

Checklist 1. ... The Design

Tick, when sure!

- Are the measurements, your design is based upon, correct?
- Do your cabinets + cornice fit under your ceiling height?
- Is the design practical and safe?
- Have you included all of your required appliances?
- Is it practical to install your appliances in these positions?
- Have you included any corner post dimensions in your design?
- Have you made allowance for any waste pipes that need to run behind base cabinets?
- Have you made allowance for any waste pipes that need to run behind freestanding appliances?
- Do base cabinets, including worktop, fit under window sills?
- Will your new design maintain access to all services such as boilers, boiler controls, stop cocks, 30amp cooker points, and water isolator taps for washing machine or dishwashers?
- Does your design maintain good access into and out of the kitchen, remembering that one of your emergency exit doors is likely to be in the kitchen?
- Have you a minimum clearance of 900mm around any included kitchen island?
- Have you maintained at least 300mm clear worktop at each side of your hob?
- Is your sink able to drain freely from its new position?
- Have you checked that any hidden "pullout" waste bin will fit or work in the cabinet you want to place it?
- If your design includes an American Fridge Freezer – you have not placed it in the corner of the room, have you?
- Have you at least one 500mm working drawer that is suitable for a cutlery tray?