





Bring the Indoors Out

OUTDOOR KITCHENS

OUTDOOR LIVING



STONEWOOD PRODUCTS | OUTDOOR LIVING | OUTDOOR KITCHENS

Ready-to-Finish EZ Finish Kitchen Islands

EZ Finish creates ready-to-assemble outdoor kitchen structures.



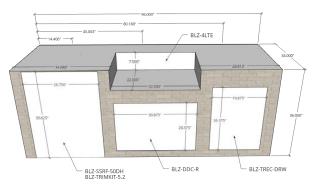
1. Choose your pre-designed base.

2. Choose your appliances.

B. Choose your veneer/counter top.

All kitchens come ready to assemble so you can focus on finishing touches. They're perfect for the classic thin stone veneer finish!

EZ Finish 8' Kitchen Island 96" Standard Cabinet - SCD96F





Shown with Pre-Selected Blaze Components:

Outdoor FridgeBlaze 32" GrillSingle Trash Drawer (fits 2 bins)2-Drawer/Cabinet Storage UnitSteel VentsRequires 50 SF of Thin Stone Veneer |12 LF of Veneer Corners

Full Kitchen (not including stone veneer or counter top)

EZ Finish 10' Kitchen Island 120" Standard Cabinet - SCD120SB



STONEWOOD PRODUCTS | OUTDOOR LIVING

Unfinished Modular Island Bases







Don't Forget to Choose a Finishing Veneer and Counter Top!

POPULAR VENEER

FIELDSTONE SQUARE + REC



This stone is sorted and split into roughly square and rectangular pieces.

TVFSSQR-FL



WEATHERED FIELDSTONE ROUNDS Our Best Seller. Used for all types of

projects, it is the most versatile. TVFSR-FL

AR COUNTERS











QUARTZ



We work together with Cape Cod Marble and Granite to fabricate your counter top. You will have to go to them to choose your slab.

Pricing includes template creation and installation.

www.StonewoodProducts.com



The natural graining and vibrant colors differ from the ledgestone but are just as intense. TVFSA-FL

NEW ENGLAND MOSAIC

The shapes consist primarily of triangles and octagon shapes. DTVONEM-FL

Luxury Kitchens Brown Jordan - Danver Kitchens



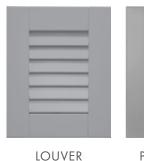
Danver Cabinets and Brown Jordan are the dream team for providing completely customizable, pre-fabricated, luxury stainless steel kitchens that last a lifetime.

- Durable and beautiful
- Known for being the highest quality
- Made to fit your exact specifications and appliances
- All cabinets come with self-close and soft-close technology

8 Door Styles



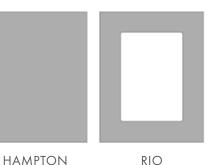
SEA GLASS



KEY WEST FROST



PALM BEACH



KEY WEST

Finishes for Every Style!



STONEWOOD PRODUCTS | OUTDOOR LIVING

Custom, Durable, Steel Kitchens

Let us help you build a completely customized steel outdoor kitchen to suit your style.













www.StonewoodProducts.cor









Drawer / Double Door Width: 30"



Triple Drawers Width: 18", 24"



Waste Bin Width: 18", 24"



Outdoor Blind Width: 48"





ane Side Burner Base: 18", 24" Grill Base: 39", 48"



Filler Panel: 3", 6" Refrig. Panel: 21", 24" End Panel: 35"H x 28"W

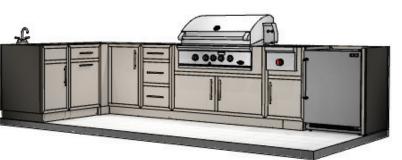


Ceramic Grill Stand Width: 30"

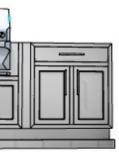


Toe Kick





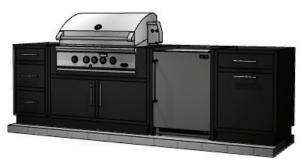
4" Sink Base, 24" Waste, 48" Blind, 18" Triple Drawer, 8" Grill Base, 18" Burner Base, 24" Refrigerator Panel



Filler Panel oor



24" Waste, 18" Triple Drawer, 24" Sink Base, 18" Single Drawer



18" Single Drawer, 48" Grill Base, Refrigerator Panel, 24" Waste



18" Triple Drawer, 48" Grill Base, 18" Burner Base, 18" Waste







PROFESSIONAL









An Overview of the Design Process

Designing your dream kitchen may feel daunting, but we're here to help you every step of the way.

