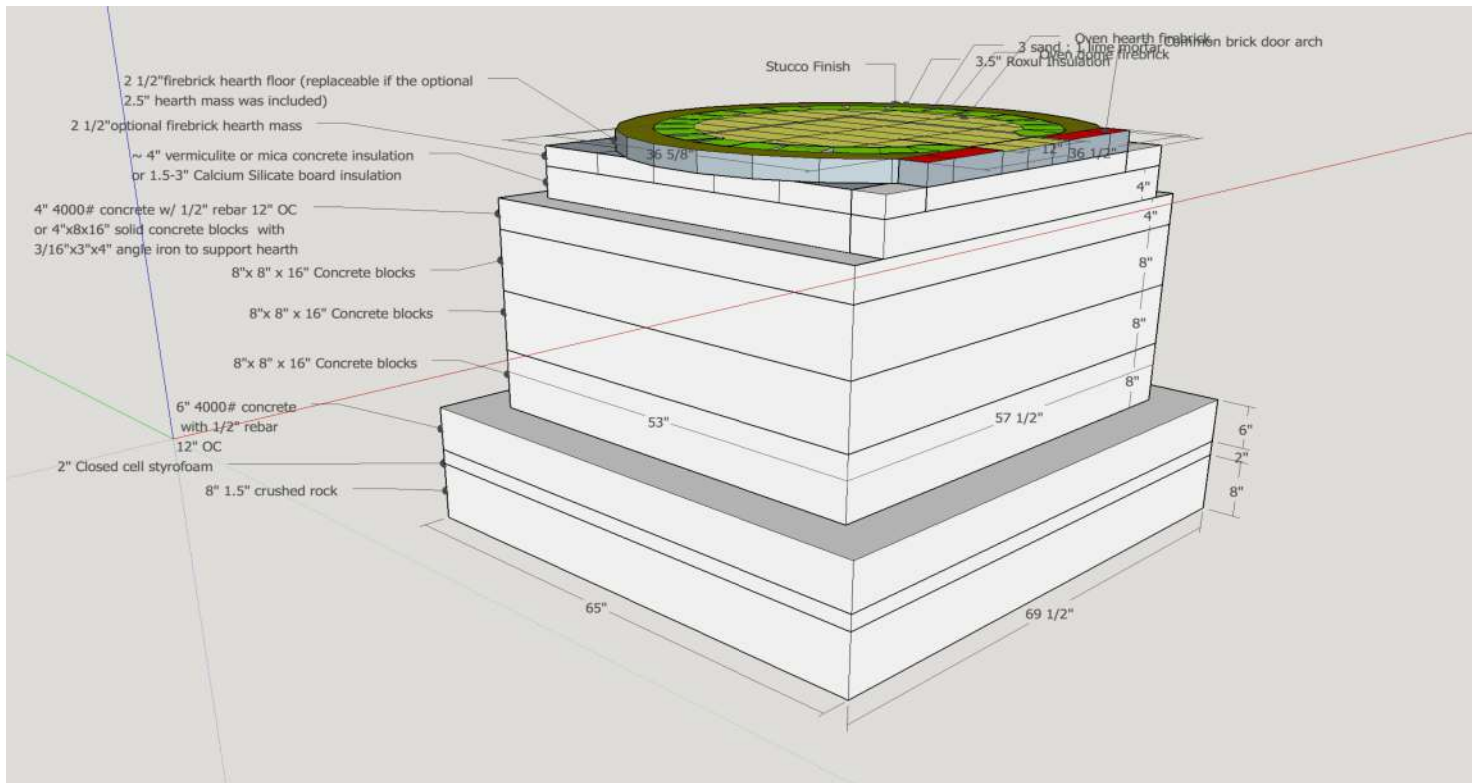
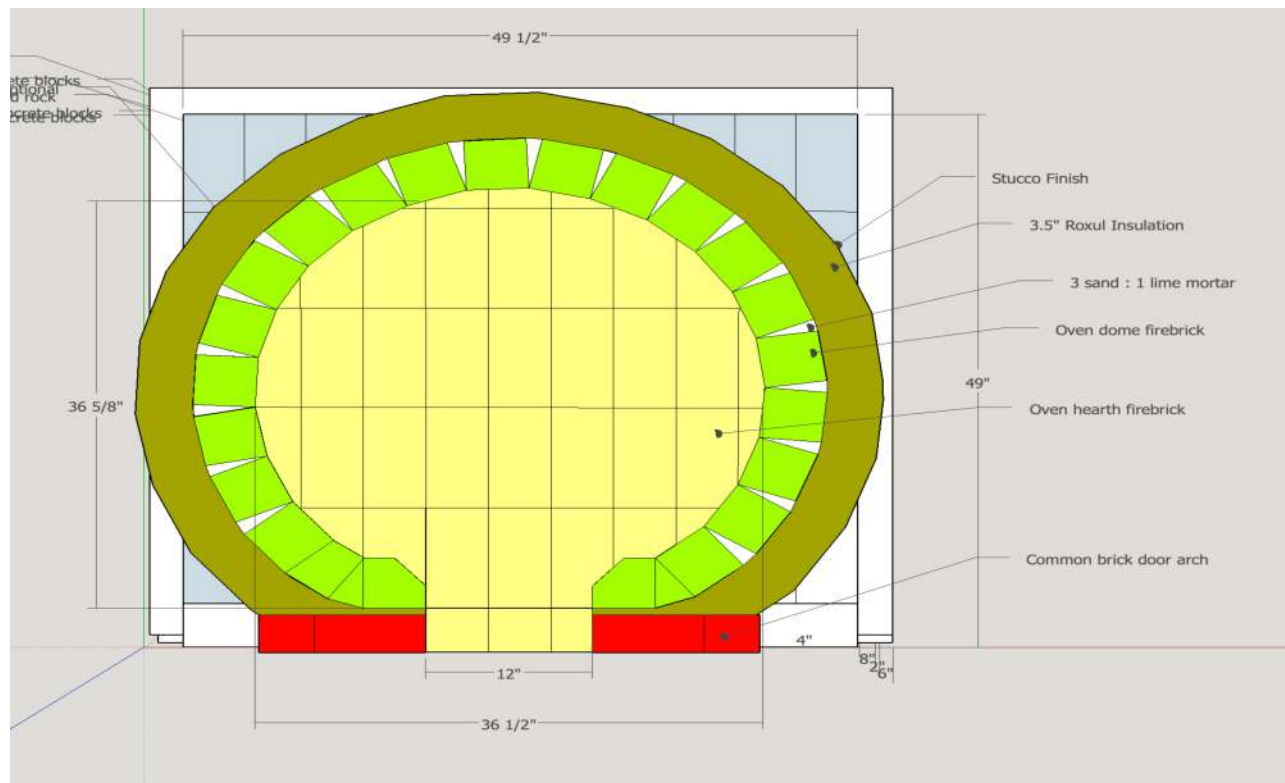


