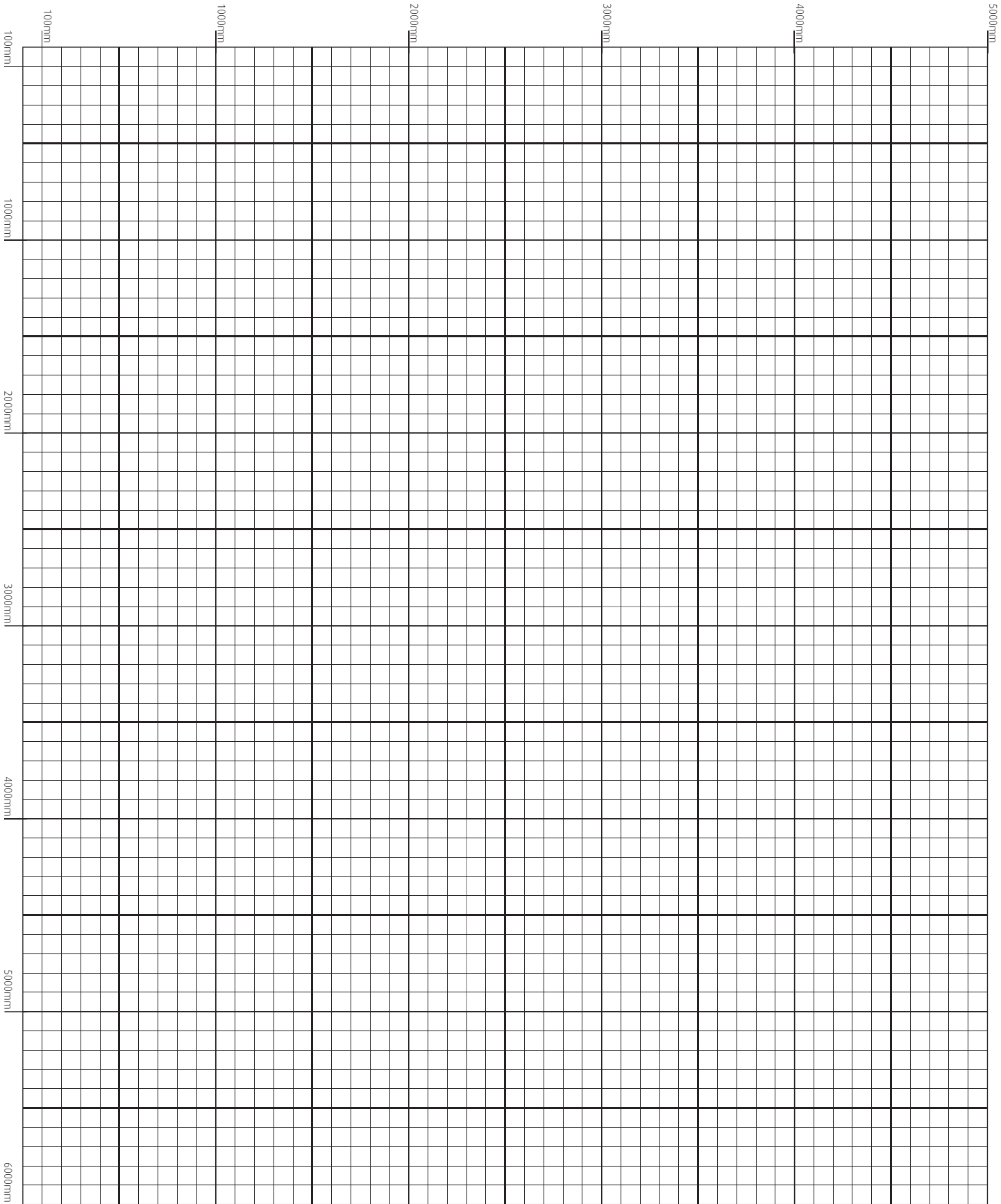


name \_\_\_\_\_  
 address \_\_\_\_\_  
 email \_\_\_\_\_  
 contact number \_\_\_\_\_



ceiling height \_\_\_\_\_mm

window 1 floor to cill \_\_\_\_\_mm  
 window 1 cill to top \_\_\_\_\_mm

window 2 floor to cill \_\_\_\_\_mm  
 window 2 cill to top \_\_\_\_\_mm

window 3 floor to cill \_\_\_\_\_mm  
 window 3 cill to top \_\_\_\_\_mm

mark positions of stopcock/water meter [Xsc], waste outlet [Xwo], central heating radiator [Xrad]

please use this list to check off the items and features you would like us to design into your kitchen

