

Measuring Your Room

All European kitchen units are constructed & measured in millimetres therefore it is important to keep all measurements in metric right from the start

It is important to measure accurately all doors and walls

This will ensure to ensure that your kitchen the units fit exactly as you have planned

Using the Graph paper - draw in your walls and doorways don't forget windows if you are planning to have wall units – It's important that your layouts are clear and concise so if you find that your layout is getting confused or previous erasing are showing through - Don't worry if you make mistake download another page and transfer the correct information.

Important Internal Dimensions

Wall Lengths

Door widths

Window widths / Heights

Window distance from the floor to the underside of the window

Floor to ceiling heights

We always recommend that you indicate a reference or name to all measured items ie Wall A – Door 1 – Window 1 etc this helps when you need to discuss your plans over the phone with our planning team

Don't forget to measure & draw in all projections, for example - radiators, boilers, pipes, gas or electric meters etc also any fixed item of furniture or other items that you need in cooperating into the new design i.e. – fire places – AGA oven etc

The diagrams below show some typical kitchen layouts and required measurements

When you have drawn your layout it's **ALWAYS** a good idea to review it to ensure that all your dimensions are correct

Your Dream Kitchen Layout

Your experience and space available will lead you as to the best layout and work flow for your new kitchen

But never forget now is the time to get the new kitchen as you want it so don't settle for something that you will always regret – most fixed items can be moved to allow you to get the layout that will work for you.

You will know how best to plan for –

1. Food storage
2. Food Preparation
3. Cooking
4. Plating up
5. Washing up
6. Crockery Storage
7. Breakfast Bar
8. Island Unit

So now it's time to add the units and appliances that you require to give you the dream kitchen that you have been dreaming of

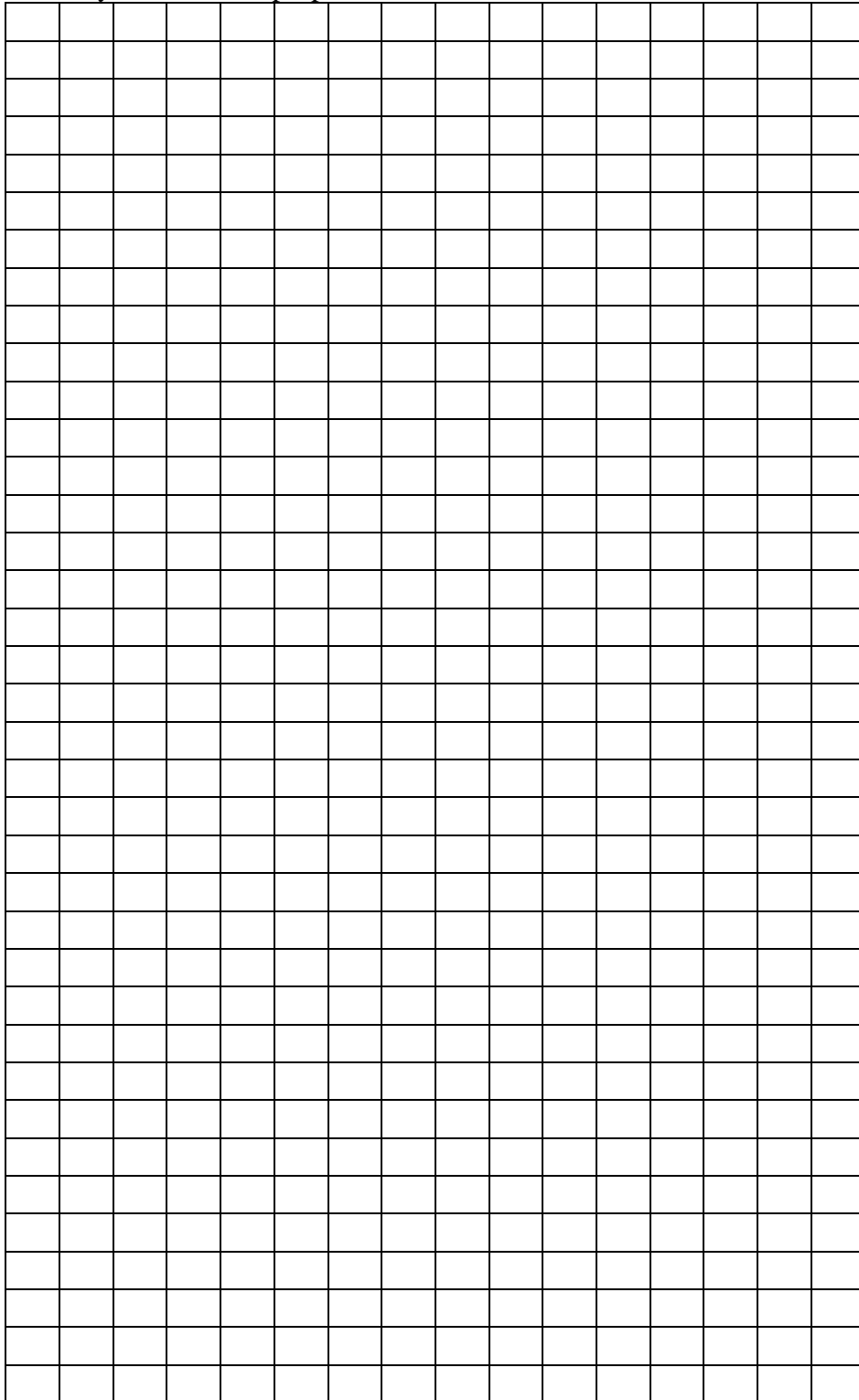
The units and appliance outlines are to scale so you can either cut them out and place them on the **Cross Hills Kitchen planner** or simply copy them on the planner

