



WITH US
AND \$AVE

BIG RIDGE™



Outdoor Kitchens

DIY Outdoor Kitchen Design Planner

Finally, a do it yourself system with custom options
without the custom price tag.

Do as little or as much as you like and still save big money.

And now the Big Ridge System makes it easy to DIY.

Just because it is called DIY, doesn't mean you are
alone.....We are here to help you, all the way through the
project.



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You can do this!

THE BASICS



Designing Your Perfect Outdoor Kitchen Island

Big Ridge Outdoor Kitchens appreciates the opportunity to win your business!

However, no matter where you end up purchasing your outdoor products, we hope this guide will help you to find exactly what you want, save you time and money and hopefully you have some fun in the process.

Let's first discuss some of the design basics you should consider. Keeping in mind that most outdoor kitchens and BBQ islands will become permanent fixtures once installed. Moving them is quite a feat especially if you have installed plumbing, gas, and electrical.

As always, we encourage you to call or email us, we can help you through the process and we do it professionally without pressure. We don't want you to buy something you don't want. Happy customers are repeat customers!

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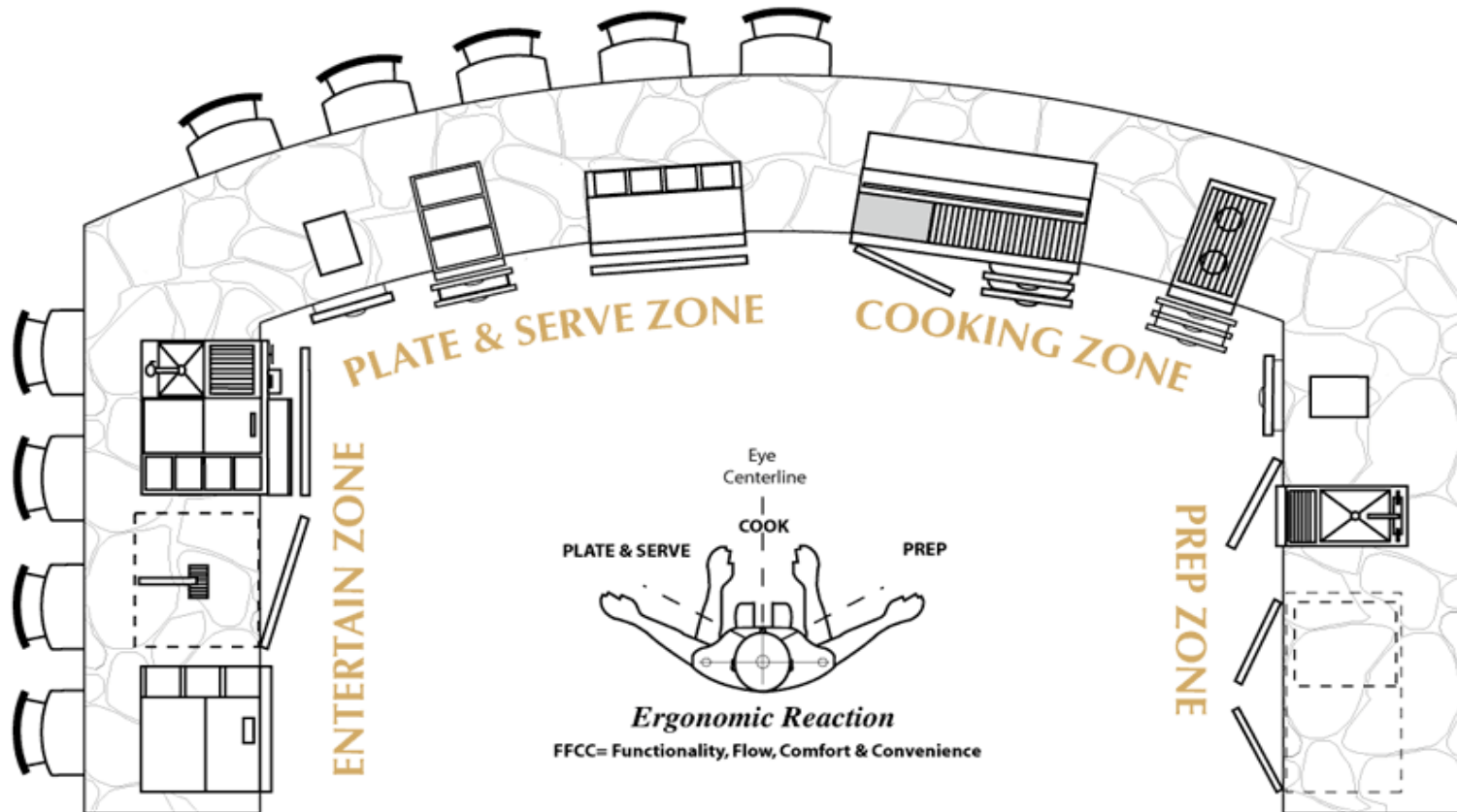
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Outdoor Kitchen System

The Design Process -



The key here is, take your time! The design planning portion of your outdoor kitchen purchase is one of the most important. Look at the design layout below:



Outdoor Kitchens have a lot in common with indoor kitchens, however, they are set up differently as they are more than just kitchens. They also have factors such as smoke and heat that need consideration.

Zones-

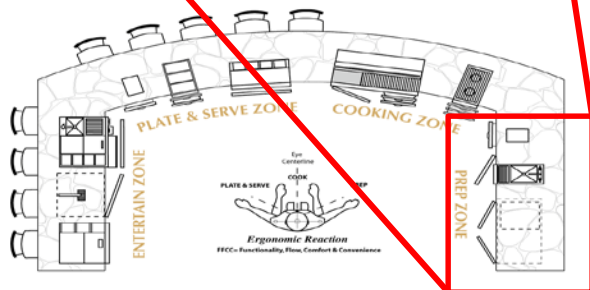
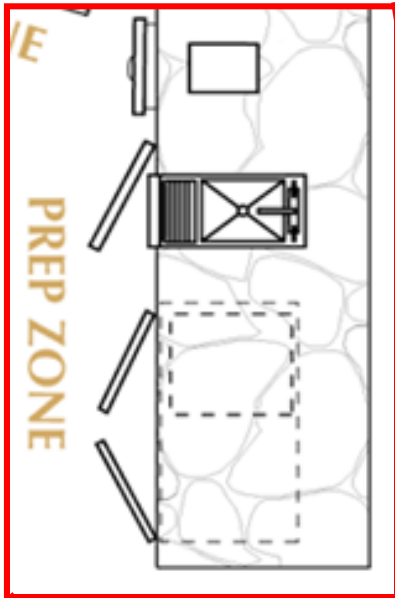


There are many environmental factors unique to outdoor rooms. As a result we design outdoor kitchens in zones. Here we break the zones down not only for functionality, but for the comfort of your guests.

