

All Outdoor Kitchen World products and services come with generous portions of assistance and guidance from our expert staff.

APPETIZERS

Outdoor Living Seminars & Workshops

Getting started with an outdoor room and backyard plan can be daunting. But, our seminars and workshops make it fun, exciting, practical, realistic, informative, educational, sensory, sensational, and downright inspiring. Whether you are a do-it-yourselfer or a person who wants to work with a designer, you will want to attend one of our seminars, workshops, or classes. As homework you will take digital photos of your present backyard (or we can come to your house and take pictures). You will see magical things happen with those photos during your follow up design session, which is included as part of a Seminar.

Outdoor Cooking Classes & Workshops

If you seek an experience to feed your soul, read poetry. If you are seeking an experience that will do that and feed your body and of course those of family and friends, then attend one or more of our outdoor cooking classes. You will become a poet of cooking whether the menu is burgers, brats, steak, ribs, poultry, seafood, roasts or a five course outdoor feast. You'll get hands on instruction and savor great food and wine.

DESIGN

The process of capturing your ideas, dreams, budget, timetable, and lifestyle – before you start building – is exciting. You will use sketches, idea books and configure your outdoor kitchen and room with life-like 3D software images and life-size models. This process is not only fun, it's smart and essential to a successful project.

Design Consultation

Takes place with our designers and/or your designer.

IDEA System™

Mix and match life-size modules to convey scale and ergonomic interaction.

Envisioning with Software

Your designer renders concepts into life-like images.

CONSTRUCTION

Construction of your Outdoor Kitchen, Outdoor Room, or Complete Backyard begins with a review of your concept drawings. Then your builder works with you and your designer to complete construction drawings and obtain permits. The final step is your completed project. You will have many years of bonding with family and friends in your backyard oasis.

OUTDOOR APPLIANCES

Several manufacturers create lines of high quality products that enable you, your Outdoor Kitchen World consultant, or your designer to select appliances to complete a true outdoor kitchen within your budget without sacrificing quality.

Alfresco™

Infinity™

Kalamazoo

KitchenAid™

PGS™

Solaire

OUTDOOR KITCHEN EXTRAS

Oregon and Washington builders and homeowners have always needed a local, reliable source for the stainless steel components used to outfit a small cooking island, food preparation cabinet, or comprehensive outdoor kitchen. Now they do! The components listed below are available in different styles, sizes and finishes so you can create a unified look using many components. You can order in the Design Center or online. Request a catalog or visit our web site to download a full catalog and price sheets.

Access Doors ↻ Storage Drawers ↻ Combination Access and Storage ↻ Pantries ↻ Clean Up Enclosures ↻ Beverage Stations ↻ Food Preparation ↻ Warming Drawers ↻ Accessories ↻ Sinks ↻ Faucets ↻ Outdoor Cookware

OUTDOOR CABINETS

An outdoor kitchen cabinet structure can be built with generous counter space and options such as backsplashes, bar counters, and large or small table counters. There are several optional construction materials including masonry blocks, outdoor wood, steel tubes and steel studs. Countertops can be fabricated from granite, concrete, porcelain tile and more. The cabinet walls can be finished with stone, cultured stone, brick, plaster, stucco, steel, porcelain tiles, slate, siding, shingles, hardwoods, concrete, and more. The cabinet walls and countertop have 'cut out spaces' into which grills, doors and drawers and other components fit and fasten. Cabinets can be constructed on site or pre-fabricated and assembled in your backyard. Turn-key cabinet configurations are also available. Our experts and your designer and builder will help you determine the best method.



Danvers™

Stainless Steel System can be custom designed.

Atlantis

Some systems are turn-key and pre-designed.

OKW System™

Any size and configuration is possible.

Spring MENU

Products & Services



OUTDOOR KITCHEN WORLD

DESIGN CENTER

Your backyard oasis starts here.



503.692.8182

www.OutdoorKitchenWorld.com

COMBO SUPER COOKERS

A new wave in outdoor kitchens is to include grills and appliances that are multi-purpose, therefore saving space and money compared to buying many separate appliances. Here are the four best multi-purpose and amazing, award-winning cooking instruments. All are exclusive to Outdoor Kitchen World.



Alfresco VersaPower™
Wok Burner, Side Burner, Griddle, Deep Fryer.

Kalamazoo™ Lobster Boiler
Cook stock pot-size and bigger.

Kalamazoo
Gas and Wood Grill, Infrared Rotisserie, Smoker.

Kalamazoo
Gas and Wood Grill, Infrared Rotisserie, Smoker, Side Burner / Work Burner.

OUTDOOR OVENS

Professional chefs have a secret weapon. Now, you can afford to add it to your everyday cooking arsenal. From pizza, breads, casseroles, roasts, ribs and pro-style barbeque – nothing will thrill your guests and family more than cooking with wood and/or gas in a ceramic-lined oven. The ambiance and taste are spectacular.



