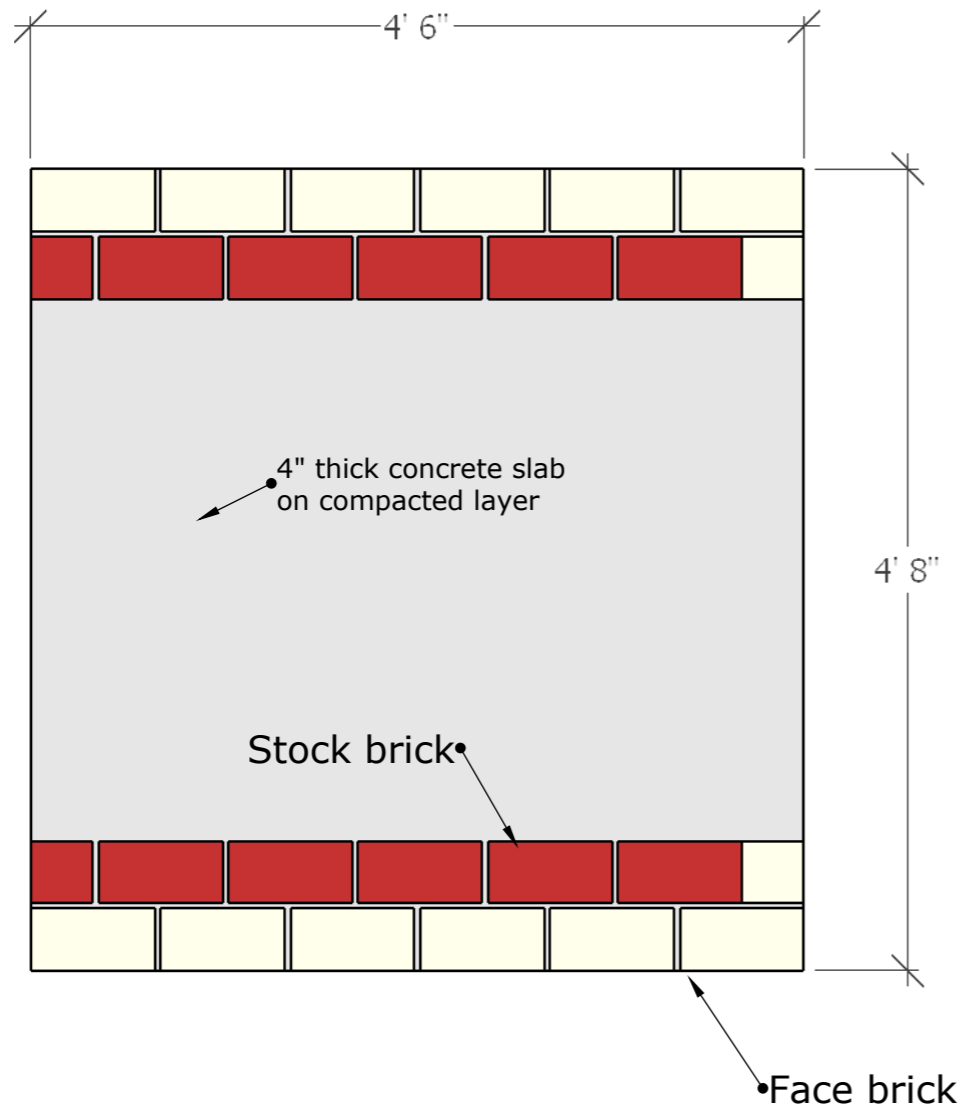
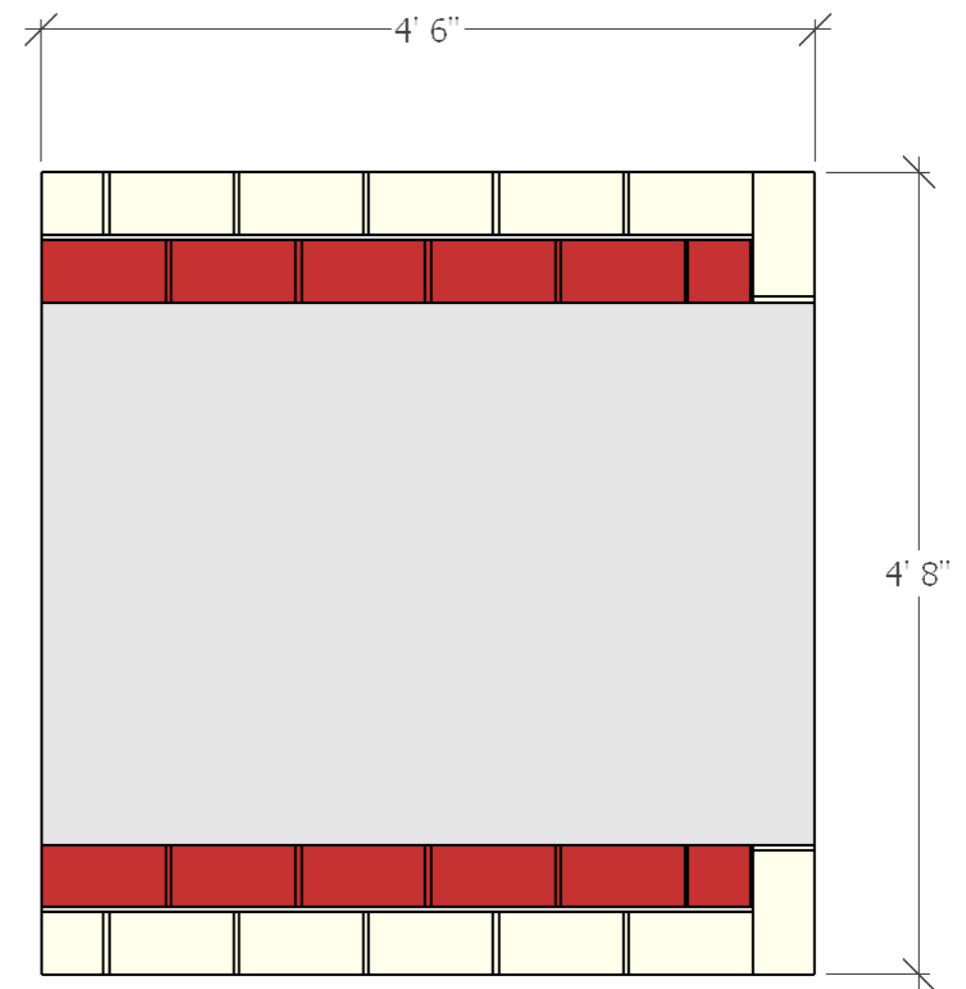