Do not forget if you have an awkward corner or require a special one off unit, here at **Cross Hills Kitchens** we manufacture - **so if you can draw it & describe it we can manufacture** it to match your new kitchen

So simply

1. Add your units to the planner and
2. Pick your work tops
3. Pick your sink and tap
4. Pick any appliances that you require
5. Pick any additional items – Cornice – Pelmet – Unit Handles
6. Add all choices to the picking list
7. Fill in the units required list
8. Send it to Cross Hills Kitchens by Fax 01535 630827 or
Email to - sales@crosshillskitchens.co.uk

Existing Room Layout with new proposed kitchen



**Now Please Send it to Cross Hills Kitchens by Fax 01535 630827 or
Email to - sales@crosshillskitchens.co.uk**

The following information will help you decide which kitchen layout is best for you and the shape of your kitchen.

There are FOUR basic types of kitchen which you can use as guidelines for your own layout. All are based on a 'WORKING TRIANGLE'. In diagrams B,C,D and E the points of the triangle are indicated as:-

A = Food storage and preparation

B = Cooking and dishing up

C = Washing up

Determine the layout which best matches your kitchen and start pencilling in units on your plans. You'll find drawings of Wickes base and wall units to the same scale as the graph paper at the end of this leaflet which you can trace, cut out and move around the floor plan. Start with the food storage area A and include the fridge. Ideally you'll need cupboards and a work surface here so that you can select all the food items which you are going to prepare. With the To Order range of kitchens the fridge can be built into a base unit or both a fridge and freezer can be built into a tall unit. If starting a run with a tall storage unit ensuring that you have a work surface alongside.

This leads directly to the actual preparation area - again a work surface with adjacent storage for the utensils etc., which are normally used. Casserole dishes, pots and pans would be stored here as well.

Next is the cooking area B. Take great care when positioning the oven and hob that they are bounded on each side with work surfaces. You never want to find yourself in the situation whereby you have to remove hot pans from the cooker, and then swing round to put them down on a surface behind you.

Far too many accidents occur as a result of this sort of action when someone else happens to be passing by behind you at the time. Always plan your layout so that you work to one side or the other.

So, adjacent to the cooker, you must have a work surface which will be used mainly for dishing up.

From there you go to the sink - C - for washing up the pots and pans and later the crockery and cutlery you have used. Continuing the logical sequence you'll want to store the crockery and cutlery either close to the dishing up area or just past the sink so that when the washing up is completed, these items can be quickly put away close by.

The only natural break in this progressive sequence is between the final storage area for crockery etc., and the starting point where the food is stored. A door could quite safely be positioned here as long as it doesn't open directly onto someone standing by the cupboards. You must allow for ample storage because you'll always need more than you think. The room examples do not show wall units which add considerably to the storage area.

A Few Don'ts

A door must never be in a position adjacent to a cooking area where there is the risk of the person doing the cooking accidentally swinging around with a hot pan and coming into contact with someone else walking past, or where an opening room door may hit someone working at the cooker.

It is not a bad idea to ensure that doors into the kitchen are hinged to open outwards.

Don't

- Site wall cupboards above hobs or cookers

- ▶ Site a hob or freestanding cooker at the end of a run of base units, in a corner, or next to the bowl of the sink (a minimum of 300mm of work surface should be allowed either side of the cooker or hob.)
- ▶ Site a hob unit near or under a window
- ▶ Site a freestanding cooker and freestanding fridge side by side.

Appliance Planning

It is important to remember that freestanding appliances are fixed sizes so try to position them first. Here are a few points to remember when planning appliances into a kitchen.

1. Ensure height of appliance will go under the worktop. You should have this information to hand from your original measuring.
2. Try to keep appliances away from corners as fridge and freezer doors cannot open wide enough to take out trays etc.
3. Try not to place appliances, especially dishwashers, in front of waterpipes as this will push them out into the room. If you have to do this then you will need a deeper worktop.

Tall Units

When planning tall units into your kitchen i.e. larders, appliance housings, there are a few points to remember.

