

A Guide to The Modern Kitchen in All Its Glory



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Abstract

The term 'modular' defines the layout of the kitchen that is based on the cabinet modules.

Modular kitchens are practical and have become popular in the cosmopolitan apartments.

What is the difference between a modular kitchen and a traditional one?

Farhan Kabir Rony explained, "Modular kitchen is the future of kitchen designing as it is the most sustainable opinion."

He added, "If you spend lakhs on a traditional kitchen where everything is fixed to the main structure, you can not move it. But with a modular kitchen, you can disintegrate the entire structure and move the parts around."

This guide will define everything about modular kitchen and its importance. Have a look!

I. Introduction

When it comes to modern kitchen design, various factors both focusing on functionality and aesthetics need to be considered such as space management, kitchen cabinet organization, kitchen traffic flow, kitchen colors and schemes, and so on.

And one among these factors is the " must-have things" in the modern kitchen. And here I am listing out such must-haves which would instantly turn any kitchen into a fab functional contemporary kitchen.

Double-Bowl Sink - Kitchen Sink Types and Style

If the budget, as well as the kitchen space, allows then it would be a good idea to opt for the double bowl kitchen sinks as it frees up the kitchen counter space and at the same time helps while multitasking between rinsing dishes and cleaning vegetables or fruits.

Fitted Kitchens - Pull-Out Kitchen Pantry

Most of the kitchens do have space that's deep yet not wide enough and this is when the pull out units come to rescue. For instance, a space between the kitchen counter and the refrigerator can be used for building a pull-out pantry. As the things stored will be easily viewable from both sides as well as make the accessibility easy. Hence, as per the space availability, one could customize the unit by adding fitted spice racks, baskets for fruits and vegetables, wine holders and so on.

Say Yes To Kitchen Drawers- Keep your Kitchen Organized

Opting for kitchen drawers on under cabinets will make the process of keeping things organized easier. Moreover, it will save your time from digging inside deep cabinets, for the smallest of the kitchen accessories.



Under Cabinet Lighting- Brighten Up your Kitchen

Good quality under cabinet lighting is an absolute necessity as it helps in both lightening and brightening up the kitchen. It not only looks aesthetically pleasing but also acts as a task light, during the preparation of meal or clean up.

Add Different Types of Lights- An Ultimate Kitchen Decor

Adding different types of lights is essential in a kitchen. For instance, recessed ceiling light fixtures for the low ceiling level along with pendant light fixtures on the raised ceiling level would act as an accent.

Opt For Durable, Low-Maintenance Kitchen Flooring

When it comes to the flooring material, opt for kitchen flooring that's durable and at the same time doesn't demand high maintenance.

Backsplash As The Focal Point

Make sure to opt for kitchen backsplash that not only can take a lot of heat, but also works as the center of attraction. Even opting for plain metal sheet or glass as the backsplash, would be good as it is easy to clean and looks sleek as well.

Kitchen Herb Counter In Your Dream Kitchen

What can be better than growing herbs right in the kitchen! The greenery will surely freshen and liven up the kitchen instantly. Moreover, you can grow fresh herbs anywhere, be it on the kitchen window. All you need is a sunny spot that allows them to grow.

Relocate Kitchen Electrical Appliances- Make them Organized

It's been observed that most of them place their oven in the lower cabinet. And in such cases, it is time to relocate kitchen electrical appliances such as the oven to eye level. A built-in unit with oven looks aesthetically pleasing but at the same time makes transferring hot dishes to the table or cleaning easier.

Sleek Cabinet Hardware - Modern Kitchen Cabinet Design

Opt for straight and sleek hardware for the modern kitchen. For instance, opt for Italian kitchen design. This would give the kitchen cabinets a makeover and make it look modern at the same time.

Make sure to include these 10 must-have to make your beautiful kitchens more functional and stylish!

II. Brilliant Designer Hacks for Your Kitchen

Ever wonder how designers pull off such visually stunning kitchens? Designer Abbi Williams lets you in on a few secrets.

Plate Drawer

Storing plates in a cabinet with organizational pegs can help keep things neat and tidy, while freeing up wall space for the open shelving you have always wanted. Williams says, "The best part is you can add a peg board and pegs to any existing drawer, making it functional and cost-effective."

