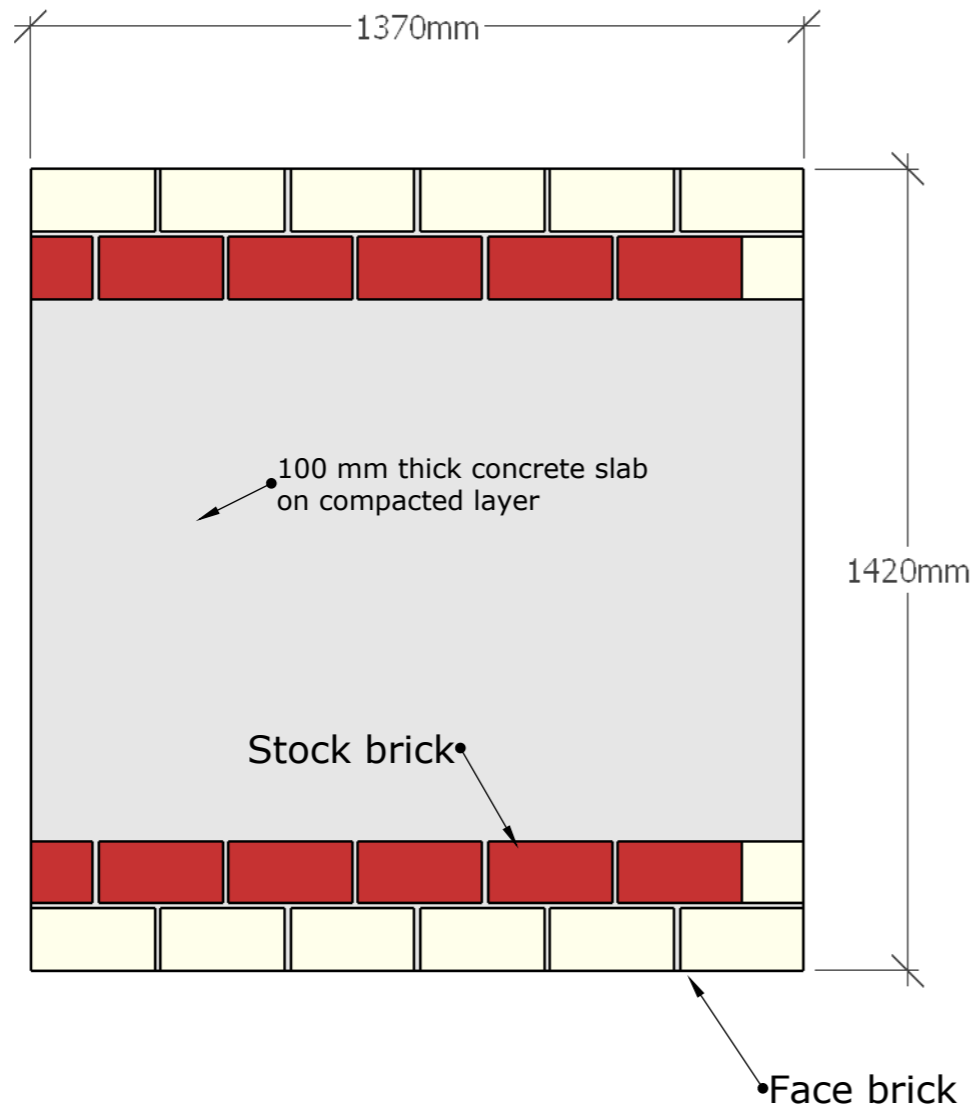
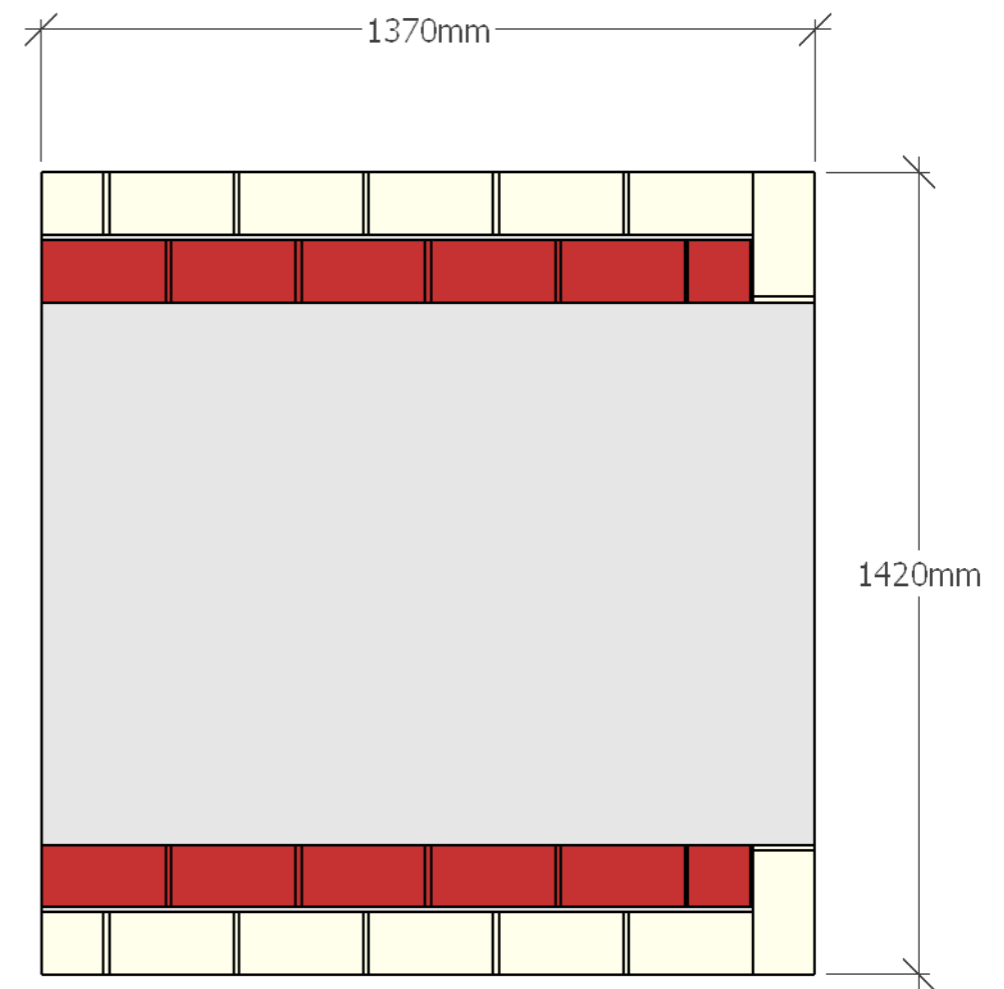


