

# Pizza Ovens

Everything you need to build your own pizza oven



## COMMERCIAL MOLTE KIT STEP BY STEP GUIDE



**Step 1: Build a reinforced base from concrete or steel.**

The base needs to be a minimum size of 1.65m x 1.65m to fit the pizza oven. Ideally go bigger if you wish to have room around it to leave down utensils, pizzas etc.



**Step 2: Put down a layer of vermiculite board.**

Lay down layer of ceramic fibre paper on top of this.



**Step 3: Place the oven floor sections in position. Fix in place using a thin layer of Dinset. Place the dome, without mortar, in position.**

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**Insert the door to make sure it fits correctly before jointing the pieces. If there are any large gaps between dome pieces mix Dinset with fibre blanket and fill the gap.**

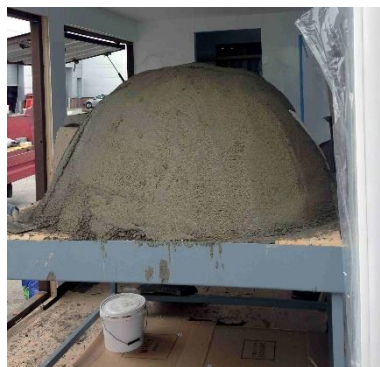
**Step 4:** Mix up the 6 bags of Castable and add a layer to the top of the dome.



**Step 5:** Assemble the arch section as shown with one arch firebrick as the base each side. You can stick on slip bricks now or towards the end.



**Step 6:** Cut & stick the fibre blanket to the dome using Dinset / Cement.



**Step 7:** Cover dome with 4" / 100mm Vermiculite concrete.

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**Step 8:** A second layer of blanket and 4" / 100mm layer of Vermiculite cement may be added to the top of the dome to ensure no heat loss. Insert flue in chimney opening. Use Dinset to secure.

**Step 9:** Cover arch section with vermiculite concrete also. Stick on slip bricks, if not done already.

**Step 10:** If the oven is outside the vermiculite concrete must be covered with a thin layer on concrete or some other protection. Leave to set for at least 24 hours. Then dry slowly in open air or with small fires.

*Enjoy Cooking !!*