# Episode 62: Kitchen Design Essentials

## Outdoor Kitchens

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Hello everyone and welcome to My Forever Home the podcast-The Kitchen Design Essential Season. Today, we are going to be talking about outdoor kitchens, or I'm going to be talking about outdoor kitchens with you. because I feel that they are something that's becoming more and more popular, particularly in the.

Climate that we live in, in Australia. And they're almost, just becoming when there's a new build, or, you know, it'd be great innovation, outdoor space is being considered so much more than perhaps what it was some time ago. And it's fabulous that people are taking their outdoors into serious consideration because particularly in the climate that we live in and it's, especially in the Northern parts of Australia and also across in Western Australia, that.

The climate just induces us to want to be outside and entertain outside. and we even have some clients who really have an outdoor space and that really is where they ate almost every single night, just because the, the climate allows that to happen. And so when we are doing a renovation or a new build, thinking about your outdoor entertaining space is really important because we want to make sure that it's cohesive.

That is there is a real and natural flow between the indoors and the outdoors, and that there is a consideration taken into account in terms of how we need those spaces to work. And then ultimately, These outdoor entertaining space then has some sort of cooking, requirement there. So whether it's a barbecue and that could be a freestanding barbecue, it could be a, A built-in barbecue.

And now more often than not, we're seeing what we're terming out or kitchens. And that's what I wanted to talk to you about today. You know, what is an outdoor kitchen? I mean, it could just be that you've got a barbecue and a sink. it could be that you've got a fridge and you've got some cabinetry and you've really got then the ability to cook outside and prepare meals outside, without really having to go inside.

You know, to get utensils and, and, you know, to grab your oils and things like that. It, so, as with everything we need to, to plan. And we need to make sure that our needs are taken into consideration. And the other thing we need to be really mindful of it, I'm going to cover that off in this episode is around the materials.

So not all materials are suitable for outside, and I'm going to talk about some of those and some of the materials that are going to work for you. So let's kick off. that was sort of just, why do we want to think about our outdoor kitchens, but when we're planning, the material considerations are quite important, because we need to make sure that there is some sort of continuity and flow.

And so that, you know, we're making the right decisions, both inside and outside, and it's not a really bad afterthought. So Jocelyn went with any kitchen and just like I've been talking about throughout the entire 21 episodes of the kitchen design essential season, we need to think about our needs. And so for our outdoor kitchen, that'll be okay.

So how do we entertain outside? And if you've already experienced, entertaining out, Side, which most of us will have. That's a great place to start. What are the things that you would really like to have in your outdoor kitchen? What are some of the bugbears that you currently have that could be solved by having particular design features or having particular amenities there that are going to make your life easier for when you're entertaining outside?

So what do you need access to that? Going inside is, you know, drives you crazy, or it really affects the way that you're cooking outside. And I suppose you could start with the wishlist because, you know, as with anything, outdoor kitchens are going to cost money. And so start with your wishlist of these are all the things.

If money was no option and space was no option, what would be my ideal scenario? And then you'll have to call back either from a space perspective or from a budgetary restriction, a budgetary perspective. Now what are some of the core things that I need? So perhaps you even flip it and start with the core things.

So what do we really need outside? And I suppose the key one would be. In Australia and more and more in other parts of the world as well, it's going to be the barbecue really need the barbecue, outdoor cooking. You may want, you know, an area where, you know, teppanyaki grill or whatever it is, where there's a lot of smoky, smoky cooking going on.

So I know for example, at my house, we genuinely cook steaks outside regardless of the weather, or just because we don't want to have all the smoke inside, even though we've got an amazing range of it. so, you know, there will be really, really smoky cooking that will be done outside. you know, do you want to smoke?

Our smokers are becoming really big these days. great way of cooking. They're becoming really, really popular. You might want to have one of those. Integrated because that is a very particular

style of cooking that can't really be done inside. So think about the core things, barbecue. Maybe it is a smoker.

