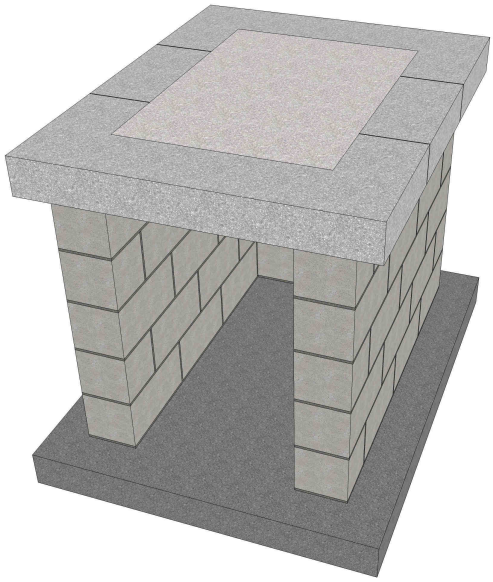
Installation Instructions & Materials List for the –

47” x 60” Insulated Base

Let’s build a wood-fired oven! First, we will need to start with an oven base. This packet includes a list of materials you will need to build the insulated oven base and step-by-step installation instructions.

This Base is Designed for the Following Ovens –

Mattone Barile Grande and Mattone Barile Grande with CFB



Materials Shopping List

*(*Indicates pre-adjusted for 8% overage recommendations)*

14	80lb Bag of 5000PSI Concrete Mix*
30	60lb Bag of Standard Concrete Mix* *(Base Slab)*
20	60lb Bag of Standard Concrete Mix* *(Core Fill)*
6	60lb Bag of Standard Mortar Mix*
1	60lb Bag of Portland Cement
1	4 CuFt Bag of Vermiculite or Perlite
1	1.5 CuYd of Crushed 3/4” – 1” Gravel*
40	8” x 8” x 16” Block
5	8” x 8” x 8” Block
15	Rebar – 16” x ½”
4	Rebar – 24” x ½”
10	Rebar – 36” x ½”
9	Rebar – 44” x ½”
5	Rebar – 48” x ½”
5	Rebar – 60” x ½”
1	Package of Rebar Wire
1	2” x 24” x 8’ EPS Foam Sheeting *(Styrofoam)*
2	4’ x 8’ x 7/16” OSB *(or Plywood)*
2	2” x 4” x 8’ Stud *(1.5” x 3.5” x 8’)* *(Only Use Straight Studs – NO bends!)*
7	2” x 6” x 10’ Stud *(1.5” x 5.5” x 10’)* *(Only Use Straight Studs – NO bends!)*
3	2” x 2” x 24” Wood Stakes *(6 per Bundle)*
1	1lb. Box of 4D – 1.5” Nails *(or similar size)*
1	1lb. Box of 10D – 3” Nails *(or similar size)*
2	10oz General Purpose Adhesive *(Liquid Nails)*
1	9’ x 12’ Plastic Sheeting - 2 Mil
4	Rebar Covers *(or old tennis balls)*
1	Marker, Pencil or Stick of Chalk

Tools Needed

Wheelbarrow	Circular Saw
Shovel(s)	Hand Tamper
5lb Mallet	Rubber Gloves
Hammer	5 Gallon Bucket(s)
Caulking Gun	Framing Square
4’ Level	Masonry Trowel
Respirator	Safety Glasses
Wire Cutter	4” Blade Utility Knife
Tape Measure	Construction Sponge

Angle Grinder w/ Metal Cutting Blade *(rebar)*

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What you need to know BEFORE you build your 47" x 60" Insulated Oven Base

READ ALL INSTRUCTIONS BEFORE YOU BUILD – We worked very hard to bring you the most through, yet simplistic set of DIY wood-fired oven and base instructions on Planet Earth! We HIGHLY encourage you to read both sets of directions before you tear open your first bag of cement.. or at least look at the pictures (*guys*)..

Placement of Oven – First and foremost, ALL BrickWood Ovens are for **OUTDOOR & NON-COMMERCIAL USE ONLY!** Secondly, the placement of your oven really depends on your local building codes. Many codes & HOA's state that all "solid-fuel burning devices" be placed within "X" number of feet from any structure. Before you build your oven, check with your local municipalities and/or HOA's to verify you build to the standards of your code.

In addition, you must remember that no wood burning oven manufacturer can guarantee 100% smoke capture. For this reason, we do not recommend placing your BrickWood Oven within 5 feet of any ceiling or covered structure. We also recommend leaving a distance of 3 feet between the oven and any structure like walls, fences, trees, etc..

Also, make sure that the front / opening of your oven faces the direction of the oncoming wind. If the wind hits the rear of the oven, it can create a small vacuum which will pull the smoke out the front of the oven.

Oven Height – Our oven bases are designed with 8" x 8" x 16" block that is 5 layers in height. This common dimension allows any oven user (of average height) the ability to insert, rotate and remove food at a comfortable level. BUT, if the end user is below 5' 8", we would recommend building your oven base 4 rows in height. This will bring the oven down to a more comfortable level. Also, the height of the 8" x 8" x 16" blocks has zero effect on the performance of the oven. If you want to raise your oven by 10 layers (10 blocks in height) so you can use it on an elevated patio or deck, that would be okay. Just be sure to use plenty of rebar and fill every core with rebar with cement. If you are going above 5' in height, have your oven base designed (or signed-off) by a structural engineer.

Weight of the Base & Oven – As you can imagine, a completed base and oven is heavy. Very heavy! The base will weigh about 2500lbs and the oven will weigh about 1000lbs. Due to the extreme weight of the oven, we do not recommend building your oven on an existing concrete patio or paver patio. Neither of these surfaces are designed for the excessive weight of ANY wood-fired oven. When building an oven, be sure to prepare the base in accordance with your local building codes and use plenty of rebar in the base slab.

Building your Base Slab to the Frost Line - Several cold-weather states require the base slab to be built to the Frost Line. We highly recommend that you check your local building codes prior to construction for frost line depth dimensions and installation requirements for your area. Our base instructions DO NOT showcase how to build to the frost line.

Dry Stacking Block vs. Mortaring Block – Yes, it looks easy and time efficient, but dry stacking block (and getting a smooth / level finish) is more difficult than meets the eye. We recommend mortar between block layers as making adjustments (vertical & horizontal) is easier with mortar than making adjustments on dry stacked blocks.

Using Hardscape Blocks instead of 8"x8"x16" Blocks – Hardscape blocks can be used instead of 8"x8"x16"'s. While we don't provide detailed directions on stacking this type of block (think Lego's), the same stagger method applies when layering the hardscape blocks. This method does not use rebar, so be sure to use a thin layer of mortar between layers. You can also use an adhesive like Liquid Nails® Landscape Adhesive (or Loctite PL), but make sure it contains polyurethane so it can withstand years of seasonal weather.

Filling the Block Cores – While filling every block core that has rebar is REQUIRED, filling the entire bottom row of block cores is RECOMMENDED. And filling every block core on all 5 layers would make your base bomb-proof! If you want to fill all block cores, you will need to double the amount of "Core Fill" bags on the Materials Shopping List.

Lots of Rebar – We recommend more rebar than is needed to build a pizza oven. But at the same time, rebar is cheap and using additional rebar makes your oven base stronger and safer.

Modular Hearth Slab vs. Monolithic Slab – The first thing you will notice about our recommend construction for hearth slabs is the fact we suggest you make them in sections.. on the ground.. upside down. We created this method for several reasons:

- *Fool Proof Construction:* ANYBODY can build a wood frame box for the concrete slabs to shape and dry while the construction of a single monolithic slab frame is very complicated and is not DIY friendly!
- *Faster Construction Time*: The slabs are drying while you are building the base. Once the base is dry, simply mortar the dry hearth slabs on top and continue construction. No waiting for the slab to dry before next step!
- *Insulation Layer is built INTO the Single* Slab: Not on *two* separate layers like the monolithic slab.

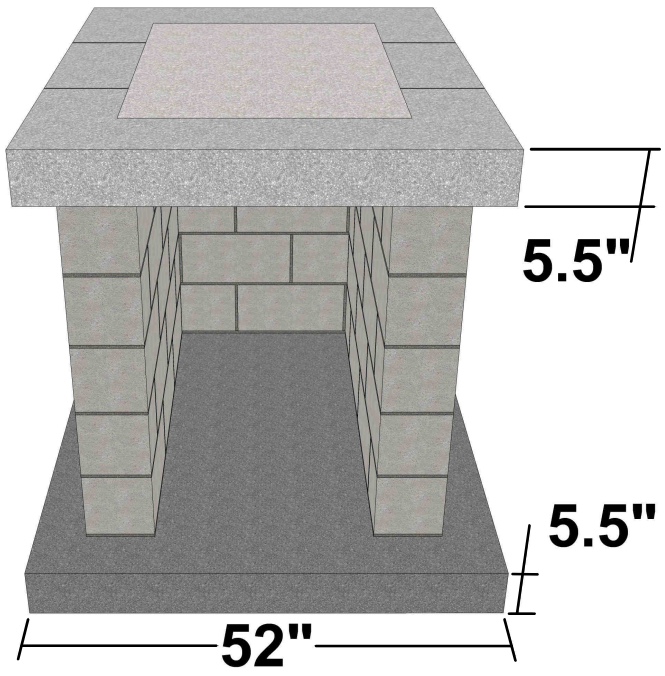
What is Vermiculite & Perlite? Both items are natural minerals that can double in size when heated and are used worldwide for retaining heat in wood-fired ovens. They are used in everything from brakes to potting soil! It can be elusive to find, but most construction supply stores carry 4sf bags. You can also try Plant Nurseries as they sell bags for gardening since both minerals have excellent moisture retention properties!

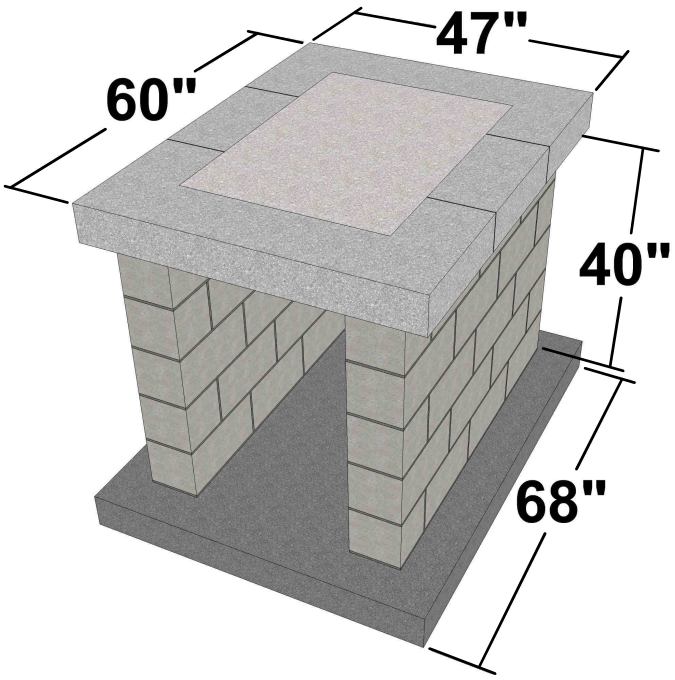
SAFTEY FIRST!! WEAR GLASSES, RESPIRATOR & GLOVES AT ALL TIMES!! Sunscreen is optional..

Metric vs. Standard – The measurements in our directions are shown using the Standard measurement system. If you are outside of the US, you will need to convert the measurements to Metric. This can easily be done by visiting our conversion page at: www.BrickWoodOvens.com/Conversion

Have Fun! That's an Order! Anyone can *buy* a pre-built oven.. and anyone can *BUILD* an oven! We have taken all of the guess-work out of building your wood-fired oven and base. All you have to do is follow our step-by-step instructions and you will be hosting your first pizza party in no time! Don't worry about mistakes – masonry is very forgiving. If you do make a mistake, simply wipe off any wet mortar and try again. If it takes 3 times to get it right, it takes 3 times.. no worries!! You just learned how to do it right for the next time!

One last note before you get started.. If you have kids, be sure to let them help in the construction of the oven. Your new oven will last for many, many years and as the time passes quickly (as we all know it does), you and your kids will always remember the fun you had building the oven together as a family. There are no mistakes when building your oven and if an "uh-oh" does occur, just remember that it can easily be fixed with mortar!

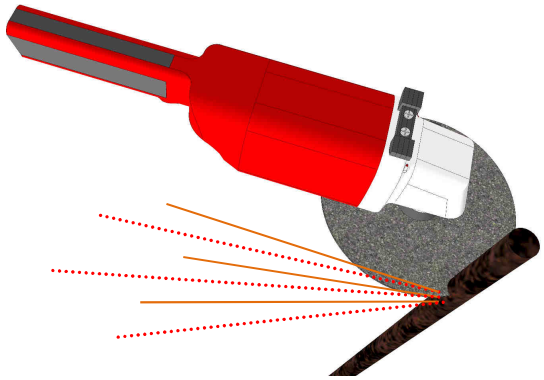




STEP 1

Cut the rebar to size and set aside. Many stores that sell rebar can cut the rebar to size for you.

Cortar la barra de refuerzo a la medida y dejar de lado. Muchas tiendas que vende n barras de refuerzo puede cortar la varilla a medida para usted.



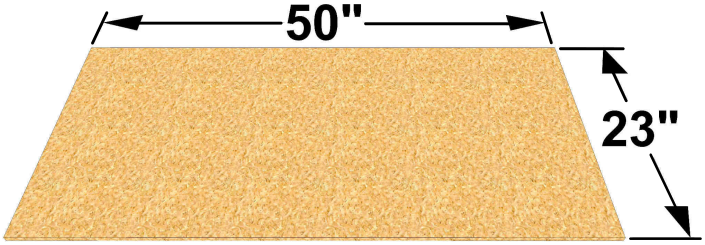
STEP 2

Trim both sheets of OSB board to 50”W x 23”D

Make 3 of each

Cortar dos hojas de OSB en 50”W x 23”D

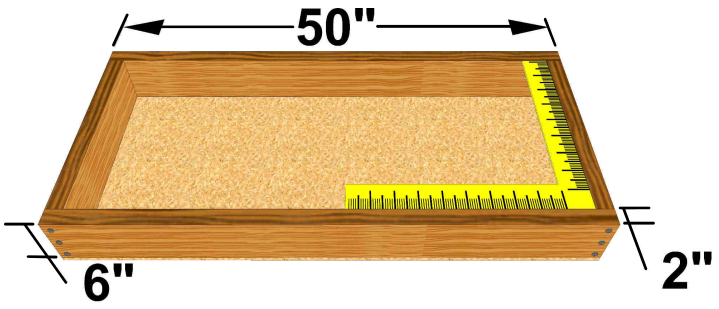
Hacer 3 de cada uno



STEP 3

Frame both trimmed sheets of OSB with the 2” x 6” x 8’ (*1.5” x 5.5” x 8’*) studs and 3” nails. Be sure to keep the 6” section vertical.

Encuadre las dos secciones de OSB de 2" x 6" x 8’ (*1.5" x 5.5" x 8’*) pernos. Asegúrese de mantener las 6" vertical sección.



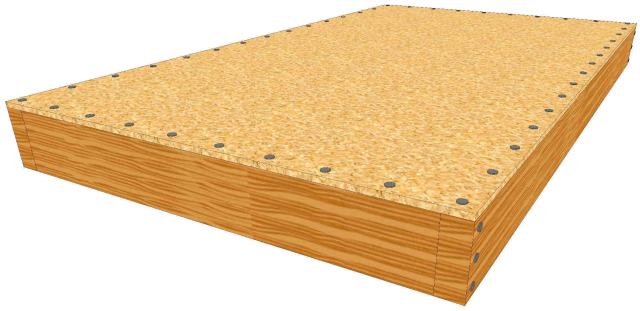
STEP 4

Using the 1.5” nails, attach the OSB to the frame.

Make 3 of each

Con los 1.5” clavos, conecte el OSB a la estructura.

Hacer 3 de cada uno



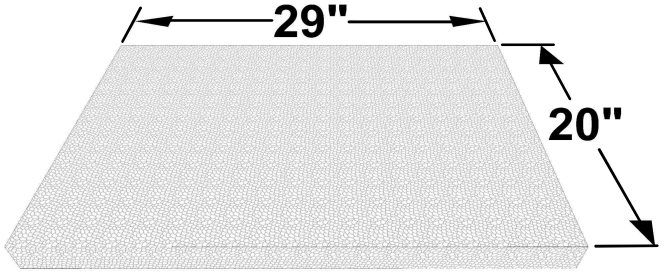
STEP 5

Cut either end of the 2” Foam Board to 29” x 20”.

Make 1 of each

Cortar los extremos de la 2 "tablero de la espuma de 29" x 20".

Hacer 1 de cada



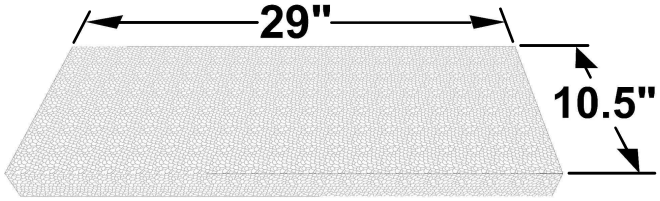
STEP 6

Cut either end of the 2” Foam Board to 29” x 10.5”.

Make 2 of each

Cortar los extremos de la 2 "tablero de la espuma de 29" x 10.5".

Hacer 2 de cada uno



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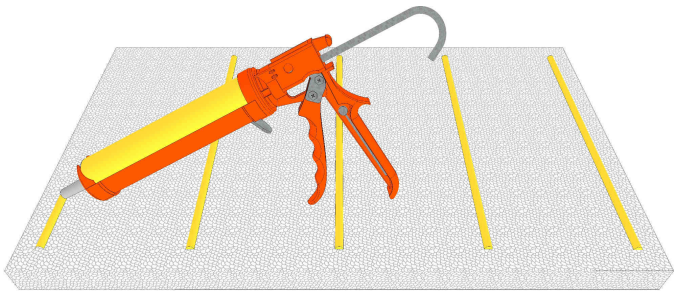
STEP 7

Remove any protective wrap, stickers or foam coverings that may be on the foam. Apply a generous amount of General Purpose Adhesive on ONE SIDE of the foam section.

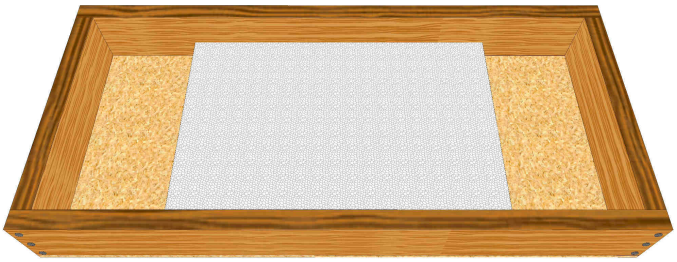
Retire cualquier adhesivos o recubrimientos de espuma que pueda haber en la espuma. Aplique una cantidad generosa de adhesivo de uso general en un lado de la sección de espuma.



STEP 8

CENTER the foam from **STEP 5** left-to-right (as shown), then set the foam (adhesive side down) **BETWEEN** the 50” sides.

El centro de la espuma de la **ETAPA 5** de izquierda a derecha (como se muestra), a continuación, la espuma (lado adhesive hacia abajo) entre los lados 50”.



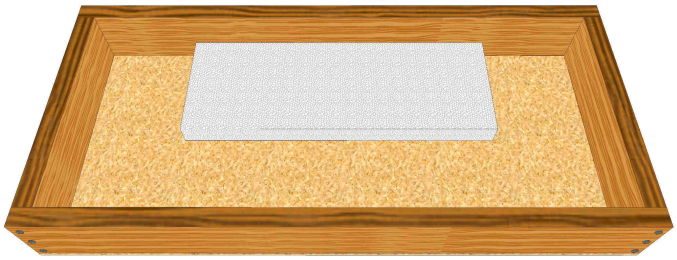
STEP 9

CENTER the foam **STEP 6** left-to-right (as shown) then set the foam (adhesive side down) **AGAINST** either of the 50” sides.

Make 2 of each

El centro de la espuma de la **ETAPA 6** de izquierda a derecha (como se muestra), a continuación, establezca la espuma (lado adhesivo hacia abajo) contra cualquiera de las 50” partes.

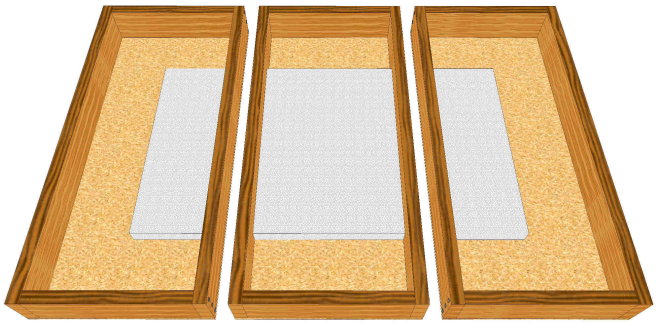
Hacer 2 de cada uno



STEP 10

All 3 sections should look like the diagram when properly completed.

