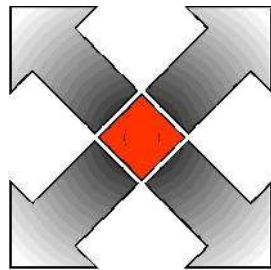


PIZZA BAKE OVEN

By

Pat Manley



Masonry Heater Association of North America

Annual Meeting

4/8/2019 - 4/15/2019

Brick pizza oven build

By Pat Manley

We will start off going over the basic design of the oven we will build, and how it will function. We will discuss thermal mass, and we will address the location of insulation within the oven, as well as the various forms of insulation available, and where to use them.

There are a variety of firebricks that we will be using, and we will go over their differences and where and how they are used, and the variety of the cuts we will be making with the wet saw as we build the oven. We will cover the proper refractory mortar to use with firebrick.

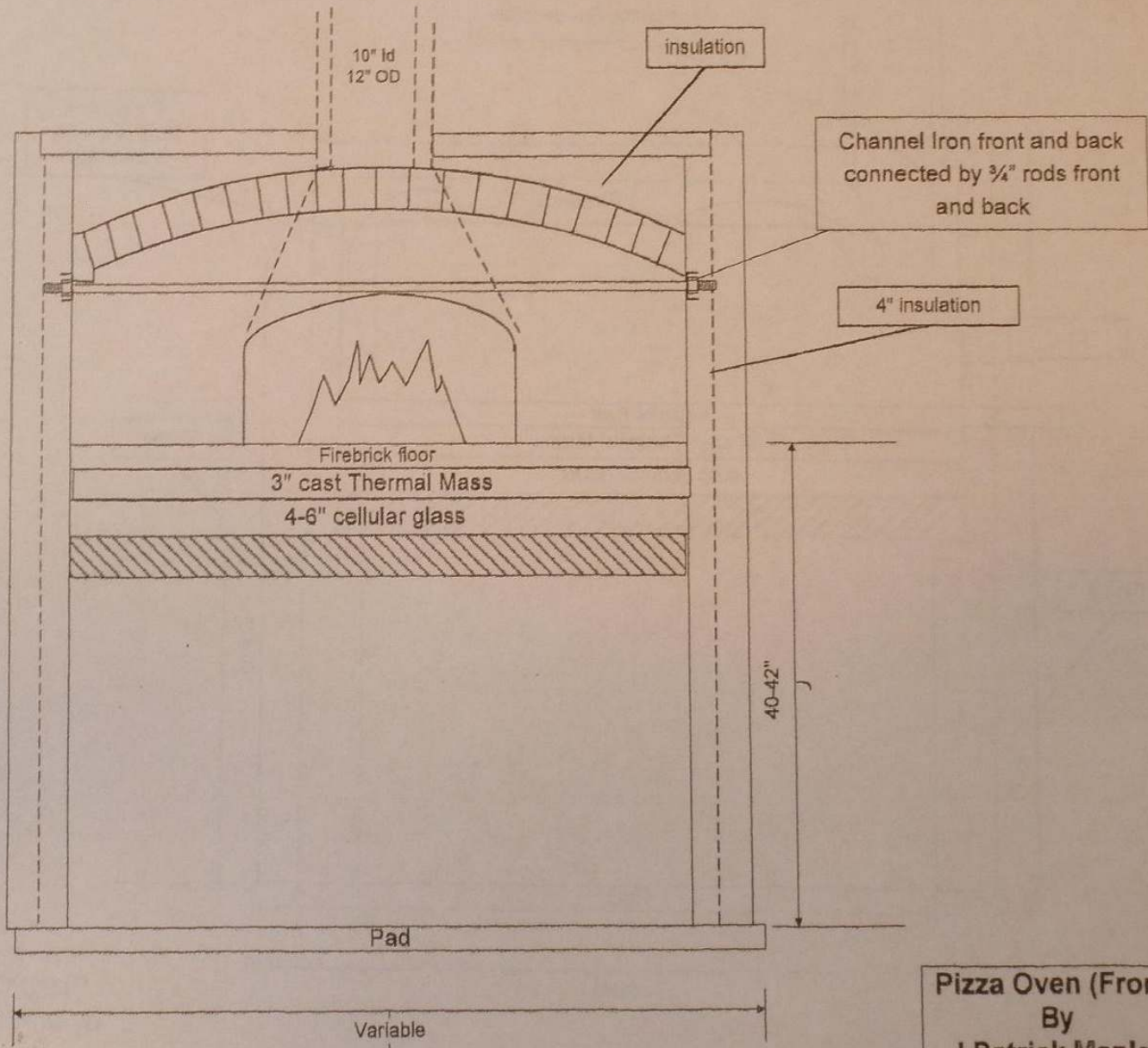
There will be discussion regarding how the bricks are laid in the hearth, walls and the vault arch, plus the harness installation and damper. We will go over the forms we will assemble in order to support the vault arch and reduction arch while under construction.

