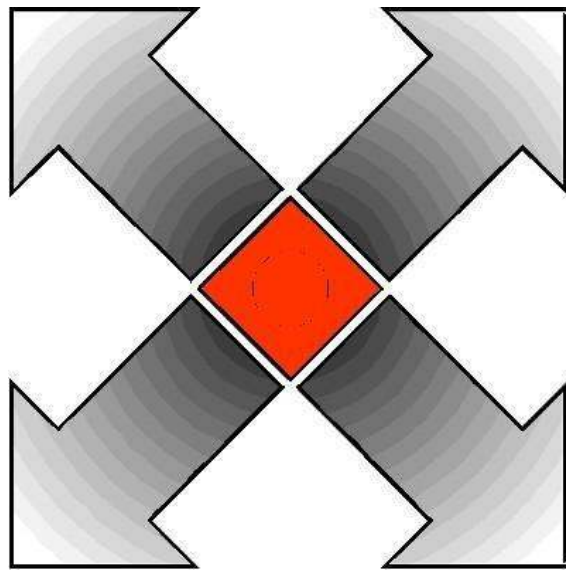


Double Decker Woodfired

Bake Oven

Class Presented by:

Chris Springer & Jon Santiago



*Masonry Heater Association of North America
Annual Meeting
Wildacres Acres Retreat, Little Switzerland, NC.
April 10-16, 2017*

Wildacres 2018 Double Decker Bake Oven

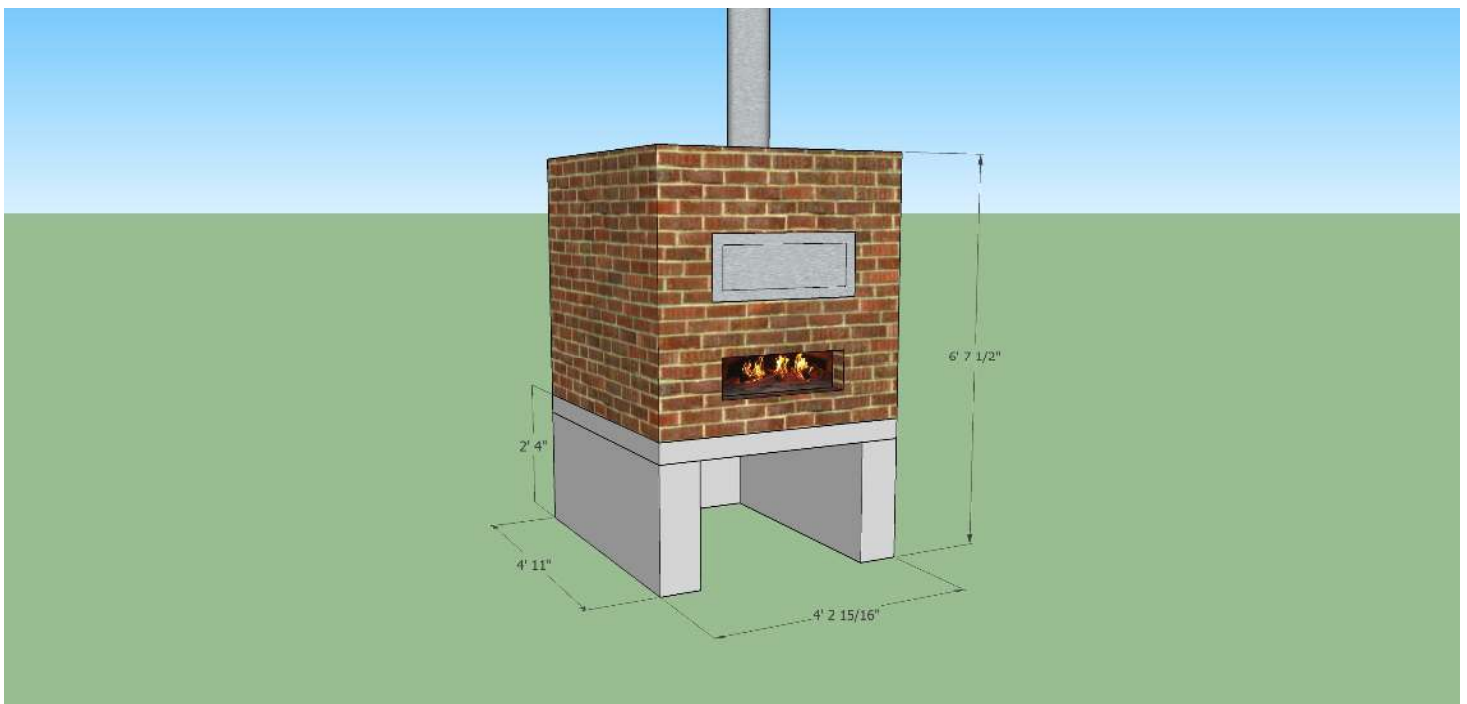
The proposed oven is a double-decker with two 2x3ft hearths. As ovens have very high chimney exit temperatures, the idea is to capture excess heat and generate extra baking space with the same footprint and same firing load.