They would be the absolute minimum. And then think about, start building on that. What would be the really nice things to have? So is it running water? Is it having a fridge out there? Is it, a draw for cutlery so that all your BBQ utensils are there is it that you'd like a little cupboard to put all the oils and bits and pieces, and even your trays or dishes that you use specifically for the barbecue when you're bringing your meat inside or taking it to the outdoor table.

you know, do you want to have your serviettes out there? So is there a set of cutlery that you use when you're outside rather than bringing your inside cutlery outside? Think about all those things and just keep building it and then you can start fleshing out, you know, how much is this going to start costing me?

Or how much space have we got space is going to be a big, big consideration. It will often pair back things more often than not than the budget, because you might just not have the space to be able to have all these, you know, all the cabinetry and all the. A smoker and a barbecue and a speed roast and all those sorts of things.

Cause speed roast is also something that can only really be done outside as well. So, and pizza oven, that's another one that's really, really popular is having a built-in pizza oven that could be stand alone. But it's also awesome to have those like a smoker that they are also then part of integrated into that kitchen.

So start with what is really critical for the space. The absolute must have. And then like, when we talked about the briefing session, why way back then, what are the, what are the things that would be nice to have? And you can almost then formulate a table. And at least of the things that, fall into each of those categories, you don't need to have everything.

No I think about there'll be a cost with every single component that you add. And that's why you need to start thinking about, you know, what, what is then the budget? And if the budget is, you know, five grand, well, you're not going to then have a barbecue and a smoker and a, and a pizza oven. Think about the spice, because the spice has gotten to be a premium.

It may be attached to your house and it's effectively then just the exterior wall. That's blocking your interior kitchen with your external kitchen. It may be that standalone in another part of the garden. but you need, then, you know, it's, it's, what's going to add the most value to the space and I'm not talking about a capitalization value.

I'm talking about a lifestyle value. Oh, the spice that you've got, whether it's a meter, whether it's two meters, whether it's three meters outside, right. What is going to add the most value to you being able to cook outside. So it's not the, the, the value of, you know, what, what, is, is it going to cost and what's the capitalization value.

It's, what's going to add the most value to you cooking outside. So it's a lifestyle though. So I want you to think about that. What are the components that are going to make a big difference for you? so whether it's a barbecue, it could be a hot plate. That's going to be really valuable for you. The teppanyaki plate love cooking outdoor pizzas, or you love that.

the taste of those, the, the pizza oven pizzas are quite different than cooking them in, in a, an oven inside. well, a hot plate may not be necessary. Very few, because you're never going to need that. You don't do that style of cooking outside, but a smoker would be awesome because, that's the sort of cooking that you really like doing.

You'd really like to experiment with, the speed roast. our neighbor has a spit roast two or three times a year would that would be absolutely fantastic for them. you know, a teppanyaki plate may be a really useful thing for you. So think about the things that are going to add to your lifestyle about having those things outside a sink may be really helpful because then you can rent as you go.

Or it's just having a tap for running water that people can, you know, fill up their, their glasses or that you can reach things off, or you just need that outdoor running water fridge that may actually be premium space. Rather than just being able to walk inside and having, you know, grabbing some, drinks from inside and bringing them outside.

having that fridge may be a premium spice that you want to be able to use for something else. So when you've got a tight space, you need to think about what are some of the things that we could actually quite easily go inside for? What are some of the things that are going to add a lot of lifestyle value to us having that in our outdoor kitchen.

it might not be necessary to have a pizza oven because you really don't cook that much pizza. And so I go back to all the things I've been saying along the whole journey. Don't just put them in there because Oh, well up the road, I've got one and we'll, we should have one as well, you know? well it's going to add value to the house.

Well, this is your forever house. Remember in a lot of instances. So you need to put in stuff, that's going to really add to your lifestyle about cooking outside. A cutlery drawer might be really useful. Like I was talking about, you've got all the utensils that you use, you know, or with regards to your barbecue.

