

Broil King®

Built-In Planner







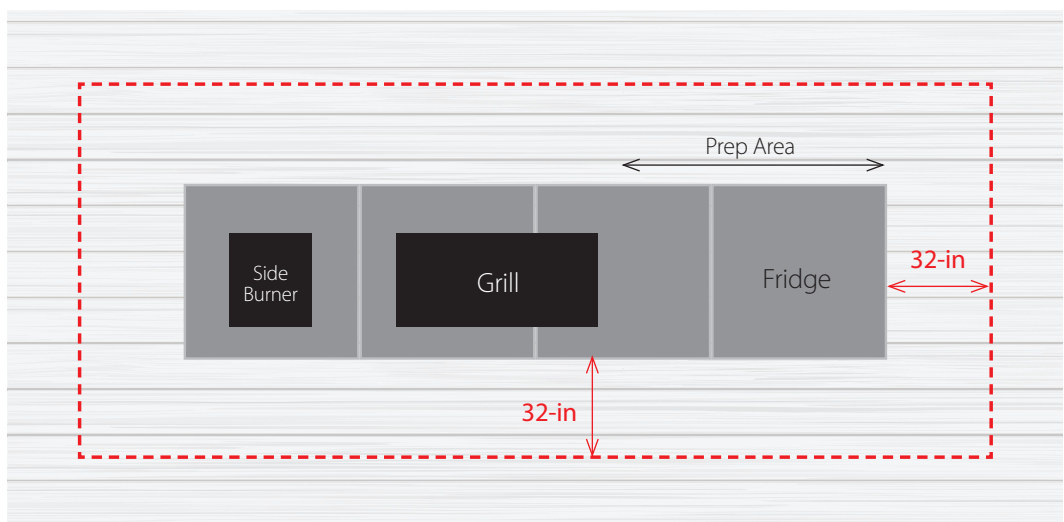
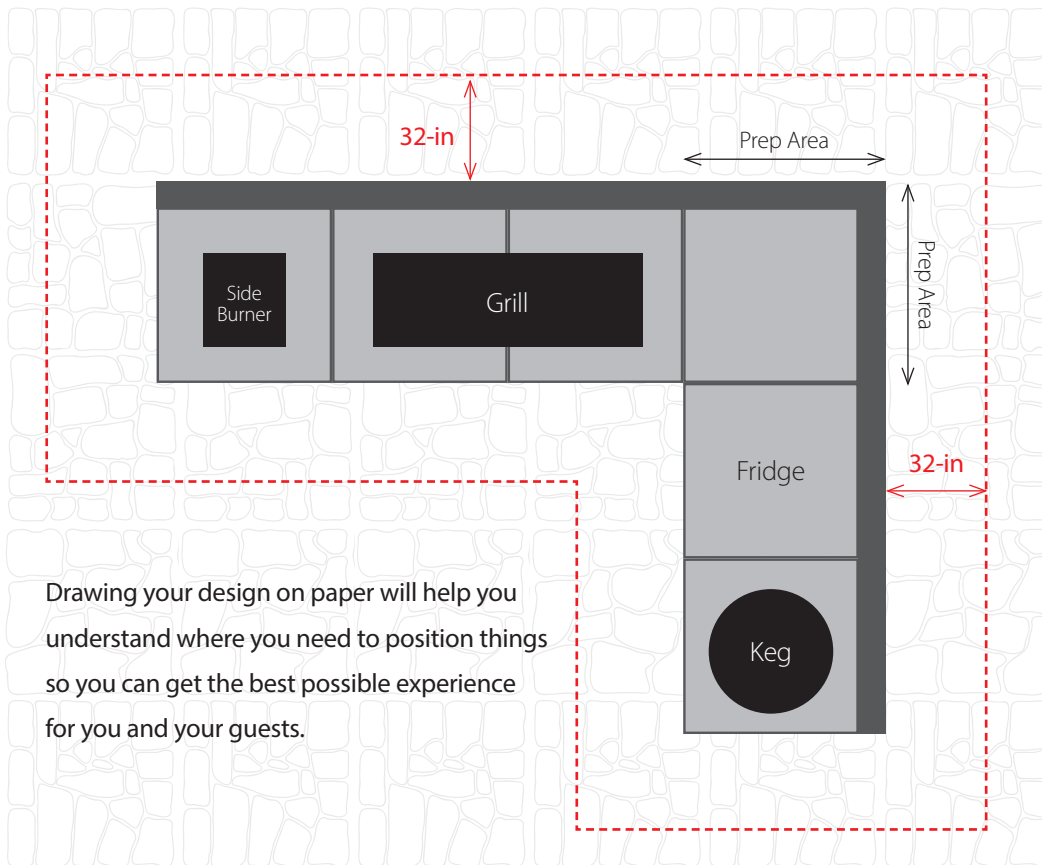
How to Plan Your Outdoor Grilling Center.

