Keep in mind
Before visiting our kitchen experts at the IKEA store, please have the following in mind to make your planning as easy and efficient as possible:

You’ll need to bring:
- Your kitchen measurements
- Your IKEA Home Planner log in details

It’s good if you’ve considered:
- Cabinets, drawers and fronts
- Doors and handles
- Worktops
- Sinks
- Taps
- Oven
- Microwave oven
- Hob
- Hood - what kind of ventilation do you have?
- Fridge/freezer
- Dishwasher
- Lighting – work and ambient light

Think about services, too:
- Measure
- Planning
- Picking
- Picking and delivery
- Delivery
- Installation

Remember, it’s okay to change your mind.
For complete piece of mind, if you get your kitchen home and you have a change of heart, you’ve got 60 days to return it. 90 days if you are an IKEA FAMILY / IKEA BUSINESS member. Just keep your receipt safe to make returns easier. For more information, please see our Return policy on IKEA.in

YOUR NEW IKEA KITCHEN
INTRODUCTION

We know that this is a complex project, with lots of choices and decisions to consider. To make your journey towards your new kitchen as convenient and stress free as possible, we have highly skilled kitchen experts available for you at the IKEA stores. And, if you feel you need help with any of the steps described in this brochure, we can offer you a complete service package as well, see page 15.

LET’S GET STARTED

WITH YOUR NEW IKEA KITCHEN

At IKEA, you’ll find all the products you need to realise a complete dream kitchen. Whether your kitchen is large or small, we can offer you a wide range of well-designed and coordinated kitchen products that’ll support your every need, style and personality. Plus, we’ve designed our kitchens to be simple enough for you to put together by yourself.

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Find your style
Take some time to dream a little. What does an ideal kitchen look like to you, and what should it include? We show you where to search for inspiration and ideas.

Measure
The measurements are important as they will be the base for your new kitchen. We show you how to do it.

Plan
Outline your kitchen and see what it will look like. We provide you with recommendations and tips.

Order, get it home and install
There are several ways to order and you can either bring it home yourself or let us transport it for you. You can install everything, parts or nothing yourself. We have several levels of installation services to offer you.

Services
You can do everything yourself, but you don’t have to. Here you’ll find all our available services.

More information and guidance
To make the whole process of getting a new kitchen as fun and easy as possible, we have everything from inspiring brochures and 3D-planners to a hands-on installations guide to help you along the way.
Find your style

Take some time to dream a little
This is when your dreams and ideas will start to take shape. Add your needs and what your ideal kitchen looks like and you’ll for sure find a perfect match at IKEA.

Be thorough when measuring
To measure the room in which you will install your kitchen isn’t hard to do, but it’s important that you get it right. Your measurements will be the basis for all your planning.

Give yourself plenty of time to measure precisely. Make sure to make your measurements in millimetres to make sure your new kitchen correctly fits your space. Here’s how you do it.

Discover all the styles, functions and ideas that we can provide you with.

The IKEA store
At your local IKEA store, you can stroll around in several built-up kitchens in different sizes and styles. Open up doors and drawers to reveal what’s inside, check out the functions in our appliances and have a chat with our kitchen experts to get even more ideas.

The IKEA website
On our website, you’ll find an abundance of stylish and functional ideas. In the kitchen gallery, we’ve prepared with kitchens in different styles and sizes. Plus, we’ve broken down each kitchen into its components to make it easier for you to mix, match and create the kitchen of your dreams. See more at IKEA.in

Measure

A: Measuring your room

01 Start by measuring from the floor to the ceiling. Then the distance between walls and from the corners to the doors. Do the same for the door(s).

02 Measure each window and their distances from the floor, the ceiling and the corners of your room. Do the same for the door(s).

03 Mark down anything that stick out into the room, such as radiators, ventilation shafts and pipes. Measure and mark down the position of existing power outlets and light switches. Mark down where you want new ones to be, too.

Note the position of your drains and water supply. If you plan to relocate these, mark down their new positions.
Plan your kitchen

Now it’s time to make your dreams and ideas take shape

There are a lot of things to consider and think about. Take your time to make sure you end up with the kitchen you wished for. On the following pages we’ve gathered recommendations and tips that’ll help you along the way.