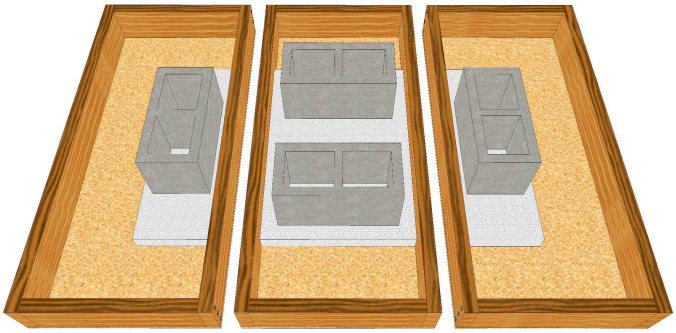
Todas las 3 secciones debe ser similar al diagrama cuando está correctamente completado.



STEP 11

Place several heavy objects (like 8” x 8” x 16” blocks) to weigh down the foam boards while the adhesive dries. **Allow 48 hours to dry!**

Coloque varios objetos pesados (como 8" x 8" x 16" bloques) para darle peso a los marcos interiores, mientras que el seco. **Espere 48 horas para secar!**



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STEP 12

After 48 hours has passed, remove the heavy weights and draw several horizontal “FILL-TO” LINES 2” **below the top** of the wood slab frame.

Después de 48 horas ha pasado, quitar los pesos pesados y extraer varias horizontales "FILL-a las" líneas de 2 "por debajo de la parte superior de la estructura de madera de la losa.

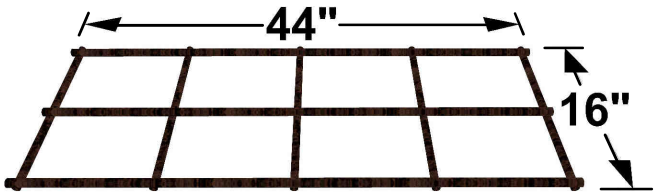
STEP 13

Make a rebar frame by connecting (3) of the 44” rebar with (5) of the 16” rebar with rebar wire.

Make 3 of each

Haga un marco de barras de refuerzo mediante la conexión (3) de los 44", barras de refuerzo con (5) de los 16", barras de refuerzo con alambre de barras de refuerzo.

Hacer 3 de cada uno



SUGGESTION

We **HIGHLY** recommend renting (or borrowing) a 2.5 cubic foot cement mixer when building the base. You will be mixing a lot of cement and the mixer is a true time saver… Also, your back & shoulders will thank you!!

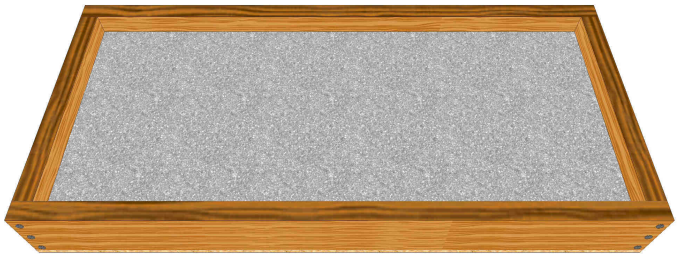
Simply Google Map “equipment rental” and your postal code. Several locations will be provided.

You will need the mixer for 1 week.

STEP 14

On a **FLAT** surface (like a garage floor), Fill each frame with **5000PSI CONCRETE MIX** to the “Fill-To” line.

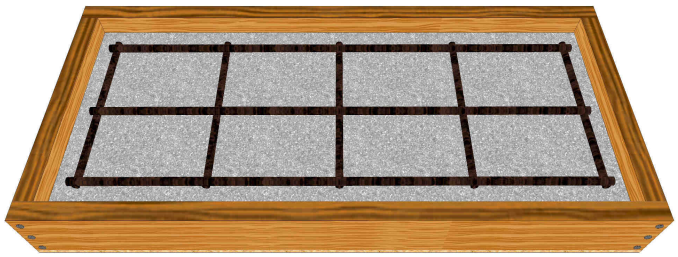
En una superficie plana (como un piso de la cochera), llene ambos marcos con **MIX 5000PSI CONCRETAS PARA** la "Fill-To" línea.



STEP 15

Gently place the rebar frame on top of the 5000PSI Concrete Mix. Center the rebar frame equidistant on all sides.

Coloque con cuidado el marco barras de refuerzo en la parte superior de la Mezcla de Concreto 5000 PSI. Centre el marco varillas equidistantes en todos los lados.



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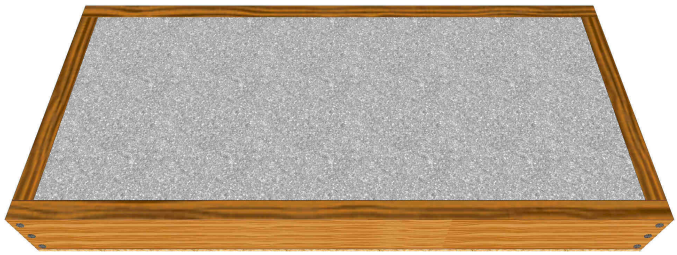
STEP 16

Fill the remainder of the frame with **5000PSI Concrete Mix**. **Use the rubber mallet to tap all sides of the frame to remove any air pockets.**

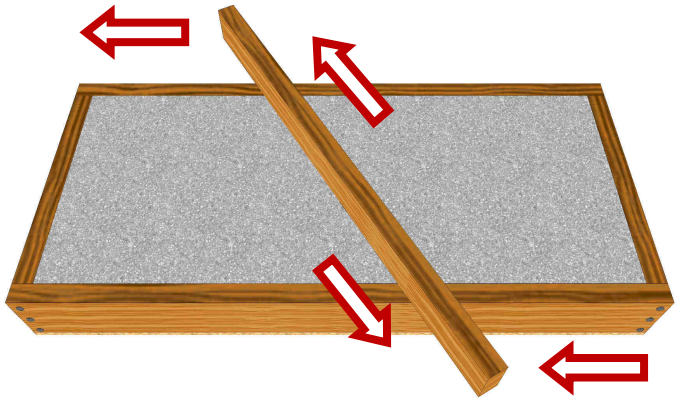
Llenar el resto de la trama con **5000 Mezcla de Concreto PSI**. **Utilice el mazo de goma para golpear todos los lados del marco para eliminar las bolsas de aire.**



STEP 17

Cut a 2” x 4” x 8’ in half and skreed the top of both frames from left to right. At the same time, pull back and push forward in sawing motion to remove excess concrete.

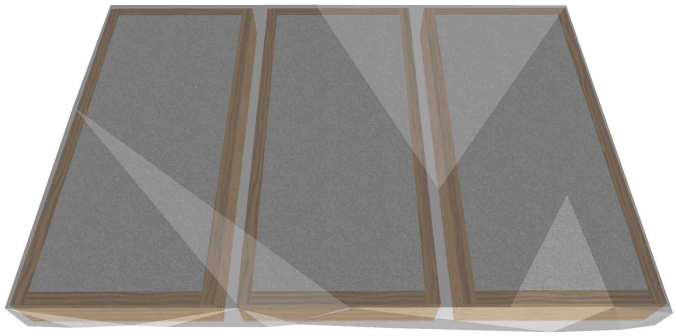
Cortar el 2" x 4" x 8' en medio y skreed la parte superior de ambos marcos de izquierda a derecha. Al mismo tiempo, tire hacia atrás y empujar hacia adelante en el movimiento de sierra para quitar el exceso de hormigón.



STEP 18

Cover the slabs with plastic and allow to cure for 3 to 4 days. To cure properly, moisten each slab with water each day and recover with plastic. You will now build the base while the slabs are drying.

Cubra ambos con bloques de plástico y deje que se cure durante 3 a 4 días. Para curar adecuadamente, humedezca con agua cada losa de cada día y recuperar con el plástico. Ahora vamos a construir la base, mientras que las placas se están secando.



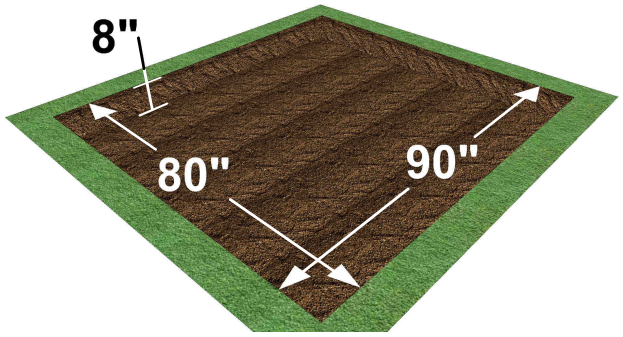
STEP 19

In your predetermined location, dig out the following dimensions for your oven base.

80”W x 90”L x 8”H

Empieza con las siguientes dimensiones de la base del horno.

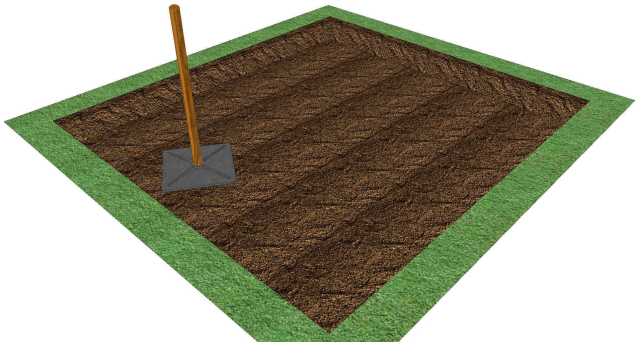
80”W x 90”L x 8”H



STEP 20

Compact the ground with the hand tamper. You are done when the ground is rock hard and there is no loose dirt.

Compactar el suelo con un pisón de mano. Usted está hecho cuando la suciedad es el rock duro y no hay tierra suelta.



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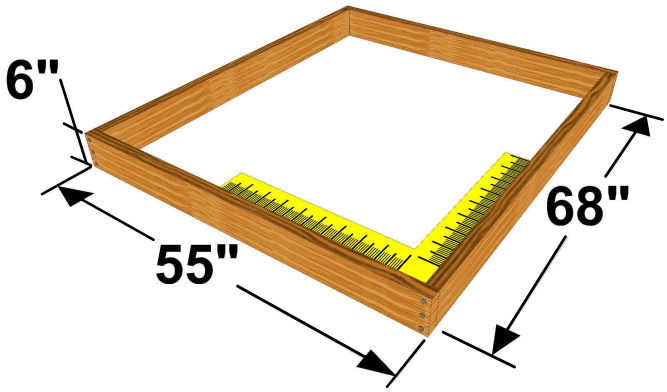
STEP 21

Build the slab frame with the 2” x 6” x 8’ studs and 3” nails. Keep all boards vertical and attach the 68”L boards **BEHIND** the 55”L sections.

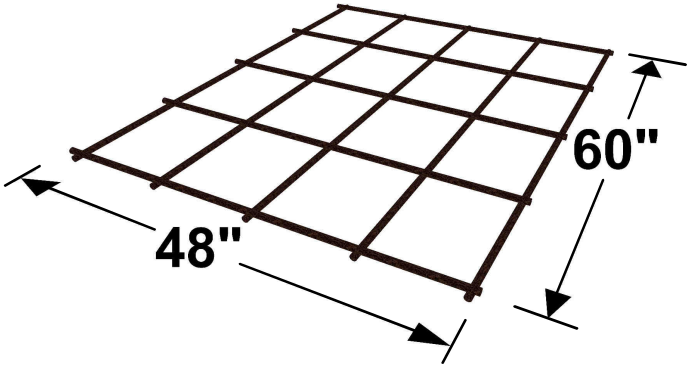
Construir el marco de la losa de 2" x 6" x 8’ madera. Mantenga todas las juntas verticales y fijar las placas de 68"L detrás de 55”L secciones.



STEP 22

Make a rebar grid for the slab by connecting (5) of the 60” rebar with (5) of the 48” rebar. Connect all rebar intersections with rebar wire.

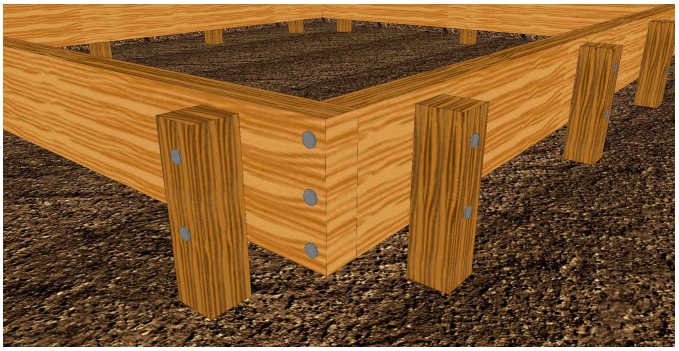
Hacer una red de barras de refuerzo de mediante la conexión (5) de los 60", barras de refuerzo con (5) de los 48", barras de refuerzo. Conectar todas las intersecciones con alambre de barras de refuerzo.



STEP 23

Center the slab frame into place and secure the structure 3” – 4” off the ground with 2” x 2” x 24” wood stakes. Keep the supporting wood stakes at least ½” **BELOW** the top of the wood frame.

Centre el marco losa en su lugar y asegure la estructura de 3" - 4" fuera de la tierra con 2" x 2" x 24" estacas de madera. Mantener el apoyo a estacas de madera por lo menos ½" debajo de la parte superior de la estructura de madera.



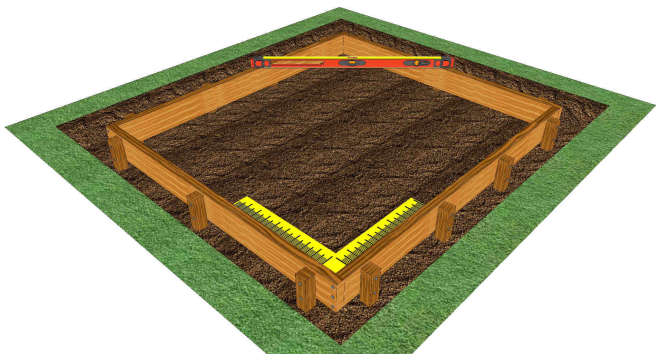
STEP 24

Level the frame horizontally and vertically. Be sure to use the measuring square to keep the frame base perfectly square.

(TIP: to prevent water puddling, slightly lower the FRONT of the wood slab frame about 3/4” to the REAR frame height)

Nivelar el marco horizontal y verticalmente. Asegúrese de utilizar la plaza de medición para mantener la base del marco perfectamente cuadrado.

(Consejo: Para evitar el encharcamiento del agua, un poco bajar la parte delantera el marco de la losa de madera de aproximadamente 3/4" de la altura del bastidor trasero)



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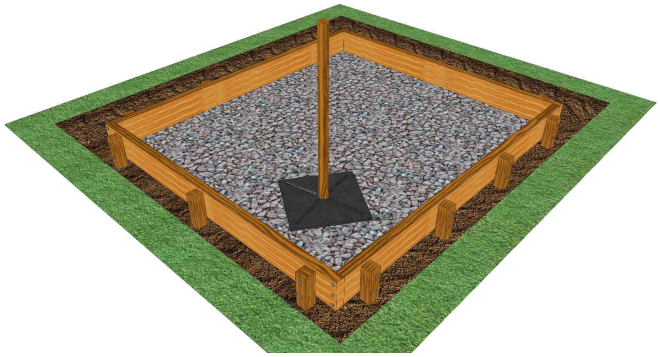
STEP 25

Fill the 3” – 4” void with crushed gravel to the bottom of the wood frame. Compact the gravel with the hand tamper then spray with water.

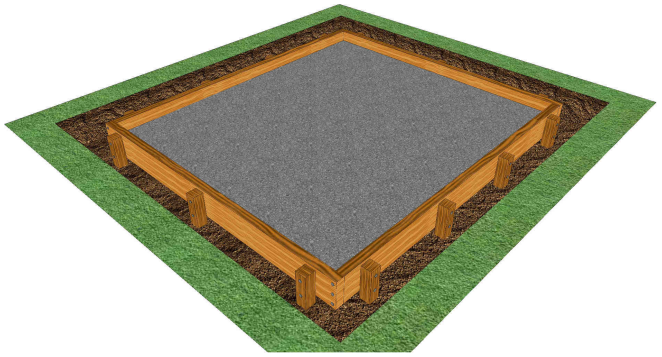
Llenar el 3" - 4" vacío con grava triturada a la parte inferior del marco de madera. Compactar la grava con la aplanadora manual.



STEP 26

Fill 1/2 of the wood frame with **STANDARD CONCRETE MIX.** **Use the rubber mallet to tap all sides of the frame to remove any air pockets.**

Llene 1/2 de la estructura de madera con **CONCRETE MIX STANDARD.** **Utilice el mazo de goma para golpear todos los lados del marco para eliminar las bolsas de aire.**



STEP 27

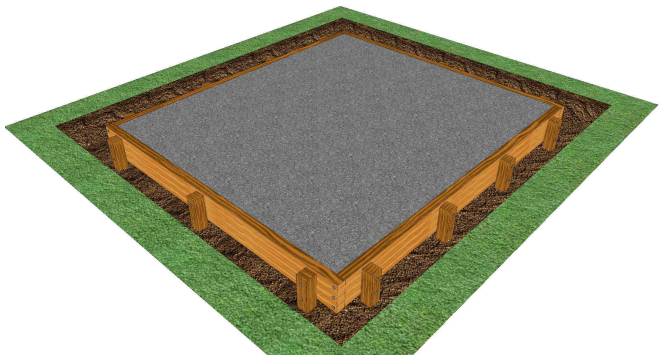
Gently place the rebar frame on top of the concrete mix. Center the rebar frame equidistant on all sides.

Coloque con cuidado el marco de las barras de refuerzo en la parte superior de la mezcla de hormigón. Centro de la estructura barras equidistantes en todos los lados.

STEP 28

Fill the wood frame with STANDARD CONCRETE MIX until it is level with the top of the frame. **Use the rubber mallet to tap all sides of the frame to remove any air pockets.**

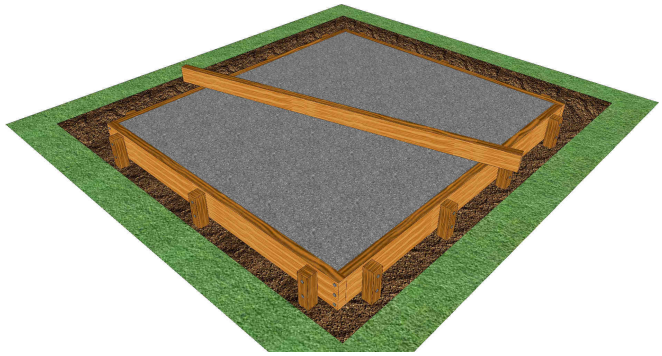
Llene el marco de madera con MIX CONCRETO ESTANDAR hasta que esté a nivel con la parte superior del marco. **Utilice el mazo de goma para golpear todos los lados del marco para eliminar las bolsas de aire.**



STEP 29

Use the last 2” x 4” x 8’ to skreed the top of the wood frame to remove excess concrete. **Trowel smooth**.

Utilice el último 2” x 4" x 8 'para enrasar la parte superior del marco de madera para eliminar el exceso de hormigón. **Llana lisa**.



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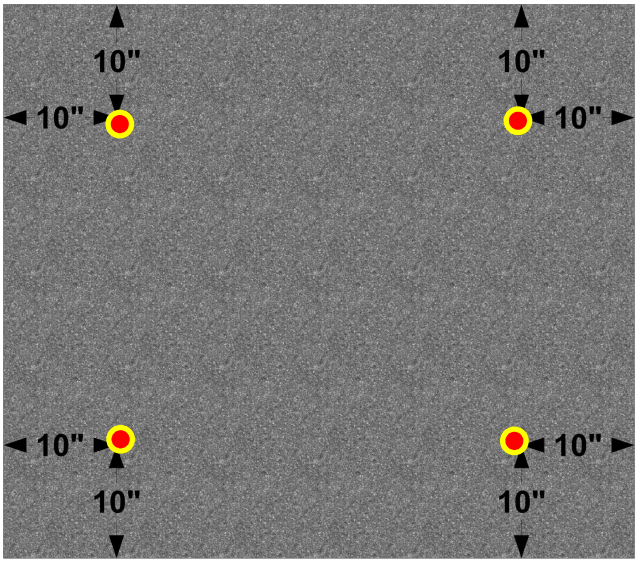
STEP 30

While the concrete is still wet, hammer (4) of the 24” x 1/2" rebar into each corner as shown. Leave approximately **8”** exposed above the concrete.

10” FROM EITHER CORNER – ALL SIDES

Mientras que el hormigón está todavía húmedo, martillo (4) de la 24” x 1/2” barras de refuerzo en cada esquina, como se muestra. Deje aproximadamente **8"** expuestas por encima del hormigón.

