

Bachelor pad outdoor kitchen
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This outdoor kitchen is divided from the indoor kitchen by a sliding glass door, enabling elements such as the fridge to be shared. Cut-offs from the ipe decking in the 125-square metre terrace have been used for the cabinetry, which contrasts boldly against the brushed black granite worktop and steel substructure. The four metre workspace holds a gas barbecue, stainless-steel basin with a pull-out shower tap, and another built-in lidded insulated basin with a drain for chilling water, beer and wine in ice ready for entertaining. The client uses this kitchen on a daily basis for around nine months of the year, cooking dinner on the barbecue whilst watching the sunset. To clean, simply clear up and hose it all off



Photo: MAS

Along with outdoor furniture that is on par with indoor sofas and tables in terms of style and comfort, cooking al fresco has also become more sophisticated. The outdoor kitchen is now a highly desirable feature and comes equipped with almost everything you would have in an indoor one - prep space, a cooking area, tap and basin, storage facilities and even a refrigerator. So how do you go about installing one? Here's what you need to know...

THE SITE

Most outdoor kitchens are placed near the interior kitchen for practical reasons - it's where the utility connections are situated. Unless you plan to incorporate a refrigerator into the design, it also makes it easier to transport food from the house.

If, however, it needs to be some distance away, because you want it to be nearer the pool for instance, then a structure such as a pavilion is often the answer and it also has the added advantage of giving you protection from the elements.

As with an indoor one, when planning an outdoor kitchen, do think about how you're going to use it. If you're planning on large-scale entertaining, then you will need space in which to do it comfortably - opt for a good-sized cooking area and plenty of workspace.

Keep in mind that when dealing with a potentially hazardous medium such as a grill or pizza stove, you need to be able to move effortlessly from area to area.

At the same time, don't cut the chef off from the rest of your entertaining area - people involuntarily gravitate towards the cook so have them connected to the outside space but at a respectable distance to limit the potential for dangerous mishaps.