

Superior Clay 36" Bake Oven



Components:

- 40 firebrick for hearth
- [Five base sections](#)
- [27" dome](#)
- [18" entrance tunnel](#)
- HeatStop II
- Insulating castible
- Entrance cover Additional materials such as brick, stone or block may be needed for base and surround.

INSTRUCTIONS:

Building the 36" Superior Clay Oven

1) Build masonry base at least 52" wide by 64" deep, and 38" high for a finished oven floor 42" above the kitchen floor or ground.

The inside of the oven is 36" in diameter and the walls will be at least 8" thick so the rectangular or rounded base should be at least 52" wide and 64" front-to-back-to allow for a 12" counter or hearth extension in front of the oven entrance.

2) Cast a 2" thick layer of insulating refractory concrete on top of the base and set the firebrick oven floor directly on the insulating refractory concrete.



3) Lay out a 36" circle on oven floor and set the entrance tunnel and five base sections using HeatStop II refractory mortar.





4) Set the oven dome on top of the base sections in HeatStop II refractory mortar.

5) Parge entire oven with insulating castable refractory at least 2" thick.



6) If the oven is associated with a cooking fireplace or is part of a larger chimney mass, brick can be laid directly on the insulating concrete. If the oven is to stand alone it can be stuccoed, plastered or finished with any non-combustible masonry material such as tile, brick or stone.



7) The 4" x 8" flue liner should be enclosed within a chimney with walls at least 4" thick of solid masonry. If the chimney is inside a house it must conform to all applicable codes dealing with clearance to combustibles and height above the roof. If the oven is outside the flue need only be enclosed in masonry as high as is desired and clear of combustibles.



8) A door-without-a-hinge or entrance cover for the oven entrance is provided. It can be propped up slightly (to provide combustion air) at the outside of the entrance when a fire is burning in the oven and can be pushed in farther against the seat in the tunnel to close off the flue to keep the oven warm longer after the fire has burned out.