

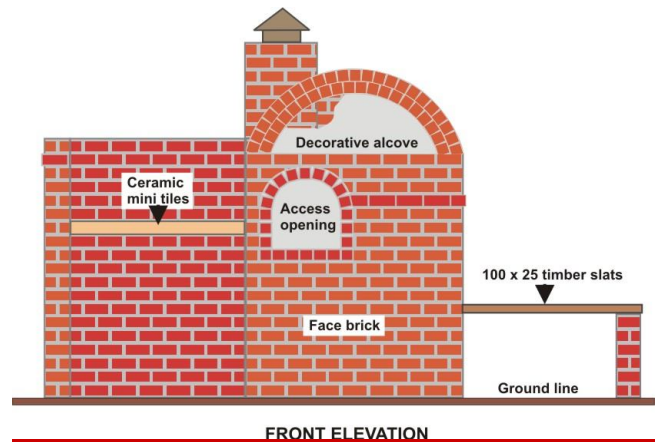
BUILD YOUR OWN CLAY BRICK PIZZA OVEN



HOW TO BUILD A CLAY BRICK PIZZA OVEN

APPROXIMATE QUANTITIES

Clay Refractory Bricks	560
Clay Face Bricks	2400
Clay Pavers	75
Dryset	150kg
Cement (Frogged Bricks)	9 pockets
(Smooth Bricks)	6 pockets
Sand (Frogged Bricks)	2m ²
(Smooth Bricks)	1.5m ²

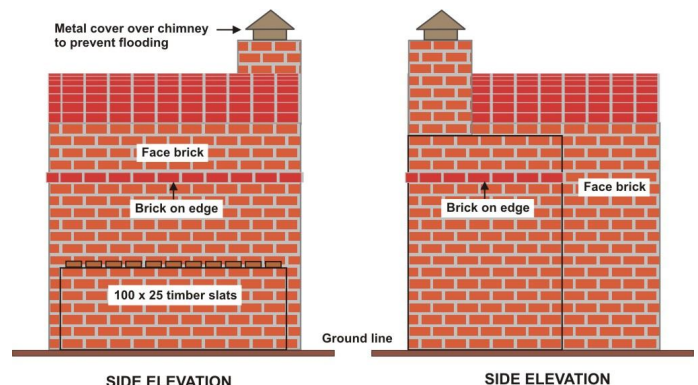


INSTRUCTIONS

Study Instructions and Drawings before starting.

Note that the bricks forming the bottom, sides, back and top of the actual oven should be refractory Clay Bricks or Clay Bricks burnt in excess of 1200°C. This project must be built on level ground and should only be tackled with previous bricklaying experience.

1. Foundations: 600mm (w) x 120mm(h)
Measure and peg out foundation lines according to the plan. Set foundation lines 600mm apart, noting that the walls are centrally located.
2. Excavate between the lines to a depth of 450mm.
3. Cast concrete foundation to a height of 230mm.
4. Lay 1st course of Clay Brickwork on the foundation line.
5. Continue brickwork courses to ground level and backfill the trenches to this level.
6. Raise the corners to allow for brick line.
7. Build up brickwork to the height of slabs - as shown in section x-x and Y-Y.



8. Construct timber shuttering on which to pour slabs.
9. Apply suitable reinforcing onto the timber shuttering before pouring the concrete for slabs.
10. Allow the slabs to harden for two days before raising the brickwork further.
11. Lay 1-course of bricks on top of the slab, to form the bottom of the oven.
12. Raise side brickwork to start of arch at the top of the oven - back and front wall brickwork will be completed at a later stage.
13. With the help of a timber frame, build an arched roof for the oven in double skin brickwork, allowing for the chimney - as shown in the drawing.
14. Build up the chimney and place an adjustable metal chimney cover on top, as flue should be closed off for sufficient heat build-up.
15. After t2-3 days, the timber support for the arch can be removed and the inside of the oven cleaned- out.
16. Build up the back wall of the oven.
17. Build up the front of the oven, construct another arch for the oven opening. For additional heat build-up, an oven door can be attached.
18. Construct decorative alcove on top of the oven as shown in drawing on front elevation.
19. Build bench seat and complete brickwork above the working surface on the side of the pizza oven.
20. **Do not** use pizza oven for a week to allow proper drying of mortar.

