

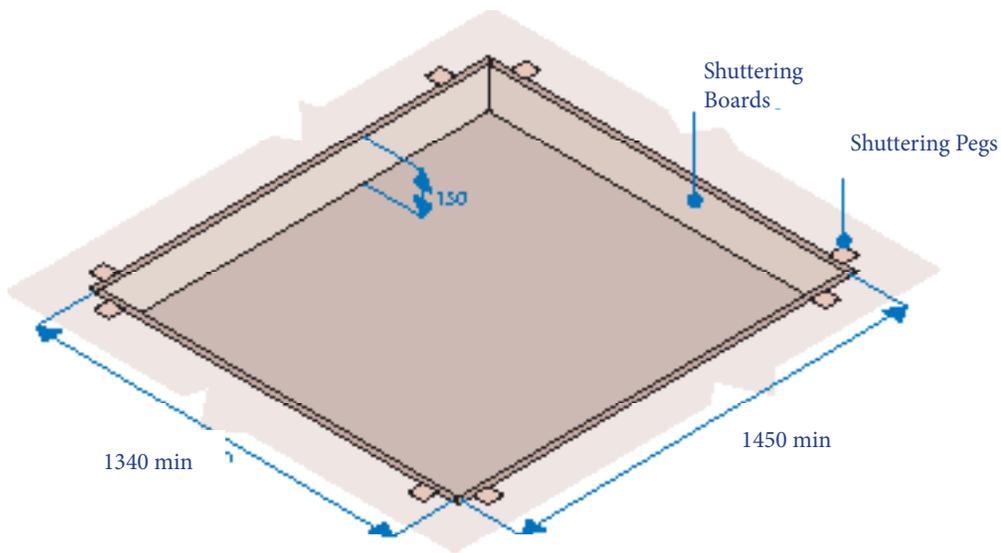


Mezzo Brick Cube Build Manual

The Stone Bake Oven Company

www.thestonebakeovencompany.co.uk

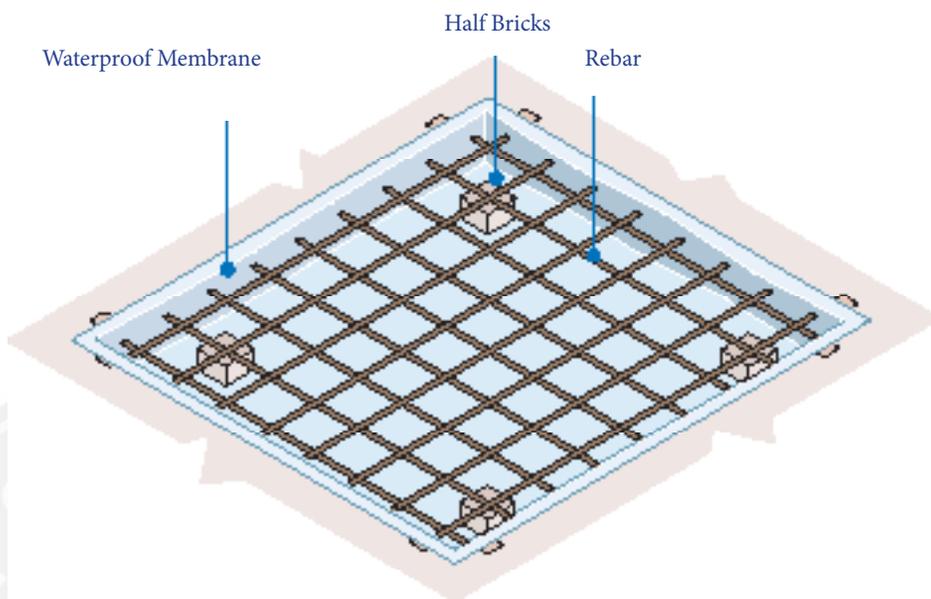
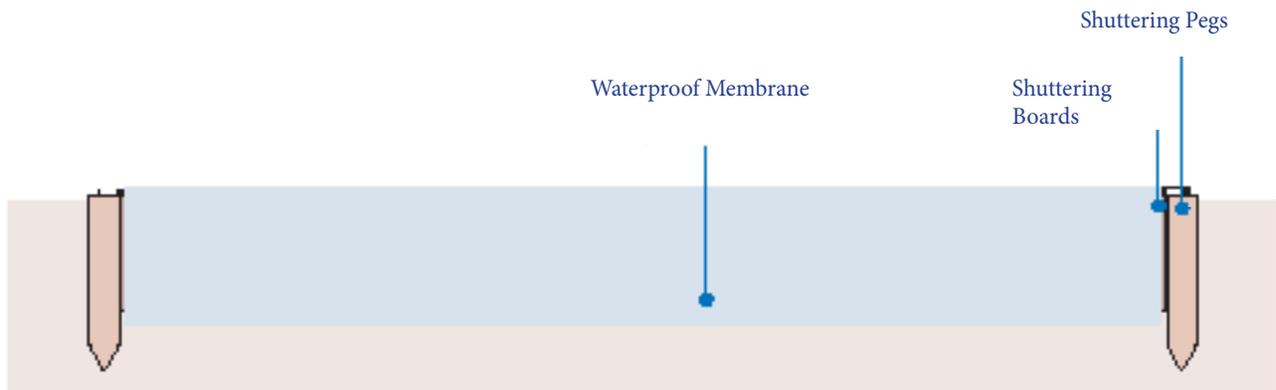
0845 834 0252 info@stoneovenco.co.uk



