

# Superior Clay 24" Bake Oven



## Components:

- 50 firebrick for hearth
- [27" dome](#)
- 15" entrance tunnel
- HeatStop II - two 10# pails
- Insulating castible - four 35# Bags
- Entrance cover

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

## INSTRUCTIONS

**Step 1:** Build masonry base at least 40" wide by 50" deep, and 38" high for a finished oven floor 42" above ground level.

*The inside of the oven is 24" in diameter and the walls will be about 8" thick so the base should be about 40" wide and 50" deep to allow for 12" hearth extension in front of the tunnel entrance.*

**Step 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 concrete.

**INSULATION MUST BE BELOW OVEN FLOOR**



3) Lay out a 24" circle on oven floor and set the entrance tunnel and 14 firebrick as shown using HeatStop II refractory mortar.

4) Set the 27" oven dome, the 15" entrance tunnel (with flue opening toward the dome) and the first flue tile all in Heatstop II refractory mortar.

5) Parge entire oven with insulating castable refractory 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.



8) A door-without-a-hinge or entrance cover for the oven entrance is provided. It can be propped up slightly (to provide combustion air) at the outside of the entrance when a fire is burning in the oven and can be pushed in farther to close off the flue to keep the oven warm longer after the fire has burned out.

**(Special note: The dome of the brick oven is likely to crack. Cracking of the dome is not structurally hazardous, and is necessary for natural expansion and contraction of the masonry dome, which will occur during extreme heat fluxuations.)**