

# Expert Tips on How to Maximize Small Kitchen Space

## The Art of Maximizing Small Spaces

Space is a luxury that not everyone has, especially when it comes to the kitchen. But don't be disheartened if you find yourself working with a small one.

With the right techniques and a dash of creativity, you can create the illusion of a spacious kitchen.

To redesign and optimize your small kitchen, you should consider using vertical storage solutions like shelves and cabinets. Choose light colors to create a sense of openness, and invest in multifunctional furniture. Prioritize organization, keep countertops clear, and utilize wall space for hooks and racks.

Before diving deeper into these redesign tips, let's start by understanding two crucial elements in kitchen design: ergonomics and lighting.

## Understanding Kitchen Ergonomics

Ergonomics is all about making your kitchen workflow smooth and efficient. It involves the placement of your stove, sink, and refrigerator in the so-called "kitchen triangle". Do you know that a well-placed kitchen triangle can make your kitchen feel larger? Interesting, right?

## Secrets to Creating the Illusion of Space

1. **Vertical Storage:** Use the height of your kitchen by adding shelves or hanging racks. This can be especially useful for pots, pans, or utensils.
2. **Under-Cabinet Solutions:** Install hooks or under-shelf baskets for mugs, utensils, or small kitchen tools.
3. **Lazy Susan:** Incorporate a Lazy Susan in corner cabinets to make hard-to-reach items more accessible.
4. **Rolling Pantry:** Use a slim rolling cart between the fridge and counter or in any narrow space to store canned goods, spices, or baking sheets.

5. **Clear Counters:** Keep counters as clear as possible. Store appliances you don't use daily in cabinets or on shelving units.
6. **Foldable & Collapsible Items:** Opt for foldable chairs, collapsible colanders, or stackable storage containers to save space when not in use.
7. **Magnetic Knife Strip:** Instead of a bulky knife block, use a wall-mounted magnetic strip for your knives.
8. **Door Storage:** Use the back of cabinet doors to hang measuring cups, cutting boards, or pot lids using hooks or specialized racks.
9. **Drawer Dividers:** Organize utensils, cutlery, and other kitchen tools with adjustable dividers.
10. **Pull-Out Shelves:** Replace static shelves with pull-out versions, making it easier to reach items at the back.
11. **Open Shelving:** Swap out upper cabinets for open shelving. It creates a sense of space and allows easy access to frequently used items.
12. **Integrated Appliances:** Consider investing in appliances that can be integrated into cabinetry, creating a seamless look and freeing up counter space.
13. **Multipurpose Furniture:** Use an island or cart that offers storage solutions, serves as additional counter space, and can be moved as needed.
14. **Store Items Logically:** Group similar items together, such as baking tools or pots and pans, to reduce the time spent searching for them.
15. **Toe-Kick Drawers:** Utilize the space at the bottom of cabinets, near the floor, for flat items like baking sheets or serving trays.
16. **Pot Rack:** Hang a pot rack from the ceiling or mount it on a wall to free up cabinet space.
17. **Deep Drawer Organizers:** Utilize deep drawers with organizers to store pots, pans, and their respective lids in an organized manner.
18. **Tension Rods:** Install them in cabinets to create divisions where you can store trays, cutting boards, or baking sheets vertically.
19. **Expandable Over-Sink Cutting Board:** This provides additional counter space when needed, especially during food prep.
20. **Decant & Label:** Transfer dry goods to clear, labeled containers. Not only does this make items easy to identify and access, but uniform containers can be more space-efficient than assorted store packaging.

# DIY vs. Hiring a Professional to Maximize Your Kitchen Space

When it comes to maximizing your kitchen space, both the DIY approach and hiring a professional come with their own set of advantages and disadvantages. Let's explore both avenues:

## DIY (Do-It-Yourself) Approach

### Advantages:

1. **Cost Savings:** Undertaking projects on your own often means savings on labor costs.
2. **Personal Touch:** DIY allows you to personalize and customize solutions based on your unique needs and aesthetic preferences.
3. **Learning Opportunity:** You gain hands-on experience and potentially new skills by taking on projects yourself.
4. **Flexibility:** You can work at your own pace, making changes or adjustments as you see fit.

### Disadvantages:

1. **Time Consuming:** DIY projects can be time-intensive, especially if you're new to the task.
2. **Potential for Mistakes:** Without professional expertise, there's a risk of errors which might lead to redoing the project or causing damage.
3. **Lack of Specialized Tools:** Some adjustments might require specialized tools which you might not have readily available.
4. **Less Polished Outcome:** The finished result might not look as professional or polished compared to a contractor's work.

## Hiring a Professional

### Advantages:

1. **Expertise:** Professionals come with years of experience and knowledge, ensuring the job is done correctly.
2. **Efficiency:** They can typically complete projects faster due to their expertise and access to necessary tools.
3. **Holistic Approach:** A professional, especially an interior designer or kitchen planner, will have a comprehensive approach that takes into account the overall flow and aesthetic of the space.
4. **Access to Resources:** Professionals might have access to discounts, specialized tools, or materials that aren't readily available to the general public.
5. **Guaranteed Results:** Many professionals offer guarantees or warranties on their work.

### Disadvantages:

1. **Cost:** Hiring a professional typically involves a higher upfront cost for their services.
2. **Personal Involvement:** While you'll likely have input, the direct decisions and execution lie with the professional.
3. **Availability:** You might need to adjust to the professional's schedule.

4. **Potential for Miscommunication:** If not properly communicated, the end result might not align perfectly with your vision.

## FAQs: Your Small Kitchen Redesign Questions Answered

Do you have questions about a small kitchen redesign? We've got answers. Find responses to common queries about small kitchen redesign and optimization.

### **What Is The Best Color For A Small Kitchen?**

The best color for a small kitchen is generally light shades like white or off-white, as they reflect light and make the space seem larger. However, the choice of color can depend on your personal preference and the overall theme of your home.

### **How Can I Maximize Storage In My Small Kitchen?**

You can maximize storage in your small kitchen by utilizing vertical space with wall-mounted racks or shelves, multipurpose furniture with built-in storage, and incorporating clever solutions like pegboards or magnetic knife strips.

### **Do Mirrors Really Make a Small Kitchen Look Bigger?**

Yes, mirrors can make a small kitchen look bigger by reflecting light and creating a sense of depth. A mirrored backsplash or mirrored cabinet doors can be effective ways to incorporate this trick.

### **Is Open Shelving A Good Idea For Small Kitchens?**

Open shelving can be a good idea for small kitchens, as it creates an open, airy feel. However, it also means that everything is on display, requiring a certain level of organization and aesthetic consideration.

### **Should I Hire A Professional For My Small Kitchen Redesign?**

The decision to hire a professional for your small kitchen redesign depends on the complexity of the project, your budget, and your DIY skills. A professional can help avoid costly mistakes and achieve a higher-quality finish.

### **How Much Does It Cost To Redesign A Small Kitchen?**

The cost to redesign a small kitchen can vary greatly depending on the extent of the renovation, the materials used, and whether you hire a professional. On average, a small kitchen remodel can cost anywhere from \$5,000 to \$20,000.

## Final Thoughts

The illusion of space in your small kitchen is not beyond reach. With thoughtful planning, creativity, and our expert tips, you can transform your small kitchen into a space that is not only functional and efficient but also feels roomy and welcoming.

Remember, the charm of a kitchen lies not in its size but in its ability to be the heart of the home.

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