

Kitchen Equipment in an RV

We have the normal array of kitchen tools, utensils, plus a few gadgets with us in the RV but not as such as we had in our house. One “habit” that is common while living in a house is that everyone tends to collect kitchen gadgets. Granted, they may work fine but you may only use them once every year or so (Come on, how often do you pit fresh cherries for that pie!).

The bad news is that you will have to sort through these gadgets before packing the RV. The kitchen- or galley-drawer storage in most RV galleys is extremely limited. With that, I recommend that unless you actually prepare those cherry pies pretty often, perhaps you should leave that cherry pitter behind—in storage.

Larger Appliances

Large kitchen appliances are really difficult to take, store, and use in a typical RV galley (kitchen). There’s just not enough work area and counter space is at a premium. Those large counter-top mixers, blenders, rice cookers, and food processors simply won’t fit on the counter (work surface) and leave any room to do other work. Yes, you could put the sink covers and stove-top covers back in place to gain more work surface. However, doing this eliminates all access to the sink and stove. Simply, it is inconvenient.

Plus, you cannot leave larger appliances sitting on the counter while you are traveling. Items not stored will instantly turn into flying missiles if you have to do a panic stop—not good for you and not good for the appliances. You must put them away and doing so brings on another challenge. Where do you store them? RVs usually have only a tiny bit of “larger” cabinet storage space.

Another unusual space limitation is the short vertical height between the counter top (work surface) and the upper cabinets (or bottom of the microwave since many manufacturers locate them above the cook stove). This vertical clearance will also limit

your using the taller, counter-top appliances. This vertical clearance is almost always less than you would normally find in a house.

If you insist on taking and using large kitchen appliances, you have two choices when cooking...

- Pull the large appliances out of the pantry (wherever you keep them in the RV), use them, and immediately clean and put them away.
- Use the large appliances on the dining table (But doing this creates a potential for making a mess because you will have to carry things back and forth because the dining table is almost always on the opposite side of the coach from the stove top).

My recommendation is to leave your large kitchen appliances in long-term storage and don't take them with you. Replace that big counter-top mixer with a very small hand-held one.

[Author note: You can use a single beater in most hand-held mixers. So, to mix, for example, some salad dressing, put your ingredients in a measuring cup and beat with the single beater. It works great.]

Cooking Space

When you first looked at that RV and decided to purchase it, the cook-top and sink was likely covered with matching covers that gave the impression of a very decent-size work surface. I'm sorry, but you must remove the cook-top covers to actually cook! As a result of removing them, you may reduce your actual counter-top working area by half or more! Then, you may also have to remove your sink covers when starting to cook (washing, peeling vegetables, etc.). Doing this will reduce your actual work area even further.

[Author note: Whenever you seriously look at an RV, always remove the sink and stove covers and leave them off while you look around. How much actual work surface do you have? Then, where can you store these covers if you are just parked for a few days? Compare the

“real” work surface—space you can actually use to prepare foods—after the sink and stove covers have been removed and with a couple of appliances sitting out. It’s a real eye-opener and you don’t want to discover this after you drive away in your new RV.]

You are Likely Cooking Less

Remember, when RVing, you are most likely cooking for two, not a large group. Even the occasional shared meal (such as potluck gatherings) often limit you to preparing one dish. Doing this may require larger pots/pans but not more of them. You will rarely need those large mixers, blenders, and food processors in an RV environment where you are frequently traveling. Lots of RVers do use the slow-cooker type of appliance. This is totally a personal choice.