10” DECADA ESQUINA - TODOS LADOS



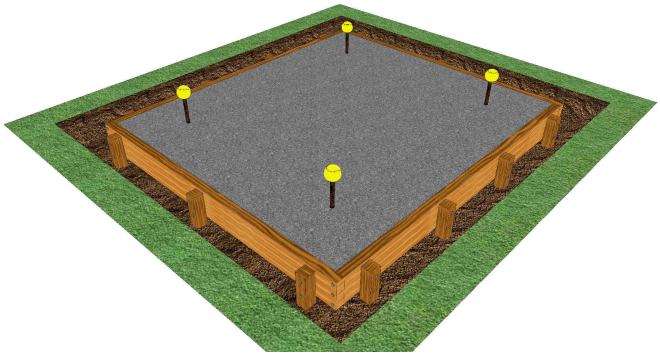
STEP 31

Cover all (4) exposed rebar with rebar covers.

ALLOW SLAB TO DRY / CURE FOR 4 DAYS.

Cubra todas las barras de refuerzo (4) expone con cubiertas de barras de refuerzo.

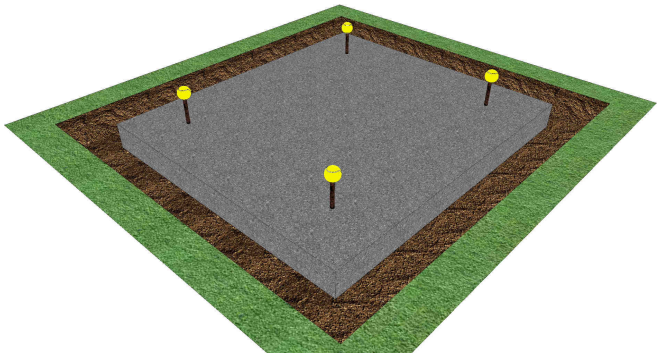
PERMITEN LOSA SE SEQUE / CURE POR 4 DÍAS.



STEP 32

After 4 days, remove the wood frame and check the slab for moisture. If the slab is still wet, allow another 2 days to finish curing.

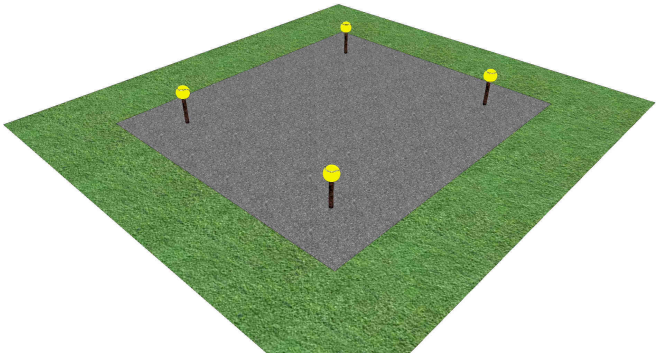
Después de 4 días, retire el marco de Madera y comprobar la losa de la humedad. Si la losa está todavía húmedo, permitir otros 2 días para terminar el curado.



STEP 33

Once the slab is dry, fill in the void around the slab with dirt and repair and surface area. Keep surface area 2” from top of slab.

Una vez que la losa esté seco, llenar el vacío alrededor de la losa con la suciedad y la reparación y el área de la superficie.



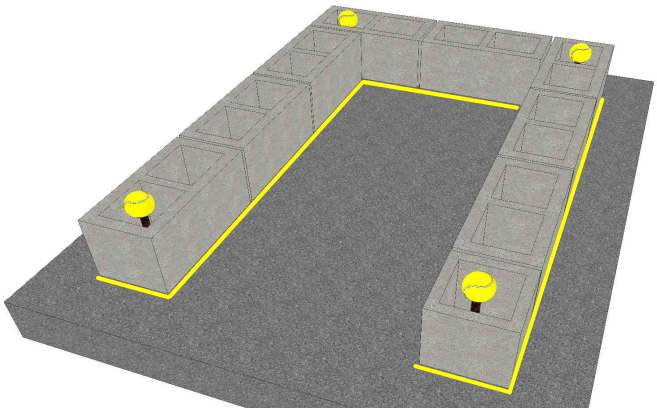
STEP 34

Place the block in the layout pattern leaving 3/8” gaps between blocks and mark an outline of the bottom layer with a pencil or Sharpie.

DO NOT MORTAR THE BLOCK ON THIS STEP!

Coloque el bloque en el patrón de diseño dejando de 3/8” brechas entre los bloques, dibujar y describir de la capa inferior con tiza.

NO EL BLOQUE DE MORTERO EN ESTE PASO!



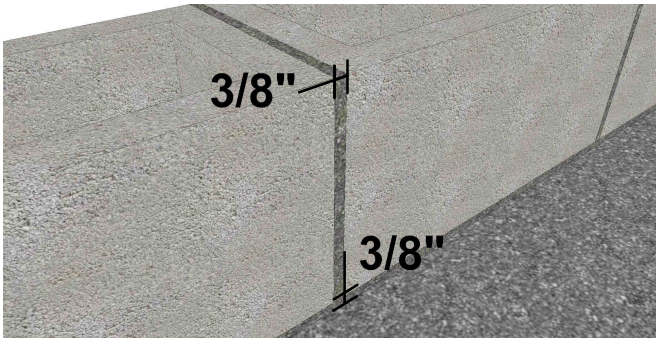
STEP 35

Steps **33 - 43** require mortaring between blocks. Use **A MINIMUM OF 1/4” – 3/8” MORTAR MIX** between all blocks.

Side-to-side / Tops and Bottoms.

Pasos **28 - 41** requieren morteros entre los bloques. Use **UN MINIMO DE 1/4” – 3/8” MEZCLA DE MORTERO** entre todos los bloques.

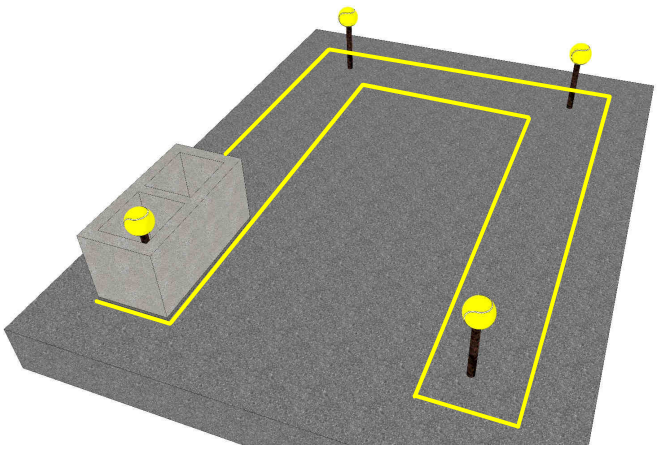
De lado a lado / Tapas y Fondos.



STEP 36

Mortar the bottom of (1) 8” x 8” x 16” block and place it firmly and level on the left or right side of the slab, centered to the protruding rebar.

Mortero de la parte inferior de (1) 8" x 8" x 16” bloque y colocarlo firmemente en la losa, centrado a la varilla que sobresale.



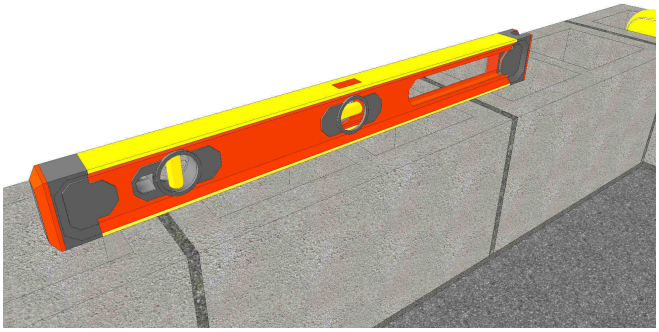
STEP 37

Make sure you use the level for each block to ensure it is level vertically and horizontally.

THE LEVEL IS YOUR FRIEND! USE IT!!

Asegurarse de que esté nivelado verticalmente y horizontalmente.

EL NIVEL ES TU AMIGO! USO DE TI!



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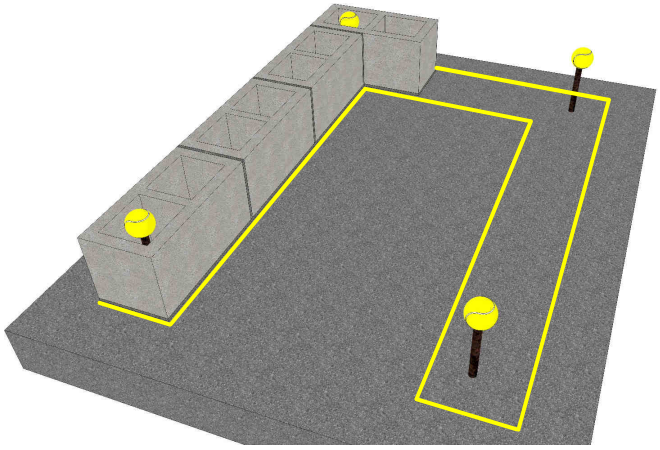
STEP 38

Mortar (3) of the 8” x 8” x 16” blocks **STRAIGHT & LEVEL**.

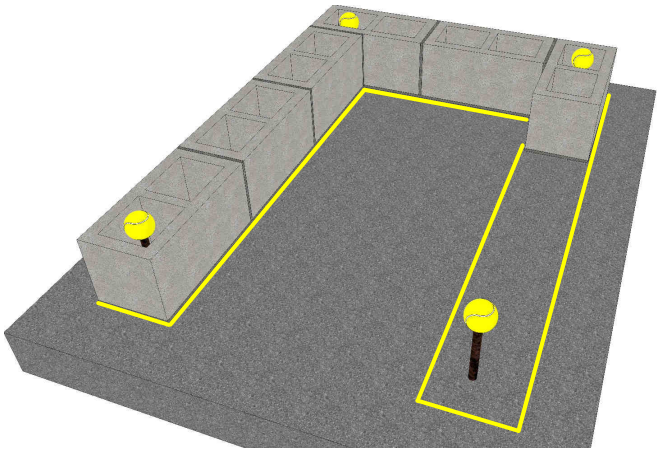
Mortero (3) de los 8" x 8" x 16" bloques **RECTA Y NIVEL.**



STEP 39

You’re doing great! Now turn the corner and bring it home!

Lo estás haciendo muy bien! Ahora gira la esquina y llevarla a casa!



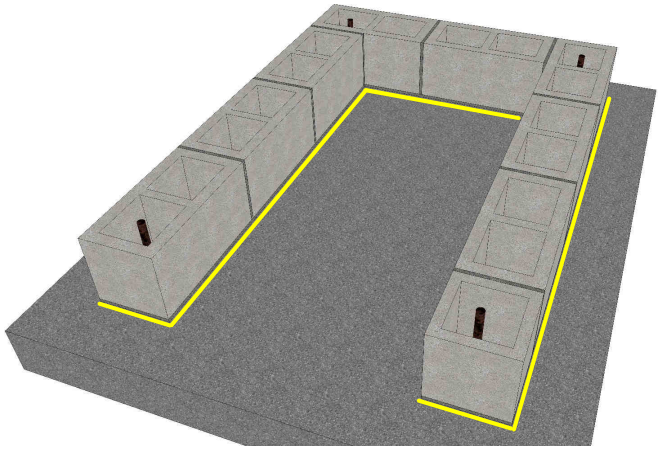
STEP 40

When the last block is in place, make sure the bottom layer is level vertically and horizontally.

(TIP: You can adjust height by adding or subtracting mortar between the next 4 layers of mortar).

Cuando el último bloque está en su lugar, asegúrese de que la capa inferior es el nivel vertical y horizontal.

(Consejo: Puede ajustar la altura añadiendo o restando mortero entre los próximos 4 capas de mortero).

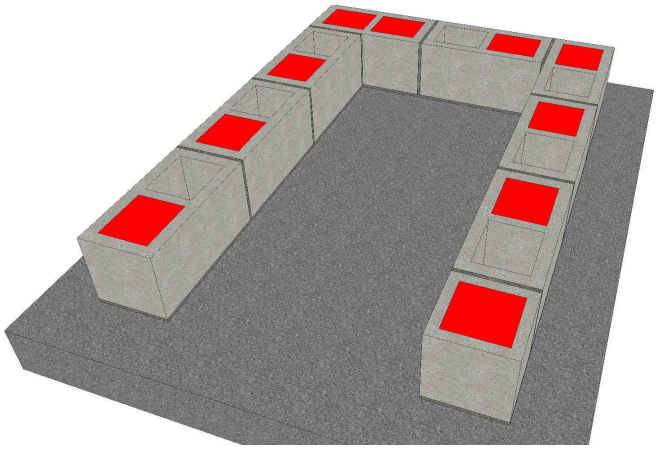


STEP 41

It is **PREFERRED** that you fill in ALL the bottom block cores with **STANDARD CONCRETE MIX.** You **MUST** fill the marked cores for 36” rebar.

See Diagram

Es preferible que usted llene todos los centros del bloque de fondo con la mezcla de **CONCRETO ESTANDAR.** Usted debe llenar los núcleos marcados por 36 "barras de refuerzo.



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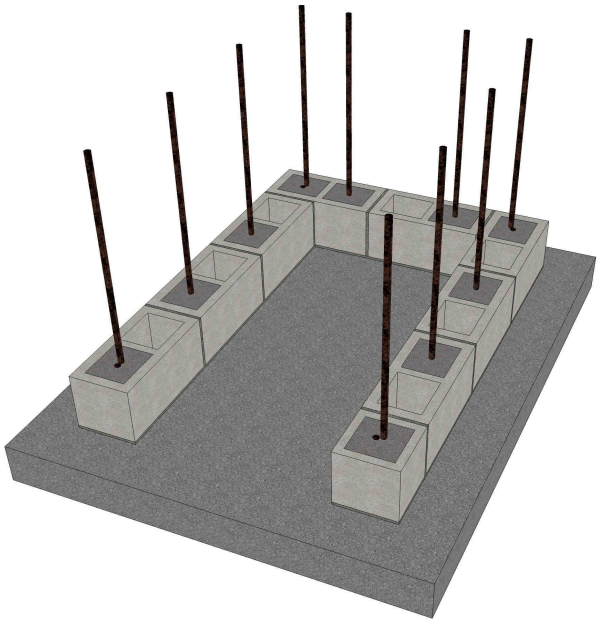
STEP 42

Insert (10) of the 36” rebar into the center of the filled block cores. **BE SURE TO FOLLOW THE DIAGRAM ON THE REBAR LOCATIONS! THIS WILL ENSURE THAT REBAR IS IN EACH BLOCK FOR ALL 5 BASE LAYERS!**

Insertar (10) de barras de refuerzo de la 36” en el centro de los centros del bloque llenas. **NO DEJE DE SEGUIR EL DIAGRAMA DE LAS UBICACIONES REBAR! ESTO GARANTIZA QUE ESTA EN BARRAS DE CADA BLOQUE PARA TODOS 5 CAPAS DE BASE!**



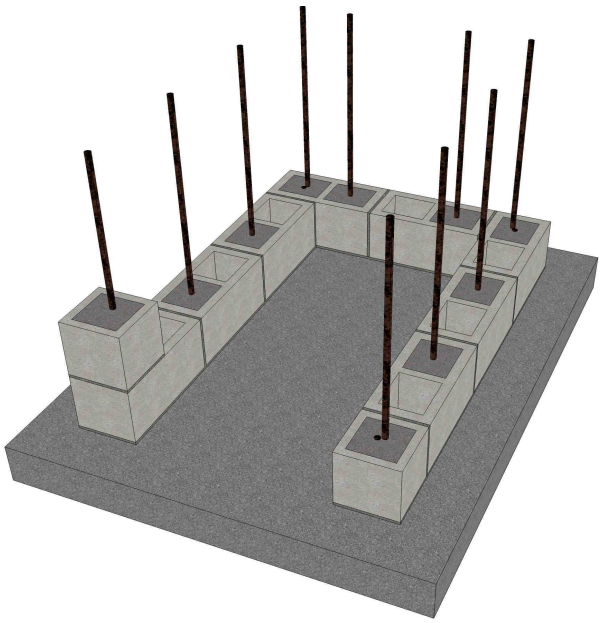
STEP 43

Apply 1/4” - 3/8” of mortar on the bottom of an 8” x 8” x 8” block and place it on the **OPPOSITE** corner from the previous layer’s 8” x 8” x 8”.

(Tip: If you have any leftover crushed gravel, you can put it in the empty block cores as you build up. You can also put the empty concrete paper bags in there too..)

Aplicar 1/4" - 3/8" de mortero en la parte inferior de un 8" x 8" x 8" bloque y colocarlo en la esquina **OPUESTA** a la de la capa anterior de 8" x 8" x 8".

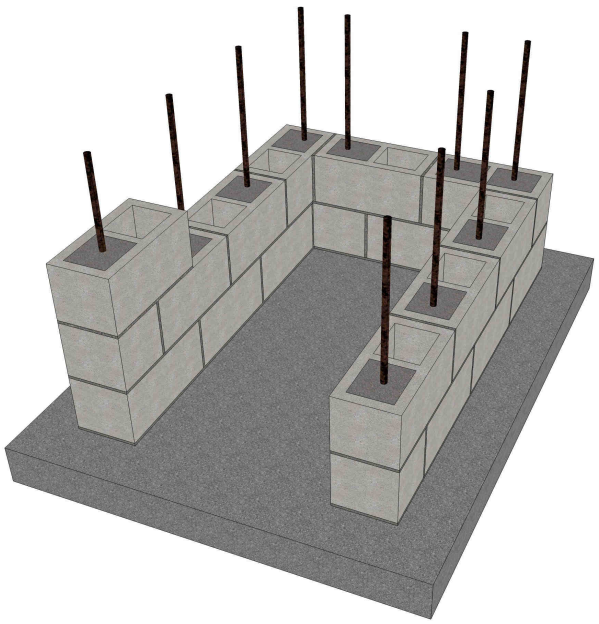
(Consejo: Si usted tiene alguna grava triturada de sobra, usted puede poner en los centros del bloque vacías a medida que se acumulan. También puede poner las bolsas de cemento vacías de papel en allí también ..)



STEP 44

Once the 2nd layer is complete, fill in all the block cores that have rebar with Standard Concrete Mix. Start the 3rd layer with an 8” x 8” x 16” block as you did on the first level.

Una vez que la 2 ª capa es completa, rellene todos los centros del bloque que tienen barras de refuerzo con mezcla de hormigón. Inicie la 3 ª capa con un 8" x 8" x 16" bloque como lo hizo en el paso anterior.



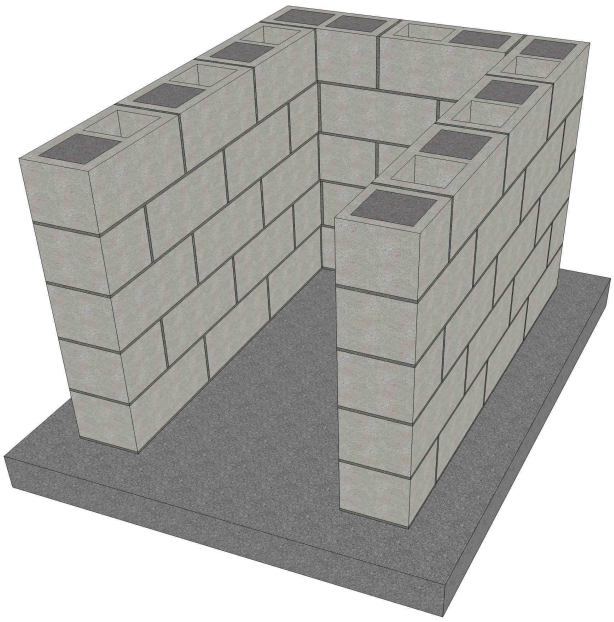
STEP 45

Continue this process until the base is **5 LAYERS** in height. **Make sure you fill the block cores that have rebar on every level of the base.**

Allow to dry for 48 hours!

Continúe este proceso hasta que la base es de 5 capas en altura. **Asegúrese de llenar los centros del bloque que tienen barras de refuerzo en cada nivel de la base.**

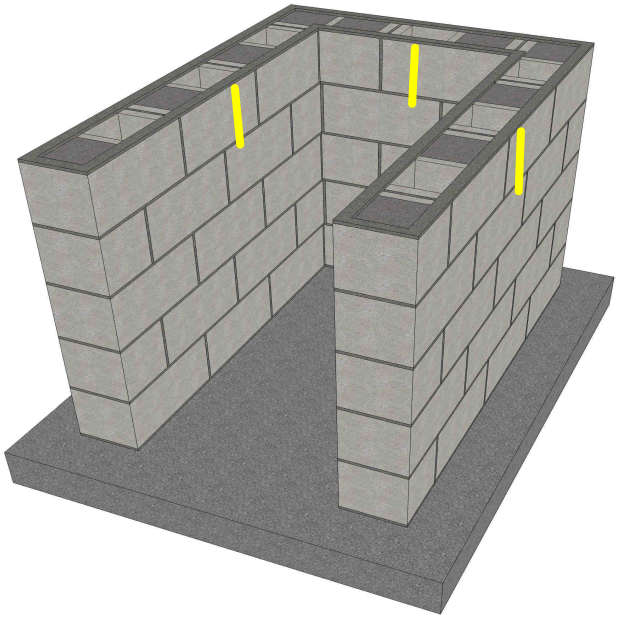
Deje secar durante 48 horas!



