

# Building Instructions

## LARGE EXCALIBUR BARBECUE KIT BKB800 RANGE



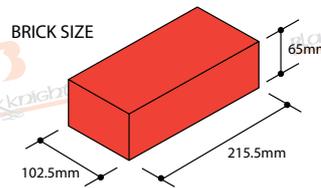
**Black Knight**

### Bricks required: 133

Congratulations on choosing a Black Knight barbecue kit. You are obviously not daft so turning your metal work and your pile of bricks into a fine looking barbecue should be no problem at all.

First the obvious stuff.

- Make sure you choose a site for your barbecue that is flat and at least 1.5 metres away from fences and not underneath anything (trees, washing lines, etc.) and, of course, well away from flammable materials
- Secondly, set out your metal parts before you start to build and always use the cooking grill as a guide to check the measurements are correct throughout the building process – this will ensure your walls don't start to splay outwards or inwards.



### Your kit includes:

- Cooking grill
- Charcoal grid
- Ash tray
- Lifting handles
- Instructions
- Warming rack (optional)
- Cover (optional)
- Storage bag (optional)
- Caddy (optional)
- Rotisserie kit (optional)
- Griddle (optional)

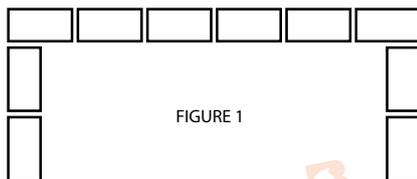


FIGURE 1

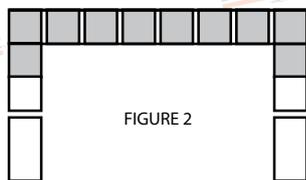
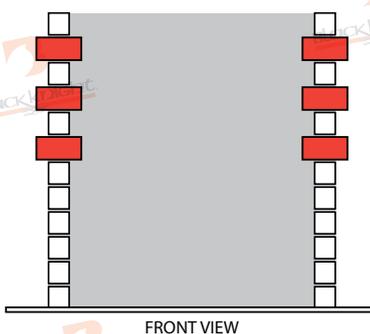


FIGURE 2



FRONT VIEW

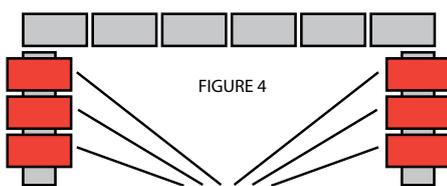


FIGURE 4

7th, 9th & 11th course place  
3 bricks sideways, overlapping each side

It is not necessary to lay foundations but it is necessary to start on a solid, level surface.

- 1) Set the bricks out dry to two brick height and check dimensions are correct and the angles are square using the grill from your kit. Draw a line around the inside dimensions as a guide (figure 1)
- 2) Mix sand and cement (ratio 6 parts sand, 1 part cement) then add water mixing until there are no lumps and the mix, when laid, is workable but not runny. A small amount of washing up liquid will make the mix easier to work.
- 3) Lay the first course of bricks along the rear first and then add the side wall bricks checking they are square and level. If any bricks are out of line, just tap them back into line with the end of your trowel handle.
- 4) Start the second course of bricks with a corner brick (figure 2) to make half bond. Carry on around the course and finish with a half brick on the front on each of the side walls. Bricks can easily be cut using a sharp blow from the hammer and bolster chisel. Carry on with this pattern until you reach the 6th course - checking levels and angles throughout.
- 5) When reaching the sixth, eighth, tenth and twelfth courses, set out the side walls as shown in figure 3, ie: cut the front and back bricks to  $\frac{3}{4}$  size, with a whole brick for the middle, ie:  $\frac{3}{4}$  bonding.
- 6) On the seventh, ninth and eleventh courses, use one half brick for the front of the side walls and then place 3 bricks sideways on as shown in figure 4.
- 7) Check your brickwork is square and level using the grill and spirit level, then go round all the joints with a pointing trowel, smoothing to a nice and tidy finish.

Dependent on the weather conditions, leave for approx. 20–60 minutes, then clean the brickwork with a clean, soft brush.

## USAGE TIPS

- Always place charcoal on top of charcoal grid and not in ash tray.\*
- Line the ashtray with foil before placing the charcoal on the charcoal grid. This will reflect the heat, protect the tray, and make clean up easier.
- The charcoal grid and ash tray may become distorted in use. This will decrease as the grid cools down again and will not effect their function.
- Always wait until the charcoal has completely ashed over before cooking. Do not start cooking in flames created by the lighter fuels as these flames may flavour your food with a chemical flavour.
- Don't try to move the barbecue parts when in use.
- In the case of a flare up, throw salt on the flames wearing protective gloves.

\* Unless using the Take Away Conversion Kit.

## STORAGE TIPS

- If your barbecue was supplied with a storage bag, please use this to store your barbecue parts in a dry place over winter.
- If your barbecue was supplied with a barbecue cover please be aware that the cover is open ended and not airtight so moisture can rise up inside the cover or condensation can form inside so it is great for short term storage but for long term storage it is best to store the metal parts of your barbecue inside in a dry place.
- Clean and dry your cooking and warming grills thoroughly before storage and coat with a thin layer of cooking oil to form a barrier to moisture and help to prevent rusting.
- Clean and dry your charcoal grid and ash tray thoroughly and wrap in kitchen foil to prevent rusting.
- Always check on your barbecue at least once whilst in storage - if any rust is present, deal with it quickly to prevent it from spreading.
- Accessories are available from [www.blackknightdirect.co.uk](http://www.blackknightdirect.co.uk)

## CRITICAL INFORMATION – PLEASE READ BEFORE USE:

PLEASE DO NOT USE PETROL, PARAFFIN, WHITE SPIRIT OR ANY OTHER VAPOUROUS LIQUID TO LIGHT THE CHARCOAL .

PLEASE DO NOT BURN LOGS OR ANY FLAMMABLE MATERIAL OTHER THAN CHARCOAL ON THIS BARBECUE.

PLEASE DO NOT OVERLOAD WITH CHARCOAL. ONE LAYER, ONE LUMP DEEP IS SUFFICIENT FOR A COOK OUT – OVERLOADING WILL CAUSE OVERHEATING AND MAKE THE BARBECUE TOO HOT TO COOK ON SUCCESSFULLY AND WILL CAUSE DAMAGE TO THE BARBECUE.

PLEASE DO NOT SPRAY LIT CHARCOAL WITH LIGHTER FUEL OR ANY OTHER FLAMMABLE SUBSTANCE.

Whilst every care is taken in the manufacture of our products, please be careful in case the occasional sharp edge has been missed.

Keep children and animals away from the barbecue when in use.

Never leave a lit barbecue unattended.

Never pour water or any liquid on to hot charcoal or flames.

Always wait until the barbecue has cooled completely before cleaning, covering or removing the ash.

Only for outdoor use.

This product will become very hot – please take all sensible precautions when in use.