Stage 1

Excavate ground in chosen position, following the dimensions given in the drawing.

Place shuttering board into position as shown, using shuttering pegs to strengthen the shuttering board. Once secured, place a waterproof membrane into the shuttering.



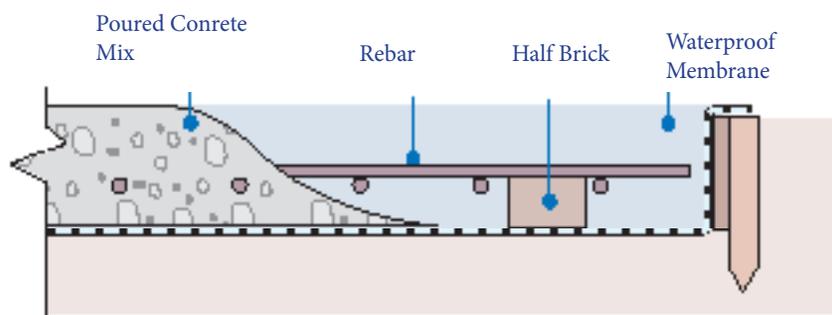
Stage 2

Place 4 half bricks into the shuttered foundations, to support the rebar mesh.

Cut the rebar mesh to size so it fits tightly into the foundations, resting on the half bricks as shown.

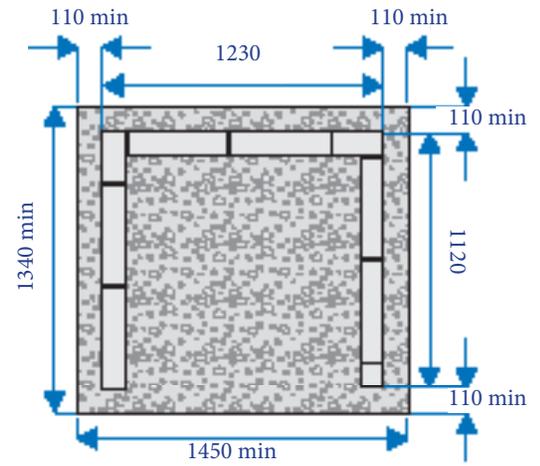
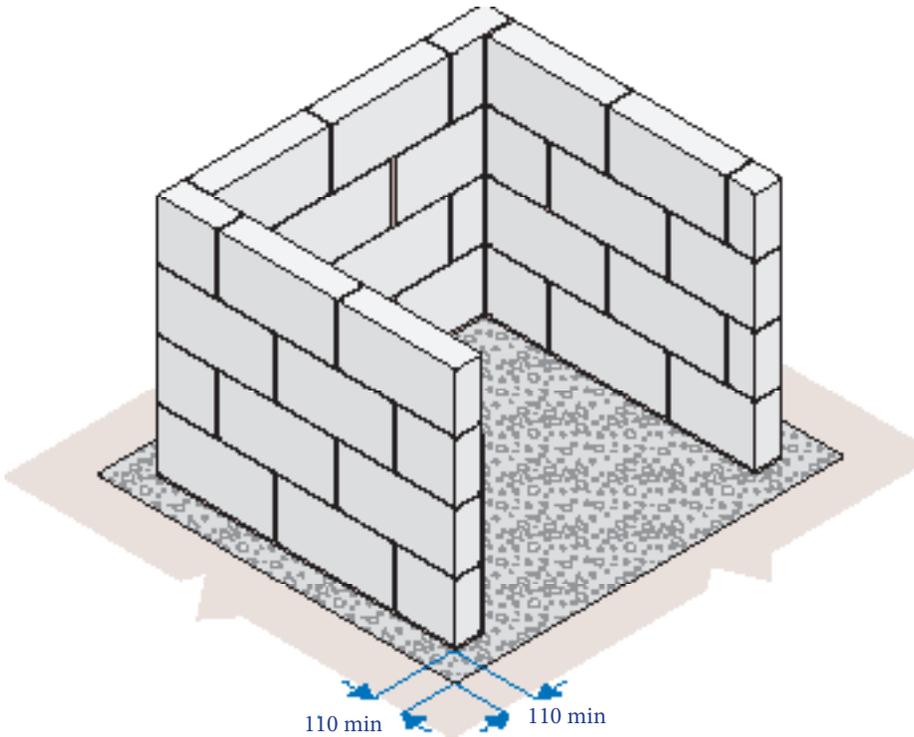
Once the rebar mesh is in place add your concrete mix, make sure the finished surface of the concrete foundation is levelled.

