



BROWN JORDAN OUTDOOR KITCHENS

Trex*Outdoor Kitchens*





DESIGNING A BEAUTIFUL & FUNCTIONAL OUTDOOR KITCHEN

For over 20 years, Danver Stainless Outdoor Kitchens has been the leader in designing and manufacturing stainless steel cabinetry for outdoor kitchens. Our experienced kitchen designers share their knowledge in this guide to help you through the process of planning your kitchen and transforming your own outdoor space.

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.



POPULAR DESIGN LAYOUTS







Undoor Innovations

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



- Refrigerators/Freezers
- Refrigerator/Freezer Drawers
- Wine Coolers
- Beverage Centers
- Ice Machines
- Kegerators
- Bar tending 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.





Innovations

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.





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REQUEST FOR DESIGN

For Internal Purposes	
Date Received:	
Dealer/Rep:	

Submit Request to: Info@outdoorinnvationsus.com			Dealer/R	Dealer/Rep:	
General Information	n				
Lead Contact:		Install Address:			
			::	State/Province:	
Client/Project Name:					
2117 100101101					
		Expected Date of Installation:			
Kitchen Appliances					
Appliance	Brand/Model	Size	Fuel Type	Countertop Thickness (Including Substrate)	
Grill					
Side Burner				☐ ³ / ₄ " (2cm)	
Power Burner				Other:	
Ceramic Smoker					
Refrigeration			Other Comments:		
Sink					
☐ Bartending Station					
Other Appliance(s)					
☐ Trash/Recycling					
Additional Details					
Overall Space Dimension	ons:	Covered I	Patio [Finished Side Panels	
		Residentia		Waterfall Countertop - Sides	
Desired Length of Kitchen:		Commercial/ADA Waterfall Countertop - Back			
Slope of Patio:		Finished Back Panels (Is 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	
L-Shaped	Other (Detail in Sketch)	Powder Coat Finish:		Ashley Norton	
Additional Island	Installation of your cabinets.			Specify Model:	

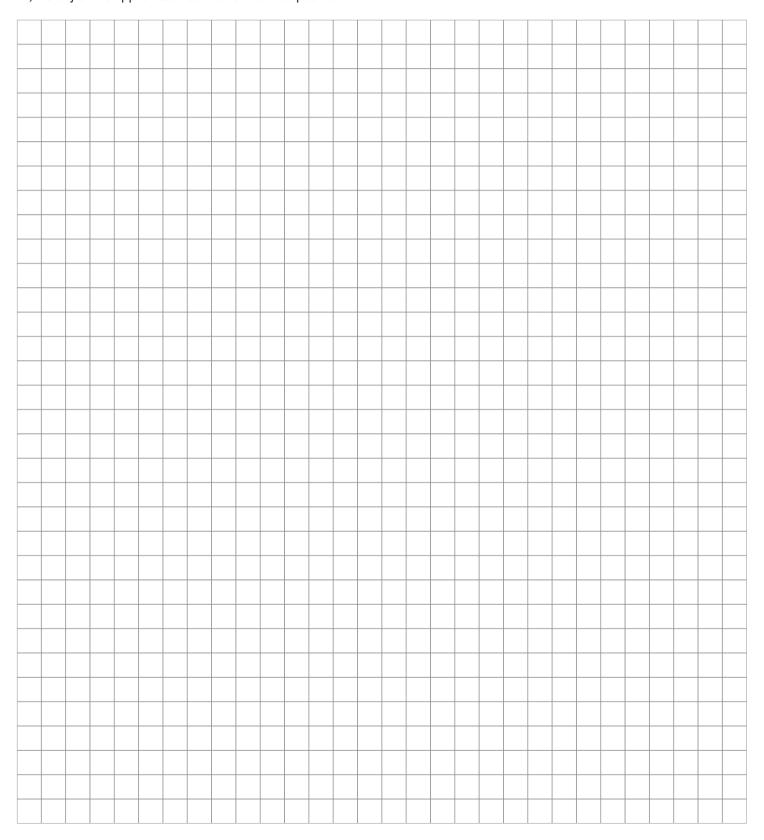


Drawing of Kitchen Layout & Space

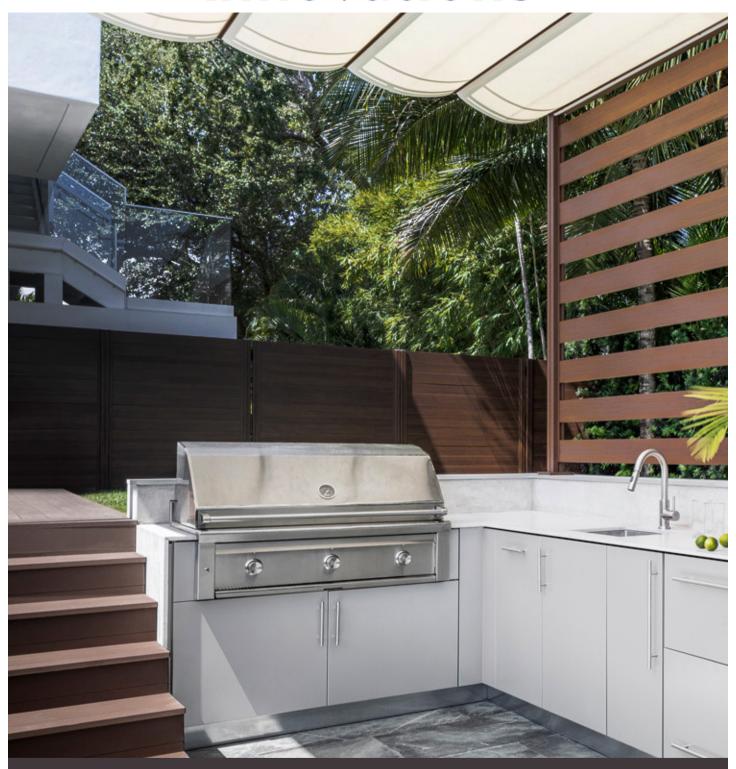
Provide a drawing with accurate measurements of the space available and the relationship to buildings, walls, posts, etc. Please be sure the drawing answers the following questions:

(or surrounded by a pony wall)

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



Outdoor Innovations



Contact Us



Info@outdoorinnovationsus.com



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