

The Grill Station Layout Sheet

Map out a custom backyard kitchen with exact ergonomic heights.

Ensure every outdoor cooking space functions just as beautifully as your indoor kitchen. Use these structural measurements to create a perfectly balanced cooking environment.

● Key Structural Measurements

24 in

minimum bare counter on both sides

36 in

prep counter height on cook's side

42 in

raised bar ledge height for guests

10 in

ledge overhang for comfortable knee space

6-8 in

scrap chute cutout diameter

14 in

shelf depth for 18-by-13-inch pans

8 in

vertical clearance between open shelves



Cook Faces the Party

Design the station as an island or peninsula rather than pushing it against a fence. Cooking should be a performance, not a solitary exile!

● Find Your Station Style

Find your row: **Your backyard setting**

Your backyard setting	Your pick	Why
Need easy wipe downs	Black wood and steel	Sleek and sharp contemporary look
Lush wooded backyard	Rustic stacked fieldstone	Anchors beautifully with reclaimed timber
Sunny coastal vibe	White stucco and tile	Reflects sun with bold color

● Site Placement Checks

- Verify prevailing winds carry smoke away from the primary dining table.
- Ensure the cook has afternoon shade during peak summer grilling hours.
- Keep a clear, unobstructed path to the kitchen door for supplies.
- Position a hidden, removable trash bin directly beneath the chute cutout.

● Project Notes & Dimensions

Enjoy a beautifully flowing outdoor kitchen where the cook is part of the party!