And a lot of those utensils are very different and you could just have a whole set outside now that's really helpful. Or just as easily when you bring out all the trays that you're going to be using to put all your meat on, to take back inside or your cutlery convene there. So what is going to add the most value for you?

It's also best to purchase the items that you're going to have in your outdoor kitchen prior to it being designed, particularly where there a particular size they're going to have particular features. If you've got all those and you know what they're going to be, it means then that it can be designed around those appliances.

It's not like buying a standard oven. you know, they're 600 or they're 900, you know, things with w with regards to barbecues and. Whether they've got leads or they don't, and there's a spit and everything else it's best to then get that, purchased in advance so that all the bench tops and everything else can be designed around it.

You need to consider as well that, things are going to get much dirtier outside than what they are inside. So even if you've got closed cabinetry and all that sort of stuff, just dust and weaned and, and storms and all that sort of stuff, even if you're undercover 80, still going to get grimy in there.

And it's not going to be completely clean all the time. So if you have got designated cabinetry for utensils and. plight saving. You might have an outdoor cutlery, sorry. An outdoor dining setting. That can permanently leave outside and cabinetry. It might not always be clean. So think about that too, that this ideal of, I will have everything outside may not actually work like that, just because you have to go back inside and clean it any way.

So that is something else to think about. Now the location can also determine so many things. It's going to determine not only what your materials are. And I'll get to that in a little bit, in a little bit, but, if it's a continuation, it will, affect then perhaps it is a continuation of your current, the indoor kitchen.

You've just got the exterior wall and then it keeps going. It may be completely separate in the garden. That's also quite common that you've got a paved area that is. Completely designated for the door, kitchen, and the link with your interior kitchen is quite separated. so, but you need to create that flow and continuity with what's going on inside, particularly when there is that, that, just the, the wall that he's basically separating those two, if it's out in the garden, you know, you may have the same tones going on, but it doesn't need to be the exact same material as what's going on in your interior kitchen.

And if it's separate from the house, you know, it may, you may need to build separate, canopies that go over the top. You may want to have areas that are open so that when you're cooking, it's not actually undercover because that smoke is effectively going to then, alter your. you know, the interior ceiling, if you do have it on the cover, the smoke and the marketing of the ceiling, and also just exhausting out.

So if you are sort of in an Alfresco, that's being easy enclosed by three walls, which I never advise. Anyway, you need at least two walls open. Ideally three, that you're open on three sides, but ideally two, you need to be at least open on two sides rather than just one, because otherwise you feel very enclosed.

It gets quite hot in there anyway. but then when you're cooking under there as well, and you've got all that, those aromas from, the cooking, you really will need to have an exhaust as well, just to, to get that smell out. but if it is exterior, you may also then need to think about, you mean a separate firewall.

You know, there are regulations that you'll need to meet, to make sure that you're meeting all the health and safety and building regulations. So it's not just a matter of plunking, a barbecue anywhere. when you've got gas points that will need to run somewhere from the house into the garden to set up this, this area for you to be able to cook.

So the regulations will also determine that, you know, you safety regulations, but also the regulations around materials and what can be done outside will also need to be considered. So you'll need to check your local state regulations for that. So benchtops, now that we're going to talk about materials, not all materials are equal.

So the materials that you've been, considering for your internal kitchen may not be able to go outside. So for example, reconstituted stone is not suitable for outdoors. Yeah, sure. You might want to put it out there and you think, well, it's stone. but the warranty is going to be voided. If you're using any materials that are actually not got, that haven't been regulated for being outside, it's got a high amount of resin, and that is why, it's not allowed outside.

So it's just not suitable for, You know, being outside. So reconstituted stone, which is a really popular product for internal kitchens, you're not going to then be able to use the same one outside. Now, why is this so important to what you're doing from an interior perspective? If, for example, you do have your kitchen.

And then exactly outside on the same wall. You then not there's one big line. Your interior kitchen exterior will. And then your outdoor kitchen is running along the side wall from a continuity perspective. It would be really nice to use the same materials, the same bench top. You'd go scope that one big flow.