Everyone that participated in the pre-build discussions is welcome to get in on the action. There will be a need for everyone to sort of figure out how we can all contribute any special talents we have regarding some specific tasks such as mud mixing, brick cutting, materials moving, brick laying, etc. Should anyone not have any special talents with bricks and mud, they will be taught one or two.

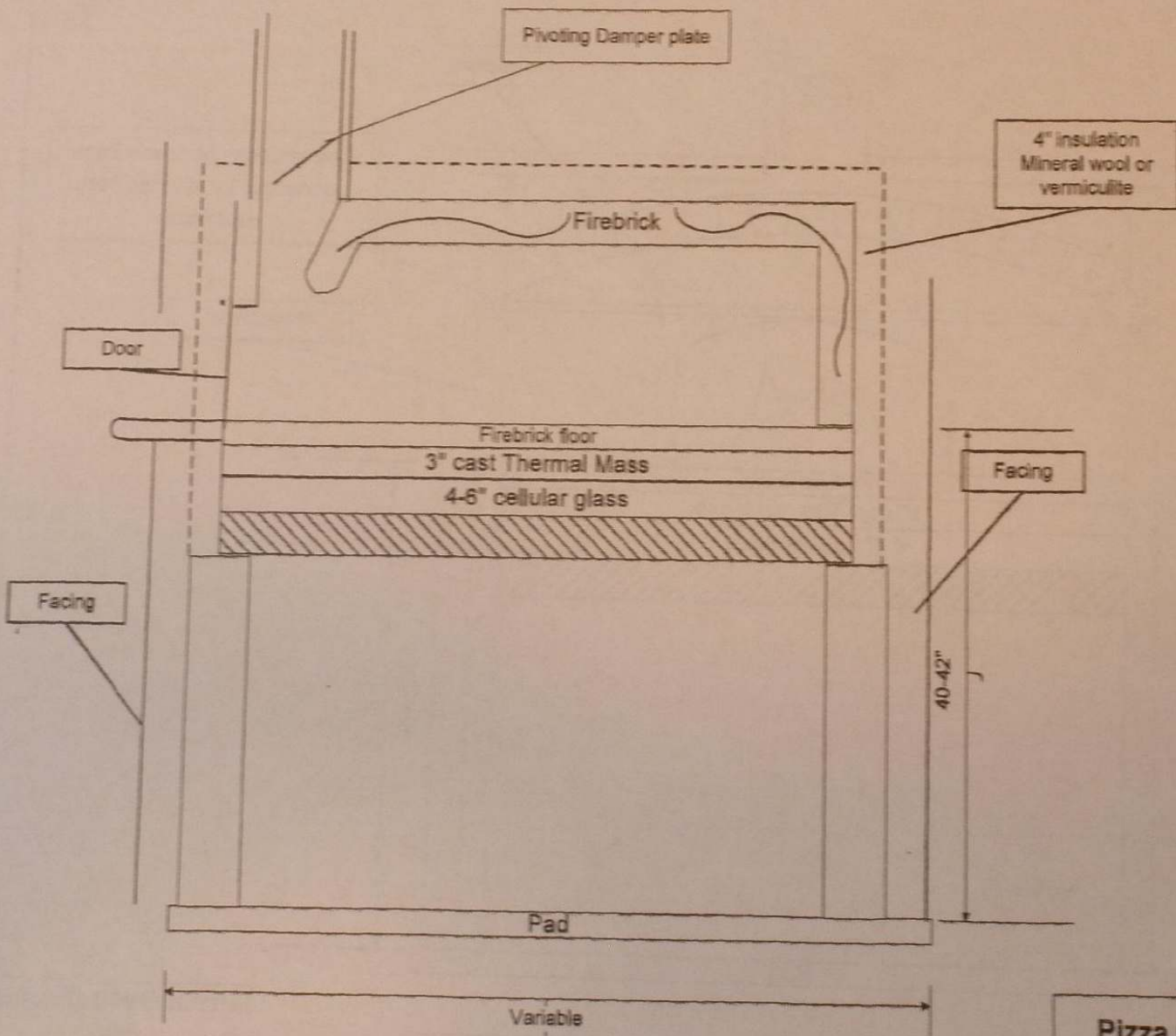
After lunch on Wednesday we will start assembly of the hearth and build most of the walls. On Thursday, we will finish up the side walls up to and including the skewers that the vault arch butts against, and set up the arch forms and begin the vault arch. Also begin to put up the brick facing. Day 3 will be installing vault arch forms and laying up the arch, and more brick facing. Time is tight for this project, so we will have to hustle.

