Superior Clay 18" Bake Oven

Components:

- 40 firebrick for hearth floor and sides
- 20" dome
- 10" tunnel
- HeatStop II
- Insulating castible
- Entrance cover

Additional materials such as brick, stone or block may be needed for base and surround.

Dealers
Masonry Bake Ovens

INSTRUCTIONS

Building the 18" Superior Clay Oven

1) Build masonry base at least 34" wide by 46" deep, and 38" high for a finished oven floor 42" above the kitchen floor or ground.

The inside of the oven is 18" in diameter (actually a pentagon) and the walls will be about 8" thick so the base should be about 34" wide and 46" front-to back-to allow for a 12" counter or hearth extension in front of the oven entrance.

2) Cast a 2" thick layer of insulating refractory concrete on top of the base and set the firebrick oven floor directly on the insulating refractory concrete.

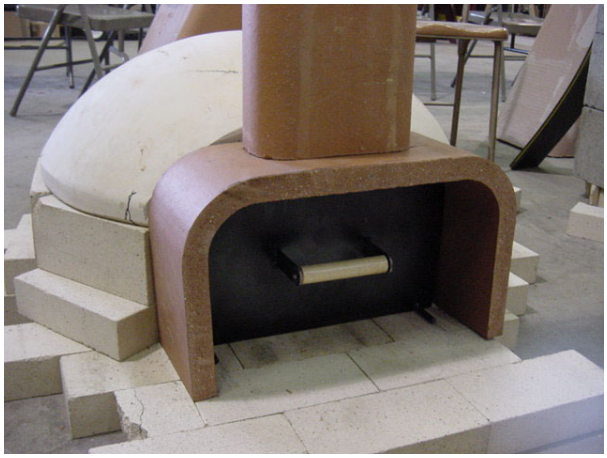
3) Lay out 18" circle on oven floor and set 10 firebrick in Heatstop II refractory mortar just inside circle as shown, five sides each with one brick layed flat and one brick layed on edge on top of the first brick, so that firebrick walls are about 7" tall.

4) Set the 20" oven dome, the 10" entrance tunnel (with flue opening toward the dome) and the first flue tile all in Heatstop II refractory mortar.

5) Parge the sides and top of the oven with the insulating refractory concrete at least 2" thick.

6) If the oven is associated with a cooking fireplace or is part of a larger chimney mass, brick can be laid directly on the insulating concrete. If the oven is to stand alone it can be stuccoed, plastered or finished with any non-combustible masonry material such as tile, brick or stone.

7) The 4"x8" flue liner should be enclosed within a chimney with walls at least 4" thick of solid masonry. If the chimney is inside a house it must conform to all applicable codes dealing with clearance to combustibles and height above the roof. If the oven is outside the flue need only be enclosed in masonry as high as is desired and clear of combustibles.



An oven "door" (free-standing steel screen) is provided to help keep the oven warm. When a fire is heating the oven the door can be placed toward the front of the entrance so that flue gasses can enter the flue. After the oven is warm and the fire is out the door can be placed farther in the entrance to close off the flue, seal the oven better and preserve the heat.