



OUTDUN LTD

NEW ZEALAND MADE PIZZA OVENS



PIZZA OVEN KIT SET ASSEMBLY MANUAL

Price List

(GST exclusive)

Three-piece Dome with Arch		\$900.00
230 x 76 x 115mm Fire Bricks (4 required)		\$9.90 each
230 x 76 x 115mm Fire Bricks (44 required)		\$9.90 each
8kg Fire Cement	(1 required)	\$67.50 each
Kaowool Fire Blanket	(3.6m required)	\$18.65/meter
Chicken Mesh 600mm wide	(4m required)	\$11.20/meter
25 kg Mortar Plaster	(2 required)	\$34.50 each
Clay Field Tile	(1 required for flue)	\$13.50each

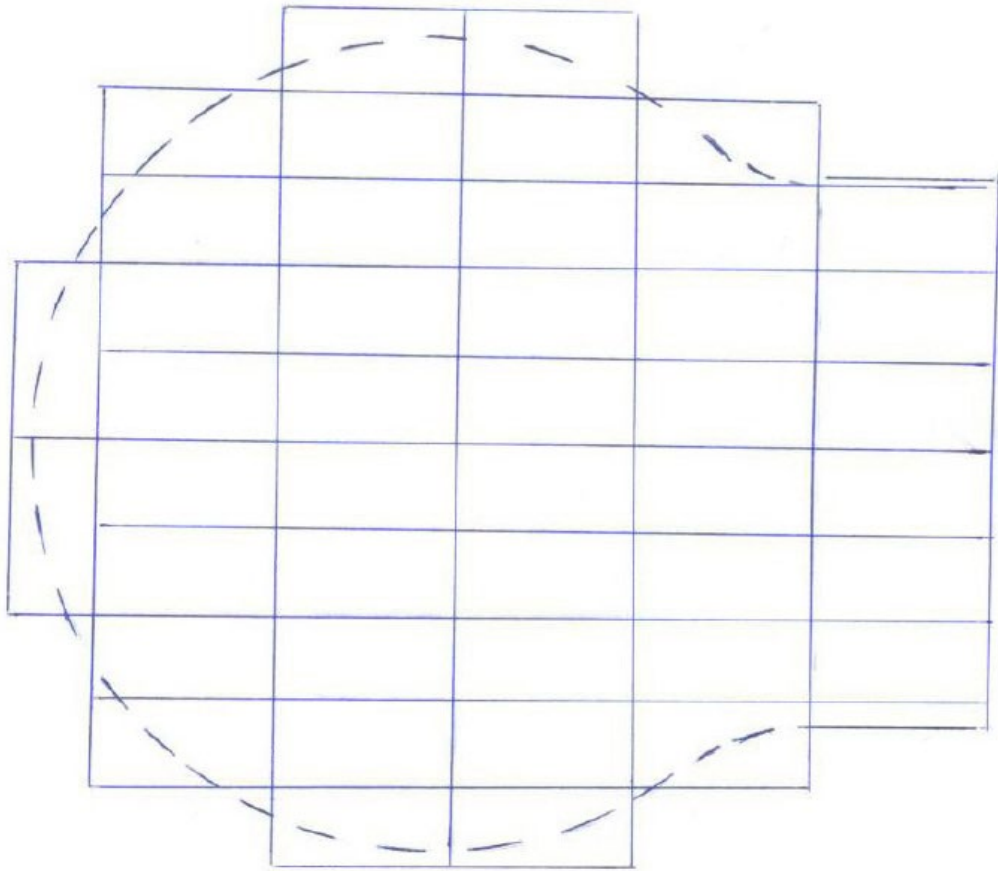
Base

A solid base is recommended as a finished Pizza oven can weigh upwards of 750 kilograms. Concrete foundations with brick or block walls and a concrete slab top measuring 1.5 metres square would be ideal.

Oven Floor

Fire brick (230 x 76 x 115mm) can be laid directly on to the slab. Only the outside of these need to be mortared in to place.