PIZZA OVEN BUILD

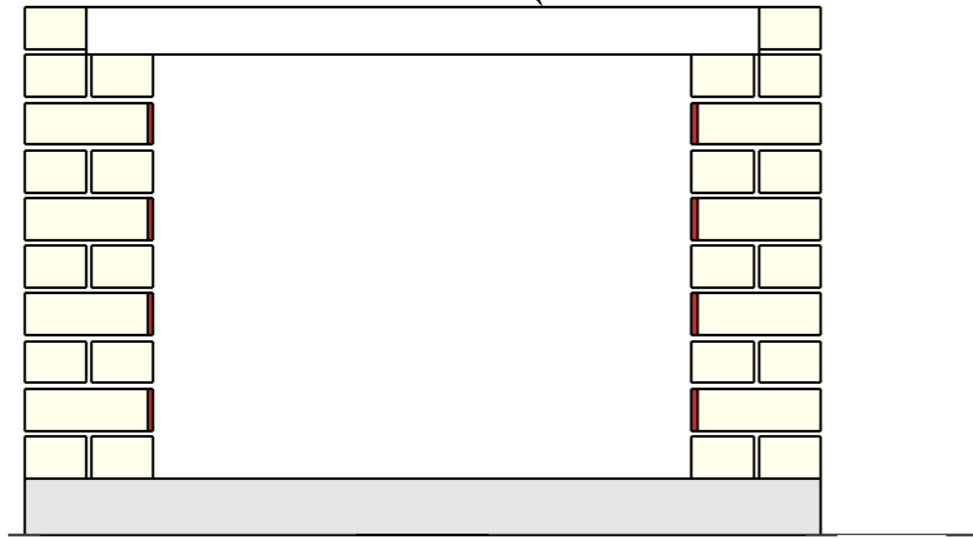


PLAN: BASE WALL:
First layer of brickwork