STEP 46

Mark the center of each side on the OUTSIDE of the base and apply a generous amount of mortar to the top of the base.

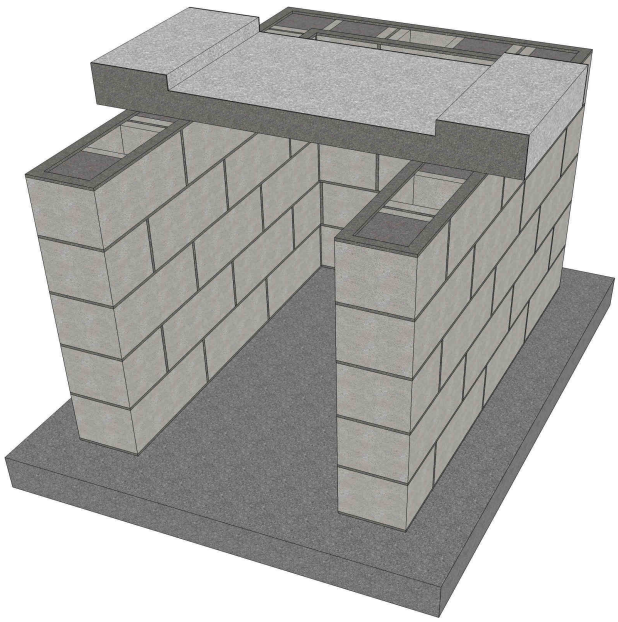
Marque el centro de cada lado, en el exterior de la base. Aplique una cantidad generosa de mortero a la parte superior de la base.



STEP 47

Remove the CENTER HEARTH SLAB from the wood frame and carefully set it on top of the base - 2" VOID SIDE UP. Center the slab by aligning it with the center markers. Apply a thin layer of mortar on the front and back of the hearth slab.

Retire el HOGAR CENTRO DE LOSA de la estructura de madera y establecer cuidadosamente en la parte superior de la base - 2 "VOID SIDE UP. Centro de la losa alineándola con los marcadores centrales. Aplicar una capa delgada de mortero en la parte frontal y la parte posterior de la losa de solera.



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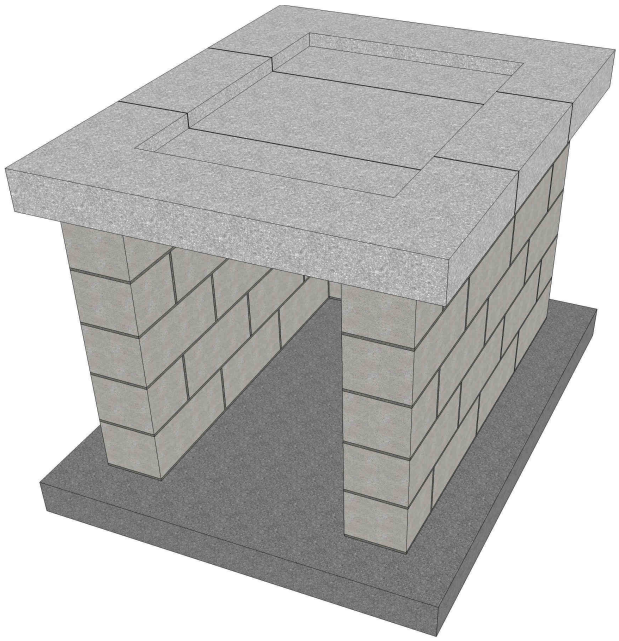
STEP 48

Remove the FRONT and BACK hearth slabs from their wood frames and place them on the base as shown in the diagram.

LEVEL THE SLABS VERTICALLY and HORIZONTALLY.

Retire el FRENTE y losas de solera de vuelta de sus marcos de madera y colocarlos en la base como se muestra en el diagrama.

NIVEL DE LA LOSA VERTICAL y HORIZONTALMENTE.



INSULATION MIX

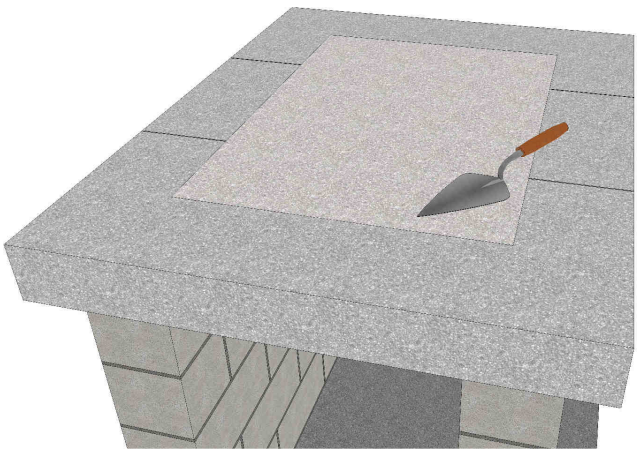
The next step requires a 5:1 mixture.
5 parts Vermiculite to 1 part Portland Cement *(5 Gallons to 1 Gallon).* **DRY MIX BOTH MATERIALS FIRST THEN ADD WATER.** Blend to the consistency of thick oatmeal. You don't want too much water for this step.

El paso siguiente requiere una mezcla 5:1.
5 partes de vermiculita y 1 parte de cemento Portland (5 Galones a 1 galón). **Materiales seco Mezclar s primero y luego agregue el agua.** Mezclar hasta obtener la consistencia de avena gruesa. Usted no quiere que el exceso de agua para este paso.

STEP 49

Create the base insulation layer by filling the 2" void in the cooking slab with the Vermiculite / Portland Cement mixture. Pack firmly, screed off excess mixture and level smooth with a trowel.

Crear la capa de aislamiento de base, llenando el 2" vacío en la con la mezcla de cemento Vermiculita / Portland. Embale firmemente, solado de exceso de la mezcla y el nivel de fluido con una paleta.



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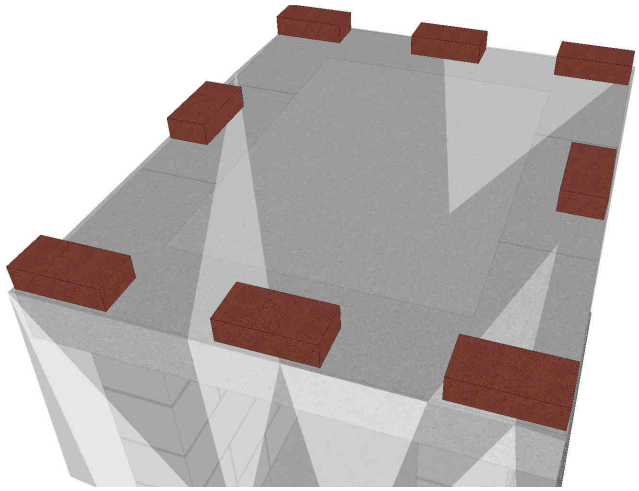
STEP 50

Cover the cooking surface slab with the plastic tarp and weigh down the plastic tarp with bricks. Allow the Vermiculite / Portland Cement mixture

5-6 Days Drying Time!

Cubra la losa de superficie de cocción con la lona de plástico y con un peso hacia abajo de la lona de plástico con ladrillos. Dejar que la mezcla de cemento Vermiculita / Portland

5-6 Días Tiempo de Secado!



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2950 Newmarket Street
Suite 101-226
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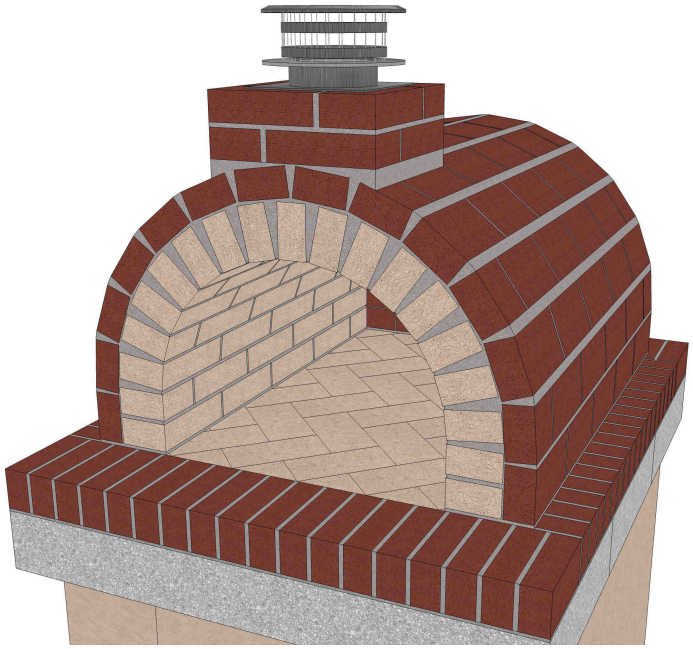
Installation Instructions & Materials List for the –

Mattone Barile Grande Oven

A True Classic! We took the design of the world's most popular oven and created a simple to use foam form so you can easily build your own wood-fired oven.. and at a fraction of the cost of a prefabricated oven.

When you combine our Mattone Barile foam form with locally purchased oven materials and follow these step-by-step instructions, you too can quickly & easily build the perfect oven!

(1050SqIn Cooking Surface)



Materials Shopping List

(Quantities are pre-adjusted for 8% overage recommendations)

1	**Mattone Barile Grande Foam Form**
75	**Standard Size Brick (Frame)** 8 x $2^{1/4}$ x $3^{5/8}$
45	**Tan Firebrick (Cooking Surface)**
92	**Tan Firebrick (Inside Oven)**
42	**Red Firebrick (Back Wall & Chimney)**
75	**Red Firebrick (Outside Oven)**
3	**100lb Bag Silica Sand**
2	**50lb Bag Fire Clay**
2	**50lb Bag Portland Cement**
2	**50lb Bag Hydrated Lime (Powder)**
2	**60lb Bag All Purpose Sand**
1	**2lb Bag All Purpose Flour**
1	**(OPTIONAL) DuraTech 6" Exhaust Kit**
1	**(OPTIONAL) Barile Series Oven Door**

High-Temperature Mortar Mix

When building the oven, you **MUST** use a High-Temperature mortar mix. This mix is fabricated to withstand the extreme temperatures the oven will reach. Mix all 4 ingredients with water in a wheelbarrow until it reaches the consistency of oatmeal.

3 Parts	**-**	**Silica Sand**
1 Part	**-**	**Fireclay**
1 Part	**-**	**Lime**
1 Part	**-**	**Portland Cement**

Tools Needed

Miter Saw	**Masonry Blade**
Wheelbarrow	**Masonry Trowel**
Caulking Gun	**Construction Sponge**
4' Level	**Tape Measure**
Rubber Mallet	**Rubber Gloves**
5 Gallon Bucket(s)	**Glasses & Respirator**

Please remember to BUY AMERICAN and purchase your materials from locally owned Landscape and/or Masonry

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What you need to know BEFORE you build your Mattone Barile Series Oven

READ ALL INSTRUCTIONS BEFORE YOU BUILD – We worked very hard to bring you the most through, yet simplistic set of DIY wood-fired oven and base instructions on Planet Earth! We HIGHLY encourage you to read both sets of directions before you tear open your first bag of cement.. or at least look at the pictures (*guys*)..

PLACEMENT OF OVEN – First and foremost, ALL BrickWood Ovens are for **OUTDOOR & NON-COMMERCIAL USE ONLY!** Secondly, the placement of your oven really depends on your local building codes. Many codes & HOA's state that all "solid-fuel burning devices" be placed within "X" number of feet from any structure. Before you build your oven, check with your local municipalities and/or HOA's to verify you build to the standards of your code.

In addition, you must remember that no wood burning oven manufacturer can guarantee 100% smoke capture. For this reason, we do not recommend placing your BrickWood Oven within 5 feet of any ceiling or covered structure. We also recommend leaving a distance of 3 feet between the oven and any structure like walls, fences, trees, etc..

Also, make sure that the front / opening of your oven faces the direction of the oncoming wind. If the wind hits the rear of the oven, it can create a small vacuum which will pull the smoke out the front of the oven.

TYPES OF FIREBRICK - There are several types of firebrick on the market (Low duty, Medium Duty, High Duty, Red Clay Brick, & Insulating Firebrick). It is HIGHLY RECOMMENDED to use a Low or Medium duty firebrick which is comprised of 35% - 40% Alumina with 45% - 55% Silica and typically weigh 7lb – 8lb each. Low and Medium duty firebrick are the best type of firebrick to use on any brick oven.

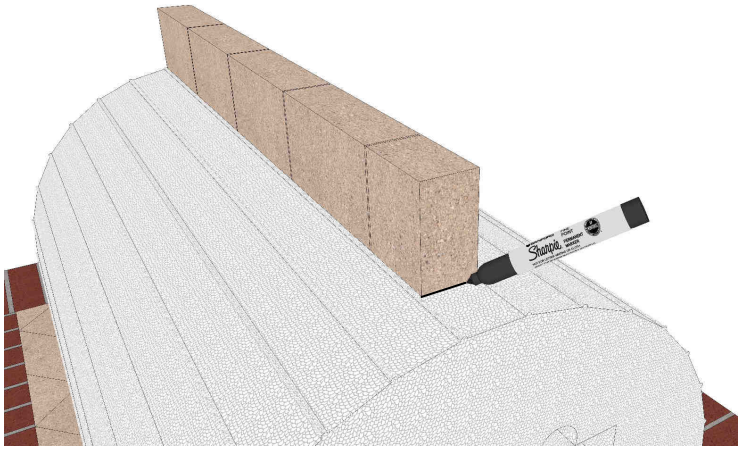
FIREBRICK COLORS – Red or Tan.. That is the question! Most firebrick dealers stock one color of firebrick and it is usually tan. Sometimes a dealer will stock both red and tan which look great together! The color of the firebrick has absolutely zero effect on the performance of the oven.

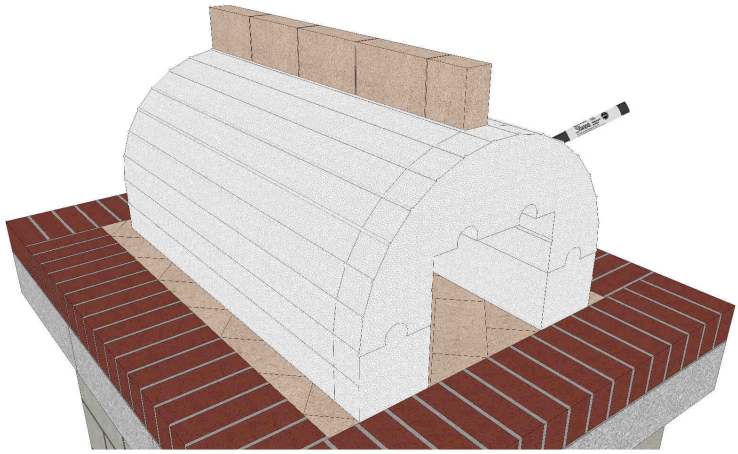
FIREBRICK SIZES – The Mattone Barile series ovens were designed to accommodate the two most common sizes of firebrick on the market – **9" x 4.5" x 2.5"** and **9" x 4.5" x 2.25"**. While it is preferred that you use the firebrick that is 2.5" thick, you can use the 2.25" thick brick – your mortar joints will be a little bit wider.

In addition to those two common sizes, you can also use the following firebrick sizes –

8.5" x 4.5" x 2.5"	8.75" x 4.5" x 2.5"	9" x 3.5" x 2.5"	9" x 3" x 2.5"	12" x 4.5" x 3"	13.5" x 4.5" x 3"
8.5" x 4.5" x 2.25"	8.75" x 4.5" x 2.25"	9" x 3.5" x 2.25"	9" x 3" x 2.25"	12" x 4.5" x 2.5"	13.5" x 4.5" x 2.5"

If your firebrick is shorter than 9" you will need to mark the foam form to indicate where the "new" edge of the oven will be. For example, if your firebrick is 8.75" in length (*as shown below*), you will need to lineup the firebrick along the top row and make a line to indicate where the new edge of the foam form will be located. Be sure to leave 1/16" to 1/8" gap between each brick for your mortar. Measure the front-to-back distance and mark that distance on all rows with a marker.





If you want to use a firebrick that isn't shown on the above chart, you can probably still use it. Just make sure that the width of the brick is between 2.25" and 2.75". If your brick is wider than 2.5", you may need to trim the brick guides (the ridges on the foam form) with a razor, or simply press the foam ridges down so they are flush with the main foam body.

USING CLAY BRICK INSTEAD OF FIREBRICK ON THE EXTERIOR – Many customers ask us if they can use regular clay brick on the exterior of their ovens instead of firebrick. Clay brick CAN be used, but it is more prone to crack due to the heat of the oven. We recommend firebrick as it is designed to handle the high heat. If you want the look of clay brick (or another type of finish, we recommend that you build your oven with Ceramic Fiber Blanket as you can apply ANY type of finish to your oven.

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SAFTEY FIRST!! WEAR GLASSES, RESPIRATOR & GLOVES AT ALL TIMES!! Sunscreen is optional..

HIGH-TEMP MORTAR – We provide you with a simple, inexpensive, yet highly functional heat tolerant mortar mix recipe. Most of the materials are readily available in your local Masonry Supply or Landscape Supply. While there are several great brands of pre-mix high-temp mortars on the market, they can add several dollars to the cost of your brick oven. If your budget allows, you can substitute our recommended high-temp mortar blend for pre-mix high-temp mortar, just verify it is weather resistant (rain, snow, etc.). You will need about 400lbs of High-Temp Pre-Mix (DRY) or 550lbs High-Temp Pre-Mix (Wet).

RETAINING HEAT – There are three simple ways to retain more heat in your oven and they are fairly inexpensive.

1. Wrap the oven with 2 or 3 inches of Ceramic Fiber Blanket prior to applying the exterior finish. We HIGHLY recommend building your oven with Ceramic Fiber Blanket for improved oven performance. Visit us at BrickWoodOvens.com for step-by-step instructions & information on building this type of oven (and yes, we also sell top quality Ceramic Fiber Blanket in our online store).
2. Close off 40% of the front of the oven with firebrick or clay brick (do not exceed 40%).
3. Close off your oven with one of our doors which are available at BrickWoodOvens.com

STUCCO / MORTAR SHELL – The biggest misconception with the insulated oven occurs with the versatile stucco or mortar shell. This "shell" performs MANY duties and is required when insulating your oven with Ceramic Fiber Blanket.

1. The shell is 2 rock-hard ½" thick layers of STUCCO or MORTAR MIX. While stucco is preferred, it can be regional and hard to find in some areas. If a dry stucco mix is not available, standard Mortar Mix can be used.
2. Stucco is different from mortar mix as it contains synthetic fibers that increase its strength and durability.
3. The stucco is used in conjunction with the metal lathe (chicken wire) to create a reinforced shell around the oven (think of the metal lathe in stucco like rebar in cement). This shell keeps the ceramic fiber blanket locked in place around the oven and also allows the end user to mortar ANY TYPE of veneer to the oven.
4. The stucco or mortar shell can be painted, but it is preferred that you mortar a finish veneer to the shell.
5. Once you paint the stucco, you cannot apply a veneer using mortar (unless you strip the paint).
6. Only use dry stucco mix. Pre-mixed stucco is cost-prohibitive (you will need about 280lbs of wet / mixed stucco).

HAIRLINE CRACKING – When your oven is heating up, the heat causes the oven to expand or "stretch". This expansion stresses the weakest point of the oven which is usually where the mortar and firebrick meet. Please remember, HAIRLINE CRACKING IS NORMAL and will happen. To keep the hairline cracking to a minimum:

1. Heat your oven SLOWLY! The slower you heat your oven, the less chance of hairline cracking.
2. **Make sure your firebricks are thoroughly saturated with water before applying mortar.** Dry firebrick will absorb the moisture from the mortar and prevent a tight bond between the firebrick and mortar.

HERRINGBONE PATTERN COOKING SURFACE – Aside from looking pretty cool, the Herringbone pattern actually serves a purpose. If you lay your cooking surface firebrick in a horizontal / vertical layout and just one firebrick rises 1/16 of an inch, it could stop your pizza peel instantly (and send a nice shock down your arm). By angling the brick at a 45˚ degree angle, your peel will simply glide over the elevated brick.

RIDGES ON THE INSIDE OF THE OVEN – Once the foam form is removed, you will notice very small ridges on the inside of the oven. This is due to the ridges on the foam form (used as a firebrick guide). DO NOT FILL THESE RIDGES WITH HIGH-TEMP MORTAR! Since the High-Temp mortar has already hardened, new mortar will not adhere and will eventually fall out. Usually on the slice of pizza your Mother-In-Law is eating. CRUNCH! Also, your new oven will be black on the inside in about 1 week so you will never see the ridges.

