

# The OUTDOOR OVEN Project

The Tucker Garden Patch  
July/August 2010

## Dome/Oven

120 Solid bricks cut in half  
2.6m<sup>2</sup> Pavers  
1:1:6 Cement lime sand  
4 (100 ltr) bags of perlite  
Dome finished with cement render.

A steel arch was installed to create the oven opening, as shown on the drawing.

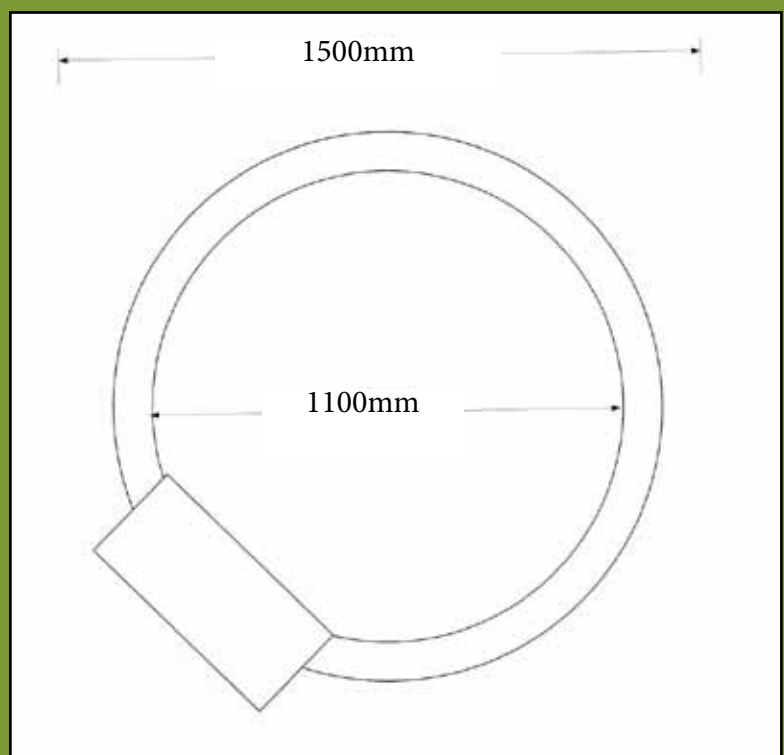
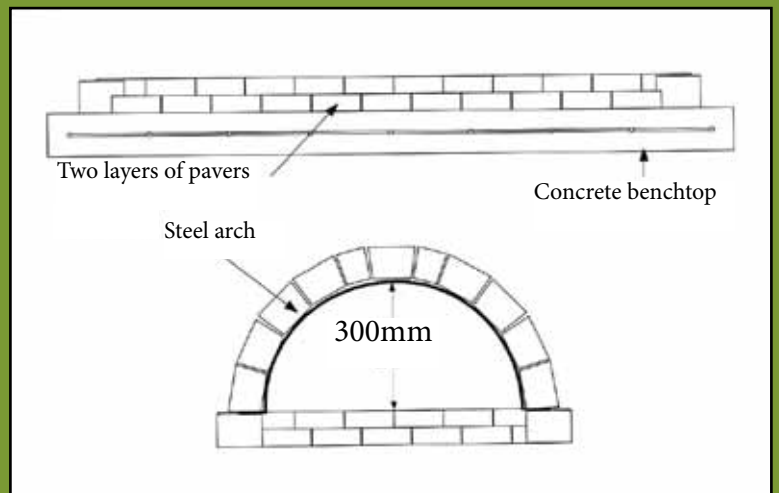
A half round template of MDF was used together with fatty sand to shape the dome for brickwork support.

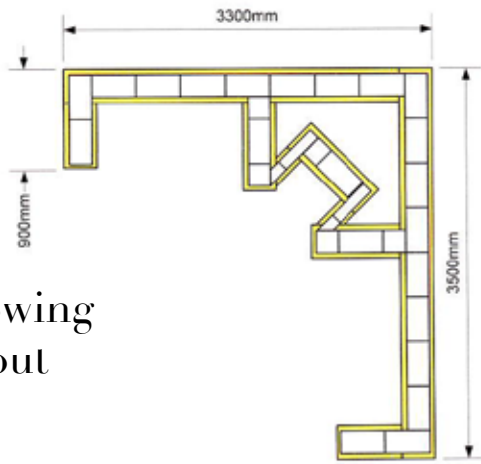
Allow drying period for brickwork prior to adding the insulating layer of perlite/sand and cement mix.

