



5 TIPS

# FOR ORGANIZING YOUR KITCHEN

WHETHER DISHES, FOOD, KITCHEN UTENSILS OR CLEANING AGENTS: IN THE KITCHEN MANY THINGS ARE STOWED AWAY. IN SHELVES, CUPBOARDS AND ON WORKTOPS, HOWEVER, THINGS CAN QUICKLY GET CHAOTIC IF THERE IS NOT ENOUGH SPACE OR NO ORDER. ESPECIALLY IN COMPACT KITCHENS ALL KINDS OF UTENSILS CAN BE STACKED. EVEN SIMPLE MEASURES CAN HELP TO USE EVERY CENTIMETRE EFFECTIVELY - AND TO GIVE YOUR KITCHEN MORE AIR TO BREATHE.



# #1

## PLACE ON THE WALL:

Magnets and rods can be attached to the room's walls, but also to the fronts of the kitchen cupboards, on which, for example, flat kitchen utensils can be placed easily accessible and uncomplicated.

# #2

## STORAGE SPACE FROM ABOVE:

It is worth taking a look at the ceiling: especially in high rooms there is not only plenty of space up there for lamps, but also for hanging storage containers or bast baskets.

# #3

## HIGH AND LOW:

Cupboards and shelves have a lot of air between their floors. If the compartment is not filled to the last centimetre, the empty space can be optimally used with stacking options such as smaller baskets and boxes.

# #4

## THINK AROUND THE CORNER:

The angled corners in the kitchen are often forgotten, but with practical and matching corner cupboards they turn into real storage miracles.

# #5

## USE ELEMENTS EFFECTIVELY:

Classic doors of base cabinets can be replaced with pull-outs - this creates valuable storage space and so more efficient use of space.

We would be pleased to advise you personally in order to realize a kitchen entirely according to your ideas. At [www.burger-kuechen.de/kuechenplaner](http://www.burger-kuechen.de/kuechenplaner) we also offer you the opportunity to digitally create a personal kitchen concept for which you can use our tips directly!

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