

How to build a brick barbecue

using Blue Circle Cement

Materials and Tools

- Blue Circle High Strength Concrete 40N
- Blue Circle Mortar
- Crushed stone (optional)
- Wood for formwork
- Wooden stakes
- Shovel
- Spirit level
- Trowel
- Rubber mallet
- Brush
- Bucket
- Water
- Plastic sheeting
- Safety gear

Step by step guide

- 1. Choose a Suitable Location** - Select a level and safe location for your brick barbecue, considering factors such as proximity to your home and prevailing wind direction.



- 2. Prepare the Foundation** - Prepare the ground, ensuring it is solid and level (use compacted hardcore or gravel if necessary). Then construct wooden shuttering to be filled with concrete for a stable base.



- 3. Mix and Pour your Concrete** - Mix ready-to-use Blue Circle High Strength 40N (or Multi-Purpose Concrete) as directed on the bag and pour into the shuttering, ensuring the surface is level.



- 4. Completing the Foundation** - Once the foundation has cured for the time recommended on the bag, remove the shuttering.



- 5. Build the Barbecue** - Mix the ready-to-use Blue Circle Mortar as per instructions on the bag and build up the barbecue walls. Leave gaps for ventilation if desired.



Insert metal pegs into the mortar to support the cooking surface at the appropriate height.

Clean your tools promptly after finishing to prevent any material from hardening on them.

- 6. Cure the Barbecue** - Allow the entire structure to cure for several days before using it for cooking.
- 7. Complete the Cooking Surface** - Place a metal grate or other suitable cooking surface on the pegs, ensuring they are securely supported and level.



[TARMAC.COM](https://www.tarmac.com)