



The Ultimate OUTDOOR KITCHEN

Interior Designer **Dolores Pian** shares her ideas.

Our summers may be short, but from March through July and on to November, cooking outdoors allows us to share our food experiences with family and friends while we extend our outdoor play time. More and more people are choosing to invest in their homes and backyards rather than vacation elsewhere.

Before planning and spending on an outdoor kitchen, ask yourself some simple questions:

- How much time do I want to devote to maintenance? Knowing this will save you a lot of grief and disappointment.
- What's critical-to-have, must-have and nice-to-have?

Critical to Know

- Safety first. Make sure you meet your region's building and fire codes. There's a difference between a code for building a house and a code for preventing open flames in and near a building. They are two different things.
- Protect combustible materials.

Choosing Cabinets and Materials

Cabinets and counters need to be corrosion and weather resistant, low maintenance and made with stable materials. All materials expand and contract with temperature change and moisture. Sun fades colours, and natural materials break down over time. There are three types of cabinetry-based kitchens for outdoor use: HDPE/Polymer, wood and stainless steel.

Polymer: Waterproof, sun safe, available in a variety of solid colours, lower maintenance, plastic, variable durability.

Wood: Flexible design, requires some maintenance, most affordable, not fire resistant.

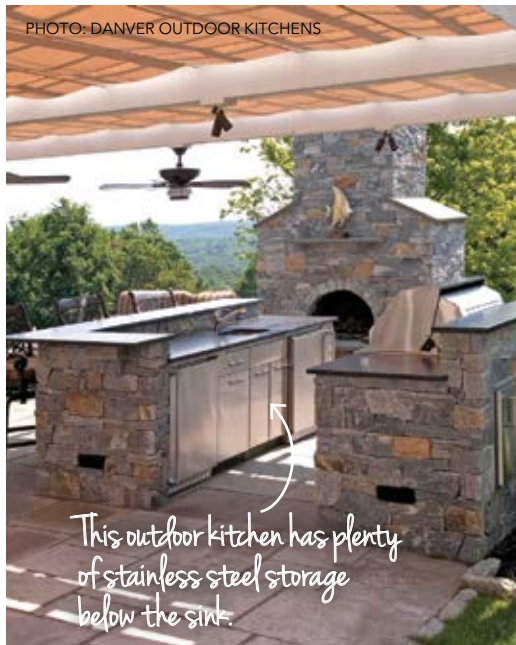


PHOTO: DANVER OUTDOOR KITCHENS

This outdoor kitchen has plenty of stainless steel storage below the sink.



PHOTO: DANVER OUTDOOR KITCHENS

This outdoor kitchen has it all!

Stainless Steel: Heat and fire resistant, non-corrosive, easy to clean, available in powder-coated colours.

Things to Consider

Appearance: What do I want to see when I look at my outdoor kitchen? Choose your landscaping and furniture for that perfect outdoor style.

Clean-Up: Install a sink with water. You may not want to use your indoor kitchen to clean greasy, sooty stuff. Plan ahead for plumbing.

Heating and Electrical: Layer your heat sources. Consider heat lamps, fire pits or a built-in infrared heater. Make sure you put in multiple electrical outlets that meet code. Plan ahead for electrical.

Shade: Create shade from the sun and protection from the rain with pergolas, retractable patio covers or tents.

Stay Cool: Cool yourself off with fans, misters or rugs to shield you from the hot floor and use light-coloured furniture.

Layout and Seating: Transition your rooms with removable screens, doors and walls. Offer a variety of seating – low Muskoka chairs, chaise loungers, stools and benches.

Storage Space: The ultimate amenity. Think of what else may need to be stored – equipment, furniture, sports and hobbies. You don't want to run back and forth from the house or garage, to the outdoor living area.

Small Spaces – Condo Balconies and Terraces

Electric grills make outdoor eating possible despite strict fire and safety codes. Brown Jordan has fully assembled kitchens for terraces, to be lifted by a crane, or custom units transported by a service elevator.

Nice to Have and Trending

- Specialty right-sized appliances replacing mammoth barbecue grills. These can include: Argentinian grills, smokers, side burners, pizza ovens, fridges, dishwashers, beer on tap, espresso machines, ice makers and Kamado-style grills.
- Lighting schemes, televisions and sound systems. Treat this space like another room of the house.

Value to Your Home

Outdoor kitchens seem to be replacing the pool as an add-on feature. It increases your competitive edge when selling because people will imagine themselves having great times in their new backyard.

Good design blurs the lines between the indoors and the outdoors. In what creative ways have you designed your very own private outdoor oasis? **OH**