





# 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.



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.

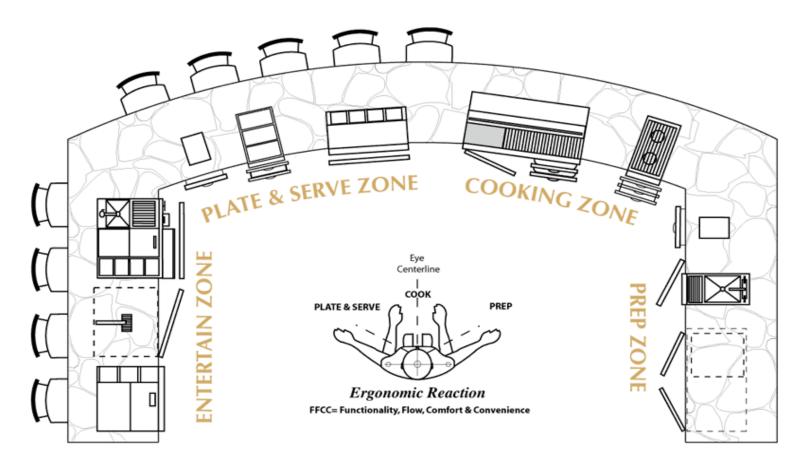
As always, we encourage you to call or email us, we can help you through the process and we do it professionally without pressure. We don't want you to buy something you don't want. Happy customers are repeat customers!



#### 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:





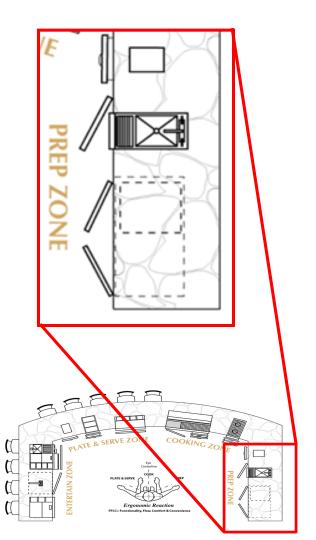
Outdoor Kitchens have a lot in common with indoor kitchens, however, they are set up differently as they are more than just kitchens. They also have factors such as smoke and heat that need consideration.



BIG RIDGE™

Outdoor Kitchens

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.



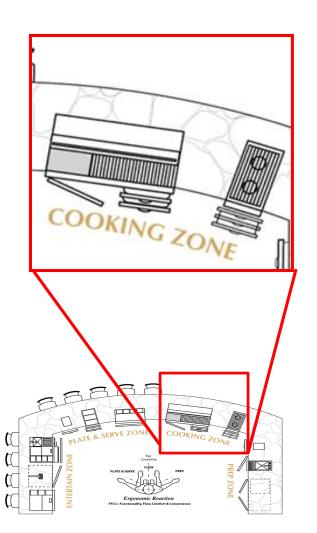
The prep zone is designed to be functional. It's not necessarily where your guests would gather to talk to you while you are grilling. For that reason it is positioned away from the guests, but close to where the cooking will be done.

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.



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.



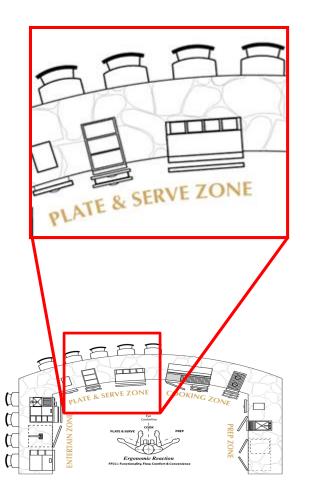
As with the prep zone, the grilling zone should be away from your guests. The main reason for this is that the grill will be hot and will tend to be smoky. Your guests will probably not be thrilled to be sitting next to the business end of the grill, especially on hot days.

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!





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.

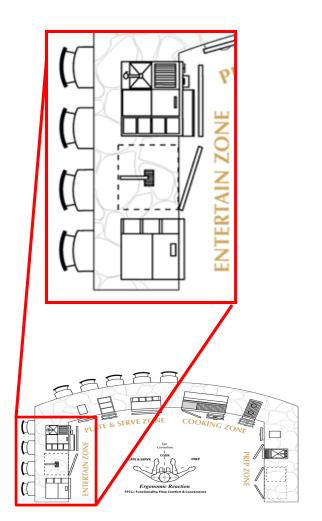
A warming drawer is also a useful option for this area. Warming drawers can be used to keep buns and just cooked foods warm until you are ready to serve. It can also be used for warming dishes when the weather turns a bit cooler. That way your guest's food stays nice and hot while they eat!



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Outdoor Kitchens

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 is 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.

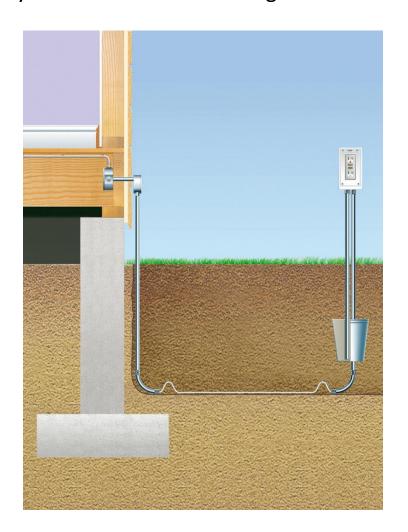
This picture shows travertine tiles laid over the poured pad.