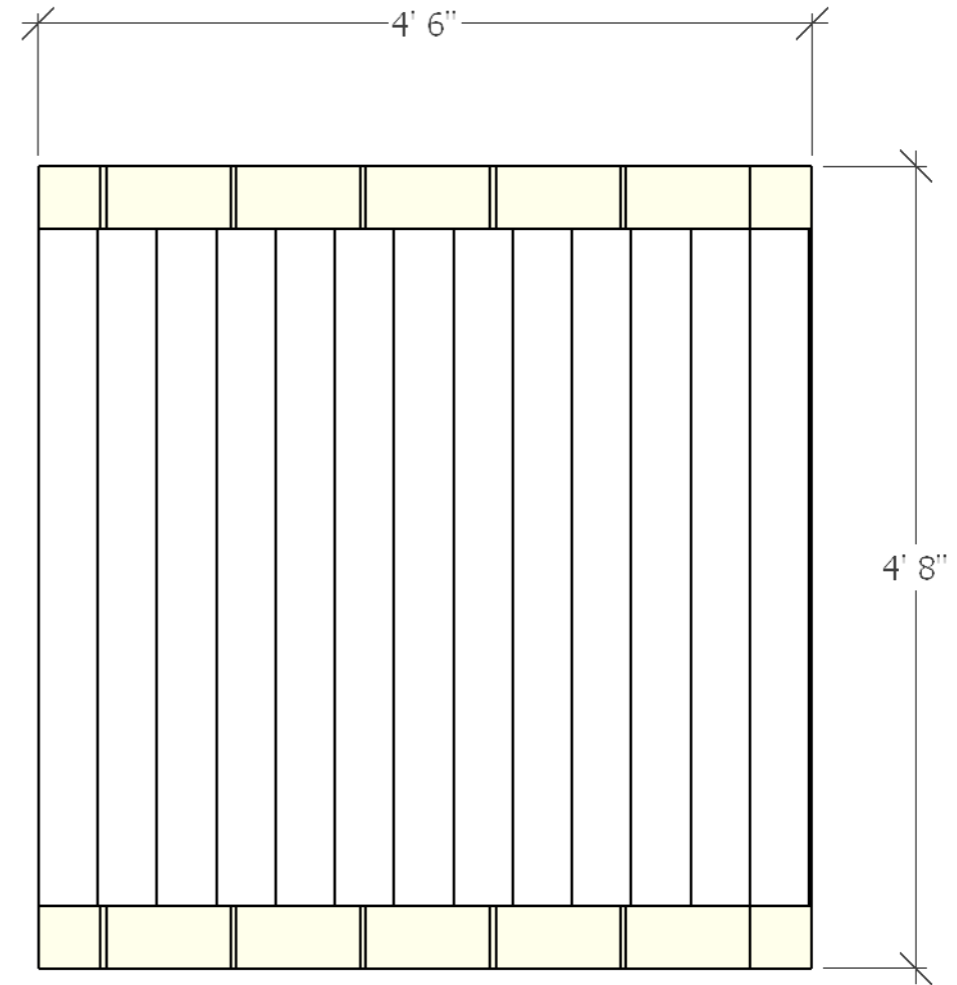


PLAN: BASE WALL:
Second layer of brickwork

