

A modern outdoor kitchen featuring stainless steel appliances, including a grill, sink, and range hood, set against a marble backsplash. The kitchen is integrated into a dark brown cabinet system. A large window on the right side offers a view of a lush green lawn and trees under a blue sky.

# *Outdoor* **Innovations**

## **DESIGN GUIDE**

**DANVER**<sup>™</sup>

**BROWN JORDAN**<sup>®</sup>  
**OUTDOOR KITCHENS**

**Trex**<sup>®</sup> Outdoor Kitchens<sup>™</sup>



## DESIGNING A BEAUTIFUL & FUNCTIONAL OUTDOOR KITCHEN

For over 20 years, Denver 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

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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

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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



## APPLIANCE OPTIONS

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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



### REFRIGERATION & BARTENDING

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



## STORAGE OPTIONS

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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.



## OUTDOOR KITCHEN SEATING

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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

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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

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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.

## REQUEST FOR DESIGN

Submit Request to: [Info@outdoorinnovationsus.com](mailto:Info@outdoorinnovationsus.com)

For Internal Purposes

Date Received: \_\_\_\_\_

Dealer/Rep: \_\_\_\_\_

### General Information

Lead Contact: \_\_\_\_\_

Install Address: \_\_\_\_\_

Company: \_\_\_\_\_

City: \_\_\_\_\_ State/Province: \_\_\_\_\_

Client/Project Name: \_\_\_\_\_

ZIP/Postal Code: \_\_\_\_\_

Expected Date of Installation: \_\_\_\_\_

### Kitchen Appliances

Appliance	Brand/Model	Size	Fuel Type	Countertop Thickness (Including Substrate)
<input type="checkbox"/> Grill	_____	_____	_____	<input type="checkbox"/> 1 1/4" (3cm)
<input type="checkbox"/> Side Burner	_____	_____	_____	<input type="checkbox"/> 3/4" (2cm)
<input type="checkbox"/> Power Burner	_____	_____	_____	<input type="checkbox"/> Other: _____
<input type="checkbox"/> Ceramic Smoker	_____	_____	_____	<b>Other Comments:</b> _____ _____ _____ _____
<input type="checkbox"/> Refrigeration	_____	_____	_____	
<input type="checkbox"/> Sink	_____	_____	_____	
<input type="checkbox"/> Bartending Station	_____	_____	_____	
<input type="checkbox"/> Other Appliance(s)	_____	_____	_____	
<input type="checkbox"/> Trash/Recycling	_____	_____	_____	

### Additional Details

Overall Space Dimensions: \_\_\_\_\_

Covered Patio

Finished Side Panels

Desired Length of Kitchen: \_\_\_\_\_

Residential

Waterfall Countertop - Sides

Slope of Patio: \_\_\_\_\_

Commercial/ADA

Waterfall Countertop - Back

Finished Back Panels (Is back of kitchen visible?)

Wall(s) at Back of Kitchen

Wall(s) on Side(s) of Kitchen

### Design Elements

#### Configuration

Linear

U-Shaped

L-Shaped

Other (Detail in Sketch)

Additional Island

Installation of your cabinets.

#### Style & Color

Door Style: \_\_\_\_\_

Powder Coat Finish: \_\_\_\_\_

\_\_\_\_\_

#### Pulls & Handles

Standard Pull

Ashley Norton

Specify Model: \_\_\_\_\_

Other Handle/Pull

### Drawing of Kitchen Layout & Space

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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 or should they be finished? (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?

A large grid for drawing a kitchen layout, consisting of 30 columns and 25 rows of squares.

# Outdoor Innovations



## Contact Us



[Info@outdoorinnovationsus.com](mailto:Info@outdoorinnovationsus.com)



203-665-0603

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