#### **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.

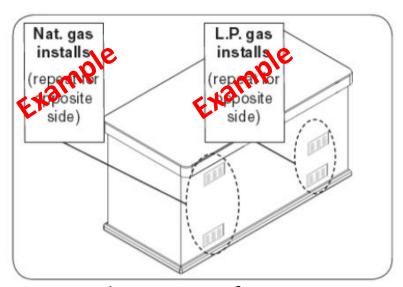


#### Venting-



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.





Consult Your Manufacturer For the Correct Placement Of Vents

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.



#### 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.



## How Much Do You Want To DIY? Big Ridge Offers Different Levels of DIY!

All of our Build-Your-Own packages are built with our Rapid Panel Kits or use them to design your own unique design. We provide two different levels of Do-It-Yourself kits to help you save money while choosing how much hands on work you want to perform.

- Rapid Panel Kits
   Our highest level of DIY kits but still super easy!
   Stand up the assembled panels, screw them together, add your own cement board (purchased separately), & finish!
- Rapid Panel Kits with Attached Cement Board
  Our Rapid Panel Kits with Attached Cement
  Board make it even easier for you. We include,
  cut, & attach the cement board to each module
  panel for you. Follow the same assembly
  procedure as Rapid Panel modules-except your
  ready to finish much sooner! No cutting,
  measuring, or headaches!





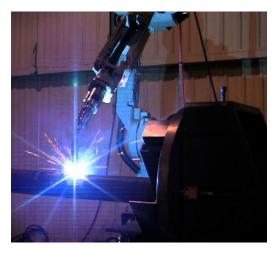


#### Features of Both Rapid Panel Kits



Both Rapid Panel Kit options (with Attached Cement Board or without) offer the same high quality construction and materials. The only difference is one has included and attached cement board. Features of both kits include:





- ■Constructed of Galvanized, 20 Gauge Structural Steel To Support Heavy Appliances & Finishes While Resisting Dampness
- Factory Squared and Welded Fully Assembled Side Module Panels
- Completely Welded For Strength
- Factory Welding Eliminates The Need For You To Square!
- Factory Installed Composite Decking Under All Frames To Prevent Ground Contact
- Includes All the Screws Needed
- Clear Step-by-Step Instructions With Full Color Illustrations

#### Rapid Panel Modules-

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This is the most popular option for contractors and homeowners alike. Simple and rapid assembly means you can have your outdoor kitchen ready for finishing in hours. Take advantage of factory precision for a fraction of the cost.



- Factory Squared, Welded, & Fully Assembled Module Side Panels
- Factory Installed Composite Decking Under All Frames
- ■Stand Each Side Panel Up & Bolt Together
- Includes All the Screws Needed
- Clear Step-by-Step Instructions With Full Color Illustrations
- ■Full Support Before And After the Sale



What it looks like when assembled

How it's shipped ———





#### Rapid Panel With Attached Cement Board Modules-



This popular option includes attached cement board as well as we install your purchased cutout kits for you. This method is very quick and easy. The kits can easily be taken into tight spots and reassembled.



- Factory Squared, Welded, & Fully Assembled Module Side Panels
- Factory Installed Composite Decking Under All Frames
- Attached Cement Board
- Purchased Cutout Kits Installed
- ■Stand Each Side Panel Up & Bolt Together
- Includes All the Screws Needed
- Clear Step-by-Step Instructions With Full Color Illustrations
- ■Full Support Before And After the Sale



\_\_What it looks like when assembled

How it's shipped \_\_\_\_\_





#### **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 1', 2', 3', 4', & 5' 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 Both Levels Of DIY (Rapid Panel Kits
- & Rapid Panels with Attached Cement Board)



2 Foot Module Single Access Door



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



#### **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
- Available In Both Levels Of DIY (Rapid Panel Kits & Rapid Panels with Attached Cement Board)



45 Degree Corner With Backsplash



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



90 Degree Corner With Split Bar Counter On 2 Sides



#### 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 SeatingAs 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



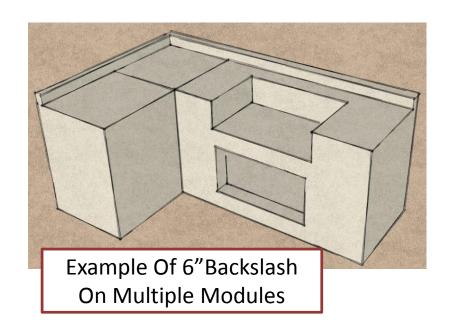
Split Bar Counter With Cement Board Shown Installed
On The Left Side Of A Full Outdoor Kitchen

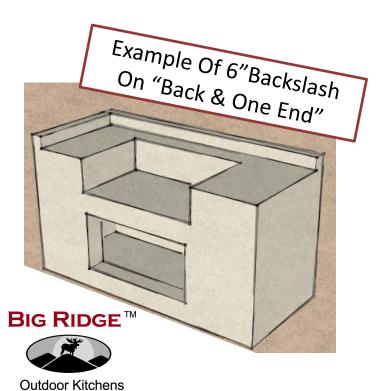


# 6" Back Splash

#### 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





- ■When you are in the module page, click on the drop down menu that says "Add 6" Backsplash"
- ■If you would like a backsplash on just the Back side of your module, select "Back Only" That's It......
- ■If you want a backsplash on just One End, select "One End Only"
- ■If you want a backsplash on the Back and One End like module in the picture to the left or like the corner in the picture above, select "Back and One Side"
- Confused? Call us at 210-483-3114, We Will Help!