Outdoor kitchens are a great centerpiece for an outdoor living space. Not only do they allow you to prepare, cook, serve and eat from the comfort of your backyard they also allow the chef and guests to interact without interruption, a social hub for your appetite. An outdoor kitchen can offer all of the amenities of an indoor kitchen including running water, a seated bar, refrigerator or dishwasher. Use your imagination, picture all of the functional pieces and take the time to lay it out. Use the following planning guide to easily and safely make your Broil King® grill the focal point of your outdoor kitchen.

Planning.

Look for the ideal location.

The first part when designing your outdoor grilling center is to survey the area. You need to determine how much space you can dedicate, then measure it. Make sure that your grilling paradise is close to accessible utilities. We recommend using at least 32-in | 81.3 cm of clearance to ensure that you have plenty of room for food prep, cooking, serving, and entertaining.



Planning.

Determine your needs.

Entertaining Area

How much space do you have to work with on your deck or patio?

Location

Will your outdoor grilling center be against a wall or free-standing? Are there any fire risks in the area?

Water

Do you require running water? Hot and Cold? How far away is outdoor plumbing from the grilling center?

Drainage

Are you going to use the waste water system in your home? French drain or dry well? Bucket or yard drainage?

Winterizing Shut-Offs

Do you need to winterize? Where are the shut-off valves located?

Gas

Do you need to have a line installed for natural gas or are you using a propane tank?

Electrical

Where are the outlets located? Do you have the proper amperage requirements?

Shelter from the Elements

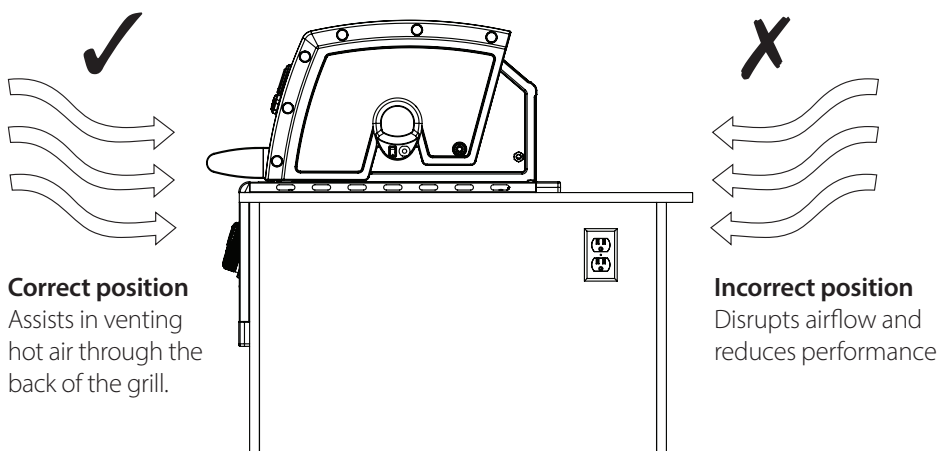
Do you need to plant trees or install awnings/pergola to provide shade? Direction of the wind for blowing smoke?

Lighting

Where does the sun rise and set in your location? Do you need lighting around or to and from the grilling center?

