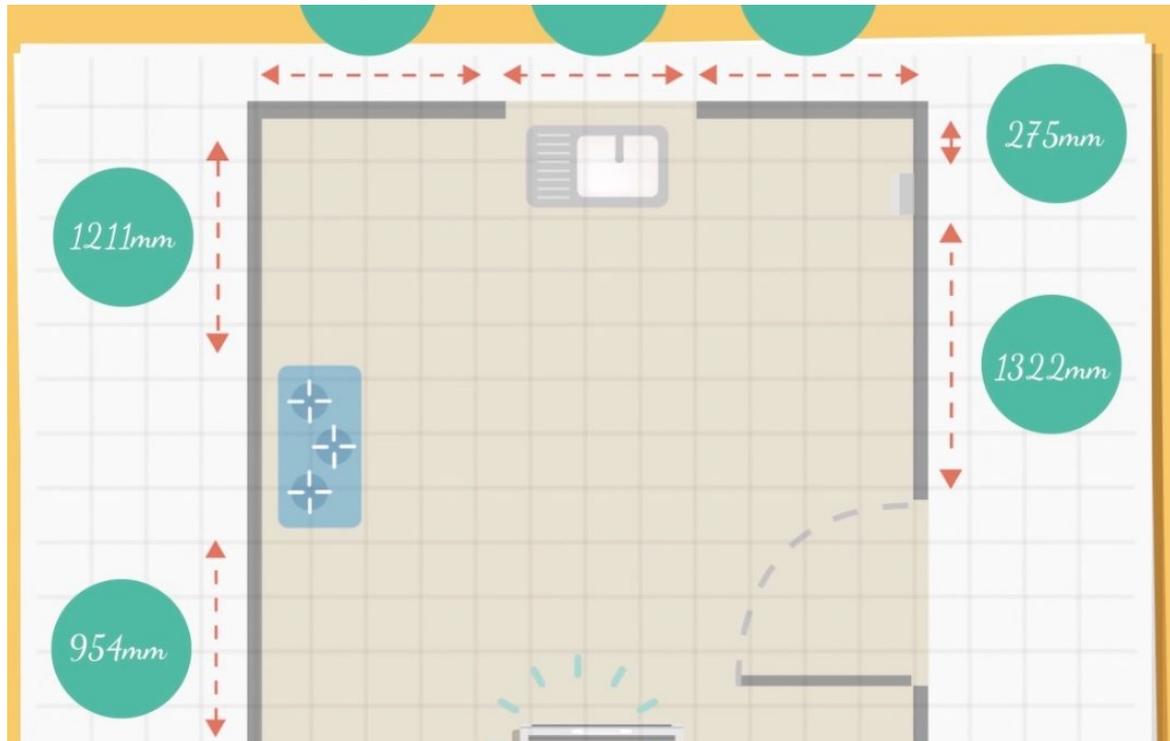


# TIPS TO ACCURATELY MEASURE YOUR KITCHEN SPACE AND APPLIANCES

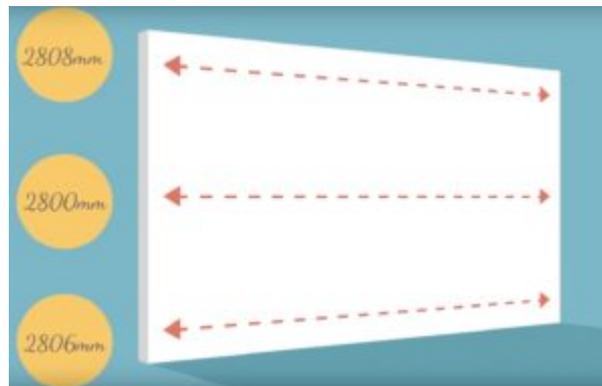


When planning a kitchen, the details matter – and accurate measurements are essential.

Although getting the tape measure out and going over the whole room might not be the most enjoyable part of creating a new kitchen design, it is a crucial step and worth spending some time to ensure they're right. That way you make the most of your available space, while your kitchen appliances and storage furniture will all fit perfectly.

If you're getting ready to measure your kitchen and appliances, read our tips below to help you get accurate numbers:

# 1. KITCHEN GUIDELINES: MEASURE TWICE, CUT ONCE

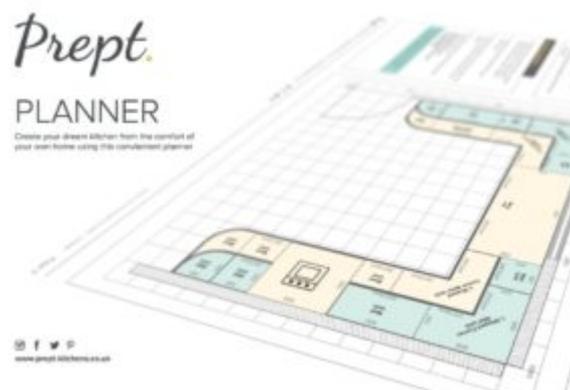


This is a popular saying among both professional builders & DIYers, and is a reminder of how valuable accurate kitchen measurements can be. After all, cutting a panel in the wrong spot could be a costly and wasteful mistake.

