

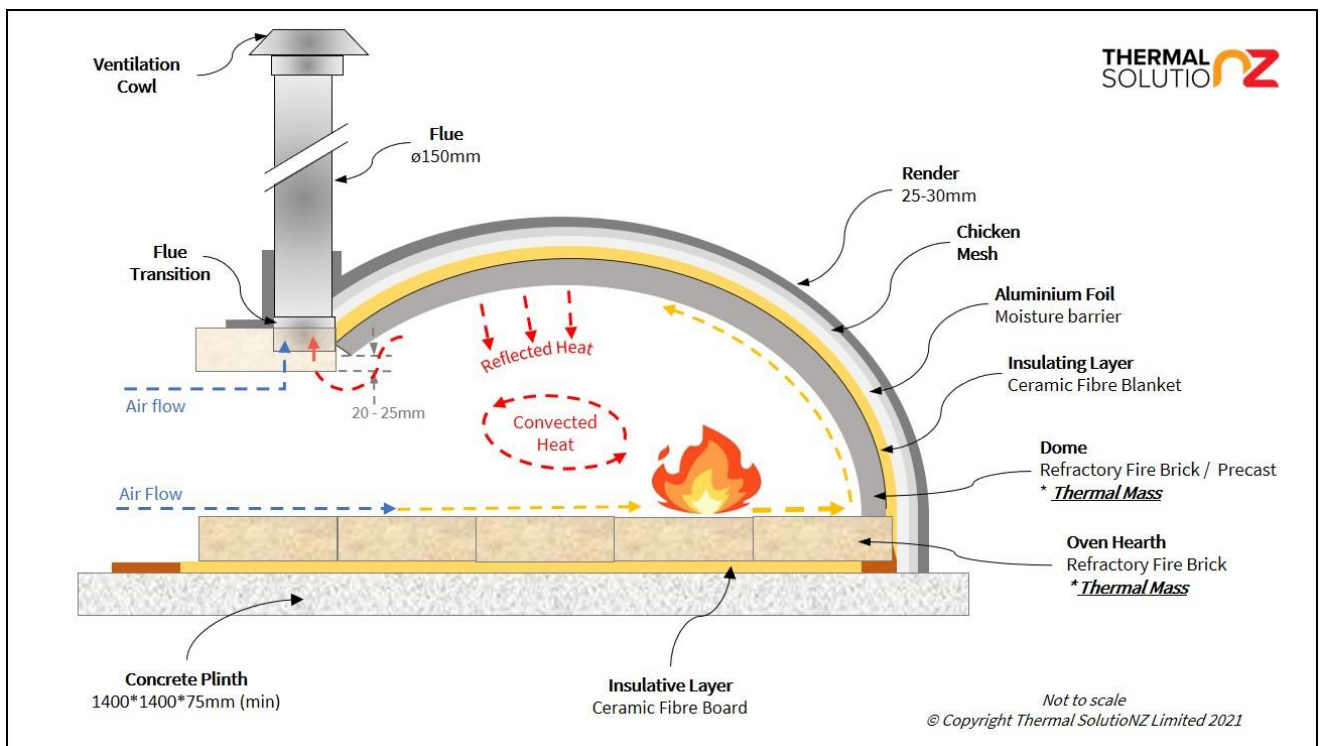
Brick Dome Wood Fired Oven Kit - Overview -

Our wood-fired oven kits are a great choice if you intend to build your own oven. We use high-quality industrial-grade materials to provide excellent Thermal Mass and Insulation; the vital characteristics of a good quality wood-fired oven. Optimum efficiency is achieved by exploiting the reflected, conducted, and radiated heat generated in the ovens.

