




A GUIDE TO PLANNING YOUR OUTDOOR KITCHEN

NEWAGE
PRODUCTS INC.

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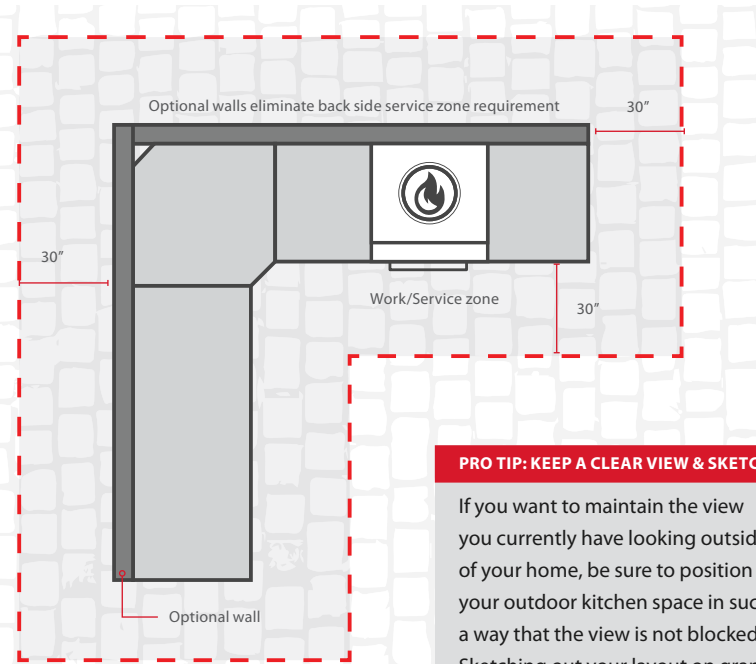
SO YOU WANT TO PLAN AN OUTDOOR KITCHEN?

An outdoor kitchen brings your indoor living space outside, allowing you to cook, eat and entertain from the comfort of your backyard. The best outdoor kitchens are as functional as an indoor kitchen, as welcoming as a living room, and as comfortable as a family room.

And while a simple outdoor kitchen can be set up by a homeowner, it takes a bit of time and effort to plan. To help you visualize and plan your perfect outdoor kitchen, we have compiled this handy guide with a few essential tips and tricks to get you going!

STEP 1: FIND THE BEST LOCATION AND UNDERSTAND YOUR NEEDS

The first step to setting up an outdoor kitchen is conducting a site survey. Determine how large of an area you can dedicate to your outdoor kitchen, then measure the proposed area's square footage. Be sure that the planned location is close to accessible utilities, and provides a clear path to your indoor kitchen. We would recommend a 30" border space surrounding your kitchen cabinets to ensure that you have plenty of room for food prep, cooking, serving, and entertaining.



PRO TIP: KEEP A CLEAR VIEW & SKETCH IT

If you want to maintain the view you currently have looking outside of your home, be sure to position your outdoor kitchen space in such a way that the view is not blocked. Sketching out your layout on graph paper will help you to visualize where things should go, later determining what you may need.

SURVEY FORM

(Yes or No)

1. Dimensions:
 - Deck/Patio
 - Kitchen Area
2. Location:
 - Against a Wall?
 - Free-Standing?
 - Safe from any Fire Risks?
3. Water:
 - Will there be Running Water?
 - Hot and Cold or Cold
 - Location of the Outdoor Plumbing
4. Drainage:
 - Using Homes Waste Water System?
 - French Drain or Dry Well?
 - Bucket Method or Yard Drainage?
5. Winterizing Shut Offs:
 - Do you need to Winterize?
 - Where are the Shut Off Valves Located?
6. Gas:
 - Natural Gas?
 - Propane Tank?
7. Electrical:
 - Where are the Outdoor Outlets Located?
 - Do you have the Proper Amperage Requirements?
8. Shelter from Sun/Weather:
 - Tree's or Awnings to Provide Shade?
 - Direction of the Wind for Blowing Smoke?
9. Lighting:
 - Where does the Sun Rise and Set in Your Location?
 - Outdoor Wall Lighting?
 - Free Standing Outdoor Lighting?
 - Will I need Walkway Lighting at Night?

