

You're reading this because you're thinking about creating a brand new XP Kitchen for your home, and you need a little help in getting started. So where do you begin?

Imagining your dream kitchen.

Imagine your kitchen without any of the cupboards, furniture or appliances it has in it now – just an empty shell. What shape is it? Straight? L-shaped? A galley, with two parallel work spaces separated by a narrow walkway?

Okay – sketch it onto a piece of paper and roughly work out where you think everything should go. Now take a look at the workflow; what kitchen designers call the working triangle. It's all about the easiest way to get food from the fridge, wash it, prepare it, cook it and serve it. Keep refining your cupboard and appliance placement until you're happy that you've got a good working triangle.

Now you're ready to measure.



How to measure your kitchen.

Tips

The best way to do anything like this is to keep it as simple as possible, and do it onto a piece of scrap paper first. When you're sure that you have the right measurements and the right kitchen layout, transfer all your scribbles onto the graph paper supplied in this planner.

The next thing to remember is to measure everything twice – and when measuring things like windows and doors, make sure that you include any frame or trim in the width. If measuring, say, a window, measure the width of the window (including any frame), then measure the remaining wall on either side. Add all three measurements up, and the total should be exactly the overall width of that wall. Don't forget to include the height of the window from the ground.

Measuring

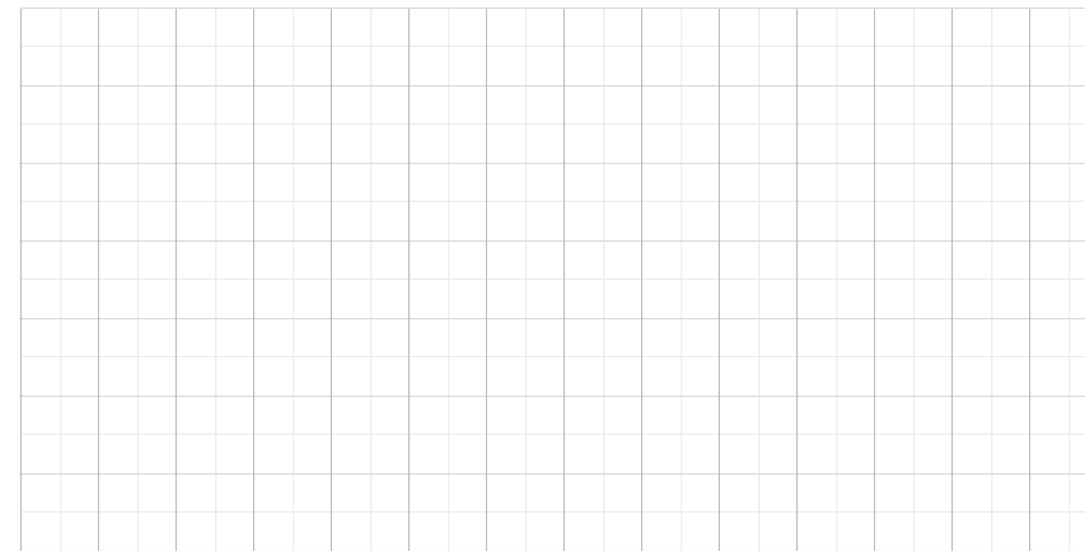
1. Do a rough sketch of your kitchen, as close to accurate as you can get it, on a piece of scrap paper. If you know where North is, mark the direction on the sketch. Or simply designate one wall as Wall #1 and then number the remaining walls clockwise around the room – most people will also have a Wall #2, Wall #3 and maybe Wall #4.
2. Measure the overall width and ceiling height of each wall in millimetres, and write those measurements on the sketch. Make sure you measure the width at about benchtop height. Now, measure a second time to check for accuracy. If there's a bulkhead anywhere, measure from the bottom of it down to ascertain usable height.
3. Indicate the position of light fittings and powerpoints by distance from the nearest facing wall, and height from the floor.
4. Indicate the position of plumbing outlets by distance from the nearest facing wall.
5. Indicate the placement of your fridge, stove/oven, rangehood, dishwasher or any other appliances or additional furniture.
6. When you're satisfied that you have everything accurately measured and shown on your sketch, transfer it (neatly) to the graph paper supplied.
7. You're ready to order your XP Kitchen. But don't forget, your measurements will be used to build the kitchen, so be as accurate as possible. If you're not sure, contact us and we'll measure up accurately for you.



Planning space.

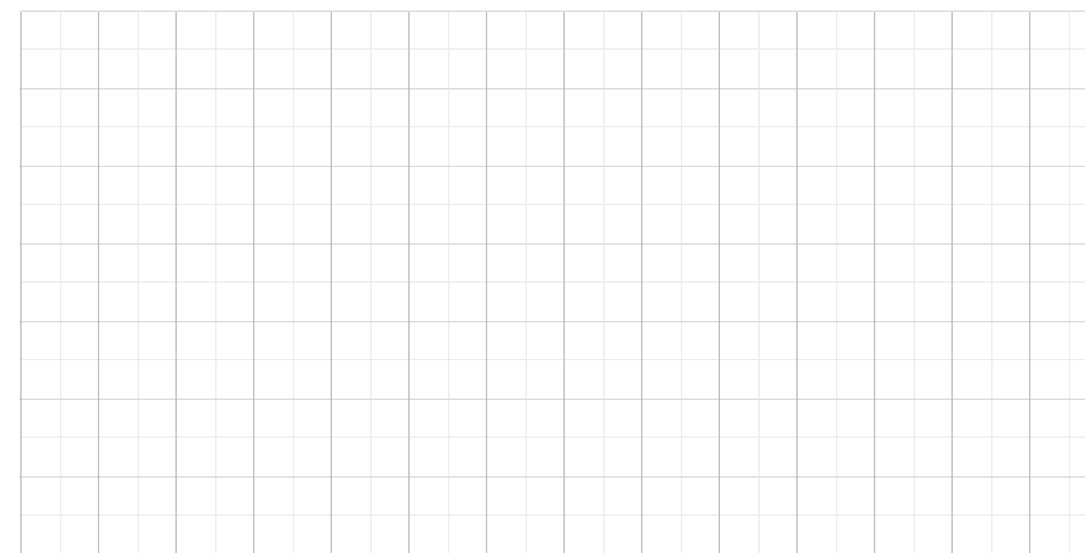
Planning space A - this is where you plan your layout.

0 0.5 1.0 1.5 2.0 2.5 3.0 3.5 4.0 4.5 5.0 5.5 6.0 6.5 7.0 metres



Planning space B - this is where you plan your fittings.

0 0.5 1.0 1.5 2.0 2.5 3.0 3.5 4.0 4.5 5.0 5.5 6.0 6.5 7.0 metres



Design Tips.

- Remember to include everything in your kitchen on the plan. That includes power points, light fittings and switches, windows, vents, heaters and drains.
- Don't forget to leave plenty of clearance under windows.
- Be sure to leave sufficient space between benches and cupboards in your workspace so you can move about freely.
- Leave 35 – 40cm either side of the stove top so you have a 'landing space' for large and heavy saucepans.



