Kitchen Drawers or Cupboards: Where Each Works Best

Kitchen drawers can make frequently used items easier to see, while cupboards can suit tall objects and spaces where a shelf arrangement is more appropriate. A useful kitchen usually combines both. Decide what belongs in each section before choosing how the cabinet fronts will look.

Plan around the task

Keep utensils near the preparation area and think about where cookware is used and put away. Grouping items by activity can reduce unnecessary movement around the room. Sketch the contents of the main storage sections on the plan so that each drawer or cupboard has a reason to be there.

Match depth to the contents

Cutlery, containers and large pots need different drawer arrangements. Check the internal usable dimensions rather than relying on the apparent height of the front. Ask how dividers can be adjusted and whether handles on your cookware will fit comfortably. An extra-deep drawer is not automatically the most useful choice.

Use cupboards deliberately

Shelves can work for taller appliances, irregular objects and occasional items. Think about visibility at the back and how often you will need to bend or move things aside. Where adjustable shelves are proposed, discuss the range of positions and how the cabinet could accommodate changing storage needs.

Review the complete opening sequence

Check drawers against adjacent handles, doors and appliances. Confirm the selected hardware and its suitability for the expected contents with your designer. Once the interior works, review the rhythm of the fronts. Functional storage and a balanced kitchen elevation should be developed together, rather than one being forced to follow the other.

Bring your kitchen storage priorities to Fabbro to discuss a practical drawer and cupboard layout.