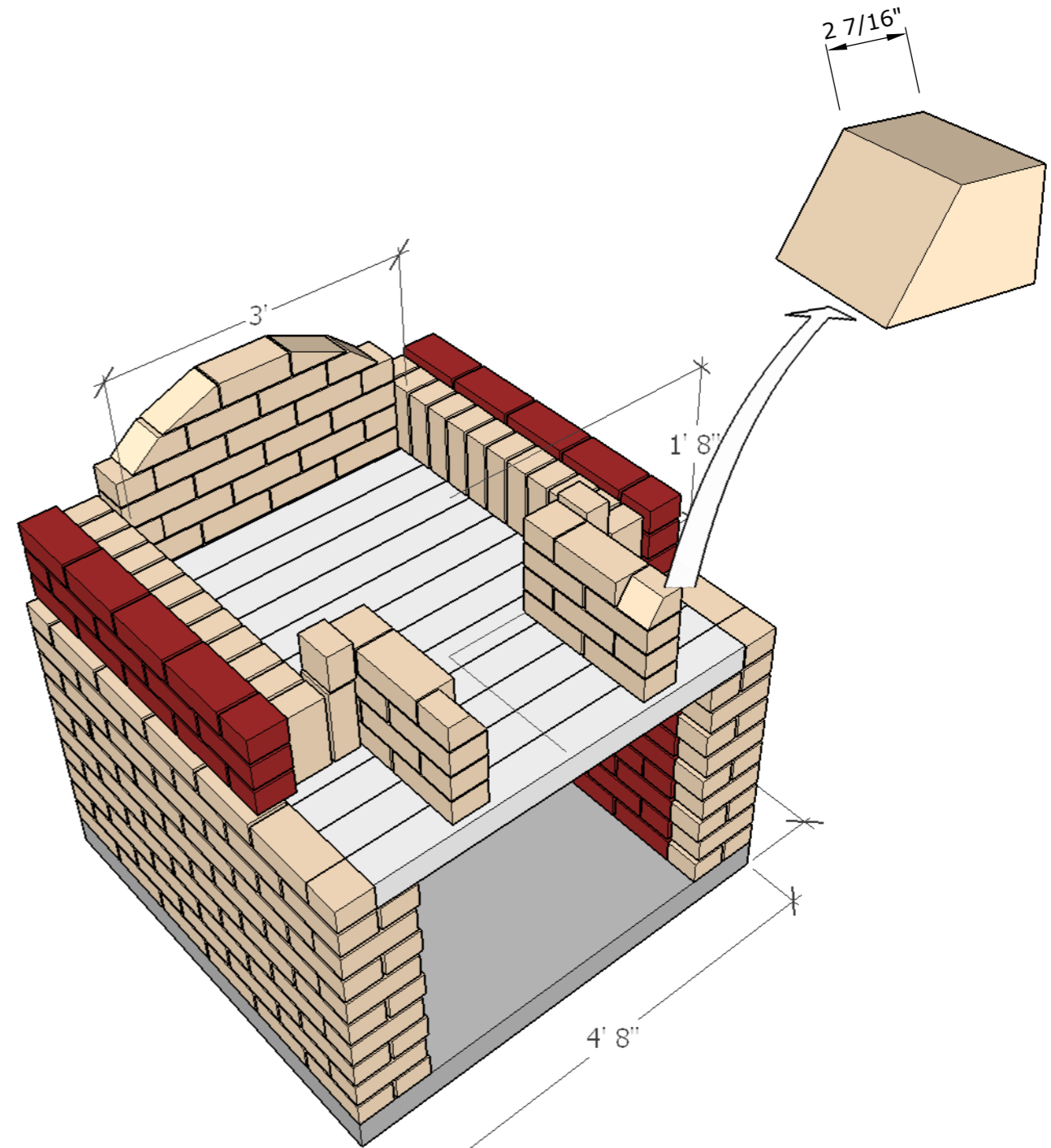
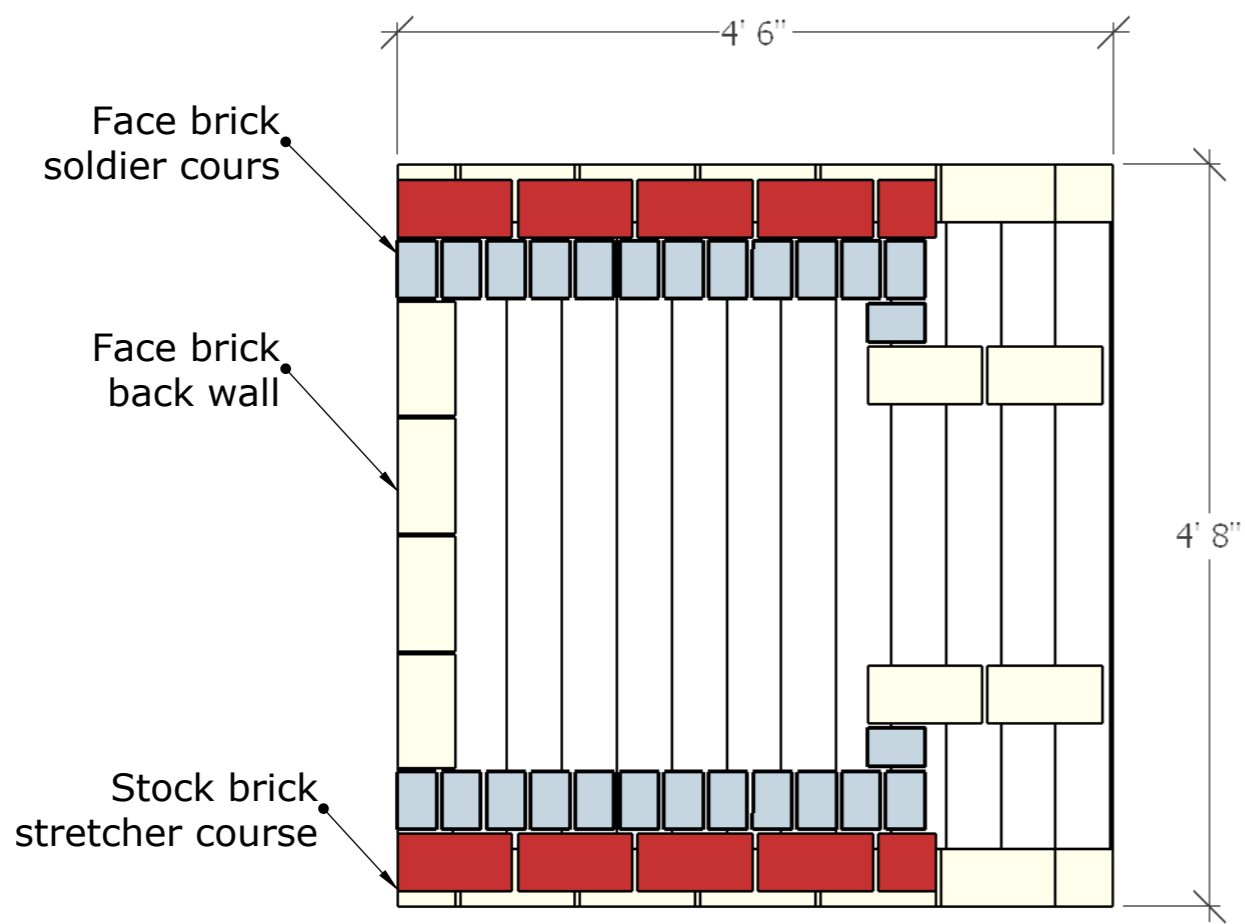
4' mm precast lintels (13)