# PIZZA OVEN BUILD

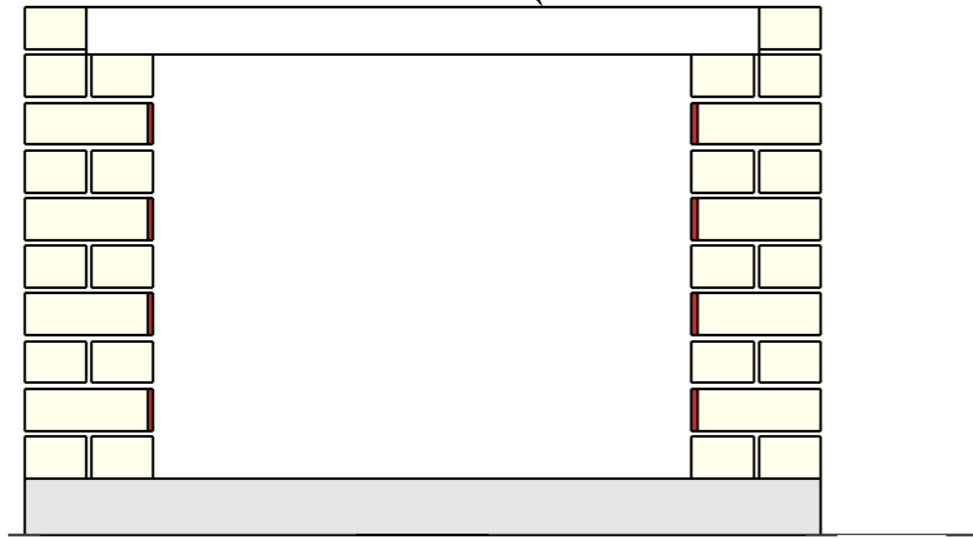


PLAN: BASE WALL:  
First layer of brickwork

