

# sketch

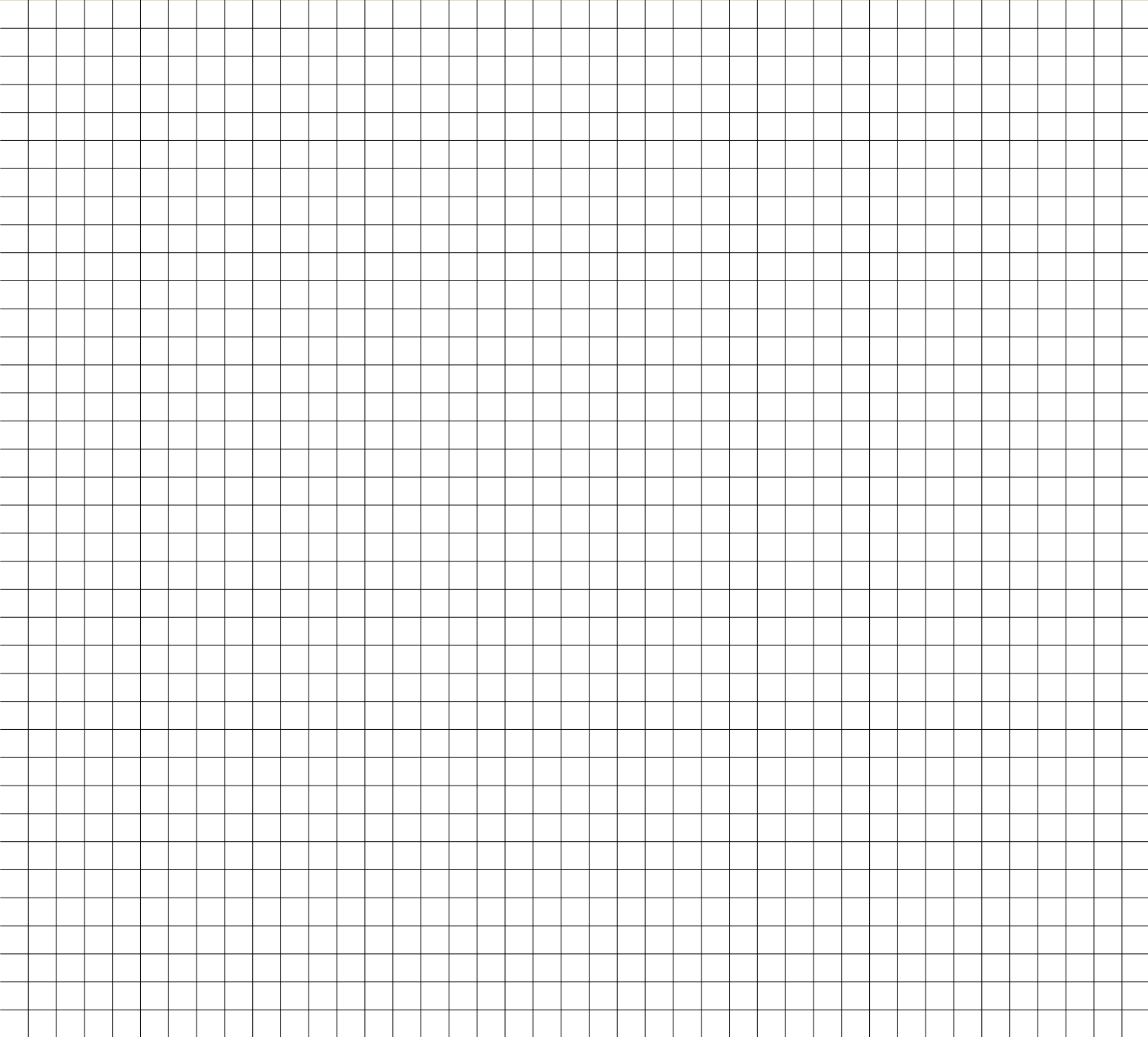
Use this grid sheet to sketch out the rough shape of your room. It might be an idea to use a pencil in case you need to rub anything out.

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!

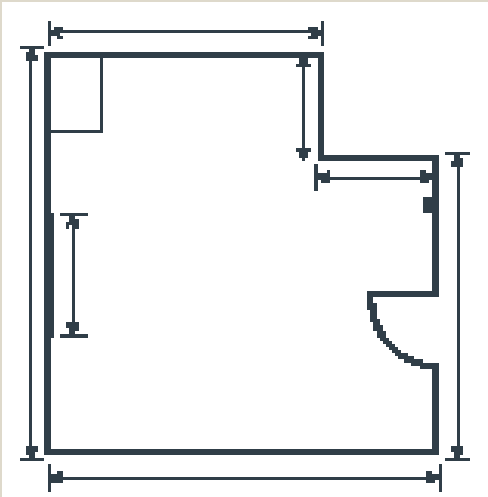
# check

Here's just a few key things to check:

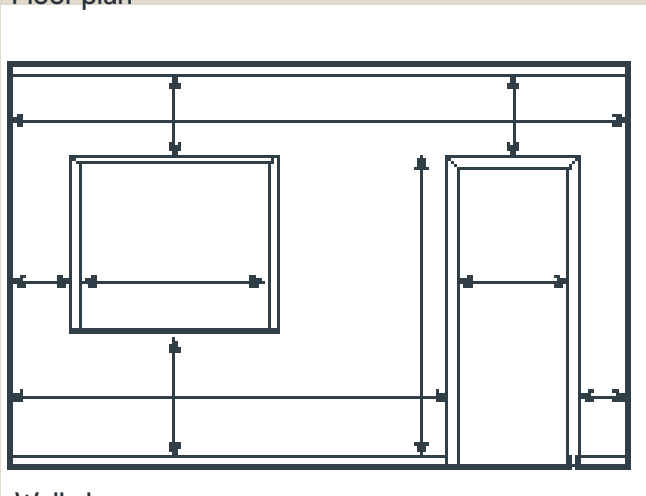
- Have you checked if all your walls are square?
- Have you measured the height of the room?
- Have you shown which way doors open?
- Have you measured in millimetres?
- Have you marked light switches and sockets?
- Have you included radiators?



# 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](https://diy.com/calculators)