

# sketch

Use this grid sheet to sketch out the rough shape of your room. It might be an idea to use a pencil in case you need to rub anything out.

Mark positions of doors, windows and anything that sticks out into the room, like a boiler. Don't forget to show where services are currently located for water, electric and gas. Measure everything - and all the spaces in between!

# check

Here's just a few key things to check:

Have you checked if all your walls are square?

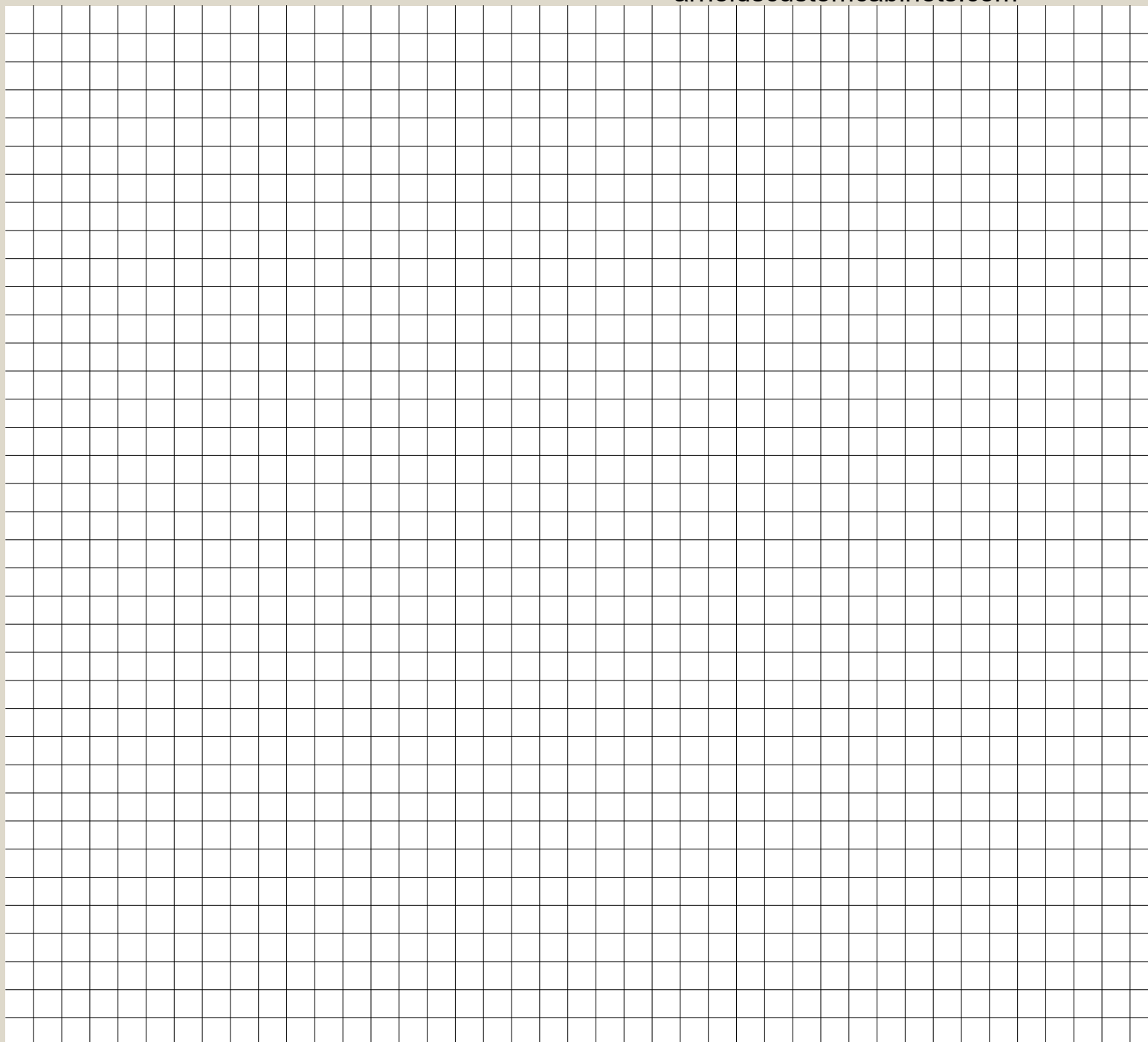
Have you measured the height of the room?

Have you shown which way doors open?

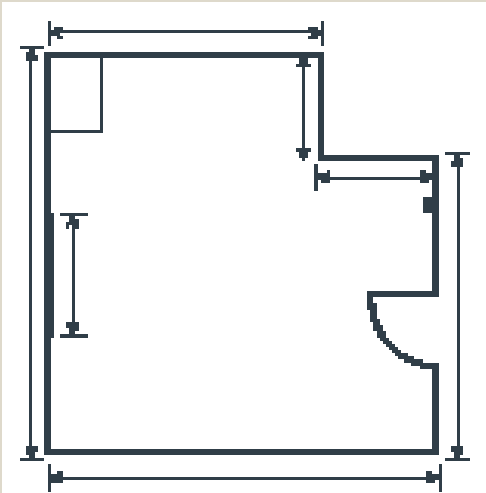
Have you measured in millimetres?

Have you marked light switches and sockets?

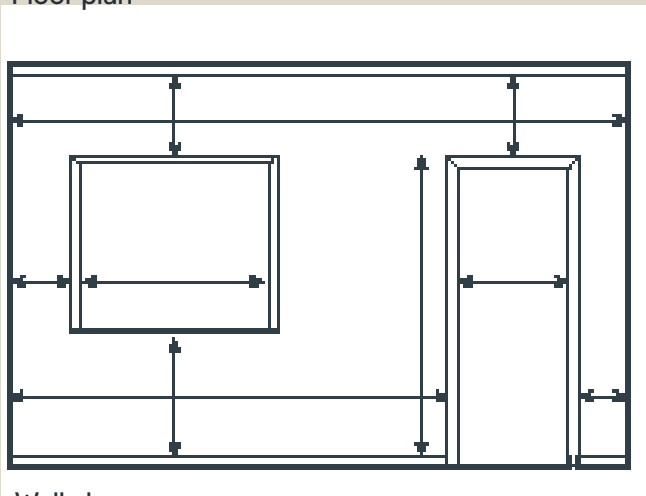
Have you included radiators?



# tips for measuring your kitchen



Floor plan



Wall plan

## 1 sketch your room layout

- Turn over to draw your layout. All you need is the general shape.
- Mark the location of windows and doors and which way they open.

## 2 measure your room and openings

- Measure 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 the 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.

## 3 make note of any obstacles

- You might have a boiler or radiator in your bathroom.
- Measure the width, as well as from the nearest fixed point to the middle of each obstacle.
- Note any plug sockets and light switches.

## 4 other 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 as a car port or soil stack.
- Take some photos of your kitchen and any bits you're unsure about.

**Tip:** If you need help working out how many tiles you need, we have a handy tile calculator at [diy.com/calculators](http://diy.com/calculators)