



Buckley Outdoor Kitchen

Technical Bulletin TB009

PRE-INSTALLATION GUIDELINES

● FOUNDATION ● SERVICE CONNECTIONS

PLEASE READ THIS DOCUMENT CAREFULLY
PRIOR TO ARRANGING AN INSTALLATION

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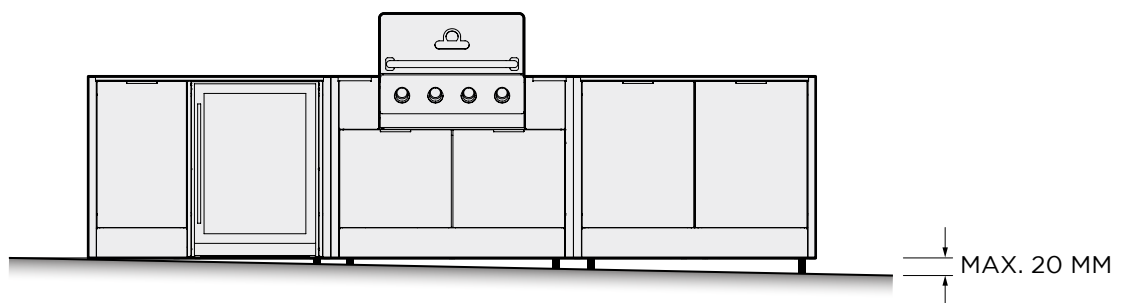
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1. PRE-INSTALLATION

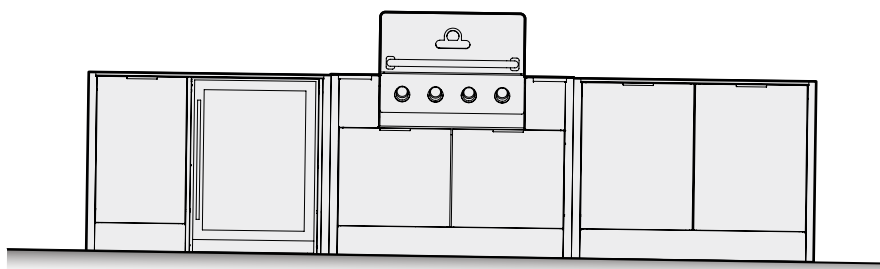
IMPORTANT: BEFORE CONSIDERING ANY GROUNDWORK, IT IS ADVISABLE TO CHOOSE THE SIZE AND LOCATION OF THE OUTDOOR KITCHEN YOU ARE PLANNING TO HAVE INSTALLED. FOOTPRINT AND OVERALL PRODUCT DIMENSIONS ARE PROVIDED WITHIN THIS DOCUMENT TO ENABLE YOU TO UNDERSTAND THE MINIMUM REQUIREMENTS FOR A BASE. WE ALSO RECOMMEND ALLOWING SOME ADDITIONAL SPACE, OBSTRUCTION FREE AROUND THE PERIMETER OF YOUR OUTDOOR KITCHEN SHOULD YOU WISH TO ACCESS SERVICES (ELECTRICS, WATER & GAS) AFTER THE KITCHEN IS INSTALLED.

NOTE: IF YOU ARE PLANNING TO CONSTRUCT A NEW FOUNDATION FOR YOUR OUTDOOR KITCHEN, WE RECOMMEND THE BASE SHOULD BE CONSTRUCTED SOLID AND FLAT, ANY UNEVEN BUMPS IN THE SURFACE, COULD IMPEDE THE OVERALL STABILITY OF THE PRODUCT AND CAUSE MISALIGNMENT ISSUES WHILST OPERATING THE DOORS. SHOULD YOU WISH TO INCLUDE A GENTLE GRADIENT IN YOUR BASE TO ALLOW RAINWATER TO DRAIN AWAY NATURALLY, WE RECOMMEND A FALL OF NO GREATER THAN 20MM ALONG THE TOTAL LENGTH OF YOUR OUTDOOR KITCHEN.

IF YOU ALREADY HAVE A BASE, WE RECOMMEND THAT IT CONFORMS TO THE DIMENSIONS STATED IN THE FOOTPRINT LAYOUTS AND THAT THE SURFACE IS IN A GOOD STATE OF REPAIR. SHOULD ANY SECTIONS OF THE EXISTING BASE BE UNEVEN OR DAMAGED, LOCALISED REPAIR WORK SHOULD BE UNDERTAKEN BEFORE ARRANGING YOUR INSTALLATION.

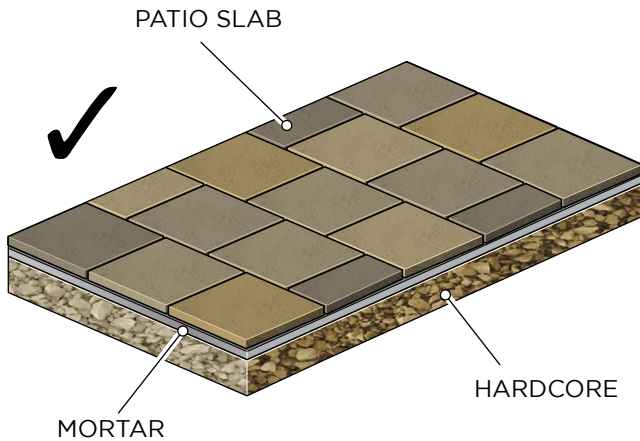


MAX. 20 MM ADJUSTMENT OVER LENGTH OF KITCHEN



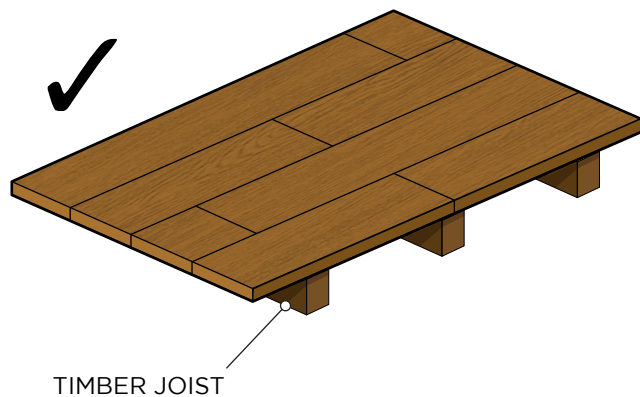
OTHERWISE RUN THE KITCHEN WITH THE SLOPE OF THE FOUNDATIONS

2. GROUNDWORK



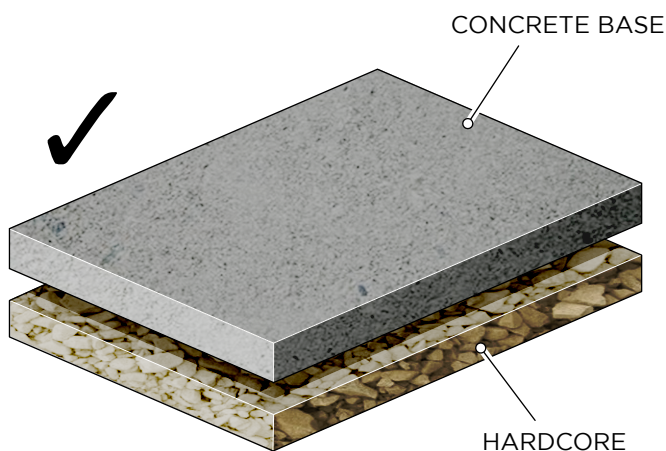
PATIO SLABS, PORCELAIN OR BLOCK PAVING

ALL OFFER AN EXCELLENT SURFACE FOR YOUR OUTDOOR KITCHEN DUE TO THEIR HARD-WEARING NATURE. IF YOU'RE HAVING A NEW PATIO LAID THEN PLEASE CONSIDER THE PREVIOUS NOTES REGARDING GRADIENTS.



DECKING

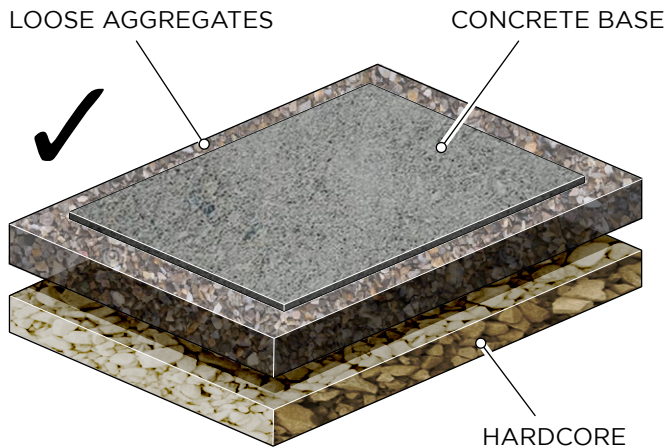
TIMBER OR COMPOSITE DECKING IS ANOTHER GOOD OPTION FOR YOUR OUTDOOR KITCHEN, HOWEVER WE WOULD RECOMMEND ADDITIONAL JOIST SUPPORTS TO TAKE THE EXTRA WEIGHT OF YOUR KITCHEN AND TO MINIMALISE ANY BOUNCE WHEN WALKING ON THE DECKING.



