



### In the back

While most of us want to keep things tidy, we don't want to be going in and out of cupboards to find everyday items. This is where the unused space at the back of a worktop can come in very handy. Installing a simple rail, as seen in this Biography kitchen (shown right, complete kitchens from £10,000), means utensils and even small extra shelves can be suspended above the worktop, keeping everything neat yet close to hand.

For a more streamlined solution, look for sliding storage systems that utilise the space behind the splashback. Modulnova's MH6 kitchen collection, from DesignSpace London (shown above, complete kitchens from £25,000), features an ingenious sliding storage system. Housed behind the splashback at worktop level, it is designed to store a variety of storage jars and kitchen equipment. When open, it is like an artisan's tool chest, with everything to hand, and, when not in use, it slides away, leaving an uncluttered worktop.

