ALL THE HELP YOU NEED TO MAKE YOUR DREAM KITCHEN A REALITY

At IKEA we believe everyone has the right to a new kitchen. So apart from offering a wide range of kitchens we also offer a wide range of services, including measuring, planning and installation. Everything you need to make your dream kitchen a reality.

Need help planning your first kitchen?

We can help plan your kitchen with you in the comfort of your own home*, or in-store with 1-on-1** or assisted planning. Whether you want to do a little or a lot of the planning, we have a service to suit you.

In-store assisted kitchen planning
Come in anytime and we can assist you while you plan your dream kitchen
Free

In-store 1-on-1 kitchen planning
A 1-on-1 planning session with an IKEA kitchen specialist
$99 for a 2 hour session

In-home kitchen planning
Kitchen planning, including measuring service, in the comfort of your own home
$299 for a 3 hour session

Talk to an IKEA kitchen specialist for details

*In-home kitchen planning service is completed through hipages.com.au
**Day and time of in-store kitchen planning service is based on capacity.
4 steps to your new kitchen
This brochure is your guide to measuring, planning, ordering and installing your IKEA kitchen. Inside you’ll find what you need, and guidelines to follow.

1 MEASURE

2 DREAM & PLAN

3 ORDER

4 INSTALL

Here’s what you need. Available at your local IKEA store and online.

BROCHURES ARE AVAILABLE IN YOUR LOCAL IKEA STORE OR AT IKEA.COM.AU/KITCHENS

Kitchens Brochure
Our Kitchens Brochure is a great source of ideas and inspiration for everything to do with your kitchen. Here you can see some of the thousands of combinations you can create with the METOD system, and have a look at the SUNNERSTA mini-kitchen and affordable KNOXHULT system, too.

You can also find out about the services we have to help you get your dream kitchen - we are here to help you every step of the way!

Installation Guide
Our Kitchen Installation Guide gives you tips and information about installing your kitchen.

Planning Guide
Our Planning Guide helps you to measure, plan, order and install your IKEA kitchen. Inside you’ll find tips and advice to plan your new kitchen.

Buying Guides
Our three Buying Guides give you detailed information about our kitchen range, easy comparisons between products, and help to choose exactly what you need.

IKEA ONLINE

DESIGN YOUR NEW KITCHEN
Use the IKEA Home Planner with your measurements to design, experiment and create your kitchen in 3D. Start with the ‘Kitchen Quick Quote’ to decide on the style, colours and layout of your kitchen.

The next step is the IKEA Home Planner to start planning the details of your kitchen.

If you need a hand, drop by your local IKEA store and our kitchen specialists can help you.

You will find all online planning tools at IKEA.com.au/kitchenplanner
# Measure

Measuring your kitchen isn’t hard to do, and it’s important you get it right because your measurements will be the basis for all your planning. Give yourself plenty of time to measure precisely (we’ve included grid paper to record your dimensions). Here’s how you do it.

## Measuring Service

Almost all kitchen spaces have an awkward corner. But if you measure first, most issues can be sorted out. If you need help measuring, just contact your local IKEA store and we’ll help you get the measuring done correctly.

1. **Mark down anything that sticks out into the room, such as radiators, ventilation shafts and pipes.**
2. **Note the position of your drains and water supply.**
   - If you are planning to relocate these, mark their new positions.
3. **Measure and note the position of existing power outlets and light switches.**
   - Mark where you would like new ones to be.

### Start by measuring from the floor to the ceiling, then the distance between walls, and from the corners to the doors.

### Measure each window and its distance from the floor, the ceiling and the corners of your room. Do the same for the doors.

Be sure to make your measurements in millimetres, so your new kitchen fits your space.
Planning your kitchen is when your dreams and ideas take shape. There are lots of things to think about, like where to put the fridge or how many drawers you need. That’s why we have tools that will help you decide. And, if you want some expert advice, we have Kitchen Planners in-store.

Think about how you use your kitchen and what feels comfortable for you. Consider what you like about your existing kitchen and what you would like to change. It can be helpful to make a list of the things you’d like to keep and what you’d like to replace. The checklist on the next page will help you to decide.

Most kitchens work best divided into work zones. These are split into:

- Food storage – fridge/freezer/pantry
- Washing – sink/dishwasher/waste sorting
- Cooking – oven/cooktop

Work zones give your kitchen a practical structure.

How you position your work zones and the distance between them is often called a working triangle. A good working triangle helps you move quickly and easily from task to task in your kitchen.

Single-line kitchens are perfect when space is limited. They’re simple, streamlined and look great.

Adding an island to your kitchen gives you extra storage, lots of work space plus it’s a great social point. Give yourself 120cm between your island and other cabinets.

Parallel kitchens are great if you have many people cooking at the same time. There is lots of room for food preparation and storage too.

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

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

Need help planning your first kitchen?

We can help plan your kitchen with you in the comfort of your own home*, or in-store with 1-on-1** or assisted planning. For more details, please see the back cover.

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METOD KITCHEN PLANNING CHECKLIST

Planning your kitchen is when your dreams and ideas take shape. There are lots of things to consider, from where to put the fridge to how many drawers you need. Use this form to list your kitchen activity needs and to describe your dream kitchen. This information will help our store kitchen specialists design the perfect kitchen for you.

A BIT ABOUT YOU

<table>
<thead>
<tr>
<th>FAMILY NAME</th>
<th>GIVEN NAME</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
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</tbody>
</table>

Are you living in... (PLEASE TICK)

- [ ] A house
- [ ] An apartment
- [ ] Other ________

What type of kitchen do you have...

- [ ] I have an open plan kitchen/dining area
- [ ] My kitchen is in a separate room

Who do you live with?

- [ ] My spouse/partner
- [ ] Adult friends/housemates aged 20+ years
- [ ] Children AGE/S__

ABOUT YOUR EXISTING KITCHEN

In preparation for planning your new kitchen, take a little time to think about your existing kitchen, your needs and what makes you comfortable using this space. These questions are designed so we can create your dream kitchen together.

What do you love about your existing kitchen?

What would you like to change about your existing kitchen?

What do you find most difficult to store and organise in your existing kitchen?

ABOUT YOUR DREAM KITCHEN

The most important consideration in designing your new kitchen is how it fits your home and lifestyle – it’s your kitchen after all! Describe your dream kitchen in 20 words...

How would you best describe your cooking style? (PLEASE TICK ONE ONLY)

- [ ] I prefer making quick and easy meals
- [ ] I love cooking and enjoy preparing meals with multiple courses
- [ ] I prefer eating out

IKEA REFERENCE NO. A BIT ABOUT YOU

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IKEA REFERENCE NO.
How often do you prepare meals?

☐ Every day  ☐ Most days  ☐ Occasionally

I prepare meals...

☐ By myself  ☐ Together with my children  ☐ Together with others

What other activities take place in and around your kitchen?

A BRAND NEW KITCHEN DESIGNED TO FIT YOUR LIFE

This checklist is your guide to the METOD kitchen system. More details are available in the Buying Guides and on IKEA.com.au/kitchens. We recommend that you visit your local IKEA store to explore our showroom and speak with one of our in-store kitchen specialists before you begin planning your new kitchen.

What is your preferred kitchen shape?

☐ Single-line  ☐ Parallel  ☐ Island  ☐ L-shaped  ☐ U-shaped

Height

☐ 208cm  ☐ 228cm  ☐ 248cm  ☐ Other

Style

☐ FRONT / DESIGN PRODUCT NAME

☐ COLOUR / MATERIAL

☐ HANDLE / KNOB PRODUCT NAME

Benchtop

☐ Pre-cut lengths (186cm/249cm) ready with your kitchen PRODUCT NAME / MATERIAL / COLOUR

☐ Custom-made benchtop – waiting and delivery time applies MATERIAL / COLOUR / THICKNESS

Important measurements and things to consider while you’re planning.

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

Make sure that the distance between opposite rows of cabinets is wide enough so your doors on both sides can be opened at the same time.

Plan the height of wall cabinets so that they don’t block the view over the benchtop.

Make space so you can take hot pans off the cooktop and put them on a pot stand.

For safety and functionality, mount the rangehood at the recommended height above the cooktop. Ask in-store if you have any questions.

Keep your utensils and pots and pans near the oven/cooktop and everything will be at your fingertips.

Placing your cooktop and oven in separate locations makes cooking more efficient, especially if more than one person is cooking. An elevated oven means you won’t have to bend down to reach it.

Place the dishwasher close to the sink and dish drainer to make loading and unloading easier and to avoid spills on the floor.

