



## STEPS FOR BUILDING YOUR WOODY WOOD FIRED OVEN

**STEP ONE:** Place 30 floor tiles on the base where you want the oven to sit (diagram 1).

**STEP TWO:** Place the front section at front of the 30 floor tiles. Place the back section at the back of the 30 floor tiles. Then place 2 side sections on the left and of the floor tiles. Place bricks at the side of the sections to keep in place (side sections are higher than front and back sections) (diagram 2).

Remove the floor tiles. Stand the back arch in place. Then pour 1 bag of perlite into the foundation area. Use a straight piece of timber to even out the perlite so it is as flat as possible. Then replace the floor tiles in the position that they were in before. Tighten the floor tiles by tapping down on them with your fists until they are on level with side section (diagram 3).

**STEP THREE:** Stand the front faceplate on the top of the foundation, keeping flush with the inside of foundation (diagram 3).

**STEP FOUR:** Place the two wooden cradles upright sitting on the floor tiles, separate cradles as far as timber slats allow. Place two bricks on the cradle upright to hold the cradles in place (you can remove the bricks when you have 3-4 rows built). Place a level or a straight edge timber sitting on top of the back and the faceplate lip. Then raise the cradle to the height of the level/straight edge timber with the packers provided (diagram 4).

**STEP FIVE:** Starting at the front, lay 5 full *DIY 9* bricks in the first row. Then lay the second row with one half *DIY 9I* brick plus 5 full *DIY 9* bricks (diagram 4).

**STEP SIX:** Support rail sits on third row of bricks, which have slots cut out in the bricks (diagram 5). Now you are ready to build the rest of the oven with *DIY 11* bricks in brick bond fashion. Every row uses 1 half brick *DIY 11I*. The last two rows on top of the oven start from the front with 2 full *DIY 11*. Then leave space for chimney (equivalent of 2 full bricks side by side). Continue with *DIY 11* bricks towards back of oven (diagram 6).

**STEP SEVEN & EIGHT:** Place a piece of paper resting on the timber rails where the chimney sits. Replace bricks on top of the paper. Now you can insert the chimney. The paper stops the render from falling through (diagram 8).

**STEP NINE:** *When rendering your oven you need a wheelbarrow, a shovel and a pair of rubber gloves.* The render is mixed at a 5 to 1 ratio. 5 parts of sand (each part is a 20kg bag- not supplied in kit), 1 part of *500 alumina cement* (use one full 25kg bag of *500 alumina cement*). Place chicken wire over the body of the oven and pour a runny mixture of render over the body of oven approx 20- 30 mm thickness (diagram 9). *At this stage it does not need to be smooth.*

Once completed, leave the oven to dry for 24 hours. Once left to dry for a day, fire up your oven at least three times (to dry all the moisture out) before starting the insulation stage, ensure the fire is raging.

### **INSULATION STAGE:**

**STEP TEN:** Place heat blanket over body of oven (diagram 10).

**STEP ELEVEN:** Straddle chicken wire mesh over the entire blanket. Cut out mesh to fit around chimney. Render over entire oven with a mixture of 4 parts perlite, 1 part sand and 1 part *500 alumina cement* with approx 20- 30 mm thickness of render. Allow to dry overnight (diagram 11).

**STEP TWELVE:** Finish rendering with standard render. Mixture 5 parts sand, to 1 part normal cement. This cement is not included in the kit. At this stage you can shape the oven to your liking. You can also add coloring to suit your color preference. Thickness of render should be approximately 10 to 20 mm thickness (diagram 12).