# Split Bar Counter

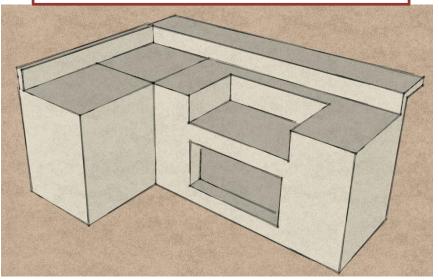
### What Is It?

**Outdoor Kitchens** 

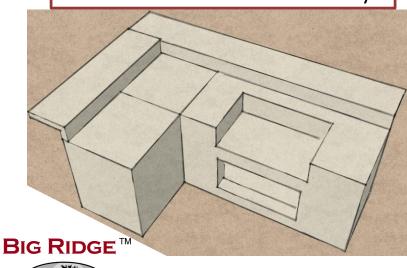
- ■Incorporates a 6" Backsplash wall with a 12" overhang
- Used to make bar seating for guests to eat and drink at while entertaining
- ■Can be used to lay out food when serving large groups at parties
- ■Put candles and plants on for a nice look

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



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



- ■When you are in the module page, click on the drop down menu that says "Add Split Bar Counter"
- ■If you would like a split bar on just the Back side of your module, select "Back Only"
- ■If you want a split bar on just One End, select "One End Only"
- If you want a split bar on the Back and One End like the corner module in the picture to the left select "Back and One Side"
- Confused? Call us at 210-483-3114!

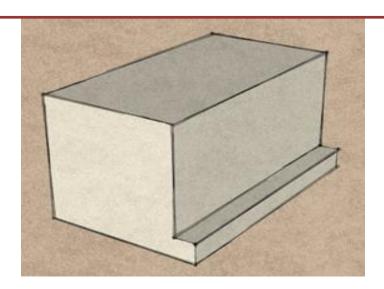
# Foot Rest

#### What Is It?

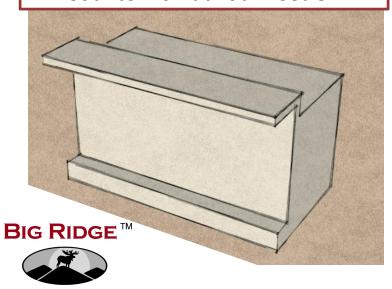
Outdoor Kitchens

- ■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

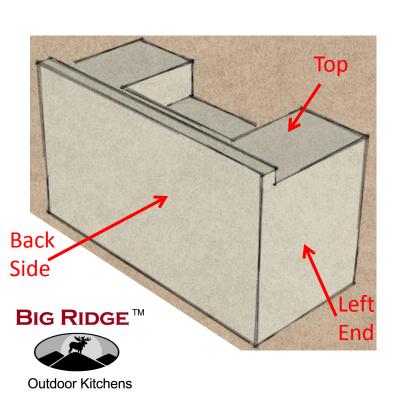


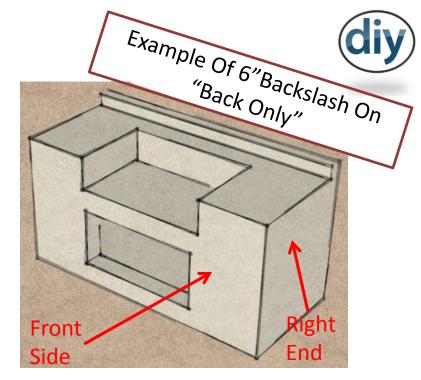
- ■When you are in the module page, click on the drop down menu that says "Add Foot Rest"
- ■If you would like a foot rest on just the Back side of your module, select "Back Only"
- ■If you want a foot rest on just One End, select "One End Only", select "Back and End" to get both
- ■Use with a split bar like the module in the picture to the left and make your guests feel comfortable
- Confused? Call us at 210-483-3114!

# 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.





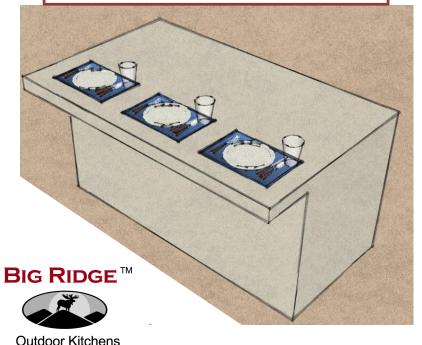
- ■When ordering extras like a "6 Inch Backsplash" or "Foot Rest" you need to explain where it will go
- In the drop down boxes on the module page select the extra you want using the three options
- ■The Options are "Back Only", "One End Only", and "Back Plus One End"
- If Choosing an End we will contact you to ensure we understand which end you want to put it on
- ■If you need more than one end, just call us we will take care of the rest

# 12" Level Overhang

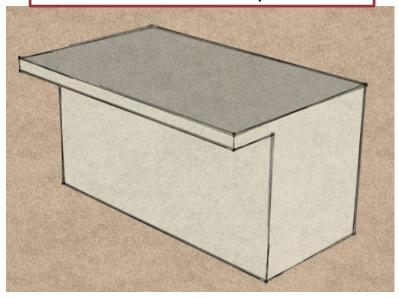
#### What Is It?