CONCRETE OR RESIN BASES

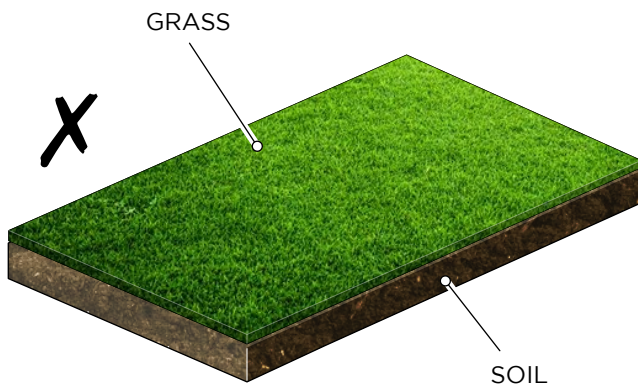
EITHER OF THESE OPTIONS ARE SUITABLE AS LONG AS THEY ARE CORRECTLY SCREEDED DURING THE INSTALLATION TO ELIMINATE ANY HIGH SPOTS OR EXCESSIVE GRADIENTS.

2. GROUNDWORK (CONTINUED)



LOOSE AGGREGATES

AN OUTDOOR KITCHEN SHOULD NOT BE DIRECTLY INSTALLED ONTO LOOSE AGGREGATES. HOWEVER, IF YOU WISH TO USE THIS MATERIAL, WE WOULD RECOMMEND LAYING A CONCRETE PAD DIRECTLY UNDERNEATH THE KITCHEN AND INSTALLING THE LOOSE AGGREGATES UPTO THE UNITS.



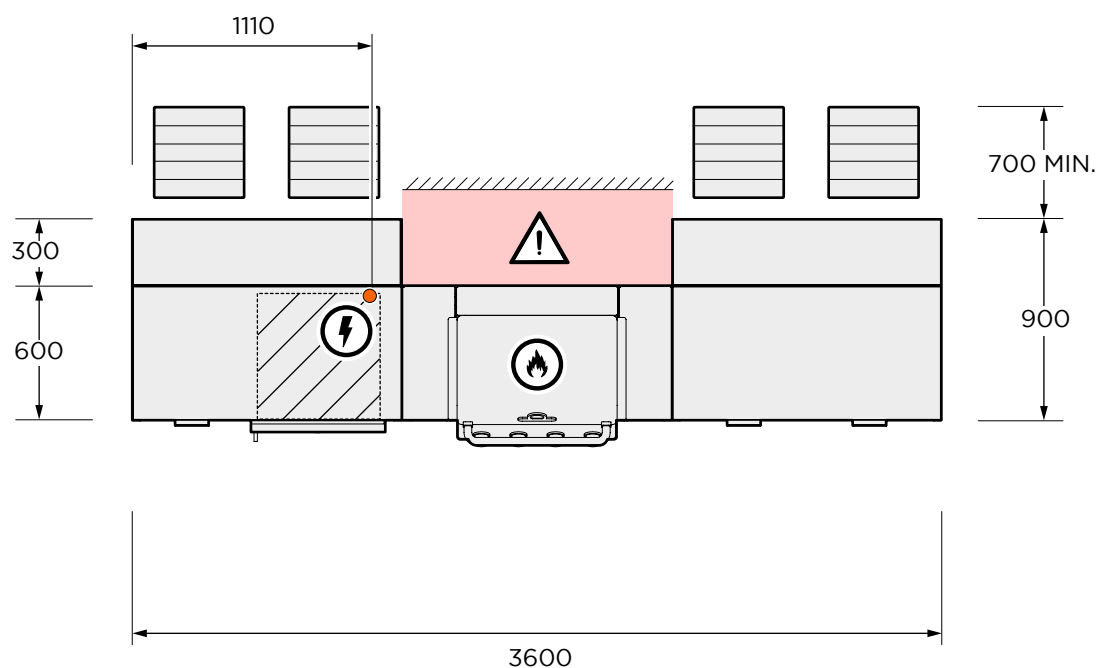
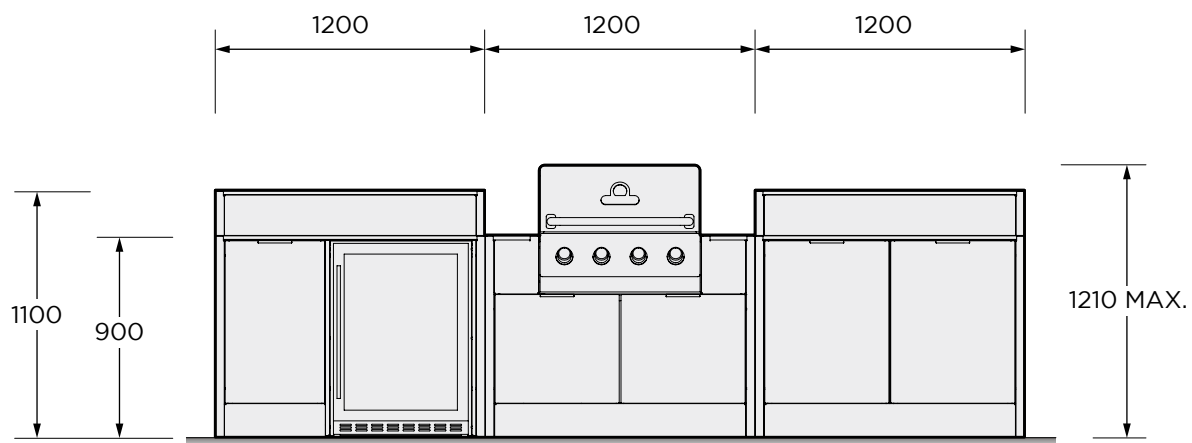
GRASS OR ARTIFICIAL GRASS

THESE TYPES OF SURFACE DON'T OFFER A SUITABLE FOUNDATION FOR YOUR OUTDOOR KITCHEN AS THEY ARE TOO SOFT AND OVER TIME THE STABILITY OF YOUR OUTDOOR KITCHEN WILL BE COMPROMISED.

IF YOU HAVE ANY FURTHER QUESTIONS, PLEASE CALL OUR CUSTOMER SERVICE TEAM ON:
+44 (0) 1889 272 056

3. FOOTPRINT DIMENSIONS AND SERVICE LOCATIONS

THE BUCKLEY BAR FOOTPRINT & SERVICE CONNECTIONS



KEY

-  ELECTRICAL CONNECTION
-  HEAT SOURCE
-  COMBUSTIBLE SAFE ZONE

ALL DIMENSIONS IN MM

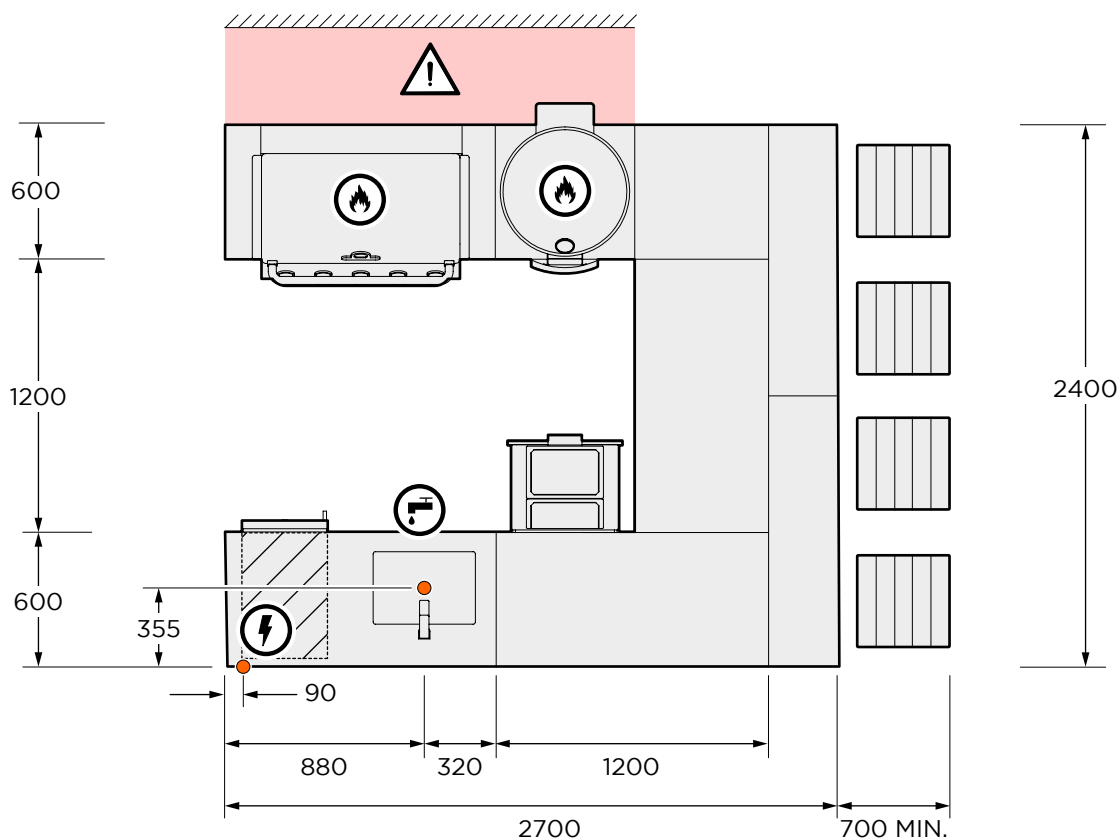
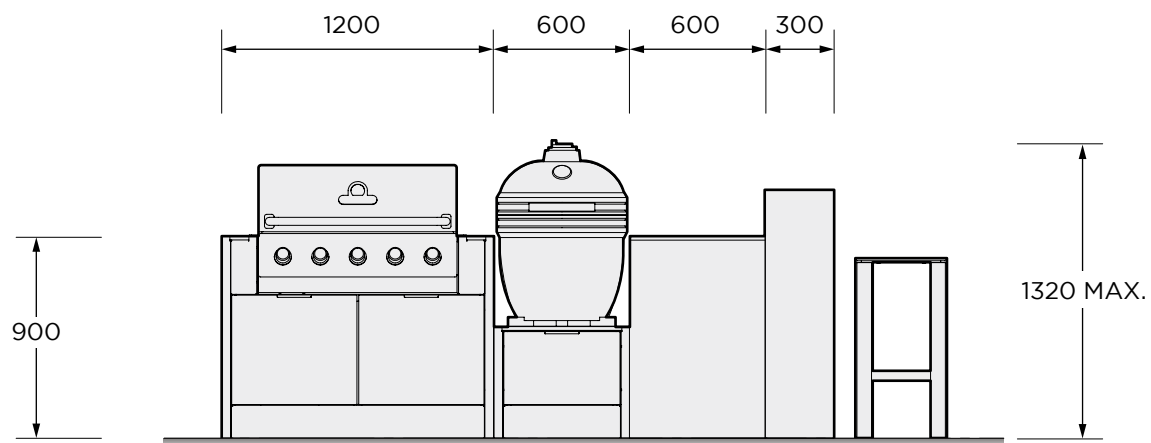


