



Note: Image shown does not exactly match the detail within this design.

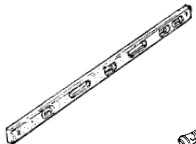
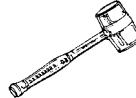
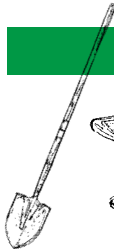
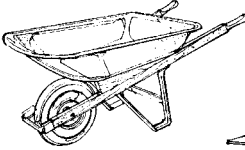
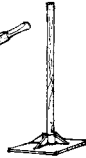


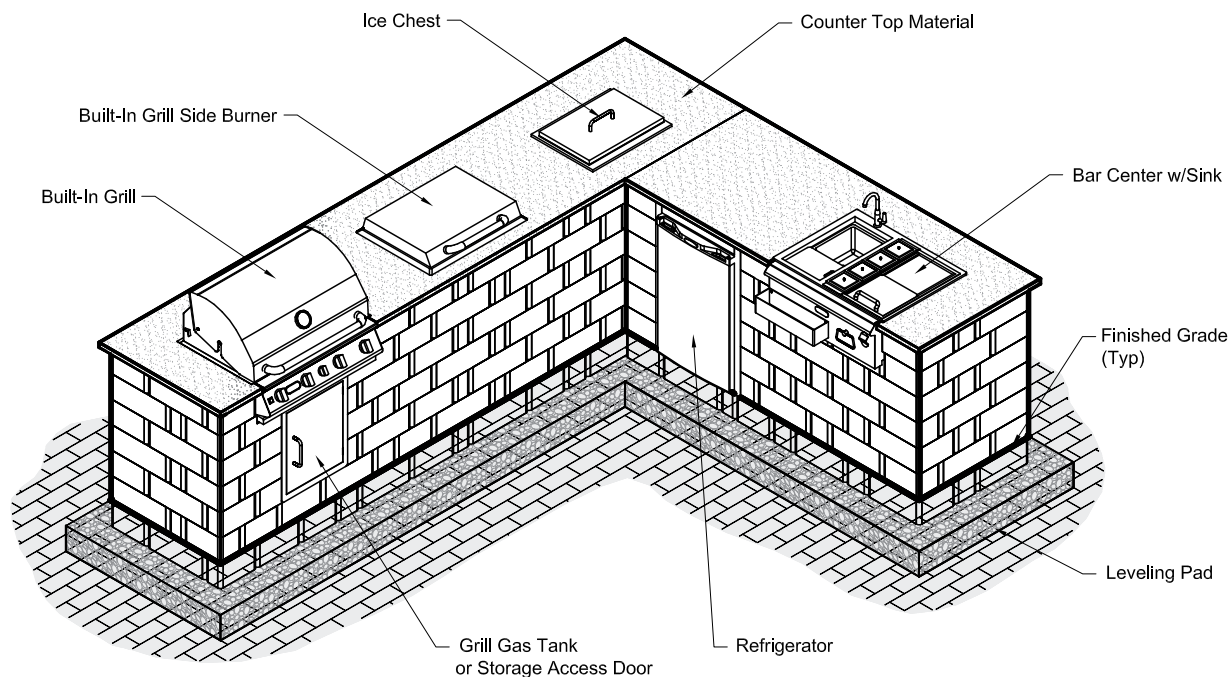
OUTDOOR KITCHEN • L-SHAPED DESIGN INSTALLATION INSTRUCTIONS



KEYSTONE OUTDOOR KITCHEN • L-SHAPED DESIGN

BASIC TOOLS

SAFETY		ALTERATIONS		LAYOUT		FINISHING		LEVELING		GENERAL		
												
Gloves	Safety Glasses	Stone Chisel	Mallet	Layout Stakes	Line	Caulking Gun	Concrete Adhesive	Level	Mallet	Shovel	Wheelbarrow	Hand Compactor



Grill Station Kit Front Isometric

Note:
See foundation layout details sheet for further foundation information.

You will need:

- 116 - 16"/14"w Stonegate Large units
- 121 - 12"/10"w Stonegate Medium units
- 117 - 6"/4"w Stonegate Small units
- Leveling Pad Material - 33.8 cf
- 420 ± Keystone Interlocking Pins* (50/bag)
- 21 Tubes ± Exterior Grade Construction Adhesive
- Built-in Grill* (30¾"w x 20"d x 9⅞"h rough opening)
- Built-in Grill Double Side Burner* (22⅜"w x 17⅞"d x 3⅜"h opening)
- Refrigerator & Frame* (20"w x 30"d x 36"h rough opening)
- Bar Center w/sink* (29"w x 30"d x 9⅞"h rough opening)
- Ice Chest* (20½"w x 14¼"d x 14¼"h rough opening)
- Access Door* (15¾"w x 22"h rough opening)
- Main Counter Material - 33" x 143"
- Side Counter Material - 33" x 80"

*Products shown in details are Bull brand. If other products are substituted, adjust openings accordingly.

Notes:

- All Keystone Stonegate units are 6"h x 10"d.

* Keystone recommends the use of its interlocking pins when alignment allows. Use pins in conjunction with concrete adhesive to maximize stability of your structure.

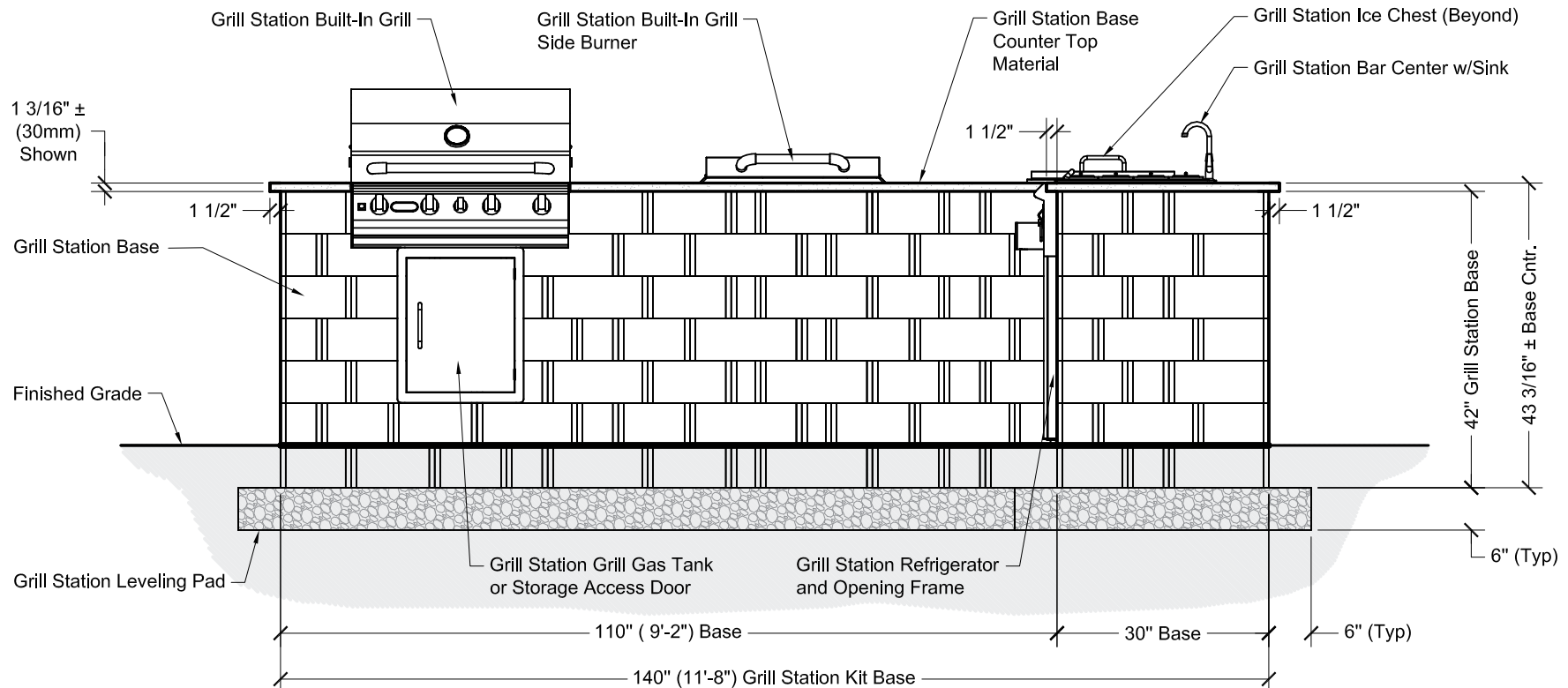
KEYSTONE OUTDOOR KITCHEN • L-SHAPED DESIGN

Access Door/Refrigerator Opening Frame Installation Note:

- Access Door - After built-in grill is installed, adjust door w/frame vertically to desired position. Shim frame as needed. Fill top and or bottom exposed openings w/stainless steel trim as needed.
- Opening Frame - Cut top frame piece to fit opening width. Adjust frame vertically to desired position. Fill top exposed opening w/stainless steel trim as needed.

