

# designerati

KITCHENS  
BATHROOMS  
INTERIORS

## + Sebastian Herkner

Tea time inspiration  
for the bathroom

## Access All Areas

Creating schemes  
that can meet  
everybody's needs

# AI FRONTIERS

How Artificial Intelligence will expand the

**EVERYTHING**

**IN**

**ITS**

**PLACE**

Often the unseen component, storage is everything in the kitchen. We cast an eye over some creative solutions for making the very most of rooms of all shapes and sizes and hear from experts on how to incorporate the latest clever internals





## ROUNDHOUSE

In order to maximize storage space in this kitchen, Roundhouse Design cleverly modified an existing spice-rack design to craft a slender, towering rack. This solution not only caters to the nearby hob but also adds a striking focal point to the room. [roundhousedesign.com](http://roundhousedesign.com)



## TKC

TKC's diagonal corner larder unit is designed to optimise storage and provide a solution for inconvenient room layouts and for maximising space in hard-to-reach corners that often sit empty and unused. The larder unit is available in a choice of five colour options of white, ivory, light grey, dust grey and oak and features eight fixed shelves and a full height integrated wine rack. [tkc.co.uk](http://tkc.co.uk)



## CHRISTOPHER PETERS

**Will Lyne, Managing Director, Christopher Peters**

"When it comes to kitchen storage options, there is a wealth of possibilities to explore. Clever internal fitting can maximise space utilisation, with solutions like sliding drawers above bin units and under sink units, ventilated vegetable drawers and spice racks set on the reverse of pantry cupboard doors. Customisable knife blocks, cutlery, and utensil inserts, keeps drawers organised.

"Kitchen islands are great for storage as they can feature open shelving and racking as well as housing some appliances or sinks, and glass fronted cabinets showcase crockery collections and glass wear, whilst keeping them dust-free." [christopherpeters.com](http://christopherpeters.com)



## SHERATON INTERIORS

**Shehryar Khan, Director, Sheraton Interiors**

"Designing kitchens requires thoughtful planning for efficient storage. It's important to prioritize vertical space; tall, layered shelving and cabinets make use of often overlooked areas. Consider multifunctional furniture like islands with built-in cupboards, and integrate pull-out shelves or Lazy Susans in corner cabinets for easy access.

"Organisation is key too. Allocate specific zones for utensils, cookware, and foodstuffs for logical flow, and use drawer organizers to keep items tidy and visible. Lastly, open shelving can provide aesthetics and functionality. Remember, understanding the client's lifestyle and cooking habits can offer valuable insights for tailored kitchen storage design." [sheratoninteriors.co.uk](http://sheratoninteriors.co.uk)