

# *Outdoor Kitchen Design Guide*

*A design guide that will help you understand the process of building a custom outdoor kitchen with the professionals at Elegant Outdoor Kitchens of Fort Myers, Florida.*

*From concept to completion, we'll walk you through the steps necessary to get what you want out of an outdoor kitchen build!*

by Elegant Outdoor Kitchens





## *Things to consider before designing your outdoor kitchen*

When considering a design for your custom outdoor kitchen area & living space, it's as much about performance as it is about style & aesthetics. Before committing to a design, there are a few questions that you may want to take into consideration. To get what you want out of an outdoor kitchen build, you must first understand what you want to achieve, and what you have to work with.





Elegant Outdoor Kitchens

## *Things to consider before designing your outdoor kitchen*

<ul style="list-style-type: none"> <li>• Will you be hosting parties, or the occasional intimate family gathering?</li> </ul>	<ul style="list-style-type: none"> <li>• Will you also dine outside? If so, will your dining area be built into the outdoor kitchen island?</li> </ul>
<ul style="list-style-type: none"> <li>• What type of fuel will your primary cooking components use? Natural gas, propane, or electric.</li> </ul>	<ul style="list-style-type: none"> <li>• Would you find doors or drawers more useful? Do you need storage space?</li> </ul>
<ul style="list-style-type: none"> <li>• Do you have the proper water, electric and/or gas lines running to your outdoor living area? If not, have you inquired about an estimate?</li> </ul>	<ul style="list-style-type: none"> <li>• Is having a trash &amp;/or recycle bin something you would value?</li> </ul>
<ul style="list-style-type: none"> <li>• What style of cooking are you interested in? Grilling, smoking, teppanyaki, or a combo of these?</li> </ul>	<ul style="list-style-type: none"> <li>• Would you find that having a fire feature incorporated into the island provides additional relaxation?</li> </ul>
<ul style="list-style-type: none"> <li>• If you want a hood, can it be vented through the block wall, or do you have an existing vent stack? Can a stack be added if needed?</li> </ul>	<ul style="list-style-type: none"> <li>• What type of material finishes are you planning on using? Have you considered how the materials will fair in the SWFL climate?</li> </ul>
<ul style="list-style-type: none"> <li>• Is refrigeration and/or an ice maker important to you?</li> </ul>	<ul style="list-style-type: none"> <li>• What is your overall budget for this project?</li> </ul>

## The Structural Layout of an Outdoor Kitchen

*Custom outdoor kitchen plans can be as simple or as complex as you desire. The one physical factor that keeps many of us from designing the ultimate outdoor living area is space. Chances are that you have a limited amount of physical area to work with. The other factor tends to be budget.*

*There are many practical design layouts that you can implement. Most of these layouts stem from a few basic design configurations. The basic configurations consist of linear (or straight), L-shape, U-shape (or J-shape) and galley style kitchens.*





## *The Structural Layout of an Outdoor Kitchen*

The best part of designing an outdoor kitchen is the customization. BBQ island designs are customized with everything from backsplashes, raised bar areas (split level), dining areas, even fire features built right into the countertop. The list is quite endless when it comes to structural customizations.

This section of the brochure will prepare you to talk with the designer.

# *CABINET SHAPE*

If you want to incorporate seating into your outdoor kitchen, then the L-shape, U-shape (or J-shape) and galley style kitchens are what you should consider.

❑ Linear/Straight



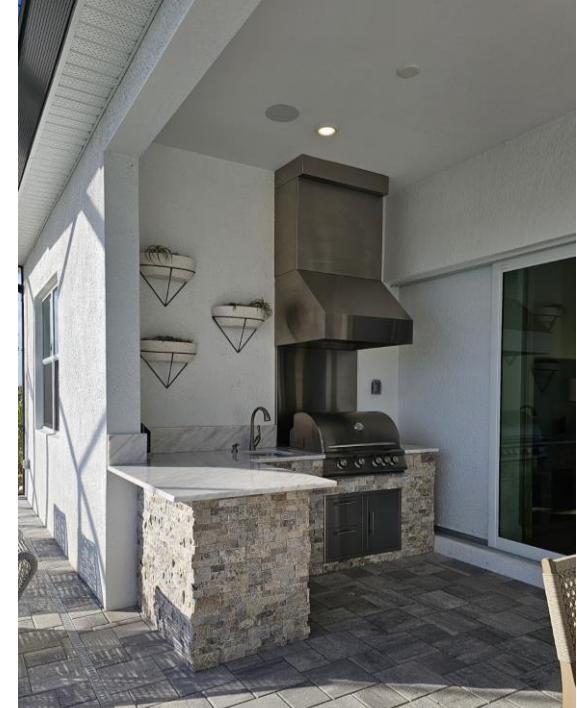
❑ L-Shape



❑ U or J-Shape



❑ Galley with Separate Island



# COMPONENTS & BRANDS

There really are a lot of options to choose from. You can create a job for yourself trying to decipher everything that is available.