The prep zone is designed to be functional. It's not necessarily where your guests would gather to talk to you while you are grilling. For that reason it is positioned away from the guests, but close to where the cooking will be done.

The prep zone typically has a refrigerator to house your vegetables, meats, and other foods requiring refrigeration.

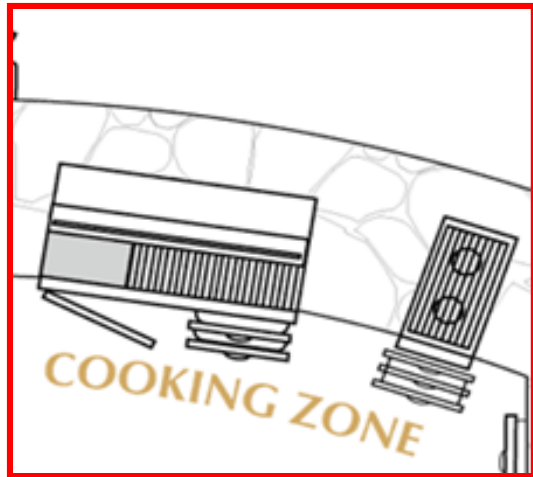
In addition, a sink to wash the food, and a cutting board are good when peeling vegetables or washing the meat prior to seasoning. Another rather inexpensive but highly functional addition is a trash chute. This allows you to put peels and meat wrappers in the trash can directly through the countertop without having to touch the stainless steel cabinets with your dirty hands.



Zones-

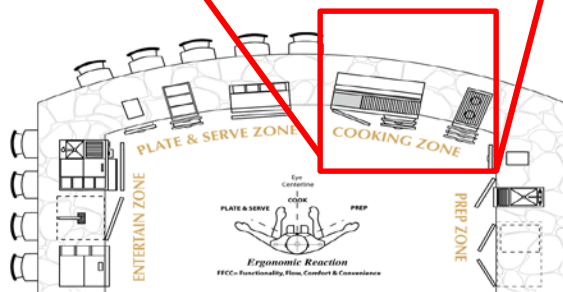


The Cooking Zone. Typical appliances for this zone are grills and side burners. Consider a drop down power burner for cooking large pots of corn or gumbo. Having some under counter storage in these areas as well as access to gas valves is a good idea.



As with the prep zone, the grilling zone should be away from your guests. The main reason for this is that the grill will be hot and will tend to be smoky. Your guests will probably not be thrilled to be sitting next to the business end of the grill, especially on hot days.

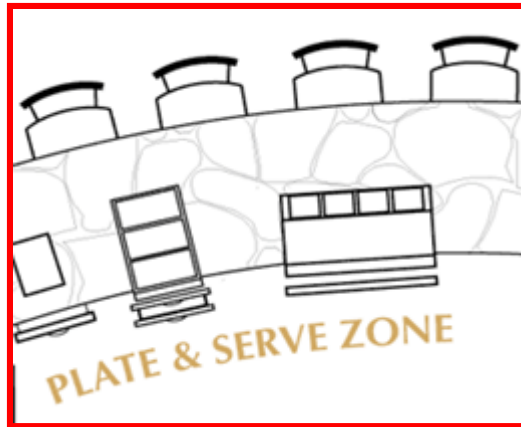
The grilling zone is also placed where the guests still have the ability to talk to you while grilling. After all, cooking the food and having a few beverages while talking about your football teams or your crazy neighbors is what backyard grilling is all about!



Zones-

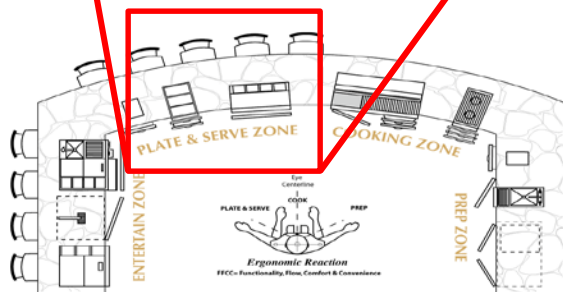


The Plate and Serve Zone. In this zone, you will start to place seats for your guests to sit at the bar. This is also where you will stage dishes, prepared food and condiments in preparation for the grilling to be done. Once finished, this is the perfect area to serve the food to your guests.



Some of the appliances that are used in this area are dry storage for all your paper plates, forks, spoons, etc. Drawers and paper towel holders are popular in this area.

A warming drawer is also a useful option for this area. Warming drawers can be used to keep buns and just cooked foods warm until you are ready to serve. It can also be used for warming dishes when the weather turns a bit cooler. That way your guest's food stays nice and hot while they eat!



Zones-

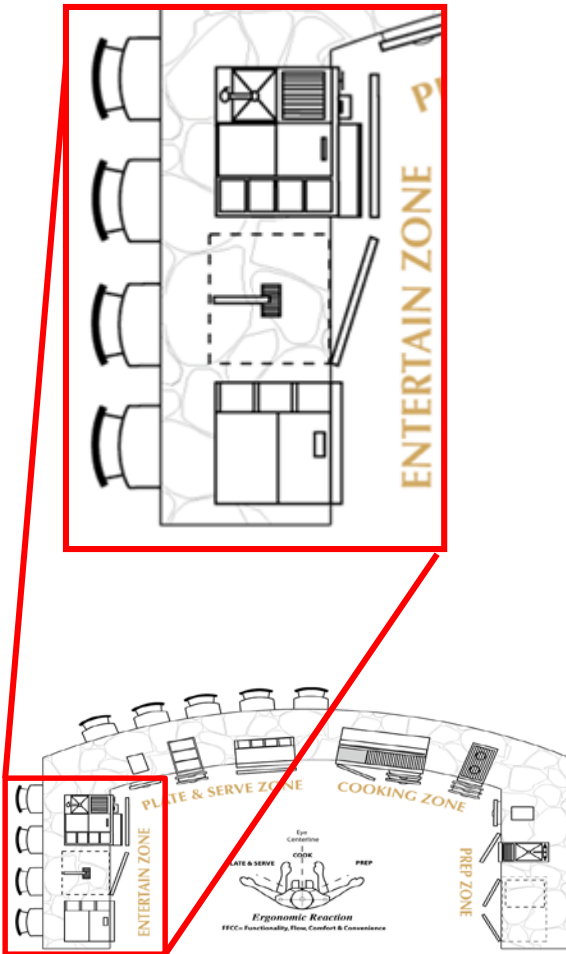


The final zone is the Entertain Zone. As you can see, it is far away from the smoke and heat of the grill.

