



LOCATION CONSIDERATIONS -

Not only do you need to think about the functionality of your outdoor kitchen cabinetry and appliances, but also how your kitchen will function within a given space. Consider the below items to aid in choosing a location that will maximize your outdoor kitchen's overall functionality.

- Check to see if a permit is necessary and what local codes are applicable such as easement and water or height restrictions.
- Is your outdoor space level or is there a slope? If a slope exists, design capabilities may be more limited.
- How close in proximity are you to your indoor kitchen? This can help determine what type of appliances and prep space your kitchen will require.
- Can you easily connect to home utilities such as water, gas and electrical?
- Will the space be covered or open to the elements (sun, wind, rain)?

UTILITIES PREPARATION -

When determining project budget, consider how the location of your outdoor kitchen is going to affect the installation of your water, gas and electrical lines.

- Will you need cold water only or both hot and cold? Adding a water filtration system and an on-demand water heater can be nice additions.
- Make sure when you are making gas line determinations that you are taking all appliances inside and out into consideration. Depending on the total BTUs needed for all appliances and the distance to your outdoor kitchen will determine the diameter of the pipe that is necessary.
- Consider the size of kitchen and number of appliances. Having dedicated circuits for your outdoor kitchen can help provide ample electrical supply for all your needs. Also, think about placing GFI breakers in electrical panel vs. each outlet.







APPLIANCE OPTIONS

Our appliance cabinets accommodate nearly every outdoor kitchen appliance on the market. From grills and smokers to side burners and beverage centers, these cabinets are manufactured to fit with precision and have a meticulous attention to detail.

COOKING

- Gas Grills (Natural Gas & Liquid Propane)
- Pellet Grills
- Electric Grills
- Flat Tops/Griddles
- Side Burners/Power Burners
- Kamado Ceramic Smokers
- Pizza Ovens
- Warming Drawers
- Grill Hoods

REFRIGERATION & BARTENDING

- Refrigerators/Freezers
- Refrigerator/Freezer Drawers
- Wine Coolers
- Beverage Centers
- Ice Machines
- Kegerators
- Bartending Centers
- Sinks
- Trash/Recycling



STORAGE OPTIONS

As with an indoor kitchen, storage space can become limited fast. Our Door, Drawer or Door & Drawer combination cabinets are great for storing pots and pans, dinnerware, utensils, towels, etc. Also, if your outdoor area allows for it, wall cabinets are a great addition and are available in 3" increments from 12" to 36" wide. Heights start at 15" and go to 42".

Tall, pantry style cabinets add another great storage option that mimics indoor cabinetry and allows for oversized items. These range from 84"-96" high.

Our stainless steel floating shelves are both durable and modern, making them excellent additions to any indoor or outdoor space. Their unique design is finished from every angle for a clean, sleek look.





OUTDOOR KITCHEN SEATING

You have several options for seating at your outdoor kitchen and we can help build the perfect set up for your particular situation. Some things to consider are height and spacing.

- Bar Height Seating
 42" high countertop
- Counter Height Seating 36" high countertop
- Accessible Seating 34" high countertop







DOOR STYLES, FINISHES & HANDLES

Whether you are planning for a backyard, rooftop, transition (California or Florida) room, terrace, balcony, full outdoor living room, or other space, we can provide exactly what you need to make it yours. Please check each brand's website for up to date offerings.

- Multiple Door Styles Available
- 50+ Designer Powder Coat Finishes
- Traditional & Modern Handles and Pulls



OUTDOOR KITCHEN SAFETY

As exciting as a new outdoor kitchen can be, there are safety precautions that need to be considered with every outdoor space.

- Place gas shutoff valve in easily accessible area and store a fire extinguisher close by.
- Patio/Floor should be slip-resistant. Ensure there is ample lighting throughout kitchen area.
- Always follow appliance manufacturer's guidelines for clearances and distance from combustible surfaces.