- ■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"



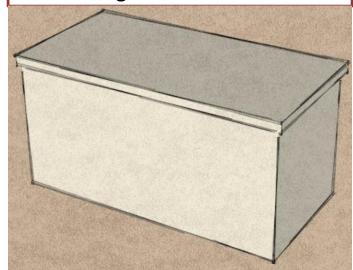
- ■When you are in the module page, click on the drop down menu that says "Add 12" Level Overhang"
- ■If you would like a level overhang on just the Back side of your module, select "Back Only"
- ■If you want a level overhang on just One End, select "One End Only", select "Back and End" to get both
- ■Use with a 12" Level Overhang like shown in the picture to the left to make a dining area for guests
- Confused? Call us at 210-483-3114!

# 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



- ■When you are in the module page, click on the drop down menu that says "Add 3" Stone / Tile Overhang"
- ■If you would like an overhang on just the Back side of your module, select "Back Only"
- ■The other options are "End Only", "Front and Back Only", Front, Back, and End"
- ■Use the 3" overhang to avoid problems and poor appearance like shown in the picture on the left showing "Without Overhang"
- Confused? Call us at 210-483-3114!



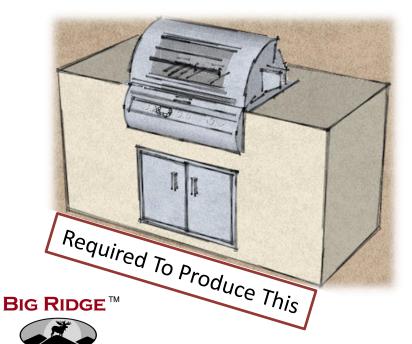


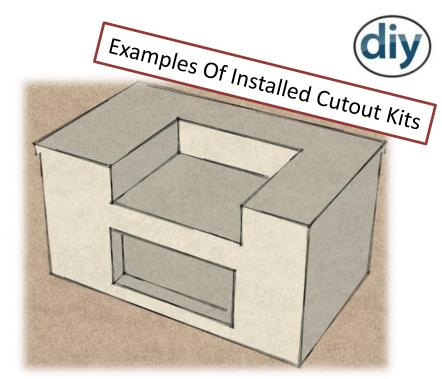
# **Appliance Cutout Kits**

### What Is It?

**Outdoor Kitchens** 

- 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





- ■Shop for your appliances first. Big Ridge offers appliances in several price ranges and offers great package discounts, call us for details
- ■Next, find the cutout dimensions of your appliances. This is important so ask questions if needed!
- Select the cutout that works for your appliances
- ■Example: Our Blaze 32" Grill has a cutout width of 30 5/8". That means we can use the GK36 Grill Cutout Kit as it works for grills up to 36" Wide.

### 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 on line 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.







#### BIG RIDGE OUTDOOR KITCHENS MODULE DESIGN GUIDE



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Outdoo	r Kitchens	3							
Module Size		Appliance Maximum Height		Examples Of Applian	ces Typically Used In	Each Module (ALL THE	APPLIANCES BELOW AND	HUNDREDS MORE ARE	AVAILABLE FROM BIG RIDGE)
60" Module	52 1/2"	34 1/2"	25"			in not			
				Fire Magic A830i 50" G	irill Fire M	agic E1060i 50" Grill	36 3/4" Beverage Center	39" Double Door	rs 40" Blaze 5 Burner Grill
48" Module	40 1/2"	34 1/2"	25"	Fire Magic E790i 36" G			20.1/20.00	ouble Drawer	30" Double Doors
36" Module	28 1/2"	34 1/2"	25"			560i 30" Grill 32" Refreshr			
				Fire Magic A530i 24" Grill	20" Refrigerator	19" Power Burner	Summit 24" Kegerator	27" Door	28" Primo Oval Smoker
24" Module	16 1/2"	34 1/2"	25"				हिंडा		
				16 1/2" Ice Maker 1	2 3/4" Trash Container	14 1/4" Bar Caddy	11 1/2" Double Burner	14.5" Door 14.5"	Drawers Summit 14 7/8" Fridge

To understand which size module your selected appliance will fit in, look at the left for the maximum cutout dimension allowable for a specific module. A good rule of thumb would be to allow about 10" extra room in each module for framing and room between appliances.

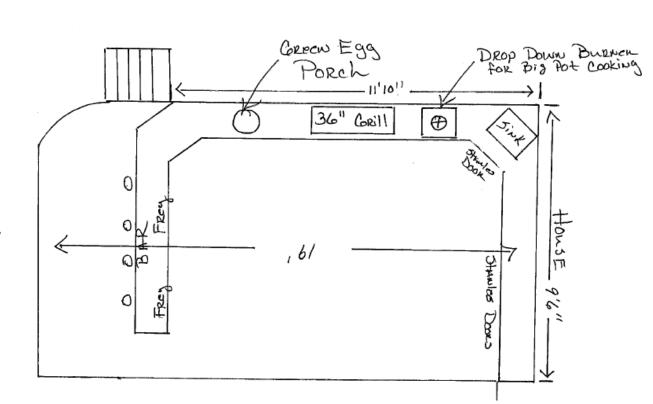
It's a good idea to contact us prior to purchsasing your appliances. If you need a custom size due to space restrictions, just call us at 210-483-3114 and a designer will walk you through the simple process of making your own custom creation. If you prefer, you can have us design it for you, which can help eliminate mistakes. Besides, if you buy your appliances and outdoor kitchen from us, we can make package deals you won't find elsewhere.