Think about how you normally use your kitchen and what feels comfortable for you. Look at your existing kitchen and make a list of the things you like and what you’d want to change.

B: Measuring your worktop

01. Start by measuring your worktop from the corner where it will attach to the wall. Make sure to make your measurements alongside the wall and always start from the same point.

02. When measuring the depth, start from the wall and measure out. Don’t forget to add 15mm for an overhang, too.

03. If you need to measure for a freestanding worktop (a kitchen island, for example), simply start from one end and add 30mm extra for an overhang.

A: Work flow

When planning your kitchen, keep the three work zones in mind:

Preparing/cooking
Washing up
Food storage

How you position your work zones and the distance between them is called a working triangle.

A good working triangle helps you to move quickly and easily from task to task – and it simplifies if you’re more than one person in the kitchen doing different tasks at the same time.

01. A good natural flow between the fridge/freezer, the cooking zone and the washing up zone will make your everyday kitchen life a lot easier.
**A: Planning**

02 Single-line kitchens are perfect when space is limited. It’s not strictly speaking a triangle, but the three points are still connected.

03 Parallel kitchens are great if you have many people cooking at the same time. There’s lots of room for food preparations and storage, too.

04 L-shaped kitchens make the most of a corner. They’re ideal if you want to add a small dining table or kitchen island as well.

05 If you have space, adding an island to your kitchen gives you extra storage, lots of work space – plus, it’s a great social hub. Give yourself 1200mm between the island and other cabinets to move around freely.

06 If you have a large room, the U-shaped layout is great. It gives you maximum space and plenty of storage options.

**B: Dos and don’ts**

Here are some recommendations, tips and what to avoid in order to get the most of your kitchen.

01 The best place for preparing food is the work surface between the hob and the sink.

02 Make sure that the distance between opposite rows of cabinets is wide enough for doors on both sides to be opened at the same time.

03 Place the wall cabinets high enough not to block the view over the worktop.

04 Make space next to the hob for pot stands to put hot pans on.

05 For safety and functionality, mount the extractor hood/fan at the recommended height above the hob as shown in the assembly instructions.

06 Leave space for cover panels if you’ll have wall cabinets next to the extractor hood/fan.

07 Place a 50mm filler piece between base as well as wall cabinets and the wall to ensure space enough to open doors and drawers fully.

08 If the worktop protrudes over the cabinet more than 250mm, add an extra support.

09 Place the sink and hob in the same line to avoid having to move hot objects over the floor.

**C: Recommendations**

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**D: Tips**

01 An elevated oven means you won’t have to bend down to reach it.

02 Locate the dishwashing machine close to the sink and draining board to make loading and unloading easier and to avoid spills on the floor.

03 Keep utensils, pots and pans close to the hob and sink for easy access when preparing and cooking. Keep cutlery in a drawer close to the dinner table.

04 Drawers offer great overview and easy access to the things you need. Add drawer mats to keep things from moving around in the drawers and to reduce noise when putting things in drawers.

05 Place your waste sorting bins in a drawer under, or close to, the sink for easy access.

06 Electrical push openers are great if you have your hands full and need to open a drawer with your knee or elbow – and to avoid leaving stains on the fronts and handles with sticky fingers.

07 Optimize the space behind your fronts with inner drawers. The outside can stay sleek while the inside is filled to the brim with drawers.

08 Use drawer lighting to find what you’re looking for even when the kitchen isn’t fully lit.

09 Display your finest glasses on tempered glass shelves behind glass doors. Add cabinet lighting to enhance a cozy atmosphere as well as to make the room look bigger.

10 Use wall rails and accessories to make best use of wall space as well as to minimise clutter on the worktop. In addition, you’ll get the things you use often close at hand for efficient cooking.

11 If you have the space, add a trolley or a workbench for more storage possibilities and work-space.

**E: Keep in mind**

01 A sink by the window is nice when washing up. If your windows open inwards however, make sure they won’t be blocked by the tap.

02 Placing a sink next to a wall or at the end of a row of cabinets disrupts work flow by limiting available workspace.

03 An oven next to a wall disrupts work flow by limiting available workspace, and it’ll put the wall at risk from heat and cooking stains.

