

Kitchen Storage Checklist

Some tips:

1. Using a set of printed drawings of your new kitchen, label each drawer and cupboard with a number corresponding to an item to store from the list below.
2. Make sure to measure bulkier items such as small appliances to make sure they will fit into their designated spot.
3. Think about the way you use your kitchen - What steps do you take when performing tasks (such as washing & drying dishes) and where would the most convenient places for the items you will need be.
4. Have fun planning your new kitchen and remember, don't over-think it!

		LABELLED	N/A
1	Serving Strays		
2	Tea Towels		
3	Small Appliances		
4	Pantry		
5	Baking Supplies		
6	Chopping Boards		
7	Cleaning Items & Detergeants		
8	Recipe Books		
9	Serving Bowls		
10	Plates & Bowls		
11	Tea Set		
12	Glass ware		
13	Cutlery		
14	Utensils		
15	Spices		
16	Wines & Liquors		
17	Saucepans		
18	Baking Trays		
19	Baking Dishes		
20	Platters		
21	Medicines		
22	Brooms, Handheld vacuum, etc.		
23	Mop & Bucket		
24	Iron & Ironing Board		
25	Other Items		