ALL SERVICES TO BE CONNECTED BY A CERTIFIED PROFESSIONAL







3. FOOTPRINT DIMENSIONS AND SERVICE LOCATIONS (CONTINUED)

THE BUCKLEY CLASSIC FOOTPRINT & SERVICE CONNECTIONS



KEY

-  ELECTRICAL CONNECTION
-  HEAT SOURCE
-  COMBUSTIBLE SAFE ZONE
-  WATER CONNECTION

ALL DIMENSIONS IN MM

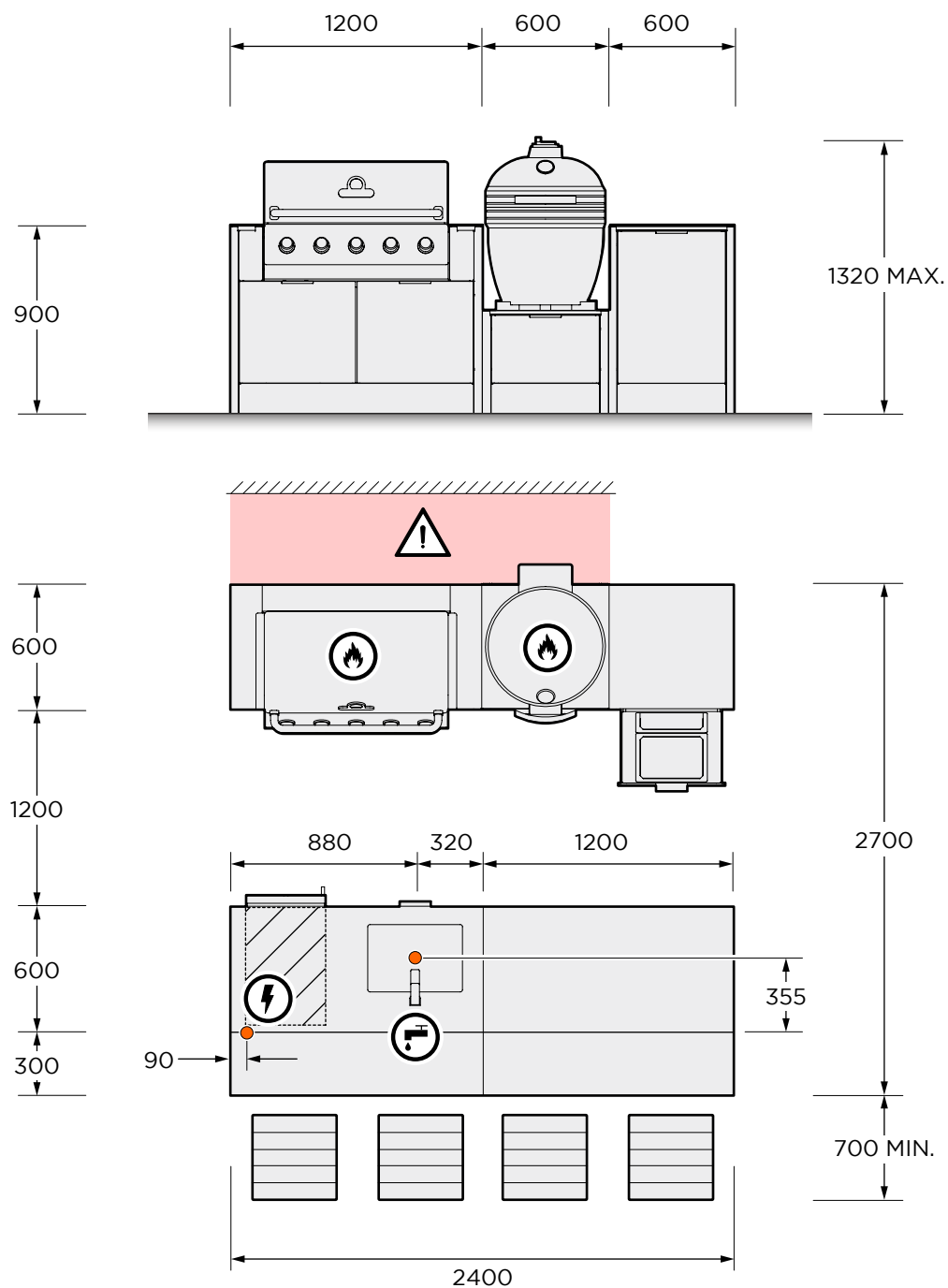


ALL SERVICES TO BE CONNECTED BY A CERTIFIED PROFESSIONAL



3. FOOTPRINT AND DIMENSIONS (CONTINUED)

THE BUCKLEY DUO FOOTPRINT & SERVICE CONNECTIONS



KEY



ELECTRICAL CONNECTION



HEAT SOURCE



COMBUSTIBLE SAFE ZONE



WATER CONNECTION

ALL DIMENSIONS IN MM

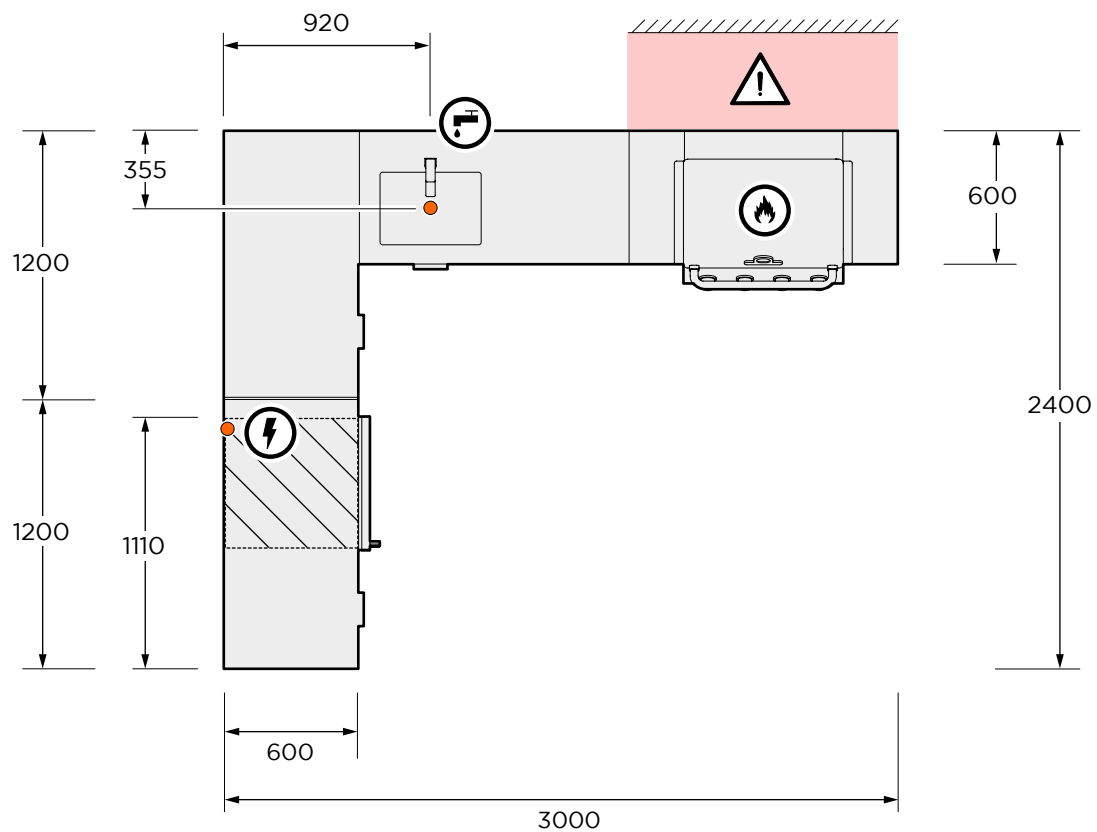
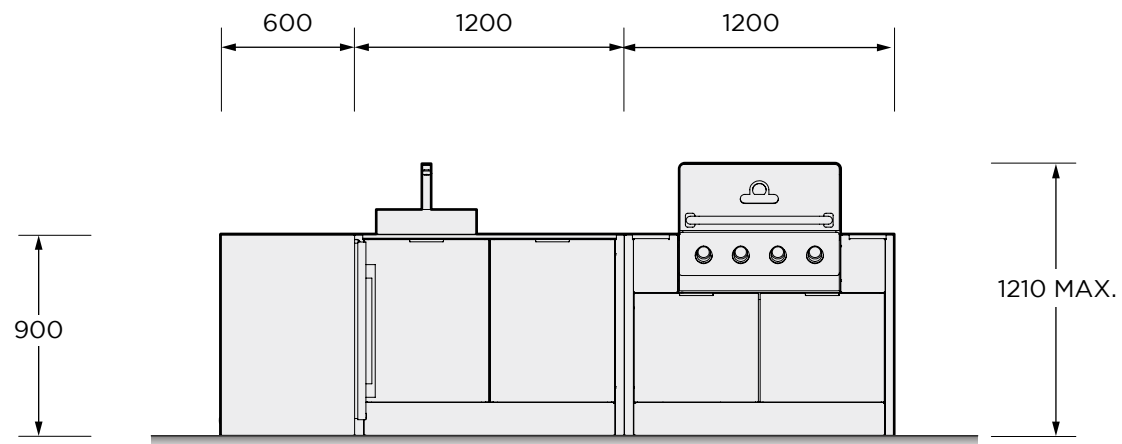