04 Positioning appliances like ovens, dishwashers or extractor hoods in corners might block cabinets and drawers from opening fully.

05 Keep in mind

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**F: Small space solutions**

When space is limited, you sometimes have to compromise to make it work.

01 Use a small sink that fits into a 600mm cabinet. Make sure to have at least 100mm between the sink and the edges of the worktop to make the construction sturdy.

02 To have a good preparation area try to squeeze in at least 400mm workspace between the hob and the sink.

03 Have at least 200mm space between the hob and the wall for safe cooking.

04 If your space is too narrow for 600mm deep cabinets, you can use 370mm deep cabinets instead.

05 Make use of the wall to maximise storage opportunities and free up space on the worktop.
Order, get it home and install

When you’re satisfied with your kitchen plan, it’s time to order it

IKEA Kitchens are designed to be installed by you
Start by picking up the kitchen installation guide at your local IKEA store (or use the digital version on the IKEA website). It shows you how to do it yourself, step by step. In addition it’s important that you follow the assembly instructions that are included in all product packaging.

Installation guide
In this guide you’ll get an overview of in what order to install your IKEA kitchen, as well as tips and ideas on how to solve tricky challenges. Read more about our installation services.

Installation guide
If you want help with some or the complete installation you can either hire a craftsman of your own choosing, or take advantage of our Kitchen installation services.

Services
You can do it yourself, but you don’t have to
Our broad service offer gives you the freedom to design your own price tag by choosing not only the products that suits your budget but also deciding how much you want to do yourself and how much you want us to do for you.

Below you’ll find all the services that we can offer, and how much each of them costs.

Measuring
If you want to be sure that your room drawing is as accurate as possible, we measure the room and check the placement of windows, doors, and power sockets.

Price: Rs.1000*

Kitchen Planning
Our kitchen planning specialists will help you plan your dream kitchen. They can do this in the store or visit you at your home or workplace. We specialise in making the best use of space so you get a kitchen that suits the way you live or work. In a style that suits you.

Planning in store: Free
Planning at home: Rs.3,000*

* Check our Services Brochure for more information
YOU CAN DO IT YOURSELF, BUT YOU DON’T HAVE TO

Delivery
We will deliver your to your home or workplace. We don’t just stop at your front door - we take it to whatever room you want.

Price: Rs.1,400

Kitchen installation
We will install your new kitchen and co-ordinate the job from start to finish. Before installation begins we visit your home or workplace and do a final check that the order is right and the measurements correct. Rest assured that the installation is done properly as we can provide a 3-year guarantee on the workmanship. We also take all the packaging with us for recycling when your new kitchen is in place.

Kitchen installation prices.
- Small kitchen (up to 7 cabinets) : Rs.15,000
- Medium kitchen (8-12 cabinets) : Rs.25,000
- Large kitchen (13-17 cabinets) : Rs.35,000
- Extra-large kitchen (over 18 cabinets) : Rs.45,000

*Includes installation of all IKEA purchased kitchen appliances including sinks, hobs, fridges, dish-washer.

*Installation of custom-made IKEA worktop is charged extra Rs.12,500

*Installation of extractor hood may require additional charge. Please talk to a co-worker in the Kitchens department to find out more.
IKEA Home Planner
Design the METOD kitchen of your dreams in a 3D environment and get a price on every detail as well as the total kitchen. Print out your drawings and product list at home, or save to the IKEA website. At the IKEA store you can discuss your design and get lots of advice and guidance from our kitchen experts. Learn more at IKEA.in

IKEA.in
On our webpage you’ll find lots of inspiration and ideas to get the most out of your METOD kitchen, whether it’s a new one or an old that you want to freshen up. Plus, here you’ll find all products that you can imagine to personalise and create the kitchen of your dreams.

Installation guide
This guide provides you with tips and step-by-step instructions on how to install your kitchen on your own.

Kitchen system
In these buying guides you’ll find all the products, details and prices to choose exactly what you need to make your dream kitchen a reality.

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You can pick up all brochures and guides at your local IKEA store, or flip them through on www.IKEA.in

All the prices in the buying guide are subject to change at the sole discretion of IKEA INDIA PVT LTD.