ELEVATION:
Base wall built up to oven floor height

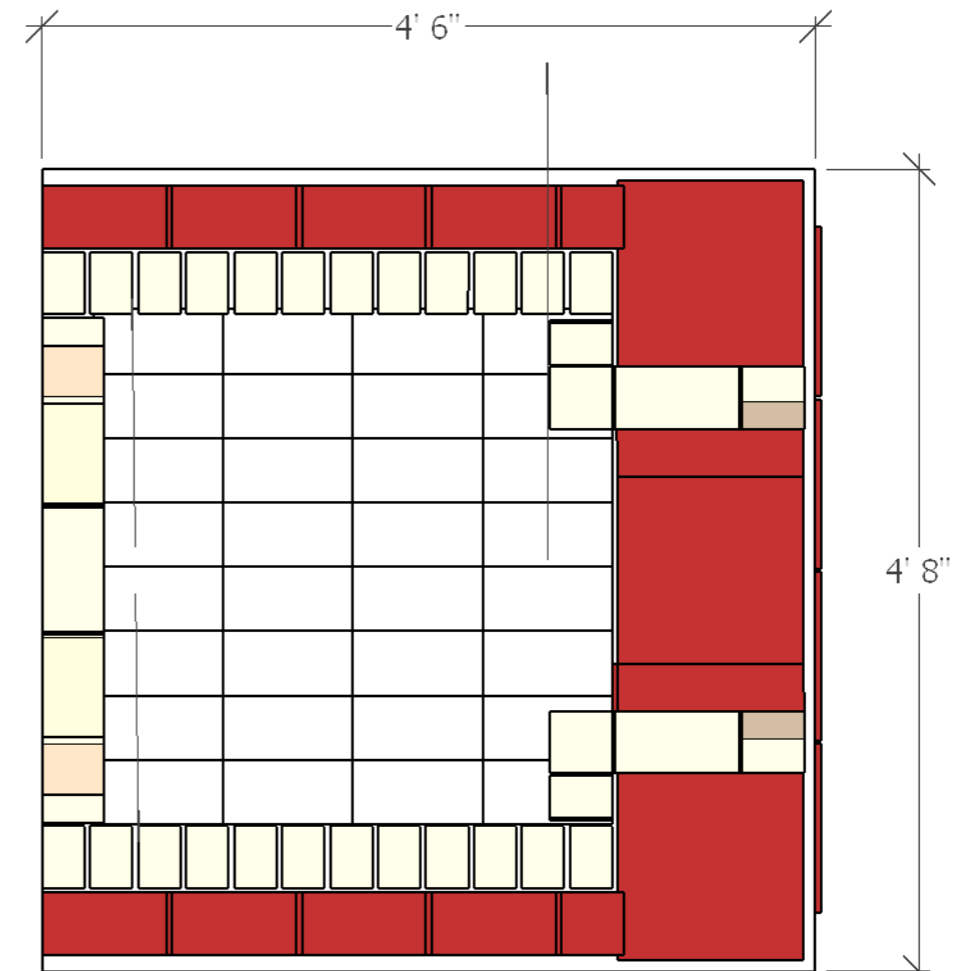
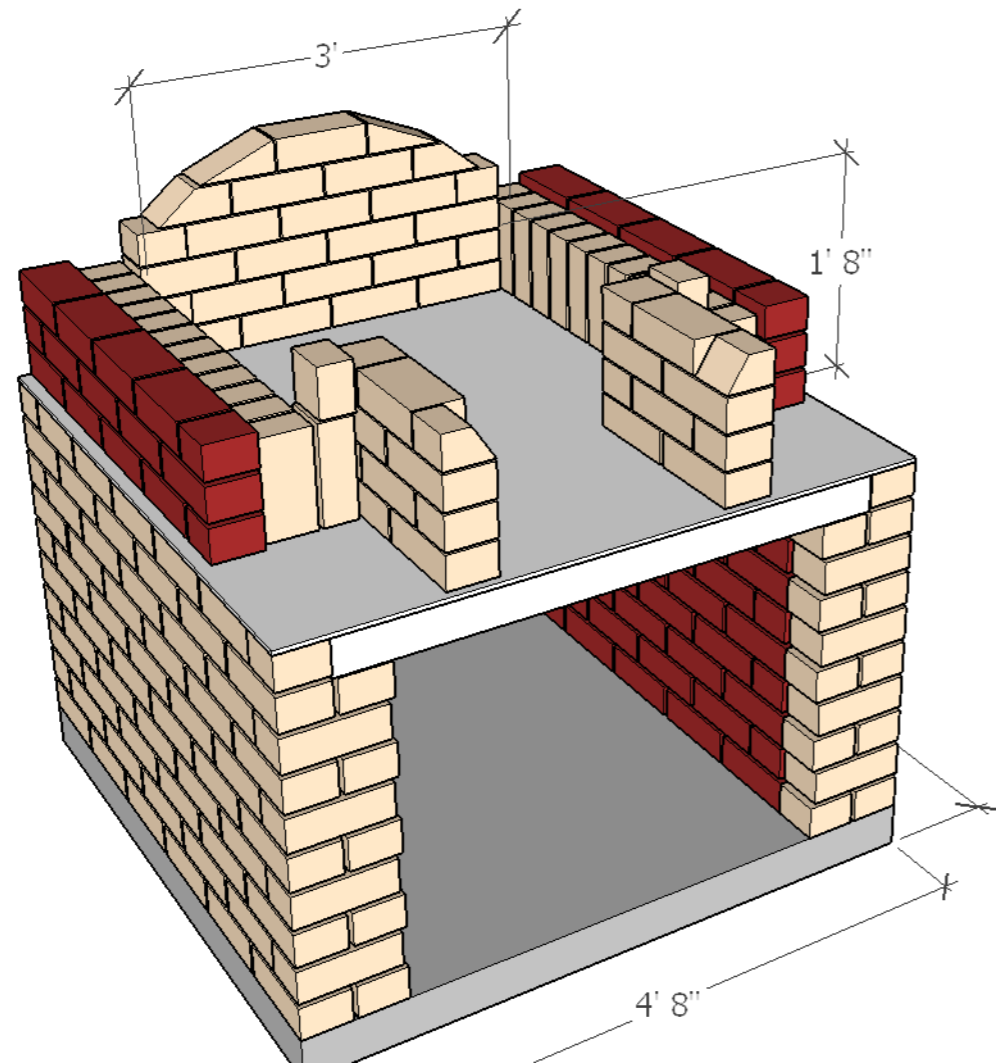