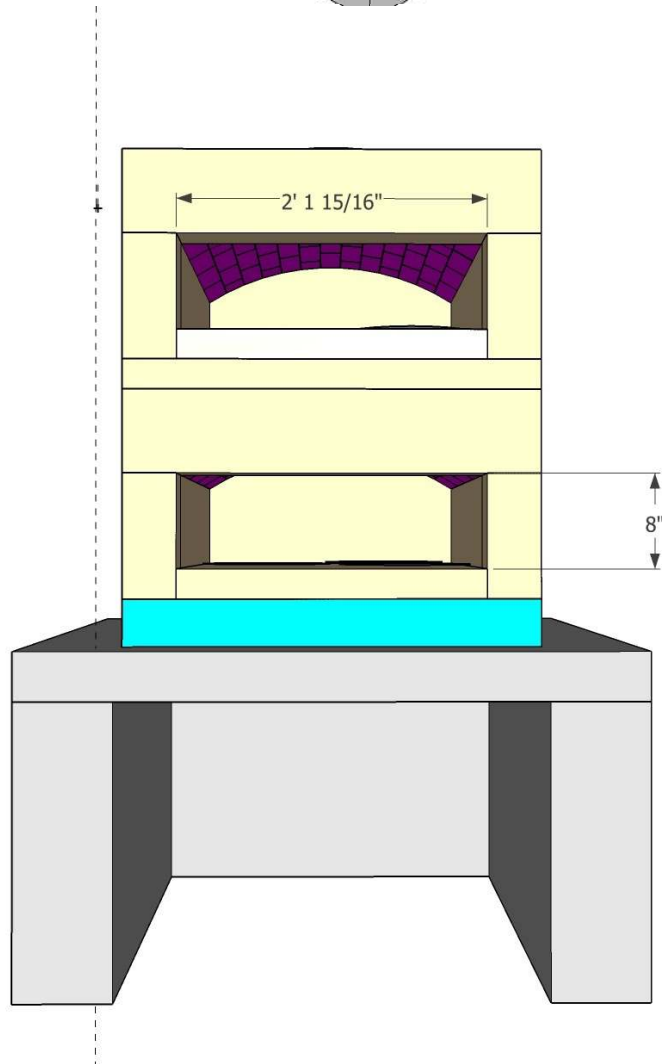
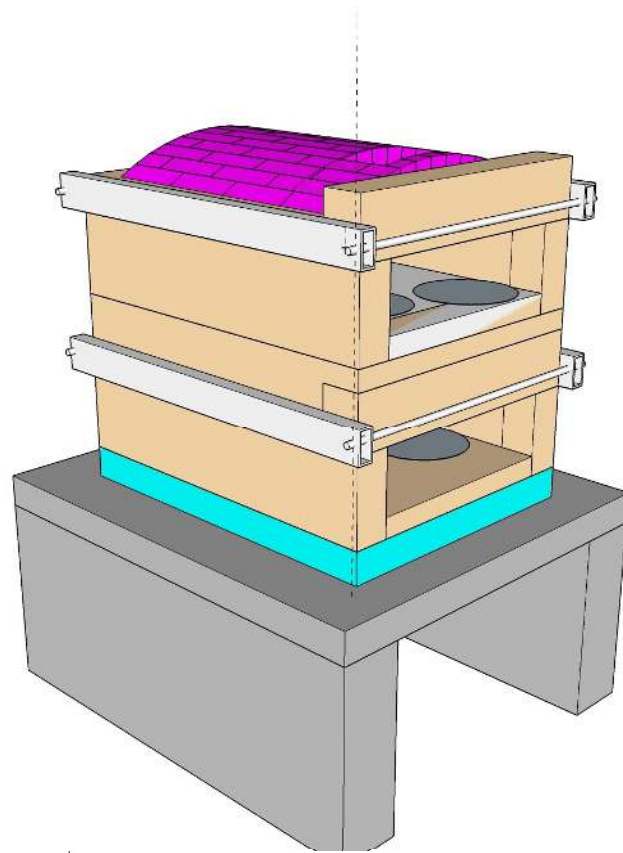
The walls are laid with 4.5"x9"x2.5" firebricks as stretchers. The two vaults are built entirely of #1 Arch bricks.