On Friday, we will connect the oven to the chimney, break down the forms, and start the fire to get the oven drying out, and continue with the brick facing. After lunch we will fire the oven harder, and clean up around the site and prep for late afternoon Fiesta de Pizza.!

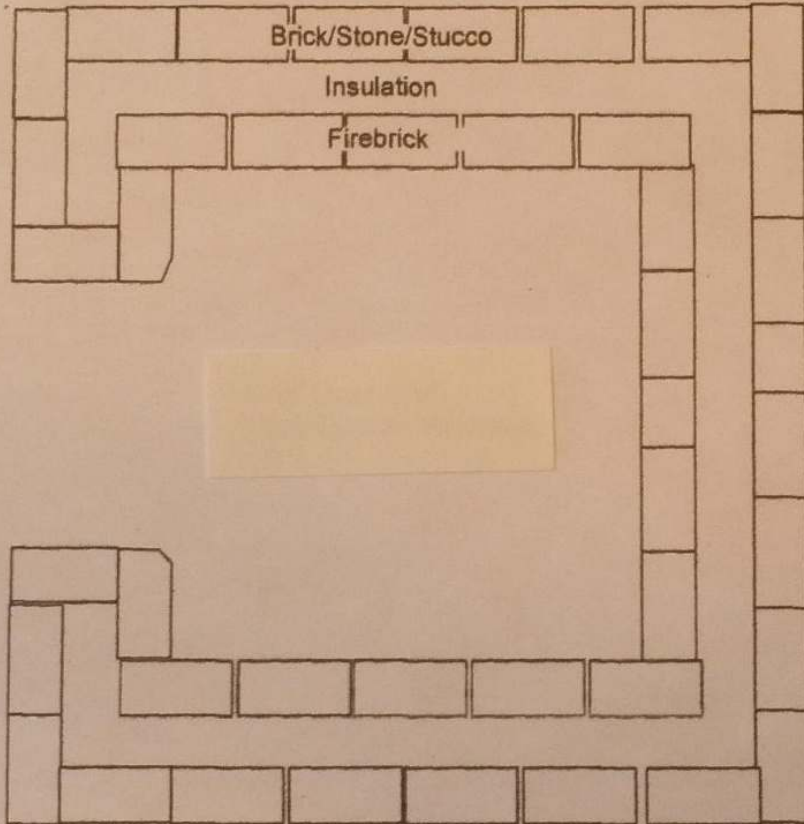
Saturday morning after breakfast is break down of the oven, and cleanup the whole site.



