

# Λ Journal

How to choose  
the perfect outdoor  
kitchen.



ΛBIMIS



ATELIER\_25  
Ginevra, private home

# Outdoor kitchens: which should you choose?

THESE DAYS, OUTDOOR KITCHENS  
ARE AS FULLY-EQUIPPED AND FUNCTIONAL  
AS INDOOR KITCHENS.  
WE CAN HELP YOU CHOOSE ONE.

Would you like to have a real kitchen in your garden or under a portico, on a terrace or poolside? You like the sound of the idea, but you don't know where to start? Don't worry. We have prepared this practical guide for you, to help you in your purchase.

There are in fact many aspects to consider before you choose your outdoor kitchen. You need to assess the available space, to start with. But most of all you need to ask yourselves what performance you expect from your outdoor kitchen.

If your expectations aren't too high, the solution could be a simple basic and compact portable cooking element. If on the other hand you wish to prepare dishes worthy of a genuine chef when you're in your garden or on your terrace too, then you would do well to aim for a more complete and accessorised kitchen.

OUTDOOR KITCHENS ARE THE LATEST  
INTERIOR DESIGN TREND



ATELIER\_25  
Ginevra, private home

1. ■ LIVING AND COOKING  
OUTDOORS  
JUST LIKE AT HOME

# Latest-generation outdoor kitchens.

LATEST-GENERATION OUTDOOR KITCHENS RESEMBLE INDOOR KITCHENS IN EVERY SINGLE WAY AND ARE EQUIPPED WITH MULTI-FUNCTIONAL WORKSTATIONS.

These kitchens are versatile, complete, and feature impeccable design. Just as in a home kitchen, **the outdoor kitchen can be customised in every detail**. From the size to the composition; from the choice of finishes to the range of accessories; from the height to the depth of the worktop. What's more, outdoor kitchens can be equipped with several types of appliance: a refrigerator, an ice maker, a pizza oven and many other cooking tools, including induction hobs, grills and barbecues.



These kitchens therefore constitute the ideal choice for aspiring chefs. For those who, even outdoors, won't make do with a simple barbecue but want to have **the same functions and the same performance as their indoor kitchen outside**. And for those who rather than country style prefer a **designer kitchen**, that is both attractive to look at and practical to use.

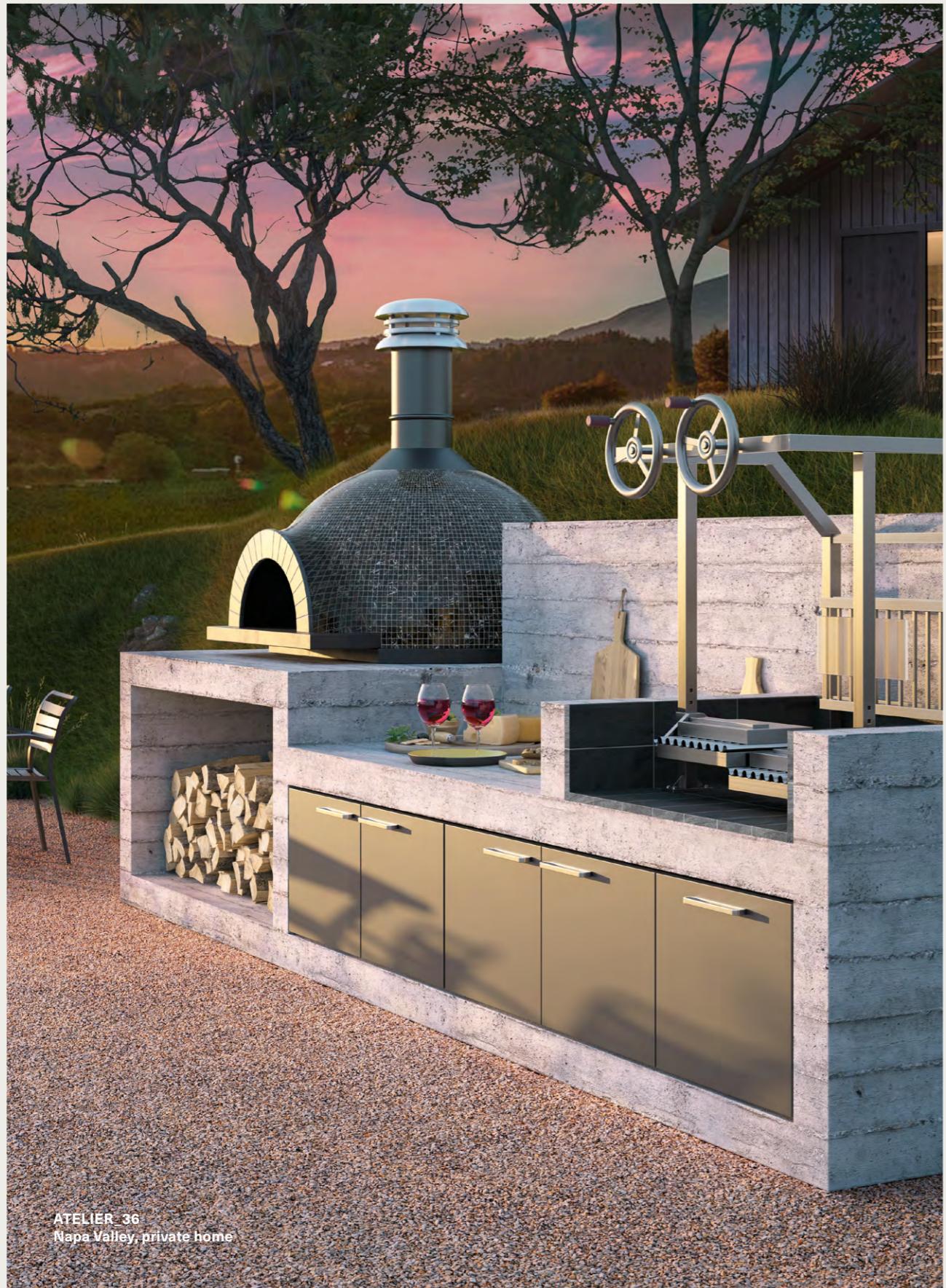
However, one of the greatest advantages of an outdoor kitchen is that it allows you to **cook while you carry on socialising with your family or friends**. In other words, without having to go indoors to do the cooking, while your guests relax, enjoy the cool outside or watch the sun setting on the horizon...

