S P A C E SAVING

RESTAURANTS



Stacking coffee cups on top of the espresso machine allows you to save space on the counter surface.

Store items used less often on higher shelves.

Use forgotten space. The sides of lower cabinets are a great space to hang heavy items like chopping boards.

Condense your spirit range on show in order to save space on the shelf.

Store seasonal or function items within fixed seating areas taking advantage of the space with items used less often such as bench seats.

Consense produce into smaller boxes for easier storage.

.....

Use on the wall magnetic fixings for a knife rack.

Serving condiments when required saves space on the table and adds a touch of service.