Popular appliances for this area include, bar caddies to hold drinks, ice and condiments. Kegerators, wine coolers, ice makers, and refrigerators along with bars are popular options as well.

This makes it simple to serve your guests, or they may serve themselves..... We even have outdoor dishwashers for those that would prefer to use real dishes!

Finally keep in mind that it is likely more than one person will be in the same area as you when you are grilling. So having at least 5 feet of access in U shaped outdoor kitchens is important to ensure you don't bump into each other. This is where the zone approach comes in handy. If your guest wants a beverage, they can get it from the entertain zone without going into the whole area disrupting you while you are cooking.



Placement-



Next consider the placement of your outdoor kitchen. Grills may be smoky, so consider placing the island out of the way so that there is good air flow which will keep the smoke from collecting and bothering your guests.



This picture shows a good layout that keeps the smoke away from the entertaining area.



When using a grill in a location with a roof over it, you will want to install a ventilating hood. This helps to take the smoke out of the area.

Foundation-



A firm foundation is very important for the long-term outdoor kitchen cabinet life. Outdoor kitchens should be placed on cement pads whenever possible. This provides a level (at least near level) area where the grill island will sit.



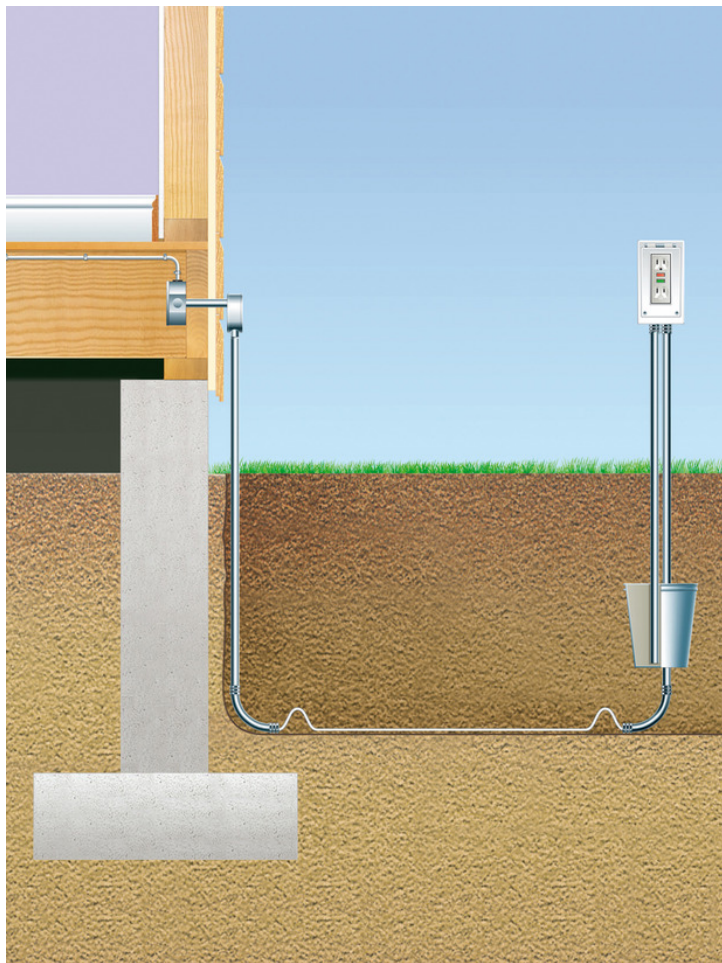
To dress up your concrete pad, there are several options. Staining, stamping, and tiling over the concrete are a few options.

This picture shows travertine tiles laid over the poured pad.

Utilities-



Consider where your plumbing, electrical, and gas lines are located. You should try to place the island as close to these as possible. Putting them in close proximity to utilities will cut down on the costs of running additional utilities to your island. Wiring and plumbing can be expensive if you have to run those long distances from your house.



If pouring a pad for your island, you should put the stub-up in place, prior to pouring your pad.

A stub-up is basically all of your utilities buried in the ground, then coming up about 6" above the pad level in the location you want them in the outdoor kitchen. This hides the utilities from site and damage.

Once the stub-up is in place, the pad is poured around them. Doing it afterward is difficult and doesn't look as professional. Often this is done by a licensed contractor.

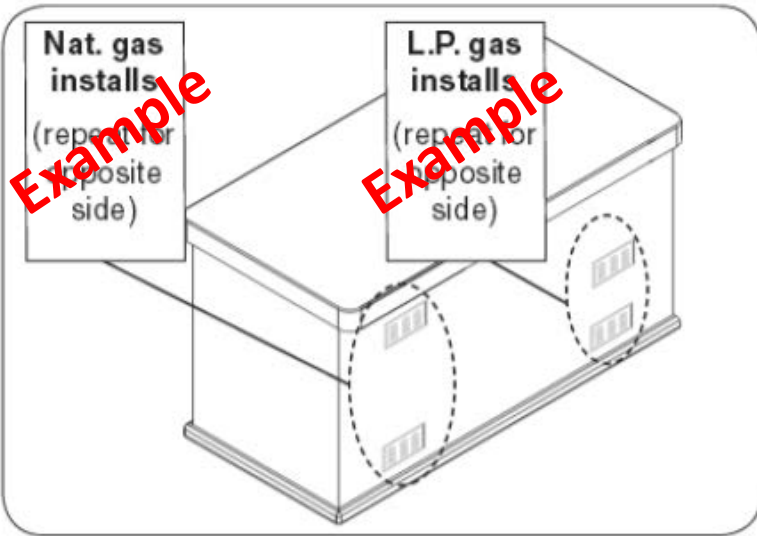
Venting-



Venting is one other area you should allow the contractor to assist you with. Your contractor should assist you in ensuring the outdoor kitchen is properly vented per the manufacturers recommendations and local / state / federal codes.



This can't be stressed enough. Proper venting of the outdoor kitchen is extremely important. Dangerous build up of gasses can occur when propane tanks, natural gas lines, etc. leak in the cabinet. Unless there is proper ventilation to get rid of these gasses, the risk of an explosion is a real possibility.



This is certainly an area where seeking the advice of a professional must be done. After all, keeping your family and yourself safe is more important than saving a few bucks.

