

Follow the guide below and tick them off as you go to aid us in designing your dream kitchen. We have provided you a example of what a finished planning page looks like and also a plain planning page for you to print off and use to make things easier.

STEP 1: DRAW

- Get a pencil and print of the Planning Page
(a plain piece of A4 will do but the planning page make things a little easier)
- Draw out all the walls so you have the whole room on paper
(It doesn't need to be to scale, but ideal if it is)
- Draw the doors in their correct positions
(including the door direction, and write on where it leads to)
- Draw on all the window locations
- Check for any nibs or low beams your room may have and draw them on the plan
- Draw on the plan the soil pipe - or any pipe boxing that may be in the room
(usually be a 200mm x 200mm box running down the corner of the room)
- Locate the sink waste and mark its position on the drawing
(it will be a pipe that goes out the back of the wall / into the floor / run behind the units out a wall or into a soil stack)
- Locate mains stock tap; check under the sink / downstairs toilet or utility room
- Mark on the gas position
(if you have a gas hob and want another one)
- Mark on the boiler and radiator locations
(If In Room)
- Check where your fuse box is and mark on the plan if it is in the kitchen

STEP 2: MEASURE

- Measure the overall length of each wall
(get someone to help if you can and measure from the corner to corner. If things are in the way measure each section then add it up and mark the mm dimension on the plan)
- Now measure and mark on the plan the distance between each window and door & measure the width of each door, including the architrave, and each window.
(add these up to check the equal the overall length of the run)
- Measure the height of the window/s and write this dimension under the window on the plan
- Measure and mark on the plan the height to the underside of the window
(tip, measure from top of worktop to the floor and measure from the top of the worktop to the underside of window, add together)
- Measure the ceiling height & write it in the top right corner of measurement sheet
(height from the floor to ceiling)
- Measure the distance from a wall to the sink waste and add to the plan
- Measure and mark on the plan the position of the fuse box
(if there is one)

STEP 3: PHOTOS

- Stand in each corner of the room and take a few pictures covering the area around
- Take a pic of the services you have listed on the plan -i.e. sink waste
- Take a photo of the ceiling and floor as best you can

To help us get a better idea of what you want from your dream kitchen please answer the questions below giving us as much detail as you can. Please try to make sure we can read what's written or if you prefer answer them on a separate word doc.

What would you like to change with your current kitchen?

e.g. update the look, improve the layout, increase storage, more worktop space...

Who lives at you household?

i.e. if you have children let us know how many and their ages...

Who does most of the cooking?

e.g. me and my partner, mainly my husband...

What type of things do you cook?

e.g. mostly meals from scratch for the whole family, I love baking, we just pop things in the oven and boil veg on the hob...

Do you prefer modern or traditional kitchens, or maybe something in the middle?

What type of kitchen style or range of do you like?

e.g. shaker, handleless, painted etc. If there is a particular range off our site that you like be sure to detail it below

Do you have a colour scheme in mind, or anything you particularly don't like?

e.g greys, warm neutrals, dark blue...

If there is a particular colour within a range off our site that you like be sure to detail it below

EXAMPLE PAGE

CEILING HEIGHT: 2500mm

STOP TAP: in the hallway cupboard

GAS SUPPLY: no gas supply in the kitchen

BOILER: boiler is in upstairs bathroom

FUSE BOX: Fusebox is in the utility

NOTES:



