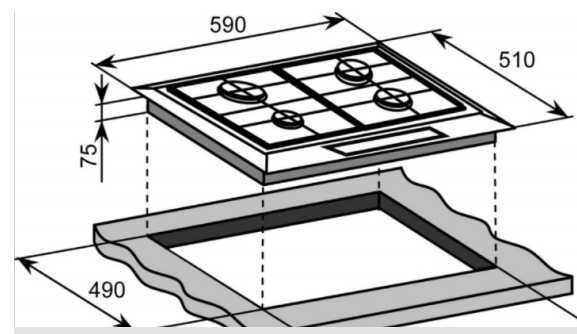


Pre Template Check List

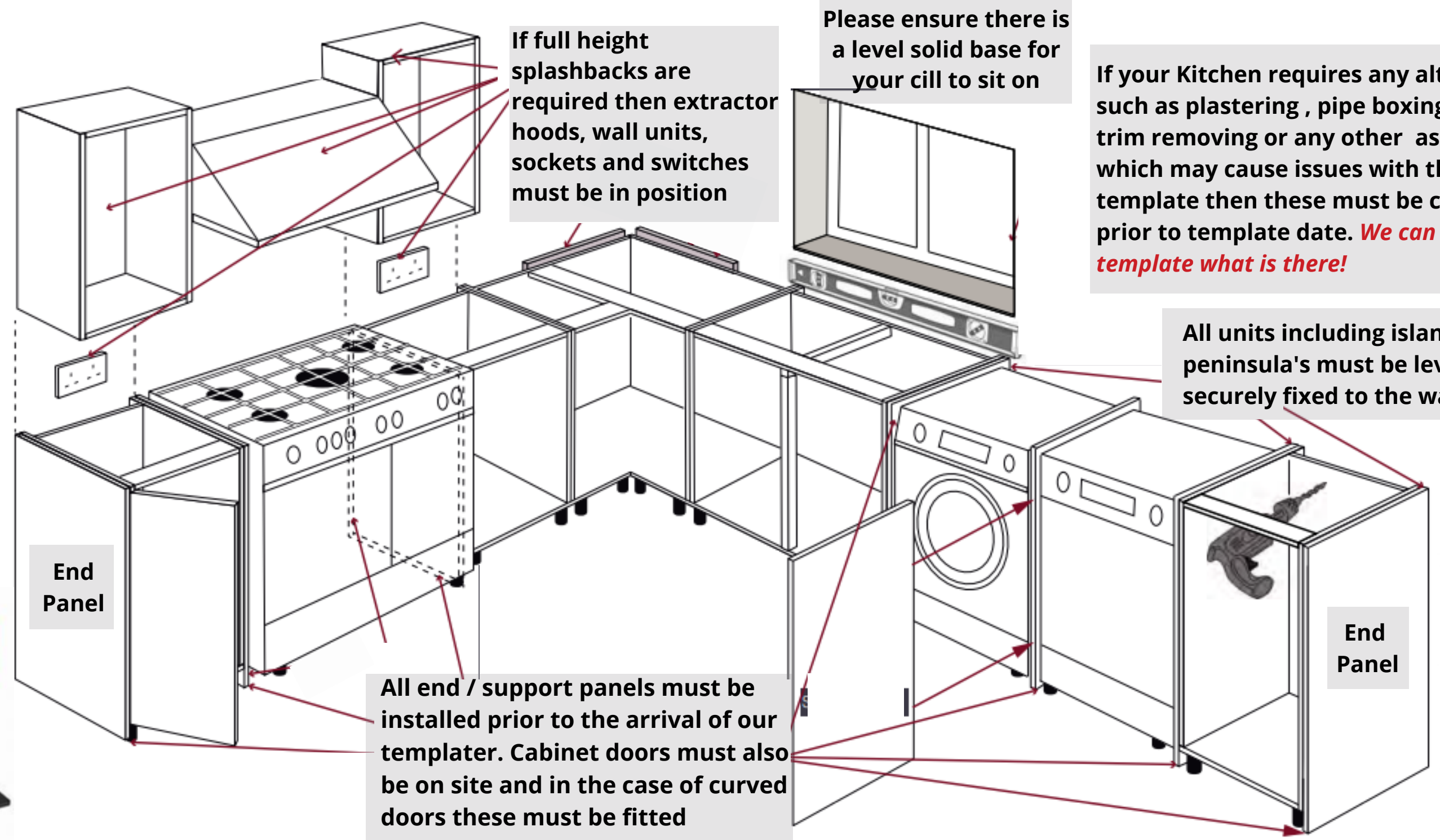
On the day of template the client or decision maker must be available to discuss requirements and sign off the final drawing

- We cannot template if existing / temporary tops are in situ
The following **MUST** be adhered to:
- Work surfaces are clear of all debris including household plug in appliances
 - Sinks and hobs are in correct position, or existing tops have been removed
 - All old tiles / splashbacks have been removed



All sinks, taps, hobs, pop-up sockets, down draft extractors and other appliances must be on site and either in situ or positions clearly marked on the carcass's, the templater will also require access to the relevant manuals

Please ensure there is sufficient room for your tap to operate as per the manufacturers guidelines
You must ensure that there is a minimum of 50mm of stone between the tap hole and the sink cutout
N.B. Some tap levers operate forwards and backwards!



If full height splashbacks are required then extractor hoods, wall units, sockets and switches must be in position

Please ensure there is a level solid base for your cill to sit on

If your Kitchen requires any alterations such as plastering , pipe boxing, window trim removing or any other aspects which may cause issues with the template then these must be completed prior to template date. *We can only template what is there!*

All units including islands and peninsula's must be level and securely fixed to the wall / floor

All end / support panels must be installed prior to the arrival of our templater. Cabinet doors must also be on site and in the case of curved doors these must be fitted

PLEASE CHECK YOUR KITCHEN IS READY TO TEMPLATE



CAUTION

TO AVOID DELAYS IN THE
INSTALLATION OF YOUR
SURFACES
PLEASE TAKE TIME TO READ
THIS DOCUMENT