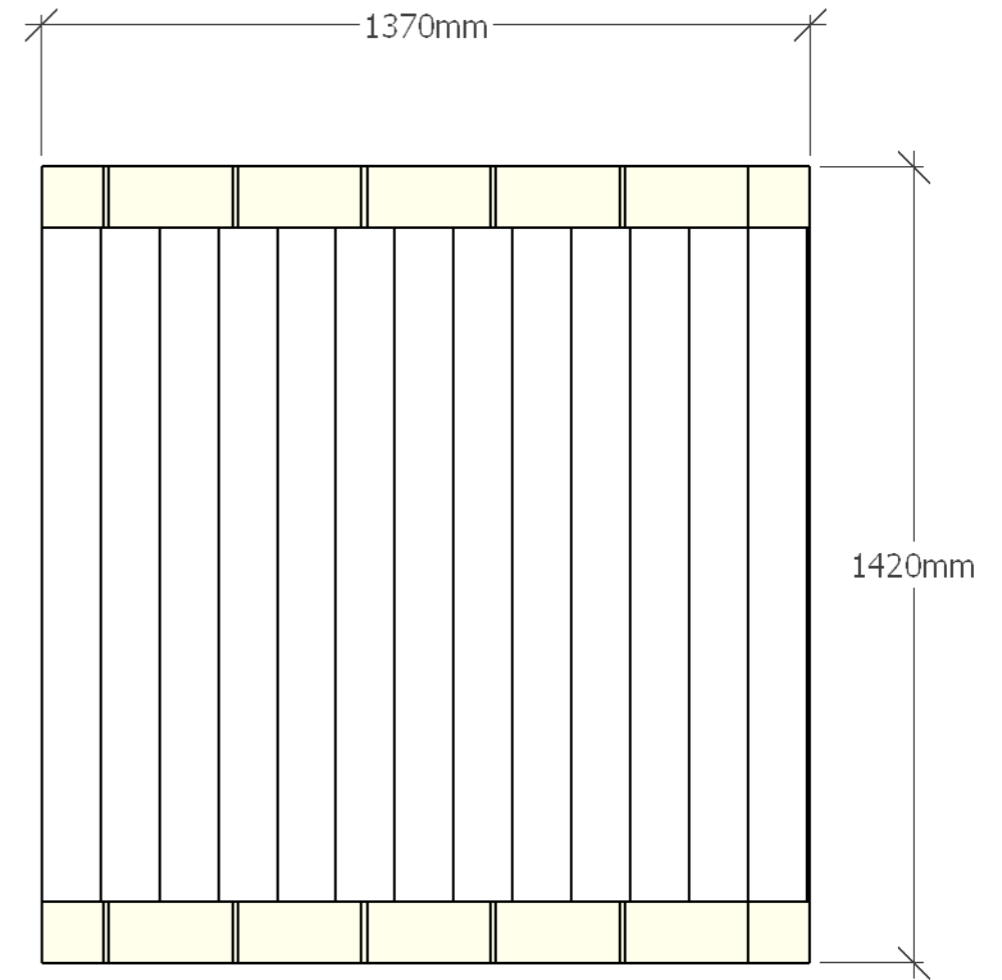


PLAN: BASE WALL:  
Second layer of brickwork