Leave concrete at least 24hrs to set.



Stage 3

Once the concrete has fully set, lay your first course of dense concrete blocks, following the footprint of the drawing on the right.



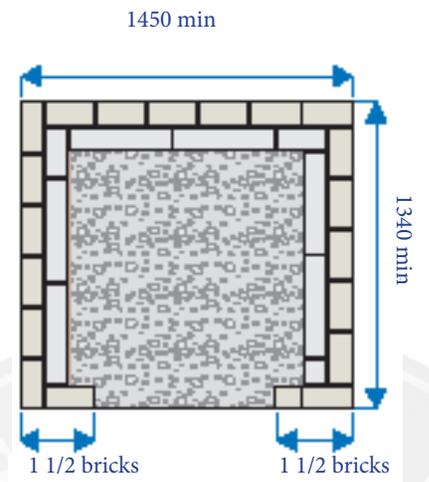
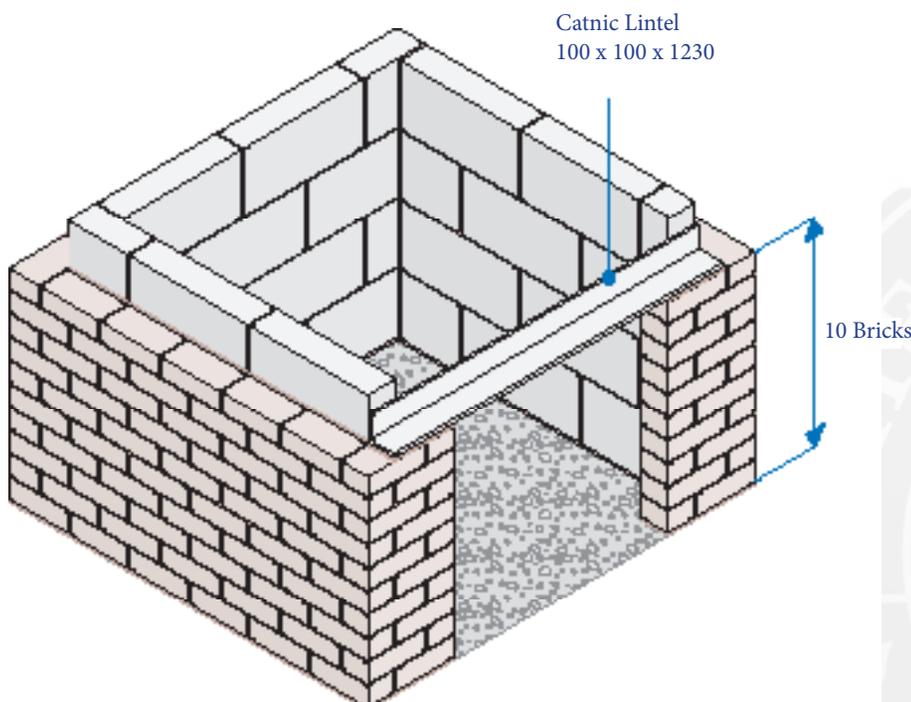
Once your first block course is in place, using the drawing above as reference, check that the blocks are in the correct position.

Continue to add a further three courses of blocks to the first course as shown in the diagram on the left.

The blocks will be 4 courses high.