Be Bold

To create a standout kitchen "take one element in the design and get completely outside of your comfort zone. An edgy light fixture, a rich paint color, a funky island stool. Regardless of

your budget this concept will add visual interest and confidence to the kitchen design," explains Abbi Williams.

Hidden Outlets

"By code, outlets are required every few feet, but designers simply add a hidden plug mold under the upper cabinets or shelves so the much-needed outlets are completely hidden from view. And the best part, there are no visual interruptions in your gorgeous backsplash," says designer Abbi Williams.



Venthood Design

Up your kitchen design with a stand-out range hood. Williams says, "your range hood should never match your cabinetry if you're looking for a custom kitchen look. A range hood is a chance to build character in your kitchen design. A unique range hood gives your kitchen design depth and visual interest."

Cabinet Overlay

Abbi Williams explains that one way to create a custom kitchen is to incorporate cabinet overlay panels. These can disguise the refrigerator and dishwasher, to create a more unified, custom look. Cabinet overlays "create a custom furniture look as opposed to a standard cabinet design. The goal is to break out of standard design and create a truly custom piece."

III. Space-Making Hacks for Small Kitchens

There is nothing worse than a kitchen that feels cluttered. It's supposed to be a place where we unwind after a long day and cook ourselves a hearty meal (or reheat takeout from the fridge), rather than a place that feels disorganized and messy—and this is especially true for smaller kitchens.

Does your pint-sized kitchen leave you starved for storage and counter space? These room-expanding ideas will show you how to use every square inch of your kitchen more efficiently.

Look to IKEA for Space-Saving Solutions

When it comes to whipping up much-needed vertical storage, there's nothing like IKEA's kitchen organization products. The store has many budget-friendly systems on offer, and some are designed to hang on walls so you can make the most of your kitchen's untapped vertical space.



This hanging unit shown above allows some of your frequently used items to hang out above your counter space. This also makes navigating the kitchen easier by keeping cookware, dishes, and utensils within easy reach.

Add Counter Space Over Your Sink

A super-smart solution that won't break the bank? Add a bit of extra prep space with a cover for your sink. There are plenty of affordable, over-the-sink solutions that will give you a bit of extra room when your sink is not in use—this one from IKEA is quite handy, in our opinion.

Make Use of the Space Around Your Fridge

If you have a sliver of space between the fridge and the wall in your small kitchen, consider making a hidden DIY rolling pantry like this one from Alan Chu. It's perfect for storing canned goods and other nonperishable kitchen essentials.

Create a Double-Duty Backsplash

A stainless steel pegboard backsplash is a great double duty feature that protects kitchen walls from spills and splatters while keeping tools that you often use handy.

Try Folding Kitchen Tables

A folding table can provide a spot where you can prepare and eat food without taking up valuable floor space. It can also be a perfect idea for a desk that you can tuck away when you're finished working. Just take a look at this marvelous idea in action from Tiny Box House.

Work With Untapped Space

We love how this tiny cottage kitchen keeps the countertop clutter-free using several clever storage solutions. Below are our favorite ideas.

The three toe kick drawers under the kitchen's base cabinets put the space that traditionally goes to waste behind baseboards to good use. You can retrofit most standard base cabinets for toe kick drawers.

A curtain rod creates a smidgen of vertical storage for utensils in front of the window.

And of course, we need to point out the small pot rack that's conveniently placed next to the oven.

Try an Over-the-Sink Cutting Board

Sure, a kitchen island can create additional counter space in a small kitchen. But if you can't spare the floor space, an over-the-sink cutting board is an ingenious quick fix. This one allows you to rinse before chopping.

Create Kitchen Storage in a Nearby Room

If there's not enough space in your tiny kitchen to create the storage you crave, consider using a nook or closet in a nearby room. A recessed niche can be used to stash kitchen tools you occasionally use or nonperishable pantry items. A curtain, as shown on the left, can keep what you store out of sight.

Make the Most of Kitchen Corners

Corner space is usually underutilized in many homes. But when you're trying to make every square inch in your small kitchen count, corner shelving can give these awkward spots a purpose. Just take a look at this nifty kitchen from The Tiny Project!

