

PLANNING DOCUMENT

Outdoor kitchen utilities checklist

An early coordination checklist for configured outdoor kitchens. Gas, electrical, water, drainage and ventilation work must follow appliance instructions and local rules.

Plan the setting

- 01

Confirm the kitchen footprint, appliance model numbers, work zones, clearances and safe distance from combustible walls, roofs and planting.
- 02

Maintain a direct, non-slip route for carrying food and for replacing gas cylinders or servicing fixed appliances.
- 03

Provide weather protection and ventilation without enclosing heat-producing appliances beyond their approved installation conditions.

Coordinate services

- 01

Use a qualified local contractor for gas and electrical work. Provide accessible isolation points and weather-rated components.
- 02

Confirm cold-water supply, frost protection, backflow requirements and a trapped drainage route where a sink is included.
- 03

Keep services accessible for inspection and avoid routing them through appliance heat zones, sharp edges or drainage paths.
- 04

Record service locations on a dimensioned drawing before cabinets, paving or wall finishes are completed.

Before contacting the team

Share the proposed layout, appliance list, fuel type, service locations, climate considerations and photographs of the installation area before final specification.