Positioning the Grilling Center

Make sure to position the grill facing the wind. This will assist in venting hot air through the back of the grill.



Please refer to the Built-In Owner's Manual for a complete guide on safety and installation.

Planning.

Using your space effectively.

Once you've determined the ideal spot for your built-in grill, decide on the size and type of grill that will be installed. Cabinet models offer ample storage right out of the box. The Broil King® Keg is an easy addition to any outdoor kitchen if you are looking for a Kamado style charcoal grill. Consider any cabinet features you would like to incorporate more storage, refrigeration or dish-washing. Consider how each appliance and cabinet will fit into the overall design, how much room to allow for each, and how they will 'flow' into each other. Having a sink and prep station nearby is good for effective food preparation and service. Also consider the seating required for guests while entertaining.

Think about grilling in all seasons.

Grilling while enjoying the sunshine is the best scenario, but having some shade to dine in can be a blessing in some locations. Incorporating a tall roof or pergola over your outdoor kitchen will allow you to enjoy cooking outdoors in all weather, and extend the seasonal opportunities of your space. If you live in a warm-climate, you may want to include an overhead fan to keep you cool on hot summer days and to keep mosquitoes at bay. If you plan on using your outdoor kitchen during the cold weather months, consider leaving space for heat lamps, a fireplace, or a roof with a built-in exhaust hood. See the Owner's Manual for exhaust installation.

The final touches.

Your outdoor grilling center is designed for you and your guests to enjoy the outdoors while having the comforts of an indoor living space. Make sure to include features that will blend with the look and feel of your home. Adding chairs to your grilling center creates a focal point when entertaining. Decorative lighting enhances the experience at night along with propane heaters to keep your guests comfortable. Choose durable outdoor furniture with comfortable cushions. Select a table for your space for dining or as a buffet. Another great idea for utilizing your space is stackable chairs.

DIY or expert installation.

Consider what you are capable of by yourself. Simple installations involving propane fueled grills and minor landscaping might be attainable on your own. If your grilling center involves natural gas lines, electricity, water and major landscaping, it's best to hire professionals that know all of the necessary building codes, and safety regulations.



Built-In

Pod System Dimensions.