Stage 4

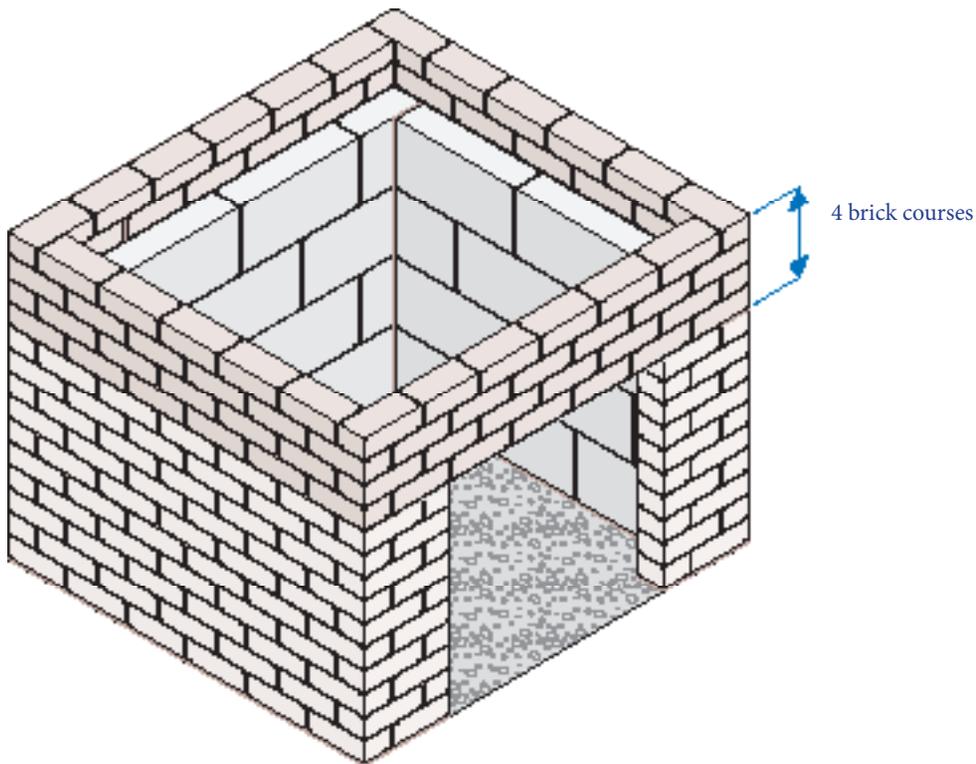
Now start to lay the outer brick course, following the footprint in the diagram on the right.



Again, before proceeding, check that the first brick course is correctly positioned.

Add a further 9 courses of bricks until 10 course brick height has been achieved.

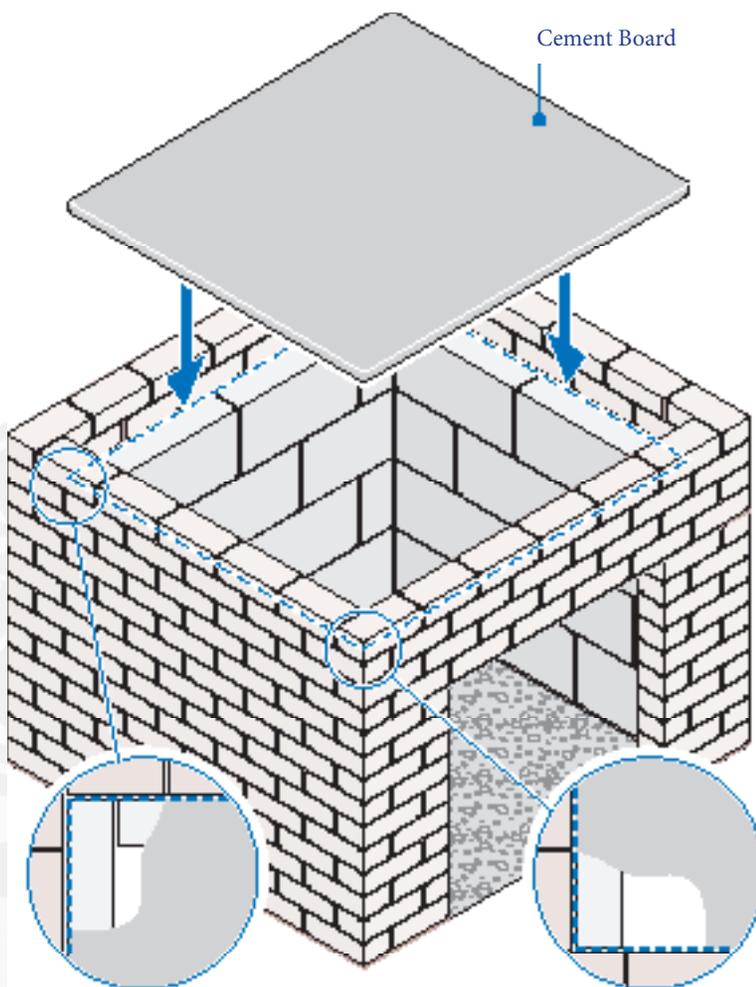
Now add the Catnic lintel as shown on in the diagram on the left, this may need to be cut down by an angle grinder.