36" Round Brick Oven

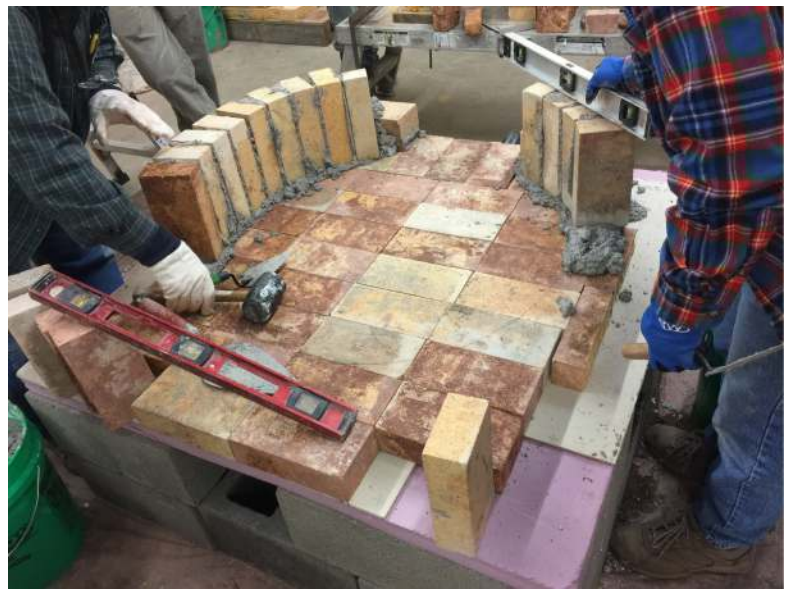
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Oven hearth bricks and wall set in lime and sand mortar 1:3 limeto sand ratio



36"ID oven walls with door bricksset



16 gauge stainless steel lintel and 3/16" mild steel door lintel Oven exit blocked with dry laid bricks. Damp sawdust arch form to 16" ht. in center.



Steel door lintel system with ceramic wool on end for expansion

First course of lintel bricks set across opening



Newspaper set on sawdust arch form to keep sawdust out of brick joints

$\frac{1}{2}$ bricks set in lime and sand mortar to oven arch form



Finished brick oven dome



Wrap oven with 3.5" Roxul mineral wool then wrap over wool with chicken wire



Bend chicken wire mesh to oven shape then coat with lime and sand stucco



Let oven dome sit overnight then remove sawdust and newspaper with a small garden hoe. Keep oven damp and covered with plastic for 7 days to cure mortar. Start small curing fires to dry out any excess moisture.



Generic Materials List

- Foundation
- $\frac{3}{4}$ yd. 1" crushed rock
- 48 sq.ft. 2" below grade styrofoam
- .4 cu. Yd. 4000# concrete
- (8) Pieces $\frac{1}{2}$ " x 48" rebar
- (40) 8x8x16" concrete block
- (9) 80# bags Premixed Type S mortar
- (4) $\frac{1}{4}$ x 3 x 4 x 48" angle iron
- Oven Dome
- 16 sq.ft. 2" Insulboard or Calcium Silicate board
- (76) 2.5 x 4.5 x 9" medium duty firebrick
- (100) 2.5 x 4.5 x 4.5" medium duty firebrick
- (2) 50# bags Hydrated Type S Lime mortar
- 600# washed sand (mason or concrete sand)
- 55# bag of 3.5" x 15.5" Roxul Mineral wool
- Insulation
- 25' x 24" x 1" chicken wire mesh
- 22" x 3" x 4.5" x 16 gauge stainless steel bent 90°
- 22" x 3/16 x 3 x 4" mild steel angle iron