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Outdoor Expansion

Outdoor kitchens have elevated fresh air entertaining far beyond the simple backyard barbeque. With customized setup and flexible options, these spaces are becoming true extensions of the home.

BY ELIZABETH RICHARDS

More and more often, consumers are looking for ways to expand their entertaining space. One of the best ways to do so is to take the party outside. Far beyond a backyard grill, these outdoor entertainment areas often incorporate a full kitchen, seating and shade options.

“As consumers spend more time entertaining and relaxing outdoors, they want to have the same amenities in their exterior spaces,” says Lorenzo Marquez, v.p. of marketing for Cosentino North America in Stafford, TX. He adds that homeowners want a seamless transition from the indoor kitchen to the one outside, which can mean replacing stand-alone grills with high-performing ranges designed to withstand the elements, along with full kitchen set ups that help to create a true outdoor modern kitchen.

Andrew Shead, marketing specialist at True Manufacturing in O’Fallon, MO, says that people are trying to bring everything they have indoors out. The functional trend, he says, is to have an outdoor kitchen that is always ready for use. “Time is more precious than ever, and no one wants to have to spend time getting a space ready to enjoy,” he notes. With the ability to have the kitchen stocked and ready to go, time with guests can be more easily enjoyed whenever the mood strikes, he adds.

Customer needs are specific and customization of these spaces is very important. Stephanie Muraro Gust, product marketing manager for Perlick Residential Products in Milwaukee, WI, says, “We are seeing a lot of creativity in how designers create spaces specific to the exact wants and needs of their



Viking Professional Outdoor 5 Series grills, carts and companion units have been added to the outdoor collection from **Viking Range**. The 24"-deep grills include 25,000 BTU stainless steel burners and a 15,000 BTU Gourmet-Glo Infrared Rotisserie Burner. Stainless steel grates, an Easy Lift Canopy System and Blue SoftLit LED lights are also featured. Circle No. 155 on Product Card



Defined by delicate, gray veins on a white backdrop, Neolith Calacatta from **TheSize** mimics the look of natural marble in a durable, low-maintenance sintered compact surface. The surface works in outdoor kitchens because it is non-porous, hygienic, easy to clean and resistant to changing weather conditions and fading from UV rays, according to the firm. Circle No. 156 on Product Card



True Residential's 15" Clear Ice Machine produces up to 70 lbs. of ice per day with a storage of 28 lbs. The unit makes clear ice with no air bubbles, and its dense cubes have a slower melt time, according to the firm. Complete with the patented TruLumina Lighting System, the machine is UL-rated for both indoor and outdoor use. Circle No. 157 on Product Card



M S International offers a range of hardscaping products for the outdoor kitchen made from a variety of stone. The products are available in an assortment of shapes, sizes and colors. Shown are: Tuscany Beige Travertine Tumbled Pavers, Rustic Gold Stacked Stone Ledger Panels and Babylon Gray Quartz. Circle No. 158 on Product Card

clients. Rather than just specifying a refrigerator, they are specifying a freezer for frozen treats, a beer dispenser for draught beer and beverage centers that store wine and beverages. Outdoor kitchens are becoming more elaborate because people are looking at it as another living space, not just a backyard.”

And these outdoor spaces aren’t necessarily more casual than indoor entertainment areas. “Homeowners are inclined to build an outdoor oasis that combines the conveniences and modern style of an indoor kitchen with the open-air feeling of the great outdoors,” says Jim Ginocchi, president of Coyote Outdoor Living in Carrollton, TX. “There are different dynamics a [designer] has to work with: background environment, sight lines, cooking and food prep, seating, heating and cooling elements, lighting and furniture areas.”

This rise in outdoor entertaining creates a demand for spaces that are flexible, durable and comfortable. The growing desire to personalize this space means a wide range of outdoor-rated products must be available, in styles that match that of their indoor counterparts. That’s according to manufacturers recently surveyed by *Kitchen & Bath Design News*.

