ILLUSTRATIVE DESIGN

DIY Brick Outdoor Kitchen

Sink, charcoal grill, and wood-fired pot stove in one brick workstation



ACTUAL STAGE 08 SOURCE-GROUNDED CONCEPT MODEL

THREE WORKING ZONES

01
WASH

Inset metal sink, curved faucet, right-side ribbed drainboard, and two open niches below.

02
GRILL

Rectangular charcoal grill with parallel metal grate and an open storage bay below.

03
WOOD FIRE

Raised brick pot stove with one circular upper seat and one front feed opening.

VISIBLE BUILD SEQUENCE

01
BASE
Site / base

02
BRICK
Piers / bays

03
TOP
Forms / cast

04
FIT
Sink / grill / stove

05
PATH
Pavers / gravel

Before You Build

Use this card to plan questions and component choices for a new kitchen. The model preserves visible layout and openings but does **not** establish safe dimensions, structural strength, fire safety, or plumbing compliance.

DESIGN CHECKS FOR A NEW INSTALLATION

01 SITE & CLEARANCES

Choose an open-air location. Verify clearances from timber, fencing, plants, and any roof structure; assess smoke and carbon monoxide hazards.

02 MEASURE THE HARDWARE

Select the real sink, grill hardware, and pot support first. Use manufacturer fit data to size their openings and the adjoining masonry.

03 BASE & LOAD PATH

Have the foundation, brick piers, shelf spans, and concrete worktops sized for soil conditions, dead weight, hot appliances, and use.

04 FIREBOX & REFRACTORY

Specify a suitable firebox lining, combustion air, exhaust path, ember containment, and heat isolation; do not infer hidden passages.

05 SINK & DRAINAGE

Keep sink plumbing serviceable and away from heat. Plan an approved waste-water destination and cold-weather protection where applicable.

06 USE & MAINTENANCE

Plan grate cleaning, ash removal, masonry inspection, weather protection, and suitable fuel storage away from heat and embers.

CONCEPT MODEL - NOT CONSTRUCTION DRAWINGS

Geometry is illustrative, not field-measured. No certified foundation, reinforcement, refractory system, smoke path, or safe installation clearances are supplied.