

Outdoor Kitchen Planning Guide



PROJECT

Planner: _____

Customer: _____

Company: _____

Address: _____

Phone: _____

Phone: _____

Desired Location

Where should your RTA Outdoor Kitchen be located (i.e. patio, deck, rooftop, screen enclosed area)

Freestanding island

Against a wall

Other location _____

Type of material (pavers, poured concrete, flagstone, wood decking, composite decking, tile)

Age of surface: _____

Condition of surface _____

Water or Drainage Issues _____

Is the surface level _____ if not what is the pitch? _____

Is there any visible irregularities (describe)? _____

**Please mark irregularities and the slope in your site plan*

Desired Layout

What layout do you like?

- Linear BBQ Island
 L-Shape Island+Bar
 Separate Island+Bar
 Other Layout _____

UTILITY Connections

Gas : NP LP (LP Tank size _____)

Water/Plumbing: Cold Water stub Hot Water stub Exterior Faucet

Plumbing Access _____

Electricity Access: _____

Relation to Building/Structures

Home

Egress _____

Proximity and Access to indoor kitchen _____

Roof/Overhead

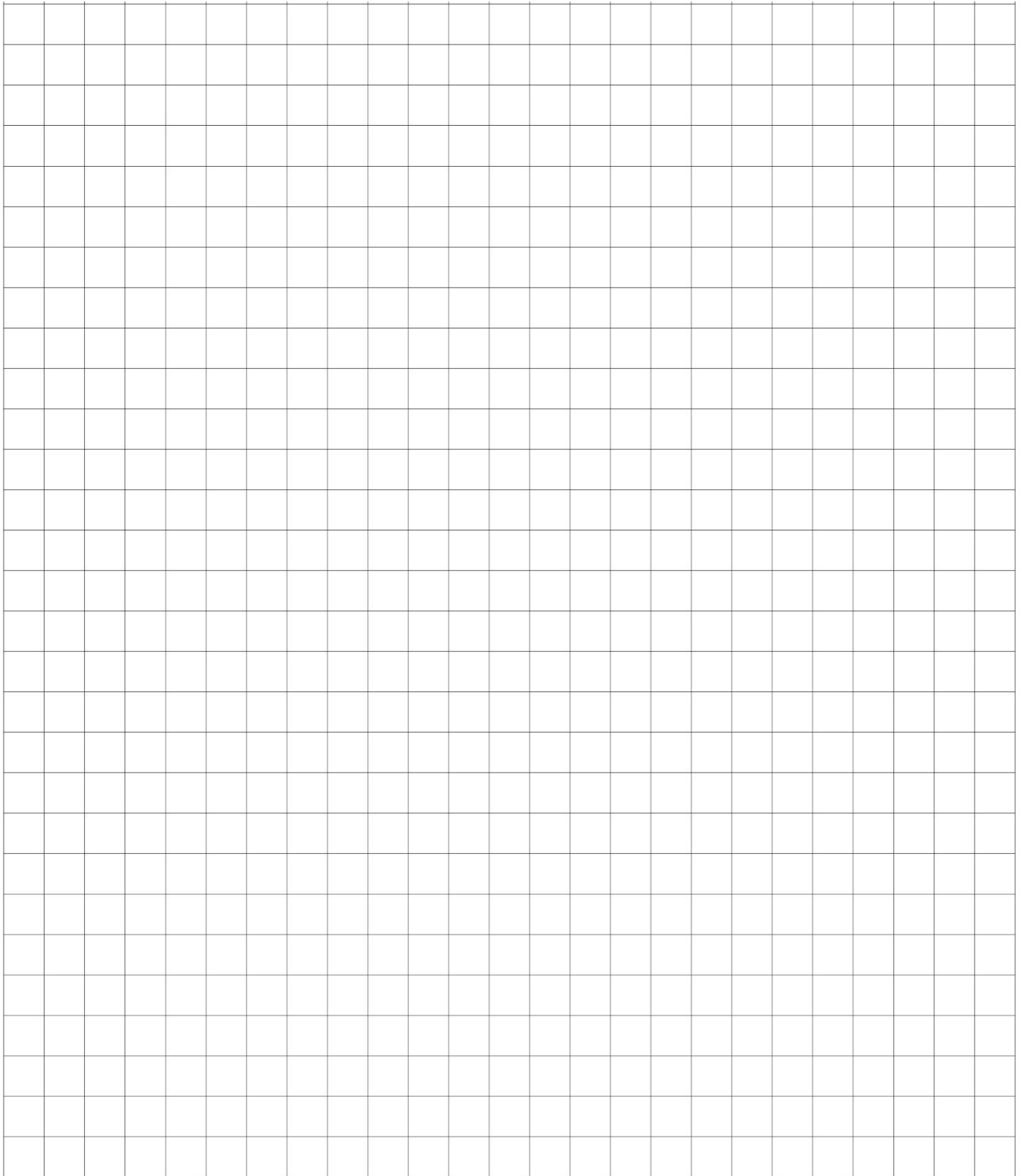
- House roof overhang (_____ ft)
 Under a Lanai
 Screen Enclosure
 Pavilion or Pergola

Backyard Structures

- Shed or Pool house
 Fence/Railing/Privacy Wall
 Playground
 Other _____

**On the following diagram please include the above structures in layout diagram*

Diagram of your Space (grid boxes are 1'x1'):



Please also submit: Engineering plans, Site Photos and Google Earth images

Layout Considerations



Region/Climate

What region of the country do you live in? _____

Please list temperature range (low-high) per season

Winter (Dec-Feb) _____ Spring (March-May) _____

Summer (Jun-Aug) _____ Fall (Sept-Nov) _____

Describe seasons as it relates to outdoor entertaining and grilling?

Sun/Shade

How does the sun rise and set in relation to area?

Is there shade protection (house, trees, etc) in the area?

Wind/Rain

Is there a prevailing wind? Y/N If, so from what direction? _____

What are precipitations patterns in your area?

Above Average rain fall Prone to sporadic rain storms

Note any other environmental considerations: _____

Desired Features



Type of Cooking Desired

BBQ Grill

Gas Grill

Charcoal Grill

Pellet Grill

Smoker (slow cooking)

Wood Oven (bread, pizza, etc)

Other

Boiling

Hibachi

Deep Frying

Sear-grilling

Cooking Logistics

What types of food do you like to cook outside?

What is the average number of people you will be cooking for (i.e. family meals)?

How often will you entertain and cook for larger groups?

When hosting friends or family, up to how many people will you cook for?

Desired Features

How important is?

Storage Utility

- Access doors Drawers

Counter Preparation Space

- Some Full Food Prep Food Prep and Dining

Refrigeration and Cooling

- Outdoor Refrigeration Built-in Cooler

Other

- Sink/water Built-in trash

Utility

What types of cooking/dining amenities will you store in your outdoor kitchen?

How much of your food preparation will be done outside?

How much will you rely on your indoor kitchen for prep, storage, etc?

Outdoor Kitchen Aesthetics

Enclosure

Stack Stone Weathered Wood Concrete Texture

Other _____

Countertop

Chiseled Edge Concrete Clean Edge Concrete Granite

Colors

Grays Browns White Mottled Concrete

Delivery & Installation

What is your installation plan?

I have a contractor? I could use help finding contractor?

Other _____

What is your timeline?

6-12 months 3-5 months 60-90 days 30 days or less

Receiving your Outdoor Kitchen

Commercial Delivery (loading dock or forklift)

Deliver direct to my residence