

How To Pack Your Kitchen Efficiently | Easy Moving Guide

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Details:

When moving house, packing a kitchen is generally one of the things that is left until last. We still need to eat in the days leading up to the big moving day. Therefore, when it does come time to pack your kitchen you are going to want to do it efficiently. Use these steps to plan the order of packing, then adapt the materials and handling to each item.

1. Make sure you have the right packing materials on hand

You're going to need enough boxes to pack all your kitchen items into. But the other important packing material you will need when packing a kitchen is some butcher's paper. Make sure you have plenty of this before you get stuck into packing, because many of your fragile kitchen items should be individually wrapped in paper before being packed away.

2. Get rid of unwanted items

You will be able to pack your kitchen more efficiently if you have less to pack. If you find old items in the back of the kitchen cupboards that you haven't seen or used for years, either give them away, donate them to a local opportunity shop or throw them away if they are broken or would be no good to anyone else.

3. Pack an 'Essentials' box

This is a good tip that can help make things a little easier immediately before and after your moving day.

Set aside a few kitchen basics – like some plates, bowls, mugs, cups, cutlery and maybe a pot or frypan – and pack them in a separate box marked as 'Essentials' at the last minute.

This way when you arrive at your new house, you will only have to open up one box for the first day or two rather than rummaging through a raft of boxes to find what you need.

4. Pack your least-used items first

While you won't want to pack your most commonly-used kitchen items too early before moving day, you can start to pack away some less-used items in advance.

Things like serving plates and utensils, barbecue utensils, cookbooks, baking materials, wine glasses, tea towels and some small kitchen appliances can be packed away early if you can do without them for a week or two.

5. Sort out your pantry in advance

Try to use up what you can from your pantry in the days and weeks leading up to your moving day. The less pantry items you have to pack and move, the better.

6. Pack your pots and pans

Leaving aside one or two for your 'Essentials' box, pack away your remaining pots and pans. Butcher's paper can be used to provide some protection around these.

7. Pack your dishes and glasses

After setting aside some essentials for your 'Essentials' box, individually wrap all of your remaining plates, bowls and other dishes in butcher's paper and pack them away in boxes.

You'll also need to individually wrap all of your glasses and very carefully pack them in a box of their own.

Mark all these boxes as 'Fragile' so they can be handled with extra care during moving.

8. Turn off and clean your fridge

Follow your fridge manufacturer's instructions for switching off, defrosting, draining and transport preparation. The time needed varies by model and condition; do not treat 24 hours as a universal requirement.

Given you will have to empty the fridge for moving anyway, use this opportunity to give it a good clean.

Ready for your next move?

If you need help moving house, get in touch with us at Fragile Removals & Storage.

We offer household moving and professional packing services. Confirm the accepted items, packing scope and materials in your quote, including any kitchen items needing special assessment.

For a competitive quote, contact us today on 1800 500 584

Divide the kitchen into packing decisions

Before buying materials, list the main groups: everyday crockery, glassware, cooking equipment, small appliances, pantry goods and large appliances. Decide what you will still use before moving day and what can be packed now. Keep the essentials box visible so another household member does not accidentally load it with the early boxes.

Check the cupboards, drawers and dishwasher rather than estimating from what is on the benchtop. Include loose lids, appliance attachments, baking trays and serving dishes. This inventory helps you select a mix of box sizes and spot anything that needs its own protective arrangement.

The box-size guide gives published dimensions. A larger box is not automatically the right choice for a heavy collection of kitchenware. Check the actual box's condition and supplier guidance, and leave space for suitable cushioning rather than filling every gap with another heavy object.

Match protection to the item and finish

Individually wrap dishes so hard surfaces cannot rub together. Choose clean protective materials suitable for the finish. For stemware, delicate handles or unusual shapes, use packaging that supports the particular item without forcing pressure onto fragile parts. The glasses and plates guide discusses these decisions in more detail.

Pots and pans also need protection where one item contacts another. Keep lids and small components identifiable, but do not let a loose lid or handle strike another item inside the box. Nest cookware only where the shape, finish and protective separation make it appropriate.

