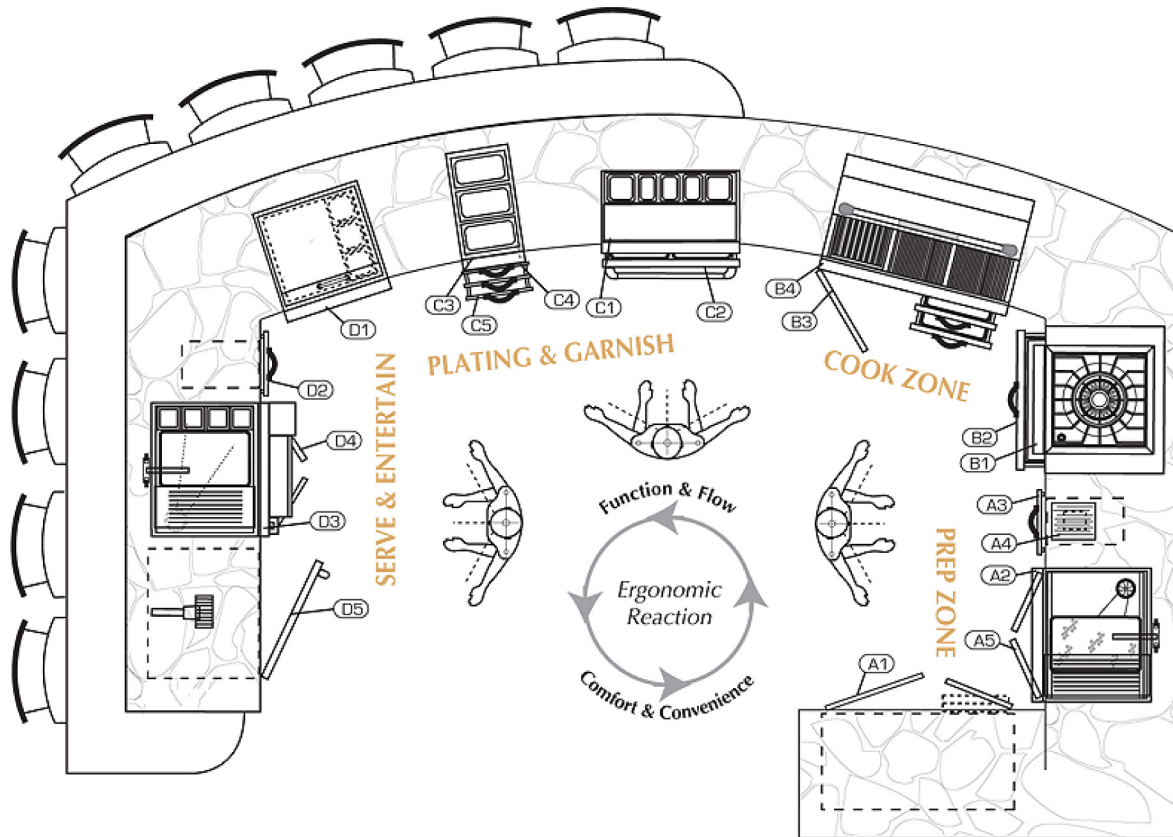


# Tips for Designing the Perfect Outdoor Kitchen

When designing commercial kitchens, the layout is broken into “zones,” and the location of each zone is strategically placed in order to create harmony in the operation. This is “functionality, flow, comfort and convenience.” Regardless of the zone’s purpose, we want to make sure that the zone is ergonomically intuitive, having all the essential operations confined to the zone, and keeping everything in arms reach to minimize steps. Alfresco has designed all of the pieces necessary to create a fully functional outdoor kitchen - one in which any professional chef would feel right at home.



## ZONE D: SERVE & ENTERTAIN

### Models Shown in This Diagram:

- D1 ARDI Top Access Countertop Refrigerator
- D2 AB-TC Trash Center
- D3 AGBC-30 30" Sink system w/ bar package
- D4 AB-30 30" Access Doors
- D5 URS-1 One Door Refrigerator w/ Keg Kit

## ZONE C: PLATING & GARNISH

### Models Shown in This Diagram:

- C1 APS-30P Plating Center w/ Pizza Prep
- C2 AWD-30 30" Warming Drawer
- C3 AFW Sterno-fired food warmer
- C4 AB-TH Paper Towel Holder
- C5 AB-2DR 2 Tier Storage Drawers

## ZONE B: COOKING

### Models Shown in This Diagram:

- B1 AGVPC VersaPower Burner
- B2 AB-30DR 30" Storage Drawer
- B3 ARFG-42FB 42" Undergrill Refrigerator
- B4 ALX2-42SZ 42" Searzone Grill

## ZONE A: PREPARATION

### Models Shown in This Diagram:

- A1 ADSP-42H 42" Hi SEaled Dry Storage Pantry
- A2 AGBC-30 30" Sink System w/ Prep Package
- A3 AB-TC Trash Center
- A4 APWC Prep & Waste Chute w/ Cutting Board
- A5 AB-30 30" Access Doors