Consult Your Manufacturer For
the Correct Placement Of Vents

Venting-



When using propane tanks, the use of a vented propane drawer like the one below is recommended. It also makes getting the tank in and out much easier.



This special door and tray should be placed in a location away from the grill. It is not recommended for the tank to be placed below the grill or other heat type appliances for risk of excessive heat igniting leaking gasses.

Instead, position it in a nearby cabinet that is properly vented per the manufacturers recommendation and local/state codes.

Safety-



This is the big one! Big Ridge recommends you consult a licensed contractor to perform the installation and utility hook up of your new outdoor kitchen. This does not mean you can't do the bulk of the work if you are doing it yourself. You can still install the modules, build the frame, put the finish on it and install the appliances and doors.



However, it is just a good idea to leave some of the important stuff to those trained to work with it. Let the contractor hook up the plumbing, electrical and gas.

Select Quality Appliances and Materials-

Whether you choose to go with the fine American Made Premium Fire Magic and AOG grills and appliances we carry or another high quality brand, please choose carefully. Since your outdoor kitchen is a big investment, you should ensure it will provide you with a long service life.



Fire Magic Aurora Built in Grill

Not all stainless steel is the same. Even 304 grade stainless is different from manufacturer to manufacturer. Be careful when purchasing a grill manufactured in China. Chances are good, the reason it is so cheap is because they use inferior blends of steel.

Select Quality Appliances and Materials-

Think of it another way. Your outdoor kitchen is designed around the grill. If your grill turns out to be a poor performer, you are either stuck with it or have to spend a lot of money trying to get the outdoor kitchen reworked to fit another grill. It does not make sense to do this. Buy a quality grill to start with, one that has a great warranty.



Blaze Professional Built in Grill

Not all Grills in China are made of inferior steel. Our Blaze grill line is made of quality 304 grade stainless steel and backed with a lifetime warranty.

These are quality grills with a great price that is certainly a good option for an outdoor kitchen.

Module Types-

Standard Modules-



These are the main modules you will use. They can be used to house appliances and accessories as well as just counter space like an island. **We can do custom lengths also, just ask us, we would be glad to help.**

- Available In Many Different Lengths
- Custom Sizes Available
- Can Be Used Without Appliances For Additional Counter Space or Islands
- Easy To Plan and Build
- Can Also Be Used For Storage
- Available In 3 Levels Of DIY (Rapid Panel Kits, Rapid Panel Plus & Rapid Panel Premier)



Assembled 2 Foot Module With 3 Drawer Cutout (Left) and 4 Foot Module With 36" Grill Cutout With Platform and Double Door Cutout (Right)



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Corner Modules-



Corner Modules help to make almost unlimited shapes which can really maximize your available space. The corner modules make getting just the right style easy. Use corner modules to create turns or angles.

- Available In Several Angle Degrees
- 28" Diagonal Corner Can House Egg Grills, Sinks, Side Burners, Etc.
- Make Clipped Corners, Rounded Corners, And Complex Shapes Easy
- Create Unique Design Layouts
- Easy To Plan and Build



28" Diagonal Egg/Sink/Side Burner Corner Module With Split Bar Counter



90 Degree Corner With Split Bar Counter On 2 Sides

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Extras-



Extras such as backsplashes, split bar counters, and tables can really make a difference in your outdoor kitchen design. They provide space for laying out food, serving guests and extending the overall function of the outdoor kitchen.

- Split Bar Counters Offer Guest Seating As Well As Area For Staging Food
- Backsplashes Help Keep Grease From Spattering During Cooking
- Use A Footrest To Keep Your Guests Comfortable During Conversation
- Easy To Plan and Build
- Simply Select These Options From The Drop Down Menus In The Store
- Available In Both Levels Of DIY (Rapid Panel Kits & Rapid Panels with Attached Cement Board)



Split Bar Counter With Cement Board



Split Bar Counter With Cement Board Shown Installed On The Left Side Of A Full Outdoor Kitchen

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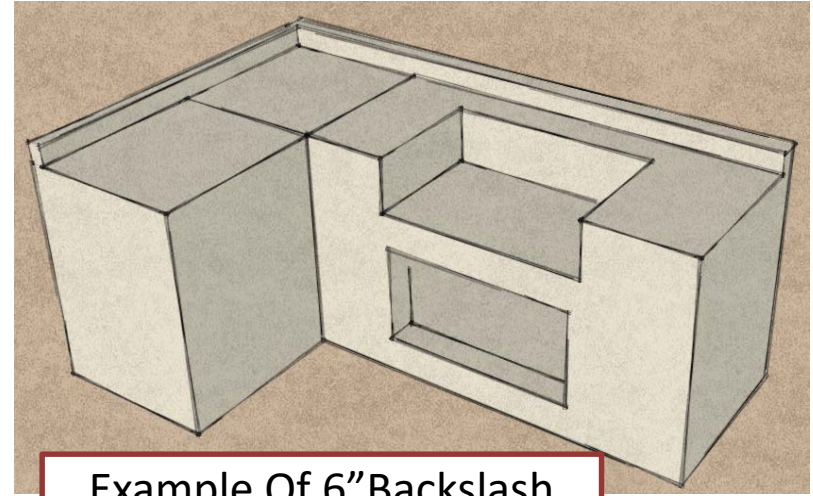


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6" BACK SPLASH

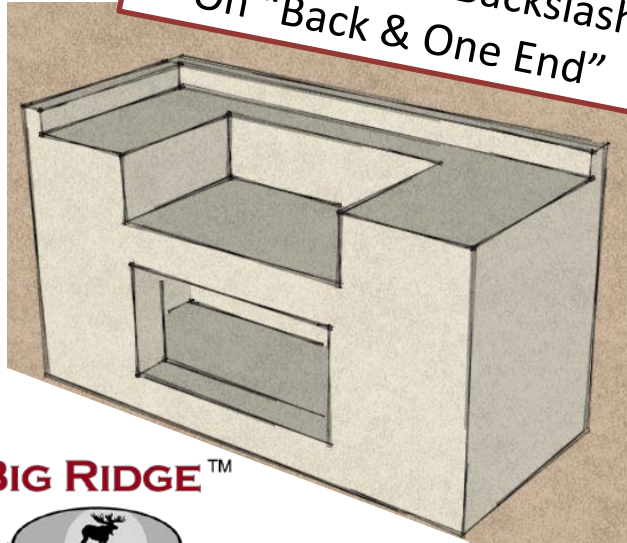
What Is It?