#### Two Ways To Design Your Outdoor Kitchen-

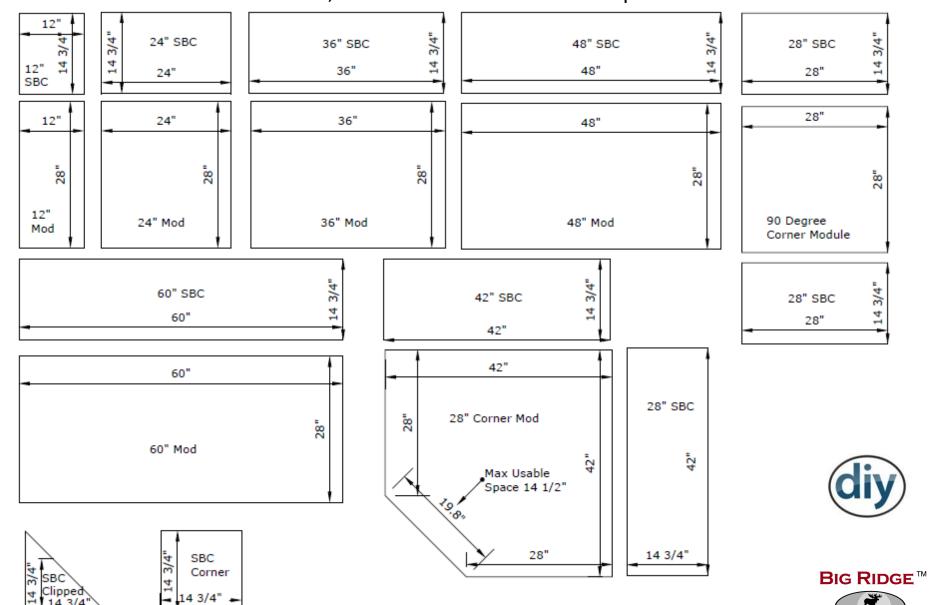
The Most Popular Way To Design Outdoor Kitchens Is Still By Making A Hand Drawn Sketch And Sending It To Us. No Need To Be Accurate, That's What We Do.

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!



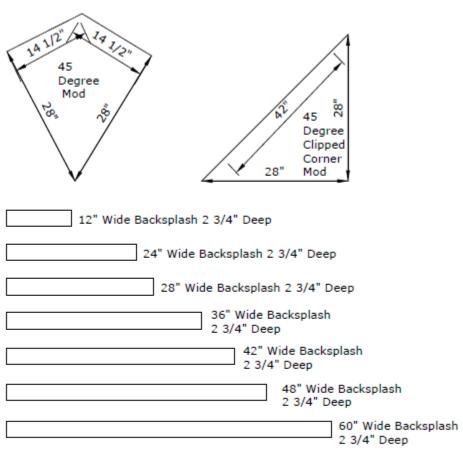
# The Other Option Is To Use Our Exclusive Cutout Templates, Simply Print Them Out, Cut Them Out, And Create Your Own Masterpiece!

