



VALIMBROSA KIT STEP BY STEP GUIDE



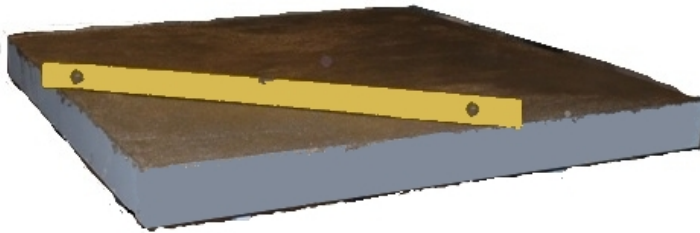
Step 1: Build a reinforced base from concrete or steel.

The base needs to be a minimum size of 1.3m x 1.2m 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 25mm fibre blanket. On top of this form a 4" / 100mm layer of Vermiculite Concrete.

N.B. This vermiculite concrete is not for structural use. You will need a reinforced base underneath.



Step 3: Check that base is perfectly level.

Pizza Ovens

Everything you need
to build your own
pizza oven



Step 4: Place the oven floor sections in position, centred on the base. Fix in place using a little cement / Dinset. Place the dome without mortar in position.



Step 5: Assemble the front arch as shown using modular arch bricks on each side. Insert the door to make sure it fits correctly before jointing the pieces.



Step 6: Put on top flue gather brick and insert flue in chimney opening. Use Dinset to secure.



Step 7: Cut & stick the fibre blanket to the dome using Dinset / Cement.

Pizza Ovens

Everything you need
to build your own
pizza oven



Step 8: Cover dome with 4" / 100mm Vermiculite. A second layer of blanket and cement may be added to the top of the dome to ensure no heat loss.



Step 9: Stick on slip bricks and add second flue if required.



Valimbrosa Kit

Step 10: When finishing the insulation coat use a slightly wetter concrete vermiculite mix to achieve a smooth finish. Leave to set for at least 24 hours. Then dry slowly in open air or with small fires.

*Enjoy
Cooking !!*