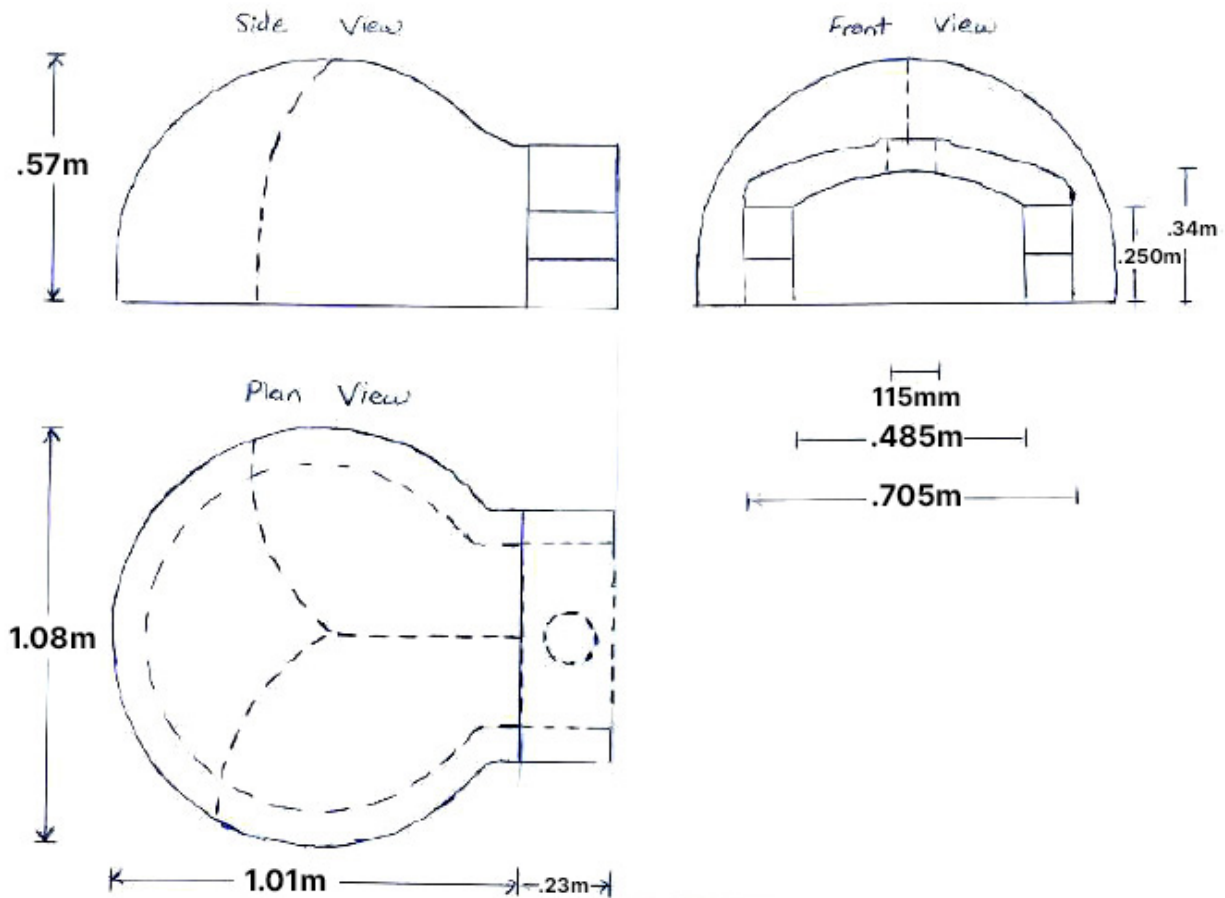
Floor Plan using fire bricks 230mm x 115mm



Dome

The dome can be placed directly on to the oven floor and joined together with the fire cement. Two bricks can be placed at either side of the dome mouth to support the arch. A clay field tile or wood burner flue can be put over the hole in the arch. When all the joints have been mortared, it is recommended that a thermal blanket be laid over the dome. Run the blanket from just behind the arch, around the back of the oven, and back to just behind the arch on the other side. Cut small V sections into the blanket to make it fit better to the dome and put the V sections on top. Then a cage of chicken wire can be placed over the blanket so that a coating of render/plaster can be applied. A coat of paint or a roof is recommended to keep the water out.

Dome and Arch measurements



Moisture

Throughout the building process, it is important to keep the project covered. The more water that gets in, the more problems you will have and the longer it will take to dry out. When you have built your oven, you will need to make it waterproof by either painting it or putting a roof over it. Firing up at least two days before you want to cook in your new oven, it is recommended that you light a small fire and let it burn for several hours. On the second day do the same, and then on the third day, bring the fire gently up to temperature.

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