ATELIER ATRIA\_45  
Saint Antoine, private home





ATELIER\_41  
New York, private home



## 2. OPT FOR MORE DURABLE AND WEATHER-RESISTANT MATERIALS

# Recommended materials for your outdoor kitchen.

**WHEN CHOOSING AN OUTDOOR KITCHEN, YOU NEED TO PAY PARTICULAR ATTENTION TO THE MATERIALS.**

Since they are exposed to all weather day-in, day-out, outdoor kitchens must be made using extremely hard-wearing, quality materials.

Here are the materials used to make outdoor kitchens.

### 1. BRICKWORK KITCHENS

**Brickwork kitchens are usually made of stone, bricks or concrete** and are installed permanently outside.

They are usually equipped with all the essentials: sink, worktop, cooking area (often a fireplace or a barbecue grill) and storage compartments, either open-fronted or closed with wooden doors.

Perfect for those who love the country look, brickwork kitchens have their pros and cons. **The biggest strength** of brickwork kitchens is that they are relatively cheap, quick and easy to install.

**They do have several drawbacks.** For the same dimensions, **they do not offer the functionality or the instruments of a traditional kitchen.**

The storage compartments (often in exposed brickwork or plastered on the inside) are quite difficult to clean and sanitise. Often the **wooden doors don't seal the storage compartments shut completely**, and these are susceptible to dust and, not infrequently, unwelcome visits by insects... **Wear should also be taken into consideration.** As it is exposed to the weather, the sun and frost, the plaster may flake and leave unsightly cracks on the top and walls, which prove difficult to keep clean.

An excellent solution for those who love brickwork kitchens is to incorporate a series of stainless steel storage units within a brick or concrete structure. This means you can retain that "country" look without having to compromise on maximum hygiene and easy cleanliness.

#### CAUTION!

*For outdoor use, you should avoid wooden kitchens (except for those made of teak or other hard woods, which are guaranteed for outdoor use), in MDF or other materials typically used for indoor kitchens. This also applies if your kitchen is protected from the rain. With moisture and sudden changes in temperature, these materials tend to warp with time, to swell or shift, often leaving cracks and fissures that are unsightly and unhygienic.*

## 2. METAL OUTDOOR KITCHENS

### Painted metal

Some outdoor kitchens are made of painted metal. They are generally a valid solution, especially if they are fitted under a shelter. But pay the utmost attention to the quality of the paintwork because **with water or with moisture, rust is just around the corner**. Especially after knocks or scratches which could chip away the paint...



### Aluminium

Aluminium outdoor kitchens are lightweight, inert and weather-resistant. This makes them perfectly suitable for use outdoors. **The drawback with aluminium is that it is difficult to process and weld** (aluminium welds leave behind what is referred to as the "bead", an unsightly relief ring).

For this reason, the various aluminium parts are preferably cut and screwed together. But this leaves gaps between the joints and near the screws and bolts which are difficult to clean. What's more, the difficulty in processing aluminium means customers tend to prefer rather elementary, modular and squared solutions. In short, the kitchen is suitable for outdoor use but not a lot of thought goes into its design.