If you are not particular on the brand, we suggest Blaze grills & components, with the Trade-Wind vent hood. These are good quality materials at competitive price points.

However, if you are looking for something specific, or want to do a little research, we do offer all of the brands that you see to the right.

- ❑ Alfresco
- ❑ Coyote
- ❑ Blaze
- ❑ Heat
- ❑ Hestan
- ❑ Lynx
- ❑ Marvel

- ❑ Memphis
- ❑ Summerset
- ❑ Trade-Wind
- ❑ True Flame
- ❑ U-Line
- ❑ Vintage
- ❑ Zephyr



# *Aesthetic Finishing Materials*

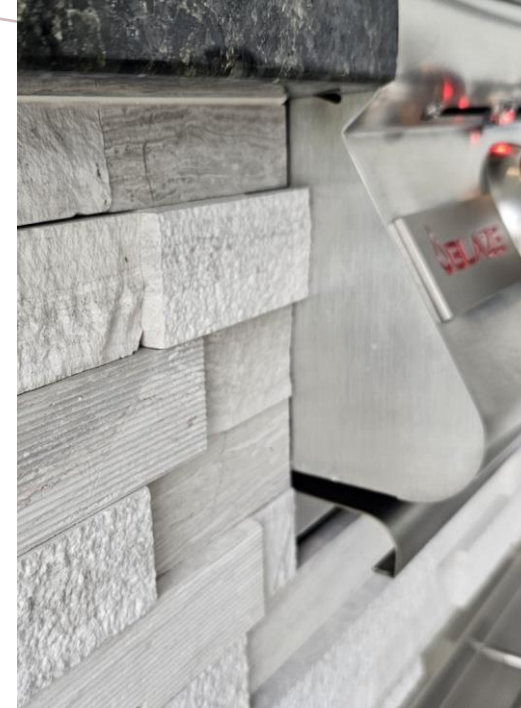
When working with Elegant Outdoor Kitchens, you're able to choose the unique finishing materials for your brand new custom outdoor kitchen. When it comes to finishing material options, the material choices are quite extensive. It's important to understand that inferior materials and craftsmanship will deteriorate quickly in an outdoor environment.

## Countertops

During the layout and design phase, you will have already decided on how much counterspace you have to work with. Countertops are important, as you will need them to prepare & serve food, and ultimately use as a space to set items on. The material you choose for your countertop is an important one. Given that it is outside, you need a natural stone. **Granite** and **quartzite** are great choices. **Marble** can be a little softer which means you will need to seal it more often. **Quartz** (an engineered stone) will turn yellow outside, so we do not offer it as an option. Cambria's website says it may be okay outside, but the pricing of Cambria is more inline with a level 6 or 7 granite.

## Cabinet façade

The siding finish is what you & your guests will immediately notice about your outdoor kitchen. That's why the finish should be considered carefully. It's always a good idea to choose a finish that matches your overall outdoor environment & your countertops. **Stacked stone** is an upscale & popular outdoor kitchen finish. Stone comes in a variety of colors, patterns & textures that range from modern to traditional. A stacked stone backsplash gives a rich look to a kitchen. **Stucco** with a sand finish looks great with a tile backsplash or a when you want the granite to stand out as the design focus. Stucco is good if you want a modern, clean feel. **Tile** can be tricky on a lot of kitchens because of the cutouts for the components. Not that we can't get it done well, but you lose the pattern with all of the cutouts. It would be good in cases where you are planning to build a large kitchen without a lot of components.



# *THE OUTDOOR KITCHEN BUILD PROCESS*



# *WHO WE ARE*

Ben & Andrea Poulton

Ben & Andrea Poulton, both Fort Myers natives and Riverdale graduates, have watched the tremendous growth of SWFL throughout their lives. They are familiar with what builders in new communities are offering, or another way to put it, sometimes what they are not offering. In some cases, the builder may offer an outdoor kitchen rough-in option, but not the outdoor kitchen itself. Our goal is to bridge that gap because there is no better therapy for the soul than being outdoors. We understand how important it is to have “that spot” to go to in order to get the family outside and living to the fullest!



*THANK YOU FOR THE OPPORTUNITY!*

Ben & Andrea Poulton

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