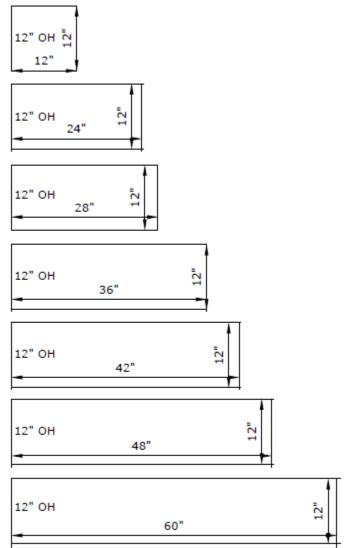


Outdoor Kitchens

#### Big Ridge Outdoor Kitchens Module Design Templates

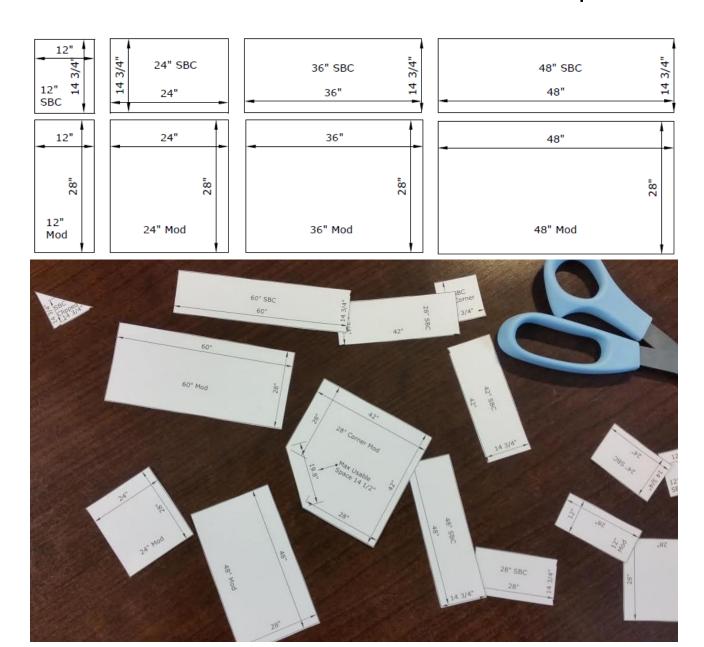








# **Cut Out Your Custom Outdoor Kitchen Templates**

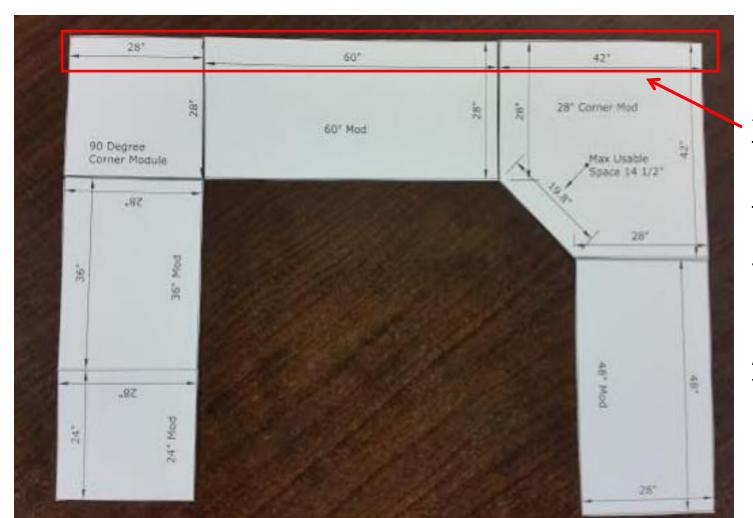








Layout Your main cabinets. Play around with different corners and lengths to find the perfect style you are looking for.



Example: 28" + 60" + 42" = 130". It's That Easy!

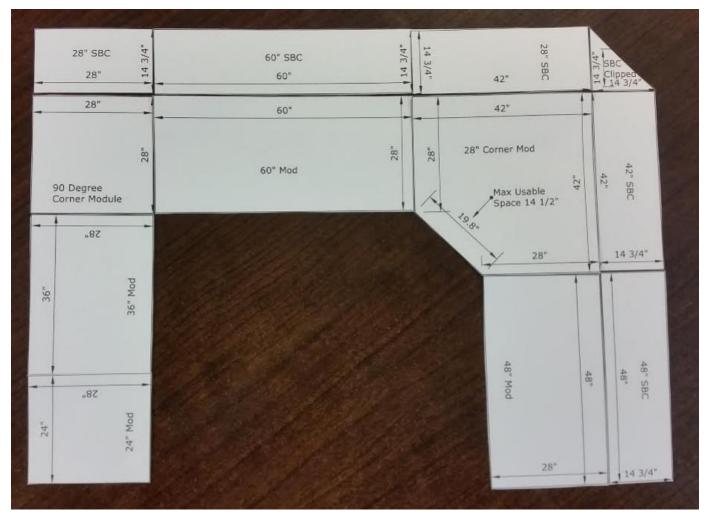
To Ensure You Have Enough Room For Your New Outdoor Kitchen, Simply Add Up The Modules And Compare To Your Actual Space.



## Now Add Your Bar Counter, Back Splash, etc.



If You Are Happy With Your Choices And Do NOT Need Customized Dimensions, You Can Order Online Or Call Us At 210-483-3114 To Order By Phone.





For Assistance With Your Order, Simply Tape To A Piece Of Blank Paper, Mark Your appliances where you want them.

Scan or Snap A Photo, And Send To <u>Sales@bigridgeoutdoorkitchens.com</u> or Call Us At 210-483-3114 And We Will Help You.







Need A Custom Size? Mark The Dimensions You Need Changed On The Cabinet. We Will Review It And Help You Get What You Need.



Simply Mark The
Dimensions And
You Can Add Notes
That May Help Us
Get You What You
Want. We Will
Make Sure Your
Appliances Fit And
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.

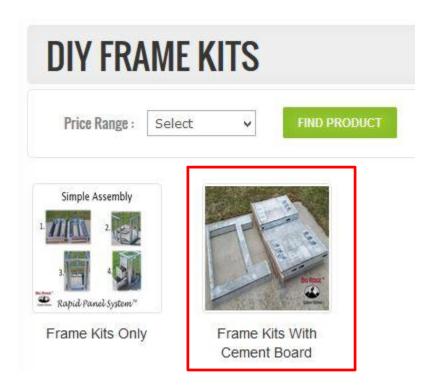




We know it can be a little confusing to order online with all the different options. You can order online at bigridgeoutdoorkitchens.com/store using the following steps or call 210-483-3114 and we'll assist you directly. We will walk you through an order to familiarize you with the process. Click on "DIY Frame Kits" from menu bar on our front page of our website.

**Step 1** - Select Kits With Or Without Cement Board. We Will Select With Cement Board.

**Step 2** - Select Rapid Panels & Cement Board.



# FRAME KITS WITH CEMENT BOARD Price Range: Select FIND PRODUCT







Price Range: Select

Appliance & Grill

Modules



At any time if you get confused or are not sure of how to proceed please call us at 210-483-3114 or email us at sales@bigridgeoutdoorkitchens.com. One of our designers will be glad to assist you at no additional charge.

