may be seen by the worker.



Racks of different kinds serve some needs well. A rack with hooks on the side may pull out to bring pans into view. A rack with rods may allow towels to dry. Still another type may have divisions to hold canned goods.



Floor-to-ceiling cabinets incorporate shallow shelves, adjustable shelves, drawers and perhaps hooks. Such a cabinet is possible at the end of a work sequence and fully utilizes the space within easy reach limits.

Usability and convenience of kitchen storage space can be increased by thoughtful planning using the three simple guides:

1. Store all supplies, utensils and equipment used in a given task at the center where they are first used.
2. Store all items used frequently within easy reach.
3. Store each piece according to the character of the item itself: its size, shape, weight.