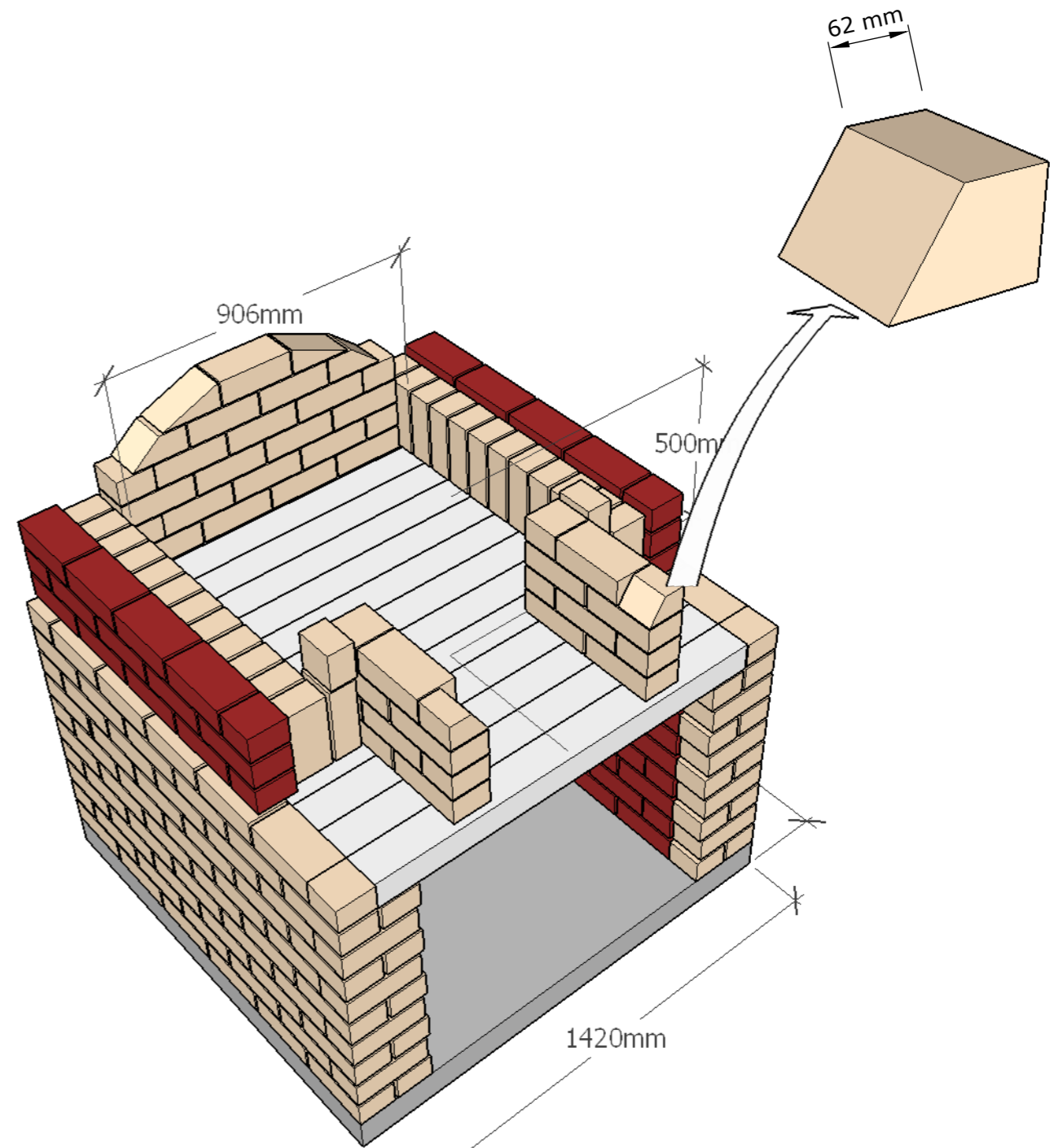
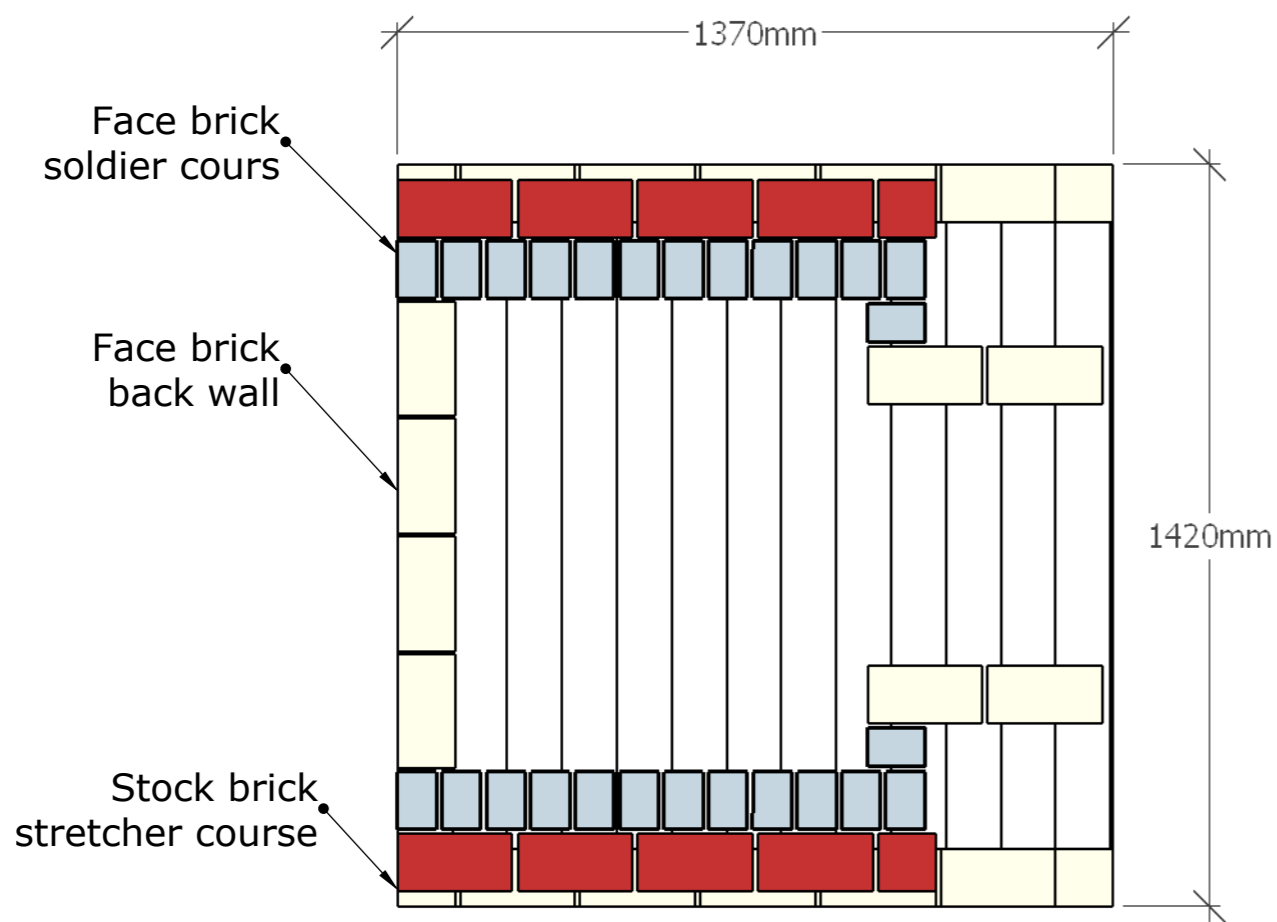
1,2 m precast lintels (13)