After drying finish off with a layer of cement render. Waterproofing can be added if required.

Happy cooking

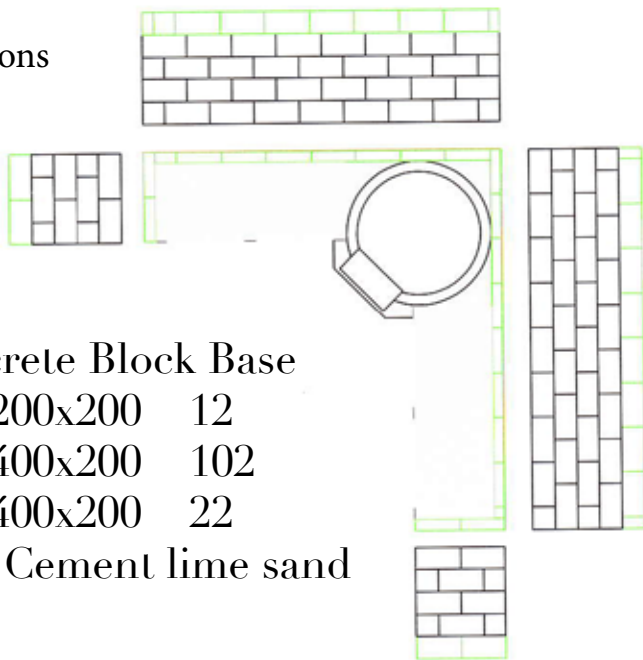
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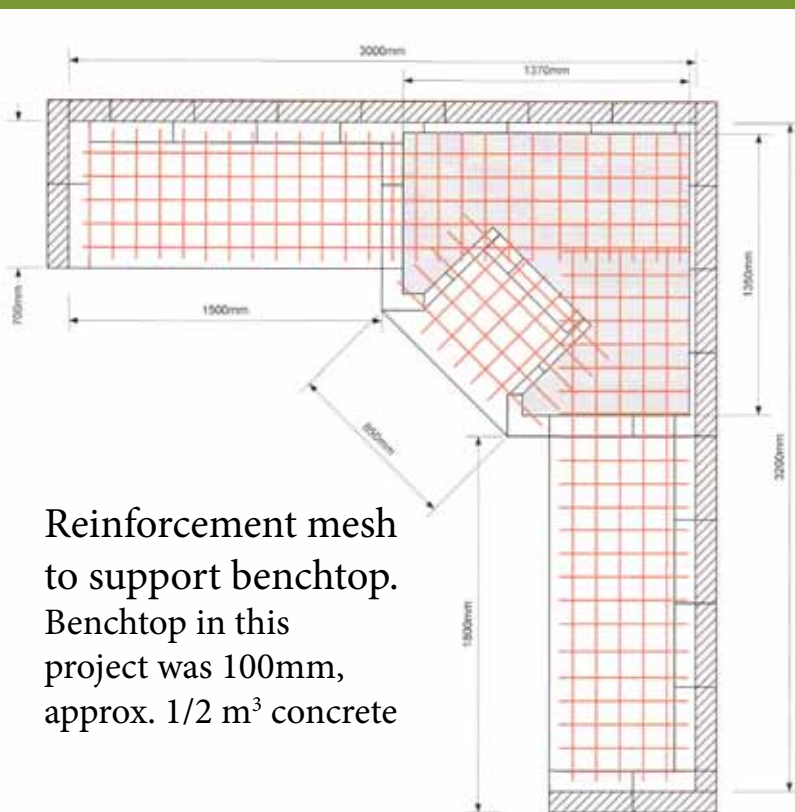
Plan showing base layout

Base elevations



**Concrete Block Base**

- 200x200x200 12
- 200x400x200 102
- 100x400x200 22
- 1:1:3 Cement lime sand



Reinforcement mesh to support benchtop. Benchtop in this project was 100mm, approx. 1/2 m<sup>3</sup> concrete