Stage 5

Lay a further 4 courses of bricks, over the catnic lintel and around the brick perimeter, as shown in the diagram on the left.

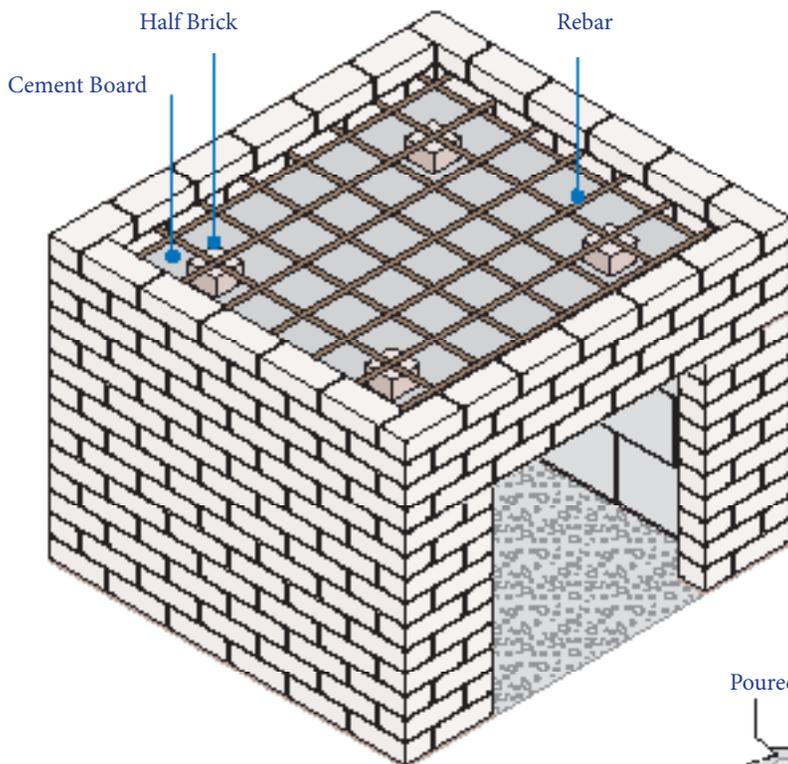
You may need to use a temporary timber support under the catnic lintel to stop the chances of it flexing before the mortar between the bricks has set.



Stage 6

Once the previous 4 brick courses have fully set, measure and cut a piece of 12mm concrete shuttering board, so it tightly fits into the outer brick perimeter. This board will be supported by the dense concrete blocks.

If there are any gaps you can use some left over off cuts of waterproof membrane to prevent any concrete seepage.

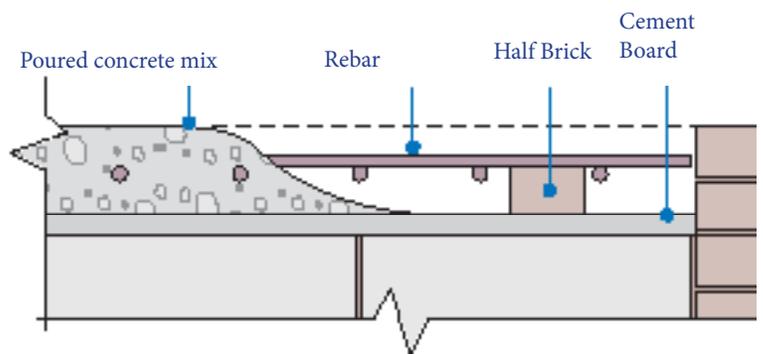


Stage 7

Like the concrete foundations, using 4 half bricks, position towards the corners within the brick perimeter. As shown in the diagram on the left.