**TO FIND OUT MORE ABOUT THE CHARACTERISTICS OF STAINLESS STEEL IN THE KITCHEN, DOWNLOAD OUR JOURNAL: "ALL THE ADVANTAGES OF A STAINLESS STEEL KITCHEN" TOO**



### Stainless steel

**The absolute most suitable material for an outdoor kitchen is without a doubt stainless steel.** This metal alloy is extremely hard-wearing, hygienic and easy to clean. Stainless steel offers **superior resistance to corrosion, to high temperatures, to sudden temperature changes, to atmospheric agents and to UV rays**.

It is **biologically neutral** (and therefore **naturally anti-bacterial**) and its smooth surface makes it extremely **easy to clean**. Last but not least, stainless steel is attractive to look at and extremely malleable to process. This means stainless steel kitchens can easily be made to specific designs, even the most complex or those featuring irregular shapes. Great news for designers and design aficionados.

So stainless steel is definitely the absolute most suitable material for outdoor kitchens.

#### OUR ADVICE

**Caution... Not all stainless steel outdoor kitchens are the same because not all stainless steels are the same.**

**First of all check the quality and hardness of the alloy**, which must be AISI 304 stainless steel (or AISI 316 in the presence of chlorine and salt air).

**Secondly, check the thickness of the stainless steel.** Stainless steel that is too thin would in fact tend to warp and get dented more easily.

**Lastly, beware of coloured stainless steel!** In this case, ask for a guarantee of the quality, the thickness of the colour and the painting techniques, which are all factors that determine durability.

ATELIER 39  
Colonia, private home





### 3. STAINLESS STEEL: THE BEST CHOICE FOR OUTDOOR USE

# Outdoor stainless steel kitchens.

THERE ARE VARIOUS TYPES OF OUTDOOR STAINLESS STEEL KITCHENS. HERE IS AN ANALYSIS OF THE MOST COMMON:

#### **1. COOKING STATION/COOLING STATION**

If the outdoor space available is limited and you don't intend to prepare elaborate dishes, then a **Cooking Station** or a **Cooling Station** could be the ideal solution for you. This is usually a small fixed workstation (or a trolley on castors), which you can accessorise as you see fit. The Cooking Station, which is more suited to preparing a quick meal, is equipped with a hotplate or grill, some drawers and a few storage compartments. The Cooling Station on the other hand is perfect for refreshments and cocktails and is equipped with a small fridge, a sink, and possibly an ice maker.



#### APPLIANCES FOR OUTDOOR KITCHENS

These days outdoor kitchens can be equipped with appliances designed to live outside. From latest-generation **induction hobs**, to the most modern **barbecues** or **teppanyaki hot plates**. From **ice makers**, to **refrigerators** and **refrigerated wine cellars**... Thanks to these special appliances, outdoor kitchens become genuine cooking machines capable of satisfying the most demanding cooks and of seducing the most sophisticated palates.

## 2. MODULAR KITCHENS

Almost all outdoor kitchens are modular, exactly like indoor kitchens. This means they comprise several elements of various sizes, covered by a top. The strength of these kitchens is without a doubt the modularity and the ability to create bespoke solutions.

**The weakness is the difficulty in carrying out appropriate cleaning.** The top and the various modular kitchen component elements remain separate from one another. Dust may settle in these gaps, liquids may seep through, as well as atmospheric moisture. The risk is the appearance of indelible stains, of mould and mildew or the presence, where the joints are, of difficult to remove dirt.



**The internal corners of storage compartments** should also be considered when it comes to **hygiene in the kitchen** because any food residue could ferment with heat and generate unpleasant odours, drawing insects or, worse, generate bacterial colonies.

On the other hand kitchens fitted in the open air are exposed to all weather so they should be designed to guarantee the utmost hygiene and be extremely easy to clean. They should have smooth, washable internal and external surfaces, without any cuts and joints. Practically genuine “kitchen blocks”.



ATELIER ATRIA\_29  
Padova, private home



**ABIMIS STAINLESS STEEL KITCHENS**

All outdoor stainless steel kitchens by Abimis are made using the best stainless steel (AISI 304 or AISI 316). They are all tailor-made to accommodate each chef's particular space requirements and habits. They are smooth and devoid of sharp edges; they can have rounded internal corners for easier cleaning and can be equipped with any appliance.

Abimis outdoor kitchens are hand-made one by one, welded, finished and tested in our laboratory. The result is a compact kitchen block with a highly distinctive design.

To paint its doors, Abimis uses the same techniques used in the automotive industry. This process envisages subsequent phases of smoothing, painting and polishing, guaranteeing a uniform effect that is enjoyable to touch and a colour that is highly resistant to wear.