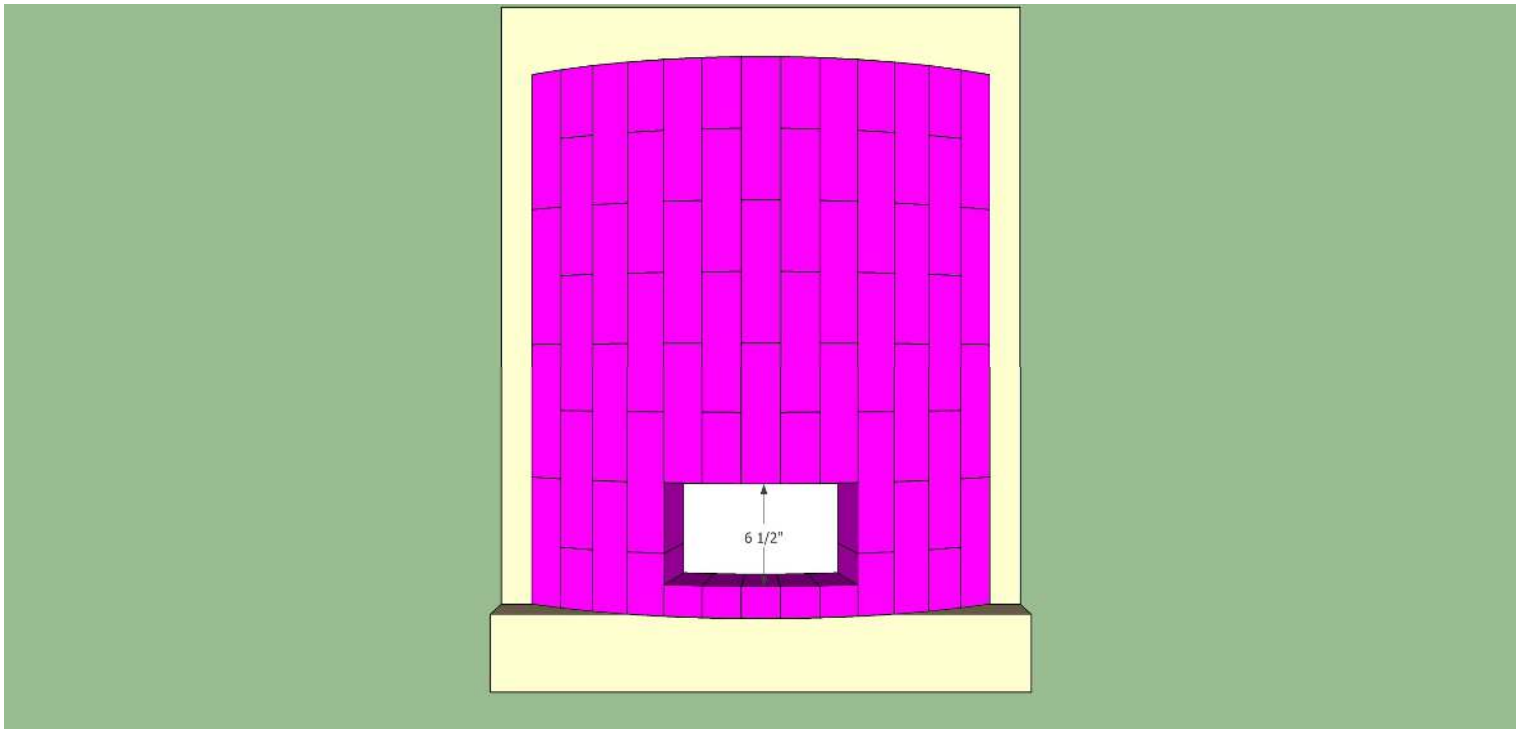
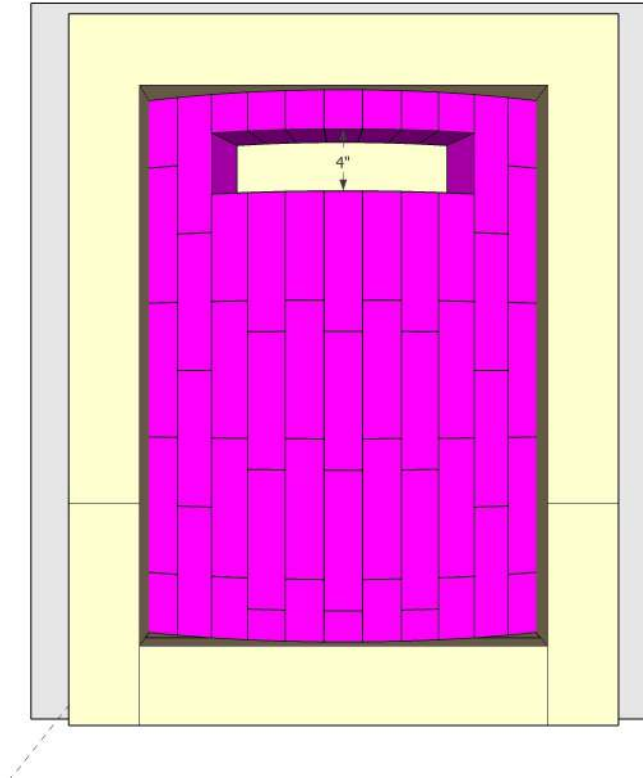
We will be insulating the oven with a variety of materials to observe any differences in performance between different materials.

