

Pizza Oven build at Woodstoke



This oven was built utilising the resources onsite at the Woodstoke venue - lots of clay, hay and beer bottles - the only material brought in was builders sand (which we were originally going to source locally as well, before flooding of river prevented us).

The wooden frame was built from old fencing timber with 100mm poles supporting the platform and the roof.

On top of this was a layer of beer bottles closely packed together and held in place by a mix of clay, sand and some hay, foot wedged on a tarpaulin. This layer provides insulation and isolates the heat from the oven from scorching the wood.

Then a thin layer of sand to level and set the firebricks on, each brick placed level and butted hard together.

To form the dome shape a pile of slightly

damped sand was placed inside the line drawn on the bricks and built up to the height of a measuring stick in the centre that ensured the pile was the correct size.

Over this a layer of dampened strips of newspaper was placed.

The refractory mix was made up of 2 parts of sand for every 1 part of clay. This mix is specific to the local clay and was foot wedged thoroughly on a tarpaulin. It was made stiff enough to not slump, but soft enough to place around the sand dome with a thickness of about 70mm.

The refractory mix was placed around the entire dome and later a door was cut out.

The door arch was built from arch bricks cut to suit and wedged with the refractory mix to form the final shape.

The junction between the brick door arch, the dome and the chimney hole was then formed using the refractory mix.

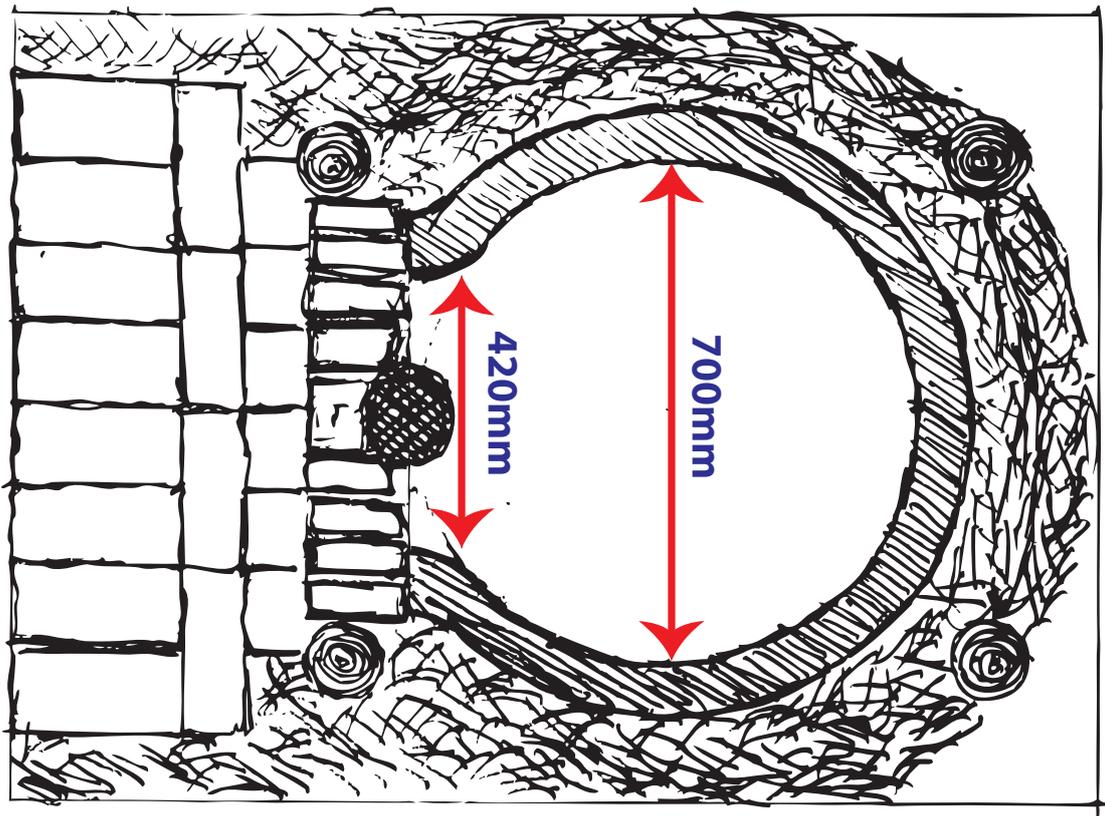
We were lucky that our patron had a pot she was willing for us to use as a chimney once we had carefully chipped out the bottom.