General Note:

In consideration of freeze / thaw issues during the cold weather season it is recommended that this outdoor built-in grill station element be protected from rain, snow and ice as necessary.



Note:

See foundation layout details sheet for further foundation information.

Grill Station Kit Front Elevation

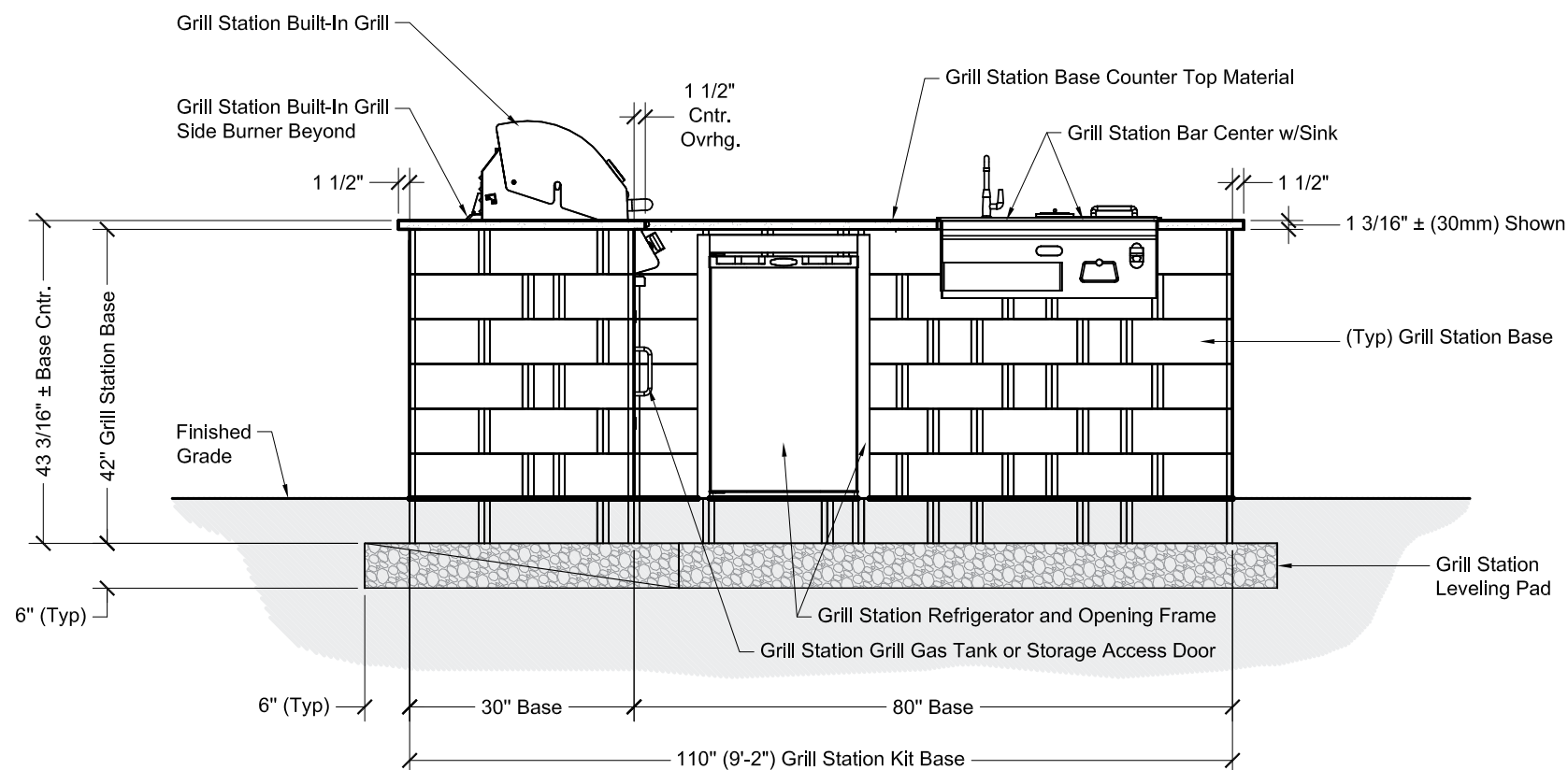
Note:

This design uses a Outdoor Stainless Steel Built-In Grill Insert w/Stainless Steel Accessories.

KEYSTONE OUTDOOR KITCHEN • L-SHAPED DESIGN

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Note:

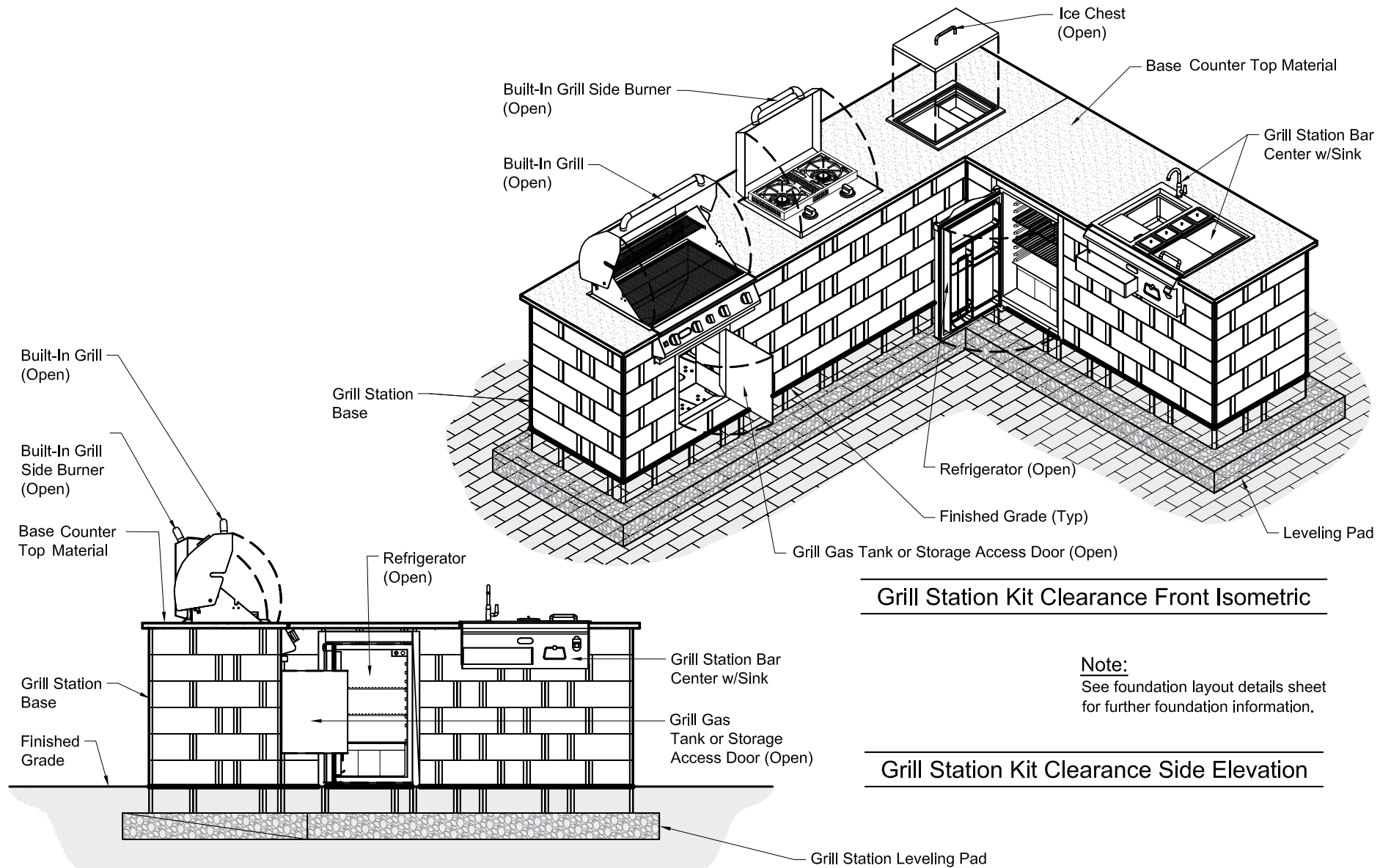
See foundation layout details sheet for further foundation information.

Grill Station Kit Side Elevation

Note:

This design uses a Outdoor Stainless Steel Built-In Grill Insert w/Stainless Steel Accessories.