1. Try to position tall units on the end of a run of units.
2. Remember that light switches are usually at the end of a run so you may have to allow clearance by moving all units along.
3. Do not position oven doors opening onto room doors as this can prove very dangerous.
4. Tall units containing integral fridges or freezers should be spaced away from an end wall far enough to allow doors to open fully so that trays, etc., can be removed. Any gap - normally about 100mm minimum - can be in filled.
5. Tall units with ovens in must have a minimum of 300mm of work surface adjacent to the units.

Hobs

It is normal to position a hob over a minimum 600mm wide base unit. Here are a few points to remember:-

1. Always try to leave at least 300mm worktop either side of a hob as a hot pan needs to be put somewhere quickly.
2. Do not position hobs too close to a sink for safety reasons. There should be a gap of at least 300mm between a hob and a sink.
3. Do not position hobs under windows or close to corners and ends of runs.
4. Do not position hobs beneath electrical points or flammable surfaces.

Sinks

There are various types of sinks available which all are different shapes, sizes and colours. Here are some basic rules to remember.

1. Ensure you have the correct handing of the sink before planning as this can affect your positioning of units. This means selecting a sink with the drainer to the left or right.

2. The smallest unit a single bowl single drainer will fit into is normally 500mm. The smallest unit a 1 1/2 bowl single drainer will fit into is normally 600mm.
3. If you are fitting a waste disposal unit you will need to ensure the model chosen will fit into the unit, as some are wider at the base.
4. Never plan a sink across a worktop joint.

Finishing Touches - To Order

For the full range see the To Order Kitchen Price List and Brochure.

Decorative End Panels & End Wings

At the end of a run of base or wall units you can either fit a decorative side panel to match your chosen kitchen fronts instead of the normal plain panel supplied, or you can fit an end wing unit. These are open shelves again in a finish to closely match the door fronts. Base and wall end wings are 300mm wide.

Order the decorative side panels also for use in any situation where the side of a unit will be visible, for example two wall units separated by a canopy or window.

Tall units are supplied with decorative side panels.

Wall end wings which are shallower - back to front measurement - than base end wings can be used back to back under breakfast bars very effectively. If you want to do this order additional adjustable legs. Gallery rails are available for both base and wall end units.

Cornices

These are matching decorative trims to provide a continuous neat finish to the tops of runs of wall units. You will need to order sufficient to fit along the tops of the units and any returns. You will have to make mitre joints at corners so allow an additional 100mm per joint. The cornices are screwed to the wall unit tops.

Pelmets

These are decorative trims for the underside of wall units to create a neat finish and also to provide concealment for strip lighting. As with the cornice you will need sufficient for the full run of wall units including the returns. The pelmet lengths are fitted with small brackets and will need to be mitred at corners.

Both cornices and pelmets will be fitted to any wall end wings also.

Plinths

All base units are supplied with adjustable legs to cope with uneven floors. Plinths to match door fronts and which clip to the legs are available in 2.4 metre lengths to enable long runs to be fitted rather than having individual pieces on each base unit. The base end wing units will also need sufficient plinth to fit around these.

Accessories

Wickes supply a range of appliances, sinks, taps and worktops to complement your new kitchen.

Wickes also fulfil all your floor and wall tiling needs as well as kitchen paint and tools. Why not add an easy to install Water Filter, or even a Water Softener Kit (see Good Idea Leaflet - 8 Water Softeners). Planning these into your kitchen from the beginning will avoid additional work and cost later on.

Wine Racks & Spice Boxes

Wine rack units are 150mm wide and can be used in base or wall units. They are intended for use as wine racks or holders for spice boxes when used at base level.

Integrated Appliances

If you prefer not to see your fridge, freezer, washing machine, washer/dryer or dishwasher, you can order these appliances with doors to match the rest of your new kitchen. When fitted

you only have to remember where each is located! Cooker hoods can also be of the 'integrated' type, but ovens and hobs cannot, although they can be built into units.

Finishing Touches - Take Away Kitchens

See the [Take Away kitchen Brochure](#) and [Take Away Kitchens Price List](#) for the accessories available.

Making Your Shopping List

From your completed plans you must now make a list of the units and accessories you require - not forgetting anything.

Working from left to right, number all of the units on your plan, starting with base units - tall units - wall units, also numbering appliances. On a separate piece of paper put down the numbers and a description of the items required. This might start:-

1. 500mm Base Unit (For To Order kitchens state if Drawer line or Highline)
2. 1000mm Corner Base Unit
3. 500mm Drawer Pack and so on including appliances.

At the end of the listing add worktops, plinths, cornices and any other items such as taps, sinks, and all decorative materials. Wickes stock a wide variety of wall and floor tiles, including decorative tiles and borders. Don't forget lighting, including pelmet lighting under wall units.

When the list is complete you can calculate the cost yourself using either the To Order range Price List or the Take Away range Price List, or take the list to the store and have it priced for you.