- It is essentially a small wall added to the back of a module
- Used to make the module look more finished
- Can be used as a small shelf to set spices, oils, or small plants
- Often times used to keep items from falling off the counter top



Example Of 6" Backslash
On Multiple Modules

Example Of 6" Backslash
On "Back & One End"



How To Order It?

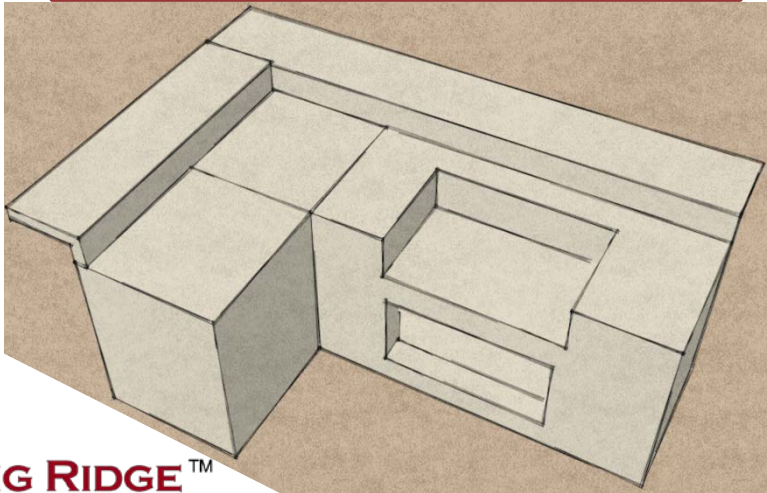
- Select it from the drop down box next to the picture on the product page or call us at **423-536-6062!**

SPLIT BAR COUNTER

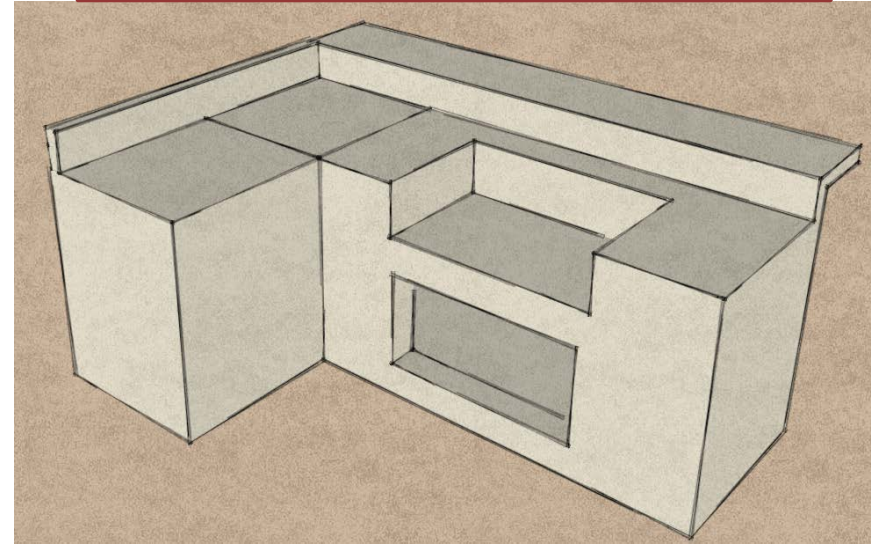
What Is It?

- Incorporates a 6" Backsplash wall with a 12" overhang
- Used to make bar seating for guests to eat and drink at while entertaining
- Can be used to lay out food when serving large groups at parties
- Put candles and plants on for a nice look

Example Of Split Bar Counter On
"Back & One End" & "Back Only"



Example Of Split Bar Counter On
"Back Only" Of Multiple Modules



How To Order It?

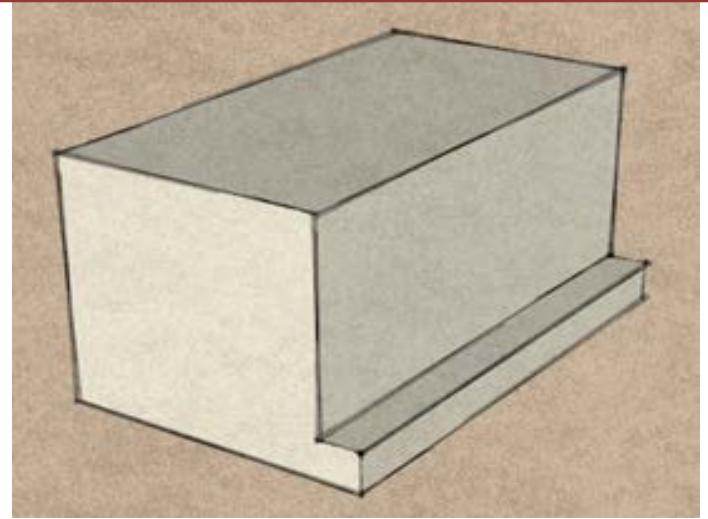
- Select it from the drop down box next to the picture on the product page or call us at 210-483-3114!

FOOT REST

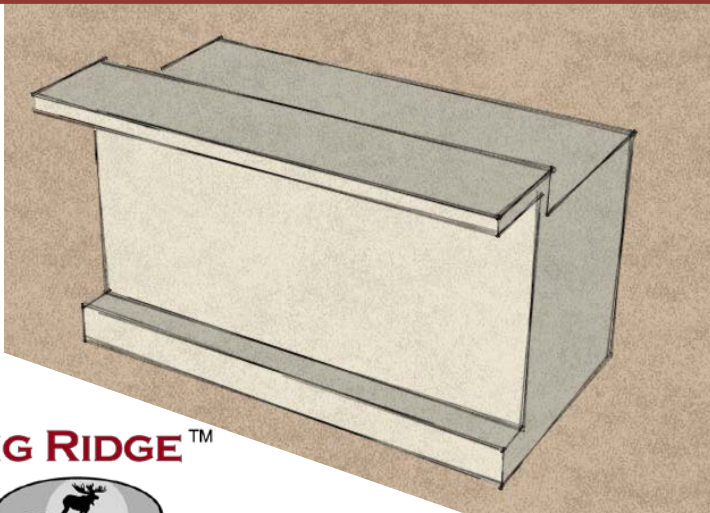
What Is It?