KEYSTONE OUTDOOR KITCHEN • L-SHAPED DESIGN

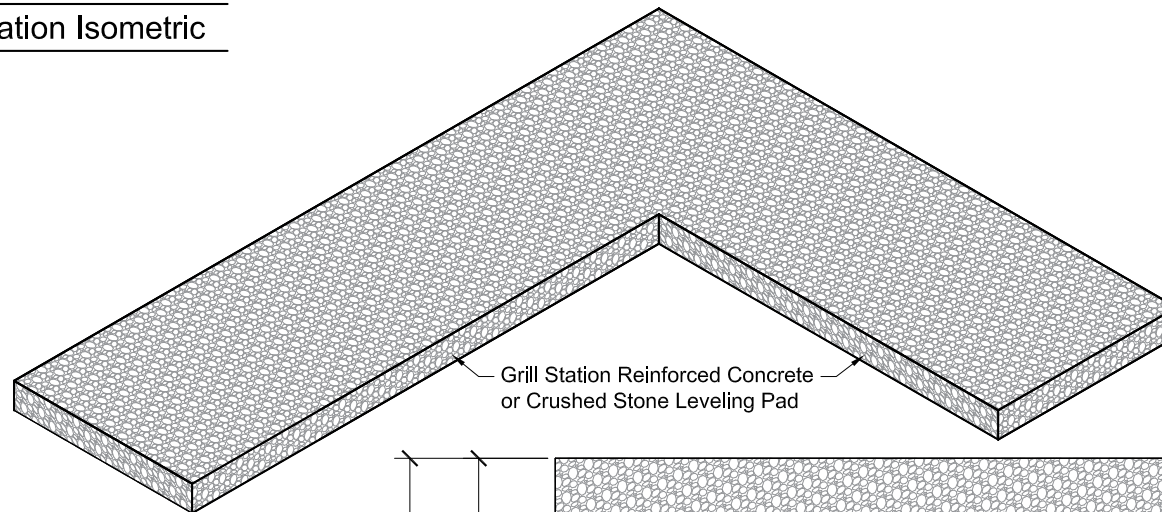


Grill Station Kit Clearance Front Isometric

Note:
See foundation layout details sheet
for further foundation information.

Grill Station Kit Clearance Side Elevation

Foundation Isometric



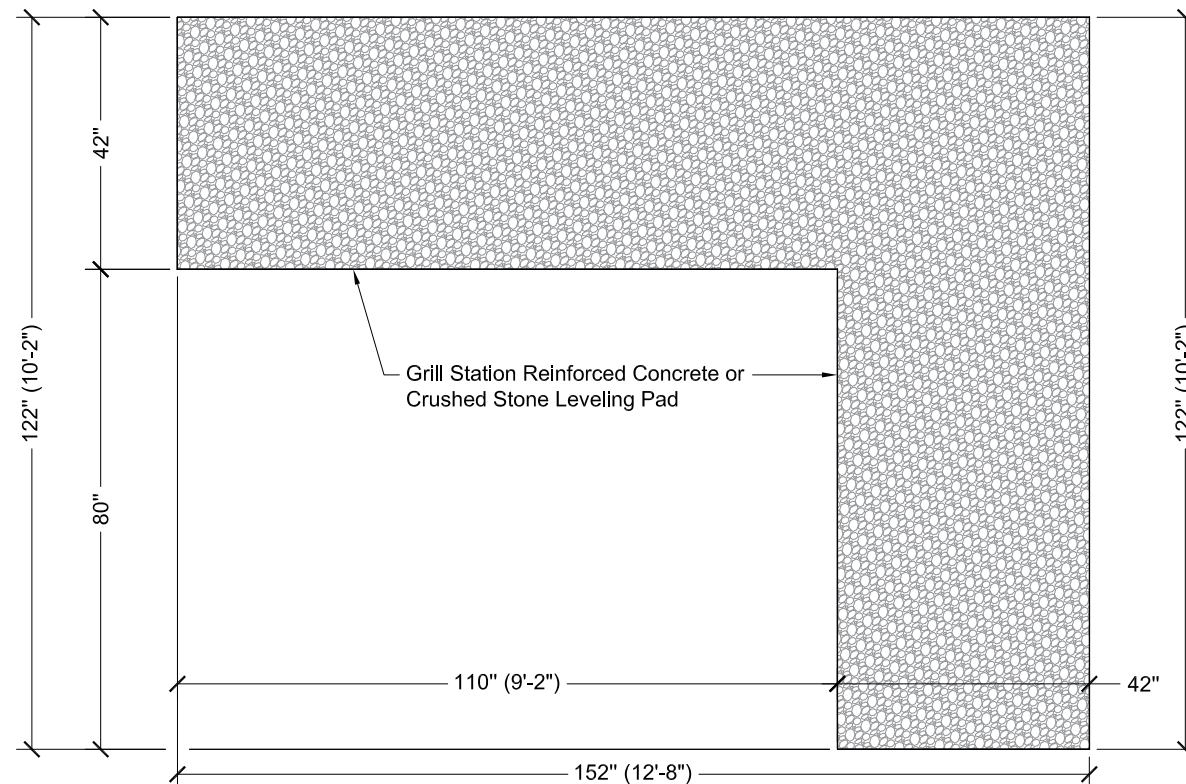
On Grade Installation Note:

If the Grill Station is to be built on top of a stable patio or hardscape surface eliminate the 1st course and base leveling pad from the grill station design.

Appliance Service Note:

Plan and install gas, electrical, water and drain service prior to and during construction as needed.

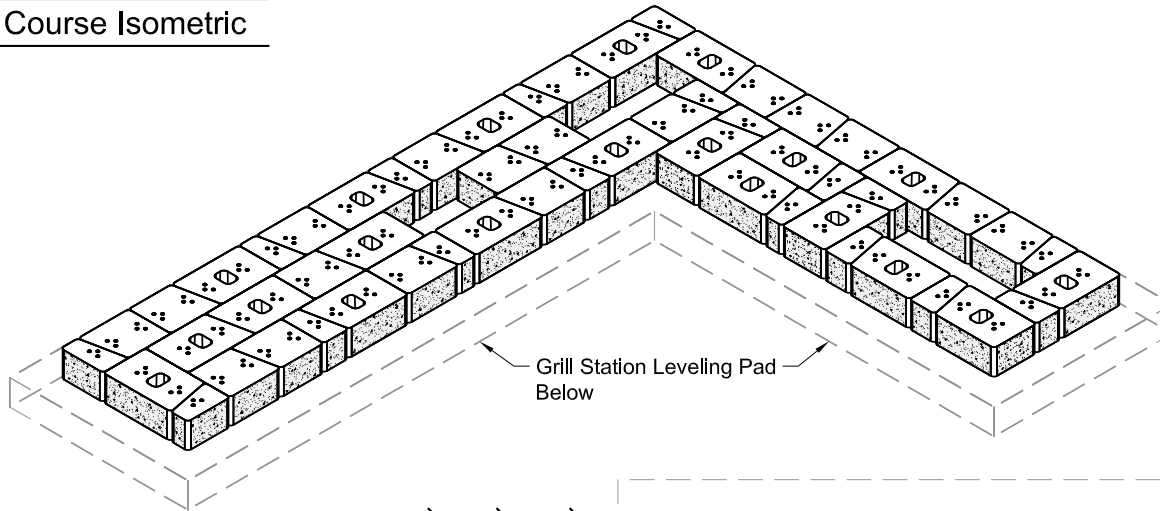
Foundation Plan



Remember to:

- Call 811 to locate utility lines prior to digging.
- Follow manufacturer's instructions and local codes.

