

Spice Cabinet Setup & Labeling Quick Guide

A free ZoxDeal bonus for readers of the SucceBuy Spice Rack Organizer review

BEFORE YOU START

Measure first: the rack is 18.2 in wide, 4.65 in deep and 11.1 in tall. Inside a cabinet you need at least 11.5 in of clear vertical space. Everything else is in the box: the rack, 36 jars, labels, a funnel and a marker. Add a dry cloth and your spice refills, and you are ready.

SETUP IN ABOUT 15 MINUTES

1. Assemble the rack and stand it where it will live before filling any jars. Check that it sits flat on its non-slip feet.
2. Wash the jars and lids in warm soapy water, then dry them completely. Any moisture left inside will clump ground spices.
3. Fill over a plate using the funnel. Fill each jar to about 90 percent so the shaker lid screws on without spilling.
4. Label before you shelve. Write the name first, then stick the label at the same height on every jar so the rows read cleanly.

A LABEL SYSTEM THAT STAYS TIDY

Pick one order and keep it. Alphabetical is the easiest to maintain; grouping by cuisine works well if you cook in themes. Put daily spices on the bottom two tiers and baking or rarely used spices on top. Finally, write the purchase month in tiny letters on the bottom of each jar. Ground spices fade after about six months, and the date tells you when to refresh them.

REFILL ROUTINE

Refill on the counter, not inside the cabinet, so one spill stays off your shelves. Top up little and often instead of mixing old and new batches. When a jar empties, wash and dry it fully before it holds a different spice.

CARE

Rack: wipe it with a damp cloth and dry it afterwards. Keep it away from direct stove steam to protect the finish. Jars: glass washes fully clean, but let the lids air-dry completely so no moisture reaches the spices. Labels: stick them to dry glass only. A label placed on a damp jar will peel.

QUICK FIXES

Label peeling? The jar was damp. Dry it, re-stick the label, and press for ten seconds. A jar will not fit a tier? The tiers are sized for the included 4 oz jars, so wide store-bought bottles may not fit. Spices clumping? The jar was filled while damp, or the kitchen air is humid. Dry everything and refill.