- A 6" by 6" continuous box that runs along the bar seating area to put your feet on
- Used to make bar seating for guests more comfortable especially when their feet might not touch the ground
- Typically covered in tile or stone / granite to keep it clean, call us, we will help you design the best finish

Example Of Foot Rest On "Back Only"



Use The Foot Rest With A Split Bar Counter To Put Your Feet On



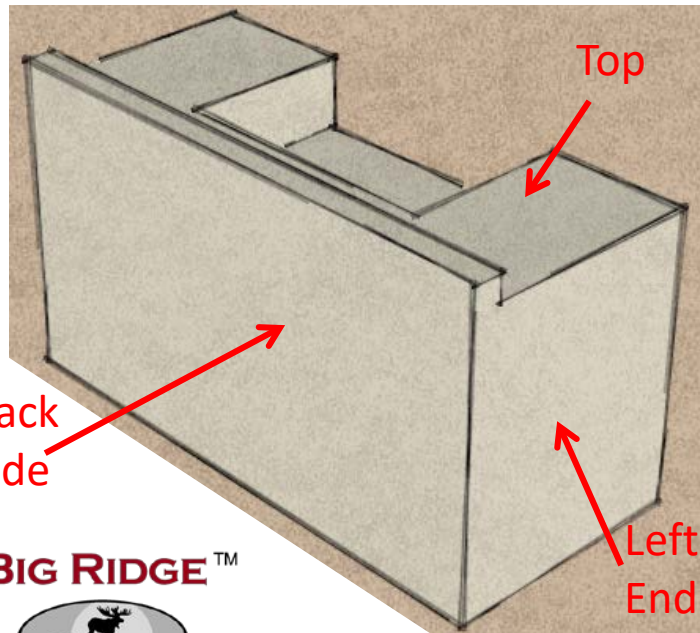
How To Order It?

- Call us at **423-536-6062!**

ENDS, SIDES, TOPS.....

What Is It?

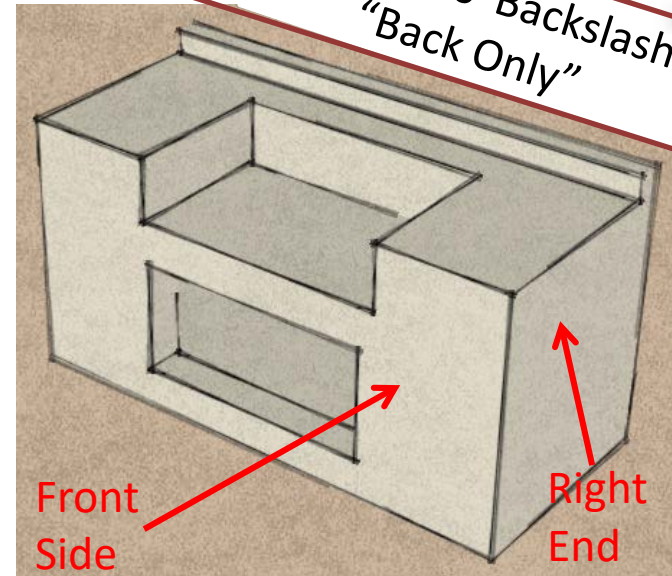
- The “Top” is the counter top surface
- The “Ends” are the depth of the module
- Front “Side” is where the appliances go
- Back “Side” is the most common spot for Back Splashes, Bar Counters, Foot Rests, etc.



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Example Of 6" Backslash On
“Back Only”



How To Order It?

- Comes Standard, no need to add it!

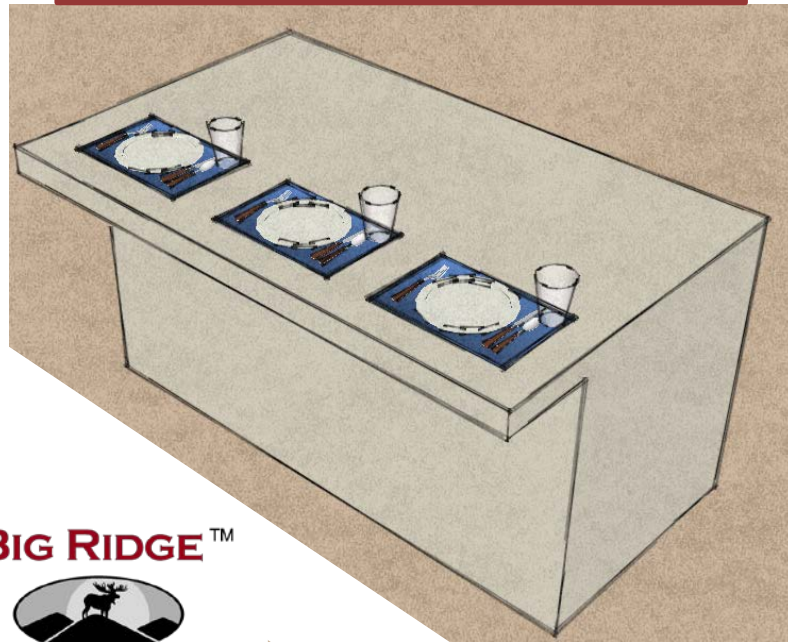
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12" LEVEL OVERHANG

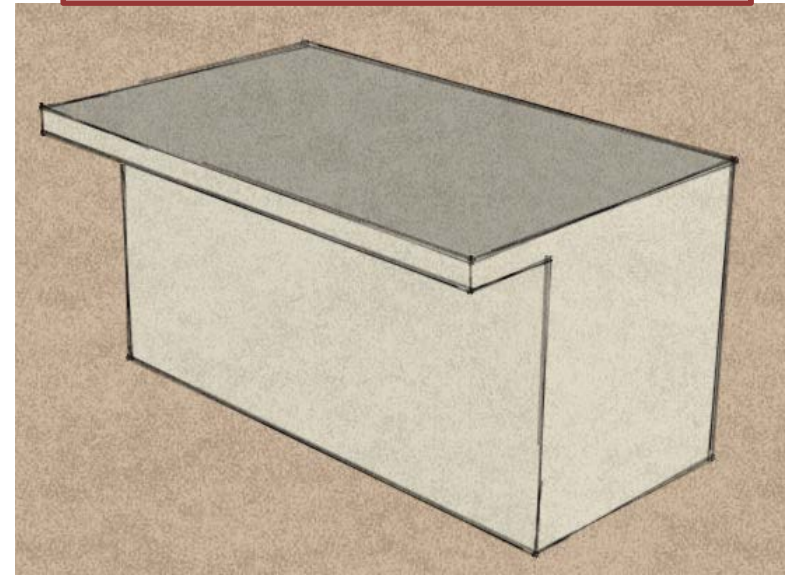
What Is It?