At this point we carefully dug out the sand dome and peeled the paper off the refractory mix. A small fire was lit and for about a day the fire was kept small and dried out the refractory dome.

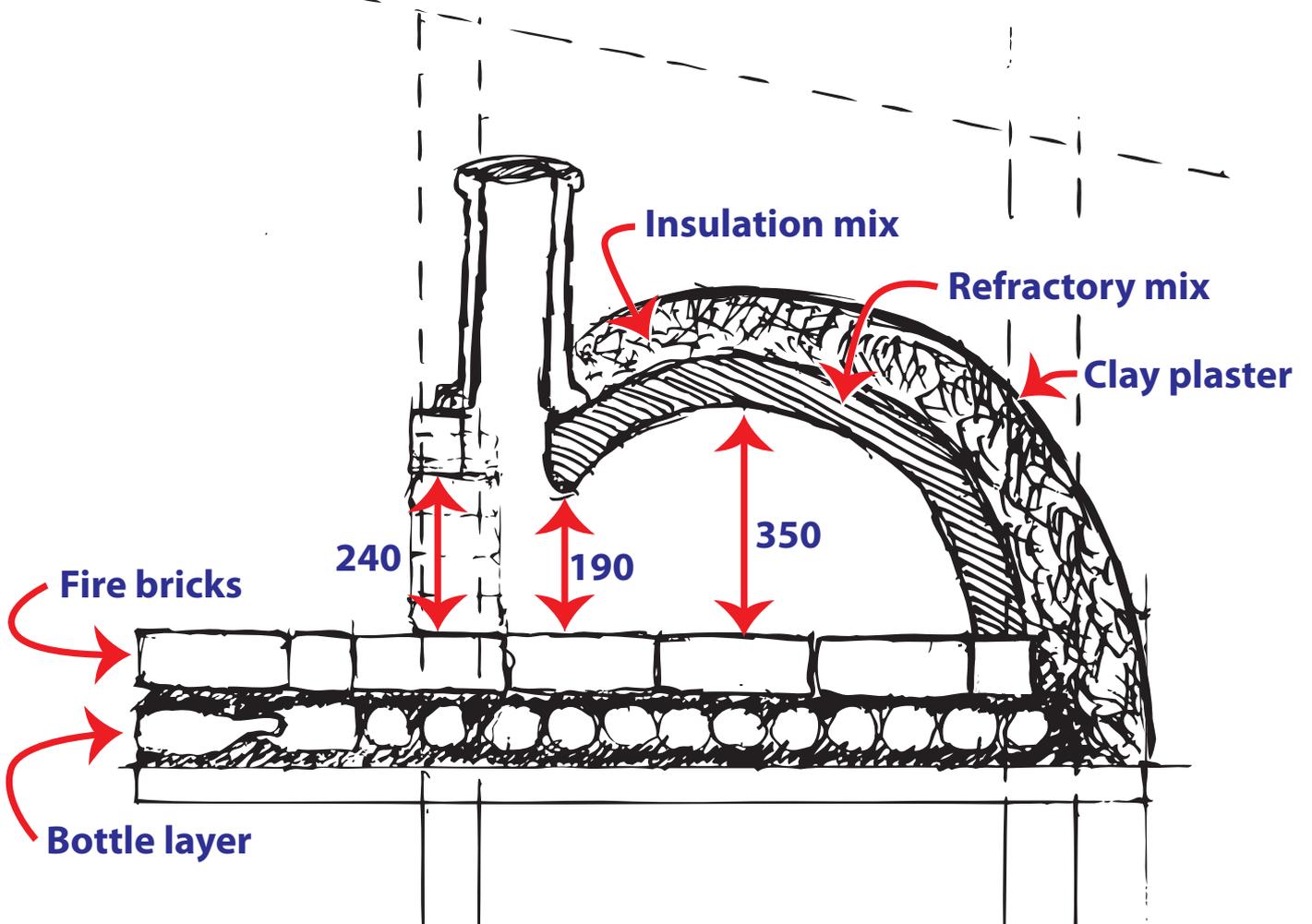
The next day we used the pizza oven to cook about 40 pizzas very successfully.

The following day the insulation mix was applied which was hay coated with a thin clay slip tossed together on a tarpaulin. This was placed over the dome starting at the bottom.

Over this is a water resistant clay, cow manure, sand, sawdust, chopped hay mix that acts as clay plaster finishing layer.



800mm



Fire bricks

240

190

350

Insulation mix

Refractory mix

Clay plaster

Bottle layer