24" OLD STYLE

COMPONENTS

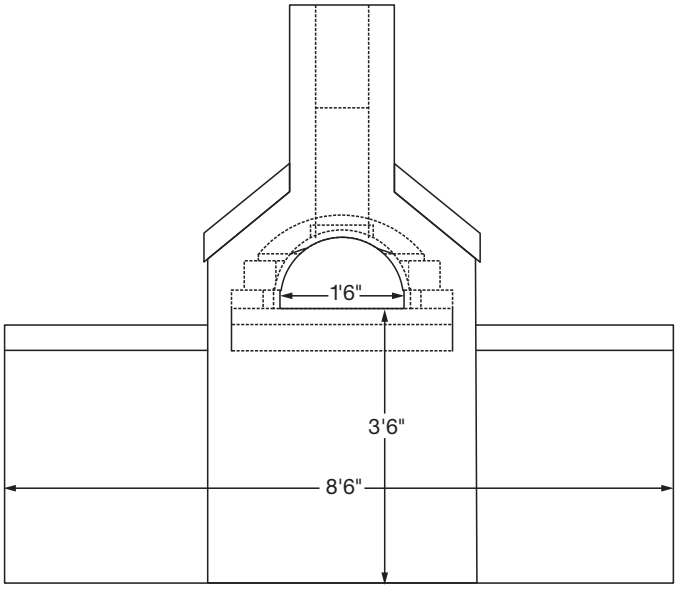
- 50 FIREBRICK FOR HEARTH (NOT INCLUDED)
- 27" DOME
- 18" ENTRANCE TUNNEL
- HEATSTOP II - TWO 10 LB. PAILS
- INSULATING CASTABLE - FOUR 50 LB. BAGS
- ENTRANCE COVER

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

SUPERIOR CLAY CORP

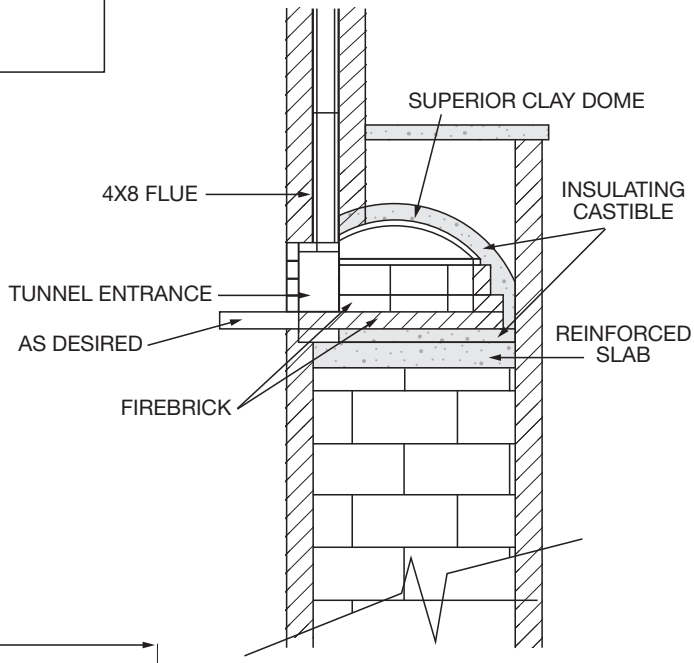
24" OLD STYLE PLAN VIEW

TECHNICAL DRAWINGS ARE AVAILABLE
FOR THESE BRICK OVEN SIZES:



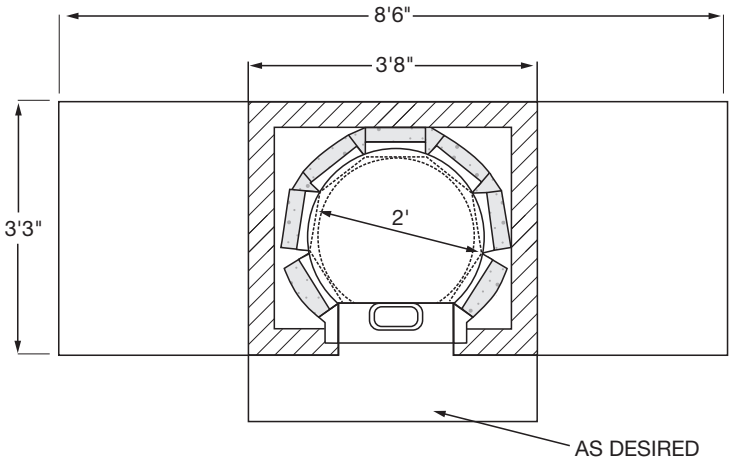
ELEVATION

FOUNDATION & FOOTING
TO MEET LOCAL CONDITIONS



SECTION/ELEVATION

FOUNDATION & FOOTING
TO MEET LOCAL CONDITIONS



STEP 1

Build masonry base at least 40" wide by 50" deep, and 38" high for a finished oven floor 42" above the kitchen floor or ground.

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" front-to-back to allow for a 12" counter or hearth extension in front of the oven entrance.

STEP 2

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

STEP 3

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

STEP 4

Set the 27" oven dome, the 18" entrance tunnel (with flue opening toward the dome) and the first flue tile all in HeatStop II refractory mortar.

Special note: The dome and sidewalls of the brick oven are 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.

STEP 5

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

STEP 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. Add more insulation over the 2" of insulating castable refractory. The more insulation, the faster the oven heats up and the longer it stays hot. This outer layer of insulation can be made with inexpensive perlite or expanded shale with a little Portland cement to bind it.

STEP 7

The 4" x 8" 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.

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 further to close off the flue to keep the oven warm longer after the fire has burned out.