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A kitchen quote in just a few clicks!

Visit IKEA.com.au/kitchenplanner and use your home measurements to get a quote for your new kitchen, instantly. If at any stage you need a hand, drop by your local IKEA store and our kitchen specialists can help you.

Start here
Select from our gallery of inspirational kitchen images or go straight to the door fronts to start designing your dream kitchen.

Start by gallery →

Start by doors →

Decide on your kitchen layout
Once you have entered some basic measurements, you can decide on your layout and the style of your kitchen. You will get an instant quote for your kitchen!

Change the colour and design
You can change the design of your kitchen and the colour of the door/drawer fronts at any time to compare prices. You can personalise your dream kitchen with different floor and wall treatments, etc.

Single-line kitchen

L-shaped kitchen
Design your new kitchen with the IKEA Home Planner

Visit IKEA.com.au/kitchens to access the IKEA Home Planner. Use your measurements to design, experiment and create your kitchen in 3D.

The first time you start you’ll need to install a plug-in. Just follow the instructions on the ‘Plan your kitchen’ page to get started.

Start here
Begin by clicking on the ‘Create a profile or login’ button. You need to create an account so that you can save your plan, and come back to it wherever you use the IKEA Home Planner. You’ll also need it later on when you’re ready to order at your local IKEA store.

Before you begin we recommend you take a few minutes to read the planner help. This will give you useful tips to help you use the planner.

Fill in your measurements
Use the measurements you’ve recorded on your grid paper (page 5) to recreate your room in the planner. You can choose a room layout and customise it to your space by adding fixtures, doors and windows. Just select from the menu on the left and click the ‘Apply’ button when you’re done.

Select category
Start by clicking on the ‘Cabinet combinations’ or ‘Kitchen’ tab in the left hand menu. Here you can choose what category to work with. You can choose from a selection of products from that category, in the bottom menu. A click is all that’s needed to drop it into the room.

Select product
From the right hand menu, you can work with the options available for the product you’ve chosen from the bottom menu. Here you can adjust things like the colour and material. Or add extras like handles and knobs.

Complete your room
Customise your kitchen by choosing wall colour and decorative items. Select from the ‘Room layout’ tab in the left hand menu.

Print your design with a product list and price
Click on the printer icon to print either your current view, or all collected views of your design. You can also print a list of your selected products with price.

Make sure to record your username and password for accessing the IKEA Home Planner. You’ll need them to access your saved design and to take to the store.

USERNAME
PASSWORD
When you’re satisfied with your planning, drop by your local IKEA store to visit our kitchen specialists. They will go over your kitchen plan with you, and help you with anything you’re not sure about. When you’re ready you can order and we can help with delivery and other services too.

IKEA kitchens are designed to be installed by you, but we’re here to help as much as you’d like along the way. You can start by picking up the Kitchen Installation Guide, which shows you how to do it yourself, step by step. Or, if you would like some help, let us help you get in touch with skilled and certified kitchen installers.

**Order**

DELIVERY SERVICE

We can deliver your new kitchen directly to your home or business. Prices are based on distance.  
Prices from $149

FINANCE

To realise your dream today we offer 6*, 12† or 24‡ months interest-free finance to approved customers, on purchases valued over $250.

*6 months interest-free finance available for purchases valued from $250–$1,999.99
†12 months interest-free finance available for purchases valued from $2,000–$4,999.99
‡24 months interest-free finance available for purchases valued from $5,000–$30,000

For more information, visit your local IKEA store or IKEA.com.au/services

**Install**

The Kitchen Installation Guide gives you tips and information about installing your kitchen, step by step.

**Installation Service**

We can help match you with the best tradespeople to install your new IKEA kitchen through hipages.com.au. Services include removing your old cabinets, installing new cabinets, fitting benchtops, plumbing the sink and tap, and connecting the appliances.

**Complete Installation Service Includes:**

- Assembly and installation of all cabinets
- Installation of benchtops, including cut-outs for the sink and cooktop
- Installation and connection of IKEA electric and gas appliances
- Installation and connection of IKEA benchtop lighting
- Installation of cover panels, handles, and interior fittings (shelves, baskets, etc.)
- Removal of all packaging, unless you wish to keep it
- Installation guarantee ensuring good craftsmanship

For more information, visit your local IKEA store or IKEA.com.au/services