

### Step 1.

Do a rough sketch of your floor layout. Make sure to include any fixtures that will remain for example boiler, radiators and anything that sticks out into the room like an Alcove, soil stack, boxed in pipes.

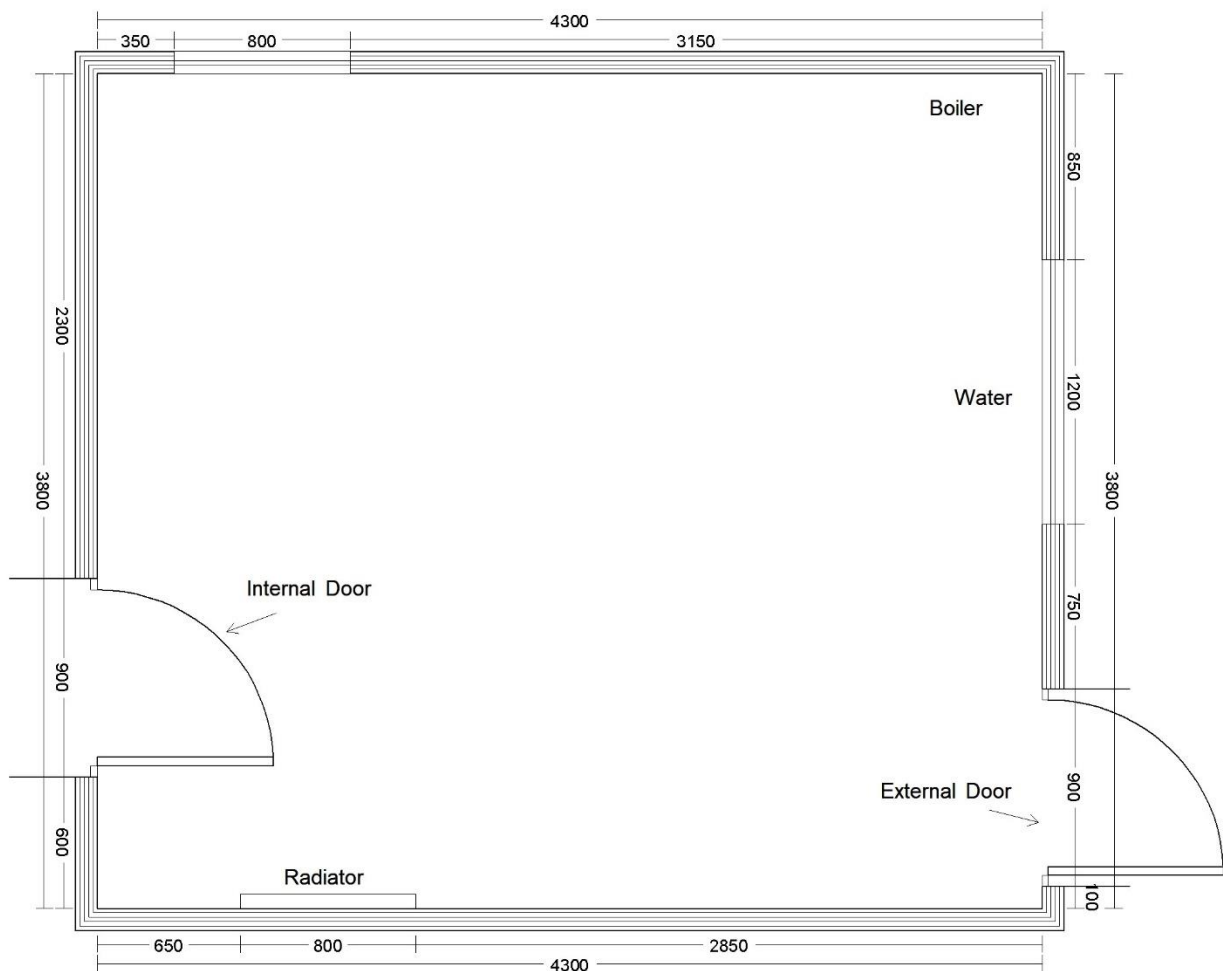
Remember to include the doors and windows and show what direction the door opens in. (Make a note as to whether they are internal or external doors)

Show where services are currently located for water, electric and gas.