1st Course Isometric



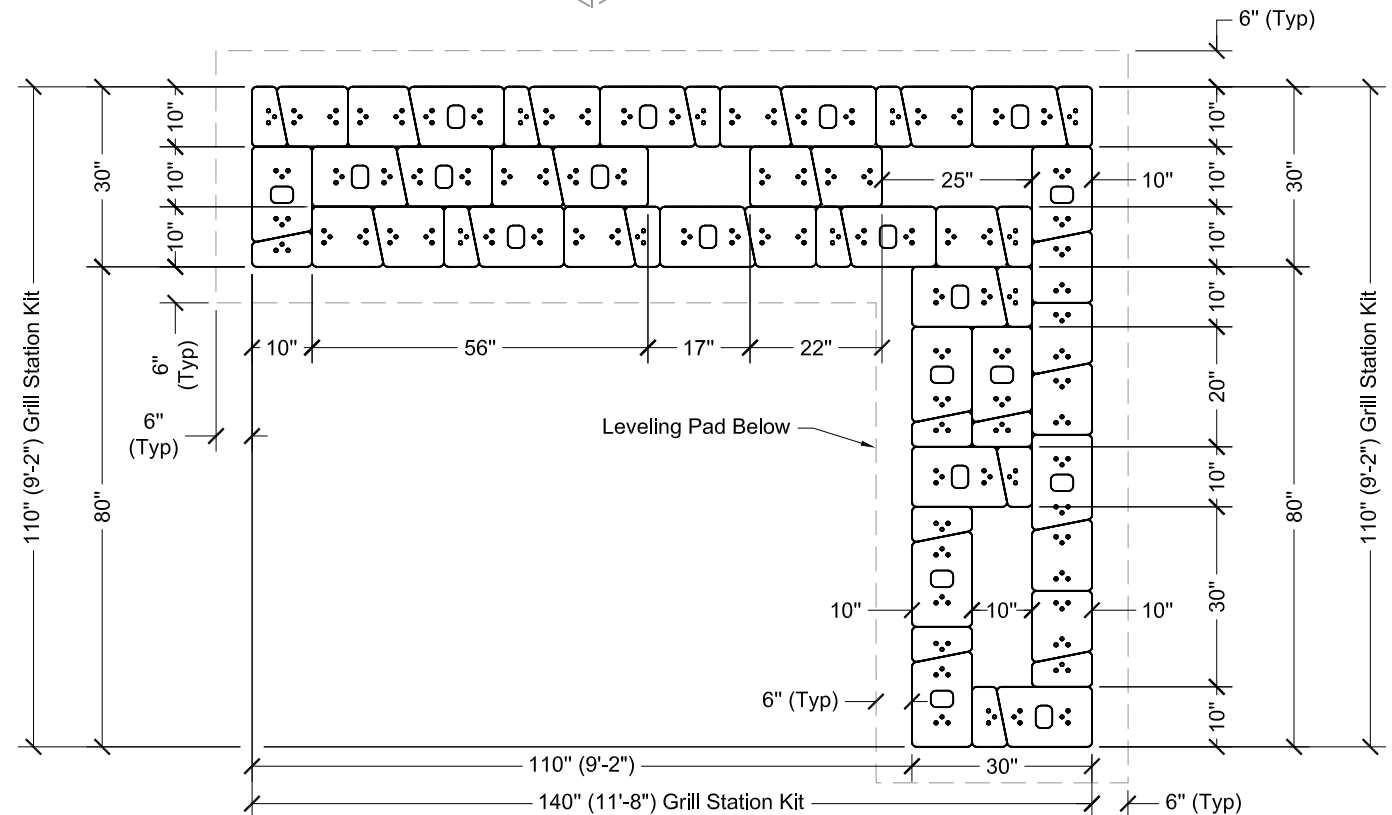
Grill Kit Width Note:

Due to block outside face texture variances when building the grill station kit courses the outside dimensions of the courses may get wider than desired. If required cut a interior perimeter unit to get the required outside dimension.

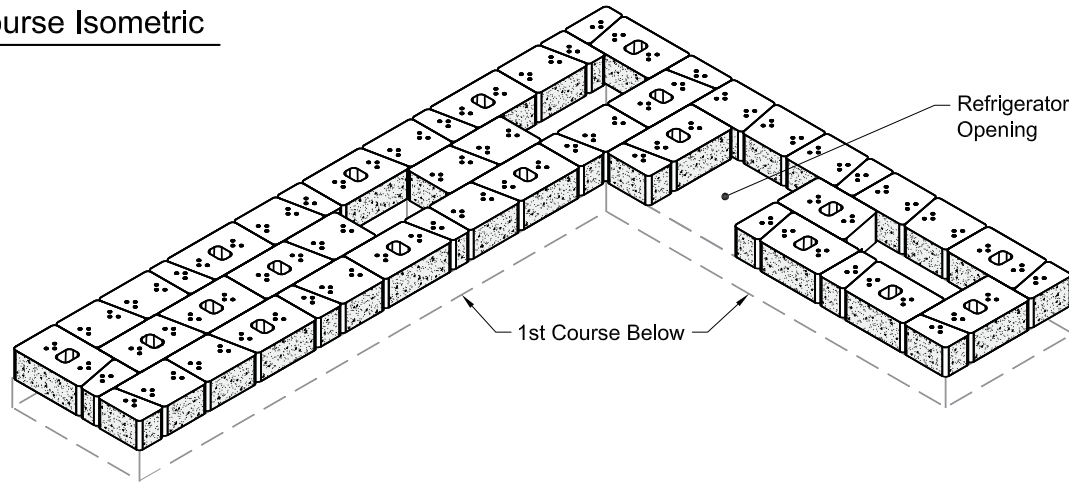
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1st Course Plan



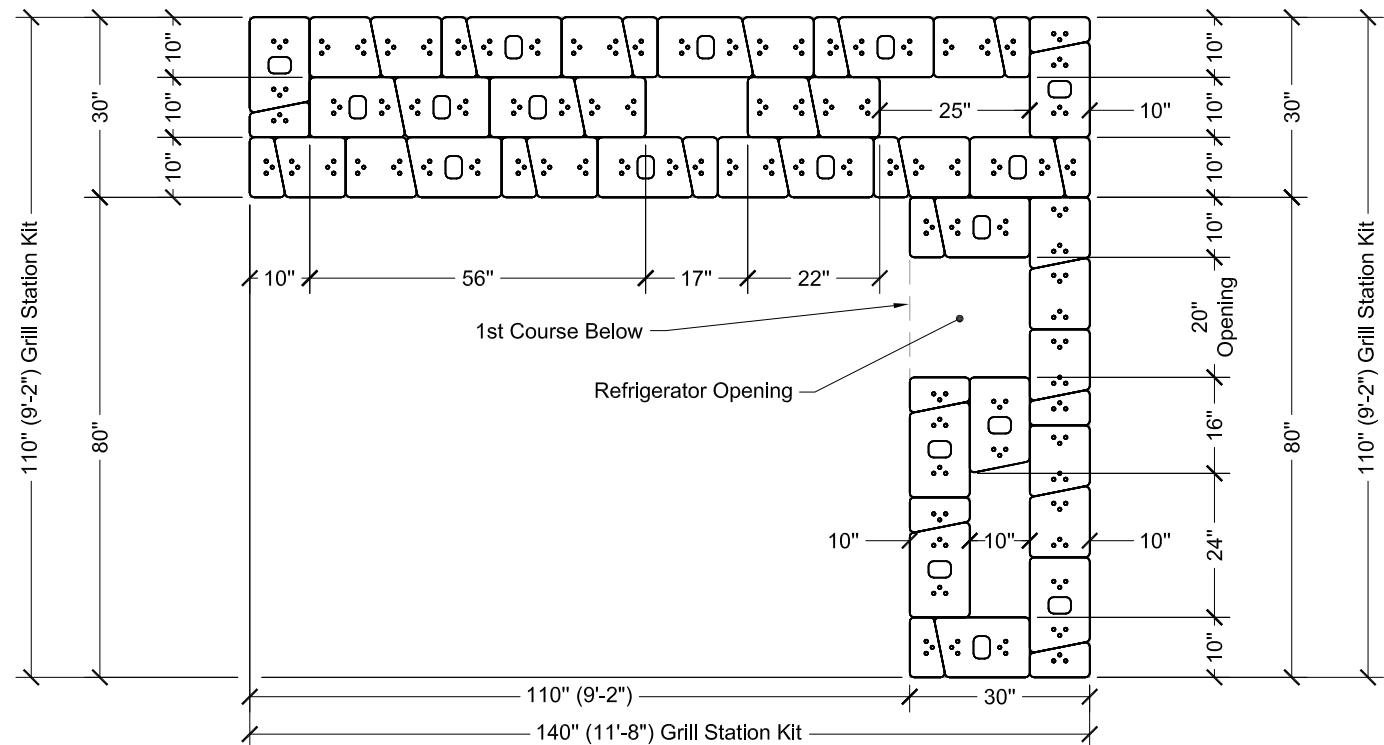
2nd Course Isometric



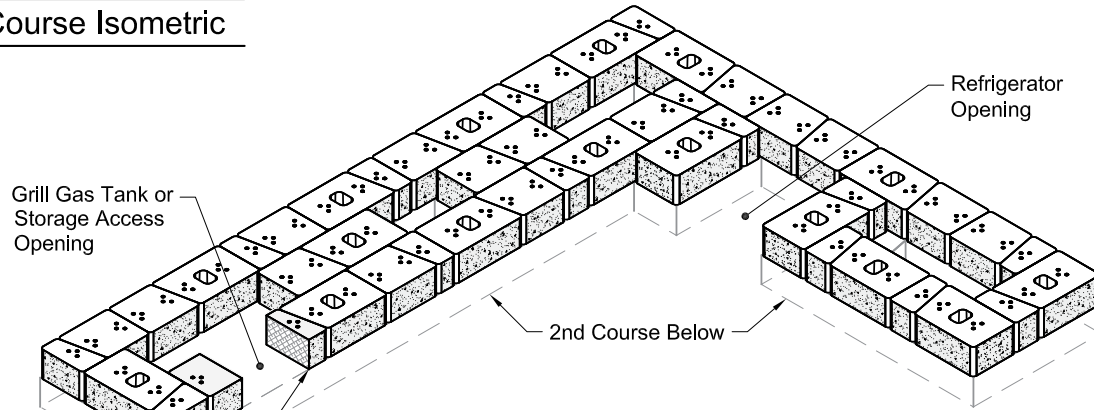
Block Cutting Note:

Using a concrete saw or wheel grinder tool w/masonry disk, cut block units as needed. Block units to be cut due to obstruction are labeled with solid hatching. Block units to be cut to fit are labeled with angular hatching.