LOCATING CONSTRUCTION MATERIALS – Depending on where you live, some materials might be difficult to locate. While firebrick, lime and Portland cement are readily available, SILICA SAND, FIRECLAY and VERMICULITE / PERLITE can be elusive. If your local building materials supply store does not carry the materials you need, try these alternatives..

SILICA SAND – Pool Supply stores carry silica sand for pool filters – make sure the bag says "Silica".
FIRECLAY – Pottery / Ceramic supply stores carry fireclay for making firing kilns.
VERMICULITE / PERLITE – Plant Nurseries carry Vermiculite & Perlite for potting soil additives.

CONSTRUCTION OVER MULTIPLE DAYS – If your project extends beyond 24 hours, you will need to remoisten the oven, firebrick, slab, etc.. Dry concrete and firebrick will suck moisture out of new / moist mortar and firebrick (like a sponge). This will leave your new mortar dried out and flaky (i.e. mortar failure). When in doubt, spray it down with water to be on the safe side!

SOOT ON OVEN – Sometimes a bit of soot will land on the front of your oven, but don't fret! Simply get a little dab of dish washing detergent, a small brush and a bucket of water – follow that up with a little elbow grease and that soot comes right off! Good as new with a fresh, clean, lemony scent!

METRIC VS. STANDARD – The measurements in our directions are shown using the Standard measurement system. If you are outside of the US, you will need to convert the measurements to Metric. This can easily be done by visiting our conversion page at: www.BrickWoodOvens.com/Conversion

CURING THE OVEN AND FIRING THE OVEN - It is VERY important that you cure your oven correctly. It is equally important that you fire up the oven correctly to get the most out of your oven. **PLEASE BE SURE TO READ AND FOLLOW BOTH SETS OF DIRECTIONS THAT ARE ON THE LAST 2 PAGES OF THESE INSTRUCTIONS:**

HOW TO CURE YOUR OVEN & HOW TO FIRE YOUR OVEN FOR DAILY USE

PRACTICE MAKES PERFECT PIZZA – We know how excited you are to put your first pizza in your oven! We've been there! And we also burned the tar out of our first pizza (that took 30 minutes to build from scratch)! We HIGHLY recommend that you purchase 6 or 7 frozen pizzas from your grocers' freezer (Red Baron / Tombstone) and let them thaw out to room temperature. Practice cooking in your oven with these disposable pizzas and once you have become an Oven Master, go for the good stuff!

STRANGERS IN YOUR BACKYARD – Wood-fired ovens tend to attract lots of people. Some you may know and some you may not. These strangers mean no harm! They were just guided to your oven by the wonderful smell of burning wood and the aroma of fresh baked bread in the air. They usually appear during holidays, birthdays, graduations and most Sundays (especially during football season). Usually, you can give them a couple of slices of freshly baked pizza and they will scamper away, but remember, once you feed them food from a wood-fired oven, they come back over and over searching for more! You've been warned!

HAVE FUN! THAT'S AN ORDER! Anyone can *buy* a pre-built oven.. and anyone can *BUILD* an oven! We have taken all of the guess-work out of building your wood-fired oven and base. All you have to do is follow our step-by-step instructions and you will be hosting your first pizza party in no time! Don't worry about mistakes – masonry is very forgiving. If you do make a mistake, simply wipe off any wet mortar and try again. If it takes 3 times to get it right, it takes 3 times.. no worries!! You just learned how to do it right for the next time!

One last note before you get started.. If you have kids, be sure to let them help in the construction of the oven. Your new oven will last for many, many years and as the time passes quickly (as we all know it does), you and your kids will always remember the fun you had building the oven together as a family. There are no mistakes when building your oven and if an "uh-oh" does occur, just remember that it can easily be fixed with mortar!

BRICKWOOD OVENS

- OPTIONAL ACCESSORIES –

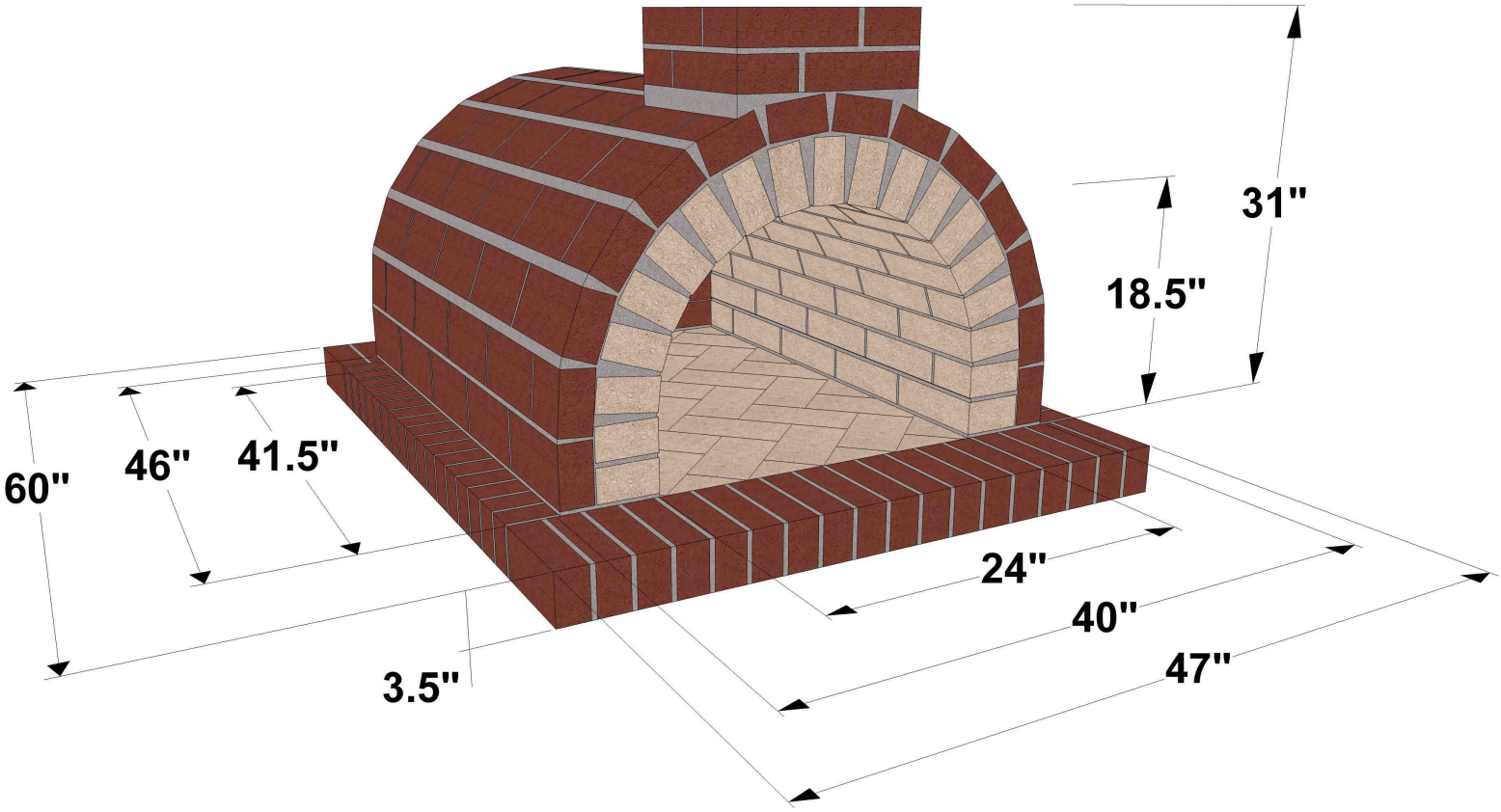
(available online at www.BrickWoodOvens.com)

Barile Series Door w/ Red Oak Handles (27.5"W x 19.25"H)

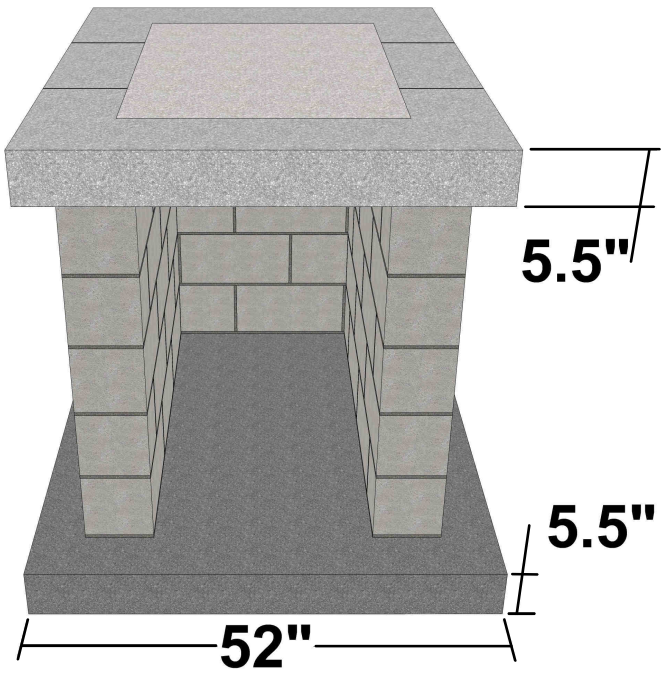
DuraTech 6" Exhaust Kit & High-Temp Adhesive

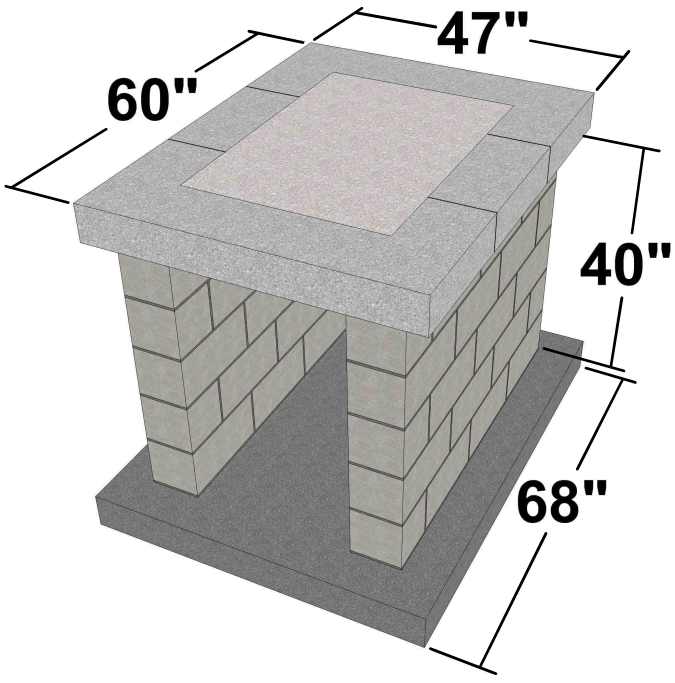
American Metalcraft Brush Head / Handle, Alum Peel & Peel Rack

- MATTONE BARILE GRANDE OVEN MEASUREMENTS -



- 47” x 60” INSULATED HEARTH SLAB & BASE MEASUREMENTS -





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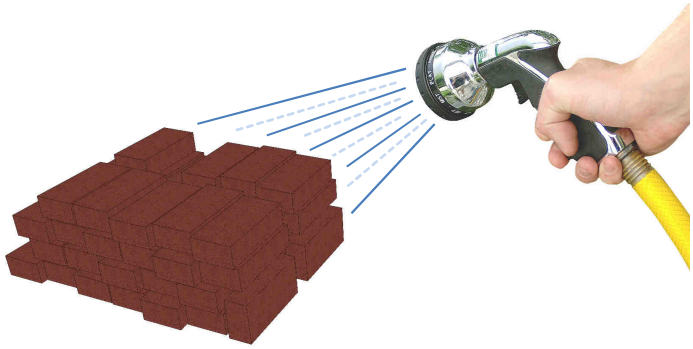
STEP 1

Make 2 piles of **Standard Brick** and spray with water until they are saturated. *HINT:* Place the better looking bricks in one pile and the not-so-hot bricks in the 2nd pile. Mortar the better looking brick on the **front half** of your base..

Haga 2 pilas de ladrillos estándar y spray con agua hasta que se saturan. *SUGERENCIA:* Coloque los mejores ladrillos que buscan en una pila y los ladrillos no tan caliente en la segunda pila. Mortero del ladrillo mejor aspecto en la mitad delantera de su base ..



HIGH-TEMP MORTAR MIX

Steps 2 - 29 **require** a 3:1:1:1 mortar mixture.

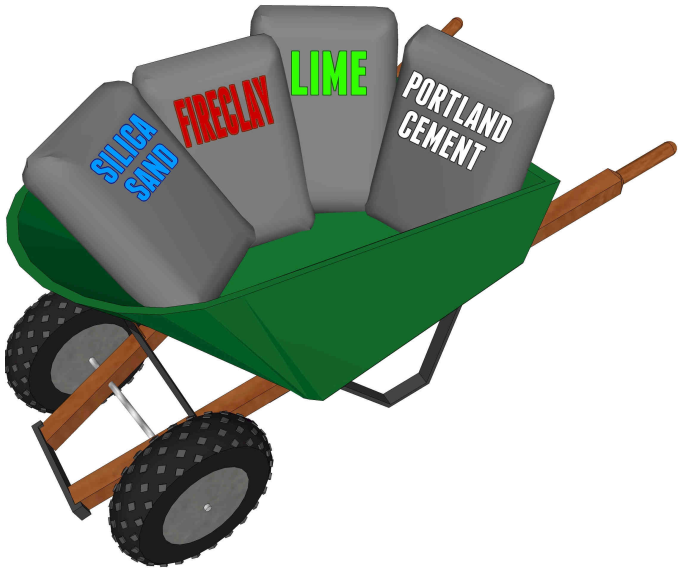
3 Gallons - Silica Sand
1 Gallon - Portland Cement
1 Gallon - Fireclay
1 Gallon - Lime

Dry mix the High-Temperature mortar blend in a wheelbarrow, then add enough water to mix the mortar to the consistency of thick oatmeal.

Los pasos 2 - 29 requiere una mezcla de mortero 3:1:1:1.

3 Galones - Arena Silica
1 Galón - Cemento Portland
1 Galón - Chamota
1 Galón - Lime

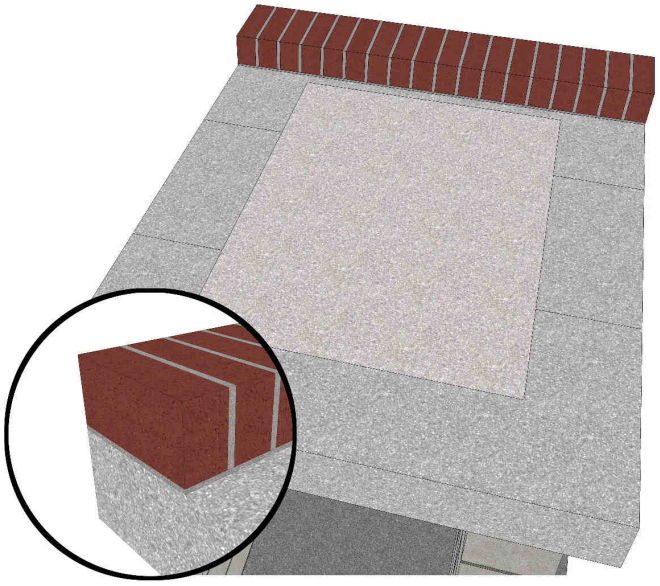
Seque mezclar la mezcla de mortero de alta temperatura en una carretilla, a continuación, agregue suficiente agua para mezclar el mortero hasta obtener la consistencia de avena.



STEP 2

STARTING ON THE BACK OF THE SLAB – Mark the location of the CENTER of the slab and work from the inside to the outside. Mortar the longest side and bottom of the longest side of each brick with HIGH-TEMP MORTAR and place each brick **3/8"** apart (**3/8" JOINTS**). **MORTAR ALL BRICKS VERTICALLY ON THEIR SIDES!!**

ARRANQUE EN LA PARTE POSTERIOR DE LA LOSA - Marque la ubicación del centro de la losa y trabajar desde el interior hacia el exterior. Mortero el lado más largo y la parte inferior del lado más largo de cada ladrillo con mortero de alta temperatura y colocar cada ladrillo de **3/8"** de separación **(3/8" JUNTAS). MORTERO TODOS LOS LADRILLOS EN VERTICAL EN SU LADO!**



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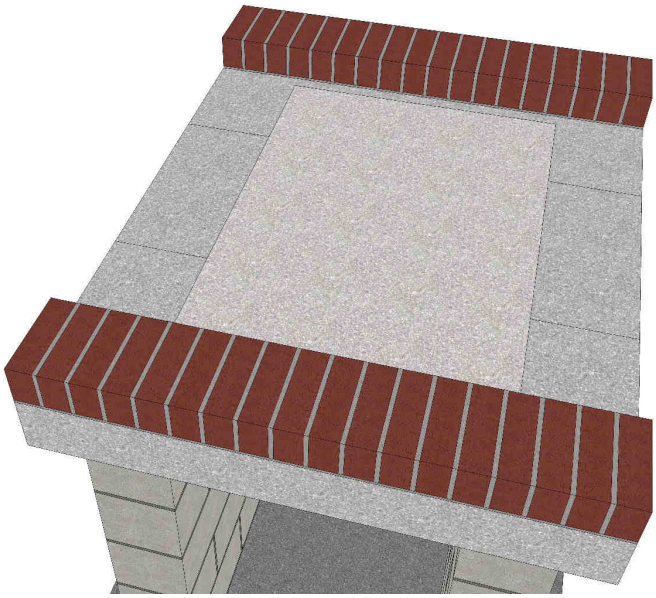
STEP 3

Mark the CENTER of the FRONT SLAB and mortar the bricks from the inside to the outside using the high-temp mortar. KEEP LEVEL. Remember to keep 3/8” joints between each brick (*about the width of a pencil*).

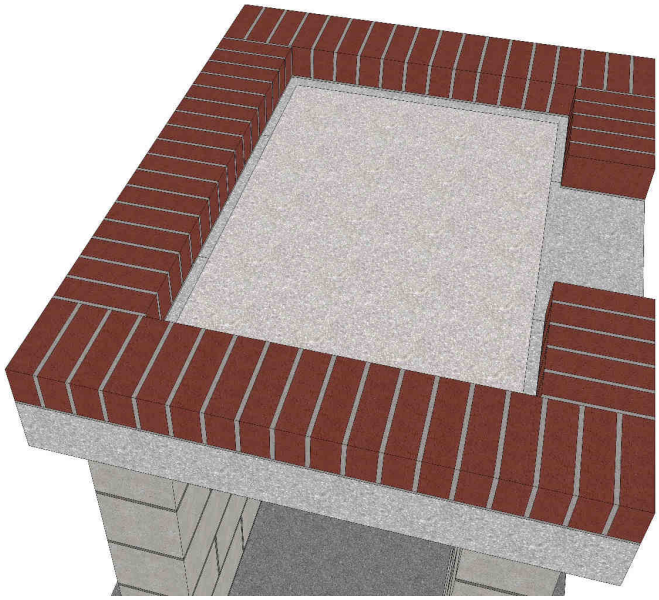
Marque el centro de la losa FRONT y mortero de los ladrillos desde el interior hacia el exterior con el mortero de alta temperatura. MANTENGA NIVEL. Recuerde que debe mantener de 3/8 "juntas entre cada ladrillo (aproximadamente el ancho de un lápiz).



STEP 4

Mortar the bricks on the hearth slab from the OUTSIDE to the INSIDE. **After completing this step, let the bricks dry for 24 hours.**

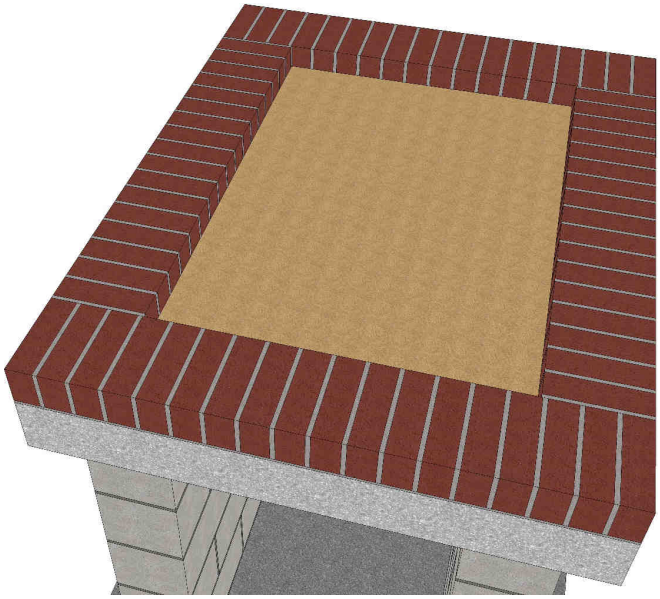
Mortero de los ladrillos en la losa de solera del exterior hacia el interior. Una vez completado este paso, dejar que los ladrillos seca durante 24 horas.



STEP 5

Cover the Insulated hearth slab with about 1” – 2” of **ALL PURPOSE SAND**. This sand is used to level the cooking surface firebrick with the firebrick frame. **DO NOT USE SILICA SAND!!**

Cubrir la base con capa de aislamiento de 1” - 2” de toda la **ARENA PROPÓSITO**. Esta arena se utiliza para nivelar la superficie de cocción de ladrillo refractario con el marco de ladrillo refractario. **NO USE ARENA SILICA!**



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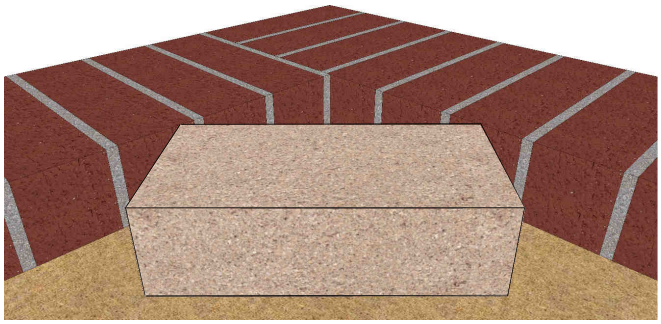
ATTENTION!!

- CRUCIAL MEASUREMENT -

In the next two steps, make sure that the cooking surface firebrick (tan shown) is **PERFECTLY LEVEL** with the hearth frame brick (red shown).

- MUCHO CRUCIAL –

En los dos pasos siguientes, asegúrese de que la superficie de cocción de ladrillo refractario (tan ilustrado) está perfectamente nivelada con el marco de ladrillo refractario (rojo muestra).



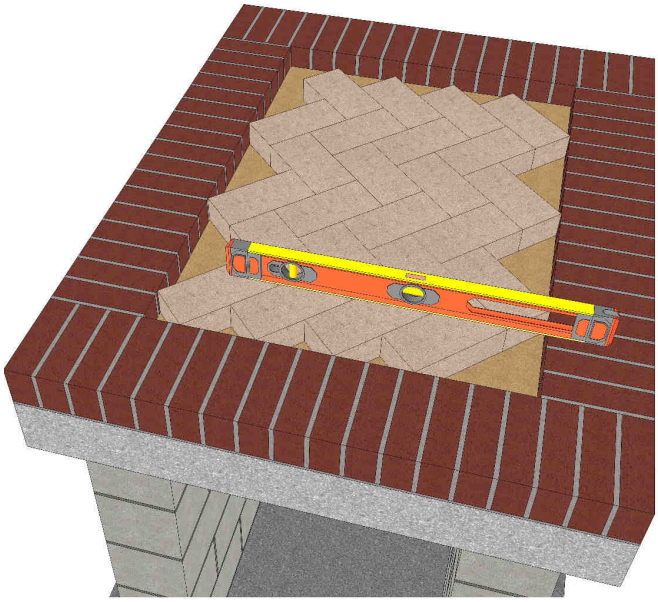
STEP 6

Place the FIREBRICK in a HERRINGBONE PATTERN*. Each firebrick should be level with the frame brick in height. Add or subtract sand if needed. **DO NOT MORTAR FIREBRICK!!**

**Herringbone pattern is REQUIRED for surface! Pizza peels will slide smoothly across uneven firebrick when laid at this angle.*

Coloque el ladrillo refractario en un archive diseño en espiga*. Cada ladrillo refractario debe estar a nivel con el ladrillo marco de altura. Sumar o restar arena si es necesario. **NO MORTERO LADRILLO REFRACTARIO!**

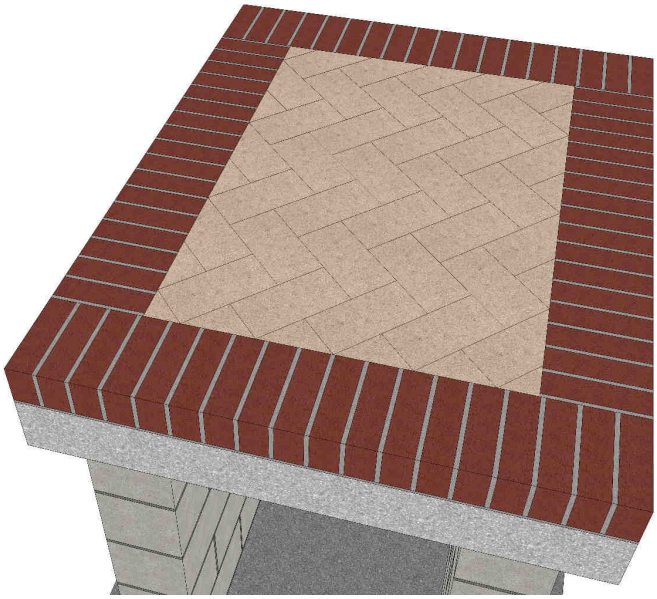
**Patrón en espiga es OBLIGATORIO para la superficie!*



STEP 7

Fill in the remaining voids with firebrick. Cut to size with the miter saw or angle grinder using masonry blades. **DO NOT FILL THE LOOSE JOINTS BETWEEN THE FIREBRICKS**! You will do this on Step 48.

Rellene los huecos restantes con ladrillo refractario. Corte a la medida con la sierra ingletadora o amoladora angular con palas de albañilería. **NO LLENE LAS JUNTAS SUELTOS ENTRE LOS LADRILLOS REFRACTARIOS!** Lo hará en el paso 48.



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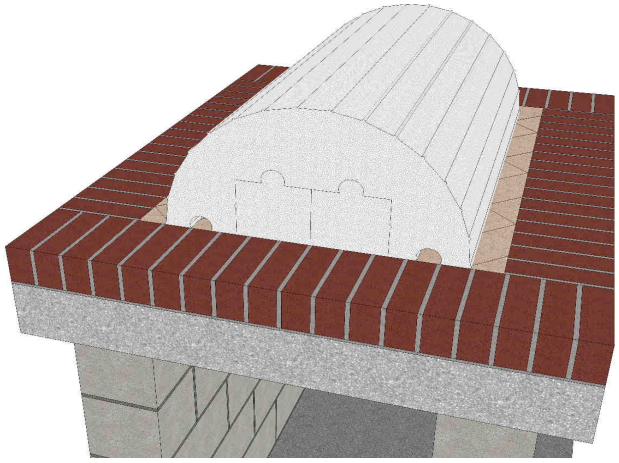
STEP 8

Remove the Mattone Barile Grande form from the box and place it on top of the firebrick cooktop.

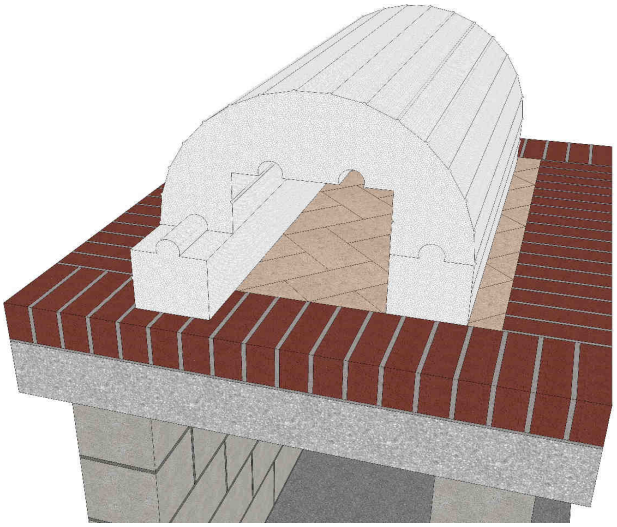
Remover el Mattone Barile Grande form de su caja y ponerla encima de la base de ladrillo.



STEP 9

Carefully slide the legs out of the form body and insert them into the bottom of the form. Center the form LEFT to RIGHT on the cooking surface.

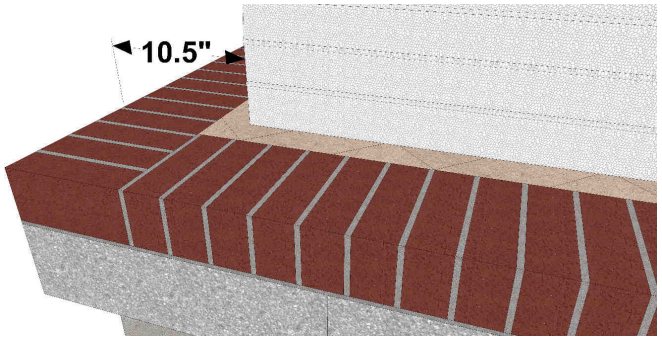
Deslice con cuidado las piernas fuera del cuerpo forma espuma y los inserta en la parte inferior del formulario. Centre el horno de izquierda a derecha en la superficie de cocción.



STEP 10

Position the **BACK** of the oven 10.5” from the edge of the rear firebrick.

Acomodar la parte **DE ATRAS** del horno 10.5” de la orilla del ladrillo de atras.



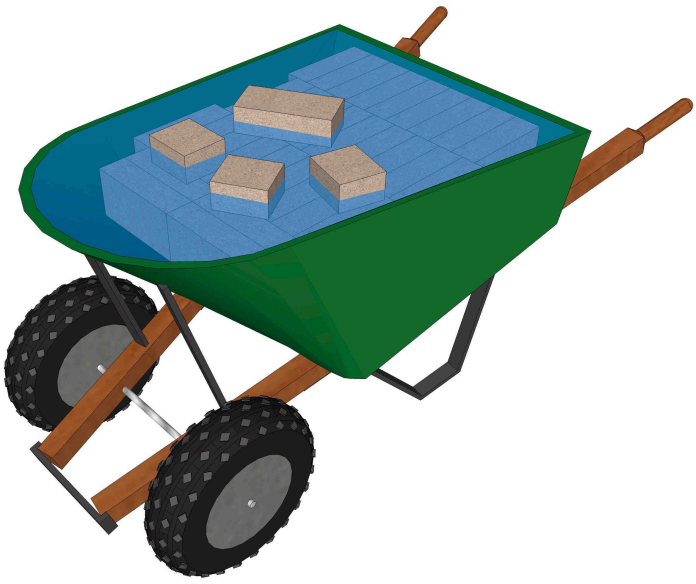
IMPORTANT

IMPORTANT

YOU MUST SOAK ALL FIREBRICK FOR 20 – 30 MINUTES BEFORE CUTTING AND/OR MORTARING INTO PLACE! KEEP FIREBRICK WET / MOIST AT ALL TIMES!!

IMPORTANTE

USTED DEBE DEJAR EN REMOJO PARA TODOS LADRILLO REFRACTARIO 20 – 30 MINUTOS ANTES DE CORTAR Y / O MORTEROS EN SU LUGAR! MANTENGA LADRILLO REFRACTARIO WET / HUMEDO EN TODO MOMENTO!



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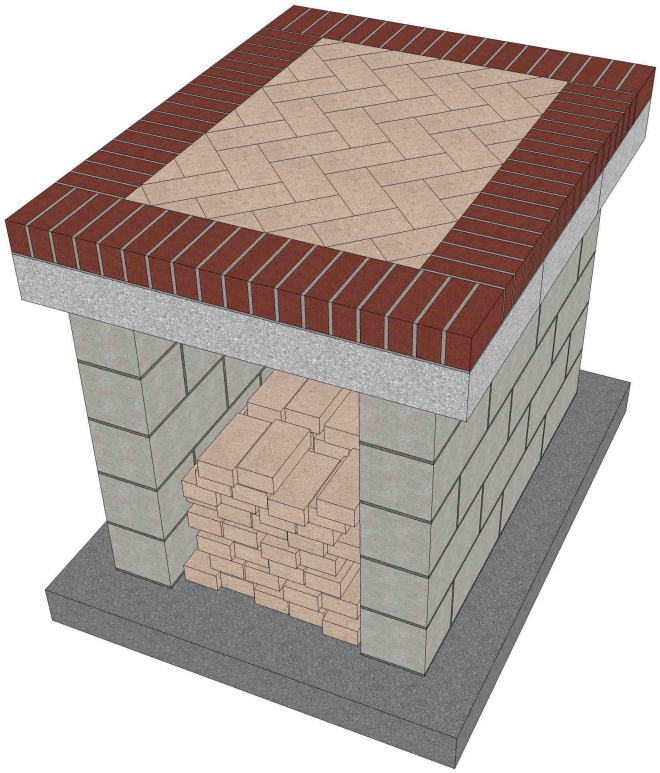
STEP 11

Once the brick has soaked for 20 – 30 minutes, you can place them under the cooking slab to shield the bricks from the sun. Occasionally spray the bricks with water to keep moist.

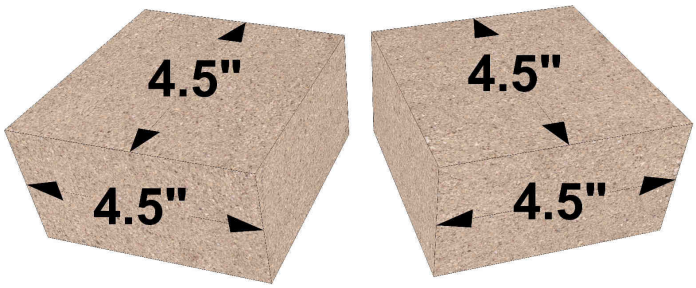
Una vez que el ladrillo ha empapado durante 20 - 30 minutos, se puede colocar debajo de la losa de cocina para proteger el ladrillo del sol. De vez en cuando rociar los ladrillos con agua para mantener la humedad.



STEP 12

Cut 10 Firebrick in half.

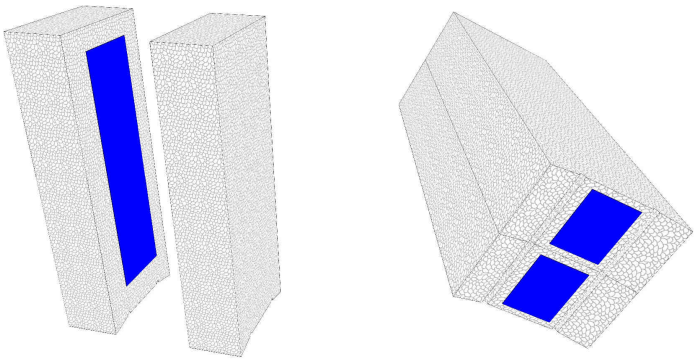
Cortar 10 ladrillos a la mitad.



STEP 13

Attach one chimney unit to the other by removing the paper cover from the double-sided tape then press one unit to the other. Remove the paper cover from both tape squares on bottom.

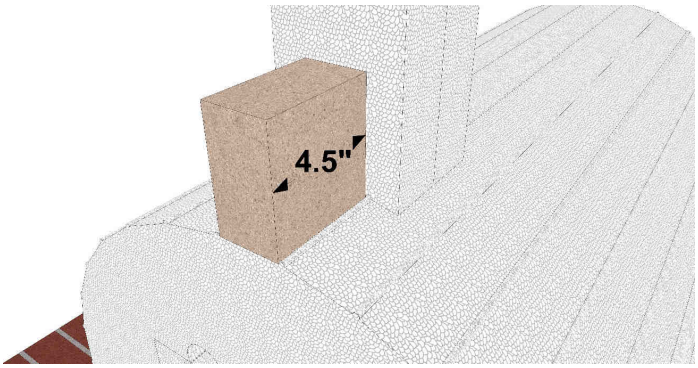
Adjuntar una unidad chimenea a la otra mediante la eliminación de la cubierta de papel de la cinta de doble cara y presione una unidad a la otra. Quite la cubierta del papel de ambos cuadrados de cinta en la parte inferior.



STEP 14

CENTER and ATTACH the foam chimney 4.5” (½ firebrick) from the front of the oven.

CENTRAR y ACOMODAR la chimenea de hielo seco 4.5” (1/2 ladrillo) de la parte de entrente del horno.



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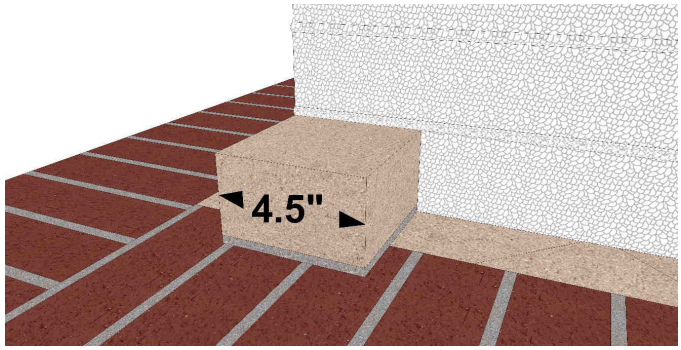
STEP 15

Starting from the **REAR**, apply about 3/8” of the **HIGH-TEMPERATURE MORTAR** to the bottom of a ½ firebrick. Place the brick **FIRMLY** against the foam. **DO NOT MORTAR TO THE FOAM!!**

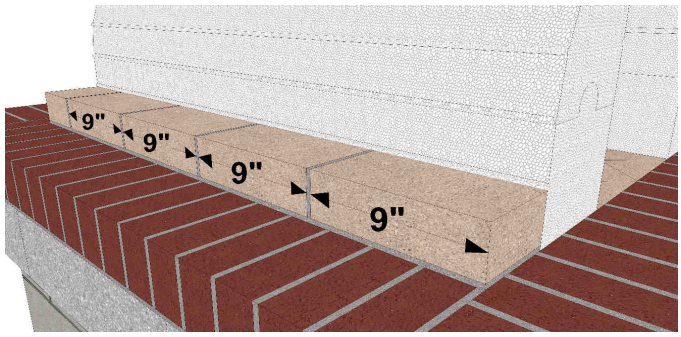
Empezando por la parte **DE ATRAS** y usando 3/8” del **CEMENTO DE ALTA TEMPERATURA,** acomodar el primer ladrillo **FIRMEMENTE** contra el molde de hielo seco.
NO PEGAR EL LADRLLO AL MOLDE!!



STEP 16

Complete bottom layer, ending with the 9” firebrick.

Terminar la capa de abajo con un ladrillo de 9”.



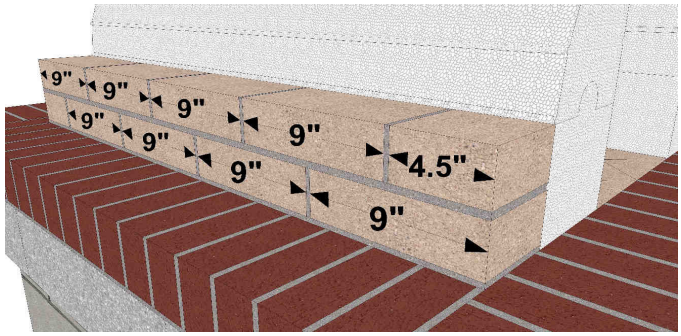
STEP 17

Stagger and mortar the next layer of firebrick.

See Diagram.

Acomodar y pegar cada hilera.

Ver el dibujo.



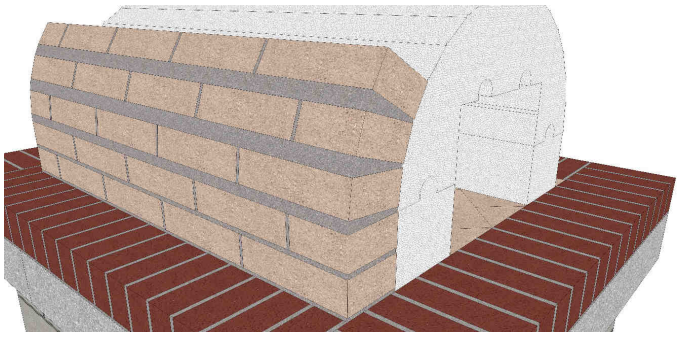
STEP 18

Continue the stager and mortar process for 5 rows.

DO NOT EXCEED 5 ROWS.

Continuar acomodando y pegando por 5 hileras.

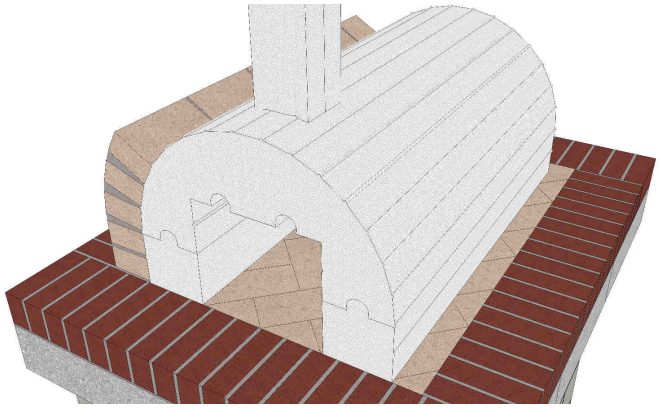
NO EXCEDER 5 HILERAS.



STEP 19

Switch to the other side.

Cambiarse al otro lado.



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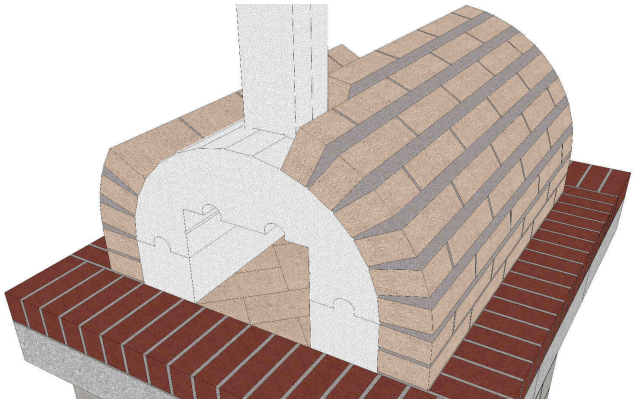
STEP 20

Repeat the STAGGER and MORTAR Process for 8 rows. When you reach the chimney, continue to the next step.

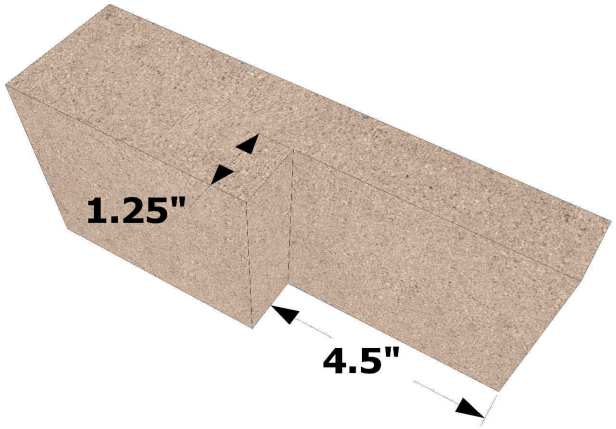
Repetir el proceso de ACOMODAR y PEGAR por 8 hileras. Cuando llegue a la chimenea, continuar al siguiente paso.



STEP 21

Cut 2 firebricks as shown in the diagram.

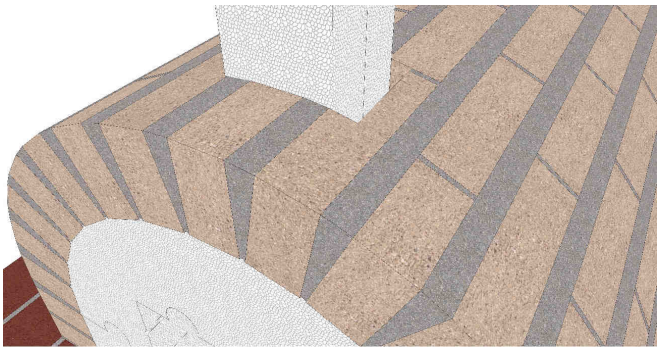
Cortar 2 ladrillos como se ve en el dibujo.



STEP 22

Mortar the 2 “L” shaped firebricks in FRONT of the foam chimney mold. (Do not apply mortar in the gap between the foam chimney and firebrick).

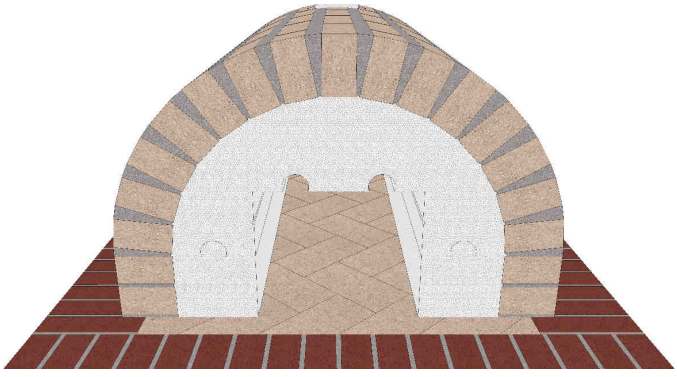
Mortero las 2 "L" en forma de ladrillos refractarios en frente de la chimenea del molde de espuma. (No aplicar el mortero en el hueco entre la chimenea de espuma y ladrillos refractarios).



STEP 23

Move to the **BACK** of the oven.

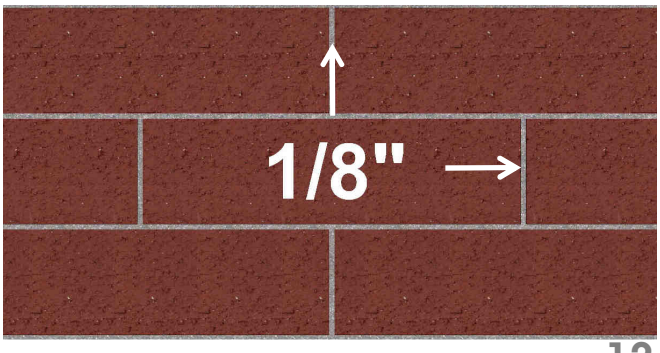
Ir a la parte **DE ATRAS** del horno.



STEP 24

On the next two steps, you will be mortaring the firebrick on the back wall, **KEEP YOUR MORTAR JOINTS AS THIN AS POSSIBLE**!

En los dos pasos siguientes, se le morteros el ladrillo refractario en la pared trasera, **MANTENGA SUS JUNTAS DE MORTERO LO MÁS FINA POSIBLE!**



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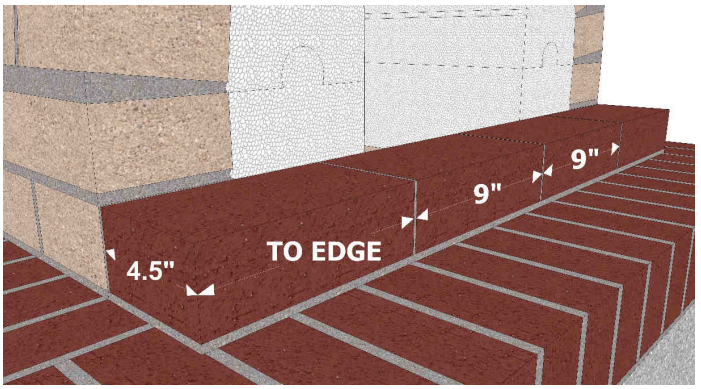
STEP 25

Starting from the center and working outwards, **MORTAR THE BOTTOM AND SIDES** of each firebrick. Trim the firebrick on each side to size.

See Diagram.

Comenzando por el centro y trabajando hacia el exterior, **MORTEROS EL FONDO Y LADOS** de cada ladrillo refractario. Recorte el ladrillo refractario en cada lado al tamaño.

Vea el diagrama.



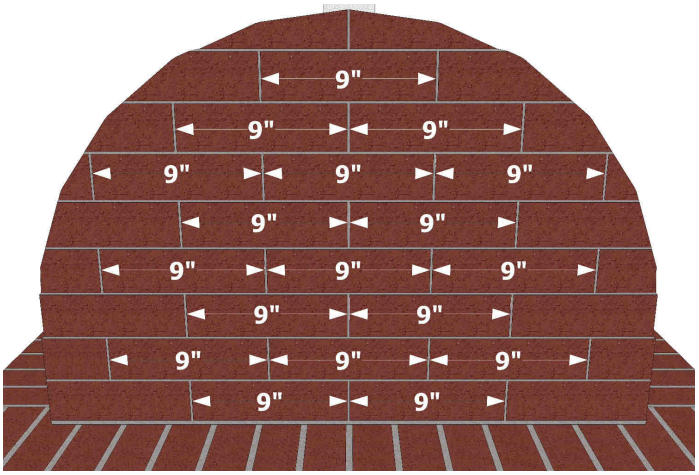
STEP 26

STAGGER and MORTAR to the top of the oven.

IMPORTANT! Make sure you mortar the firebrick from the **CENTER to the SIDES**. This will keep the outer bricks uniform when you make your cuts.

ACOMODAR y PEGAR hacia la parte de arriba del horno.

IMPORTANTE! Asegurarse de pegar los ladrillos del **CENTRO HACIA LOS LADOS.** Esto mantendra los ladrillos uniformes al hacer los cortes.



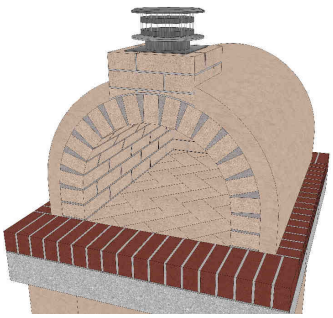
Once Step 26 is complete, you can continue with a second layer of brick or you can wrap the oven with Ceramic Fiber Blanket and apply a 1" thick Stucco or Mortar shell. After the shell is dry, you can apply ANY TYPE of veneer (including brick) with standard mortar. Here are just a few of the many benefits of using Ceramic Fiber Blanket on your oven..

OVENS HEAT UP FASTER
PREVENTS EXTERNAL HAIRLINE CRACKING
COSTS THE SAME AS A SECOND LAYER OF FIREBRICK
OVENS CAN BE USED IN ALL WEATHER CONDITIONS

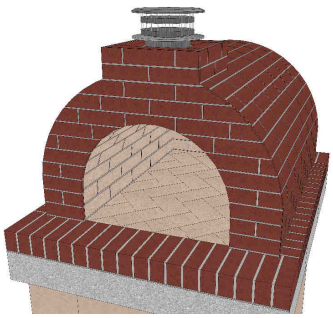
OVENS STAY HOTTER LONGER
OUTSIDE OF OVENS STAY COOL TO THE TOUCH
FINISHED OVENS LAST LONGER
COUNTLESS FINISHING OPTIONS

Learn more about Ceramic Fiber Blanket *(and download Installation Instructions)* on our website! And while you're there, go ahead a buy a box of CFB. You'll be glad you did!!

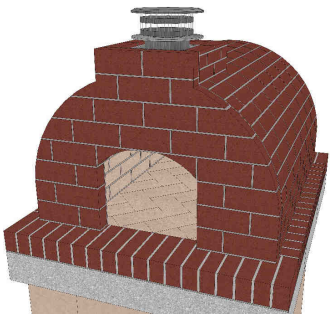
BrickWoodOvens.com



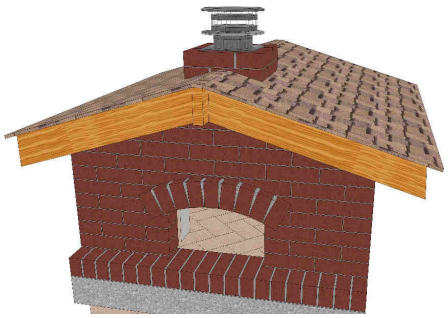
Painted Stucco Shell



Thin Brick Veneer



Thin Brick Veneer Finish w/ Closed Front



Complete Brick Oven Housing

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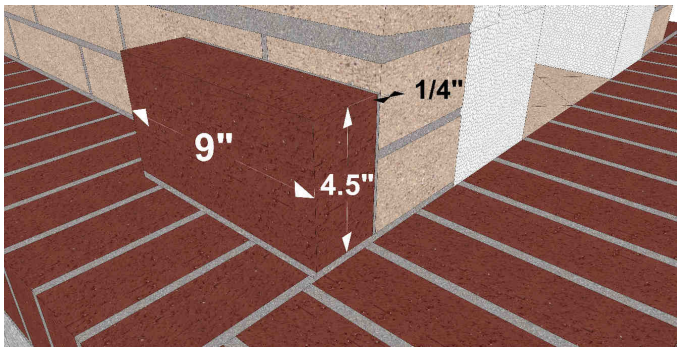
STEP 27

Line up your outer layer of firebrick with the inner layer and mortar into place.

See Diagram.

Alinear los ladrillos de adentro con el de afuera y pegar en su lugar.

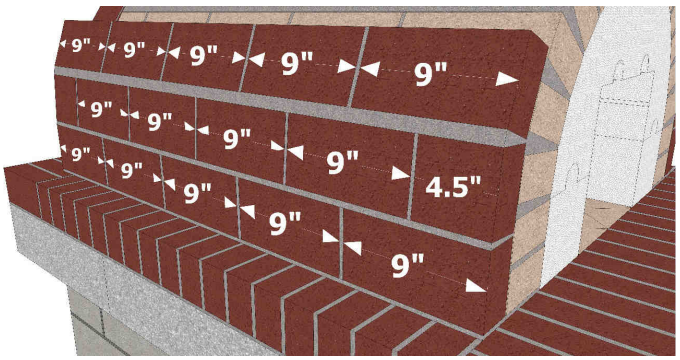
Ver el dibujo.



STEP 28

Complete the bottom row with full (un-cut) firebricks. Stagger the next row by starting & ending with 4.5" firebricks. You will use this stagger pattern for 7 rows. See Diagram.

Terminar la hilera de abajo con ladrillos enteros (sin cortar). Acomodar la siguiente hilera empezando y terminando con un ladrillo de 4.5". Hacer las siguientes 7 hileras iguales.
Ver el dibujo.



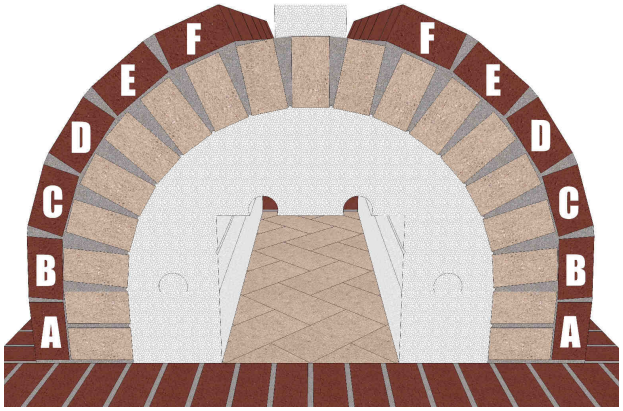
STEP 29

Mortar both sides 6 rows high.

DO NOT MORTAR TO THE CHIMNEY!
STOP AT 6 ROWS.

Pegar 6 hileras de cada lado.

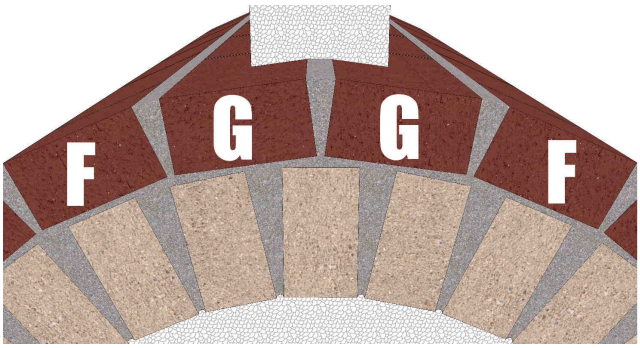
NO SE PEGA EL LADRILLO A LA CHIMENEA.
PARAR A LAS 6 HILERAS.



STEP 30

IMPORTANT! – The final 2 rows may or may not need to be trimmed on the sides. If they do, place 2 firebricks (Levels G) side by side and measure. Cut so both firebricks are the same WIDTH.

IMPORTANTE – Las 2 ultimas hileras pueden o no pueden ser recortadas de los lados. Si se recortan, se acomodan 2 ladrillos (niveles G) de cada lado y se miden y cortan para que los 3 ladrillos queden del mismo ANCHO.



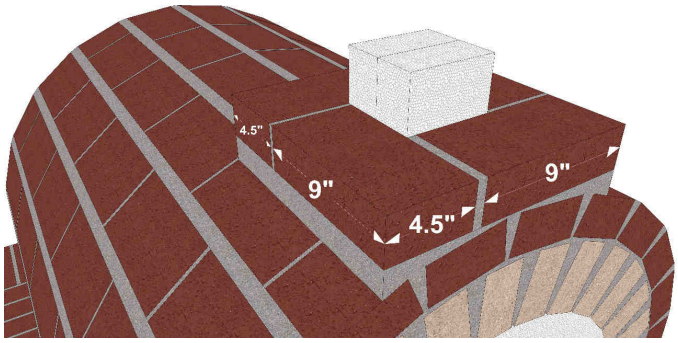
STEP 31

Mortar 4 firebricks around the foam chimney.

See Diagram

Mortero 4 ladrillos refractarios alrededor de la chimenea de espuma.

Vea el Diagram



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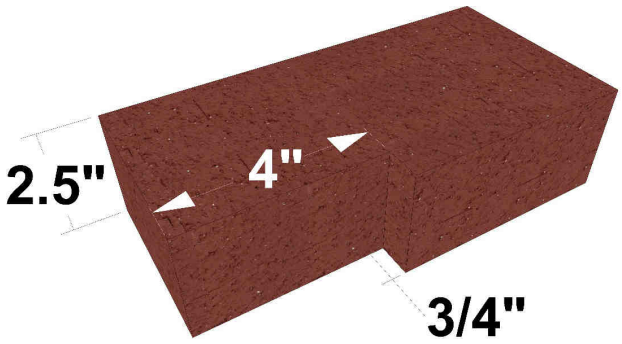
If you are attaching the **6" DuraTech Exhaust Kit** to your oven, you will need to trim the top layer of firebrick to the dimensions shown below so the 6" DuraTech Anchor Plate can fit snugly into place.

DURATECH STEP A

Trim **4 firebricks** to the dimensions shown in the diagram.

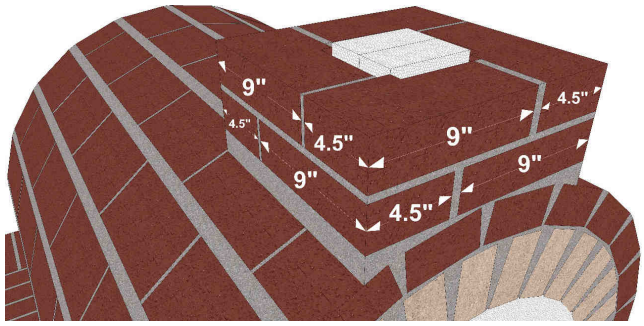
Recorte **4 ladrillos refractarios** a las dimensiones indicadas en el diagrama.



DURATECH STEP B

Mortar the 4 firebricks into place with the trimmed section INSIDE and FACING THE CENTER. See Diagram.

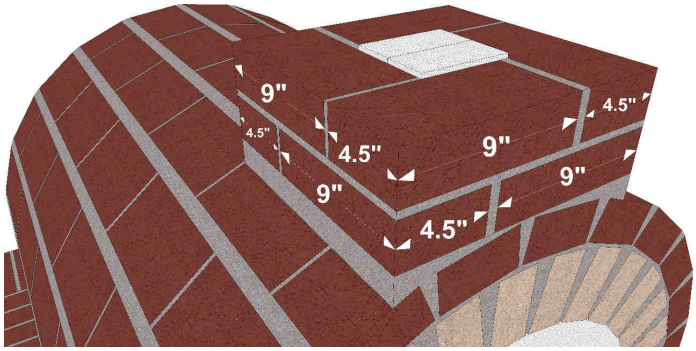
Mortero de los 4 ladrillos de fuego en el lugar con la sección recortada INSIDE y mirando hacia el centro. Vea el diagrama.



STEP 32

Mortar 4 firebricks around the foam chimney form. Stagger and mortar the 2nd row of firebrick around the foam 2 layers high.

Mortero 4 ladrillos de fuego alrededor de la chimenea de forma de espuma. Alterne mortero y la 2 ª fila de ladrillo de fuego alrededor de la espuma 2 capas altas.



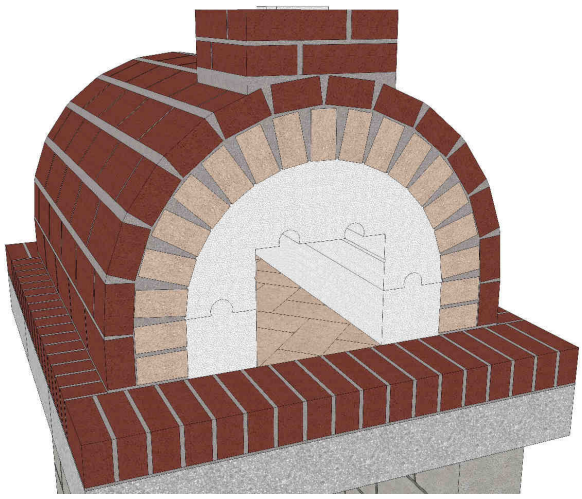
STEP 33

ALLOW THE COMPLETED OVEN 48 HOURS TO AIR DRY.

DO NOT REMOVE THE FOAM AT THIS TIME!

PERMITIR QUE EL HORNO TERMINADO SE SEQUE POR 48 HORAS.

NO REMUEVA EL HIELO SECO TODAVIA!



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WARNING!

- REMOVE FOAM FORM-

DO NOT EVEN THINK ABOUT BURNING THE FOAM FORM OR USING HAZARDOUS CHEMICALS TO REMOVE THE FOAM! DOING SO WILL DESTORY YOUR OVEN!

- RETIRE LA ESPUMA FORM -

INCLUSO NO PIENSE EN QUEMA DEL FORMULARIO DE ESPUMA O USO DE PRODUCTOS QUÍMICOS PELIGROSOS PARA RETIRAR LA ESPUMA! HACERLO!