Pod System

Island A

What You'll Need

A - Broil King® Imperial™ XLS
Built-in Cabinet

A - Broil King® Imperial™
Side Burner

B - Broil King® Imperial™ XLS
Back panel and base kit

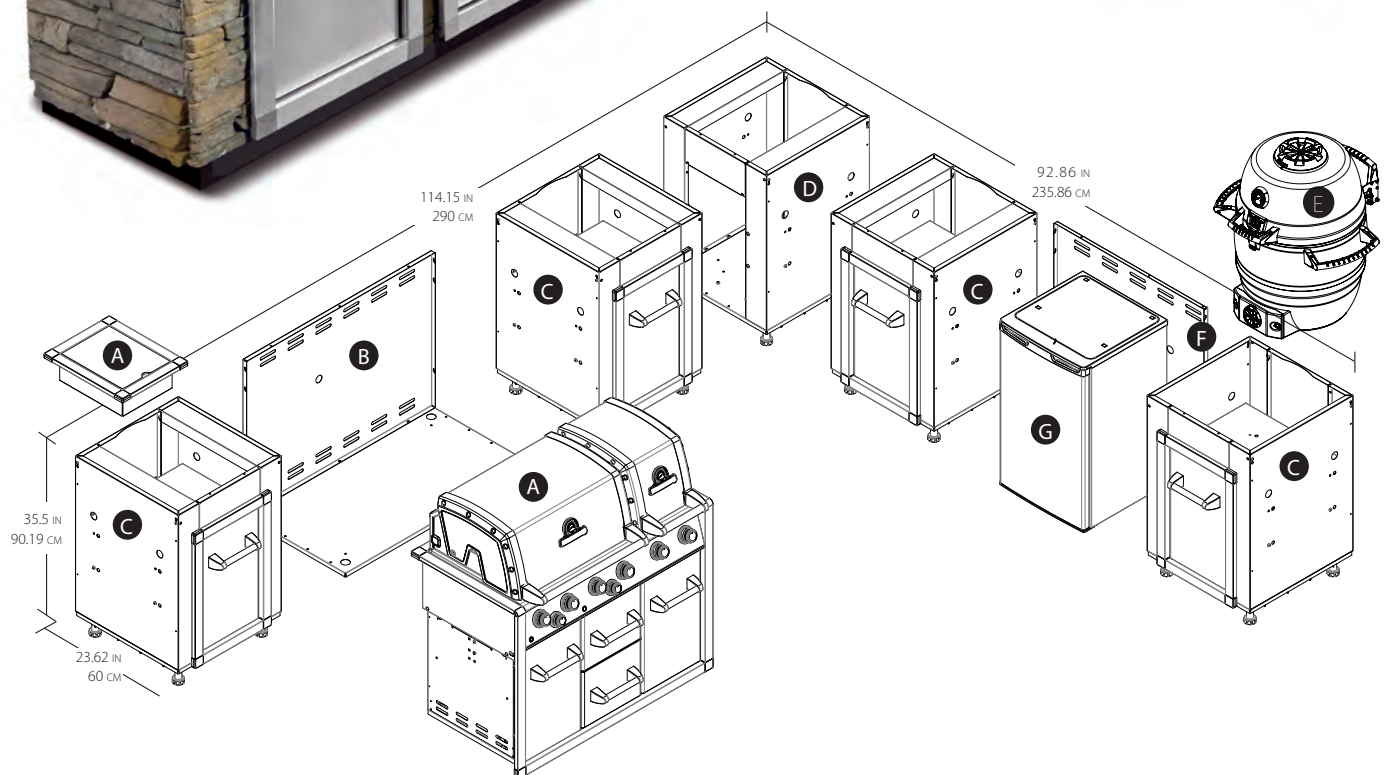
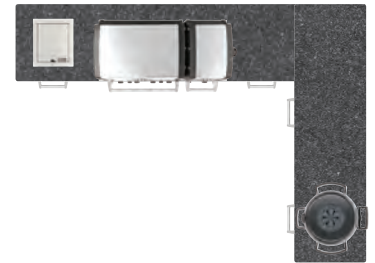
C - Pod cabinet with door (x 4)

D - Pod cabinet

E - Broil King® Keg 2000
(sold separately)

F - 22-in back panel
(fits most 20-in wide refrigerators)

G - 20-in refrigerator (sold separately)



Built-In

Pod System Dimensions.

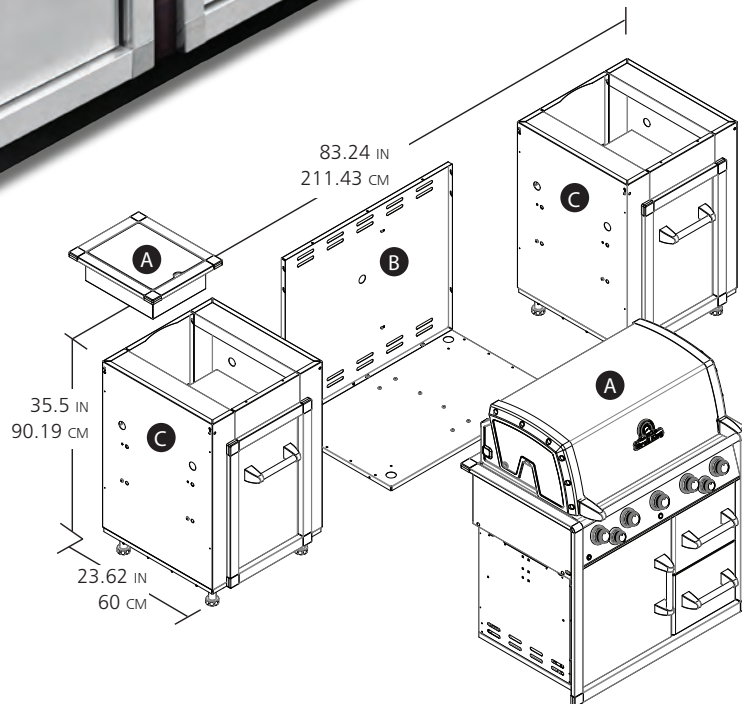
Pod System

Island B



What You'll Need

- A - Broil King® Imperial™ 590 Built-in Cabinet
- A - Broil King® Imperial™ Side Burner
- B - Broil King® Imperial™ 590 Back panel and base kit
- C - Pod cabinet with door (x 2)