L-Shaped

Additional Island



Trex*Outdoor Kitchens**

REQUEST FOR	DESIGN		For Internal Purposes Date Received: Dealer/Rep:	
General Information				
Lead Contact:				
Client/Project Name:				
		Expected Date of Installation:		
Kitchen Appliances				
Appliance Grill Side Burner	Brand/Model	Size	Fuel Type	Countertop Thickness (Including Substrate) 1 1/4" (3cm) 3/4" (2cm)
Power Burner Ceramic Smoker				Other:
Refrigeration Sink Bartending Station Other Appliance(s) Trash/Recycling			Oth	ner Comments:
Additional Details				
Overall Space Dimensions: Desired Length of Kitchen: Slope of Patio:		Covered Patio Residential Commercial/ADA Finished Back Panels (Is back		Finished Side Panels Waterfall Countertop - Sides Waterfall Countertop - Back of kitchen visible?)
Design Elements		Wall(s)	at Back of Kitchen	Wall(s) on Side(s) of Kitchen
Configuration		Style & Color		Pulls & Handles
Linear	U-Shaped	Door Style:		Standard Pull

Powder Coat Finish:

Other (Detail in Sketch)

Ashley Norton

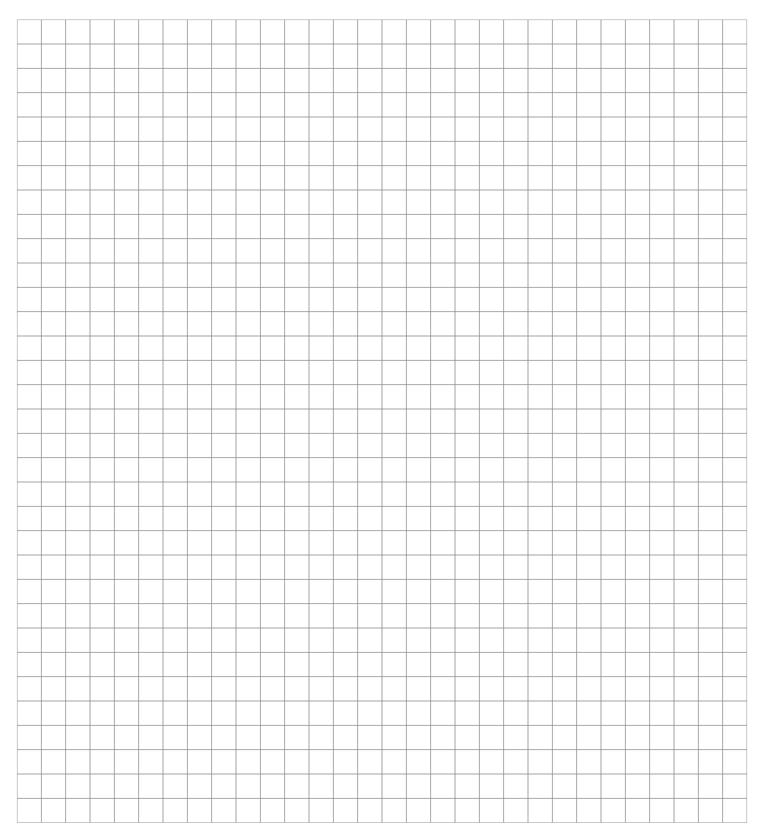
Other Handle/Pull

Specify Model:

Drawing of Kitchen Layout & Space

Provide a drawing with accurate measurements of the space available and the relationship to buildings, walls, posts, etc. Please be sure the drawing answers the following questions:

- 1) Will the backs or sides of the cabinets be against a wall (or surrounded by a pony wall) or should they be finished?
- 2) Do any of the appliances need to be in a fixed position? (Example would be a grill needing to be centered under a hood.)





Danver

BROWN JORDAN OUTDOOR KITCHENS

Trex Outdoor Kitchens

CONTACT US

danver.com brownjordanoutdoorkitchens.com trex-outdoorkitchens.com

203.269.2300