- A 12" overhang at the same level as the counter
- Used to make a seating area at a counter level
- Also used as extra counter space for laying out food and snacks when entertaining
- Use this when you want your guests to sit and talk with you while cooking!

12" Level Overhang makes great use of limited outdoor space



Example Of 12" Level Overhang
On "Back Only"



How To Order It?

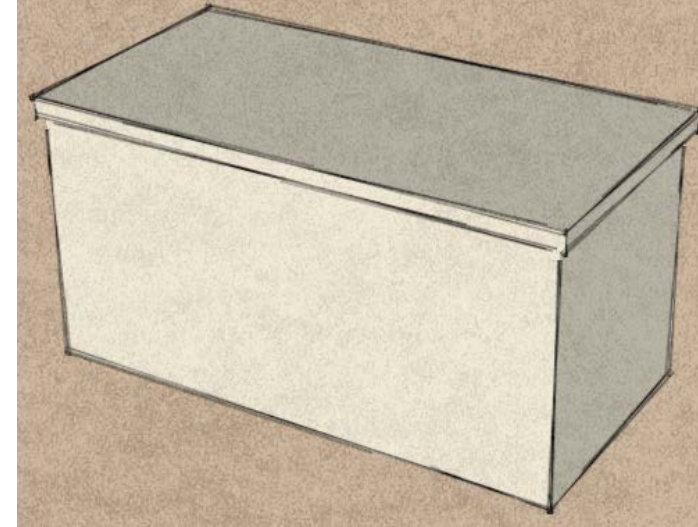
- Call us at **423-536-6062!**

3" TILE - STONE OVERHANG

What Is It?

- A 3" overhang at the same level as the counter
- When using stone for the walls and tile for the countertop, you must use an overhang
- The overhang brings the counter top over the stone
- Without it, water can get behind the stone and mortar
- It also presents a less than desirable appearance

Example Of 3" Tile – Stone Overhang On "Back and End"



With Overhang



Without Overhang



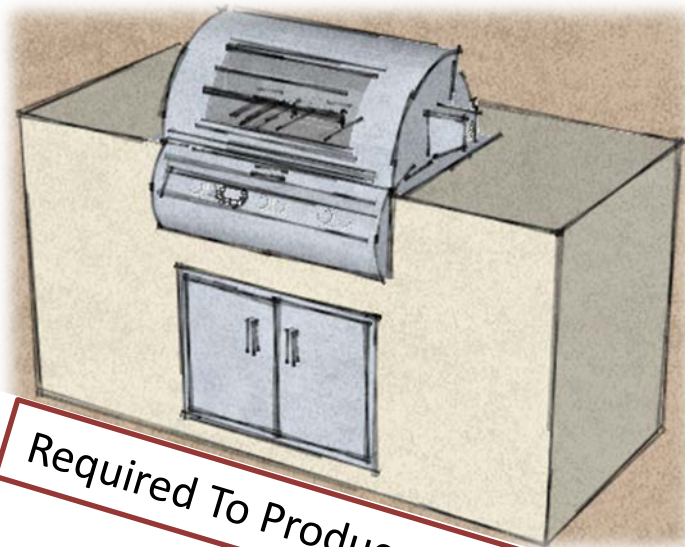
How To Order It?

- Call us at **423-536-6062!**

APPLIANCE CUTOUT KITS

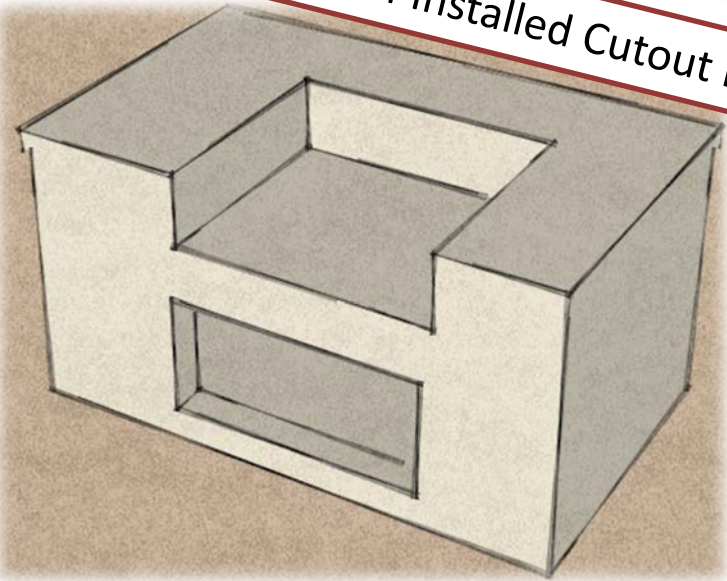
What Is It?

- Additional framing needed to support your appliances in the outdoor kitchen
- Appliance cutout kits are needed for each appliance you have
- They are made from the same steel as the rest of the frame
- They are universal in size, fit all brands
- Come with hardware and detailed instructions



Required To Produce This

Examples Of Installed Cutout Kits



How To Order It?

- Shop for your appliances first. Big Ridge offers appliances in several price ranges and offers great package discounts, call us for details
- Let us know what it is, we do the rest
- There is no additional charge, it's part of the package

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Now Let's Design Your Outdoor Kitchen-

The next section will walk you through the process of selecting your appliances, selecting the appropriate modules and extras, and finally, how to price each option as well as order it online if that is the method you prefer. If you would like some help, we show you how to do that as well.

Keep in mind, we have many different brands of grills, doors, wine coolers, etc. to choose from and our package prices can't be beat. If we are not the lowest on our appliances, we will match or beat the advertised price of any authorized dealer. It's easy for us to say, because we know we will be the lowest!

Here are a few of the quality brands we carry.





Select Your Appliances First-

The first step to designing your outdoor kitchen should be understanding what you want in it. Most people start with the grill, but feel free to do it however you want.

The reason you should pick out your appliances (at least the approximate size, not necessarily the exact one), is that will dictate which size modules you will need in the next step.

Use the module design guide on the next page to determine the size of module you will need based on the cutout dimensions of your selected appliances. We can help with this.

Here are a few considerations to think about when selecting your appliances. This may sound like we are trying to talk you out of appliances.....well we are. You should only buy what you want and will get use of. That way you get the most out of your outdoor room.

- Will you have plumbing for your sink?
- Will you need a vent hood for your grill?
- How often will you use a refrigerator?
- Will you have electricity for a grill with lights?
- Would a drop in ice chest work in place of a refrigerator?
- Do you like charcoal cooking or gas, or both?
- How often will you need to go in the house to get items? Maybe outdoor storage is important to keep traffic out of the house.