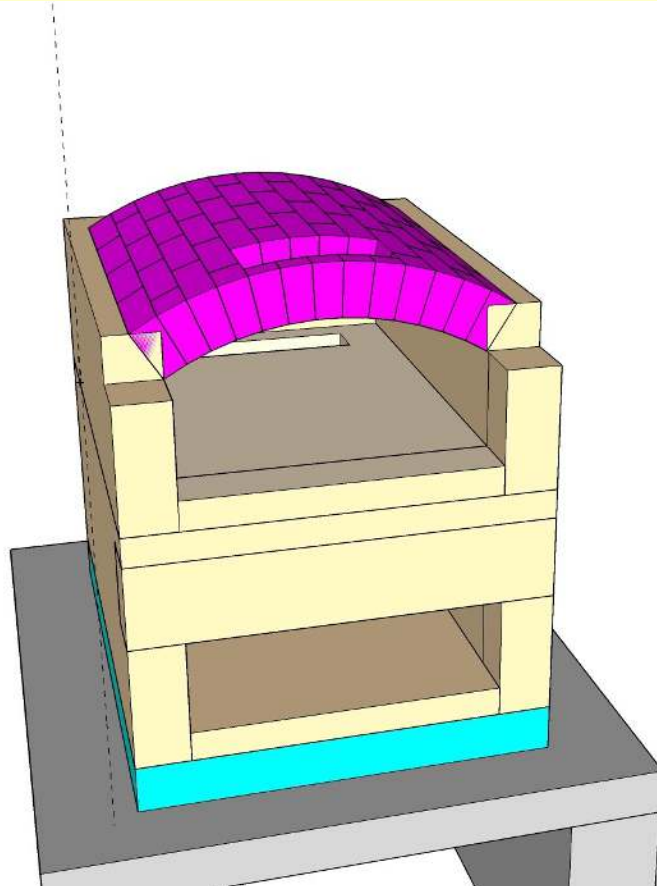
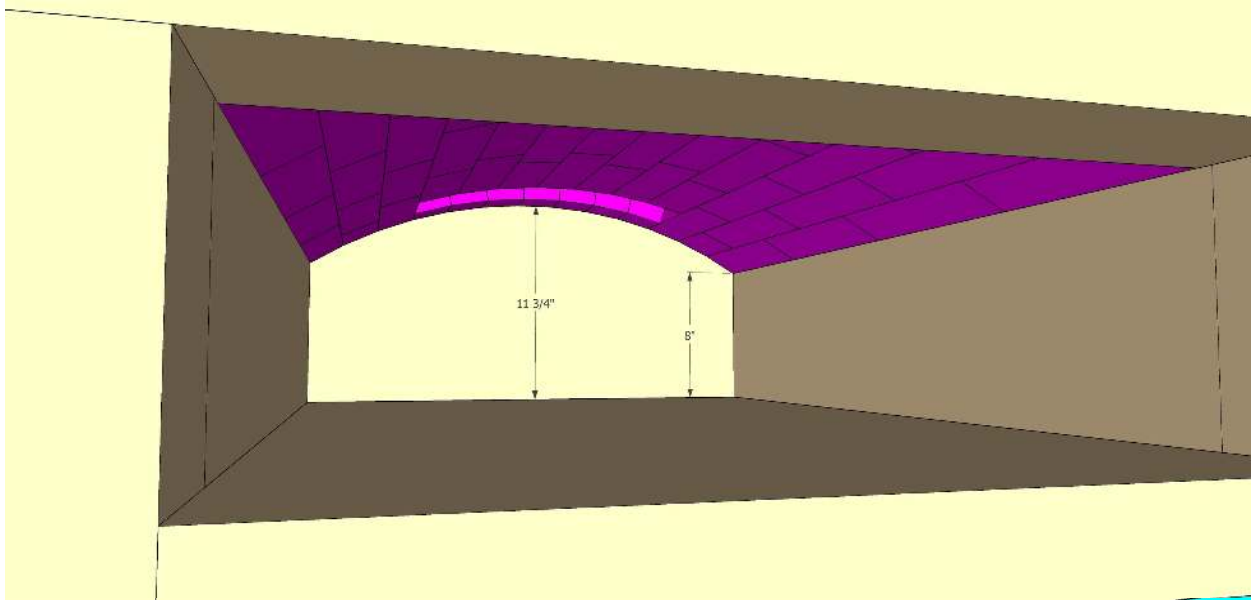
Participants should have:

- personal safety gear (ears, eyes, dust, gloves)
- margin trowel
- utility knife
- tape measure
- pencil/marker









NOTES