PLAN:
Oven floor

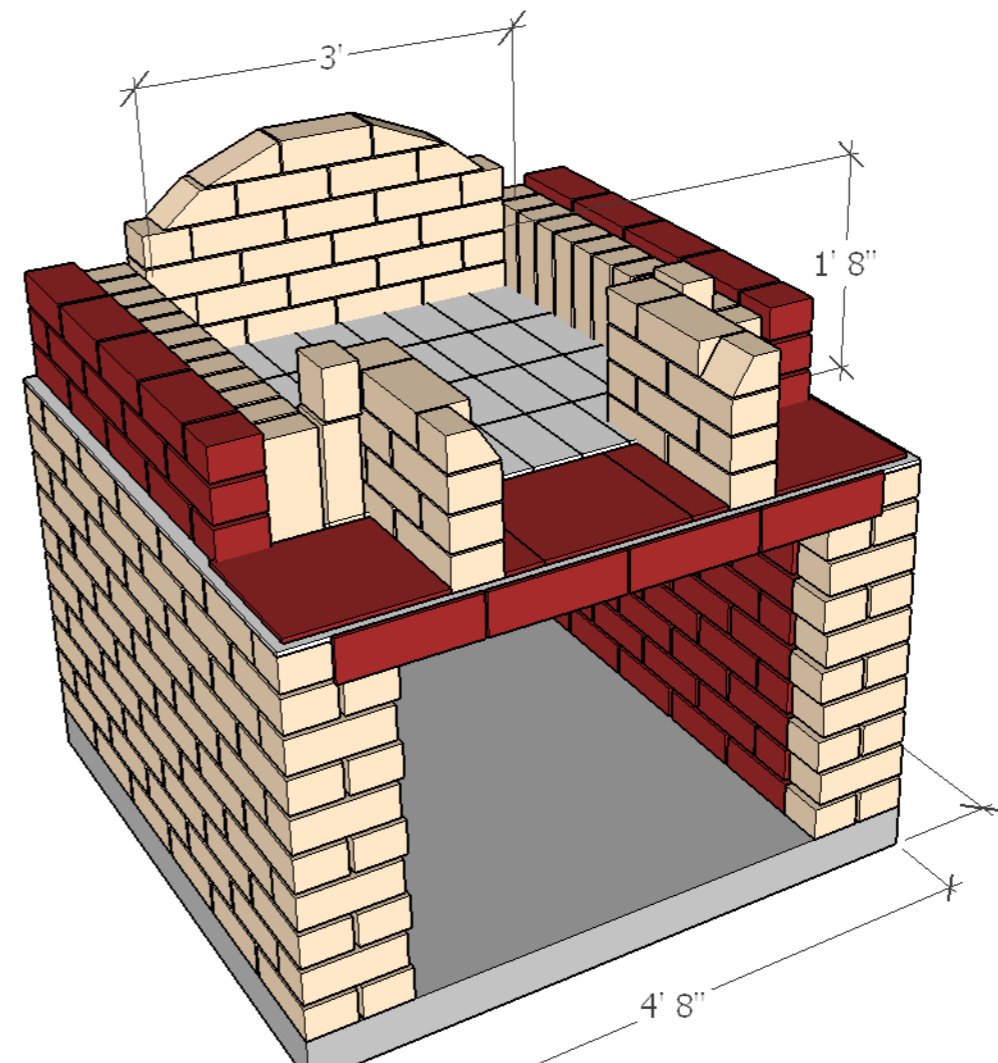


PLAN:
First layer of oven wall

Screed over lintels around brick work (at least inside oven).
 Use cement + perlite mix to add insulation to oven floor.
 Lay oven floor tiles before constructing barrel vault.
 Do not cement tiles down but lay them on a bed of river sand
 or plaster sand to allow for movement.
 Edge tiles at door may be fixed with tile adhesive/cemtn.