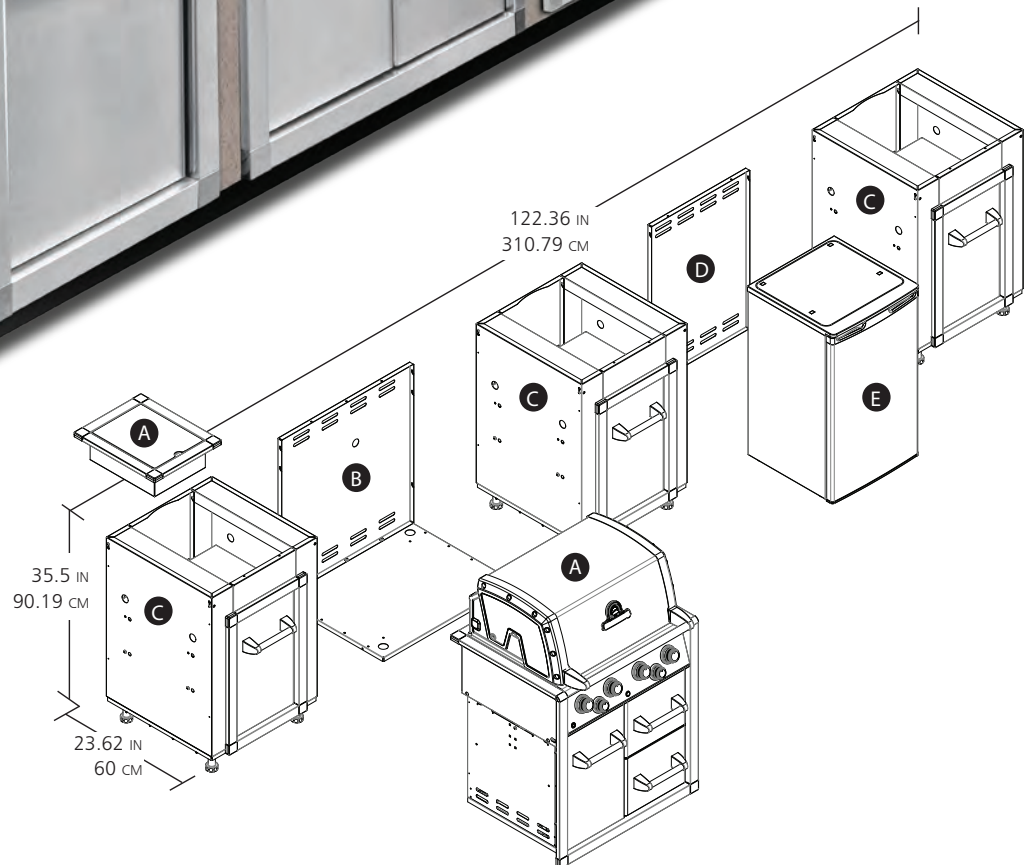


Built-In

Pod System Dimensions.

