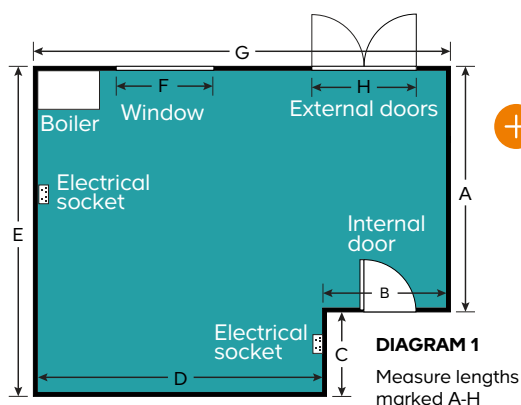


Tips for measuring your kitchen

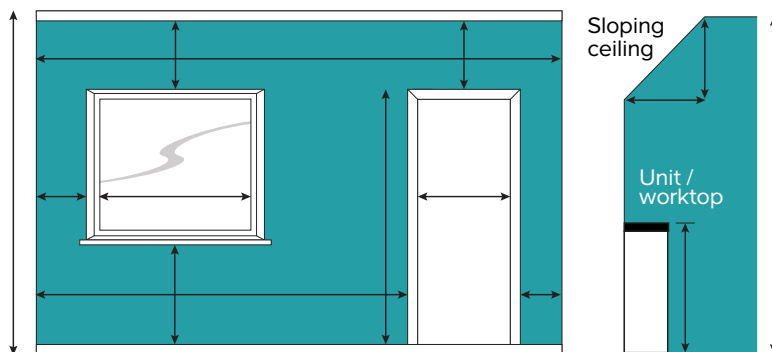
It's easy to get swept up in the excitement of creating your new kitchen. But you'll need to get your measurements right, as they'll form the basis for your design.

So here's a **handy guide** so you don't miss any of those important measurements.



+ Don't forget
switches, sockets and most radiators can be moved if needed.

DIAGRAM 1
Measure lengths marked A-H



1 Your floor plan

Sketch your room layout

- Turn over to draw your layout, all you need is the general shape.
- Mark the location of windows, doors and archways, and which way they open, note if they're internal or external doors.

Measure your room and openings

- The length and width of your room.

TIP: Walls aren't always straight, so measure from the top, middle and bottom if you can.

- The widths of windows and doors from the outside of the frames.
- The corner of the room to the windows and doors, and the distance between windows and doors.

Make note of any obstacles

- These could be gas and electricity meters, boiler, radiators, extractor fan and appliances.
- Measure their width, and from the nearest fixed point to the middle of each obstacle.
- Note where your obstacles are, including water stop cock, plug sockets, light switches and TV points.

2 Your wall plan

Measure your room and openings

- The width and height of every window and door.
- The distance from the floor to the window and from the top of the window to the ceiling.
- Your ceiling height from a few areas for accuracy.
- If you have a sloping ceiling from a staircase, measure the height here too.

Measure your obstacles

- The width, depth and height of your meters, boiler, radiators and appliances.
- From the floor to each of your obstacles and from the nearest fixed point to the middle of them.

Things to consider

- Extractors should be vented outside wherever possible. So check it's on an outside wall and there's no obstacles on the other side of the wall, such a car port or soil stack.
- Take some photos of your kitchen and any bits you're unsure about.

Need tiles for your kitchen?

TIP: If you need help working out how many tiles you need, we have a handy tile calculator. diy.com/calculators

Once you've finished, it's always best to **double check your measurements for accuracy**

B&Q