2nd Course Plan



3rd Course Isometric



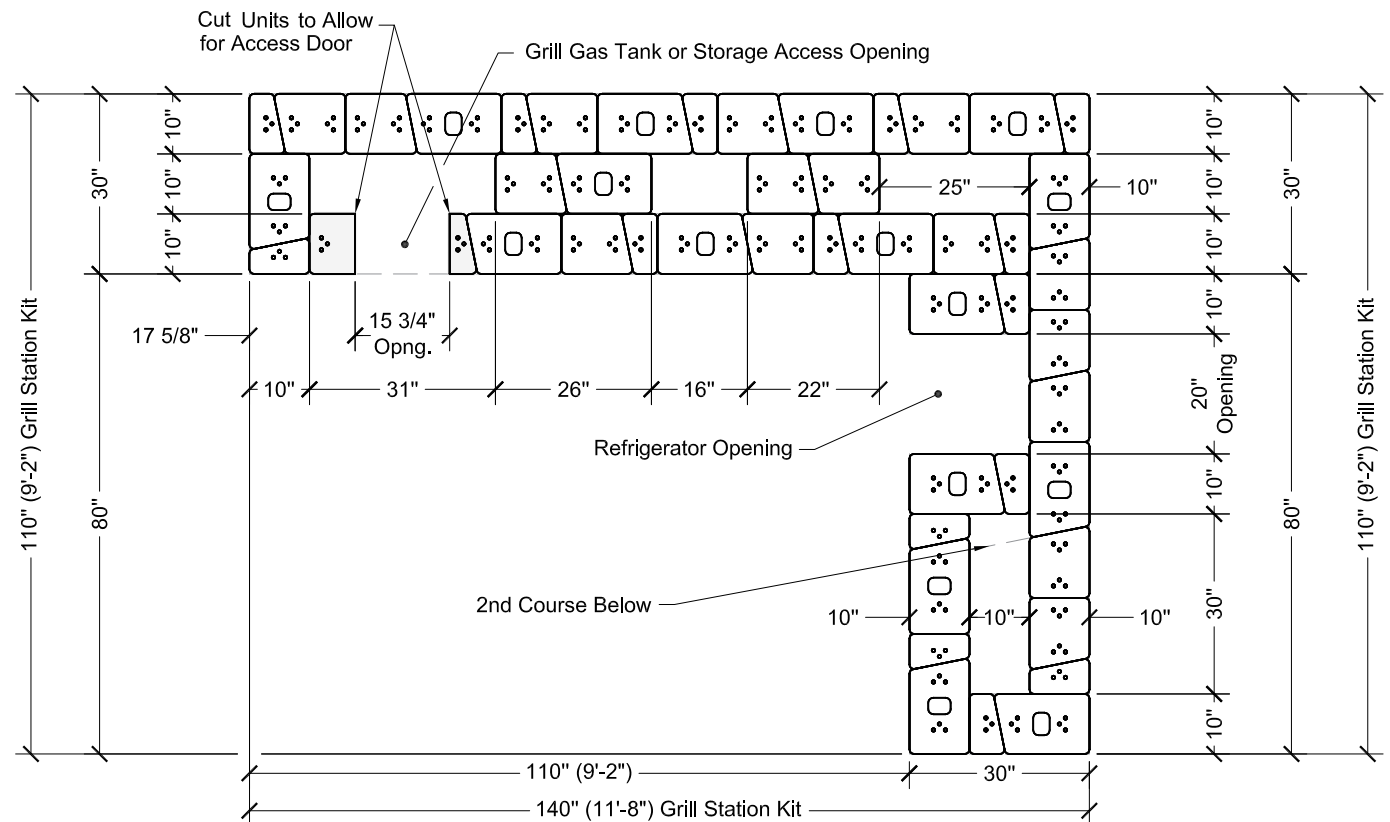
Block Cutting Note:

Using a concrete saw or wheel grinder tool w/masonry disk, cut block units as needed. Block units to be cut due to obstruction are labeled with solid hatching. Block units to be cut to fit are labeled with angular hatching.

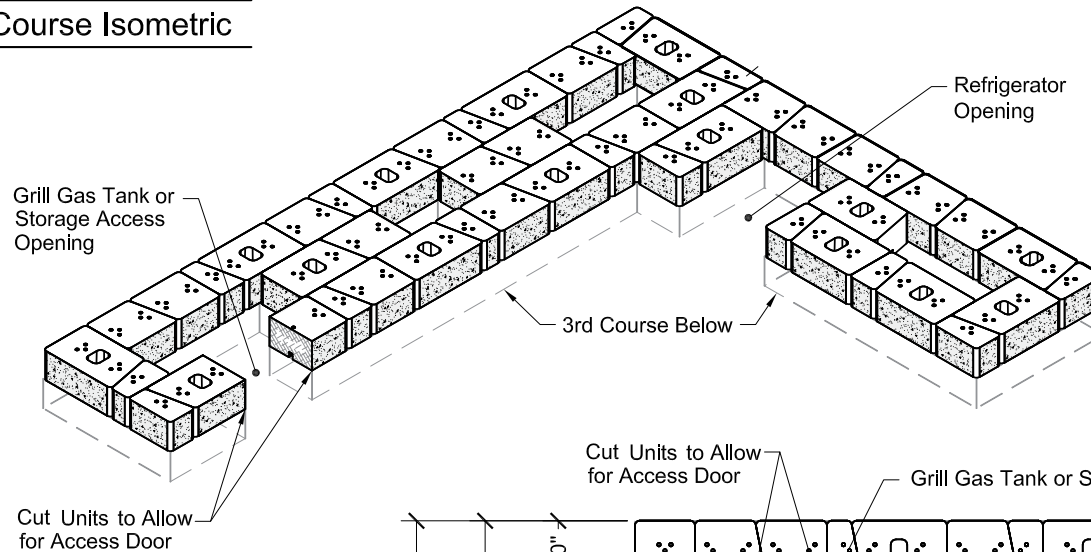
Block Cutting for Appliances Note:

See appliance manufacturers installation instructions for correct block cutting to allow for proper fit for appliances.

3rd Course Plan



4th Course Isometric



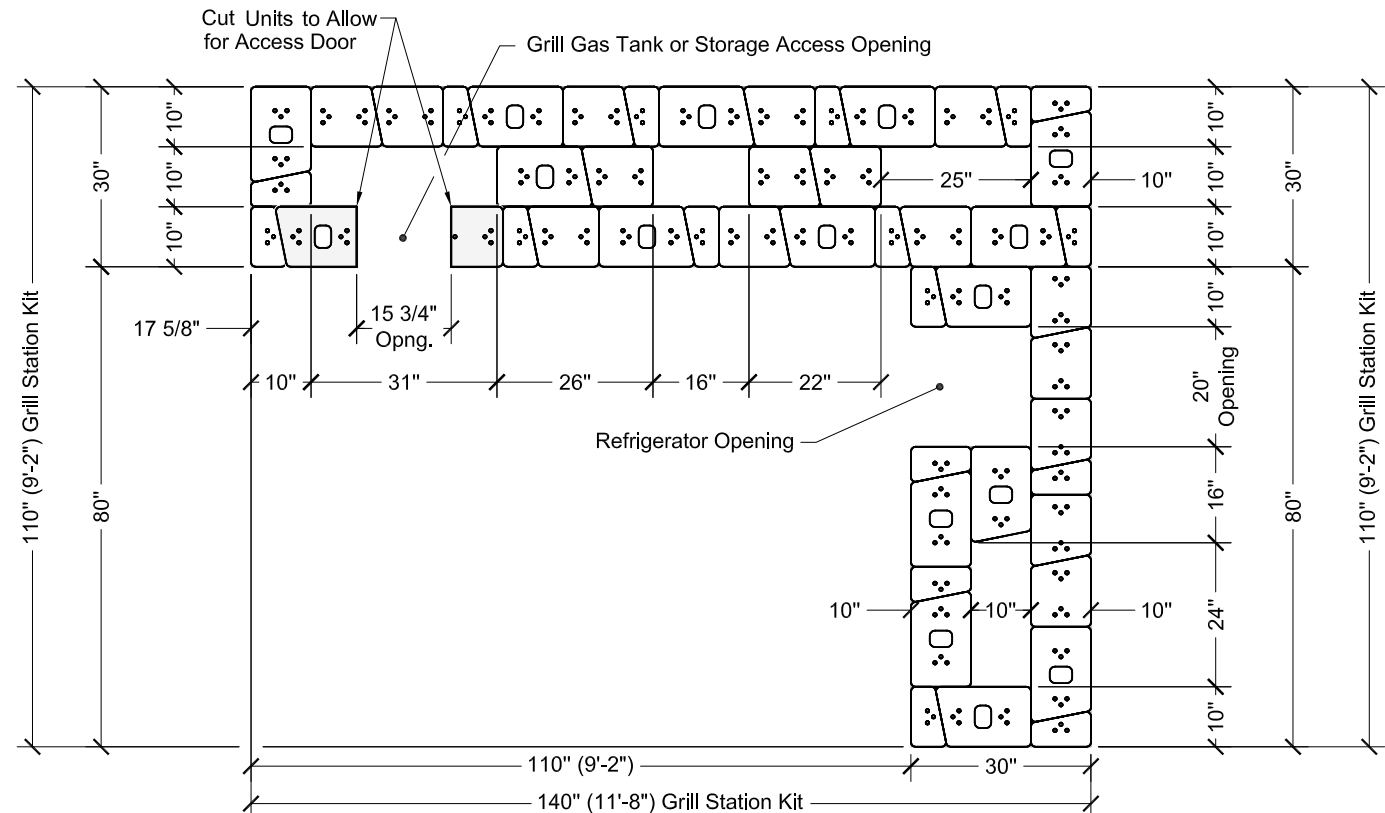
Block Cutting Note:

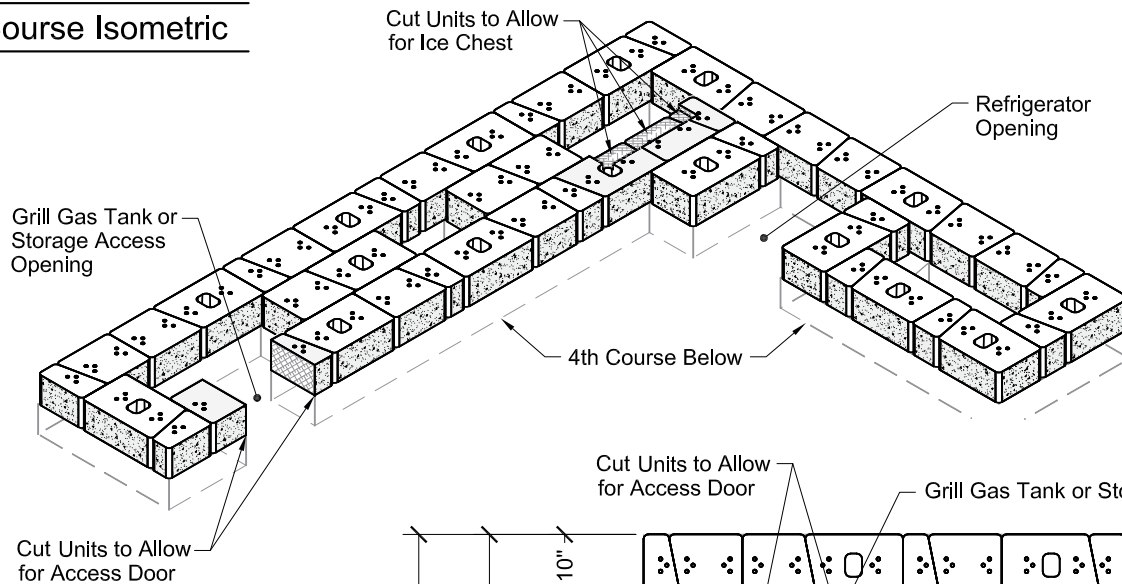
Using a concrete saw or wheel grinder tool w/masonry disk, cut block units as needed. Block units to be cut due to obstruction are labeled with solid hatching. Block units to be cut to fit are labeled with angular hatching.

Block Cutting for Appliances Note:

See appliance manufacturers installation instructions for correct block cutting to allow for proper fit for appliances.