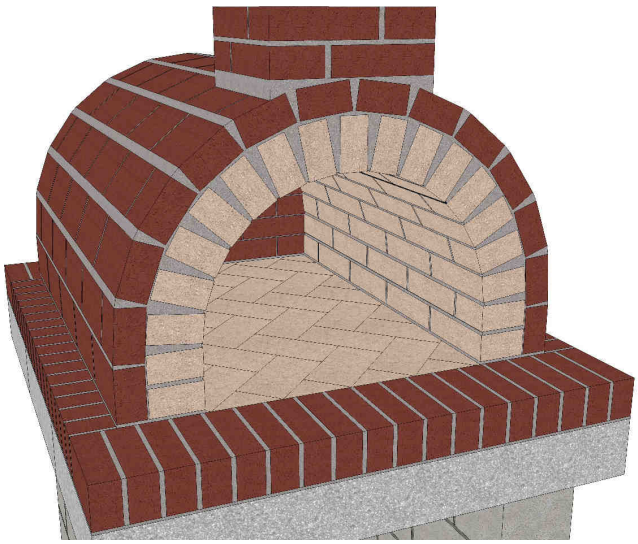
STEP 34

ALLOW THE OVEN 3 - 4 DAYS TO DRY.

DO NOT FIRE DURING THIS TIME!

PERMITIR QUE EL HORNO SE SEQUE DE 3–4 DIAS.

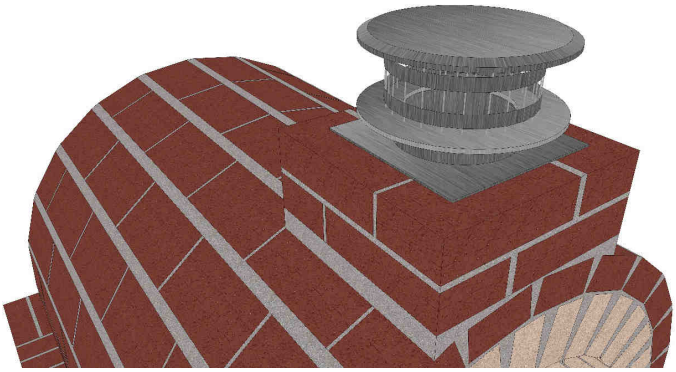
NO USAR LUMBRE!!



NOTICE!!

YOUR CITY &/OR STATE MAY REQUIRE A SPARK ARRESTOR ON THE OVEN. **CHECK YOUR LOCAL LAWS TO SEE IF REQUIRED.**

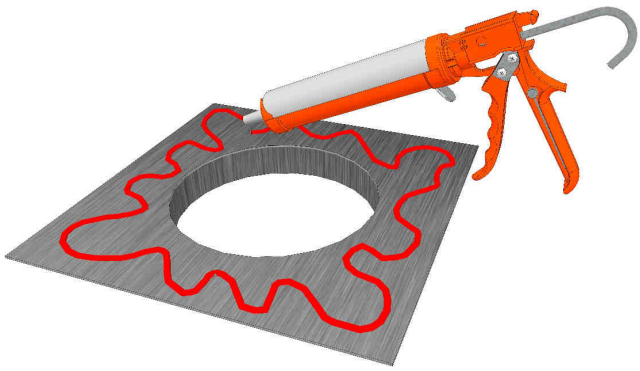
LA CIUDAD Y / O ESTADO PUEDE REQUERIR A CHISPAS EN EL HORNO. **REVISE SUS LEYES LOCALES PARA VER SI ES NECESARIO.**



STEP 35

Apply heat resistant adhesive on the bottom of the anchor plate. Apply liberally to ensure minimal heat loss. **Our DuraTech kits come with a 10oz tube of heat resistant silicone adhesive.**

Aplicar el adhesivo resistente al calor sobre la parte inferior de la placa de anclaje. Aplicar generosamente para asegurar la pérdida de calor mínima. **Nuestros kits DURATECH vienen con un tubo de 10 oz de adhesivo de silicona resistente al calor.**



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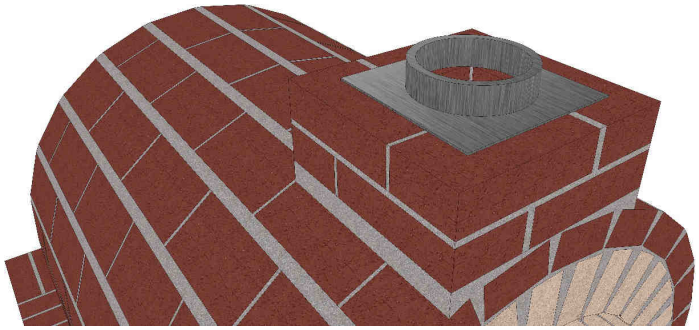
STEP 36

Center the anchor plate vertically / horizontally and press firmly against the firebrick.

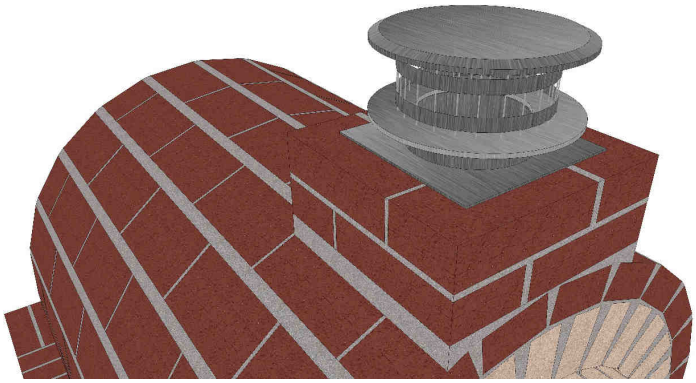
Centre la placa de anclaje vertical / horizontal y presione firmemente contra el ladrillo refractario.



STEP 37

Insert the spark arrestor screen into the 6” DuraTech Chimney cap and place the assembled cap on top of the anchor plate. Twist tightly to lock into position.

Insertar la malla del supresor de chispas en la tapa de la chimenea y acomodar el el anchor plate. Girar con fuerza para acomodar.



STEP 38

Pour the ½ of the 2lb bag of flour onto the firebrick cooking surface. Using your hand, spread the flour in between the firebrick joints. Use just enough flour to tighten the bricks.

Verter la mitad de la bolsa de 2 libras de harina sobre la superficie de cocción de ladrillo refractario. Con la mano, se extendió la harina en medio de las juntas de ladrillos refractarios. Use sólo lo suficiente harina para apretar los ladrillos.

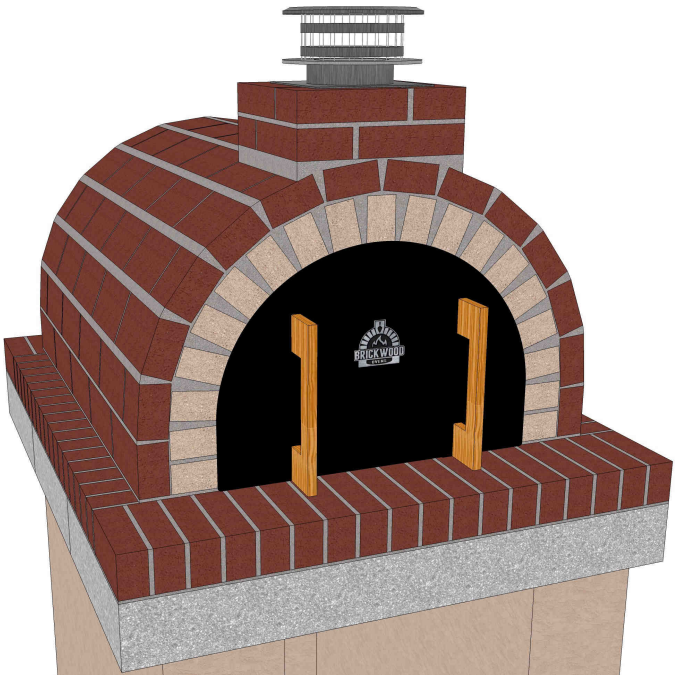
OPTIONAL DOOR

If you want to retain *even more* heat, be sure to pick up a door from our online store.

BrickWoodOvens.com

Si desea conservar el calor aún más, asegúrese de elegir una puerta de nuestra tienda online.

BrickWoodOvens.com



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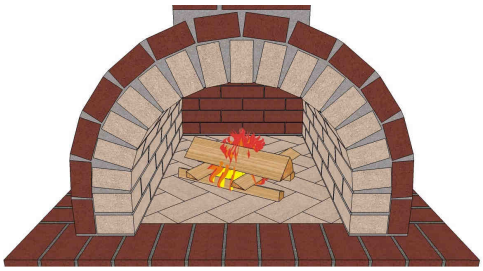
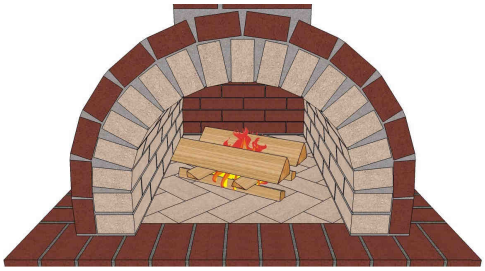
- HOW TO CURE YOUR BARILE SERIES OVEN -

Once the BrickWood Ovens foam mold has been removed and the oven has had time to dry for 3-4 days, you can begin the firing process. **<u>This is the most important of all directions</u>!** The purpose of a slow cure is to ensure that all moisture in the firebrick and the mortar exits the oven slowly and evenly. Drying the oven too quickly can result in moisture turning into steam and steam can possibly crack your awesome new oven!!



DAY 1

Place 1 standard size firelog on top of dry kindling. Use paper to ignite - not chemical igniters.



DAY 2

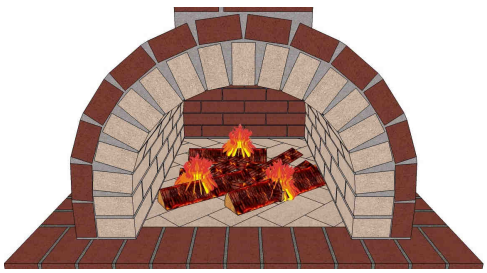
Place 2 standard size firelogs on top of dry kindling. Use paper to ignite - not chemical igniters.

DAY 3

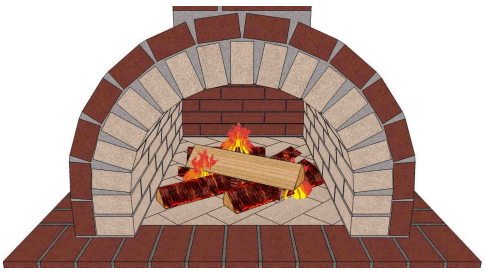
Place 3 standard size firelogs on top of dry kindling. Use paper to ignite - not chemical igniters.

DAY 4

Place 3 standard size firelogs on top of dry kindling.



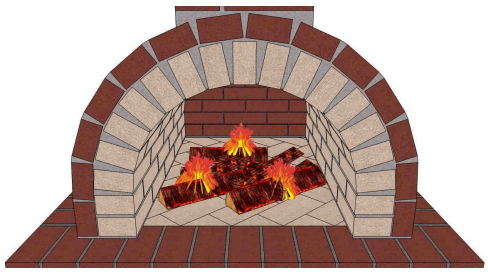
Burn down to embers. Spread embers.



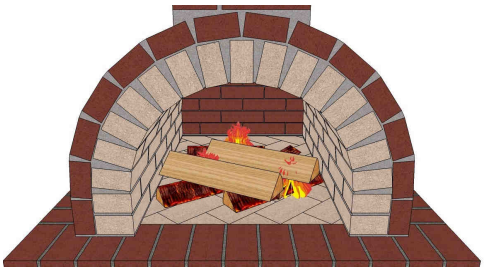
Place 1 firelog on the embers to ignite. Spread embers around cooking surface

DAY 5

Place 3 standard size firelogs on top of dry kindling.

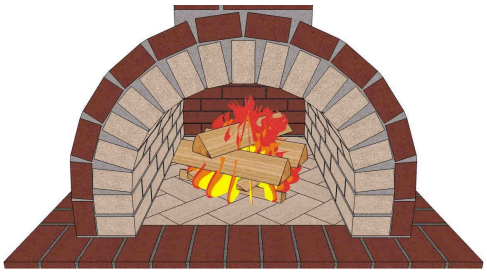


Burn down to embers. Spread embers.

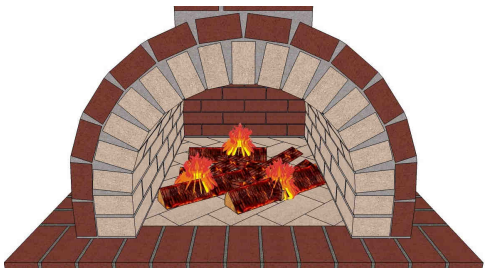


Place 2 firelogs on the embers to ignite. Spread embers around cooking surface.

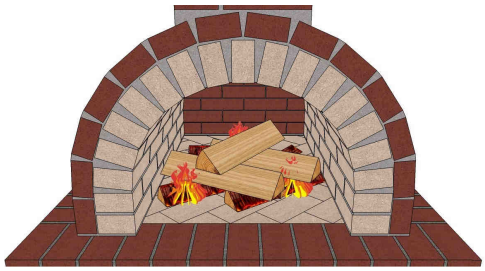
DAY 6



Place 3 standard size firelogs on top of dry kindling.



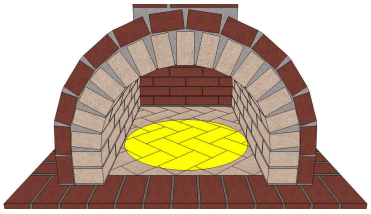
Burn down to embers. Spread embers.



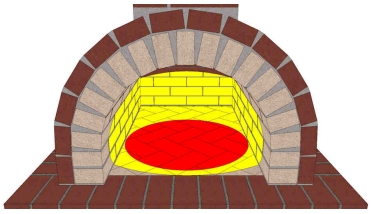
Place 3 firelogs on the embers to ignite. Spread embers around cooking surface.

- HOW TO FIRE YOUR OVEN FOR DAILY USE -

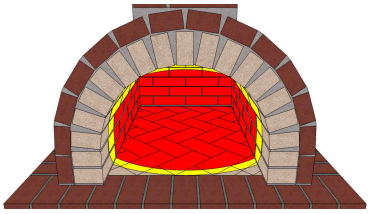
Properly heating the cooking surface is very important when using a brick oven. Simply building a fire in the center of the oven and pushing the embers to the rear of the oven will result in uneven cooking. When heating the oven, start in the front / center and spread the fire around the cooking surface for 60+ minutes. This will heat the entire cooking surface and will bring the oven to the perfect cooking temperature. Word to the wise - hold off on that pizza party until you have mastered your oven!



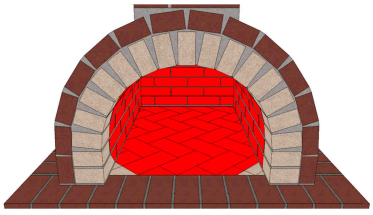
15 – 20 Minutes



20 - 45 Minutes



45 - 60 Minutes



60+ Minutes

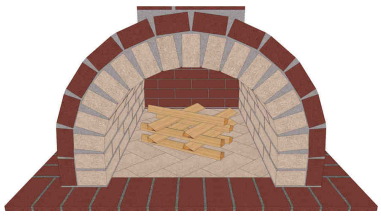
-PICTURE GUIDE FOR HEATING YOUR OVEN -

Only use dry, hard wood

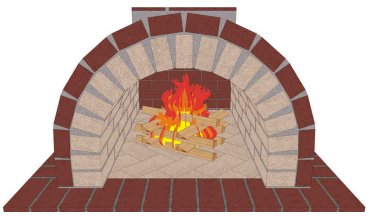
Split into small pieces

Good size - 18” x 5” x 5”

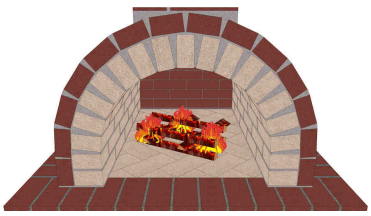
Spilt again for kindling



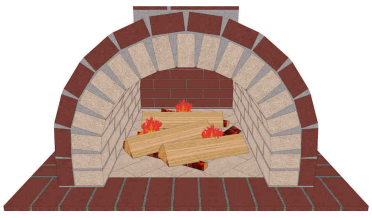
Stack kindling front / middle



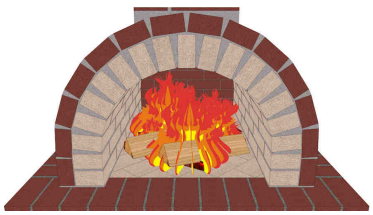
Ignite



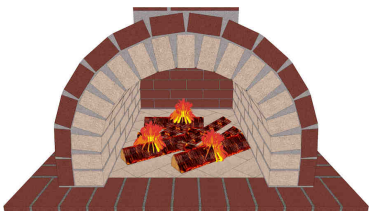
Spread embers around



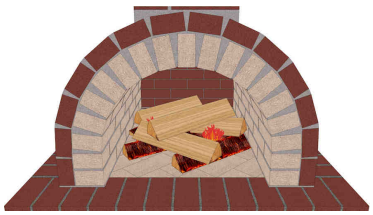
Add 3 - 4 pieces of firewood



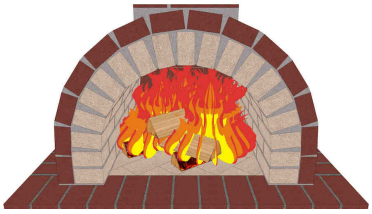
Good burn - Feel the heat!



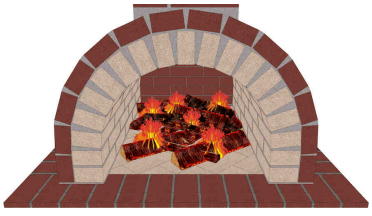
Spread embers around



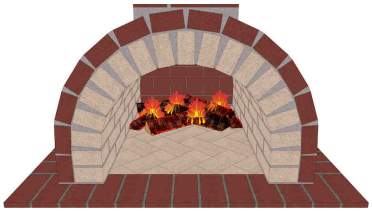
Add more firewood



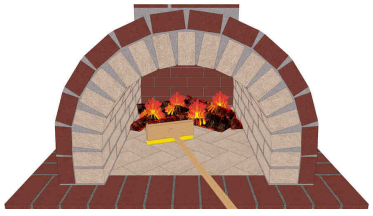
Blazing Inferno!!



Spread embers - Set 15 min



Push embers to back



Brush cooking surface

TIME TO COOK!!!

Show the World your BrickWood Oven!

Before you dig your foundation or lay that first brick, be sure to take several pictures of the area you're building your new BrickWood Oven. These pictures will be the first in a series of photos that document your progress as you construct one of the most rewarding DIY projects at your home.

When taking a good photo, make sure you tidy-up the area around your oven. You want people to see pictures of your awesome oven - not pictures of yard tools, empty concrete bags or crushed beer cans..

Be sure to use a good quality digital camera and take lots of pictures! Nobody uses film anymore, so click away and send us your best shots - we want to show them to the world! You can upload your photos on our website or simply email them to us as you build your oven. Each customer has their own picture file and we will store your photos as they come in. Visit our website for more info or email your 1mb - 2mb pictures to:

Pictures@BrickWoodOvens.com

BRICKWOOD OVENS

HOW DID YOU DO? HOW DID *WE* DO?

First and foremost, we would like to Thank You for choosing BrickWood Ovens as your wood-fired oven provider! We know there are oven manufacturers aplenty, so having chosen BrickWood Ovens as your preferred wood-fired oven makes us proud! In our quest for Global DIY Wood-Fired Oven Domination, we do our best to make improvements based on our customers' feedback. This is your opportunity to let us know your thoughts, ideas, comments, suggestions.. whatever is on your mind after building a BrickWood Oven.

Your comments are VERY important to us, and we do take your comments seriously, so please take a minute or two and fill out the form below. You can then email, fax or mail the form back at your convenience.

THANK YOU!

The BrickWood Ovens Family

SELECT YOUR OVEN MODEL

- ☐ **MATTONE BARILE**
- ☐ **MATTONE BARILE GRANDE**
- ☐ **CORTILE BARILE**
- ☐ **30" CUPOLA**
- ☐ **36" CUPOLA**
- ☐ **40" CUPOLA**
- ☐ **46" CUPOLA**
- ☐ **CUSTOM DESIGNED OVEN**

CUSTOMER INFORMATION

NAME _____

CITY _____ **STATE** _____

HOW MANY GOLD STARS WOULD YOU GIVE YOUR BRICKWOOD OVEN & THE OVEN BUILDING EXPERIENCE?

COMMENTS:

_____

_____

_____

_____

_____

BRICKWOOD OVENS

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