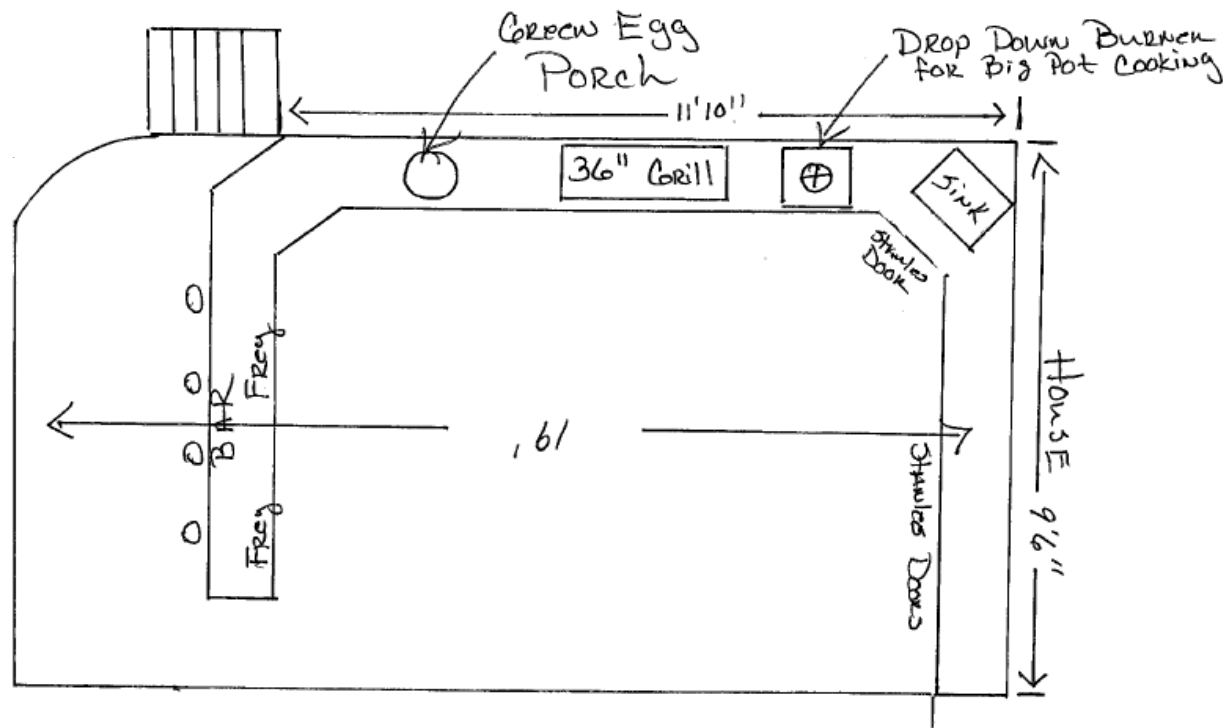
How To Design Your Outdoor Kitchen-



The Most Popular Way To Design Outdoor Kitchens Is Still By Making A Hand Drawn Sketch And Sending It To Us. No Need To Be Accurate, That's What We Do. If You Are Not Sure What You Want, Just Call Us At 423-536-6062.

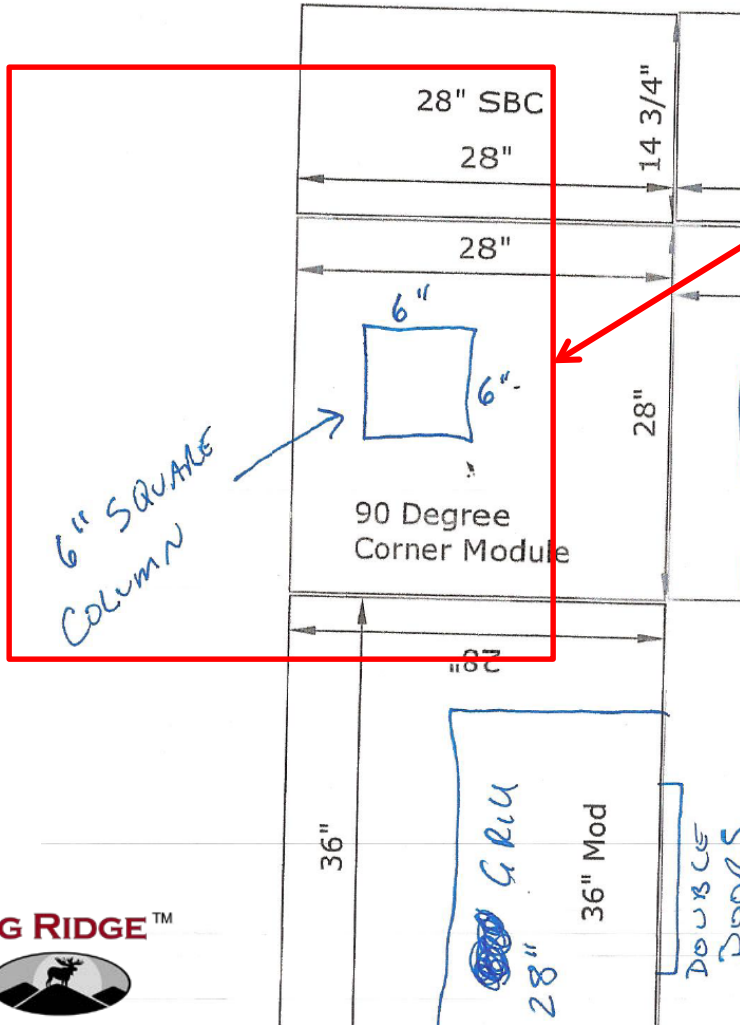
We Will Work Back And Forth With You Via Email Until You Are Comfortable With The Results. We Then Work Up Quotes And Send Them To You To Help You Make The Right Decision. We Do This Free Of Charge.

***Crayons Accepted-
Who Cares What It Looks
Like? Just Throw
Something On Paper And
Send It Off To Us. We Will
Take It From There!***



Got Obstacles? We Can Help You Get Around It The Easy Way!

Simply Mark The Dimensions And What The Obstacle Is, We Will Help You Design Around It.





In Closing-

We hope you found this guide useful. If you have any suggestions on how we can improve we are always open to change.

As we stated in the beginning, we hope we are able to win your business, but in the end, we truly hope wherever you end up purchasing your outdoor kitchen, it's a good experience and you have a lifetime of enjoyment from it.

We appreciate the opportunity to serve you. Good luck and happy grilling!



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