Lower Galley Modifications

Included in the modifications we made the first year we owned *Makani Kai* were changes to the refrigerator/freezer. Having read posts on the C350ia website I added spray foam insulation under the top and around the hatches. This so improved the "reefer" that I have to be careful not to freeze the beer. Make sure you select a foam that is white --- I used one that was almost orange in color and it resulted in additional clean-up. Next I added racks to the inside of the refrigerator front door, 2005 was before Catalina produced a door with integral molded racks. I purchased racks (two) from my local home center, mounted them with stainless self tapping screws and was careful to make sure the upper rack would hold half gallon milk and orange juice containers. Next was to use standard plexiglas sheets to make dividers in both the freezer and the fridge. These slide in and are held in place using short strips of Plexiglas (attached with self tapping screws to sides and bottom) as battens. I created one section opposite the evaporator in the freezer (be sure the space is sized correctly – Coors Light cans are a little taller) and two dividers (three sections) in the bottom half of the fridge. I carry 36 cans of "adult" beverage between the freezer and fridge, 24 assorted sodas and juices and 24 0.5L waters…..all in one section of the freezer and the bottom of the fridge! It is easy to lay other items on top of the cans and bottles. The top shelf of the refrigerator holds a 5L box of wine (the well known Vino Collapso), small baskets of condiments etc., a 12 pack of Diet Coke and whatyever else we can fit. We use the evaporator unit in the freezer for meat and ice cubes. The space between the evaporator and "beer bin" is usually filled with breads, rolls, bags of chips and the like. This not only gives us a place for these items but also fills dead air space. We typically are stocked so that we could take off for 8 days upon a moment's notice.

Not many changes to the stove area. Spice racks mounted behind the stove and an "off-the-shelf" cutting board that fits over the burners (when not in use, of course). Like many of us we keep frying pans and a small baking sheet in the oven (again, when not in use).

We use the Catalina "tip-out" trash bin for recycle (I guess after my description of storage modifications to the fridge/freezer you can see why). Back to the local home center and more baskets and racks. To port under the sink is a rack that holds plastic wrap, aluminum foil etc. On the door under the galley sink are two racks; the upper one holds a small waste basket and the lower one holds dish detergent and scouring pads. We also mounted a standard (whole house) 9" cartridge water filter under the galley sink – we use a carbon element to filter the water from the tanks before the pump. In the dry storage bin we created a "false bottom" with a wire rack so, even though we lose a little volume, we don't have to stand on our heads to reach the bottom.

With these changes we have taken a boat that already had exceptional storage and, I believe, increased the use the space. Please don't hesitate to email for a copy of the photo that you could zoom in on, if you have an further questions or comments on our work and please share any modifications you have made

Bill Templeton C350 #333 *Makani Kai*




Makani Kai
happy hour
down stairs Dining
Join the fun!
ALL DAY
$3 Bud Lights
$5 Mai Tais
Maui Sunrise
Aloha
$6 Hawiaain Punch
Strawberry Grapevine
COME ON DOWN