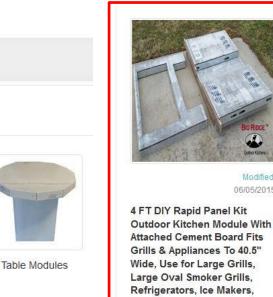
Step 3 - Select The Type Of Module You Want. We will select Appliance and Grill Modules.

RAPID PANEL KITS & CEMENT BOARD

Corner Modules

Extra Additions For

Modules



Doors.

Step 4 - Select Module Size. We will select 4 Foot.

Modified:

06/05/2015

Drop Down Power Burners,

Sideburners, Sinks, Trash,



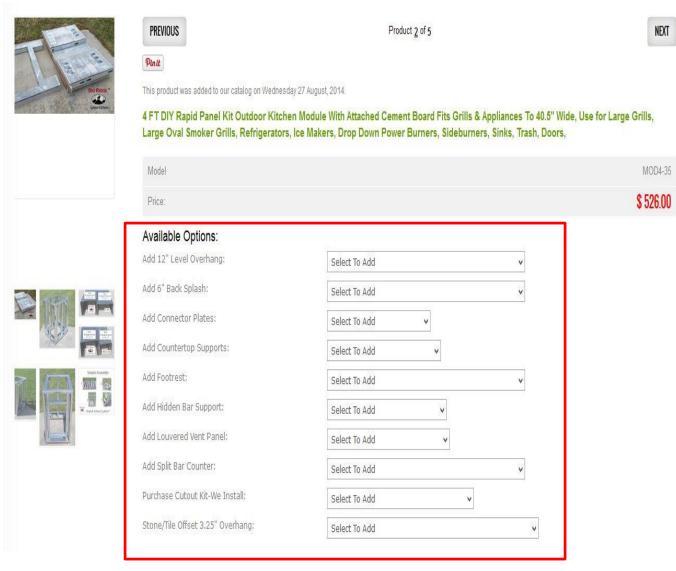
Modified: 06/05/2015

5 FT DIY Rapid Panel Kit Outdoor Kitchen Module With **Attached Cement Board Fits** Grills & Appliances Up To 52.5" Wide, Used For Extra Large Grills, XL Oval Smoker Grills, Drop Down Power Burners, Kegerators, Sideburners, Drawers, Sinks, Trash, Doors,





Select your custom options for each module.



Now Notice The Drop Down Boxes With Available Options.

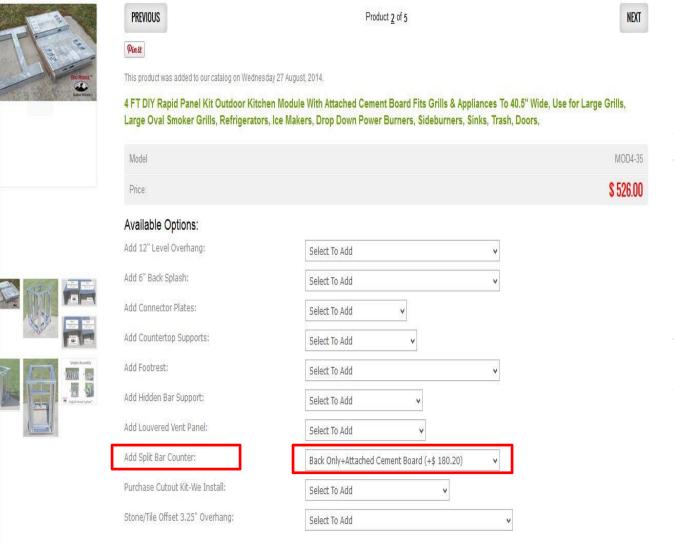
Here We Will Select Our Cutout Kits For Our Appliances.

Also, We Will Select A Split Bar Counter Kit For The Back Only.





Select your custom options for each module.



**Step 5** - Select Options. We Want A Split Bar Counter On The Back Only. \*\*Note: Your Price Will Update In The Shopping Cart.

First Click The Drop Down For "Add Split Bar Counter"

Next Select "Back Only"

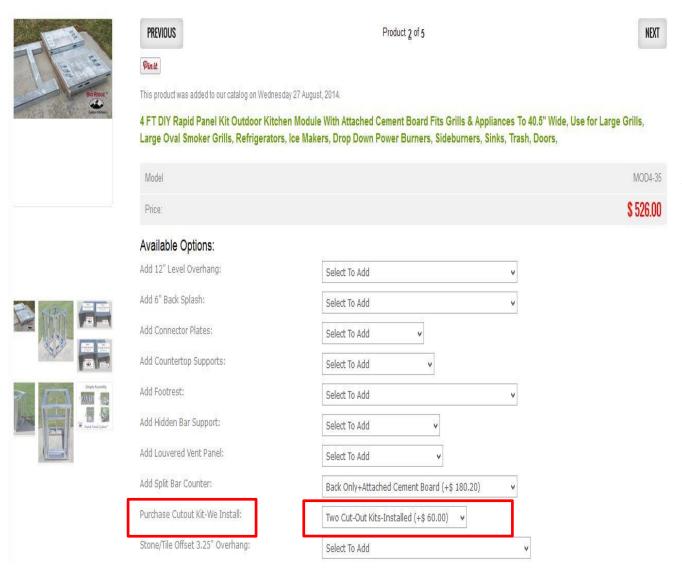
That's It!