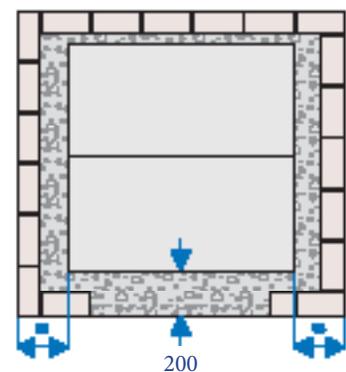
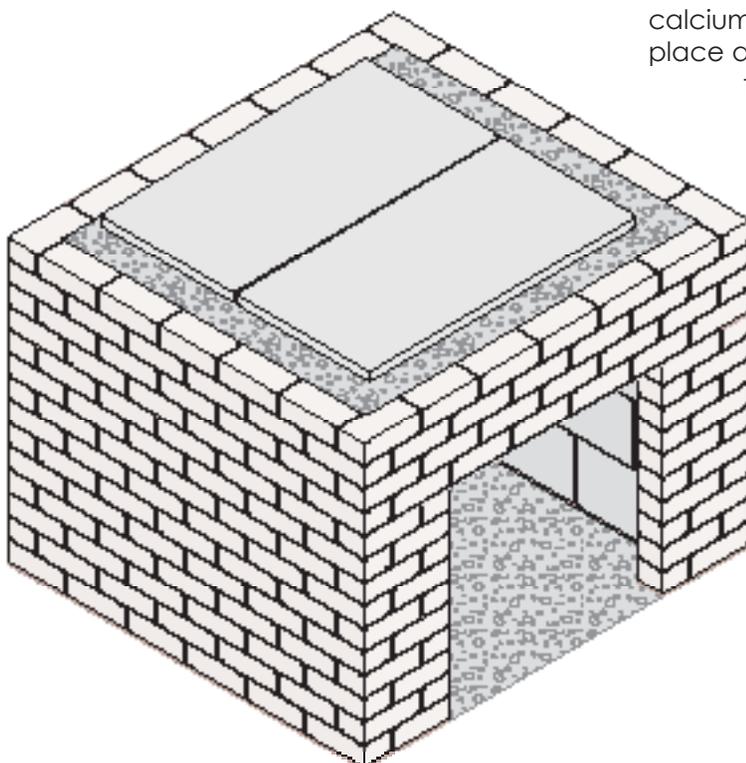
Cut the rebar mesh so it tightly fits within the brick perimeter, then place onto the 4 half bricks.

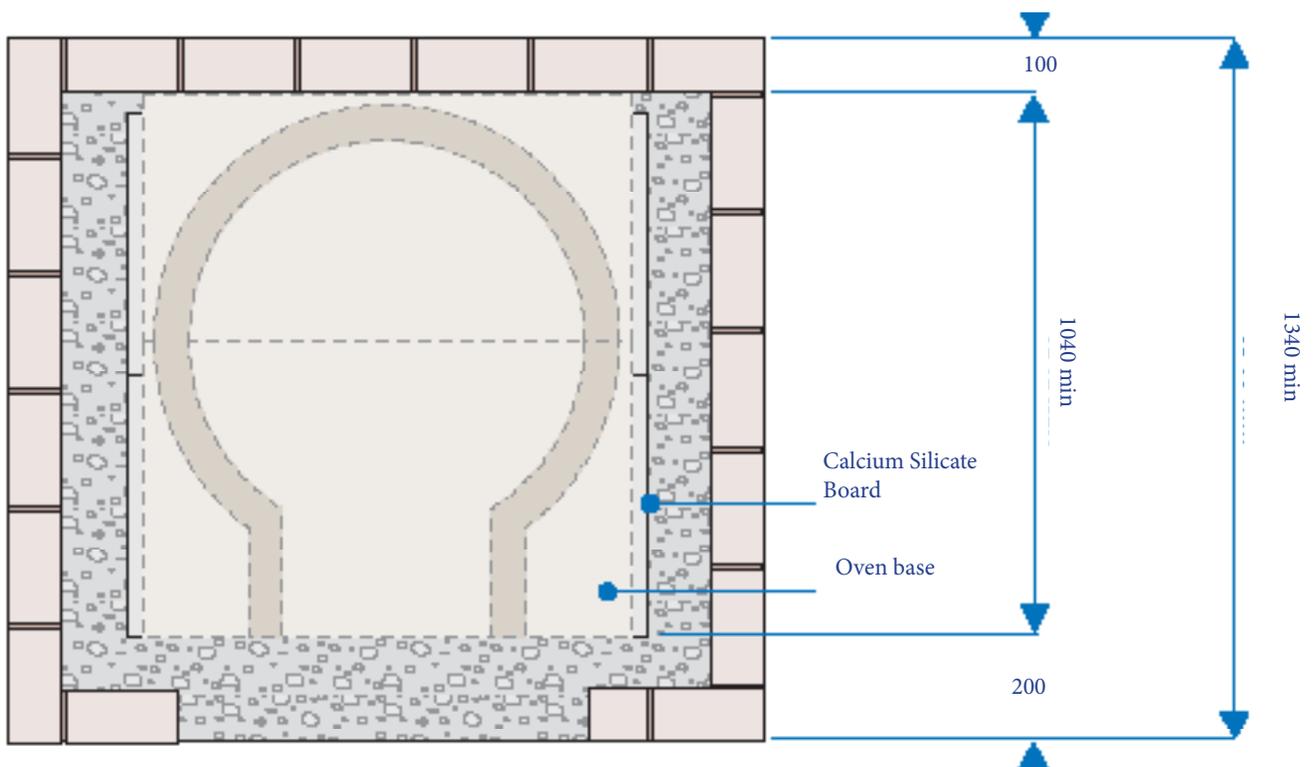
Add concrete to the shuttered enclosure. Make sure that the concrete hearth is fully levelled.



