



## STEPS FOR BUILDING YOUR D.I.Y PIZZA OVEN

**STEP ONE:** Place 24 floor tiles on the base where you want the oven to sit.

**STEP TWO:** Place front pre modular section at front of the 24 floor tiles. Place the back pre modular end at the back of the 24 floor tiles. Then place 2 side sections on your base, keeping flush with the outside (the side sections sit higher than the front and back sections). Place some bricks at the side of the foundation to keep in place.

**STEP THREE:** Remove the floor tiles. Stand the back arch in place. Then pour  $\frac{3}{4}$  of the bag of perlite into the foundation area. Use a straight piece of timber to even out the perlite so it is as flat as possible. Then replace the floor tiles in the position that they were in before. Tighten the floor tiles by tapping down on them with your fists.

**STEP FOUR:** Stand the front pre modular arch on the top of the foundation, keeping flush with the inside of foundation.

**STEP FIVE:** Place the two wooden cradles upright keeping them about 100mm from the front and back ends. Place two bricks on the ends to hold the cradles in place (you can remove the bricks when you have 3-4 rows built). Place a straight edge timber across the top of the front and back pre modular ends. Then raise the cradle to the height of the timber rail.

**STEP SIX:** Lay 5 full bricks in first row. Then lay second row starting with  $\frac{1}{2}$  brick plus 4 full bricks in single row. *Keep painted side up.*

**STEP SEVEN:** Now you are ready to build the rest of the oven in brick bond fashion. Every second row uses 2 half bricks on the end of the row. The last two rows on top of the oven start from the back. You eventually end up with an empty two half brick space for the flue opening towards the front of the oven.

**STEP EIGHT:** Place a piece of paper resting on timber cradles. Replace bricks on top of the paper. Now you can insert the chimney. This stops render from falling through.

**STEP NINE:** *When rendering your oven you need a wheelbarrow, a shovel and a pair of rubber gloves.* The render is mixed at 5 to 1. 5 parts of sand, 1 part of cement (use one full bag of refractory cement). Place chicken wire over the body of the oven and pour a runny mixture of render over the top. Use your hands (with rubber gloves on) to make sure the oven bricks are completely covered. *At this stage it does not need to be smooth.*  
Once completed, leave the oven to dry for 24 hours. Once left to dry for a day, fire up your oven at least three times (to dry all the moisture out) before starting the insulation stage.

### **INSULATION STAGE:**

**STEP TEN:** Place heat blanket over body of oven.

**STEP ELEVEN:** Straddle chicken wire mesh over the entire blanket. Cut out mesh to fit around chimney. Stand up the insulating sleeve resting at front of oven. Bend the insulating sleeve mesh over to tie with body (mesh) of oven. Knit all mesh tightly together.

Render over entire oven with a mixture of 4 parts perlite, 1 part sand and 1 part refractory cement. Allow time to dry. Finish modular front and oven front by packing paper inside cavity. Approx 50 mm to stop cement filler continuing up cavity. Mix filler cement with water only.

**STEP TWELVE:** Finish rendering with standard render. Mixture 5 parts sand, to 1 part normal cement. At this stage you can shape the oven to your liking. You can also add coloring to suit your color preference. Thickness of render should be approximately 60 to 80 mm.

