

## CLAYWORKS WOOD FIRED OVENS

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### THE WOOD FIRED OVEN

The Clayworks Wood Fired Oven, is available in kit form either as a complete unit or as the individual components that the handy person needs.

Purchase the complete kit and receive everything you need to assemble your oven. The kit included the:

#### **BASIC UNIT**

The BASIC UNIT is a four part cast refractory form that when assembled creates the fire box (oven), choke and chimney support. The fire box has an internal diameter of 800mm and a wall thickness of approximately 50mm.

Included are the:

- metal door
- sealing gaskets
- refractory cement
- double skinned 900mm high chimney with a cowl.

The highest quality cast refractory material has been used and it is rated to 1300°C.

#### **REFRACTORY FLOOR**

The REFRACTORY FLOOR provides a thermal heat sink and insulation below the oven. Thermal mass is required for effective cooking.

The floor is assembled from:

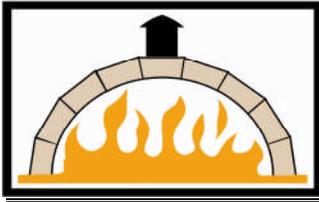
- Fibre cement sheet.
- Refractory calcium silicate slab.
- Refractory bricks.

#### **REFRACTORY OUTER SKIN**

The REFRACTORY OUTER SKIN provides additional thermal mass whilst the inclusion of an air gap between the inner and outer shells reduces the surface temperature. It is supplied as two cast sections with the sealing gasket and refractory cement. **WARNING:** if the Refractory Outer Skin is not used the oven must be rendered to ensure the surface temperature is reduced to a safe level.

#### **SUPPORT STAND**

A heavy duty SUPPORT STAND designed to carry the Refractory Floor, Base Unit and OUTER SKIN. The legs are recessed to allow a brick façade to be constructed.



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### INSTALLATION

To install your own oven will require two able bodied people and about an hour on a site that has already been prepared. The steps are simple and detailed instructions are provided, in brief you will need to.

The steps are:

- Locate the Stand, ensuring that it is level.
- Install the Refractory Floor, in the following order fibre cement sheet, calcium silicate board and finally the refractory tiles.
- Locate the four sections forming the Basic Unit.
- Locate the two sections forming the Refractory Outer Skin.
- Install the chimney ensuring it is vertical.
- Light a small fire and gently warm the oven keep the fire going for several hours.

### ACCESSORIES

A range of oven accessories are available, including:

- pizza shovel
- ash rake
- log hook
- wire brush
- ash shovel
- refractory tiles, 300x300x50mm
- aprons
- gloves
- thermometers

### FIRING THE OVEN

When lighting the fire in your oven start use small pieces of dry hardwood, ensuring that it does not contain any preservatives, paint or other chemicals that could affect the food.

Start a small fire at the front of the oven, under the chimney, to ensure that the chimney draws. Slowly move the fire back into the oven. It will take one to hours to heat the oven to cooking temperature.