

## ***Important Considerations To Think About In the Early Stages of The Design Phase of Your New Outdoor Kitchen & Entertainment Feature.***

Options for Outdoor Kitchen Islands and centers can be built as a basic BBQ island, with little or no options, or as glamorous or superior to any indoor kitchen. In Florida, we tend to spend as much time, if not more outside in our pool or entertainment areas as we do on the inside of our homes...

As a starting point you want to take into consideration how many people you would entertain on an average basis. Figure bartop seating, as most people tend to mingle around a bar or island, especially if the host is spending his time there. You can combine bar top seating with built in bench seating as well, and also the guest that just stands around, or uses stand alone furniture.

Don't forget that whatever your existing pool or patio is, you'll want to take into account other seating areas, existing or planned furniture, leave enough room between seats so that people have room while moving around or standing up from seating.

Does your cook or bartender want to have his back to the guests or face them and work at the same time, he will need sufficient work area, as well as storage space. Storage areas are usually never enough, and why have to carry utensils and tools in and out from your indoor kitchen.

You'll want to consider electrical, plumbing and drainage considerations, sink size and location. One rule of thumb used to be that you design your kitchen around a working imagined triangle with refrigerator, cooktop and sink at the points of a triangle, I believe that this is important on the interior kitchen, but not as important on the design of your outdoor kitchen, this is still all contingent on what equipment you feel you "have" to have, as well as "want to have".

Will there be a “Focal Point” in or near your kitchen and entertainment center? Say a television, an ocean or golf view, a fire and/or water feature, the pool or spa that you have or are planning.

Next thing to consider is equipment and features that you would like to include in your project, grille quality, as well as quantity, instead of one big grille, how about to small ones? Included in your questionare you find a list of typical equipment options, anything from grilles to built in blenders, ice makers etc. We offer 2-3 different lines of equipment, that range from high-end profession “Vulcan” equipment, some people feel that a cheap bargain unit is a good investment, and that they are willing to change it out or upgrade every few years or as needed.

Here in Florida we generally build custom units on-site, designed for your home, your wants as well as existing conditions. You will find some companies that install prefabricated units, occasionally we do that as well but find that they are not always built to stand up to our humidity or sal air. We can discuss this with you in the design phase, in most cases a 100% masonry unit tends to actually be more cost efficient by the time you figure in freight and other charges involved.

The actual cosmetic features or things you can touch and feel, or the exterior surfaces that you would like range from a stucco finish with tile countertop, to natural imported stone and granite, unique features like our “Wine Bar” where your unit will be unique as any anything else around.

Building or designing an outdoor kitchen should be planned out, thought about and discussed. This will be one of the most important investments your home, and once in, you don’t want to have any regrets or have to add or rebuild the kitchen, unless planned for in advance.