PIZZA OVEN BUILD

PLAN: BASE WALL:
First layer of brickwork

PLAN: BASE WALL:
Second layer of brickwork
ELEVATION:
Base wall built up to oven floor height

PLAN:
Oven floor

4' mm precast lintels (13)
PLAN:
First layer of oven wall

Face brick soldier course
Face brick back wall
Stock brick stretcher course
Screed over lintels around brick work (at least inside oven). Use cement + perlite mix to add insulation to oven floor. Lay oven floor tiles before constructing barrel vault. Do not cemtn tiles down but lay them on a bed of river sand or plaster sand to allow for movement. Edge tiles at door may be fixed with tile adhesive/cemtn.
ELEVATION:
Inner skin of oven barrel vault

NOTE: use 50% less cement than usual for brick joints on inner skin of oven because cement does not handle heat well and will crack

Face brick-on-edge with buttered joints (no cement gap at narrow edge of joint)
CONSTRUCT OUTER BRICK SKIN & CHIMNEY
Insulating plaster 19/32" with cement + perlite mix to insulate.