The main idea behind the saying “measure twice, cut once” is that it’s always better to double-check that your numbers are correct before committing to them.

To get the most out of this method, we suggest doing all of the measurements once, then set them aside for a bit. After a couple of hours, go back and re-do all the measurements without looking at your first set. Then, compare the results to see if they all match. If all your numbers are the same, they’re probably right. If anything doesn’t match, you’ll need to go back and check the numbers.

## 2. BE METHODOICAL WITH KITCHEN PREPARATION

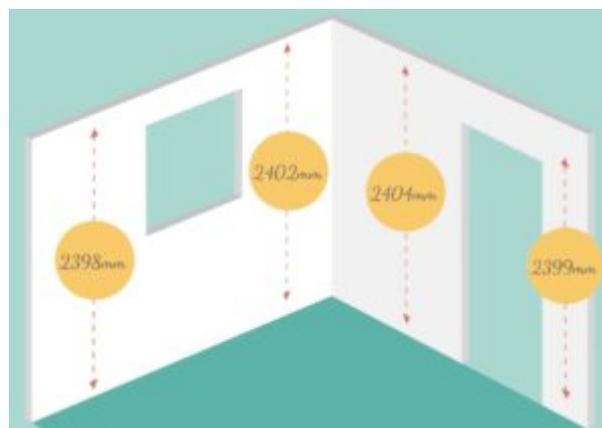


It can be tempting to pull out a piece of scrap paper, draw out a rough sketch of your kitchen and scribble numbers down. But that won't give you the best, or most accurate, results.

Instead, dig out your old school supplies and be methodical about your measuring. As well as your tape measure, you'll need graph paper and a ruler. You can use our downloadable kitchen planner graph for this. A protractor and a compass may also prove useful if you have any unusual angles or round elements.

Finally, be as accurate as you can as you draw and write down measurements, and label everything for clarity – it's better to spend a bit more time on this step than to get something wrong.

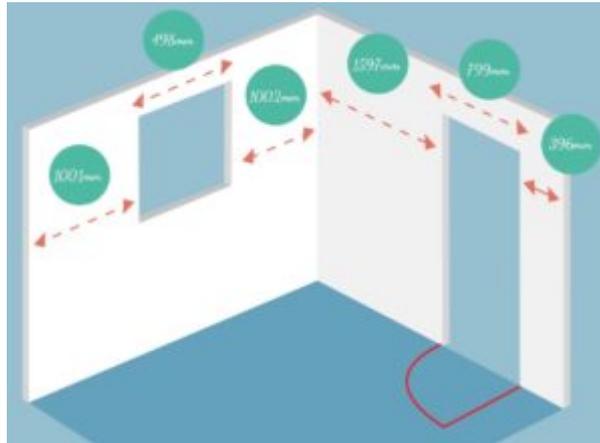
### 3. MEASURE WALLS AT VARIOUS HEIGHTS



Your kitchen might look like its walls are straight and corners are 90-degrees, but it's best not to assume. After all, a wonky wall could cause problems with how your new furnishings fit.

To ensure your numbers are right, try measuring the length of your walls at three different heights – along the floor, across the middle and near the ceiling. If there are any inconsistencies, be sure to note them down and keep them in mind when planning your kitchen layout.

## 4. GET DETAILED WITH THE KITCHEN SPACE



It's easy to forget about things like doors, windows, electrical sockets and waste pipes, but their locations in the space are important to note down. Make sure to indicate which direction doors open and the vertical placement of windows and outlets on the wall.

Treat window and door frames as part of the windows. For example, run your tape measure all the way from one side of the door frame to the other to get the full size. The distance from the centre of the door to the outside of the frame can be another useful number to know.

## 5. MEASURE FOR KITCHEN APPLIANCES



When measuring for your kitchen appliances, be sure to consider all the dimensions: *height*, *width* and *depth*.

Check to see if the appliances require any space around them. For example, microwaves and refrigerators need ventilation – if they fit too tightly in their allocated space, they could overheat or have a reduced lifespan. Similarly, make sure there is enough clearance for appliance doors to open all the way.

If you're choosing any particularly large appliances, such as an American-style fridge, also make sure that the access route – any doors, hallways and staircases the appliance needs to pass through to get to the kitchen – is large enough.

## 6. CONSIDER SERVICE VOIDS



Kitchen service voids are empty spaces that are hidden from view once the units are installed. However, they're important for providing space for pipes and electrical supplies, and they are also used to ensure the units line up properly in corners. Prept kitchen cabinets all have a service void built in to make your planning and install as simple as possible.

From the colour scheme and storage, through to the taps and lighting, everything needs to come together to create an attractive and functional kitchen.

Taking accurate measurements of the kitchen appliances, the space available and the storage furniture is a critical first step in the planning stage, and following the tips above should help to ensure your finished kitchen looks great and makes the most of the space available.