STEP 2: HOW TO UTILIZE YOUR SPACE

Now that you've determined the ideal spot for your outdoor kitchen, it's time to start deciding on the appliances and cabinet features you'd like to incorporate into your setup. With entertaining needs in mind, think about how many appliances you may want to include, along with storage requirements and added features like bar service.

PRO TIP: MIX AND MATCH WORK SURFACES

Incorporating various work surfaces into your outdoor kitchen can allow for different functions. NewAge Products Single Cabinets come *without worktops*, allowing you to purchase custom countertops to suit your unique requirements.

NewAge Products also offers ready-made countertops in sizes including 32", 56", 64", 88", and 96" made from 304 stainless steel. The only cabinets which come with countertops include the Sink Cabinet, 45° Corner Cabinet and 90° Shelf Cabinet.

PRO TIP: GET MORE STORAGE WITH CORNER CABINETS

The NewAge Products 45° Corner Cabinets, ideally positioned around a grill, come in a set of two. Therefore, when planning your space, be sure to account for two corner cabinets as opposed to one.

OUTDOOR KITCHEN CHECKLIST



28"-30" Grill & NewAge
Insert Grill Cabinet
(33"W x 24"D)



Bar Cabinet
(32"W x 23"D)



Mobile Bar Cart
(32"W x 24"D)



Outdoor
Refrigerator
(up to 24" W)



3-Drawer Cabinet
(32"W x 23"D)



Prep Table
(64"W x 24"D x 35.75")



Sink Cabinet
(32"W x 24"D)



90° Corner Shelf
(32.38"W x 32.38"D)



Cabinet Covers



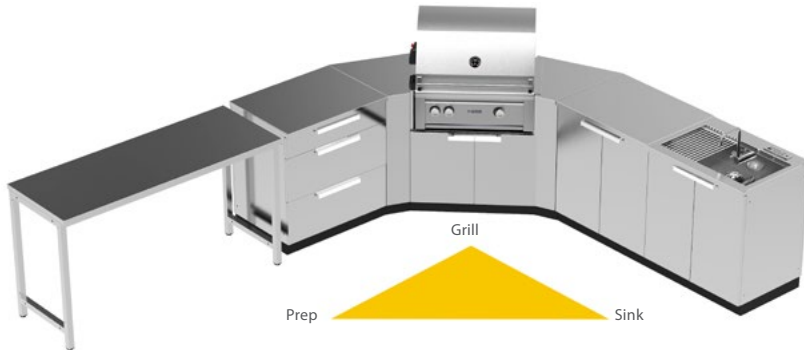
2-Door Cabinet
(32"W x 23"D)



45° Corner Cabinet
(24.13"W x 22.19"D)

STEP 3: HOW SHOULD YOU DESIGN YOUR KITCHEN

Once you've chosen which appliances you want in your outdoor kitchen, it's time to consider how each appliance and cabinet will fit within the greater design scheme—how much room to allow for each, and how they will 'flow' into each other. You may have heard of the "golden triangle" rule of kitchen design, depicted below. Designing an outdoor kitchen is no exception. The close proximity of sink, grill and prep station is key for effective food preparation and service.



PRO TIP: KEEP A CLEAR VIEW & SKETCH IT

When designing your outdoor kitchen, keep in mind some common kitchen design layouts. They utilize the space effectively and they keep the "golden triangle" rule in effect for proper preparation and service.