**ELEVATION:**  
Base wall built up to oven floor height

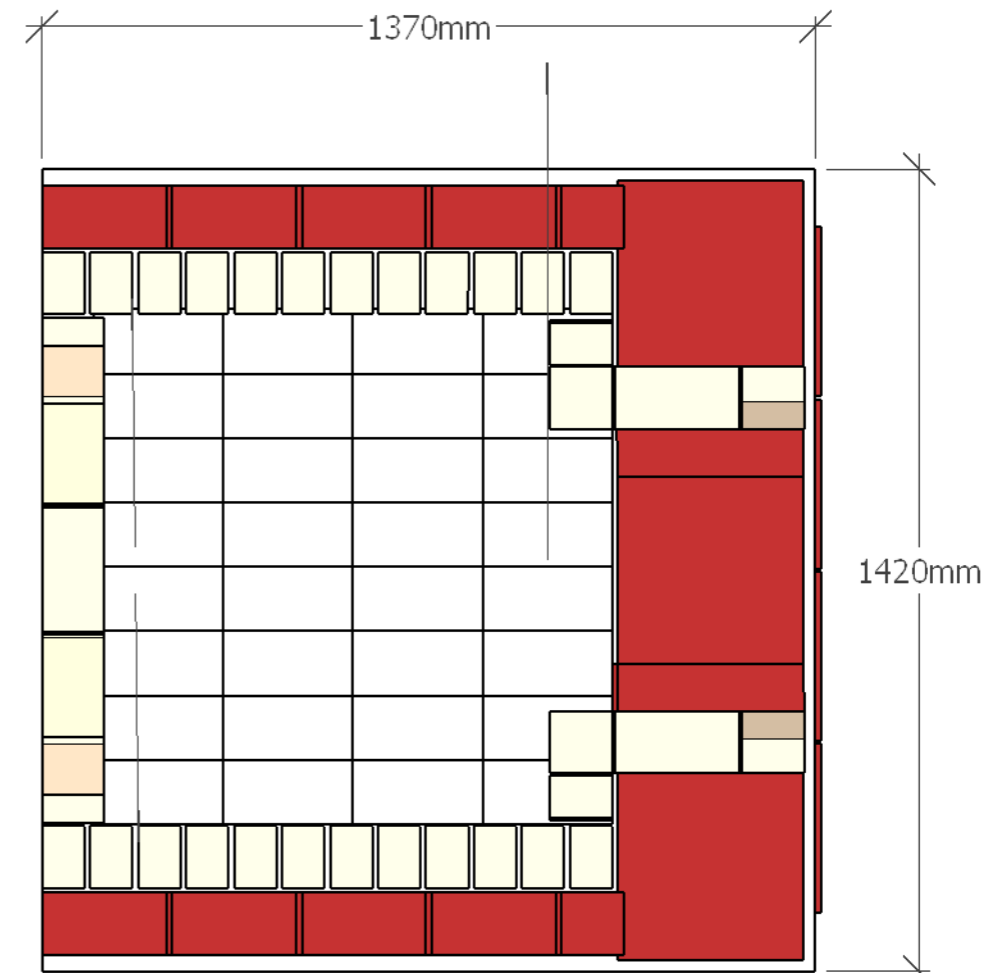
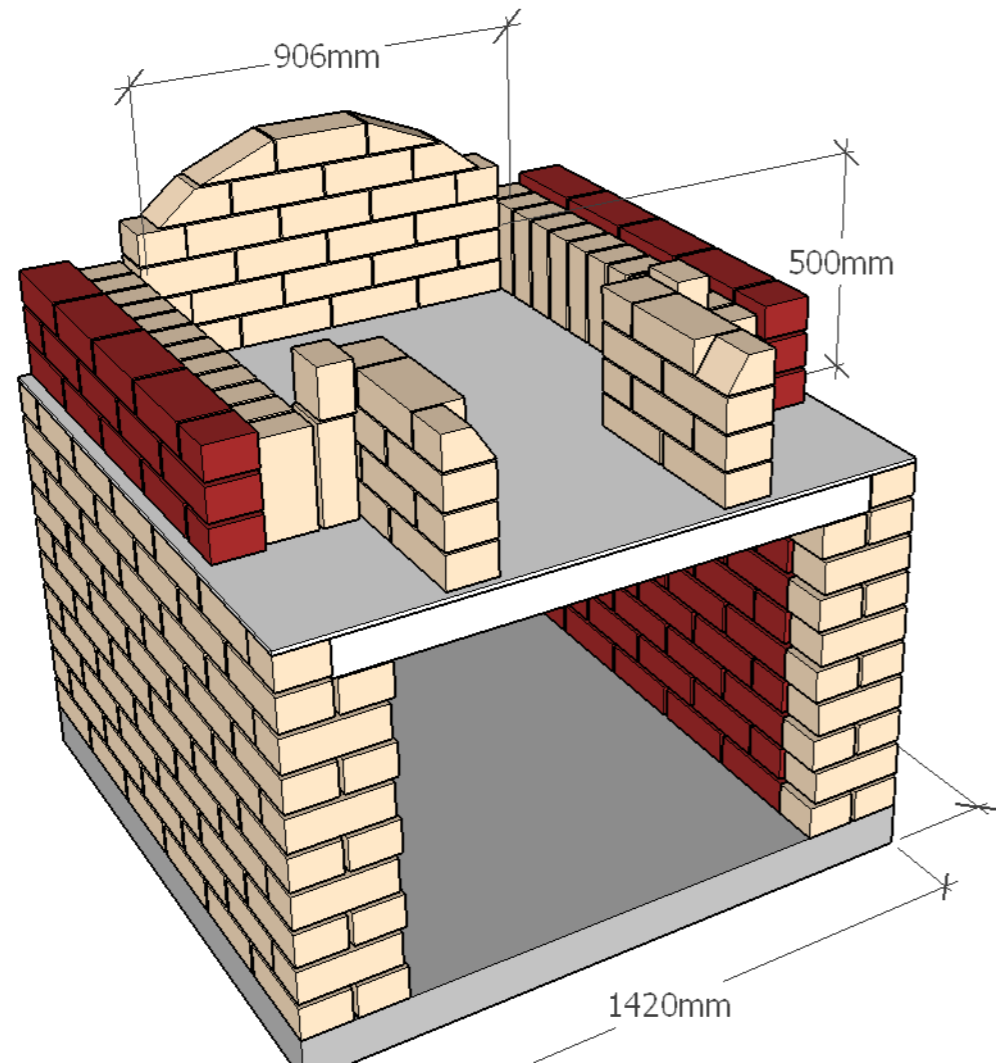