ALL SERVICES TO BE CONNECTED BY A CERTIFIED PROFESSIONAL



3. FOOTPRINT AND DIMENSIONS (CONTINUED)

THE BUCKLEY EDGE FOOTPRINT & SERVICE CONNECTIONS



KEY

-  ELECTRICAL CONNECTION
-  HEAT SOURCE
-  COMBUSTIBLE SAFE ZONE
-  WATER CONNECTION

ALL DIMENSIONS IN MM

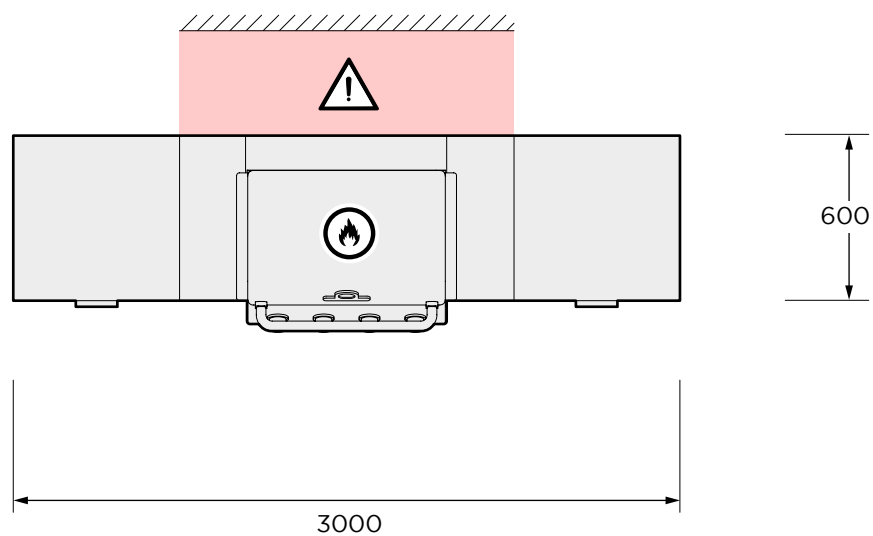
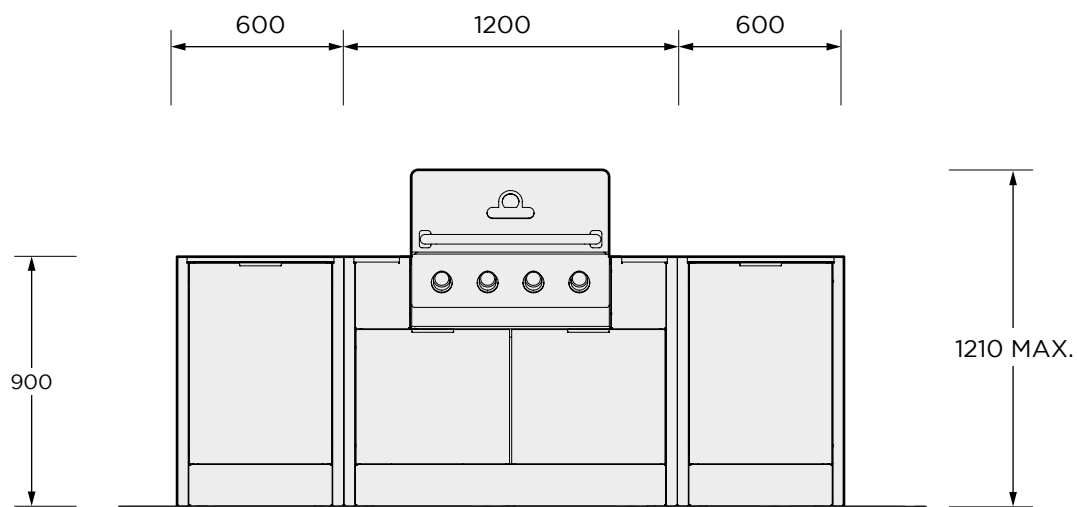


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3. FOOTPRINT AND DIMENSIONS (CONTINUED)