COMMON KITCHEN DESIGN LAYOUTS

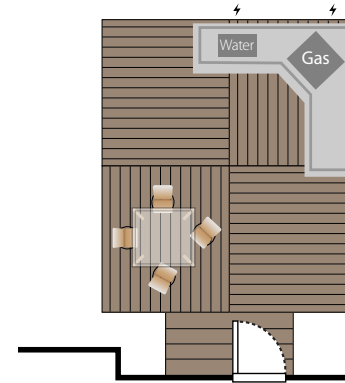


Figure 1: **Corner Shape**



Figure 2: **Straight Shape with Bar**

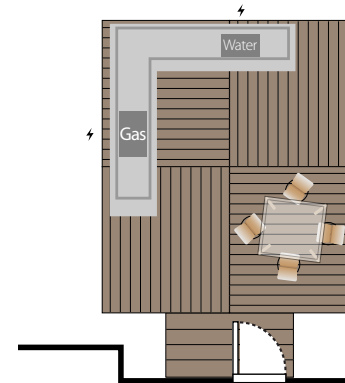


Figure 3: **L Shape**

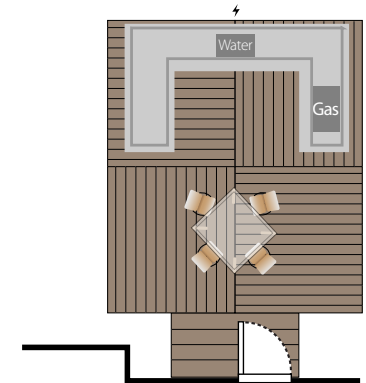


Figure 4: **U Shape**

STEP 4: CONSIDER THE ELEMENTS

Outdoor kitchen materials can be negatively affected by environmental conditions. We recommend choosing the right material for the site. Salt water and/or pool side applications may require you to select NewAge Stainless Steel cabinets over aluminum cabinets to prevent an intensive maintenance schedule. Regardless of which materials you choose, consider purchasing the available NewAge Products Cabinet Covers. They will help to protect the long-term value of your outdoor kitchen, and are well worth the minor investment.

As much as we love the sunshine, having some shade to dine in can be a blessing in some locations. Incorporating a tall roof or pergola over your outdoor kitchen will allow you to enjoy cooking outdoors, and extend the seasonal opportunities of your space. If you live in a warm-climate location, you may want to include an overhead fan to keep you cool on hot summer days. Additionally, if you plan on using your outdoor kitchen during the cold weather months, consider leaving space for heat lamps, a fire pit or a fireplace.

PRO TIP: VENTILATION IS ESSENTIAL

If you plan on installing an outdoor grill under a structure like a roof or pergola, be sure to allow plenty of clearance space between the grill and the ceiling. You may also want to incorporate extra ventilation features into your design, such as a professionally installed grill hood.

COMMON QUESTIONS TO ASK YOURSELF

What kind of Chef are you?	(Yes or No) Expert Intermediate Beginner
Are You Right Handed or Left Handed	
What kind of Grill do you want?	Gas Charcoal Electric
What kind of Countertops do you want?	Pre-Assembled Stainless Steel Custom Made
Do you need to store your stuff?	Temporary Long-Term Day of the Event Storage
When would you use the Outdoor Kitchen?	Everyday Seasonal Special Events
What time of day will you be cooking the most?	Morning Early-Afternoon Mid-Afternoon Night
How many people do I need to cook for?	Immediate Family Extended Family Block Party
How much prep space will I need?	Counter space Prep Table

STEP 5: DESIGN FINISHING TOUCHES

Your outdoor kitchen will serve as a place to enjoy the outdoors while having the comforts of an indoor living space. Be sure to incorporate features that will make your space look and feel like home. Chairs, tables, specialty lighting, and decorative objects go a long way in helping add ambiance to your space, while features like a propane heater will keep guests warm and feeling right at home.

When it comes to furniture, choose durable pieces with comfortable outdoor cushions. Select the largest possible table for your space so you can use it both as a buffet and a dining table. For individual seating, consider stackable chairs to help you save space during the winter months.

PRO TIP: ADD LIGHT TO THE BUSIEST AREAS

Consider lighting high-traffic areas of your outdoor kitchen and backyard, including stairs, walkways and grilling areas. Doing so will both extend your time outside and provide added safety for you, your family, and your guests.