**PLAN:**  
Oven floor

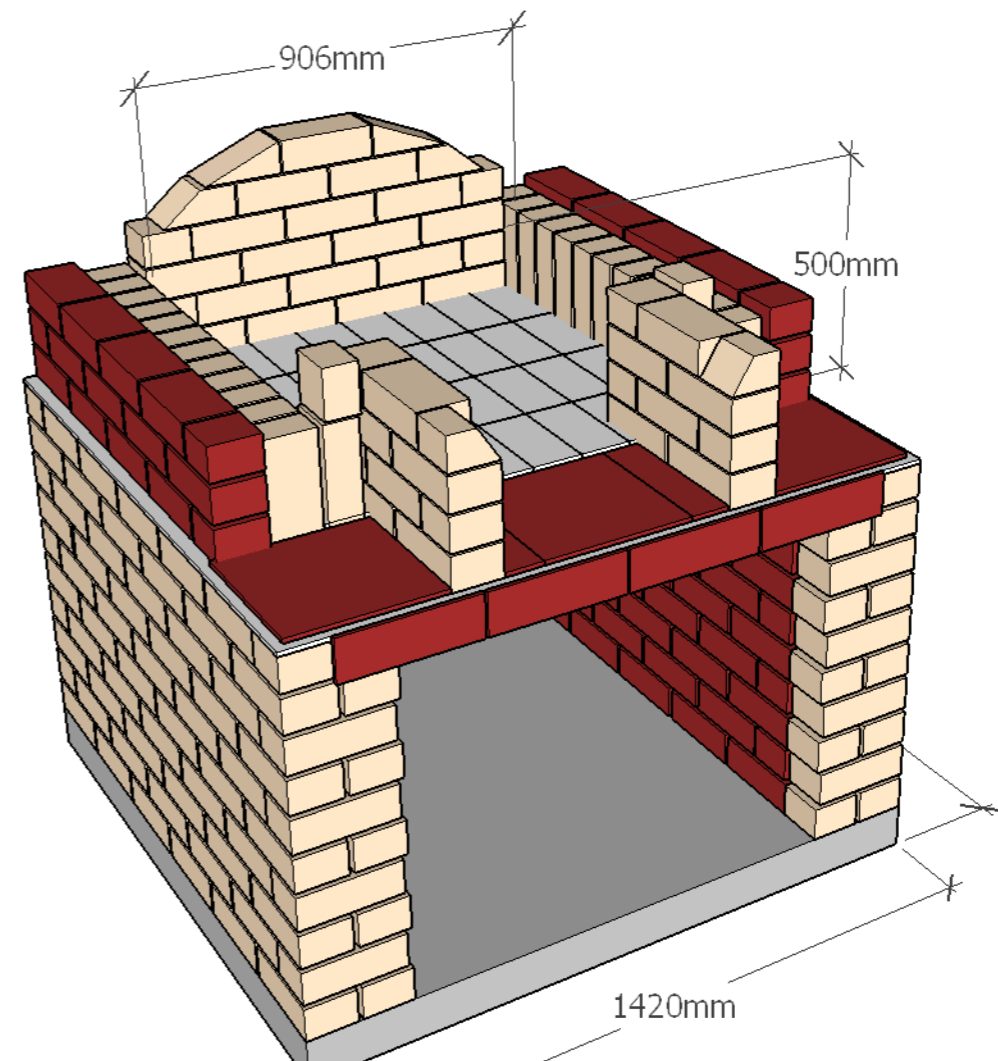


PLAN:  
First layer of oven wall

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.