And if you're losing, using reconstituted standing side, you can't then use that outside. For what, for the reasons I've just explained. So it may mean then that if you do want that seamless look with the bench, because you really only got a pane of glass at separating them, you may then have to choose a different material for the interior that he's also then going to be suitable for our science.

So that's the impact. And that is the other reason why I advise that it's really, really worthwhile and really thinking about what are your materials going to be for both. So that you understand the knock on effect. So don't leave the kitchen, the outdoor kitchen to an afterthought for this reason, particularly if you want that continual flow of materials running inside and outside, the cabinetry is a bit of a different story because many of the cabinet trees and not going to cabinetry materials are not going to be suitable outside that you'd be using inside, but you can choose something that looks similar.

if you do want to make sure that you've got that continuity, so let's just finish off on the bench. Tops, reconstituted stone is not suitable, so that's out. So you can look at desktop because it's indestructable, you can use it anywhere. So that's going to work. Natural stone will work, concrete. So free, formed concrete is really popular for an outdoor kitchen.

And also porcelain products, porcelain bench tops, marae grinds, stainless steel can be used and right. So, so there's lots and lots of materials that you can use. And there's nothing to say, even if you do have one big, long length of wall that he's indoor kitchen and outdoor kitchen, there's nothing to say that those materials can't be different.

They certainly need to talk to each other. There needs to be a relationship between them EEB nature, using them from the similar tone family. But it's not to say that it must be the same, but I suppose I'm just highlighting too. If you are that sort of person that likes it like that, then you need to think about what's going on inside and outside before you start, getting it all finished and designed.

but you may, for example, have, an indoor bench top that is, stainless steel. And then outside, you might want to have freeform concrete. It's going to look fantastic. There's nothing to say. You can't do that. So, but it just needs to be carefully considered. Now, with regards to our cabinetry, you cannot use standard cabinetry materials outside.

So you can't use standard laminate and you can't use melon mine. and you can't use, T TIEMBA, so never been, for example, you can't use that either outside there, they just got a different finish. Now, yes. Some people may go and install them and have no issues, but you will void the warranty. So they're just not as durable for outside.

They're not designed to be absolutely hammered by storms and hail. And you'll find even if it is undercover and in Alfresco, it's a little bit more protected, but you know what it's like when you've got a storm, it's just going to go everywhere regardless. But particularly when we had the horizontal line that hits this from time to time, nothing's going to be protected from that sort of weather.

So it looked at Marine grade ply that works really well. other natural materials, will also work well because they're natural materials. So you could have, solid timber cabinetry. You're not Mike rye off. You might make to trade it if you want to maintain the color. but also compact laminate.

That is the product that he's, really designed for. Fantastic for outdoor kitchens. You can get the main block colors or you can get a team bill look. So like I was talking about before, you may be able to have, you might be having dark cabinetry inside, for example. and you can't use the same product outside.

You may try and get something that looks similar, but it might then be in a compact laminate. It will never look the same. so compact laminate is just, it's very, very, very dense. And that's why it's, it's suitable for outside. Now, the other thing, to consider is you may not need to have a completely custom made outdoor kitchen.

Now it's clearly going to give you a lot of flexibility. The finish is going to be superior. It's going to look like it's meant to be there. Just like. An indoor kitchen, but you can actually buy outdoor kitchen

sets from barbecue, the supplies and the Bunnings and all that sort of stuff. And so in a big, long they're genuinely stainless steel.

You know, and they can be enormous and they've got the sink and they've got the barbecue and they've got cabinetry and basically everything is there. It's just the length of that you're buying and you'll need to plummeting and all that sort of stuff. So they may not fit the space. Ideally it might not be the look that you're after.

It's certainly a very, very different look than if everything's built in and custom made. So they are generally all that stainless steel. And the note on stainless steel is, not all stainless steel is the same. It's a lot when, when we're talking about, sinks that the grades of stainless steel are different.