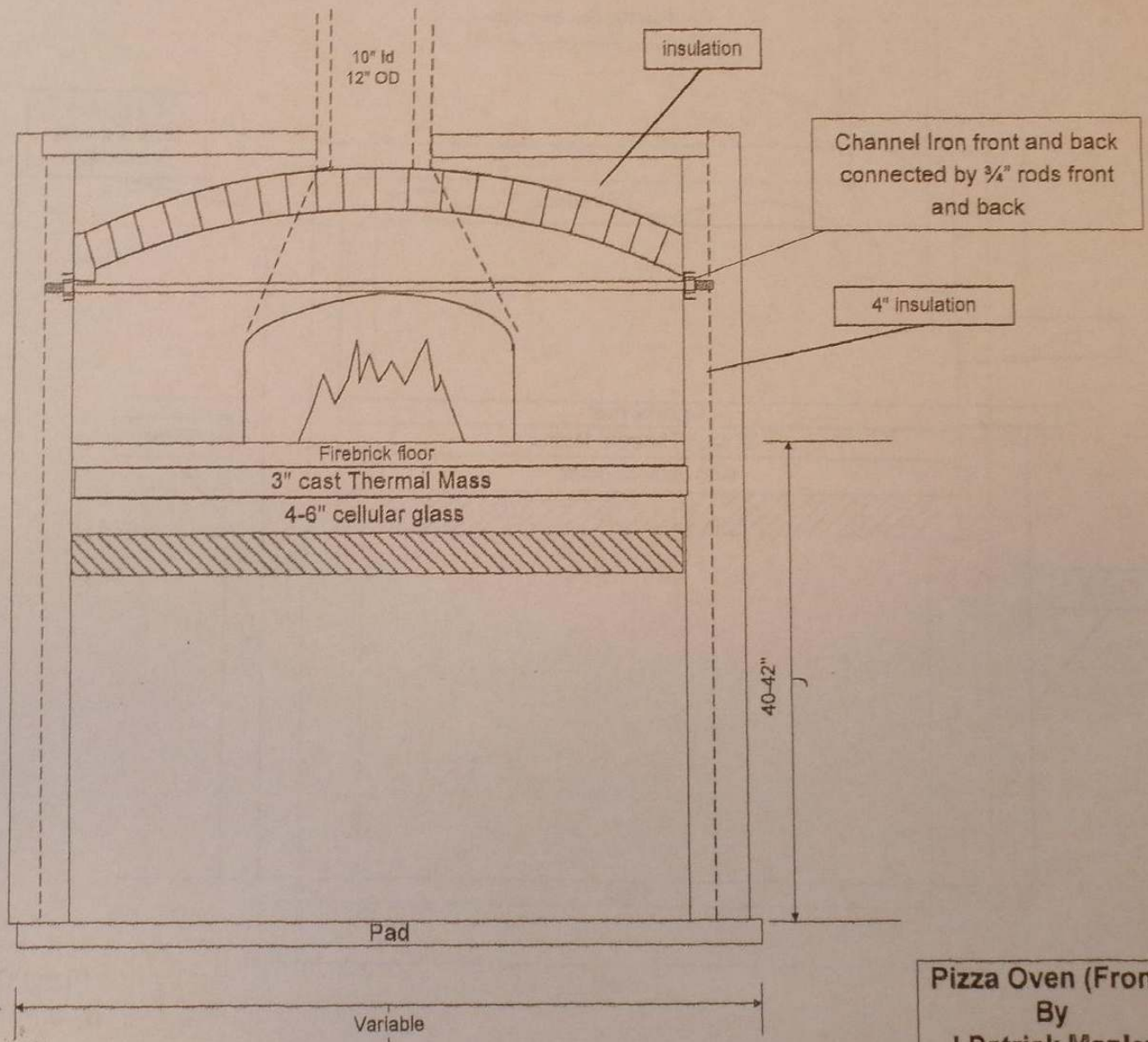
Pizza Oven (Front)
 By
J.Patrick Manley

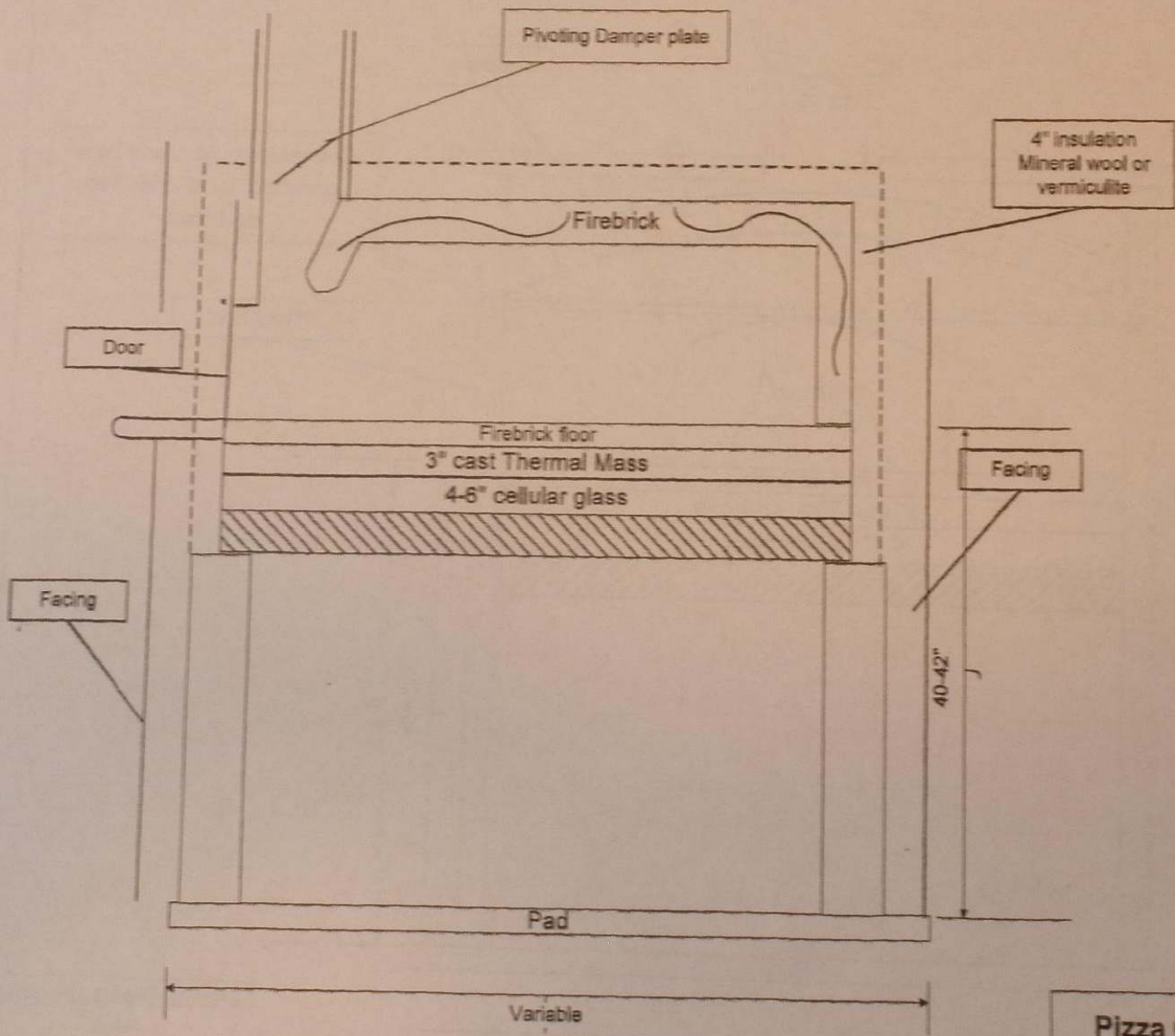


Pizza Oven (Side)
by J.Patrick Manley



Pizza Oven Floor
By
J.Patrick Manley





Pizza Oven (Side)
by J.Patrick Manley