THE BUCKLEY MINI FOOTPRINT & SERVICE CONNECTIONS



ALL DIMENSIONS IN MM

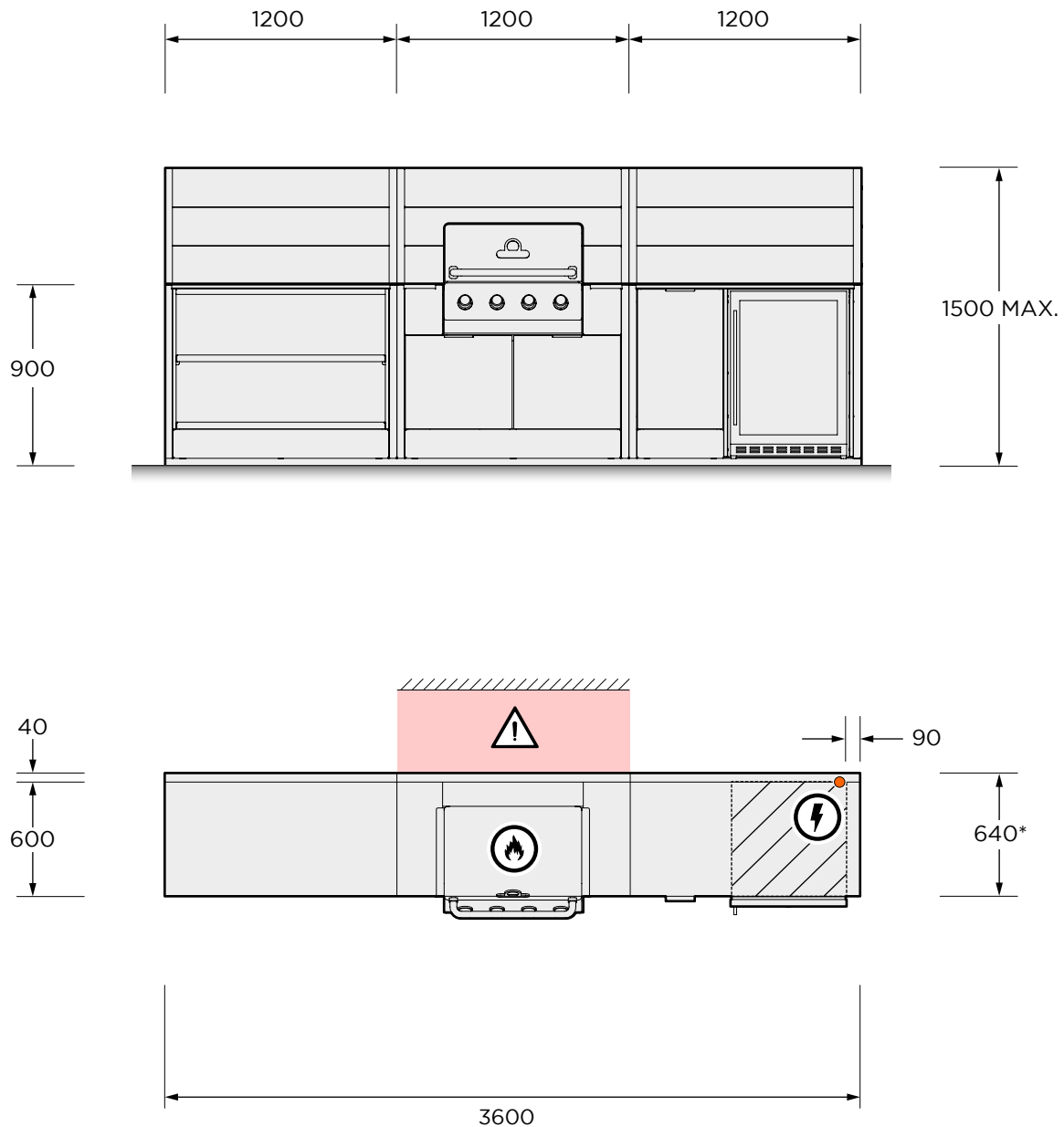


ALL SERVICES TO BE CONNECTED BY A CERTIFIED PROFESSIONAL



3. FOOTPRINT AND DIMENSIONS (CONTINUED)

THE BUCKLEY URBAN FOOTPRINT & SERVICE CONNECTIONS



KEY

-  ELECTRICAL CONNECTION
  HEAT SOURCE
  COMBUSTIBLE SAFE ZONE

*DEPTH INCREASED BY 40MM DUE TO ADDITIONAL BACK PANELS

ALL DIMENSIONS IN MM



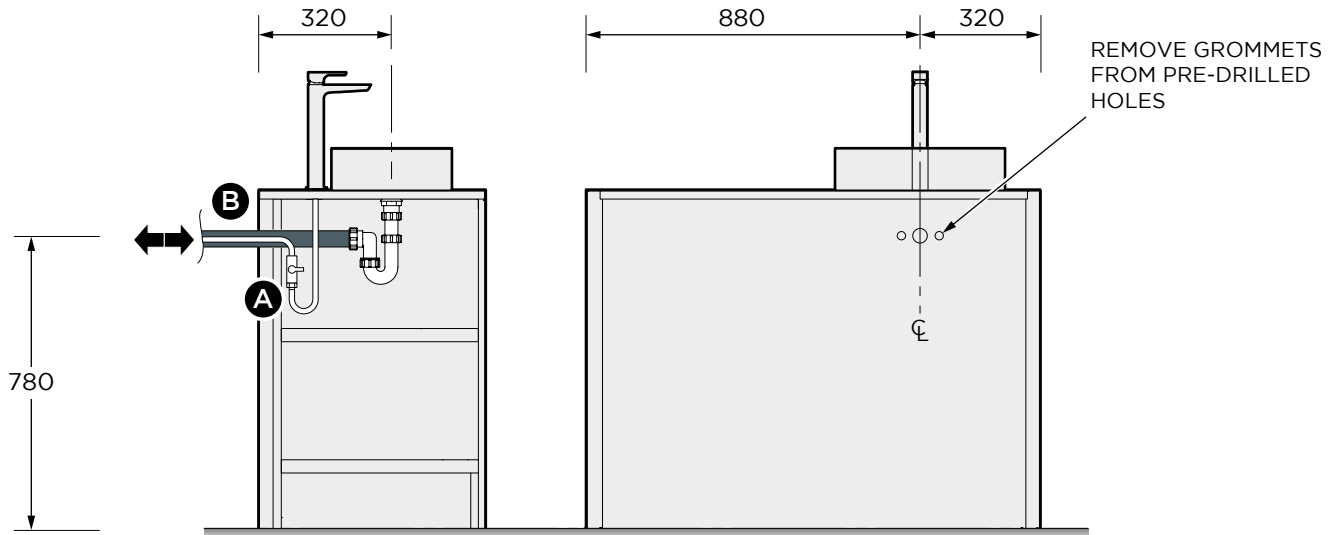
ALL SERVICES TO BE CONNECTED BY A CERTIFIED PROFESSIONAL



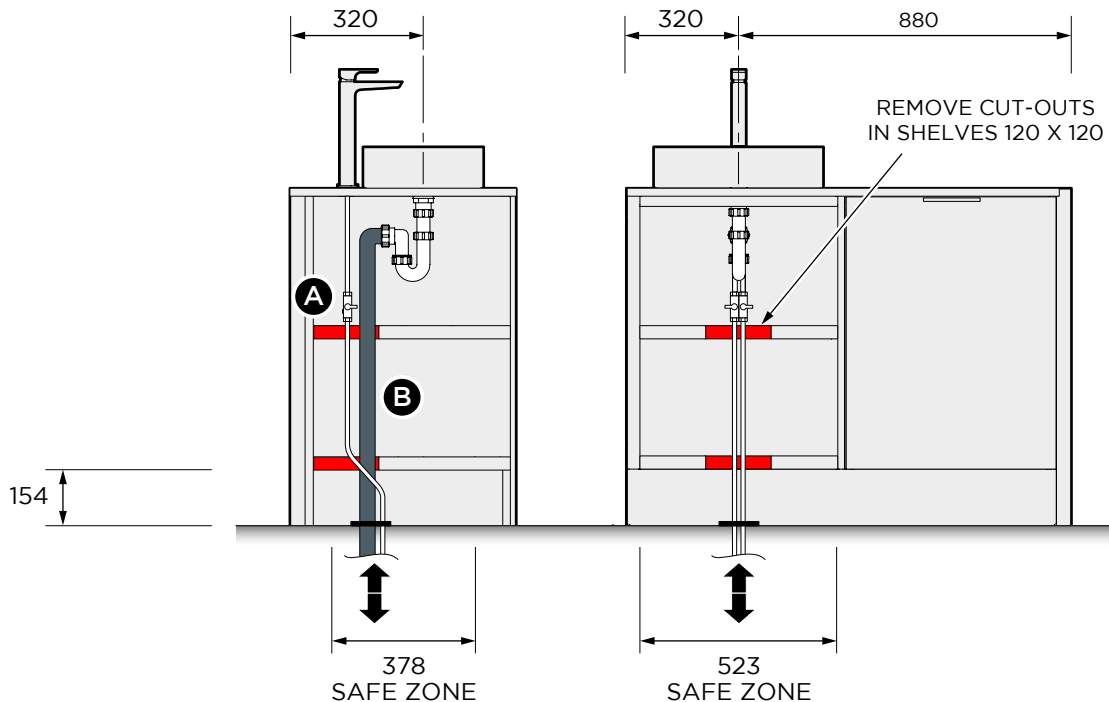
4. SINK SERVICES

THE SINK UNITS ARE SUPPLIED WITH HOT & COLD FLEXIBLE TAILS FOR THE TAP AND A TELESCOPIC P-TRAP FOR THE WASTE. **NOTE:** IF ONLY REQUIRING A COLD WATER FEED, THEN THE HOT FEED CAN BE LEFT DIS-CONNECTED.

OPTION 1: ROUTING THE PIPEWORK THROUGH THE REAR OF THE CABINET.



OPTION 2: ROUTING THE PIPEWORK THROUGH THE BOTTOM OF THE CABINET.



KEY

ALL DIMENSIONS IN MM



A 15MM ISOLATOR VALVE



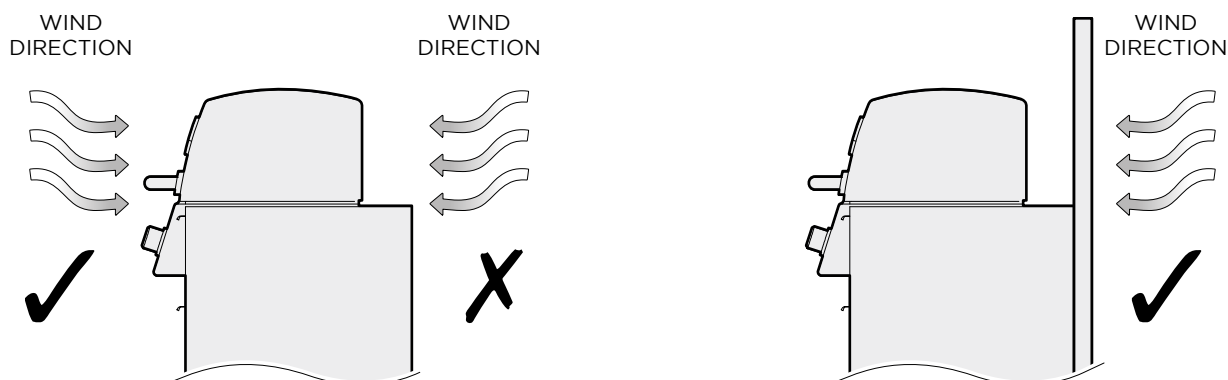
B 32MM WASTE PIPE

NOTE: THE DIMENSIONS FOR THE SERVICE ACCESS POINTS ABOVE ARE FOR THE LEFT-HAND CABINET AND WOULD NEED REVERSING FOR A RIGHT-HAND SINK CONFIGURATION.

5. POSITIONING YOUR BBQ

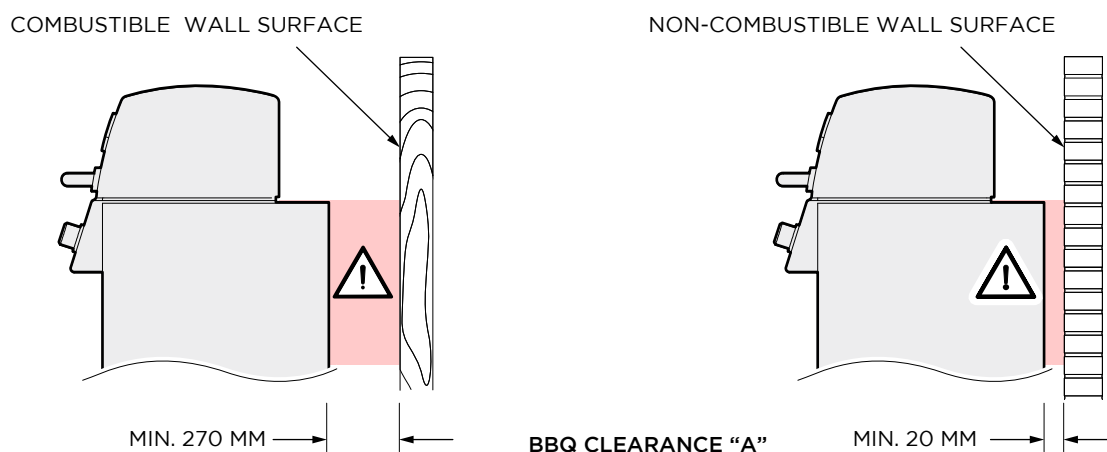
NOTE: ENSURE THE AREA YOU PLAN TO POSITION YOUR BBQ HAS ADEQUATE VENTILATION TO ALLOW THE HEAT & SMOKE TO DISSIPATE WHILST IN USE.