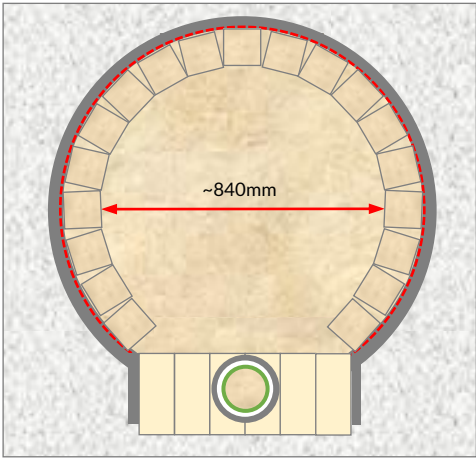
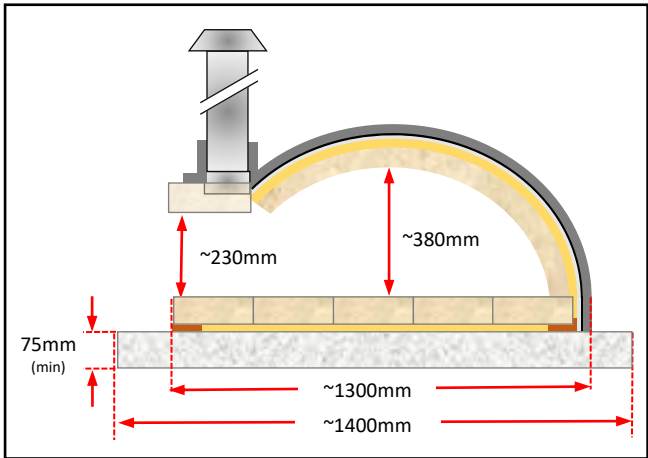
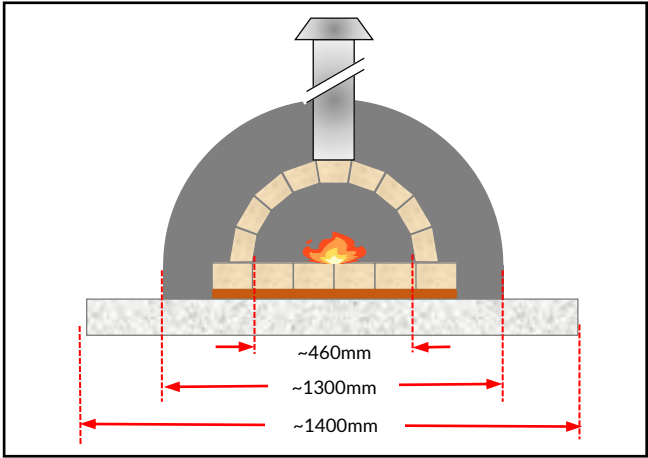
Our ovens can reach temperatures above 350°C in under 90 minutes, creating the perfect environment for cooking your homemade wood-fired pizza in minutes (Under normal conditions, using good quality dried timber). Heat retention in the ovens for up to 24 hours, allows cooking of a variety of other foods at lower temperatures, such as meats, vegetables, and bread. (Use of a door to reduce heat loss is recommended).

We offer two kit options, a precast dome or brick dome; performance of the ovens is very similar when comparing heat-up time and heat retention but the main difference is construction time; a precast dome kit would typically take 2-5 days, and a brick dome kit 5-10 days (in good conditions). Both kits are based on a dome with an internal diameter of 840mm, however, the brick dome kit can be easily customised to fit your requirements (extra costs may apply).

The kits weigh around 500kg when packed but with the heaviest individual component weighing 35kg, the kit can easily be transported by hand to the preferred location. A set of build guidelines are provided and we can help if you have any questions during construction.



Dimensions



Key:

- Concrete Plinth
- Refractory Fire Brick (Hearth)
- Refractory Fire Brick Tapered
- Dome
- Insulation
- Refractory Castable
- Refractory Mortar
- Render
- Flue

Kit Contents

1003	Refractory Fire Bricks - 230*115*75mm	100
1013	Refractory Fire Brick Tapered - 230*98/82*65mm	10
2016	Refractory Aluminate Cement - 25kg Bag	1
2202	Refractory Mortar (25kg)	1
4003	Ceramic Fibre Blanket - 7200*610/25mm	1
4102-2	Ceramic Fibre Board- 1000*500*25mm	2
5011	Low Line Ventilation Cowl s/s	1
5012	Flue s/s Ø150 x 900mm	1
5019	Flue Transition Sq Rnd s/s - Ø 150*80mm	1
	Brick Kit Template A	1
	Brick Kit Template B	1
	Arch Jig	1
5022	Aluminium Foil (Roll)	1
5024	Brick & Concrete Sealant (Tube)	1
5028	Chicken Mesh (Roll)	1

Customer Supply

Base & plinth

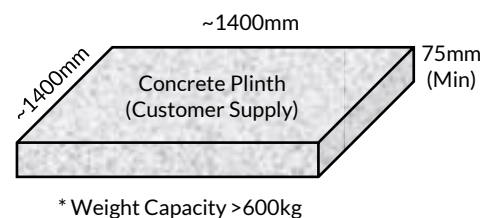
Mortar plaster for outer render – products such as Dricon Mortar Plaster (available as optional extra, sku # 5026) or Cemix Masonry Mortar Mix

Base & Plinth

The base for your wood fired oven can be constructed using a variety of materials, including masonry block, timber or steel but we always recommend casting a reinforced concrete plinth on top to withstand a load of approximately 600kg.

The overall size of your oven when constructed will be ~1300mm, therefore ideally your concrete plinth should be ~1400 x 1400 x 75mm.

Allow around 1 week for the concrete plinth to cure before beginning to construct your oven



Tools Required

- Gloves
- Dust mask
- Eye protection
- Long sleeved shirt
- Sprit level
- Sponge & water (cleaning excess mortar
- Ratchet / tie down strap
- Cement mixer or wheelbarrow (mixing refractory castable)
- Angle grinder & diamond blade
- Concrete trowel & float
- Utility knife

Refractory Guide

- Refractory Mortar: Ready to use air setting mortar, must be laid less than 3mm thick.
- Refractory Cement Mix: 4 parts sand : 1 part refractory aluminate cement.

* Drawings not to scale

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