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5 Smart, Efficient Storage Ideas for Your Kitchen

Our kitchens are often the heart of our homes - where delicious meals are cooked, where the family gathers for quick breakfasts, and almost always where you can find a kind word or a warm hug from your loved ones.

However, that also means it's very prone to clutter and mess due to the sheer amount of activity happening in the kitchen. Utensils or pots and pans are left out on the counters; you can't remember where you kept your spices; and you can't find enough space to house your growing collection of plates.

Fret not - you don't need a new kitchen - but you do need some smart and simple storage solutions that will make a world of a difference when it comes to keeping your kitchen spick and span! Here are five of our top picks to get your decluttering started.



1. Set up a Glass Storage System

Using glass or mason jars to store your sugar, salt, flour, pasta or any dried goods is a great way to both add a wonderfully clean and organised feel to your kitchen while helping you to quickly spot the exact ingredient you need.

Air-tight glass jars keep your dried goods fresh and prevent situations where you have half-opened bags of sugar or flour lying forgotten at the back of your cupboard. It also minimizes messes and makes it easier for you to scoop out the ingredients you want without spilling half on the table while you reach into oddly-shaped plastic bags.

Simply print out adhesive labels with the different ingredients you want to store and the date they expire, then decant all your bags of dried goods into those beautiful mason jars, and there you have it - your neat, clutter-free glass storage system.

2. Dish Drawers

Opt for deep, sturdy drawers with soft closings to store all your heavy plates, dishes and Corning Ware in one neat drawer and not scattered on counter tops. These dish drawers should be installed lower to the ground and not at head level so you can bend to pick them up rather than reach dangerously over your head in the case of heavier kitchenware like Dutch ovens or pressure cooking pots.

Low dish drawers make it easier and safer for smaller children to reach for their plates. These dish drawers make a home for your bigger dishes - they should be able to hold around 75 to 100 pounds - and keep them well organized so you know exactly when to find them, overtime you need them.





3. Vertical Storage

Often forgotten but very handy are vertical storage items. Keep clutter away from countertops by storing them against your kitchen walls. Hang baskets are the most common form of vertical storage. Simply place a metal pot rod or strong adhesive hooks below your kitchen cabinets in the space between them and the counter. Hang small baskets on these rods, which can hold anything from kitchen utensils to cleaning supplies and fresh herbs. They also add a lovely rustic charm to your kitchen! Knives can also be stored vertically. Simply stick a magnetic adhesive strip to your wall, away from little fingers, and your knives will magically store themselves on the strip, high and safe from your kids but also easily accessible by you.

4. Consider Corner Storage

Contrary to popular belief, kitchen corners are not a waste of space. With a little clever carpentry, they can easily be converted into corner storage drawers perfect for deeper storage for items you don't need to use too often.

Usually, awkward corners make for poor storage space because you need to reach all the way in to get what you want. But once you convert them into drawers, you can access your juicers, blenders, or whichever equipment you have there instantly, while maximizing your kitchen space at the same time.



5. Rolling Kitchen Carts

Rolling kitchen carts are a very versatile and stylish option for kitchen storage which can be useful even in the smallest of kitchens. Not only can they double up as a makeshift kitchen counter when needed or roll away neatly under cabinets to convert back into storage drawers, they can even become bar carts for parties when necessary! Talk about multifunctional storage! You can even consider getting a rolling tiered storage cart that can be pushed into other parts of the home if you need space in your kitchen for something else.

Try these solutions out – you'll be surprised to see how much potential space your kitchen can have!

7 Simple Hacks to Keep Your Fridge Fresh and Organised

Have you ever opened your fridge only to realise your ingredients have passed their shelf life or expiry dates? There's a simple way to cut down on your supermarket runs, and that is to keep your fridge organised and clutter-free.

Here are a few quick hacks to get you started:





1 Never Mix your Groceries

Store raw meat and seafood in separate compartments, and fruits and vegetables in different drawers, to reduce chances of food spoilage and wastage. This way, juices from your meat and seafood will not drip onto other foods.



2 Keep it Whole

Do not slice raw and uncooked food until you are ready to consume it. When chopped into pieces, fresh meat, fruits and vegetables spoil much faster than whole items. If you are not using up fresh meat in one day, put it in the freezer to keep it fresh.



3 Avoid Opening the Fridge and Freezer Doors Frequently

When you open your fridge and freezer doors frequently, the temperature in the refrigerator rises as cold air escapes and hot air enters. The fridge's compressor has to utilise more energy and work harder to make up for the temperature gain. In addition, humid air will enter the fridge and condense as water droplets or frost forms on your food, as well as the insides of your refrigerator.



4 Store Food in their Respective Compartments

Keep food where they belong -- most refrigerators have compartments specially designed for each food type.

Store fruits and vegetables in the vegetable compartment, usually located on the bottom shelf. It is also ideal to store dairy products like milk and cheese on the bottom shelf.

Keep meat in the meat compartment and eggs in the egg tray. Butter, margarine, spreads and jams should be placed on the top shelf or the door shelves to keep their texture smooth and velvety.



