

Barbecue Turner

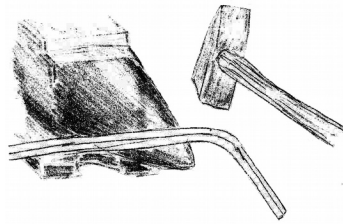


Material: Mild steel, ¼ inch or 6 mm square bar, about 24 inches or 60 cm length.

About 5 inches/12 cm from one end, bend the bar around the horn to form a loop about 1 ½"/2.5 cm in width. Bring the end against the parent bar, and hammer them to parallel about 1 ½"/7 cm from the end, leaving a teardrop-shaped eye forming the base of the handle.

Clamp the bar near the end of the doubled bar, put a twist wrench at the base of the eye, and twist the handle.

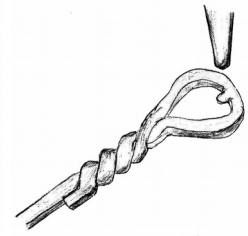
Optional: Using a bob punch, draw out a small tab from the top center of the eye, to make the eye into a bottle opener.



Bend the Handle

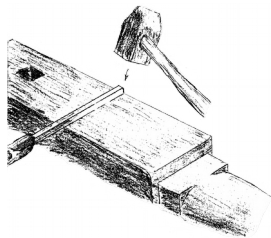


Twist Handle

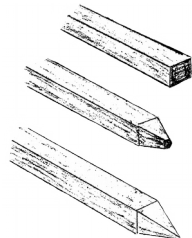


Punch Tab

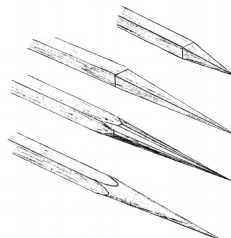
Put a square taper on the other end of the bar, about ½ inch / 1.5 cm long. Extend this taper to 2" or so. On this taper, hammer corners to make an octagon, then hammer to round. Make sure to have a fairly sharp point, as this becomes the hook that holds the food.



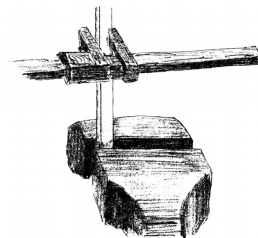
Start Square Taper



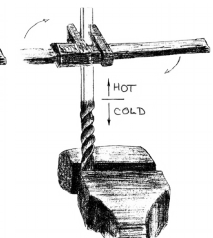
Square Taper



Square-Octagon-Round

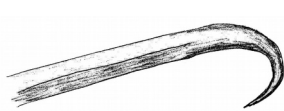


First Twist

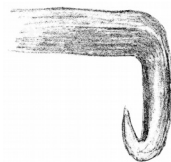


Second Twist

Twist the center section of the bar, between the taper and the handle. Add as many twists as wanted, quenching the twisted part when adding another twist. Leave the last 4 inches / 10 cm of the tapered end, and the handle, untwisted. Correct sideways bends with a wooden mallet on a wooden stump.



Bend the Hook



Fold the Hook

Using the tapered length, form a semicircular 180° hook on the tapered end of the bar, about ¾"/19mm across. Fold the hook down to be perpendicular to the shaft of the barbecue tool. When looking down the shaft, the hook should extend to the left for right-handed use, and to the right for left-handed use.

Remove scale with a wire brush, and coat hot tool (around 400° F/ 200° C) with cooking oil for a food-safe black finish.