When it comes to choosing the best flooring option for your outdoor kitchen, there are a few essential rules of thumb to keep in mind.

Safety: Never let style compromise safety. Avoid glazed or non-porous tiles and stone since they can get slippery when wet, particularly if your outdoor kitchen is close to a pool area.

Budget: If you have a fixed budget, concrete flooring may be your best option. To enhance the look of concrete, you may choose to get it colored, stamped or finished with a material such as rock salt. If you can afford to spend more, consider concrete tiles or flagstones, which are available in a variety of styles and textures.

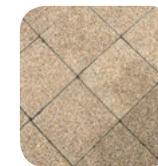
Style: When it comes to selecting a style of flooring, think of other areas in your home that use concrete, brick, stone, or wood and try to complement those features. Here are a few styles of flooring to get you started.



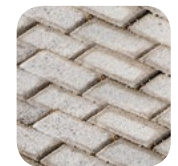
Exposed Aggregate



Patterned Concrete



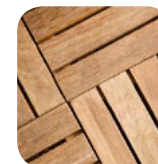
Outdoor Appropriate Tile



Brick



Interlock



Wood look Tile



Flagstone



Wooden Deck

STEP 6: INSTALLING YOUR OUTDOOR KITCHEN

DIY VS. HIRING AN EXPERT

When it comes to installing your outdoor kitchen, take time to determine what you can accomplish yourself, and when you will need to bring in a professional. If you are installing a simple outdoor kitchen with a propane-fueled grill and no water lines, you may be able to complete it by yourself. However, if your outdoor kitchen is more complex, and involves natural gas lines, electricity or water, it's best to leave it to a professional that knows working codes, safety regulations and associated costs.

PRO TIP: KNOW WHEN TO DIY

With a little bit of research and elbow grease, there are some installation tasks that you may be able to take on yourself. Any project that will not put you in harm's way, such as landscaping, building a pergola or trellis, or even creating a stone pathway, may help you save a bit of extra money. As with any DIY project, be sure to take all necessary safety precautions to reduce the risk of danger and injury.

STEP 7: GET SET FOR OUTDOOR ENTERTAINING

Once you've installed your outdoor kitchen, it's time to get equipped with everything you need to keep your space in perfect working order. The best outdoor kitchens are stocked with a number of essential items to help you entertain, and keep you from constantly running in and out of the house. To help you get set for all of the parties you will be hosting with your outdoor kitchen, we've prepared a handy checklist for you to use to get started on your new outdoor kitchen.

Outdoor Kitchen Checklist

Large water jug & water bucket or Sink with running water
 Fridge | Coolers | Ice
 Side Burner single or double
 Matches | Lighter
 Charcoal | Firewood | Buddy | Burner | Smoking Chips
 Dutch Oven
 BBQ Grill
 Tablecloths | Bug Screens For Food
 Plates & Bowls | Paper Plates & Bowls
 Silverware | Plastic Silverware
 Measuring Cups
 Heavy-duty Aluminum Foil
 Paper Towels
 Trash Bags
 Dish Soap
 Clothes Pins
 Cooking Oil | Pam Spray
 Containers for Food Storage
 Shade | Umbrella
 Bug Repellent | Candles
 Bar Stolls | Chairs
 Potholders | Oven Mitts
 Pots and Frying Pans with Lids
 Cook Utensils-Spatula, Knife, Spoon
 Tongs
 Skewers | Grill Forks
 Can Opener | Bottle Opener
 Mugs | Paper Cups
 Mixing Bowl
 Cutting Board
 Ziplock Bags
 Napkins
 Dish Rags | Towels
 Scrub Pad | Brillo
 Seasonings | Sugar | Condiments | Oils | Rubs
 Potato Peeler
 Dust Brush
 First Aid Kit
 Plastic Grocery Bags
 Wine Glasses | Beer Glasses | Plastics Glasses for by the pool