The average outdoor kitchen costs between \$7000 and \$20000.



Make a rough sketch.

- Decide what shape(s) you'd like your outdoor kitchen to be. Straight? L-Shaped? Cornered? U-Shaped?
- Decide how custom you'd like it. We have many pre-designed and fabricated options.
- Determine how long you'd like it. Think about what appliances you need to fit into it. Try to be precise to get an accurate quote.
- 2.

Choose appliances.

To get the correct quote and cut-out measurements you need to know the size of your appliances and cabinet doors.

To keep your features and handles consistent, try to stay within the same company line.

Think about what amenities you want. A rotisserie? Extra side burners? A pizza oven? A refrigerator? A kegerator?



Choose finishes.

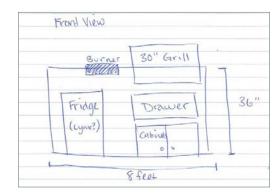
- Decide what material would you like it to be made of. Stainless steel? Cement Block? Pre-Fab Masonry Board?
- Choose your finish. Thin Stone Veneer? Powder Coated Steel? Faux Wood?
- Don't forget a counter top! Steel? Granite? Marble? Polished Concrete?

4.

Approve the final sketch.

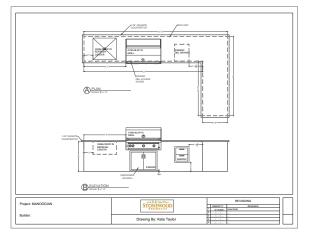
Using your sketch and appliance choice measurements we will create a final rendering of your outdoor kitchen for your final approval.

Once approved, we'll get your order ready to go and you're almost ready to cook in the outdoor kitchen of your dreams!









Design Your Outdoor Kitchen with Us

Answer a few questions so we can help you bring your dream kitchen to life!

Who is your contractor?	🗖 None
Who is your designer?	🗖 None
Who else is involved in this project?	🗖 None
What is your time frame?	
Do you plan on entertaining? If so how many people on average?	
How often do you plan to cook with your outdoor kitchen?	
What is your approximate budget?	
Do you plan on bringing utilities to your kitchen? Water Electricity Propane Natural Gas A.V./Cable	
Would you like custom or pre-built ready to use island? 🗖 Custom 📮 Pre-Built	
In order of importance, what would you like to include in your kitchen?	
Gas Grill Infrared Grill Rotisserie Side Burner(s) Variable Burn	iers
Power Burner Warming Drawer Pizza Oven Refrigerator Keg	erator
Ice Machine Cocktail Dispenser Sink Drawers Cabinets	Trash
Paper Towel Rack(s) Other:	
In order of importance, are there any other options desired for your outdoor living	space?
Fire Pits Fire Bowls Fire Table Heaters TV Music Ro	of
🗖 Pergola 🔲 Fan 🔲 Built-in Lights 🔲 Bar Seats 🔲 Cocktail Blender	
Cutting Board Other:	

STONEWOOD PRODUCTS | OUTDOOR LIVING

Free Consultation and Design

What is the total square footage available for your kitchen?

Are there size constraints/obstacles?

What type of counter top is desired?

What type of layout is desired?



What material would you like for the inside surface?

What material would you like for the outside surface? 🛛 Stone 🖵 Wood 🖵 Stucco 🖵 Tile

Which direction is North?

Indiciate on the compass below.

SKETCH YOUR KITCHEN

TIPS:

- Your grill should be out of wind, to the northeast of your seating area.

□ Stone □ Wood □ Stucco □ Tile

- Refrigeration is essential to eliminate coolers.

- Consider a side burner for large stock pots. Install your burner on the dominant hand side of the grill.

- When choosing doors & drawers, use the same manufacturer to keep the handles consistent. Grill and refrigeration do not need to match.

Sales Rep.