5 Try an 'Eat Me First' Box

Keep half-eaten packs of cheese and Kimchi in a box that serves as a visual reminder to consume them before it's too late to do so. It just might inspire you to try out creative food pairings for a quick weekday dinner!



6 Store Food in Airtight Containers

Keep your leftover dinners or opened packets of fresh produce in airtight, leakproof containers to maintain their freshness. Air is the enemy of food, so how you store it is important. An airtight container will keep food from drying out or turning soggy. It also prevents food from developing freezer burn.



7 Know What you Should Chill

There are many products and fresh groceries we keep in the refrigerator to preserve and extend their shelf life. However, there are certain foods that turn bad fast once they are chilled. Tomatoes, garlic and onions turn soft and soggy once stored in the fridge. Other things that are better off on your kitchen counter are bananas, potatoes, olive oil and honey. Last but not least, never put vegetables in the freezer.



The Best Way to Clean Stainless Steel Appliances

Stainless steel appliances look and feel great in your kitchen. Its smooth, matte finish gives your kitchen a sleek and expensive appearance while its non-porous surface is resistant to bacterial growth – adding to its overall appeal.

On top of that, stainless steel is well known for being hardy and anti-rust despite daily wear and tear, making it an obvious choice for most modern kitchens. However, that doesn't mean that rust, stains and damage never happen. Most stainless steel appliances have a protective film – and if this is scratched, it leaves the steel underneath vulnerable to damage from chemicals, water, and rough surfaces. If you're worrying about maintaining your beautiful shiny stainless steel kitchen appliances, stress not, all it takes are a few tips to remember and these hacks to keep them bright and clean!



Find the Grain

You might be surprised to learn that just like leather, stainless steel has a ‘grain’, which experts recommend you should follow when wiping or polishing your appliances. The grain runs either horizontally or vertically and has a “brushed” appearance. Finding it and rubbing or cleaning in the same direction will give your appliances extra shine.

What to Avoid

Experts say you should avoid using these cleaning solutions:

1. Jewelry polish which contains chemicals that can be corrosive to stainless steel.
2. Any product containing chloride or chlorine bleach.
3. Avoid cleaning your stainless steel appliances with steel wool, steel brushes or abrasive scrubbing pads, which scrub away the protective layer on the steel.
4. Try not to clean your stainless steel appliance when it’s hot or warm, but wait until it’s cool to your touch.

What to Use

When it comes to what kind of cleaning supplies you need to get your stainless steel appliances sparkling, the list is long, but here’s a simple guide:

1. For limescale, use diluted vinegar and a soft cloth to gently buff.
2. For adhesives like sticky tape residue, use a little mild acetone solution (similar to nail polish remover) and wipe gently.
3. For coffee or tea deposits, use a sprinkle of baking soda, allow it to absorb the deposit, and then simply wipe away.
4. Microfiber cloths are the best since they do not scratch the surface of the appliance and absorb as much water as possible.

Shine it Up!

While scratch-removal is often best left to the experts, small scratches can often be removed with a simple home remedy – simply apply a thin layer of toothpaste to the small scratches and buff gently with a toothbrush. This gets off superficial and small surface scratches like a charm.

If you want your appliances to shine, a neat trick would be simply to apply a few drops of olive oil before wiping your stainless steel appliances down with a cloth. This gives it a great deep shine that will complete your kitchen’s modern, sleek look.

5 Starter Electrical Appliances for Your New Home

Getting a new home? While the journey of shifting into a new home is always an exciting one, it is equally important that you invest in these indispensable electrical appliances that will keep your house clean and in check, always!



5. KITCHEN MACHINE

Every homeowner's dream, the sleek kitchen machine comes with more than 120 functions for you to whisk, blend, knead, shred, mix and more. Made in Europe, its powerful motor can handle heavy dough in large quantities.

1. REFRIGERATOR

When it comes to buying a fridge, there are important considerations other than capacity and energy efficiency. To suit different aesthetic and functional needs, refrigerators come in various configurations – side-by-side, top freezer, bottom freezer and built-in. Special compartments like the humidity drawer and VitaFresh Plus compartments are designed with one aim in mind – to keep your food fresh for up to twice as long.

2. HANDSTICK VACUUM

Tired of lugging your vacuum cleaner to and fro as you clean your new home? Try switching to a handstick vacuum cleaner for hassle-free cleaning every day. Lightweight and cordless, it helps you to clean floors, upholstery and large surfaces in a jiffy. Its lithium ion battery pack can power uninterrupted vacuuming for up to 75 minutes on a single charge.

3. WASHING MACHINE

When choosing a washing machine, always consider a front load washer as your first choice for water efficiency and best cleaning results. It provides a better centrifugal spin against the paddles than a top loader, giving clothes a thorough yet delicate clean. With specialized wash programs for cotton, wool, silk and synthetic fabrics, achieving perfect laundry is easy.



4. INDUCTION HOBS

More resource-efficient than traditional kitchen hobs; induction hobs can bring water to a boil faster than a gas hob. It's also safer to operate as there is no open flame. What's more, an induction hob can cook food at precise heat levels for the best culinary results.



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