Kalamazoo Artisan™
Gas-fired + wood chips

Wood Stone™
Gas-fired + wood

Wildwood Ovens™
Wood-fired

THE ART OF COOKING

When the best product designers set their sights on outdoor cooking, you are the beneficiary of their passion, art and science. From a Wilsonville bungalow to a Dunthorpe mansion, and a Newberg-area farm to a Pearl District balcony, social cooking and entertaining never looked or tasted so good.



Kalamazoo Edo

Evo™

Fuego™

COOKING Á LA CARTE

A staple of the backyard is a built-in or cart cooking appliance. Built-ins fit in an island or outdoor kitchen. Cart grills move about for maximum use of space. Many outdoor cooking enthusiasts want multiple ways to cook. For example, they want a gas or charcoal grill, wood pellet grill, and special flat top cooker or griddle. Each is optimized for different cooking methods and tastes. There is a major gap in quality, technology and performance between our grills and those found in big box and discount stores. Become a smart shopper and learn why.



Charcoal Grills. We Have The Three Best Brands. Cook like your grandfather or use new technology.



Lump Charcoal Cookers. The Premium Primo. Ceramic cookers. Pure heat. Perfect taste. Bake or grill.



Wood Pellet BBQ & Grills. Everything Traeger™. Yes indeed. You really will taste the difference.



Wood Smokers. From A to Weber™. Slow cook your way to exquisite BBQ flavor.



Gas: Heated Air Grills. The World's Best Brands. Instant heat. Controlled heat. Precision cooking.



Gas: Convection. Convection-Optimized. The Cook Number™ Grill. Perfectly timed. Foolproof.



Gas: Infrared Grills. Technology Delivers Taste. Sear, grill and slow cook with infrared energy.



Electric Grills. Plug and Play. No gas allowed? That's okay, cook away!



Flat Top Cooking. The Choice of Great Chefs. From France to Florence, Oregon, the secret is out.



Griddle. Breakfast to Gourmet Buffet. Technology proves, "This is not your grandfather's griddle."



Wok. Create a Stir. Flame on. Only minutes from exquisite tastes. Wow.



Sun Oven. Clean, Green and Free Energy. Bake lunch, dinner, dessert and everything under the sun.

COOKING ON THE GO

When you are ready to hit the road, don't sacrifice flavor or convenience. From tailgating to picnics and campgrounds to cookouts, these portable cooking instruments will cook fine meals – from gourmet burgers and brats to the world's best tasting steaks, ribs, fish, poultry, wild game and camp breakfasts.



Evo
Flat top cooking

Solaire™
50% Hot Air
50% Infrared

Traeger
Wood pellets

TEC™
100% Infrared

Weber
Gas

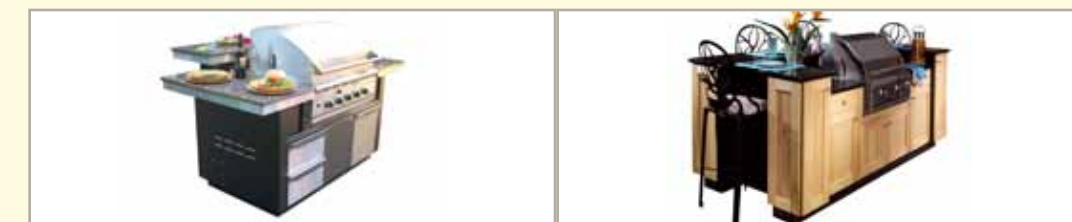
OUTDOOR ROOM Á LA CARTE

The outdoor room is the big thing in remodeling and home building – for good reasons. The outdoor room extends the living space of any home. Your outdoor room, whether small and cozy, or expansive will be your preferred place to cook often, entertain and simply relax. Designing and outfitting your outdoor room can start at Outdoor Kitchen World. Solutions provided by Outdoor Kitchen World and our provider network and your designer and builder include:

Decks and Railings ✎ **Fences and Gates** ✎ **Fire Pits** ✎ **Fireplaces** ✎ **Furniture** ✎ **Grills** ✎ **Gardens** ✎ **Hot tubs** ✎ **Lights & Lamps** ✎ **Outdoor Kitchens** ✎ **Outdoor Saunas** ✎ **Outdoor Audio & Televisions** ✎ **Patios & Walkways** ✎ **Pergolas & Structures** ✎ **Railings** ✎ **Serving Carts** ✎ **Swim Spas** ✎ **Swimming Pools** ✎ **Water Features** ✎ **Landscaping**
And more!

COOKING ISLANDS

The party will follow the cook when you easily roll your mobile cooking island to the perfect spot so the shade, sun, weather, and prevailing winds will not disrupt your cooking, beverage and entertaining experience.



Duet™

Atlantis™

EXPERIENCE

We Cater. We'll cook and teach in your backyard.
We Host. Hold your special events at our Design Center.