Stage 8

Allow 24hrs for the concrete hearth to fully set. Place the 2 calcium silicate insulation boards onto the concrete hearth, place an equal distance from each side and 200mm from the front of the brick base, as shown below.





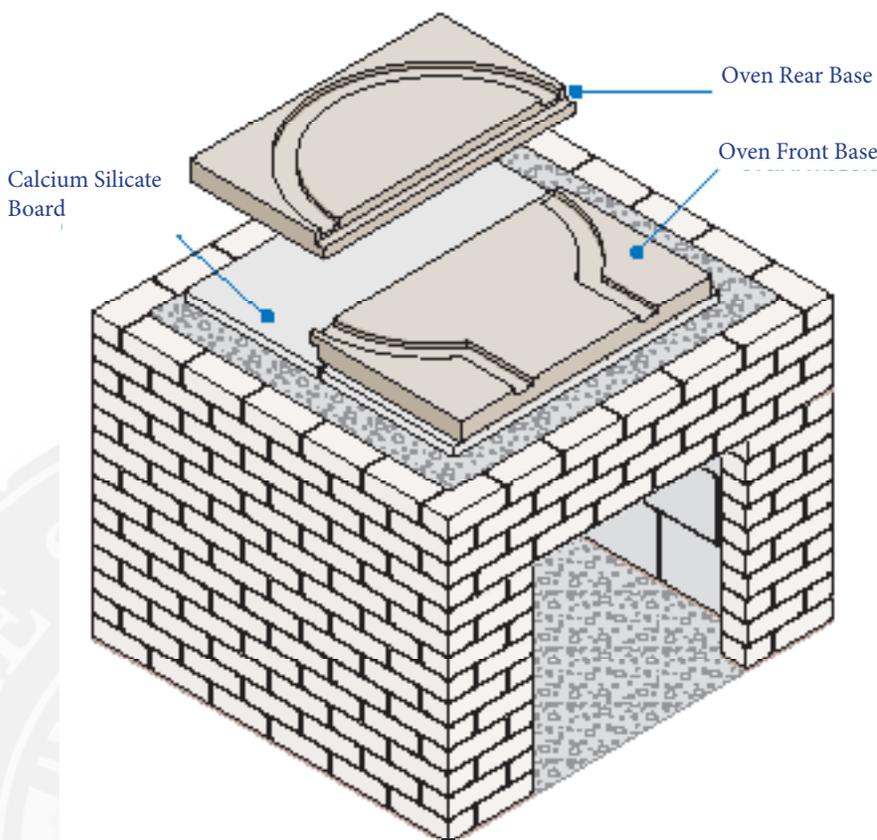