### 3. STAINLESS STEEL "MONOBLOCK" KITCHENS

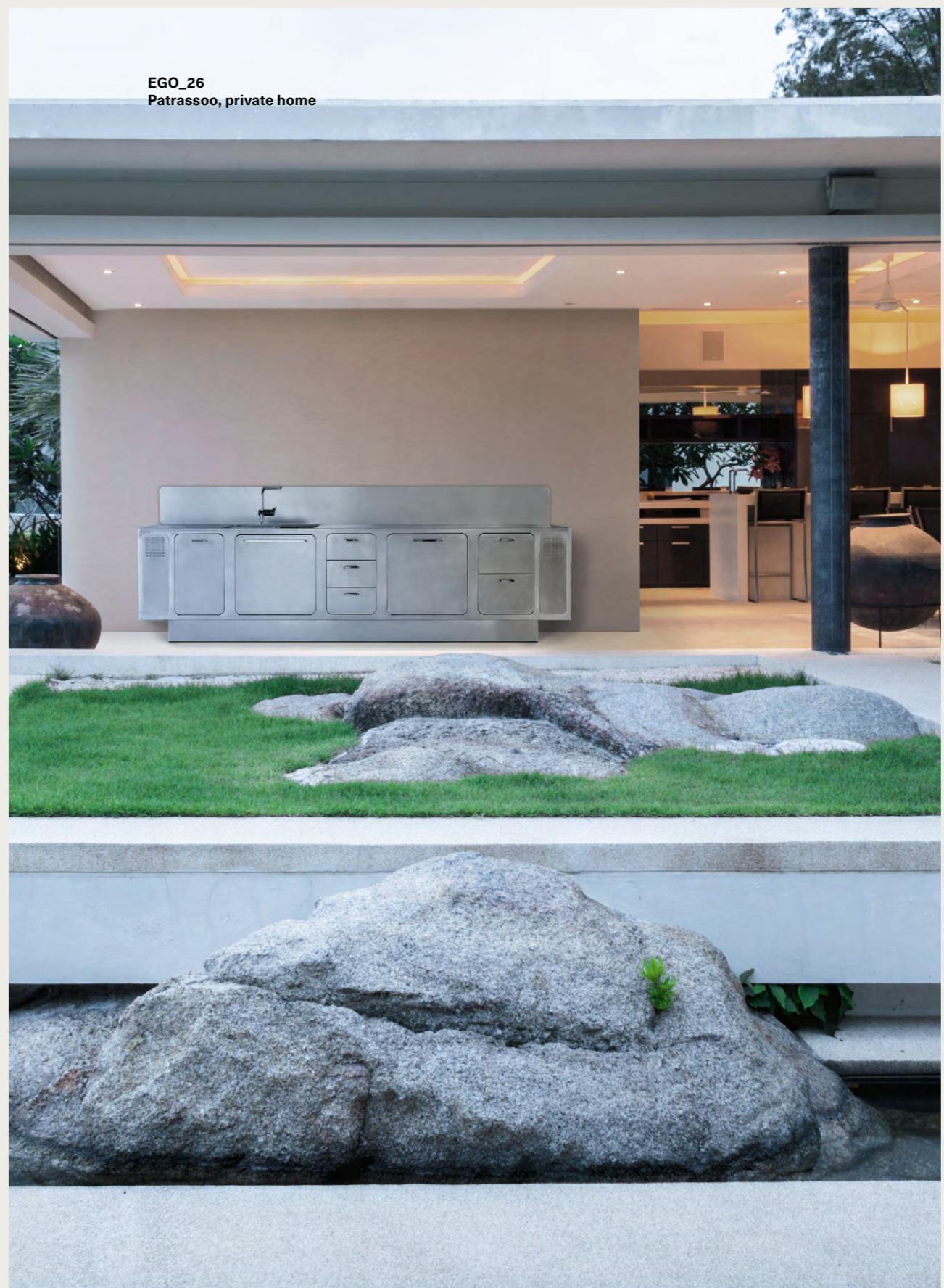
This type of outdoor kitchen, which usually draws its inspiration from professional restaurant and catering kitchens, has the exact same characteristics of functionality, modularity and customisation as modular kitchens. But there is one huge, substantial difference.

**All the modules are welded together** and then hand-finished to eliminate all the gaps. Even the sink is incorporated into the top, so that the kitchen proves to be a smooth, bump-free monoblock. This type of stainless steel kitchen constitutes the very best in terms of hygiene and ease of cleaning. Just wipe with a damp sponge to remove all traces of dust, or a little cream detergent to remove dirt and food residue.



**To date, "monoblock" kitchens constitute the best choice for those in search of the perfect outdoor kitchen** without compromising on the pleasure of cooking for themselves, for their family and friends, also outside. But also, and above all, for those who want to clean it easily after use or quickly resume its use after a long period of inactivity.

EGO\_26  
Patrasso, private home



EGO\_27  
Palma de Maiorca, private home



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