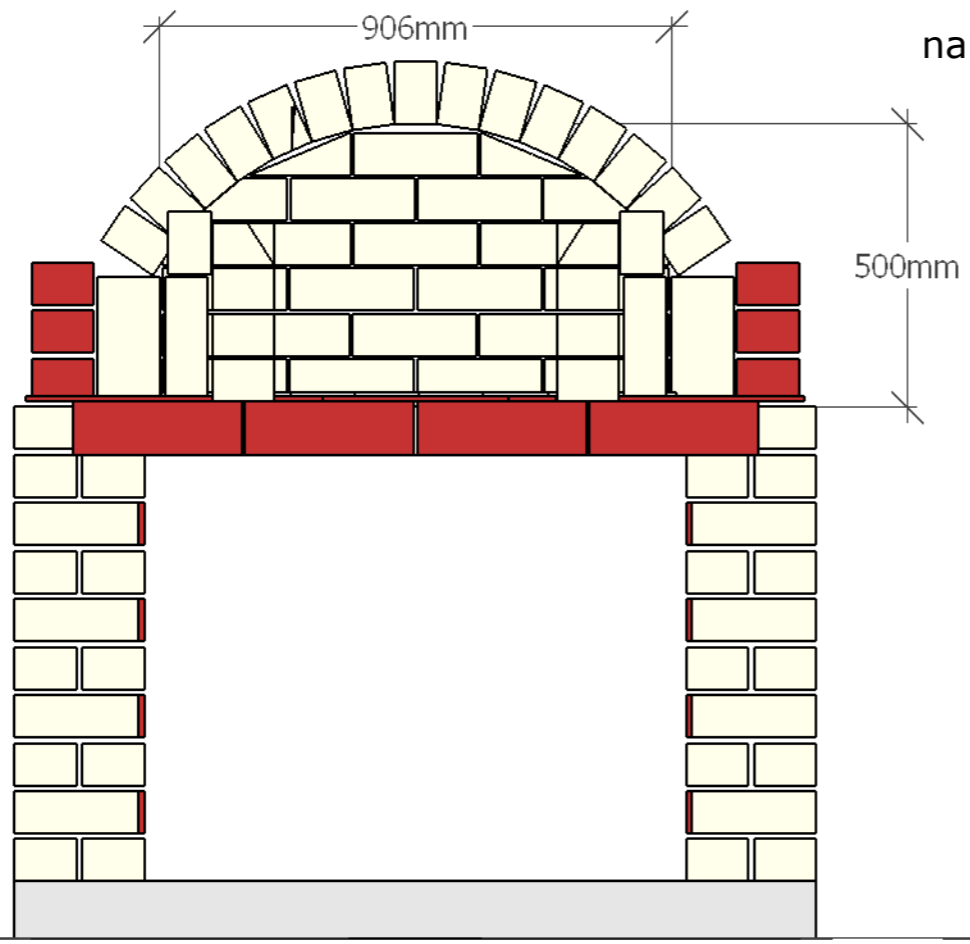


TILE LAYOUT PLAN

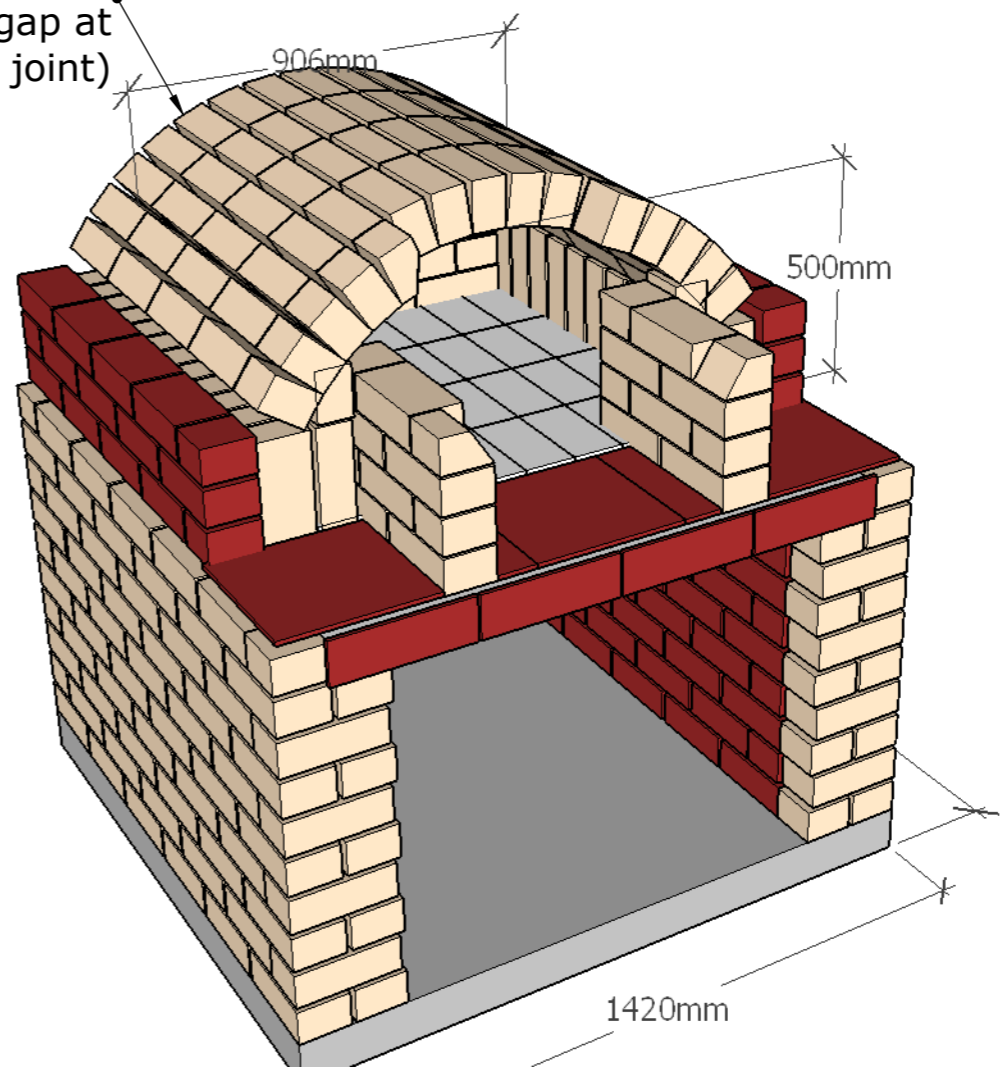


NOTE: use 50% less cement than usual for brick joints on inner skin of oven because cement does not handle heat well and will crack