PERSONALIZED SET UP

Designers are tasked with setting up an outdoor space with all of the appliances and accessories needed to allow homeowners to entertain in exactly the way they want. And not every outdoor kitchen will include the same elements – those will vary with the way a homeowner likes to prep



The Rockwell is an estate-scaled, 360-degree walk around Social Grill, available from **Caliber Appliances**. This grill is designed to foster socializing and is inspired by the act of gathering around the hearth. It features a fully retractable, patent-pending 'disappearing' lid that creates a grilling surface that is accessible from all sides.
Circle No. 159 on Product Card



An outdoor kitchen cabinet organizer to hold grilling tools and accessories is available from **Glideware**. The unit is made with a polyethylene housing and weather-resistant, stainless steel slides.
Circle No. 160 on Product Card



The Galley Workstation is a functional and stylish workstation where the user can prep, cook, serve, entertain and clean up in one place. It works in an indoor or outdoor kitchen design and can be configured with multiple bins, boards and other accessories for a range of needs.
Circle No. 161 on Product Card



DCS outdoor products are engineered to deliver professional-chef functionality and power. The hand-finished cooking units from Fisher & Paykel are designed to withstand the tough elements of the outdoors.
Circle No. 162 on Product Card



Dekton by **Cosentino** is an ultra-compact surface with advanced technical properties for both interior and exterior applications. The surface offers resistance to scratches, stains, UV rays and temperature shock, according to the firm. From Dekton's Wild Collection is Aldem (shown), which takes inspiration from the look of weathered oak.
Circle No. 163 on Product Card



Pre-designed and ready to install, Signature Kitchens from **Eldorado Stone** fits a variety of size and style arrangements for the outdoor kitchen. The kitchens ship complete with all of the necessary materials, including cabinets, bolts and end-caps. Shown is the Coastal Ranch Signature Kitchen.
Circle No. 164 on Product Card



Perlick brings its RAPIDcool technology to its 24" Signature Series Outdoor Dual-Zone Refrigerator/Wine Reserve. Certified for outdoor use, it features two controlled temperature zones - a wine reserve temperature of 40° - 68° F, and a refrigerator temperature of 30° - 42° F. The wine reserve holds 14 wine bottles, while the refrigerator holds 41 cans.
Circle No. 165 on Product Card



Richelieu Hardware's Polymer HDPE Revolution panels are FDA approved for food contact, highly durable and able to withstand sun, rain, snow, salt, water and temperatures from 200° F to -100° F, says the company. The panels can be worked with the same as traditional wood cabinets, and come in a variety of colors.
Circle No. 166 on Product Card

and cook – but multiple options must be available.

“The great thing about outdoor kitchen environments is that a consumer can have either a full range of appliances or a smaller, customized setup,” says Ginocchi. No outdoor kitchen would be complete without a grill, he states, and often homeowners are looking to accessorize these grills. “The incorporation of additions that customize the cooking experiences maximizes [consumers’] initial investment,” he states.

David Domos, director of marketing for Atlantis Outdoor Cabinetry, a division of Custom Wood Products in Roanoke, VA, says more consumers are looking beyond simply having a grill. “Consumers are designing their spaces to include items such as pizza ovens, smokers, outdoor beverage centers, sinks and functional storage. Outdoor kitchens have become a place to gather and entertain,” he notes. Additional storage is of great interest, he adds. “When cooking outside [consumers] would like to reduce the number of trips they need to make into their house. So they look for familiar functionality like drawers to hold cooking utensils and a place for a pull-out trash can.”

“Outdoor kitchens vary widely in size and budget, but the must-haves remain the same,” says Russ Faulk, chief designer and head of product at Chicago, IL-based Kalamazoo Outdoor Gourmet. “A grill for cooking, a sink for washing your hands, enough refrigeration to support a single meal, enough storage for the essentials and as much countertop space as you can squeeze into the plan.” He adds that big trends are driven by the food itself.

“People are craving authenticity in their cooking. Dedicated smokers for traditional American barbecue, specialty wood-fired grills for Argentinian-style cooking, intensely hot pizza ovens for Neapolitan-style pizzas – these are the things getting Kalamazoo clients the most excited about their projects.”

Emily Holle, trend & design specialist at MS International, Inc. in Austell, GA, says more consumers are seeking a full range of appliances and entertainment centers in the outdoor space, as well as seamless integration of interior design themes and elements that flow to the outdoor space. With an increase in overall square footage, these spaces are including all of the things needed to keep the entertaining outdoors, including large surfaces for serving and preparation, electronics like flat-screen televisions for watching the “big game” and organic gardens in raised beds close to the grill, Holle notes.

MAKING THE MOST OF SPACE

Large or small, whatever space a homeowner has to set up outside is being used to its fullest potential. The size of the outdoor entertainment space is often dictated by the way the property is set up, says Mitch Slater, president of Danver Stainless Outdoor Kitchens in Wallingford, CT. Zero lot line homes or multi-family homes typically have a smaller kitchen with a grill, refrigerator and possibly a bartending station and/or sink, he says.

Large properties, on the other hand, often include several cooking products, one or more refrigeration products, such as drawers, beverage center or