Create a Pantry Using Mason Jars

Don't have a pantry? No problem. You can use mason jars to create the storage you need on a blank wall.



You know how products like flour, pasta, and even dog treats come in different sized packages? The Minim Micro House brings order to storing dry foods like these by pouring each one into a separate quart-sized mason jar.

Each jar is then placed in one of the two kitchen racks shown above. Each rack can accommodate 25 quart-sized mason jars.

Turn Your Kitchen Junk Drawer into a Spice Rack

Drawers can be powerful organizational tools. Designating one as a holding pen for random odds and ends is a tremendous waste of precious kitchen real estate. It also enables you to accumulate clutter.

Like to cook? Transforming your junk drawer into a spice drawer may be a better way to go. Not only can this idea free up cabinet space, but keeping your spices in a well-organized and easy to reach spot can make cooking easier.

A DIY Plate Rack

This DIY wall plate rack by Meg and Trevor at Oliver and Rust is an attractive storage solution for over-sized items like platters and cutting boards.

Open Shelving Kitchen

Open shelving is a smart storage solution for small kitchens that do not have room for standard hanging cabinets. As a bonus, shelves like these make it easier to grab dishes, glasses and mugs. The home design team, Charles and Hudson, installed the open shelves shown above.

IV. How To Relocate Kitchen Appliances Safely?

Fortunately, there are some useful tips and tricks that will make things easy for you. Whether you are relocating a refrigerator or a microwave, keep the following tips in mind for their utmost safety:



Tips To Move Oven And Microwave

Let' s start with your much-loved kitchen appliances. Microwaves and ovens are prone to damage due to its delicate body. So here are some steps that will help you move these appliances safely:

- Disconnect your oven or microwave from the plug.

- Remove the detachable parts, such as racks, trays, inner shelves, and pack them safely.
- Use bubble wrap and packing paper for extra coverage.
- Remove the trivets and rings too.
- Use a white vinegar and warm soapy solution to remove grime, grease and stuck food particles from the interiors.
- Do not forget to tape the doors of your appliance with a durable tape.
- Pack it using an old blanket for extra cushioning
- Use a moving trolley to move your oven without any injury.

You can ask your friend or family member to assist you in lifting heavy household belongings.

Tips On Moving Refrigerator

There is no denying that refrigerators are the most challenging items to move when relocating home. They are not only heavy but also extremely delicate and one silly mistake can easily cause damage to the appliance. Here is a complete guide on moving the refrigerator in the proper manner:

- Start by removing all food items, such as vegetables, milk, sauces, fruit, etc. You can consume all food by preparing different dishes. You can also transfer food in a portable cooler.
- Remove ice cube trays, drawers, egg trays and other detachable parts.
- Clean these parts and wrap them in a towel and bubble wrap to protect them from scratches.
- Disconnect the fridge and detach the ice maker.
- It is good to unplug the fridge at least 7-8 hours before you pack it because defrosting the freezer takes up to 8 hours. Place the towel around the appliance to soak up the water.
- Deep Clean your fridge – interiors and exteriors using eco-friendly products and a microfiber cloth.
- Coil up the cable of your appliance and secure it with a tape. Close all doors and wrap it with moving blankets and tie a rope around your appliance for extra safety.
- Ask your friend or family member to help you in lifting the appliance. Carefully place the fridge on a dolly.

- Load the fridge on the moving truck. Make sure the fridge is on its side (door hinges side).

Tip: It is good to hire a good moving company in Brisbane for moving heavy items, such as kitchen appliances, furniture. You can also search for the best moving boxes to pack every room in your home.

Tips To Relocate A Dishwasher

When packing and relocating your dishwasher or other heavy kitchen appliances, don't stress. Here are some tips to keep in mind for effective and safe relocation of a dishwasher:

- If possible, refit the appliance in its original packaging.
- Remove detachable parts of your appliance and pack them securely in packing paper and bubble wraps.
- Give your dishwasher a clean wash and remove all the stains and grime.
- Secure the door with tape.
- Place an old blanket underneath the appliance to prevent floors from scratching.
- Attach loose wires and secure them with tape
- Turn the water vales clockwise on the dishwasher to shut off the supply of water
- Cover the appliance with blankets and packing paper.
- Place it carefully on the dolly
- Slide them and keep the unit upright while transporting them in the moving van.

