



DESIGN CONSIDERATIONS

With some careful thought and planning you can create the outdoor kitchen of your dreams. Here are some things to consider:

SET YOUR BUDGET

- Determine the amount of money you want to spend on the project as a whole
- Assign dollar amounts to individual components of the project

UNDERSTAND YOUR LOCAL ZONING CODES AND REQUIRED PERMITS

Each municipality has their own set of rules and regulations for home improvement projects that may, or may not, apply to your outdoor kitchen project. Know what is required before you begin.

IDENTIFY AND ASSESS THE LOCATION FOR YOUR OUTDOOR KITCHEN

- Does your designated area meet your size requirements for both cooking and entertaining
- Is it conveniently located to water, gas and power sources
- Is it conveniently located to an existing entertaining area
- Does it lend itself to the transport of food, cooking and serving items

DETERMINE IF YOU ARE GOING TO BUILD A STRUCTURE FOR SHELTER FROM RAIN AND SUN

There are many things to consider should you decide to build a structure

- First make sure you understand the permit requirements and building codes particular to your residential area
- What type of structure are you building
- Will the structure be attached to your house or freestanding
- If the structure is attached to the house where are your grill and other cooking appliances going to be located
- Do you have adequate ventilation or do you need to incorporate a hood for ventilation
 - Does the ventilation system have enough power and capture area to adequately deal with crosswinds and cooking smoke
 - Are you meeting all the safety requirements if the cooking appliances are located near a combustible surface



What is the sun exposure throughout the day

- Consider how you will bring shade to the space if desired

What site prep is needed

- Do you have to level the area, lay stone, pour a concrete slab, remove existing plants or trees, etc.
- Will you need to hire a professional to prep the site

THINK ABOUT HOW YOU WILL USE YOUR OUTDOOR KITCHEN

- Will there be a single person or multiple cooks
- In addition to a traditional grill, are there other appliances you would like to include such as; a side burner, a warming drawer or a refrigerator

Consider storage and transport issues

- Are the pots, pans and cooking utensils coming from the primary indoor kitchen or is the outdoor kitchen going to be self-sufficient
- Will there be a sink for cleanup or will you be taking dirty dishes and utensils into the house

IDENTIFY YOUR CABINET AND APPLIANCE NEEDS

- List the appliances that will be included in the kitchen
- Consider using one brand of appliances to ensure a consistent look of hardware, finish and toe heights
- List the specialty cabinets you will include such as sink, power burner, trash, grill, etc.
- List the interior accessory options you may want to include such as cutlery dividers and rollout shelves

For more in-depth design help please contact Premier Outdoor Cabinetry.