For a kettle, toaster, coffee maker or blender, check the maker's preparation instructions. Empty and clean the appliance as appropriate, let it dry and secure removable components using the intended packaging or another suitable arrangement. Keep blades and sharp accessories protected so no one handling or opening the box meets an exposed edge. Do not assume a transport booking includes appliance servicing.

Make a separate plan for food and cleaning products

Use the pantry inventory to plan meals before the move. Sort remaining goods by whether they are accepted for transport and whether their required storage conditions can be maintained. Do not use the household truck as a substitute for temperature-controlled transport. If a product's storage conditions cannot be met, arrange another suitable option before packing.

Keep cleaning products out of food and crockery boxes. Ask the mover about acceptance of the exact products and retain labels so their contents can be identified. Follow product instructions and local disposal guidance for anything you will not take. Do not decant unknown chemicals or hide them inside a kitchen box to avoid an acceptance check.

For interstate travel, check any restrictions affecting food, plants or related goods before loading. The items to keep out of ordinary moving boxes guide helps organise that discussion with the mover.

Finish, label and check each box

Close the box only when the contents are supported, the flaps meet normally and the box remains suitable to handle. If it bows, feels overloaded or allows contents to shift, repack it. Extra tape cannot make an unsuitable box or an excessive load appropriate.

Write the destination room and a useful description such as everyday plates, coffee equipment or baking dishes. Mark fragile contents and orientation where relevant. Keep the essentials box distinct from the rest, and tell the moving team how you want it delivered.

At the destination, clear a stable unpacking area before opening delicate items. Locate the essentials first, then unpack the remaining boxes by function. If packaging or contents appear damaged, record the concern and follow the mover's reporting procedure. Keep relevant photographs and packing details rather than attempting to conceal or repair damage before reporting it.

What should go in a kitchen essentials box?

Set aside the plates, bowls, mugs, cutlery and basic cooking items your household expects to use immediately before and after the move. Add only what suits the actual travel and delivery plan, and keep food arrangements separate where temperature control or acceptance is an issue. Label the carton clearly and tell the receiving contact its priority. If the delivery window includes a longer gap, keep the essentials with you rather than assuming the kitchen carton will be available on the first evening.

Must every fridge be turned off exactly 24 hours before moving?

No. The model's defrosting, draining and drying instructions and its condition determine the necessary time. Plan the remaining food before switching it off and resolve any water connection or removable-component preparation. Confirm transport position and the model's restart requirements with the relevant instructions, keeping them available at delivery. If the appliance is not ready by collection, tell the mover so the affected task can be reassessed rather than rushed.

Can kitchen cleaning products go in with pantry goods?

Keep cleaning products separate from pantry goods and identify them before packing. Ask the mover whether the exact products are accepted for the route and service, retain their labels and follow the applicable handling instructions. A closed container or plastic bag does not override restrictions. Arrange an appropriate alternative or local disposal route for anything not accepted. Do not leave the crew to identify an unlabelled liquid among food cartons or assume household cleaning products can all travel together.

What should I pack first in the kitchen?

Begin with seldom-used appliances, spare crockery and other goods you can do without, leaving a deliberate essentials selection until later. Sort unwanted items before wrapping them and plan meals to reduce food remaining at departure. Give glassware and ceramics time for individual protection rather than rushing them into the last cartons. Keep appliance parts identified, choose boxes appropriate to dense contents and label both destination and contents so unpacking does not require opening every kitchen box.

How do I keep kitchen packing organised without overloading boxes?

Group compatible items, using suitable smaller loads for dense crockery or cutlery and enough room for protection. Keep sharp edges and hard components from damaging cartons or delicate surfaces. Wrap fragile pieces individually and avoid heavy goods pressing on rims or handles. Check the box's loading guidance and normal closure, then label the contents. If the kitchen needs more cartons than estimated, update the inventory and obtain appropriate supplies instead of forcing everything into the original quantity.