

How to Design and Build Your Own Outside Kitchen

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Thank You



In 1986, Your Outside Kitchen Looked like This...

In 2021, Your Outside Kitchen can Look like this





You will Learn About:

01 The ABCLM of building an outside kitchen

02 What is your entertainment strategy?

03 Elements

04 Fuel Types to Install Now

05 Lighting

06 Venting

07 Types of Grills

- 08 Cooking Options
- 09 Appliance Options

10 Materials

11 (4) Types of Outside Configurations

12 Cabinets

13 Maintenance

14 Key Takeaways





Steve Sheinkopf CEO of Yale Appliance

History

-2021 is my 48th Year at Yale -34 Years Full Time -14 years writing a blogs: -On how to buy appliances

- -On buying Grills
- -Lighting
- -Customer Services



01 Architects, Builders, Contractors, Landscape Architects, Masons

Inside is pretty easy...Outside? You have to assign responsibility Research aspect

BTW, now is a great time to plan your outside kitchen

Who is going to do it?

- Architects
- Builders
- Contractors
- Masons

What will you need?

- Plumbers
- Electricians
- Appliance Stores

02 What is your Entertainment Strategy

Questions to ask:

- Are you flipping burgers or cooking and dining outside
- Plan your counter space accordingly
- How far is the grill from your house
- Farther typically will mean more in the grill area to avoid the back and forth
- How do you like to cook
- Fast, low and slow, side burners



03 Elements



04 Fuel Types

- Natural gas grills need gas plumbed to the locations
- You will need electrical work done for your appliances and ignition as well as outlets for accessories like your blenders, rotisserie motors, or even charging your phone.
- If you choose an icemaker or dishwasher, you also need water lines. (all lines should be run now)

Remember, in climates where winters have freezing temperatures like New England, any appliance with water will need to be "winterized."



05 Lighting Considerations

Lighting should be part of the plan, especially for grilling at night. You should also consider under-cabinet and accent lighting around some of the other appliances and counter space to see more clearly.





Ventilation Considerations

I am specific about venting an outdoor grill. It is not easy to capture the vast amount of smoke from a BBQ. For adequate exhaust, you do need an extra deep hood and a powerful blower to evacuate the smoke and grease.

Plan your ventilation carefully, especially if your BBQ grill is inside or on a three-season porch.





The Grill is the cornerstone of your outdoor kitchen. You want to arrange everything else around it.

Types of Grills

- Pro Types (High Output)
- W/Wo Sear elements
- Hybrid Pro
- Charcoal
- Value



08 Cooking Options

Other Outside Cooking Options

- Side Burners
- Smokers....Indirect electric convection
- Ceramics
- Warming Drawers
- Asado griddles
- Pizza ovens







09 Appliances (UL Rated for Damp Location)

For appliances, they should be UL rated to be placed outdoor. Their composition is more metal and resistant to rusting.

Sinks and Faucets

Refrigerator and Ice Maker

Wine Units



10 Materials

You want your kitchen weather-resistant, especially in New England. For counters, you want a non-porous material like granite, Dekton, concrete, and stainless. They all have their attributes and issues.

- Tile can crack, and granite should be treated occasionally. Dekton and other modern materials offer a "no maintenance" alternative and are growing in popularity.
- Do not use quartz and limestone because they weather poorly and are not UV stable (fading over time).

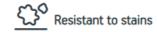


-O- High UV Resistance

Dekton is highly resistant to ultra violet (UV) light and will not fade or degrade over time making it perfect for both indoor and outdoor applications.



Dekton is the most scratch resistant surface on the market and while the slip of a knife won't damage Dekton, cutting boards are still recommended to protect your household utensils.



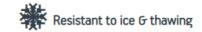
While other surfaces are stain resistant, Dekton is completely Stain Proof. Even the most stubborn stains like wine, coffee, markers and rust can easily be removed from the surface. Since Dekton has extremely low porosity and contains no resins, it is chemical resistant. Drips or splashes of common household chemicals like bleach, drain cleaners or oven degreasers won't harm Dekton.

High Resistance to fire and heat

Dekton withstands high temperatures without burning, scorching or cracking. Hot Pots and Appliances like Crock Pots can be placed directly on the surface with no worry of damage.



Dekton is even more resistant to abrasion than granite making it the ideal surface for commercial applications and high traffic areas such as flooring. While other surfaces show wear over time, Dekton's finish will last for the life of the product and never needs to be resurfaced or re-finished.



Dekton's low coefficient of thermal expansion makes it Thermal Shock proof from both extreme heat and extreme cold. It's natural resistance to ice and thawing makes it perfect for use in even the coldest environments. 11 (4) Different Types of Outside Configurations

Configurations

- Island Style
- L Shape Style
- U Shape Style
- Galley Style





L Shape Style



U Shape Style

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(4) Different Types of Outside Configurations

Once you pick everything, chalk the diagram on your current space to see if it looks right to you.

CHALK IT OFF



12 Cabinets



- Cabinet Solutions ABCLM
- Customize (good).....However, you want some flexibility for replacements
- Marine grade weather resistant metal and hinges

There is no industry recognized definition for a marine grade stainless steel though it is routinely used by many end-users. In a marine environment it must be made clear as to whether the stainless steel is submerged in seawater or is simply near enough to the seashore such that it can be attacked by the chloride present in seawater by splashing or carried by onshore breeze. Chloride ions can cause localized corrosive attack (pitting and crevice corrosion) of susceptible stainless steels.

12 Cabinets

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 Every manufacturer will offer an in stock DYI solution

A few will offer premade islands

Hestan \$18,000 Stainless steel island

Urban Bonfire Starts at \$7,000 - Lots of Choices, considerations, colors

13 Maintenance

Keep up with Maintenance

- 1. Cover your Grill
- 2. Shut-Off Power, Gas Water and Electricity
- 3. Uninstall Refrigerator, Icemaker etc.



Takeaways

- What's your strategy
- Mind your Elements
- Rough it out Now
- Understand your Options
- Chalk it Off
- ✤ Maintain It





Resources

- BBQ Buying Guide
- Outside Kitchen Planner
- Blog.YaleAppliance.com (Subscribe)
- BBQ Recipes on our Learning Center