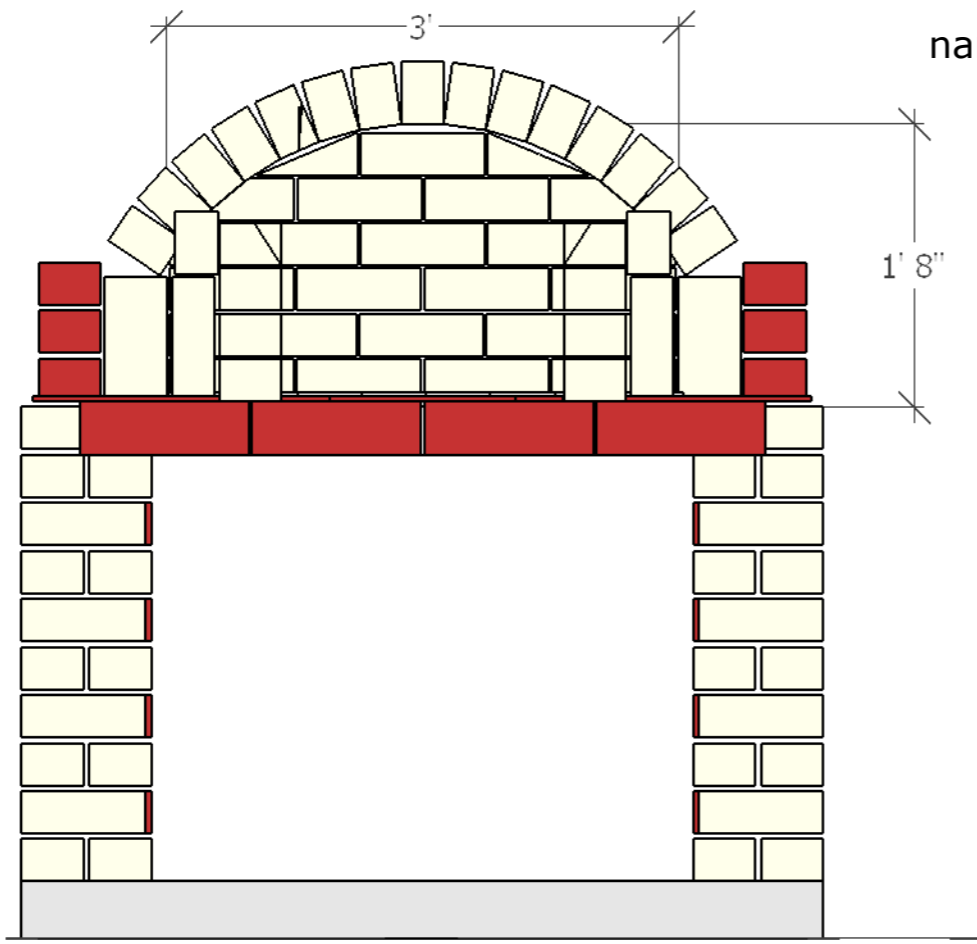


TILE LAYOUT PLAN

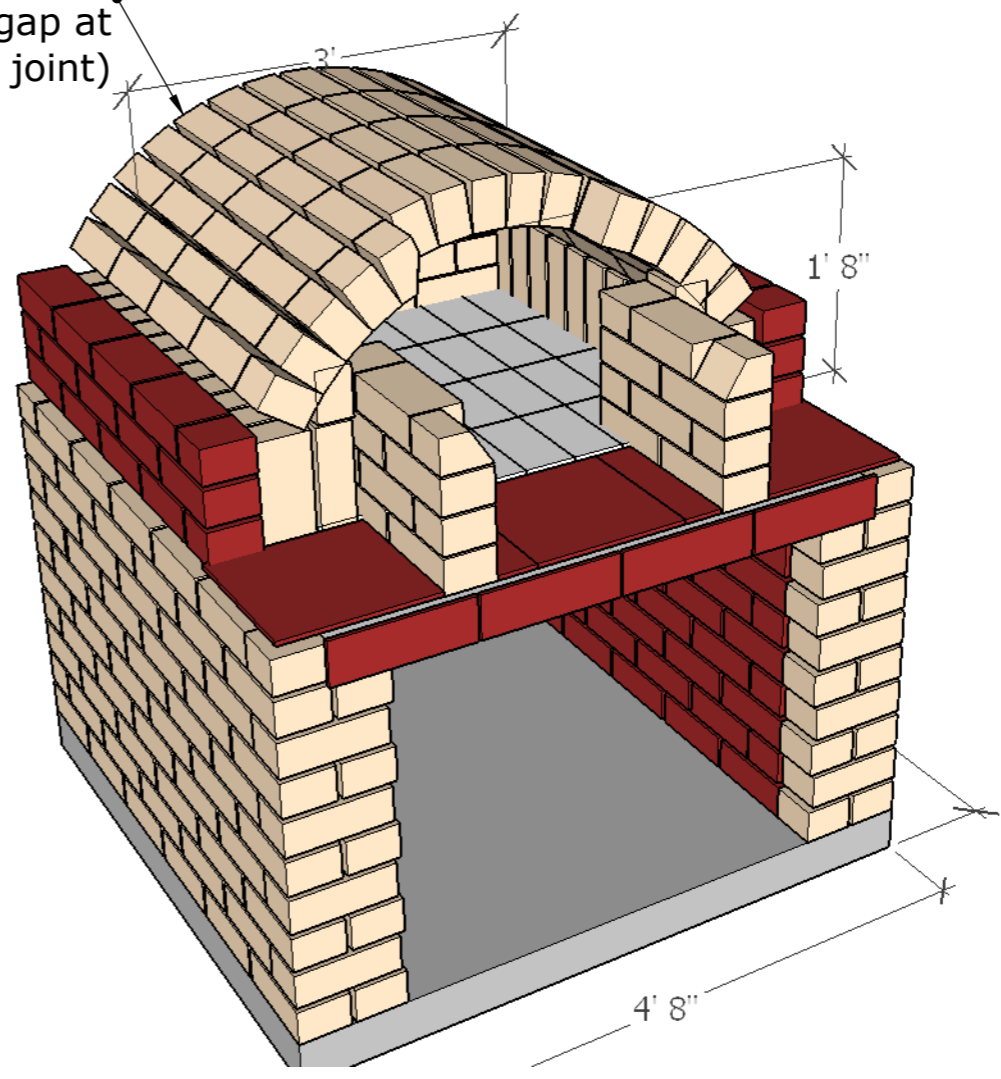


NOTE: use 50% less cement than usual for brick joints on inner skin of oven because cement does not handle heat well and will crack

