



KEBAB HOUSE

JAMIE & JIMMY'S FRIDAY NIGHT FEAST SERIES 6

Overview

We've thrown the kitchen sink at this one! A two-in-one solution for a festival organiser, the kebab house is exactly that, not only is it a vertical doner kebab BBQ, but it's also using the kitchen sink as a shish pit where you can cook delicious long skewers of meat or veg. The rotating kebab spit has a charcoal wall securely placed on the side of a purpose built table. This BBQ gets super hot - and cooks delicious meat in two very specific ways. There's a foldable side table to prepare the kebabs, which also means you can lift the BBQ away once it's been used.

What you will need

- Stainless steel kitchen sink with drainage pan
- 144x20.4mm Pine
- 192x43mm Pine
- 3x Stainless steel rods
- Stainless steel mesh
- Fire bricks
- 3x hinges
- Assorted screws
- Rotisserie with skewer
- Rotisserie motor
- 4x kebab skewers
- Stainless steel sheet (500mm width, 1mm thick)
- 4x salad trays
- 1x cake tins

Tools & Safety equipment

Tools

- Workbench/Vice
- Miter Saw
- Impact Driver
- Tape Measure + Ruler
- Marker Pen
- Scraper
- Hacksaw
- Angle Grinder
- 2x G-Clamps
- Side Cutters
- Various Drill bit sizes
- Pliers

Safety

- Safety gloves
- Safety goggles
- Appropriate clothing/ footwear
- Dust Mask
- Hearing Protection
- Fireproof oven gauntlet gloves.

Fuel

- Eco firelighters
- FSC charcoal

How to build a kebab house

1. Build table

- Building a table using pine wood around the dimensions of the sink will ensure that it is held securely.
- Take measurements from sink for the dimensions for the table (X*Y) and height required (Z). The legs should be around 90cm long (adjust to your requirements).
- Cut wood to length and screw together.
Use: Mitre saw or hand saw
Wear: Dust mask, safety goggles, hearing prot
- You will need to also cut four wood panels to secure the base of the table.



2. Place sink into table

- Remove plastic foam from under the sink if you are using a new sink.
- Place the sink in the table and attach underneath using screws.



3. Vertical charcoal wall

- Mark a line on stainless steel sheet approximately 500mm high and cut to length using angle grinder.
Use: angle grinder
Wear: safety goggles, hearing protection, dust mask
- Deburr with file on the sharp cut edges of the metal, wear safety gloves.



- Clamp steel sheet to table with a G-clamp, sandwiched between two pieces of wood and bend into C shape at right angles. Each side should be approximately 20cm

deep.

- You may need to bend the steel with an off-cut of wood and a hammer. The side of a table should help ensure that there is a straight edge.



4. Charcoal wall supports and wire mesh

- The charcoal needs to be held in, but allow heat to cook the doner kebab. Attaching ungalvanised wire mesh to the C shaped steel sheet, will create a space to build up the fire. Bend the wire mesh to shape, using the same method as above for the stainless steel sheet, so the wire mesh has 90 degree right angle corners.
- Attach wire mesh to the steel fire pit using nuts and bolts. You will be able to unscrew these after use so you can clean/remove ashes.



- Cut two upright pieces of wood to the height of the charcoal wall and attach to the drainage side of the sink table.
- Attach the stainless steel sheet to the upright pieces of wood with fire bricks in between - the fire bricks will stop the wood from burning when the fire pit is in use.



5. Rotating spit

- Drill a 10mm hole in appropriate position on the drainage board of the sink this is for the rotisserie spit skewer.
- Cut a piece of 2x4 wood to length so it fits snugly under the table in the line with the hole you just drilled.
- Screw on the motor bracket onto the piece of wood under the table,
- Secure motor in correct position so it aligns with the hole in the sink, using the rotisserie spit skewer as a guide.



- Place a rubber washer above the motor on the underside of the table to protect it from any fat that may drip down the metal spit. Rotisserie motors are heat-proof and encased in metal.
- Cut a length of stainless steel rod and bend a 'C' shape in the middle using long nose pliers, Mold the 'C' shape around the rotisserie skewer so that it holds it in place but the skewer is still free to turn inside the 'C'. Bend the two ends back and bend some eyelets into each end to attach it to the top back of the wooden uprights with screws.



6. Kebab trays + fire bricks

- Drill a hole in the center of a round cake tin just smaller than the size of the skewer, and push the skewer through.
- Add 2 layers of fire bricks to the base of the vertical fire pit and one layer at the back. This is essential, as you do not want burning charcoal resting on the metal base of the sink. This fire needs to be raised up, so that the fat tray that rests on the drainage board of the sink is not directly heated by charcoal.



7. Sink Shish pit

- Use a small cutoff of steel sheet to cover the plug hole in the sink. This is to stop ash falling to the ground.
- Use pliers to bend two stainless steel rods into zig-zag shape to hold the skewers above the sink. Screw into the wooden table at opposite sides of the sink.