You Will Get 4 Linear Feet Of Split Bar Counter For The Back Of Your 4 Foot Module.





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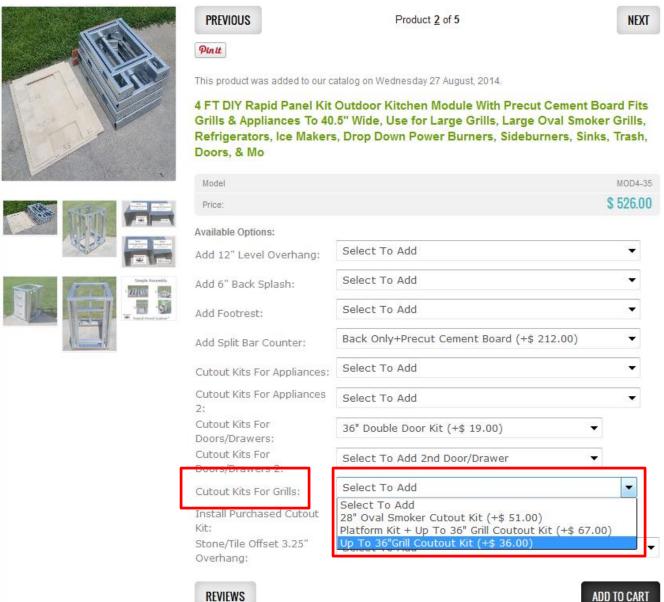
Step 6 – Next we want to select cutout kit options. We want a double door and grill installed in this module. Cutout kits are universal-all you have to do is count the number needed for each module.

We will select two cutout kit option from the drop down menu.





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Step 7 - Select Options. We Want A 36" Grill. So We Want To Select The Up To 36" Grill Cutout Kit As That Is The Universal Kit That Will Give Us At A 36" Cutout.

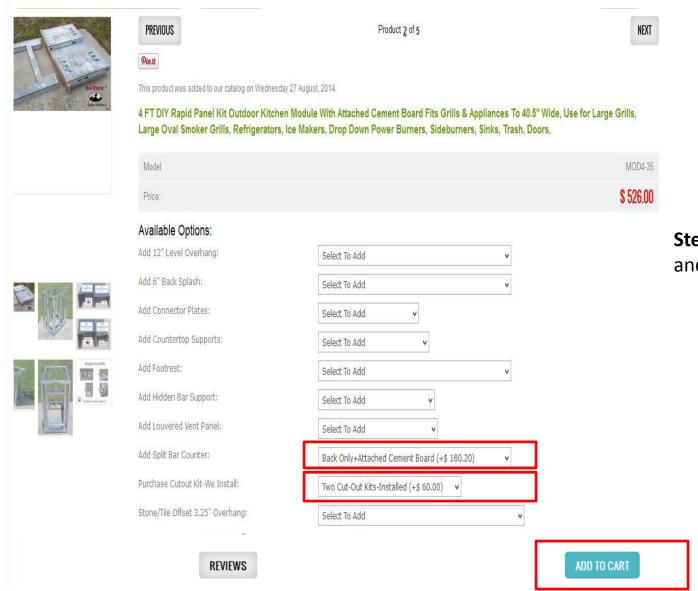
First Click The Drop Down For "Cutout Kits For Grills"

Next Select "Up To 36" Grill Cutout Kit"





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**Step 8** – Verify Selections and Click Add To Cart

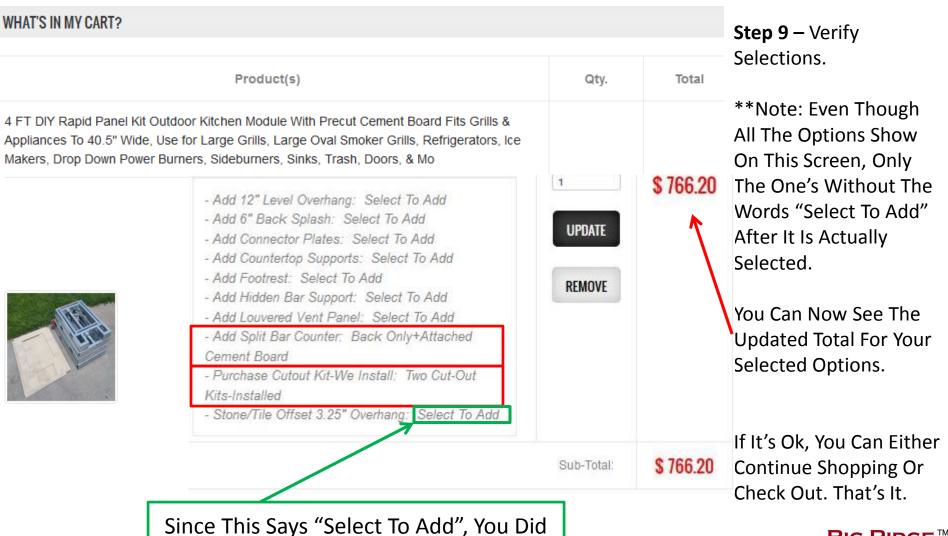




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Not Order This Option. If You Want It,

You Must Go Back And Select It.



BIG RIDGE™

Outdoor Kitchens

## 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!