- Oven  Single  Double  Built in a column  Built under the worktop
- Range cooker
- Hob  Gas  Ceramic  Induction
- Extractor  Integrated with pull out door  Traditional wooden canopy
- Stainless steel chimney  Glass and stainless feature hood
  
- Dishwasher
- Washer
- Dryer
- Washer/Dryer
- Fridge  built under counter
- Freezer  built under counter
- Fridge/Freezer  In housing  Freestanding  50/50  70/30
- American fridge freezer  built in  freestanding
- Microwave
- Steam Oven
- Coffee Machine
- Plinth Heater
- Other

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Features may include –

- TV
- wine racks
- plate rack
- pilasters
- breakfast bar
- island unit
- large pan drawers
- European look without cornice and pelmet etc.
- Other

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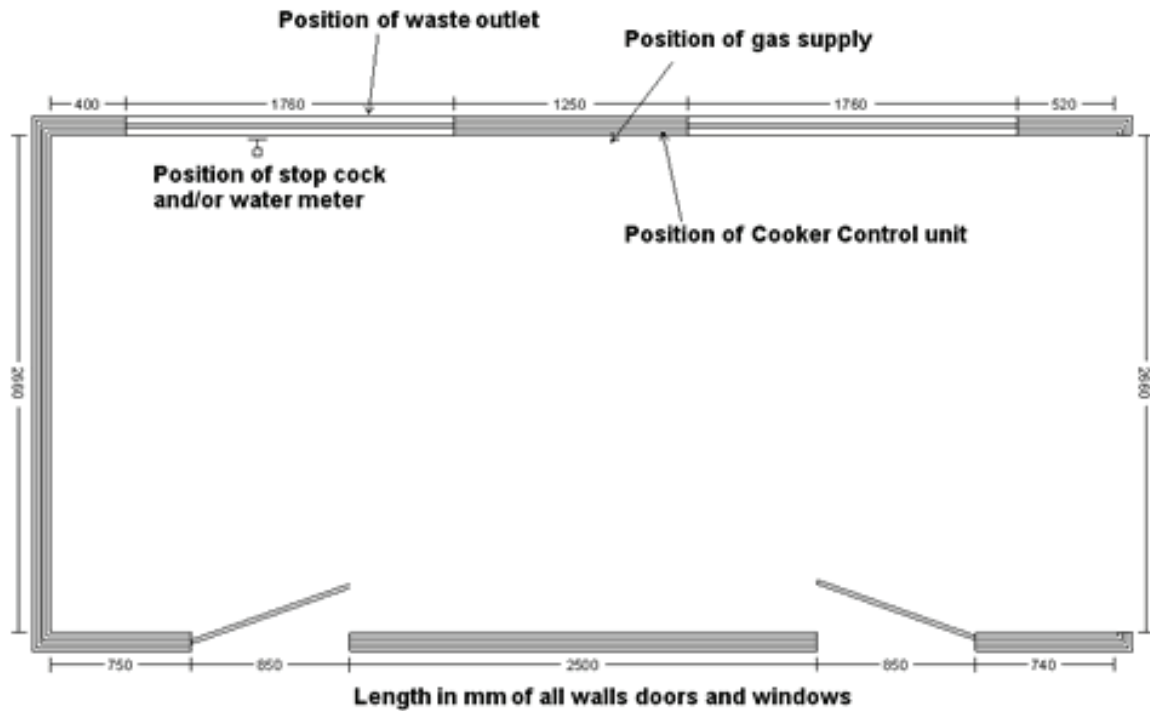
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Once you've downloaded these guidelines, you can begin to measure your kitchen (best done at worktop height) preferably in metric - this will enable you to draw a scale plan on this planning paper. It is best to nominate one corner and work around the room, measuring windows and doors as shown on the first sheet with check dimensions for overall length and width.



Mark on the plan the services that currently exist – hot/cold water supply, stop cock, water meter, drains, gas point, central heating radiators and any other obstacles that may affect the kitchen design.

