

The Febal Casa Aria range offers a modern aesthetic, EuroCasa Johannesburg.



Space SAVVY

Limited in terms of size? Your kitchen can still function optimally and be a showstopper, writes **Trisha Harinath**



Limited space does not affect the functionality and look of a kitchen, Linear Concepts.



The SPACE TOWER solution extends your cabinet space vertically, Blum South Africa.



Look for ways to create hidden storage, Oksijen Interior Design.

When it comes to kitchens, size really does not matter – a compact or limited-space kitchen can look just as good and function just as well as its larger, more spacious counterparts. With just a little planning and perhaps some out-of-the-box thinking, you can create a culinary space that offers more for the eye. “Your kitchen might be small, but it does not have to be limited in terms of style, so don’t feel boxed into a corner. Feel free to choose between modern, traditional, contemporary or transitional, and find ways to infuse your personality into the compact space,” says Audrey Selamolela, marketing director at Moremi Kitchens Rustenburg.

LAYOUTS GO A LONG WAY

Selamolela advises that when space is a big consideration in a kitchen the layout is crucial, saying that, when designed

TOP TIP

“Be mindful of the design. Everything needed for one particular job in the kitchen should be placed within easy reach of each other. Consider how you cook, what you will need, and who else is likely to use the kitchen while you are working in it. Think about the walk from the dishwasher to the dining table and so forth. Also make sure the doors don’t bump into each other when both are open. If the design is done well, a small space can turn out to be more ergonomically efficient than a big one.” – Lisa Swart, Oksijen Interior Design

strategically, a limited-space kitchen can definitely be highly functional. She recommends a peninsular kitchen design, which offers surface space for meal prep.

Bronwyn Shell, marketing specialist at Blum South Africa, suggests small island kitchen layouts, which utilise space cleverly, offer versatile storage options and are particularly well-suited for open-plan apartments and homes with combined eating, cooking and living areas. “Additionally, if you are facing space constraints, you may find a galley kitchen layout an efficient option. These kitchens feature parallel counters and workspaces along a single or opposite walls, optimising functionality within a limited footprint.” >

CLEVER HACKS

Selma Zaifoglu, director and architect at Linear Concepts, offers these tips to help your limited-space kitchen seem more spacious.

1. Choose light colours for walls, cabinets and countertops to create a sense of openness.
2. Use reflective surfaces like glass or metal to bounce light and make the space feel larger.
3. Opt for open shelving or glass-front cabinets to visually expand the space.
4. Install hidden LED lighting to brighten work areas and add depth to the kitchen.
5. Keep the space clutter-free by only displaying essential items and using hidden storage solutions.



Tidy cupboards ensure that working in a smaller kitchen will not feel overwhelming, Oksijen Interior Design.



ORGA-LINE is great for organising your drawers, Blum South Africa.

A one-wall kitchen with an island is great for smaller kitchens, Blend Kitchens.



Maximise the use of space, Moremi Kitchens Rustenburg.



EXPLORING ORGA-LINE

Organising the drawers in your kitchen will help achieve a functional space, especially in a smaller area. "Organised drawer interiors with inner-dividing systems like ORGA-LINE utilise space efficiently by dividing it into compartments, enabling the consolidation of items that would, typically, be stored separately." – Bronwyn Shell, Blum South Africa.

Whichever type of layout you consider and then opt for, our experts all agree that when styled in a minimalist way, your compact kitchen will be a pleasure and a feast for the eye.

ADDITIONAL STORAGE INCREASES FUNCTIONALITY

One of the best ways to get the most from a smaller kitchen is to add additional storage. According to Selma Zaifoglu, director and architect at Linear Concepts, home owners can maximise storage in small kitchens by using vertical space with wall-mounted shelves or racks. "Utilise the inside of cabinet doors for hanging organisers or hooks, consider pullout pantry shelves, magnetic strips for holding knives or utensils and stackable storage containers for making the most of the limited space."

Lisa Swart, interior designer and owner of Oksijen Interior Design, suggests placing emphasis on cabinetry and countertops when considering storage. "A very elegant solution to creating additional storage is to take the cabinetry way up to the ceiling," she says. On countertops, Swart explains that one of Oksijen's favourite solutions to creating more worktop space is to design the floor units flush with the

windowsill and extend the countertop across the windowsill into the window frame. "This can expand a countertop from 600mm to 800mm, or more, depending on the depth of the windowsill."

USE SPACE CONSIDERATELY

To get the most out of your small kitchen, you need to consider how to use the space efficiently. It is also important to have organised

spaces within the kitchen. "Be thoroughly organised and keep things well ordered. Each item should have its own spot for quick access – being structured is crucial, especially in a small kitchen," explains Melanie Stein, managing member at EuroCasa Johannesburg. She adds that using pocket doors to conceal small appliances can help achieve a clean, modern look.

Fazlin Oosthuizen, head designer at Blend Kitchens, cautions against using every inch of wall space for cabinets as this will create a cluttered feel and make the space appear smaller than it actually is. He recommends using two walls for cabinetry as this is sometimes better than wrapping all four walls. "Creating an interesting break in the space with an abstract item of cabinetry, art, wallpaper or even some sort of shelving will make the space more appealing and appear more spacious." 🏠

With thanks to Blend Kitchens, Blum South Africa, EuroCasa Johannesburg, Linear Concepts, Moremi Kitchens Rustenburg, and Oksijen Interior Design

TOP TIP

"Invest in details that will add up visually and feel impactful in your compact space. When it comes to appliances, shop around and look for more compact models to make more space. For instance, choose a slim fridge, small sink and cooktop."

– Audrey Selamolela, Moremi Kitchens Rustenburg



Make use of drawers so that countertops are clutter-free, Blend Kitchens.