Choosing the Best Kitchen Flooring

As you begin planning your outdoor kitchen, you will need to choose a good flooring option. If you are simply installing it on your concrete patio, that will work fine. However, there are also some other flooring options you want to consider.

**Concrete**

Concrete is an excellent outdoor kitchen flooring option, not just because it is durable, but because there are actually many design benefits. Concrete is naturally in a neutral off-white color, but you can have it stained, colored, or have other textures and designs printed into it before it dries completely. This allows you to have a traditional concrete patio for the kitchen or a unique design based on your aesthetic preferences. It can also withstand heavy winds, rain, snow, hail, and extreme heat without major damage.

**Natural Stone**

The next option is to have more of a high-end look in your backyard where you have your kitchen by using natural stone. However, you need to be careful with the type of stone you choose. You don’t want to go with granite or marble, since they can be prone to damage. Instead, choose a stone that is more durable and easily available for your region. This might be soapstone, flagstone, fieldstone, or slate. Make sure you find out if maintenance or sealing is required when you have it installed.

**Wood**

For a warm appearance on your patio in the dining area of your outdoor kitchen, you can also use wood flooring. Not just any wood flooring though, since it could be vulnerable to damage from rain or high humidity. You want to go with pressure-treated wood as this will be able to handle more of the outdoor elements. While you can get other types of wood, it might not last as long in its current condition due to the heat of the cooking area or the moisture from the outdoor refrigerator. Also make sure it is sealed properly to avoid any fire hazards.

**Tile**

The final option to choose from with your kitchen flooring is tile. This is good when you want a beautiful, high-end style, but don’t want to deal with all the sealing and high maintenance involved in using natural stone. Tile also has a tendency to handle not just outdoor climate conditions, but also the heat and humidity in the cooking area of your outdoor kitchen. Porcelain tile is fine to use, as well as ceramic, however make sure it is not glazed and is frost-proof. Tile may crack over time, so be careful not to slam heavy appliances or furniture on top of it.