CONSIDERATION 1: EXPOSURE TO WIND.



NOTE: THE BBQ SHOULD NOT BE EXPOSED TO A PREVAILING WIND ON THE REAR OF THE UNIT AS IT IS DESIGNED TO DRAW AIR IN FROM THE FRONT AND EXHAUST TO THE REAR. IF THERE IS A PREVAILING WIND TO THE REAR OF THE UNIT THEN A SUITABLE WINDBREAK NEEDS TO BE INSTALLED.

CONSIDERATION 2: CLEARANCE TO REAR OF THE BBQ.

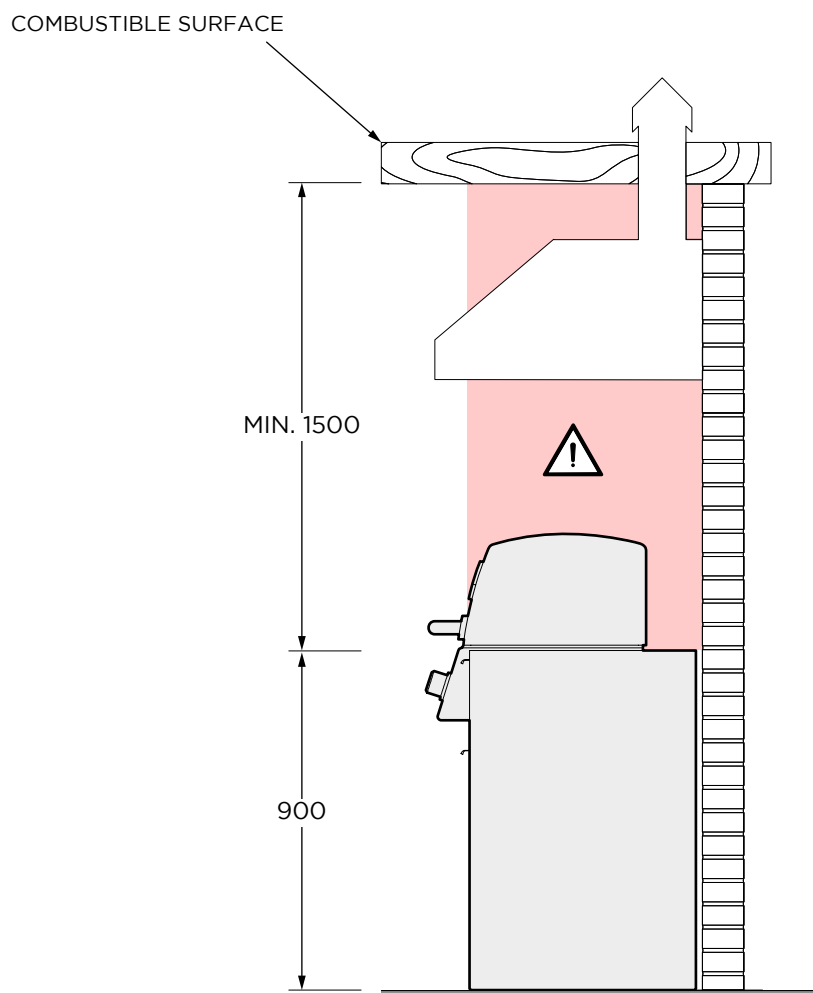


THE ABOVE MINIMUM CLEARANCES NEED TO BE ADHERED TO WHEN POSITIONING THE BBQ UNIT TO REDUCE THE RISK OF FIRE OR HEAT DAMAGE TO ANY NEARBY STRUCTURES.

NOTE: THAT IF YOU HAVE THE BACK PANEL OPTION INSTALLED THEN THIS WILL HELP AS A HEAT & WIND SHIELD.

5. POSITIONING YOUR BBQ (CONTINUED)

CONSIDERATION 3: OVERHEAD CLEARANCE



ALL DIMENSIONS IN MM

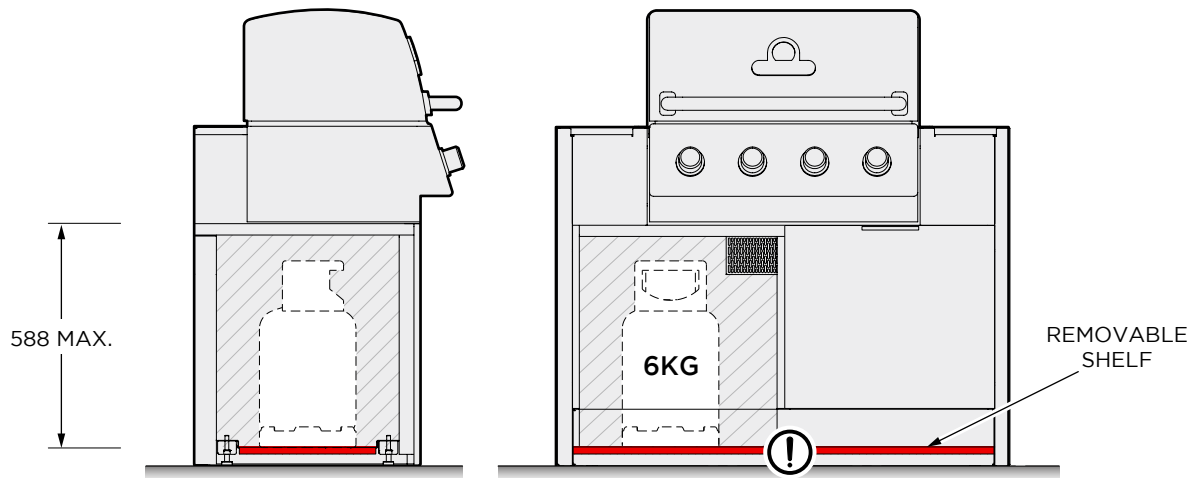
WARNING: WHEN INSTALLING THE BBQ UNIT UNDERNEATH A COMBUSTIBLE STRUCTURE A MINIMUM CLEARANCE OF 1500 MM IS REQUIRED FROM THE COOKING SURFACE AND AN EXHAUST HOOD SHOULD BE INSTALLED TO SAFELY VENTILATE THE HOT AIR.

AN EXTRACTOR HOOD IS NOT REQUIRED UNDER A NON-COMBUSTIBLE CONSTRUCTION LIKE AN ALUMINIUM PERGOLA HOWEVER THE MINIMUM CLEARANCE SHOULD STILL TO BE ADHERED TO.

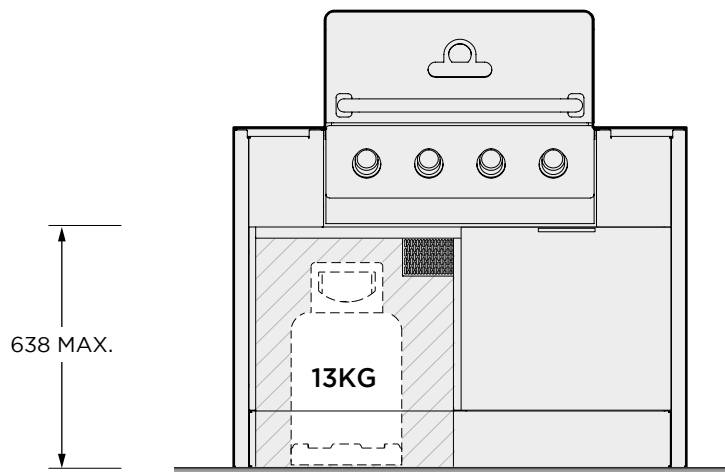
6. BBQ SERVICES (GAS BOTTLE)

THE BBQ UNIT CAN EITHER BE FUELLED BY A BOTTLE OR A FIXED GAS LINE.

