



TIPS FOR CREATING AN OUTDOOR KITCHEN

- Create a list of the foods you'll most frequently prepare in your outdoor kitchen. Keep these in mind when planning what appliances and features to include.
- Consider what you like and don't like about your indoor kitchen when creating a cooking area outdoors.
- Check that appliances, cabinetry and other outdoor kitchen features are designed for outdoor use to withstand changes in temperature, wind and rain.
- Include a clean-up area if you don't want to carry everything inside after a meal.
- Include a lighting plan that keeps the area well lit once the sun goes down.
- Make a financial investment appropriate to how frequently you use your outdoor kitchen and living areas. You can also add features over time to accommodate your budget.
- Enlist the help of a professional kitchen designer and remodeler that has a landscape/outdoor expert on their team.

To learn more about custom outdoor kitchens, contact Kitchen Design Concepts at 214.390.8300 or visit www.kitchendesignconcepts.com.