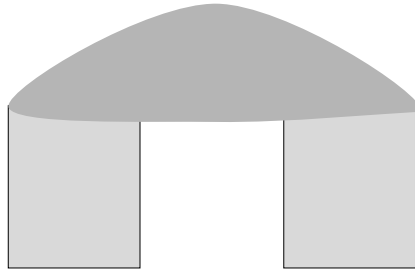




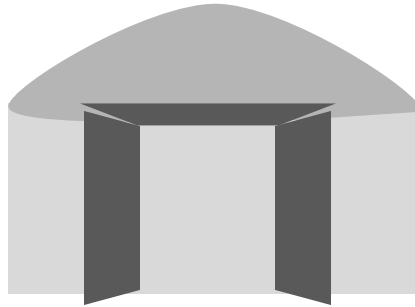
### Mold #1—the oven.

1. Remove handles. (fill holes if any result and grind smooth on outside)
2. Weld 8" high steel sheet metal leaving 10" wide for the oven door.
3. Weld 8X10X8" "U" shape to form oven entry.
4. Add interior reinforcing rods to stabilize the oven mold.



### Mold #2—the floor

Square approx. 36" X 4" (bottom should stabilize adequately—2" refractory and 2" insulating) with inner ring 27" round to divide refractory from insulation.



Door extends OUT from oven.

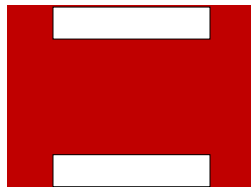
### Mold #3—the oven firing door. Arch the door for aesthetics.

I will also need a mold 2" high and just shy of 8X10" so it will slide inside the oven door. This form will need to be made of sturdier steel and will have no bottom or top—a hollow 8X10X2" box with notches for air intake at bottom and exhaust at top. (The notches will be centered 1"X6")

*Notes: I have a refractory cement mix that I will be hand-packing on the outside of this structure to create a small pizza oven. The mix will be about 2.5" thick and then I will be adding another 2.5" of foamcrete on outside of this as the insulator.*

*The oven floor will be from common firebrick, which will need to be added to an insulated base.*

*The finished oven width will be approx. 32" round. There is no chimney—the oven will vent out the door.*



Oven firing door mold a hollow "H" shaped box.

### Frame with Locking Rollers

Will need a frame that can be assembled and disassembled strong enough to support the oven, with optional rollers.

**The Floor:** the floor should be between 20" to 27" (length and width). Your floor will be basically round.

**The Inside Dome Height:** the inside dome height should be a few inches higher than 1/2 the width of the floor. (1/2 FW X 3"-6")

**The Oven Door Height:** the oven door width should be 63% of the inside height of your oven dome for best performance.

**The Oven Door Width:** the oven door width should be 1/3 to 1/2 the inner diameter of the oven floor.