Pod System

Island C



What You'll Need

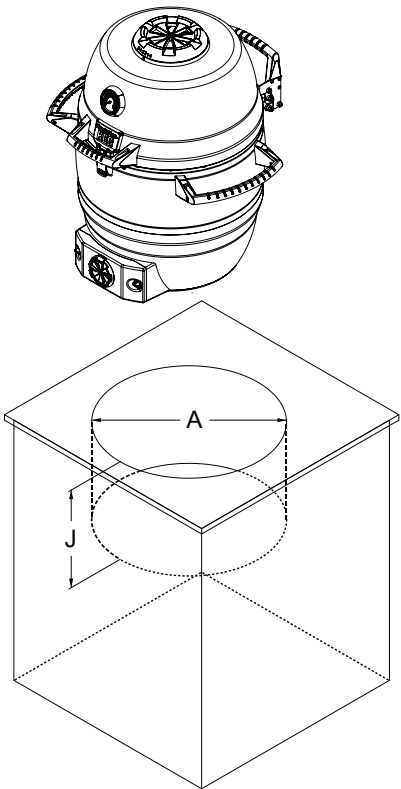
- A - Broil King® Imperial™ 490 Built-in Cabinet
- A - Broil King® Imperial™ Side Burner
- B - Broil King® Imperial™ 490 Back panel and base kit
- C - Pod cabinet with door (x 3)
- D - 22-in back panel
(fits most 20-in wide refrigerators)
- E - 20-in refrigerator
(sold separately)

Built-In

Cut-Out Dimensions.