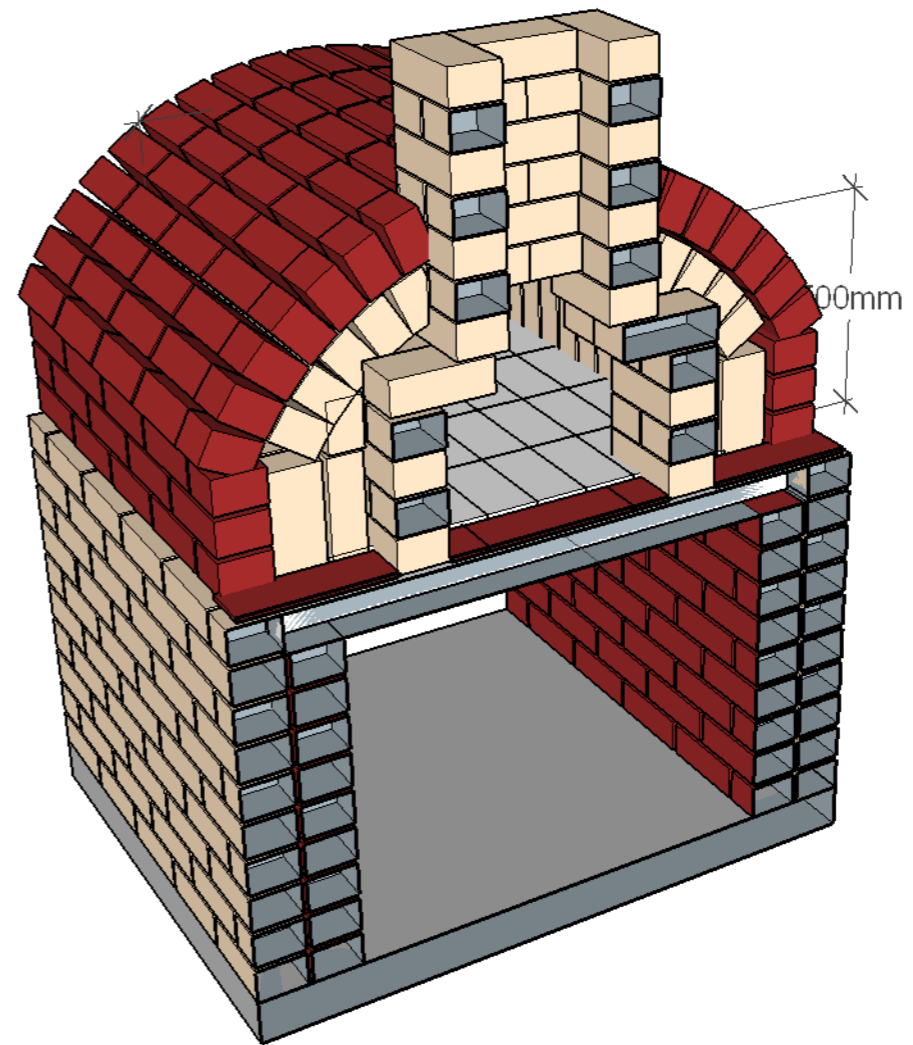
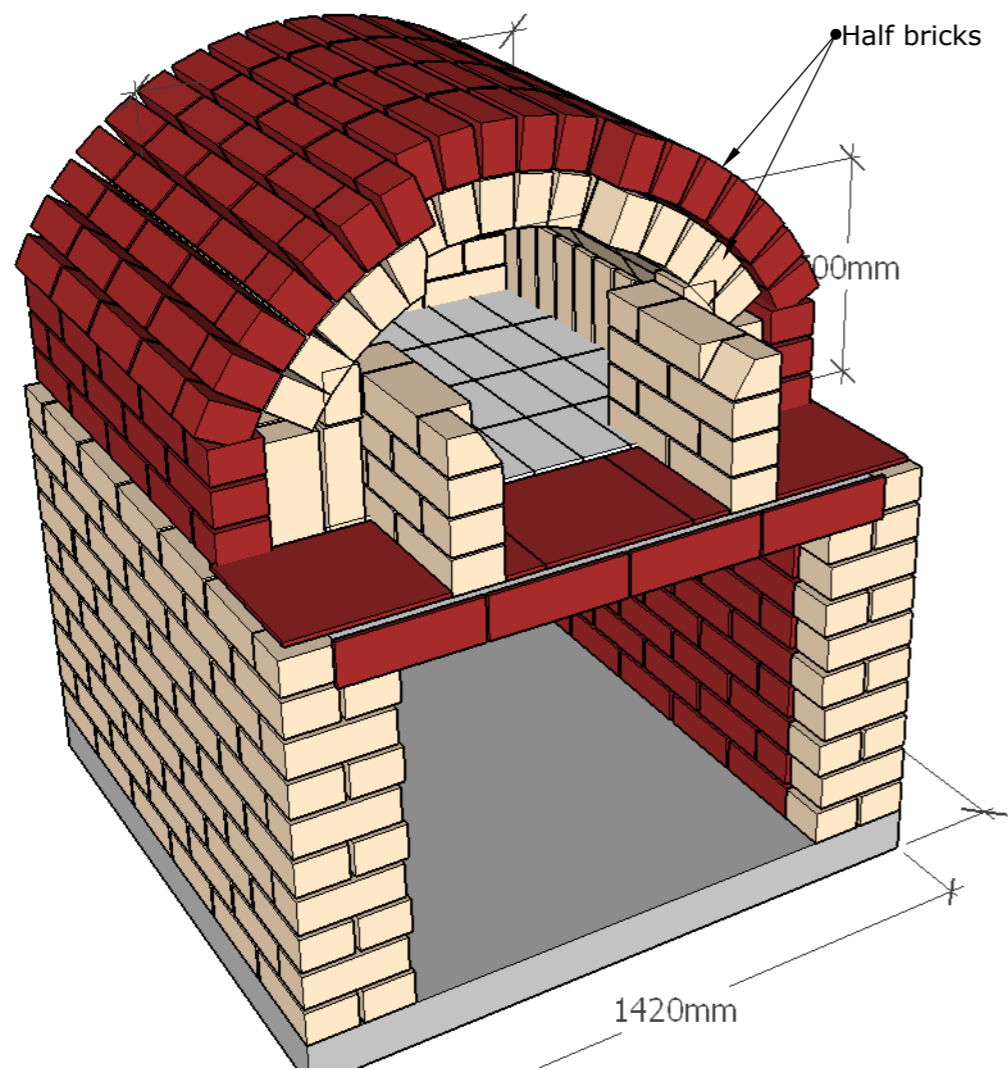
Face brick-on-edge with buttered joints (no cement gap at narrow edge of joint)



ELEVATION:  
Inner skin of oven barrel vault



1420mm



CONSTRUCT OUTER BRICK SKIN & CHIMNEY

Plaster 10-15 mm with  
cement + perlite mix to insulate