OPTION 1A: 6KG GAS BOTTLE



OPTION 1B: 13KG GAS BOTTLE

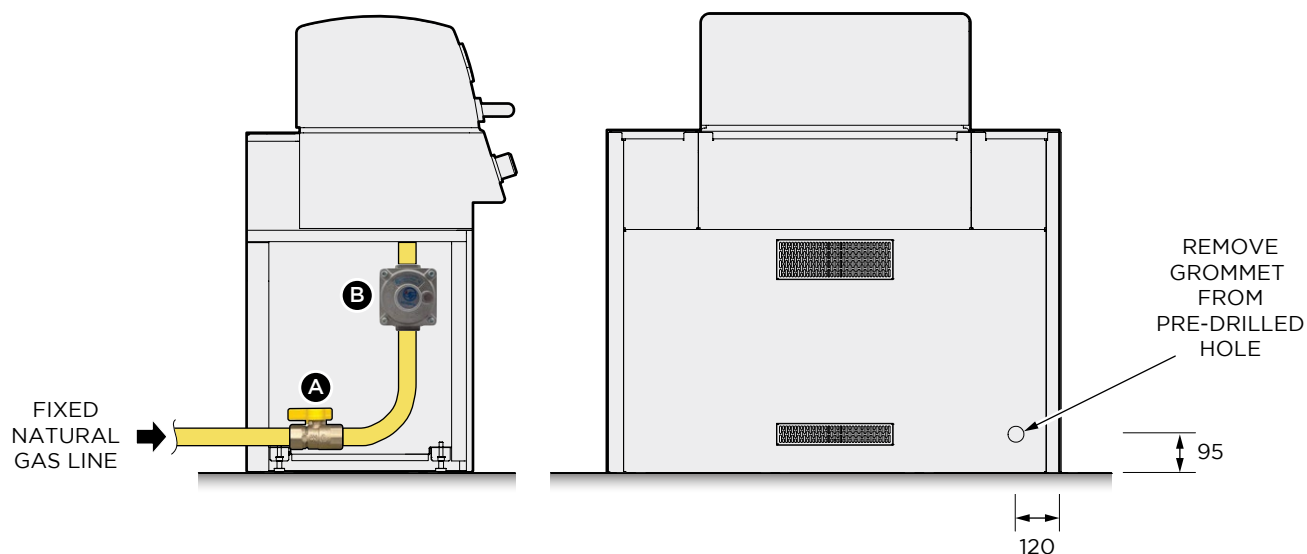


ALL DIMENSIONS IN MM

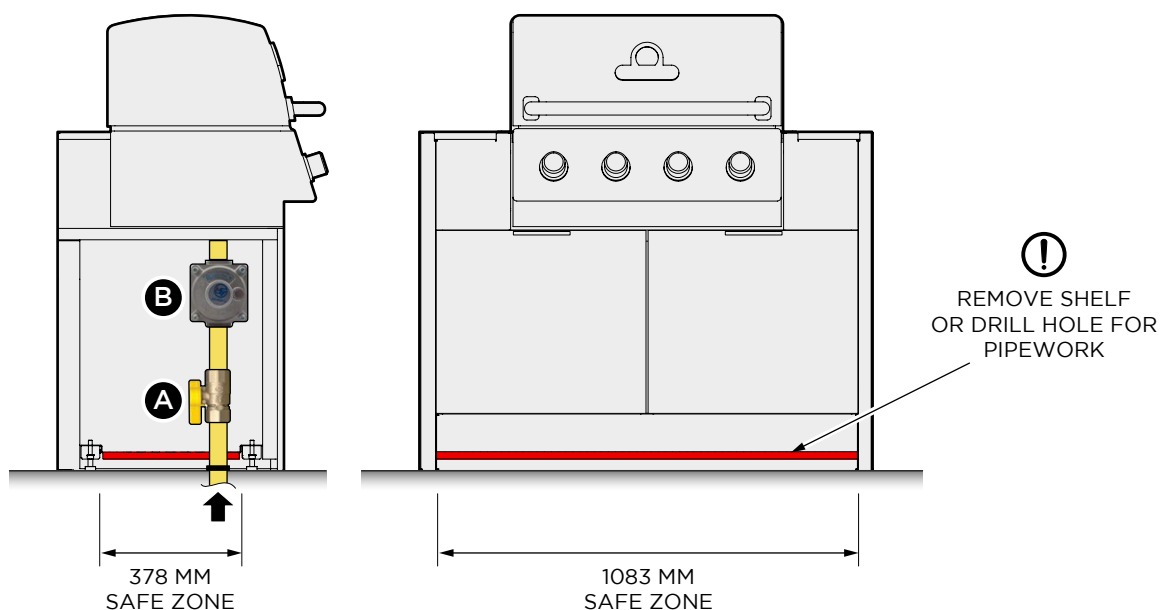
THE BBQ UNIT IS SUPPLIED WITH A REMOVABLE LOWER SHELF. WITH THIS INSTALLED THE MAXIMUM GAS BOTTLE SIZE IS 6KG, IF REMOVED THE STORAGE CAPACITY CAN BE INCREASED TO A 13KG BOTTLE.

6. BBQ SERVICES (FIXED GAS LINE)

OPTION 2: ROUTING A FIXED GAS LINE THROUGH THE REAR OF THE CABINET.



OPTION 3: ROUTING A FIXED GAS LINE THROUGH THE BOTTOM OF THE CABINET.



ALL DIMENSIONS IN MM

NOTE: THE ABOVE OPTIONS WILL REQUIRE YOUR INSTALLER TO SOURCE THE FOLLOWING COMPONENTS;

KEY



A NATURAL GAS SHUT-OFF VALVE



B IN-LINE NATURAL GAS REGULATOR



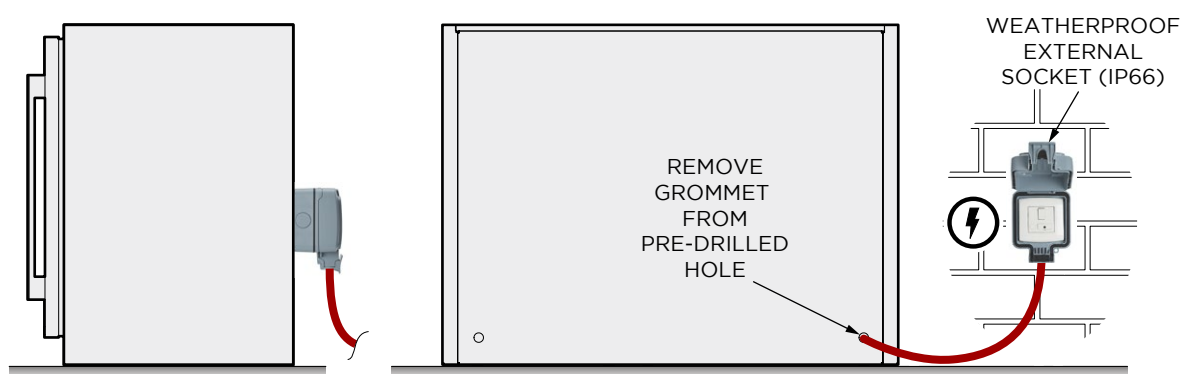
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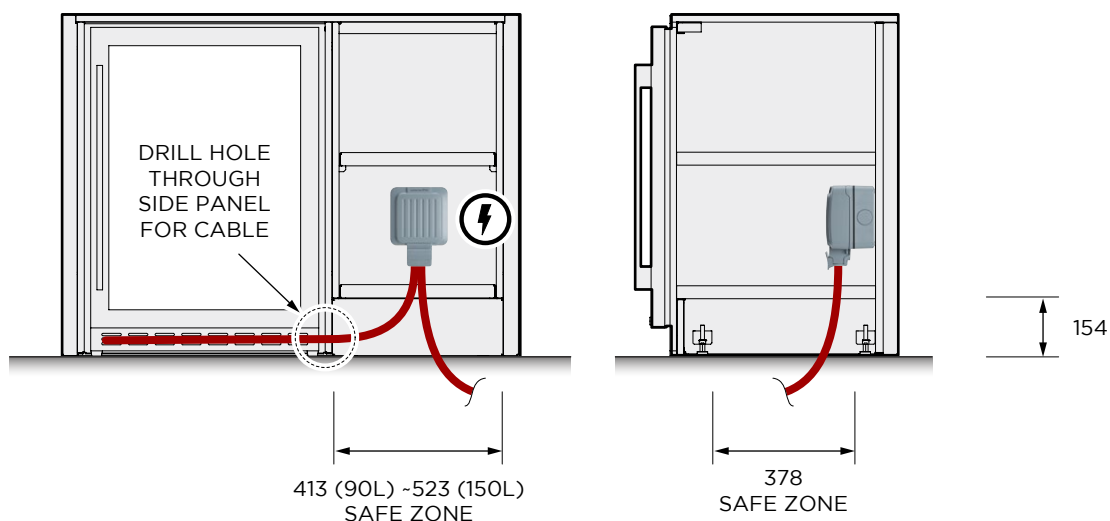
7. COOLER SERVICES

THE COOLER UNITS ARE SUPPLIED WITH A MOULDED PLUG WHICH WE WOULD RECOMMEND REMOVING SO THAT IT CAN BE HARD WIRED INTO A FUSED OUTDOOR SPUR SOCKET. THE SOCKET CAN BE MOUNTED EXTERNALLY ON A NEARBY WALL OR ON THE REAR OR INSIDE OF THE UNIT ITSELF.

OPTION 1: ROUTING THE CABLING THROUGH THE REAR OF THE CABINET.



OPTION 2: ROUTING THE CABLING LINE THROUGH THE BOTTOM OF THE CABINET.



ALL DIMENSIONS IN MM

NOTE: THE DIMENSIONS FOR THE SERVICE ACCESS POINTS ABOVE ARE FOR THE LEFT-HAND CABINET AND WOULD NEED REVERSING FOR A RIGHT-HAND COOLER CONFIGURATION.