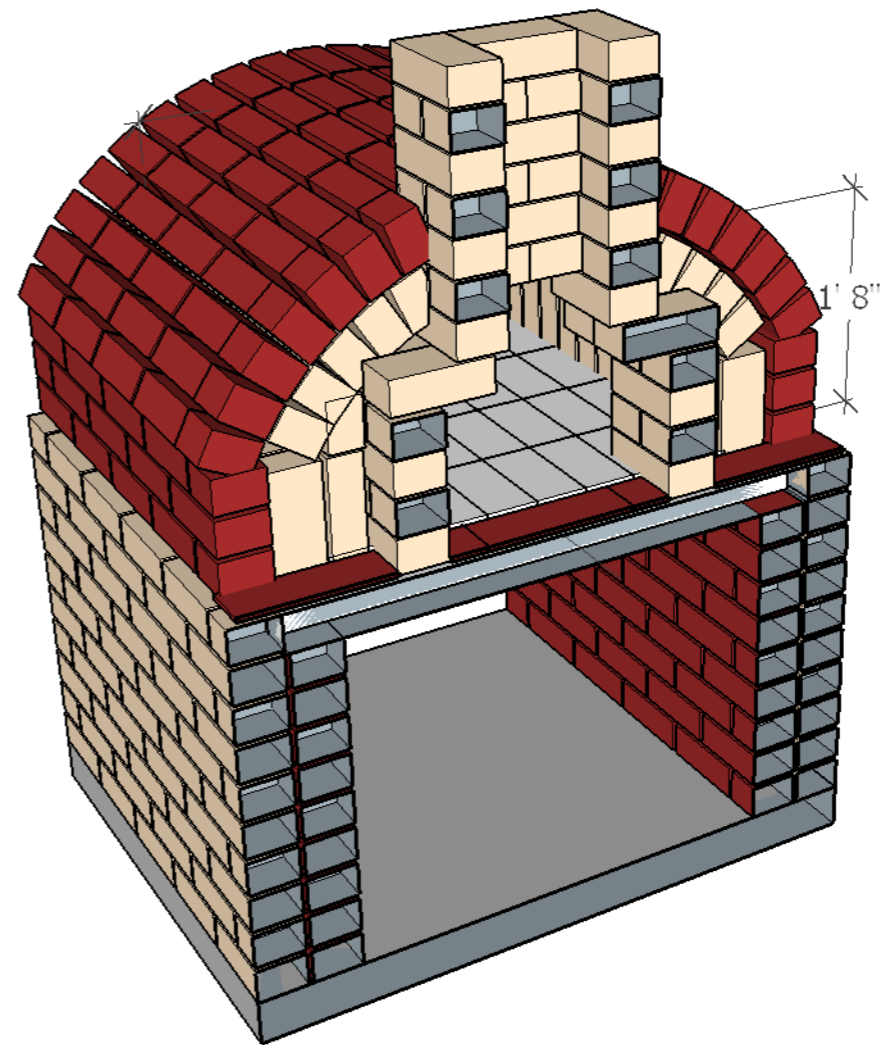
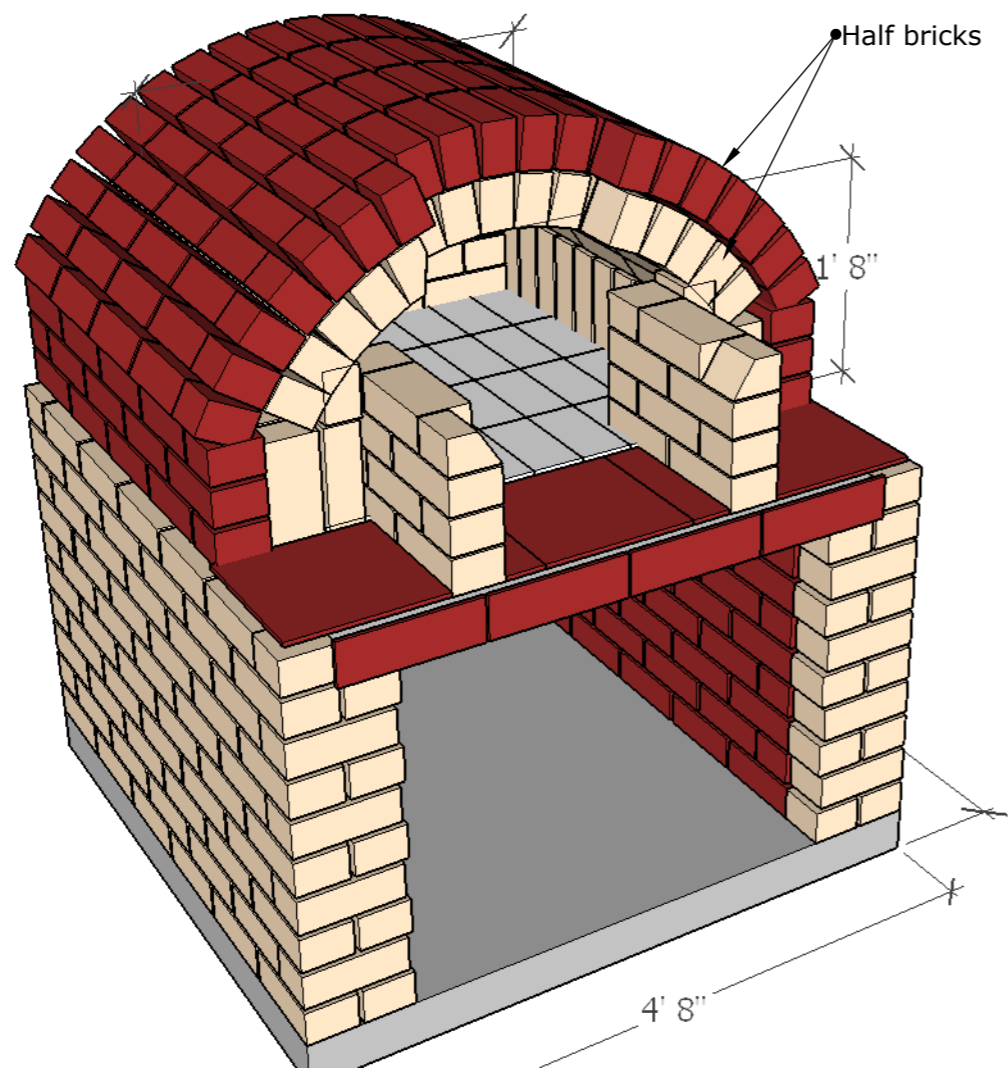
Face brick-on-edge with buttered joints (no cement gap at narrow edge of joint)



ELEVATION:
Inner skin of oven barrel vault



4' 8"



CONSTRUCT OUTER BRICK SKIN & CHIMNEY

Insulating plaster 19/32" with
cement + perlite mix to insulate

