

Welcome to Outdoor Living & Dining



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hat comes to mind when you think about cooking and dining outdoors? A portable charcoal or gas grill on the patio or deck?

Let me stretch your imagination for a bit. Imagine, if you will, a nicely laid out kitchen with everything at your fingertips and your guests visiting with you while you are cooking your favor-

ite foods for them. When we cook, eat, and entertain outdoors we want to be together while we are preparing the meal.

If this sounds a bit over the top for you let me explain just how simple this can be to achieve and why it makes sense.

You probably already have an area where you entertain outdoors so why not make it more efficient and effective with an outdoor kitchen? Start by thinking about what you wish for the most when you are cooking.

Of course the first thing you need is a grill, but why just a gas grill? As you incorporate a gas grill along with a wood pellet grill or a Big Green Egg charcoal grill or even a wood fired pizza oven, you have just expanded your cooking possibilities to a vast array of foods you can cook in mouth-

watering ways and flavors to WOW your guest's taste buds.

Of equal importance is your cooking area. You will want ample counter space to prepare and serve your food. A sink to rinse your hands and veggies etc. is an important feature to have.

Next you will want to consider a refrigerator, drawers and doors for easy storage of your utensils and supplies. A warming drawer is great for keeping foods warm while you are waiting to serve your meal or just to warm up some rolls, etc. Adding a trash receptacle makes for easy cleanup.

The key to a great outdoor kitchen design is to think somewhat like you would in designing an indoor kitchen where guests like to congregate. It's important to create conversation areas near the chef and to give your chef ample prep, storage, and cleanup space to avoid constantly trekking back and forth to the indoor kitchen. It's all about functionality! A well-designed outdoor kitchen will function just as well as an indoor kitchen, with the added benefit of having no walls to confine your guests.

What designs are available for an outdoor kitchen? The beauty of an outdoor kitchen is that it can be designed to fit your needs and the space you have available. It can be a free-standing island or tucked in the corner of your patio or deck. We design and fabricate cabinets light enough to be installed right on your deck or have them made with stone veneer in a wide array of real or manufactured stone to meet your taste and décor. You choose what you want and we will design and install it for you.

For counter tops you may choose to go with either marble, granite or real stone to suit your taste.



832 Pequea Ave Gap, PA 17527 • 717-442-8794

LanChester Grill & Hearth, formerly LanChester Gas, was founded in 1996 and is the area's most complete provider for stoves, fireplaces, grills, outdoor kitchens, pergolas and much more.

Whether you are looking for a gas or wood burning fireplace, stove or insert, we are here to guide you every step of the way. Our goal is to make your experience at LanChester Grill & Hearth a pleasant experience for you and your family from start to finish.

Outdoor Living. From a simple BBQ Grill to a complete Outdoor Kitchen with a Pergola package, we can turn your backyard into a relaxing oasis!

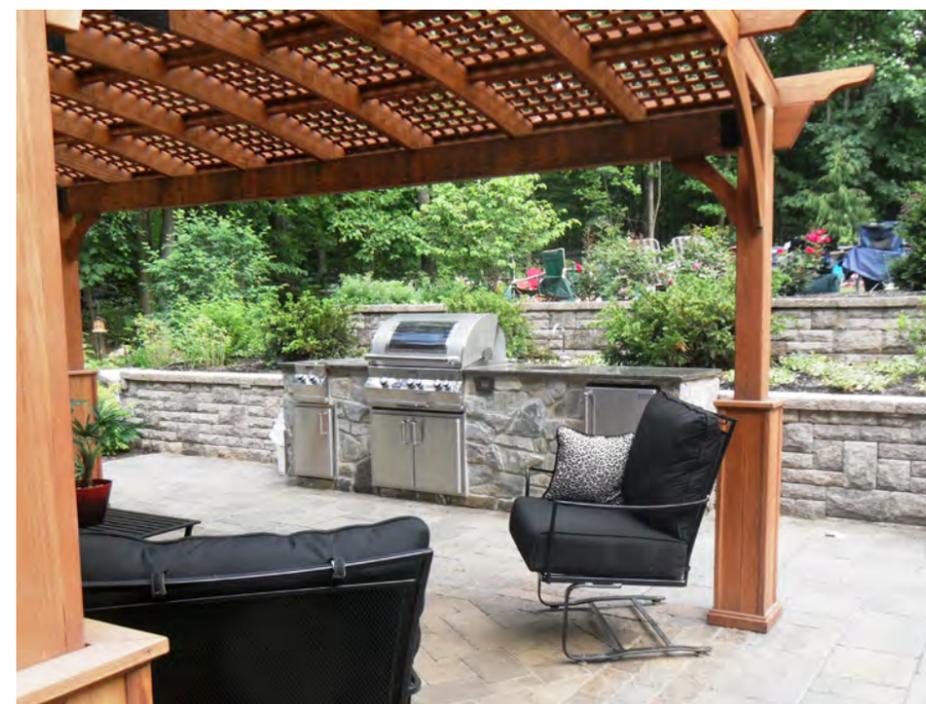
Back Up Heat. With a fireplace or stove from LanChester Grill & Hearth you will be cozy warm even when you lose power in an ice storm.