Tips To Move Smaller Kitchen Appliances

You can't overlook smaller kitchen appliances just because they don't need heavy lifting. It is good to properly prepare your coffee machine, blender, toaster, and mixer for a safe and sound move. You can also donate pre-loved appliances to the local charity. Search for places where you can donate old household items and clothes before moving.

If you are planning to move smaller kitchen appliances, here are some of the important tips to keep in mind:

- Unplug the appliance
- Clean it thoroughly using white vinegar or baking soda products
- Remove detachable parts from the unit

- Pack them separately using packing paper and bubble wraps
- Put them inside the box.
- Use old towels, and other cushioning to keep them protected
- Add crumbled newspapers inside the boxes to avoid damage
- Secure them with tape
- Lift and load it into the moving truck.

V. Four Hacks for Organizing Your Kitchen

It's that time of year again – New Year's resolutions are on the brain and a lot of them center around cooking. Whether you're planning to eat less meat, take on a major challenge like Whole30 or COOK90, or cook a recipe from every cookbook you own before buying another one (guilty), the kitchen is at the center of those goals.



If you're planning to cook more this month or year, the idea may feel a little daunting especially if you're facing a cluttered kitchen. You may be wondering the best way to organize your kitchen cabinets before taking on your new foodie goals, and we've got you covered. Whether you want to do a major kitchen overhaul or simply make a few tweaks, try these kitchen organization hacks to get you inspired to spend January in the kitchen.

Purge unused items

We're all guilty of hanging onto those specialty ingredients we swore we'd use or hoarding Tupperware like we're running our very own ghost kitchen. Before you go and reorganize everything in your kitchen, get rid of some of that clutter. Take out every item and rather than asking whether it brings you joy, ask yourself "will I use this?" If the answer is no – toss, donate, or repurpose it.

Store based on usage

Pro tip: cooking is easier when you don't have to run in a thousand different directions to grab a spoon, spatula, and salt all while your water is boiling over and your veggies are burning. Store your items in the proper section of the kitchen to ensure a good flow while you're cooking. Keep knives near cutting boards, spatulas near the stove, and baking supplies in a drawer or cabinet together.

Additionally, prioritize the items you use the most and keep them in the easiest to reach places. Keep the appliances you use every day out on the counter and stash away those big bulky appliances that you only pull out for special occasions or specific recipes. If you're big on sheet pan dinners keep baking sheets in an easily accessible cabinet, but if you're devoted to the skillet meal like me stash those things away to make room for the tools you use most often. The best way to organize your kitchen cabinets is any way that makes sense for your lifestyle. If you make sure your kitchen layout is working for you, you'll be more excited about meal prepping or cooking dinner after a long day.

Use vertical space

You've probably heard it before, but if you're living in a small space vertical space is a lifesaver. We'd all love to have a kitchen island the size of Bobby Flay's or a walk in pantry like Gwyneth Paltrow's, but unfortunately we can't all be so lucky.

If you're short on cabinet or drawer space, find ways to stack items and you'll be amazed how much more you can fit. Some great organization hacks to make use of vertical space are getting a stackable spice rack, screwing a few hooks into the wall to hang pots and pans, or stacking Tupperware.

Think outside the box

Sometimes those kitchen organization hacks we find on Pinterest don't come cheap. Consider nontraditional ways to store all your kitchen tools and ingredients if you want to come up with inexpensive ways to transform your kitchen. Who says an acrylic makeup organizer can't be a tea bag organizer or that an over the door shoe rack can't be repurposed to house extra spatulas, whisks, and wooden spoons?

Additionally, rather than spending money on kitchen decor, consider displaying functional items that are also aesthetically pleasing (hello stand mixers) to cut down on costs for your

Pinterest-worthy kitchen. A floating shelf displaying cookbooks can double as vertical storage for your recipes and a beautiful art piece.

Conclusion

Make sure to include this must-have checklist to make your beautiful kitchens more functional and stylish!

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