Scullery Design: Layout, Appliances and Storage

A scullery is often expected to hide everything that does not belong in the main kitchen. Without a clear plan, it can quickly become a cramped overflow room. A better approach is to give the space a specific role and organise each activity around that role.

Decide what belongs here

List the tasks the room must support: washing dishes, storing groceries, using small appliances or doing laundry. Put the most frequent activities first. If the room is small, decide which tasks can remain elsewhere rather than squeezing every appliance into the available cabinetry.

Follow the path of dirty dishes

Think about where dishes arrive, where they are scraped and how they reach the sink or dishwasher. Provide a practical landing surface and nearby storage for clean items. Check that an open dishwasher does not block the only exit or prevent someone from reaching a frequently used cupboard.

Give machines enough attention

Use the selected appliance specifications when planning cabinetry, connections and ventilation. Consider maintenance access as well as appearance. Discuss electrical and plumbing positions with the relevant installers before the joinery is finalised. A neat drawing is only useful if the appliances can be connected and serviced properly.

Keep the room easy to reset

Allocate space for cleaning supplies, cloths and awkward items such as trays or shopping bags. Choose accessible storage for daily essentials and reserve less convenient shelves for occasional use. A scullery works best when clearing the kitchen does not simply move the clutter into another room.

Contact Fabbro to explore a scullery layout that complements your main kitchen.