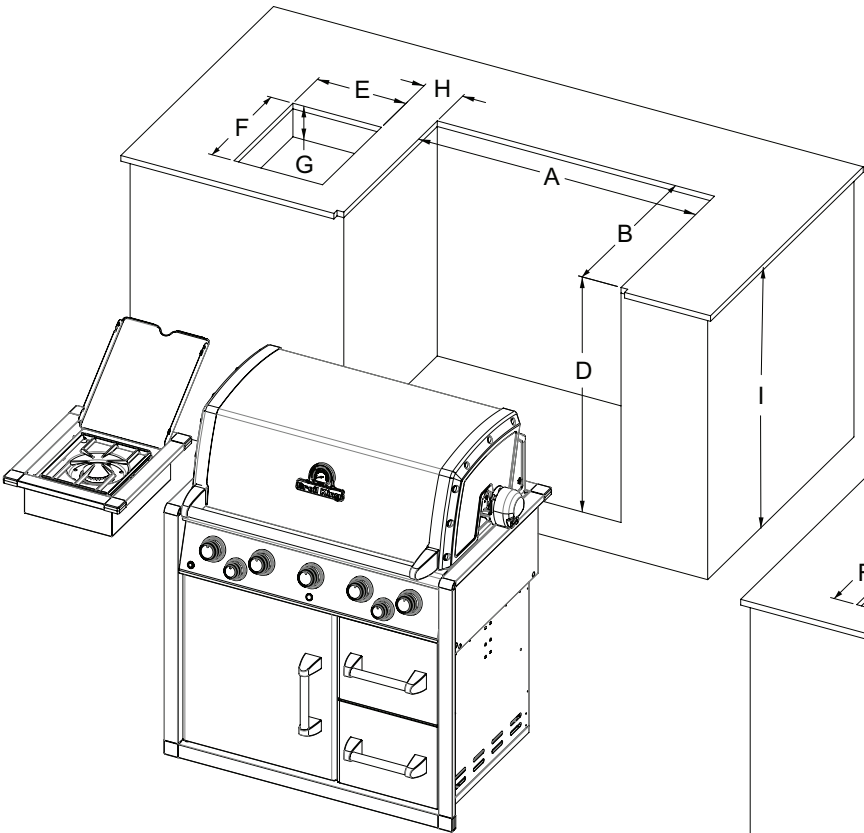


BROIL KING® KEG™ 2000 BUILT-IN

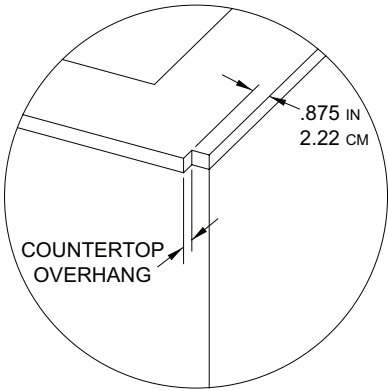


ISLAND CUT-OUT DIMENSIONS			
	BROIL KING® IMPERIAL™ XLS	BROIL KING® IMPERIAL™ 590	BROIL KING® IMPERIAL™ 490
A	MIN. 43.625 IN 110.80 CM MAX. 43.875 IN 111.44 CM	MIN. 36.25 IN 92.07 CM MAX. 36.50 IN 92.71 CM	MIN. 29.875 IN 75.88 CM MAX. 30.125 IN 76.51 CM
B		MIN. 23.125 IN 58.73 CM	MAX. 23.375 IN 59.37 CM
C		MIN. 10.125 IN 25.71 CM	MAX. 10.375 IN 26.35 CM
D		MIN. 31.50 IN 80.01 CM	MAX. 31.75 IN 80.64 CM
E		MIN. 11.50 IN 29.21 CM	MAX. 11.75 IN 29.84 CM
F		MIN. 14.50 IN 36.83 CM	MAX. 14.75 IN 37.46 CM
G		MIN. 4.50 IN 11.43 CM	
H		MIN. 3 IN 7.62 CM	MAX. 7 IN 17.78 CM
I		MIN. 34 IN 86.36 CM	
J			

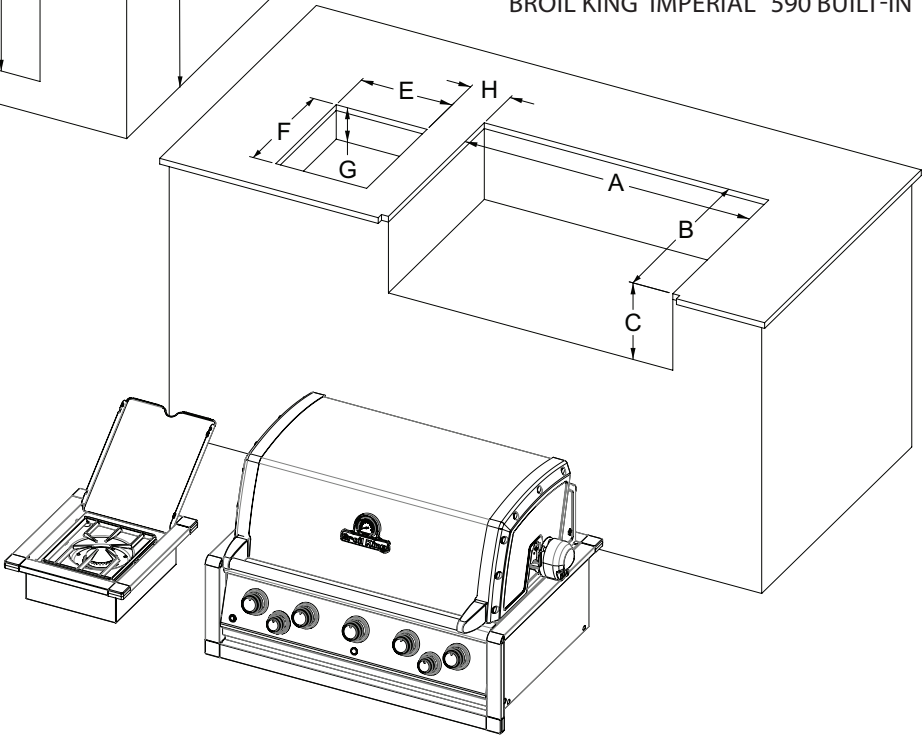
BROIL KING® IMPERIAL™ 590 BUILT-IN CABINET



COUNTER TOP NOTCH DETAIL



BROIL KING® IMPERIAL™ 590 BUILT-IN



BROIL KING® REGAL™ S490 PRO

MIN. 29.875 IN | 75.88 CM
MAX. 30.125 IN | 76.51 CM

BROIL KING® KEG™ 2000

MIN. 22 IN | 55.88 CM
MAX. 22.25 IN | 56.52 CM

MAX. 13.5 IN | 34.29 CM

Cut-out specifications

These guides, measurements and dimensions will assist you with planning your outdoor kitchen. Note: Due to continuing product innovation, specifications are subject to change without notice. **Important:** Please refer to the User's Manual for details on gas line installation, 20lb propane gas supply installation and ventilation.