8.

Hinged Side Salad Table

- Cut wooden pieces with a miter saw/hand saw to make a side table and attach with

hinges. This structure is essentially two struts, with three boards screwed across it.

- Attach the side table to the side of the sink with 2 metal hinges and screws.
- Attach a piece of wood to the base of the table, that will hold up the side table when in use.
- Add a final piece of wood to the end of the side table to hold in metal salad trays, make the opening large enough so that the lip of the tray rests against the wood and they don't fall through.
- Place firelighters into the sink and place a layer of charcoal on top. For the rotating spit, place firelighters onto the firebricks and fill half way with charcoal then place more firelighters in and add the remaining charcoal. This help evenly spread the heat up the spit. No need to fill to the brim.



Specific Safety Notes

The Kebab house should only be used outdoors. This BBQ needs to be supervised at all times. Have water or a fire extinguisher nearby at all times. Use gloves when using the kebab house, the area between the vertical fire pit and the shish pit gets incredibly hot. Ensure that the meat is fully cooked before serving. As the charcoal fire is incredibly hot - we recommend taking the kebab stack off the spit to cut it. The metal skewer will be extremely hot so very good oven gloves should be used when handling.

End User Notice

Only use power tools in accordance with manufacturers instructions. Ensure all necessary safety equipment is worn at all times. The instructions in this document are intended as a guide only, any building you do is at your own risk. You should regularly assess the safety of the Build during construction and afterwards.

General Safety Guidelines

Flames

When lighting fires, using naked flames or tools that can generate sparks, please ensure that there is adequate space in the surrounding area and that there are no dry or flammable surfaces nearby. Having water on hand, a sand bucket or a powder fire extinguisher is a good safety precaution. Never leave a fire unattended at any time and always ensure the fire is supervised for at least 60 minutes after it has been put out to ensure the area remains safe. The coals should only be removed and this section clean once cooled.

Food Prep

Please clean all surfaces thoroughly before serving food and ensure raw food preparation areas are not also used for cooked food serving and presenting.

Tools

When using tools, please ensure that you have read the instructions carefully and that you have the correct Personal Protective Equipment to operate them safely. If you are not experienced at using them seek help or advice from those more experienced on how to use them safely.

Heat

Please be mindful that the charcoal wall and spit pit get very hot and can retain the heat for a long time. Make sure others are kept at a safe distance and that you use the correct Personal Protective Equipment (PPE) including protective clothing when handling or working near these builds. Getting food to and from the kebab house requires heat protective gloves and the metal skewers will be very hot, the same as if you were cooking on a BBQ.

Children

Make sure that children and others are kept at a safe distance throughout the making of the build and whilst you are using it. Ensure that the build is given enough time to cool fully before you leave it unattended.

Personal Protection Equipment (PPE) Safety Guidelines

TOOL	ADVICE
For any tasks that will generate dust / particles a dust mask is advised	
ANGLE GRINDER	<ul style="list-style-type: none"> ● Hearing Protection ● Safety goggles ● Dust mask ● NO GLOVES (spinning equipment) ● Long sleeve cotton clothing ● Safety boots
JIGSAW	<ul style="list-style-type: none"> ● Safety goggles ● Dust mask ● NO GLOVES (spinning equipment) ● Safety boots
MITRE or CHOP SAW	<ul style="list-style-type: none"> ● Safety goggles ● Dust mask ● NO GLOVES (spinning equipment) ● HEARING PROTECTION ● Safety Boots
MIG WELDER	<ul style="list-style-type: none"> ● Welding clothing ● UV welding mask ● UV eye protection for observers ● Welding gloves
IMPACT DRIVER (DRILL)	<ul style="list-style-type: none"> ● Safety goggles ● NO GLOVES (spinning equipment)
HAND SAW	<ul style="list-style-type: none"> ● Safety boots ● Safety Gloves to be worn for all non rotating saws
FILING	<ul style="list-style-type: none"> ● Gloves (especially for metal work)

HACK SAW	<ul style="list-style-type: none">● Safety boots● Safety Gloves to be worn for all non rotating saws
BENCH DRILL	<ul style="list-style-type: none">● Safety goggles / Bench drill guard● Safety boots
WIRE CLIPPERS/CUTTERS	<ul style="list-style-type: none">● Safety goggles
LIGHTING FIRES	<ul style="list-style-type: none">● Fire safety gloves (for putting coals onto a lit fire)● Bucket of water● Suitable Fire extinguisher● Fire poking tools (metal)
CHISEL/HAMMER	<ul style="list-style-type: none">● Safety Goggles● Safety Gloves
TAPER DRILL BIT	<ul style="list-style-type: none">● Safety goggles● SAFETY rigger GLOVE for securing metal bowl.