Take photos of your kitchen as a visual reference to help give us a clearer idea of the room layout and anything you are unsure about.

### Step 2

Do a sketch of each wall including any windows, electrical fittings, gas cooker points, radiators, air vents, extractor fans or any other fixed objects that need to be worked around. Draw in any changes of ceiling height for example if there is a staircase that protrudes into the kitchen space.

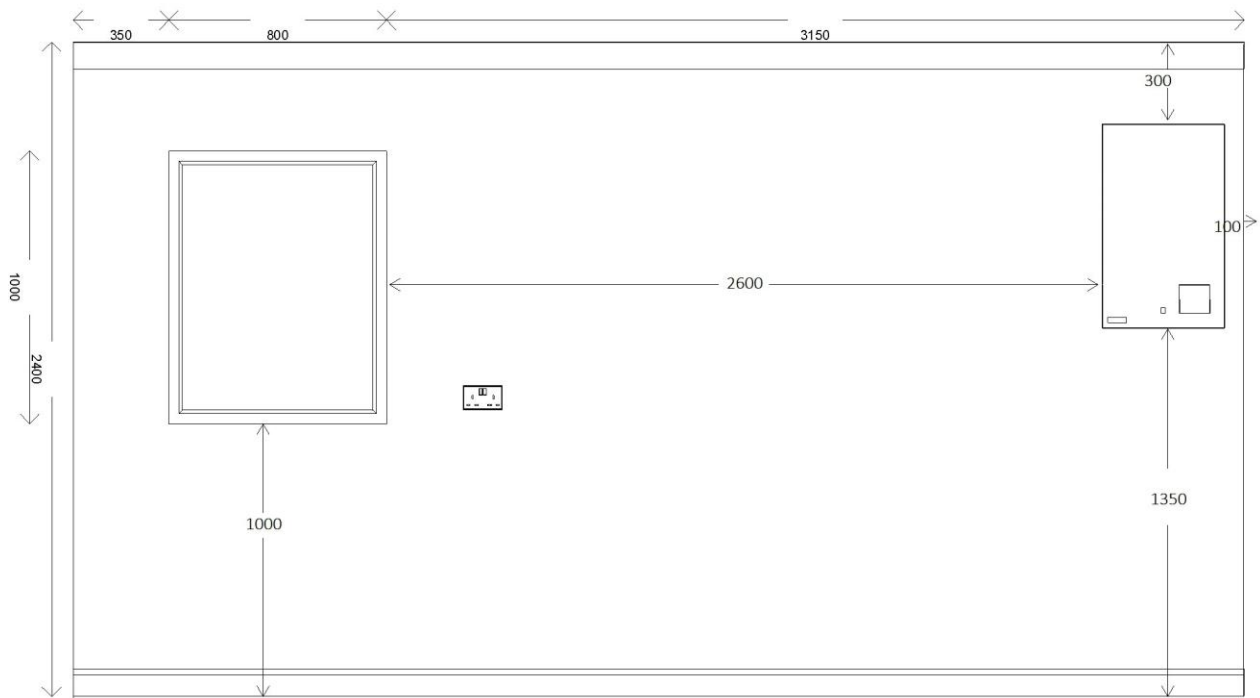


### **Step 3**

Go around your kitchen working clockwise to measure in millimetres bit by bit. This means for example measuring the distance from the edge of the door frame architrave to the corner of the room, the corner of the room to the window reveals etc.

Note the height from the floor to the bottom of the window you can add this on your wall elevation.

Boilers – Measure the width, height and depth of the boiler. The measurement from floor to the bottom of the boiler and the measurement from the top of the boiler to the ceiling. Then measure how far it sits off from the adjacent wall or fixture such as a window as shown below.



### **Step 4**

Make a note of the ceiling height as this is important when designing the height of the cabinets you end up choosing and if there is a change in ceiling height for example a sloped ceiling, add that dimension onto the elevational drawing showing the lowest and tallest part. Also make a note of any ceiling beams there may be and the measurement from the floor to the bottom of the beam.

Now you will have accurate sketches we can work from.