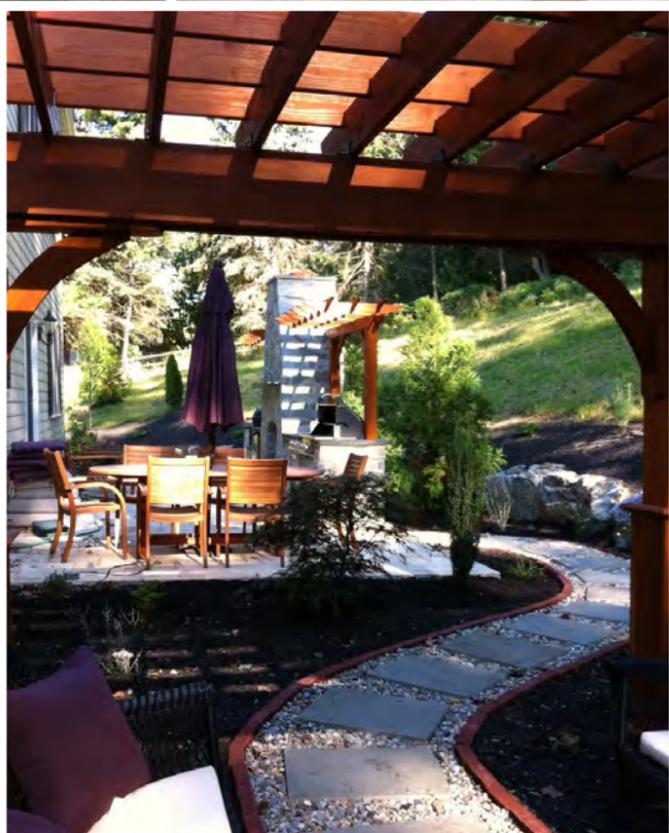
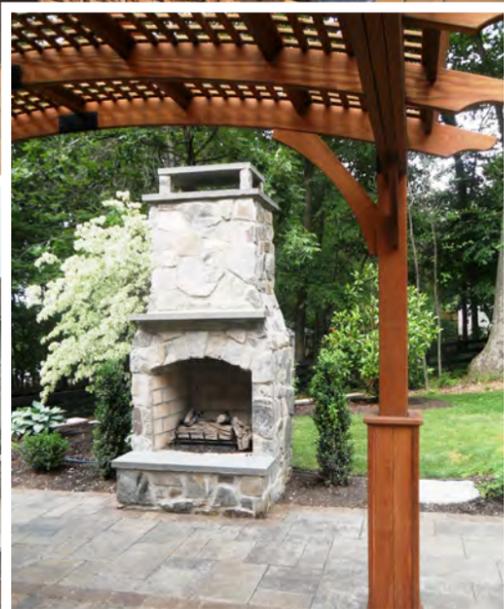
The upgraded indoor and outdoor display facility at LanChester Grill & Hearth is a MUST SEE for pergolas, outdoor kitchens, grills, stoves, fireplaces and fire pits with visual displays to lead you to your dreams. LanChester Grill & Hearth is the destination you don't want to miss! You will be glad you visited us!

Hours: Mon, Tues & Wed 8-5, Thur & Fri 8-7, Sat 10-4

At LanChester Grill & Hearth you will meet the true outdoor kitchen experts. Call TODAY for FREE in-home consulting. As always, practical solutions with no pressure!

www.lanchestergh.com





We want to create a "Staycation" for you to enjoy for many years in the future.

You will also want to consider the elements. "Do I need shade so I don't bake myself while I'm cooking for others?" A pergola is a great way to add some shade while keeping to the open outdoor feel.

What about the cooler months? You may want to add a gas fire pit or a fireplace for you and your guests to sit around while you visit and swap stories late into the night. When it comes to outdoor living there's nothing like it!

Let us visit your site to determine which products best suit your needs and we will help you determine what will work best for you.

Please visit our showroom where we have several kitchens on display as well as an assortment of grills and accessories. Our experts will

be more than happy to make your dreams a reality!

R&A

Welcome to **GRILL CENTRAL!**



Whether it's a simple portable grill or an elite outdoor kitchen, from design to completion, LanChester is the place to go!



Use what the pros use!
Add a Big Green Egg® or Traeger Wood Pellet Smoker to your outdoor cooking arsenal and make this grilling season the most smokin' ever.

Call us for a **FREE** planning consultation on your outdoor kitchen/patio project!

Visit our inspirational **NEW** outdoor display, it's worth the trip!

Just off Rt. 30 in Gap (832 Pequea Ave) • 717.442.8794 or 877.442.8794
Browse our website at www.pagrillcentral.com

