

A List of Kitchen “Must-Haves” from Craig Allen Designs

I’ve been designing kitchens for many years now, and in that time, I’ve discovered some products that can only be described as “must-haves.” Not only will they make your kitchen operate efficiently and increase your storage capacity, but they’ll help keep you organized. And besides, they are all-around cool.

#1. The Toe Kick Vacuum

If your home already has a central vacuum system, you’ll use the version shown at right.

If you don’t have central vac, you’ll want to install the [Sweepovac](#) shown below.



#2. Docking Drawer

Just imagine – no more charging devices and wires cluttering up your countertops. Instead you can charge them inside the drawer -- out of sight! As a plus, with certain cabinet lines, you can upgrade to Walnut drawer boxes.



#3. Walnut Interior Accessories

And speaking of Walnut drawer boxes, the option to have Walnut interior accessories doesn’t end with drawers. It’s possible to get Walnut pull-out and roll-out shelves, spice racks, utensil drawer dividers, knife inserts and more. Walnut has so much character - here’s no such thing as too much Walnut.



#4. Magic Corner

I love Lazy Susans, but in a corner where a Susan won’t work, the Magic Corner pull-outs are amazing.

#5. Double Stack Silverware Drawers

Double your utensil storage! Open the drawer and push back the top section to access what’s below. The top section operates on full extension guides, so nothing gets lost at the back of the drawer. And it automatically slides front when you close the drawer.





#6. Pull-Out Table

For kitchens with limited countertop space, how about a pull-out table to provide extra work space? When not in use, it looks just like all the other drawers in your kitchen.

#7. Tupperware Organizer

Whoever came up with this idea is a genius. If you get tired of searching for the lid you need through the many lids you don't need, this is a definite must-have.



#8. Knife/Utensil Pull-Out

Place this Knife/Utensil Pull-Out next to your range center to keep your knives and utensils organized and super handy. The knives get inserted into a special material designed to protect their sharpness and keep them upright.

#9. Pull-Out with OXO Containers

Are you a baker, or want a better way to store your cereal or pet food? You may want to think about this pullout with OXO containers.





#10. Pull-Out with Upright Tray Storage

Wouldn't you love to keep your cookie sheets and cutting boards organized? This wonderfully handy tray organizer holds cake pans and muffin tins, serving platters foil, plastic wrap and foil – how many things can you think would work here?

#11. Base Cabinets Swing-Outs

These swing-outs can house an astounding amount of food, spices, or whatever needs to be stored in an easy-to-access manner. They are also available for tall cabinets which would be amazing for pantry storage.



#12. Undersink Mats

I don't know about your sink base, but we seem to always have dish soap or cleaners spill under there, and we don't find out about it till days later. Here is an undersink polystyrene mat with a dimpled surface that can hold up to 1.5" gallons liquid.





#13. Over Refrigerator Cabinet Swing-Out

How do you get to the things in the back of your refrigerator cabinets? How about this swing out? No wasted space here!

Designer's Insider Tip: To make your over-fridge cabinet more useful, I place tray dividers in half of the cabinet.

#14. Drawer Dish Storage

I love storing my plates in a deep drawer. The drawer bottom is pegboard, and the movable pegs keep the plates from sliding around when opening and closing the drawer.



#15. Mixer Lift

If you're tired of looking at your stand mixer, or even worse, wrestling it out of your pantry or base cabinet, this handy-dandy mixer lift up stand will bring the mixer to you. All you have to do is slide the mixer onto the countertop.

#16. Hands-free Opening for Trash Pull-Out

How often do you need to open your trash pull-out when your hands are full of something nasty to throw away? Fairly often, if you're like most people. There's a helpful mechanism available that makes hands-free opening possible. Just give it a push with your knee and voila! it's open. It's available in mechanical and electrical versions.



There you have it – a few of my favorite things for improving kitchen efficiency. See anything you want for your new kitchen design?