

MEASURING GUIDE

In order to help us plan and design your kitchen properly, we need accurate measurements. To that end, we suggest you follow the directions in this measuring guide.

Step 1

Determine the shape of your kitchen. Most kitchens follow one of a few standard shapes:

Square



U-Shaped



L-Shaped



Straight



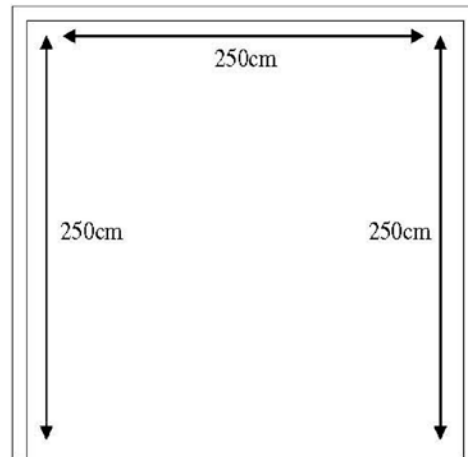
Corridor



Step 2

Sketch a plan of your kitchen including internal measurements:

E.g.

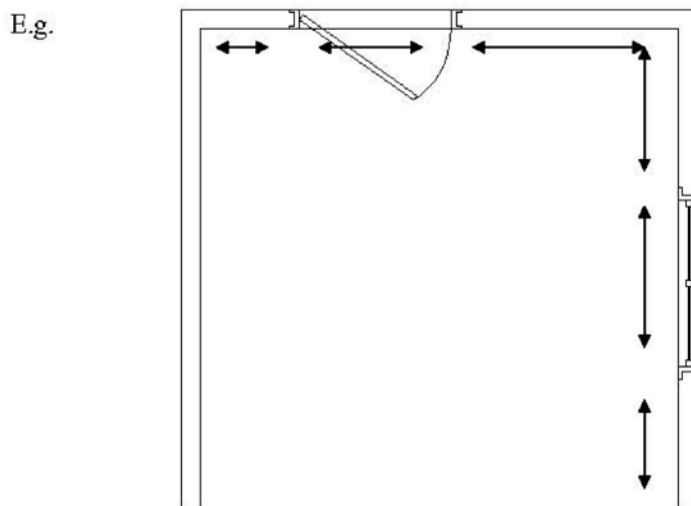


Please include the ceiling height. Always take your measurements in metres, centimetres or millimetres rather than feet and inches. Your kitchen plan will be based upon these details and accuracy is essential, so take every measurement at least twice!

Remember your walls may not be perfectly straight nor your corners perfectly square, so please try and make a note of this if it may affect the design of your kitchen.

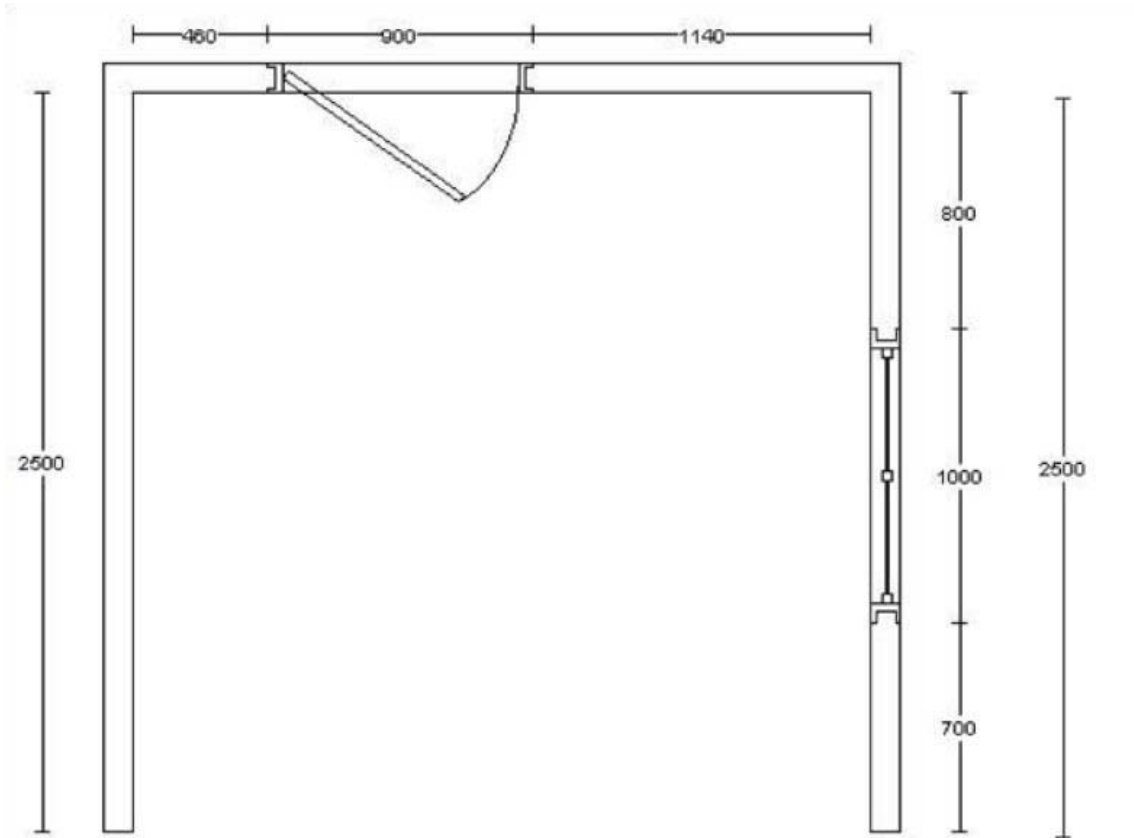
Step 3

Now mark in the features of the room such as doors, windows and service points (water, gas, electric). Remember to include any other fixed elements such as extractor vents, boilers, radiators, light switches and ceiling fans, and architectural features such as window sills height, arches or support pillars, which may affect the design of your kitchen. Include measurements for both the size AND position of these elements.



Other helpful details would be the dimensions of existing appliances and the functionality of the windows (do they open inwards, outwards, slide etc.). Remember that it may be possible to move some of the fixed elements but this would have an impact on your budget and timescale.

Your final plan should look something like this:



You may wish to use the grid provided on the next sheet to make a scale drawing.

Bring this basic plan to our showroom, where a member of our friendly team will be pleased to discuss further your requirements, supply product details and plan, design and quote for your kitchen based upon the information supplied.



TRADE AND DIY DEPARTMENT

NAME:

CONTACT NUMBER:

DATE:

A large rectangular area filled with a fine grid pattern, intended for drawing or taking notes. The grid consists of small squares, with a slightly larger square grid pattern overlaid on top.

APPLIANCES

We are pleased to be able to supply appliances from most manufacturers and we would need to collect information about your requirements at the planning stage. Your appliance requirements could be organised as follows:

- Do you wish to keep your existing appliances or buy new ones? As standard you may include: sink and tap, extractor fan, hob, oven, microwave, fridge/freezer, dishwasher, washing machine, tumble dryer.
- Would you like the units to be freestanding or integrated (hidden behind cupboard doors)? Should the oven be at waist height or placed under the hob?
- What format would you like the appliances to take, e.g. gas or electric hob? Single or double bowl sink? With or without drainer? Full size or slimline dishwasher? A standard microwave or microwave/oven combination? There are endless appliance options available these days so it is worth spending some time thinking about what you really want and discussing your requirements in detail with your kitchen designer.
- You may also consider special items, such as a built in coffee-maker or a deep fat fryer incorporated into your work surface. Our experienced staff will be pleased to advise you on the options available.