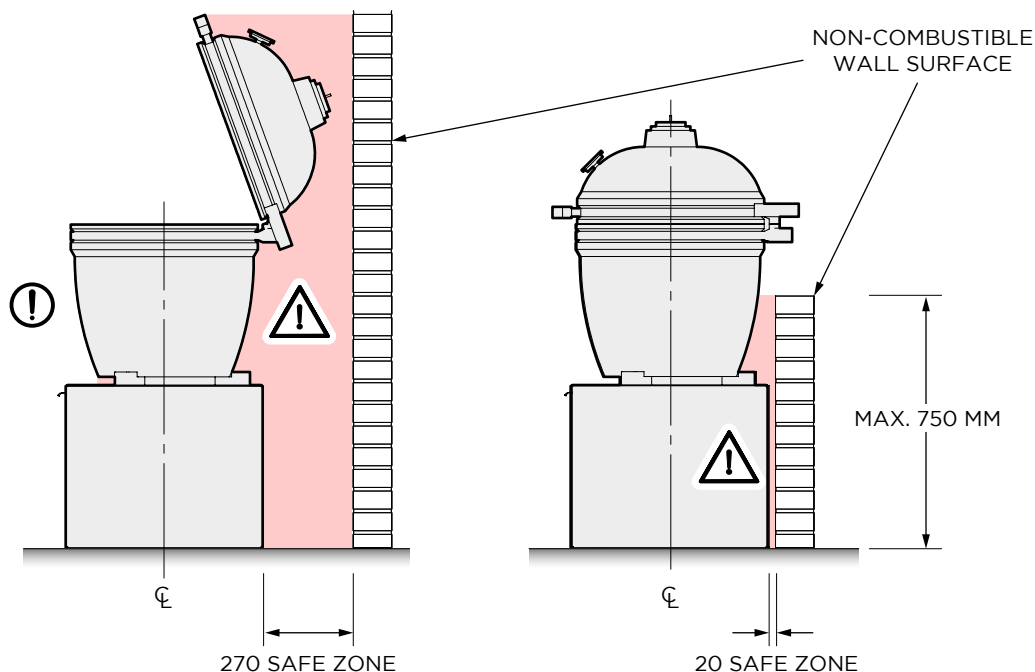
ALL SERVICES TO BE CONNECTED BY A CERTIFIED PROFESSIONAL



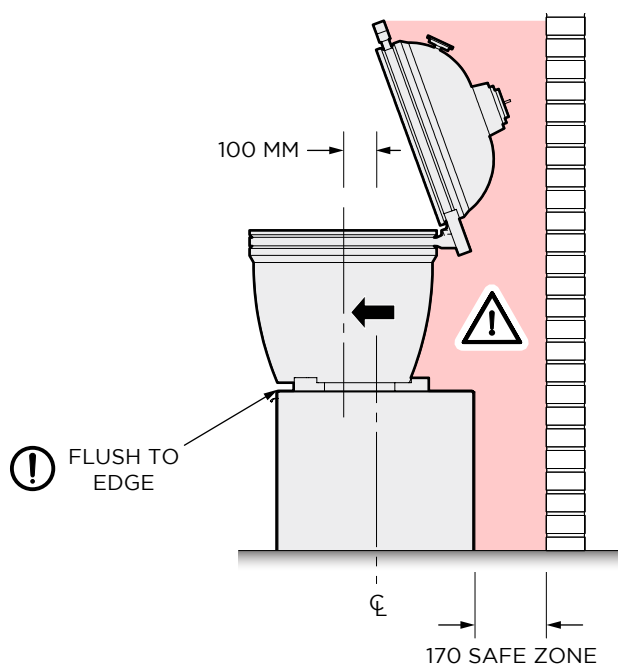
8. POSITIONING YOUR KAMADO

WHEN PLANNING WHERE TO POSITION YOUR KAMADO, IT IS WORTH CONSIDERING ANY NEARBY WALKWAYS TO REDUCE THE CHANCE OF THE KAMADO BEEN BUMPED INTO AND TOPPLING OVER. THE AREA SHOULD ALSO HAVE ADEQUATE VENTILATION AND BE FREE OF ANY COMBUSTIBLE MATERIALS.

OPTION 1: CLEARANCE WITH KAMADO CENTRAL TO CABINET.



OPTION 2: CLEARANCE WITH KAMADO FLUSH TO FRONT CABINET.



THE ABOVE MINIMUM CLEARANCES NEED TO BE ADHERED TO WHEN POSITIONING THE KAMADO UNIT NEAR TO A STRUCTURE TO REDUCE THE RISK OF FIRE OR HEAT DAMAGE.

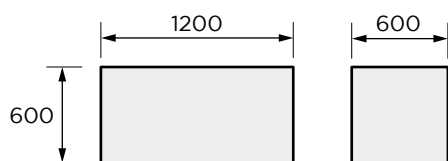
9. DESIGN YOUR OWN OUTDOOR KITCHEN

WHEN WE DESIGNED OUR OUTDOOR KITCHEN RANGE WE UNDERSTOOD THE CUSTOMER WOULD REQUIRE FLEXIBILITY. THEREFORE TO ALLOW FOR AN INFINITE NUMBER OF LAYOUTS WE BASED IT ON A MODULAR SYSTEM.

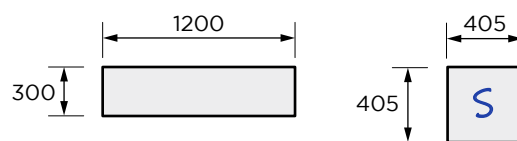
BELOW ARE THE BASIC MODULAR COMPONENTS FROM OUR OUTDOOR KITCHEN RANGE.

NOTE: FOOTPRINT SIZES ARE 600 X 600 OR 600 X 1200.

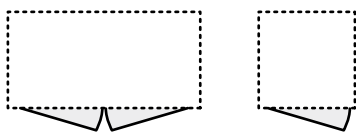
CABINETS



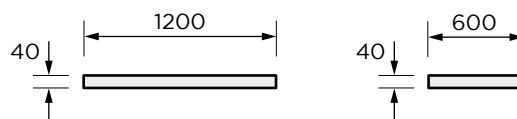
BAR & BAR STOOL



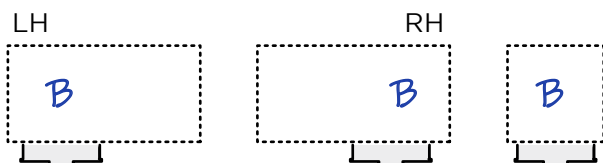
DOORS



BACK PANELS



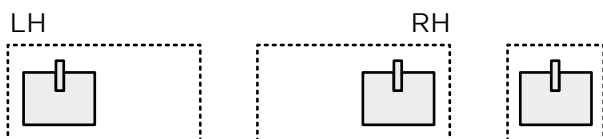
BINS



COOLER



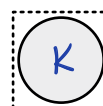
SINK



BBQ (1200 ONLY)



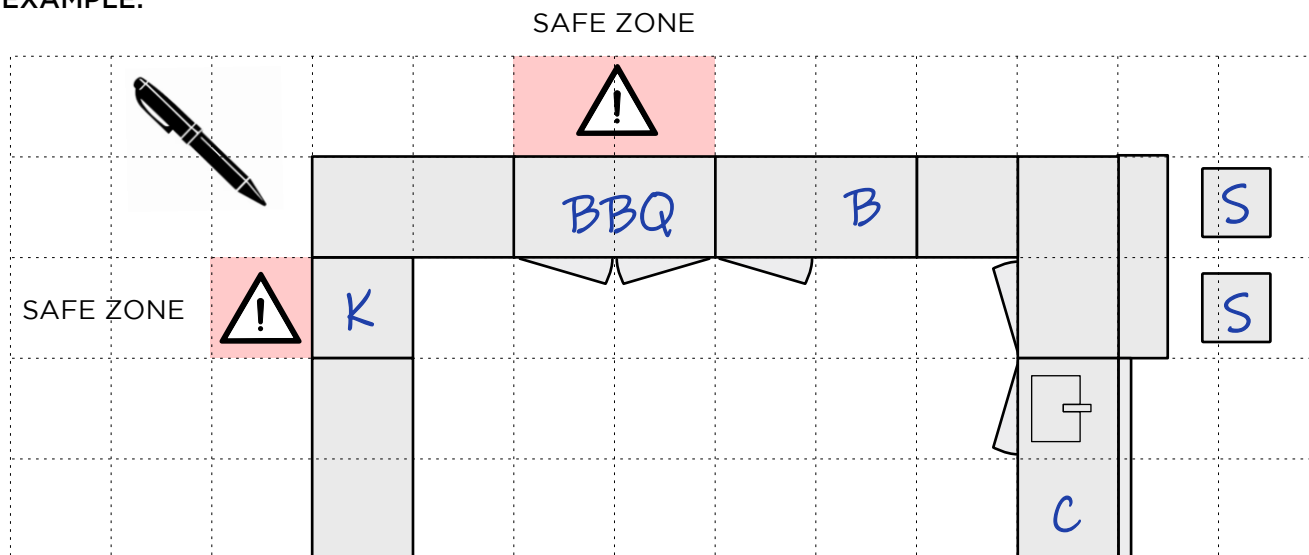
KAMADO (600 ONLY)



9. DESIGN YOUR OWN OUTDOOR KITCHEN (CONTINUED)

WE ARE ALWAYS ON HAND TO ASSIST IF YOU REQUIRE A BESPOKE OUTDOOR KITCHEN LAYOUT. HOWEVER IF YOU WISH TO HAVE A GO, WE HAVE INCLUDED A USEFUL LAYOUT GRID BELOW.

EXAMPLE:



LAYOUT GRID:



IF YOU HAVE ANY FURTHER QUESTIONS ON HOW TO DESIGN YOUR IDEAL OUTDOOR KITCHEN, PLEASE CALL OUR CUSTOMER SERVICE TEAM ON: +44 (0) 1889 272 056