4th Course Plan

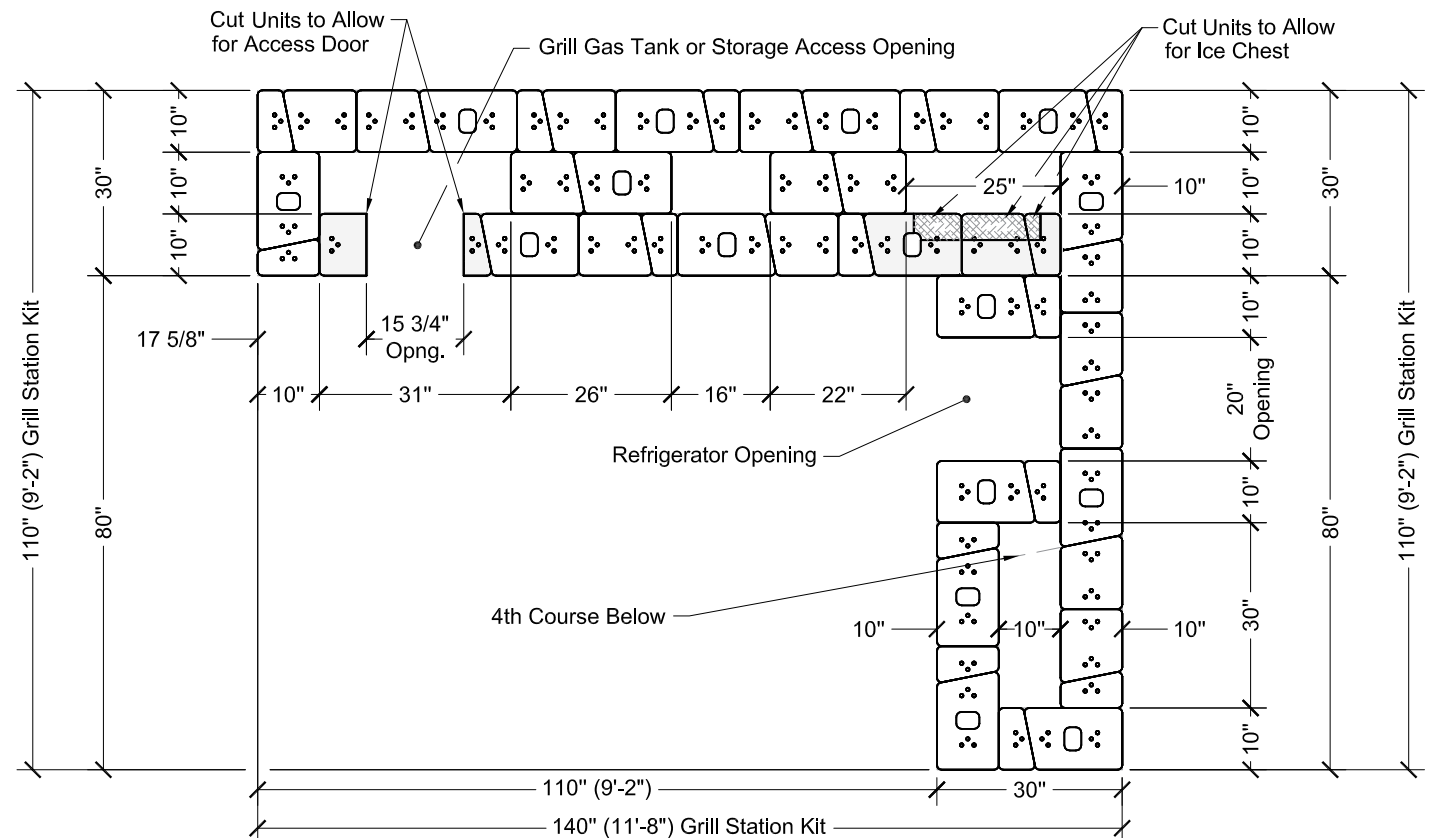


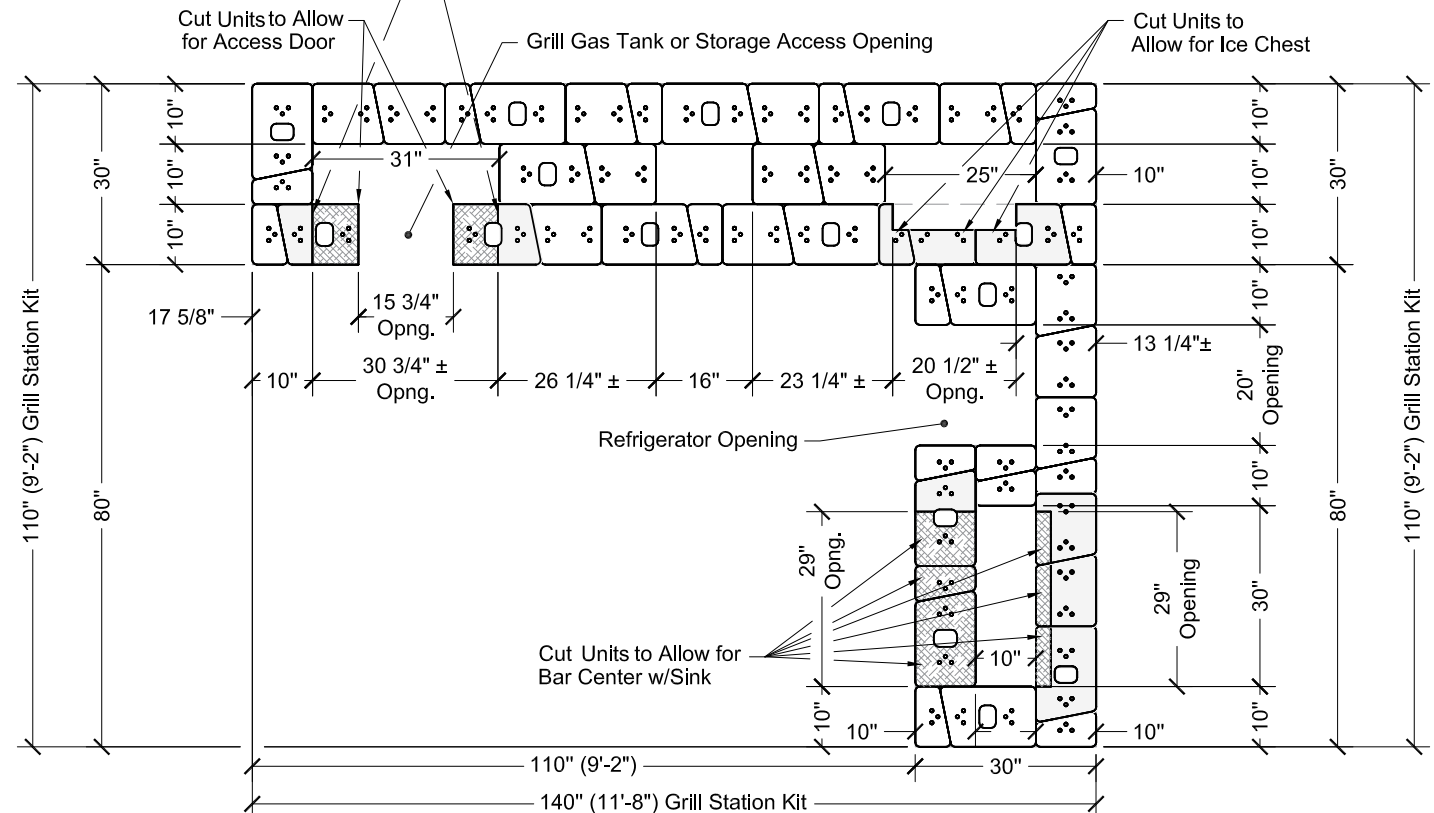
5th Course Isometric**Block Cutting Note:**

Using a concrete saw or wheel grinder tool w/masonry disk, cut block units as needed. Block units to be cut due to obstruction are labeled with solid hatching. Block units to be cut to fit are labeled with angular hatching.

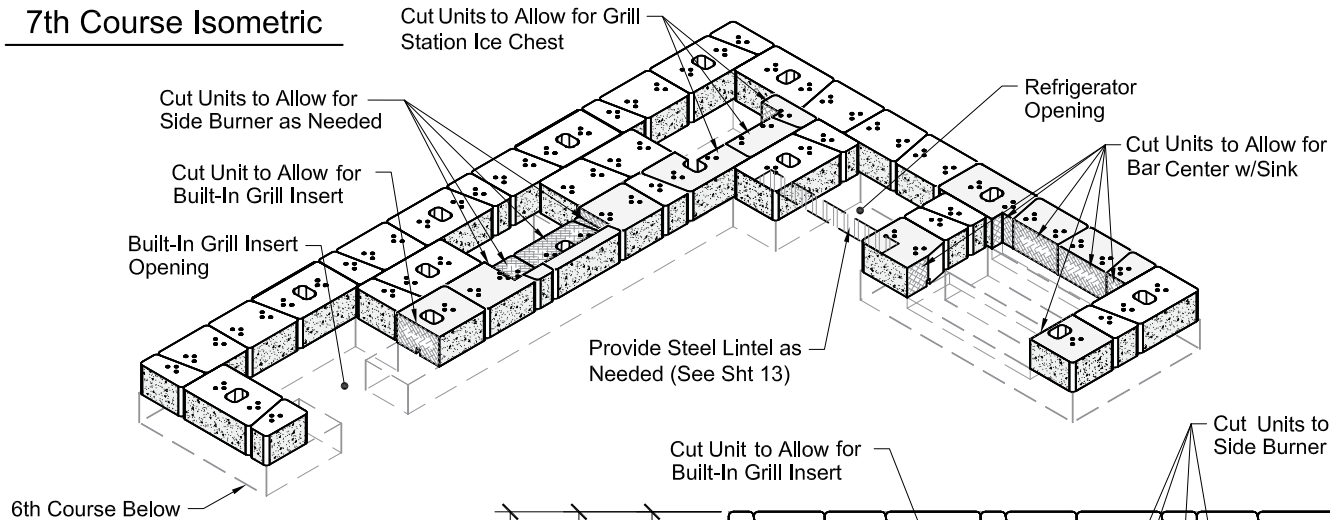
Block Cutting for Appliances Note:

See appliance manufacturers installation instructions for correct block cutting to allow for proper fit for appliances.

5th Course Plan



7th Course Isometric



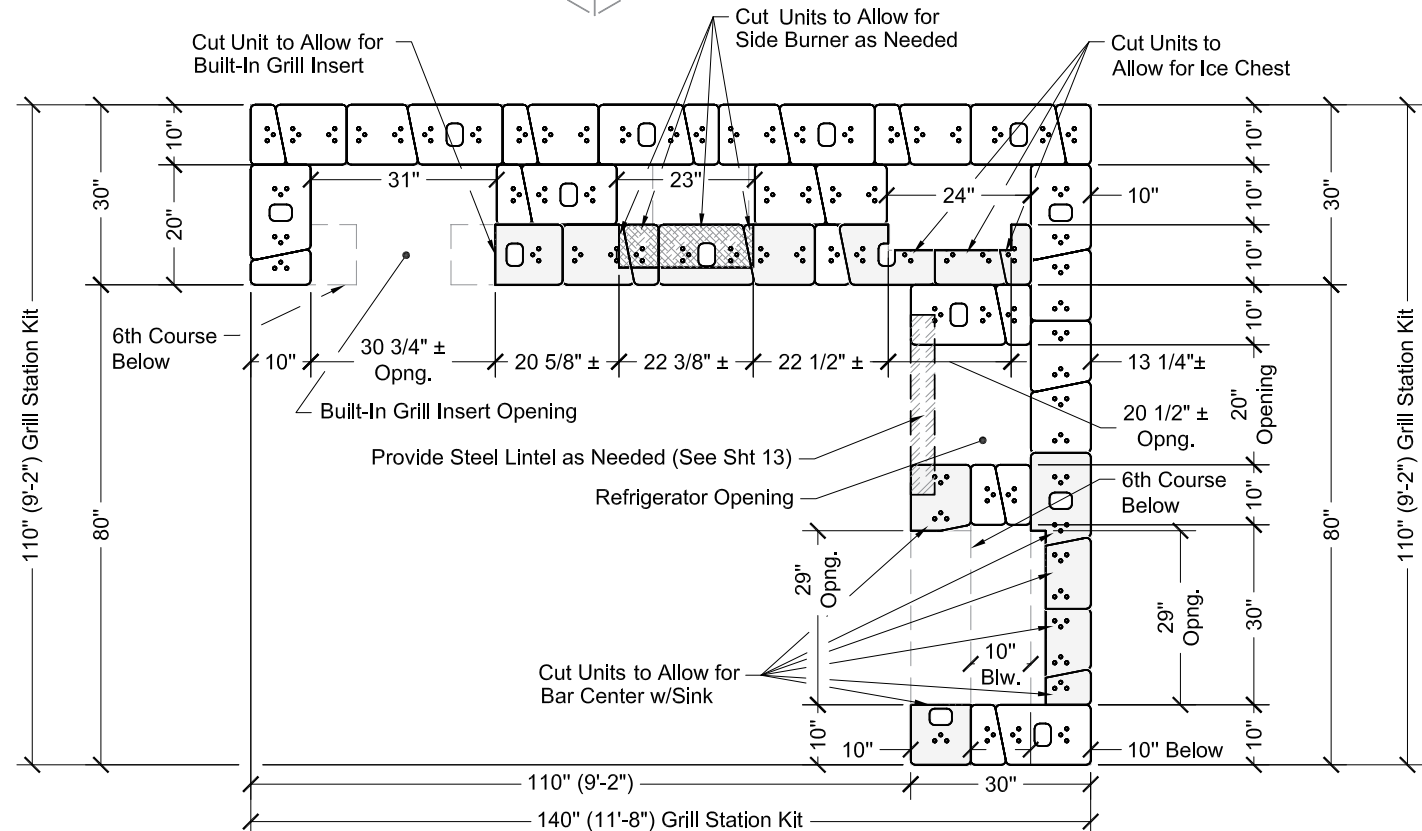
Block Cutting Note:

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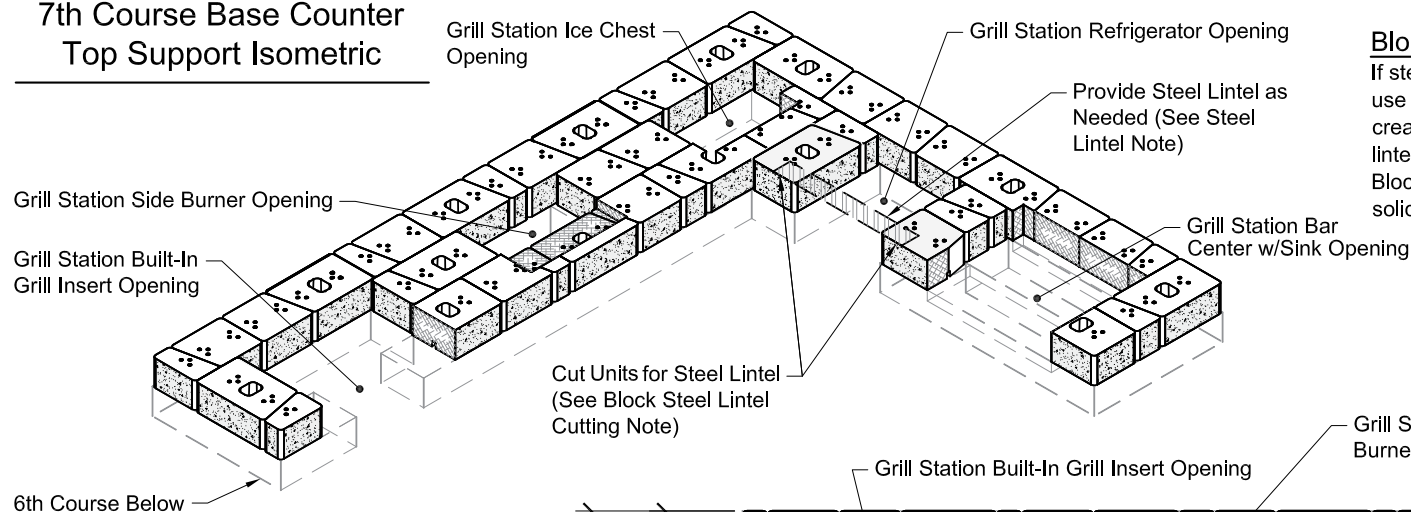
Block Cutting for Appliances Note:

See appliance manufacturers installation instructions for correct block cutting to allow for proper fit for appliances.

7th Course Plan



7th Course Base Counter Top Support Isometric



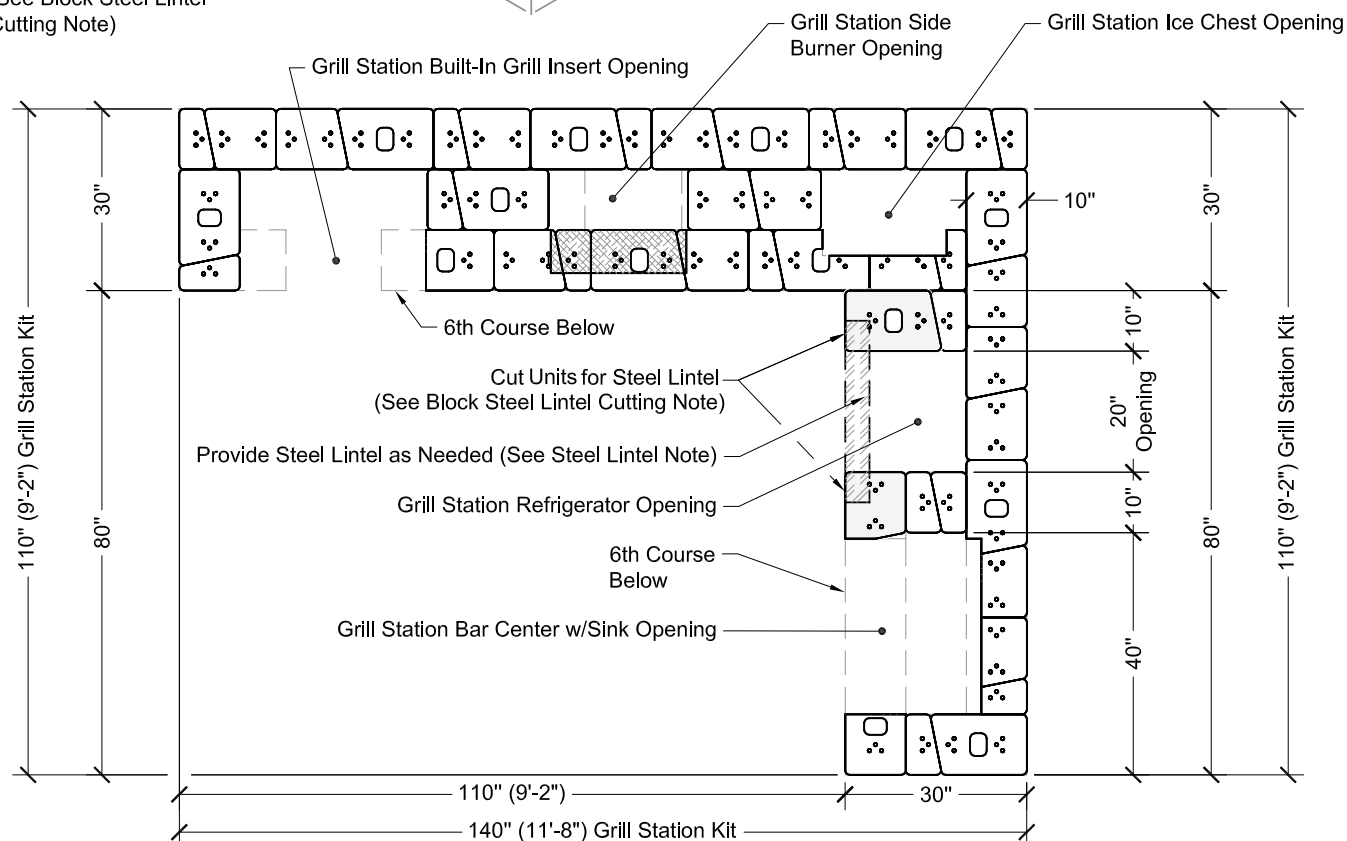
Block Steel Lintel Cutting Note:

If steel lintel is needed, prior to installing steel lintel, use a wheel grinding tool to notch out top of block creating a level shelf to place steel lintel, such that lintel is flush with top of cut block. Block units to be cut for steel lintel are shown with solid hatching.

Steel Lintel Note:

Provide steel lintel support as needed above refrigerator opening this course, for base counter top above depending on counter top material used. Lintel style and size by others.

7th Course Base Counter Top Support Plan



7th Course Base Counter Top Isometric

Ice Chest Opening

Grill Station Base Counter Top Material

Side Burner Opening

Built-In Grill Insert Opening

Refrigerator Opening Below

Bar Center w/Sink Opening

6th Course Below

7th Course Below

Grill Station Built-In Grill Insert Opening

Grill Station Side Burner Opening

See appliance manufacturers installation instructions for correct counter top opening sizes. Cut to allow for proper fit for appliances. Unless otherwise directed, use a concrete saw or wheel grinder tool w/masonry disk to cut the counter top as needed.

Unless otherwise directed install and secure counter top material with adhesive or approved equal as per manufacturers installation instructions.

Base Plan

This diagram illustrates the base plan of the grill station, detailing the layout of various openings and their dimensions relative to the base counter top and 7th course below.

Key Features and Dimensions:

- Grill Station Built-In Grill Insert Opening:** 21 13/16"± Opening.
- Grill Station Side Burner Opening:** 17 1/8"± Opening.
- Grill Station Ice Chest Opening:** 14 1/4"± Opening.
- Grill Station Refrigerator Opening Below:** 20 1/2"± Opening.
- Grill Station Bar Center w/Sink Opening:** 29"± Opening.
- Base Counter Top Dimensions:**
 - 143" (11'-11") Base Counter Top (Main Section)
 - 110" (9'-2") 7th Course Below (Left Section)
 - 140" (11'-8") Grill Station Kit Below (Bottom Section)
 - 113" (9'-5") Base Counter Top (Right Section)
- 7th Course Below Dimensions:**
 - 30" 7th Course Below (Left Section)
 - 80" 7th Course Below (Right Section)
 - 30" 7th Course Below (Bottom Section)
- Other Dimensions:**
 - 33" Base Counter Top (Left Section)
 - 33" Base Counter Top (Right Section)
 - 11 1/2"± (Various small offsets)
 - 1 1/2" (Various small offsets)
 - 24"± Opening (Near Bar Center)
 - 33" Base Counter Top (Near Bar Center)