And so when you're looking at stainless steel, if you want it to be outside, you really need Marine grade stainless steel. It's a different level of stainless steel and it won't rust. And I know that sounds crazy. How can stainless steel rust? Yeah. Well, stainless steel. He standard grind, stainless steel is not really designed for being outside.

And so over time it will eventually rust. so you need Marine grade stainless steel for it not to rust. So this is the same for outdoor taps. You need to make sure. That you're using Marine grade. It just is a higher grade. And, and it won't rust and that's why they use it on boats. And that's why it's called Marine grade.

So a lot of those kitchens you'll need to check, are they Marine grade stainless steel? And if they are just standard stainless steel, of course, yes. Marine grade stainless steel will be more expensive. you know, then expect that particularly the doubt in the open and not necessarily on the cover at all.

That you will actually have over time. It'll probably end up rusting at some stage in some of the weaker points of the, of the areas. Of construction or where it gets, it gets hammered by, by the storms and the rain. So keep that in mind, but that could be a really economical way. you know, we're talking about a few thousand dollars and it looks, some of them can be full five, six, $7,000.

for these big long four meter outdoor kitchens. you know, off the shelf. but that might be a way for you to get all the things that you need. And it's a little more cost-effective than get some, something custom made. It's going to come down to the aesthetic that you're after the requirements that you have from a needs perspective, how you're going to use it, where's it] going to be?

they're more genuinely designed for being under an Alfresco rather than out in the garden. So, think about all of those things, but that may be a way that you can get around, having a more cost effective option. I suppose the key takeaway here is. Don't leave it as an afterthought. Like we've all your landscaping and everything else.

I always say, when you're planning your home, you need to think about the landscaping at planning stage, not when you've moved in. So it's exactly the same for an outdoor kitchen. Be mindful, how's

it all going to work. and how's it going to be designed and what do you need? Because the knock on effect of you getting it right, will affect your materials that may even affect what you're doing inside.

Even something like having a servery window, you want that seamless look, it's going to affect, the materials that you're choosing for the internal kitchen. Cause if it's going to then run outside as well, it'll need to be where the proof. So you're not going to be able to use reconstituted stone.

So as with everything, the planning is critical and the detail is in the planning. So I hope that's given you some food for thought and as always, you start with what you need and maybe you then start adding to your wishlist. Next week. I'm going to be doing a, a sum up of everything and it's a really awesome recap.

And, it'll be just really good insight on while all the things you need to know about your kitchen, sort of in one episode, you know, it's 21 episodes, so it's so much information and, had so many people contact me about just, wow. I had no idea there was just so much involved. So, it's just.

Blows my mind. Cause I never thought it was going to get to so many episodes and it just has, so thanks for joining us on the journey of the, of, you know, designing your kitchen. Don't forget about the beautiful kitchen design made easy online course. that he's going to give you just that as added extra tools, the ability to print off, all the transcripts from the podcast.

So you can make your own notes and really highlight the areas that are very applicable to you. It's only $99. and you'll get, you know, professionally designed resources that go with it. And so it's a great investment to make sure that you're able to plan out your own kitchen, with the resources that we actually use with our clients.

So, that's available@whitepebbleinteriors.com.edu backslash courses. and so I'll be next week. next Thursday for the final episode of the kitchen design essential season. Wow. I might even be a little bit sad. By all means. Drop me a note. Let me know. Is there another topic that you'd like me to do a season on bathrooms?

Maybe it's going to be, decorating. Let me know. drop me an emailFrancis@whitepebbleinteriors.com today you. Or info@whitepebbleinteriors.com. Today, I'd love to get your feedback on another season that you'd like me to run on the podcast and don't forget every Tuesday at 1230 for Q and a, any questions that you've got, drop me a line and, or join the call, live on Instagram and Facebook.

And, I can be sure to answer your questions when you've got one. Okay. Everyone have a great week. Bye for now.

**END OF TRANSCRIPT**

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