Stage 9

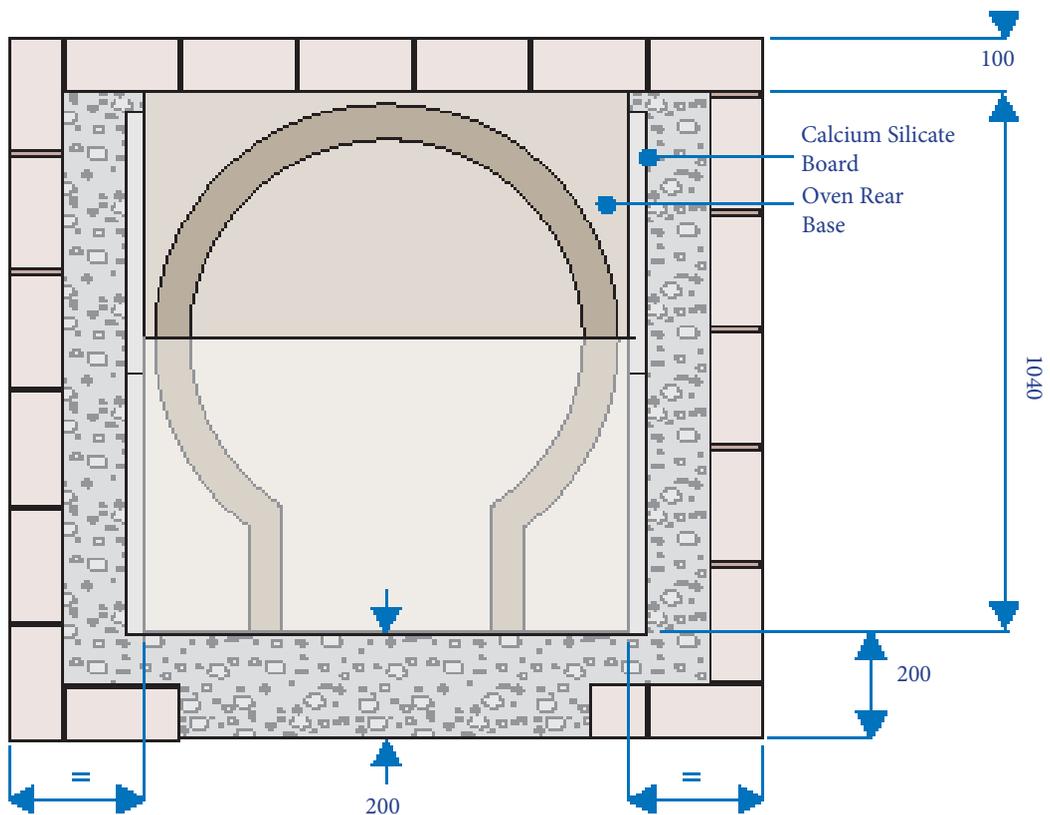
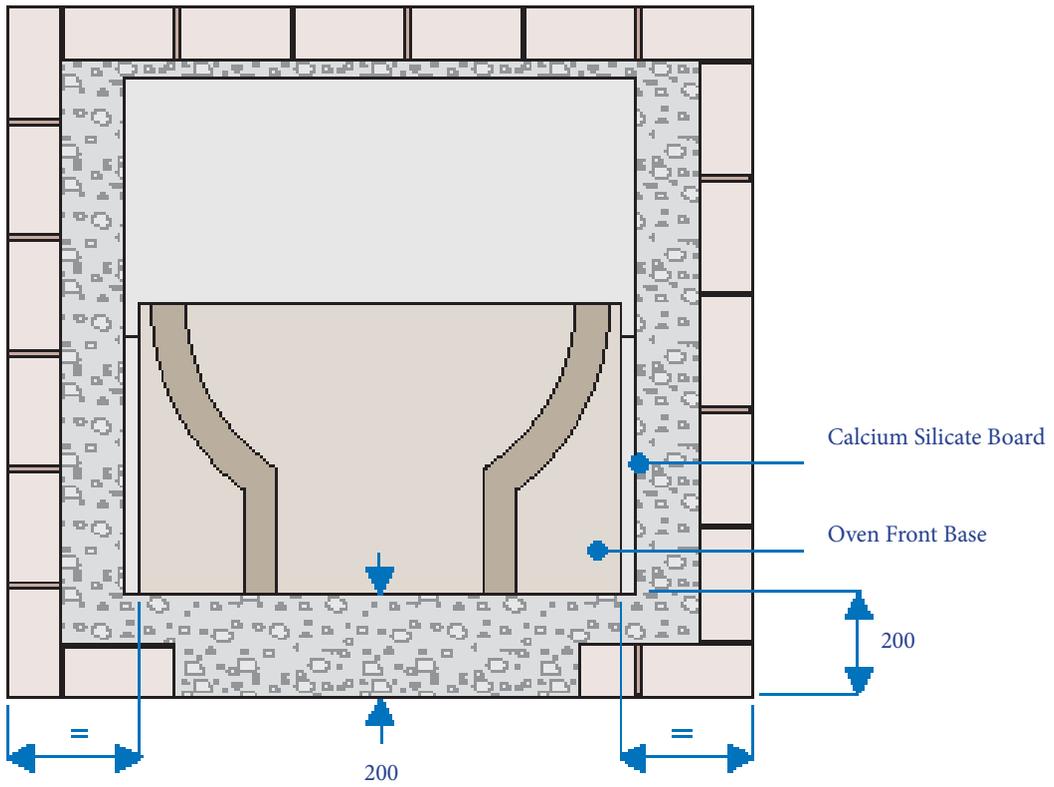
Place the front oven base segment down onto the calcium silicate insulation board, make sure the oven base is completely centralised and exactly 200mm from the front of the brick base.

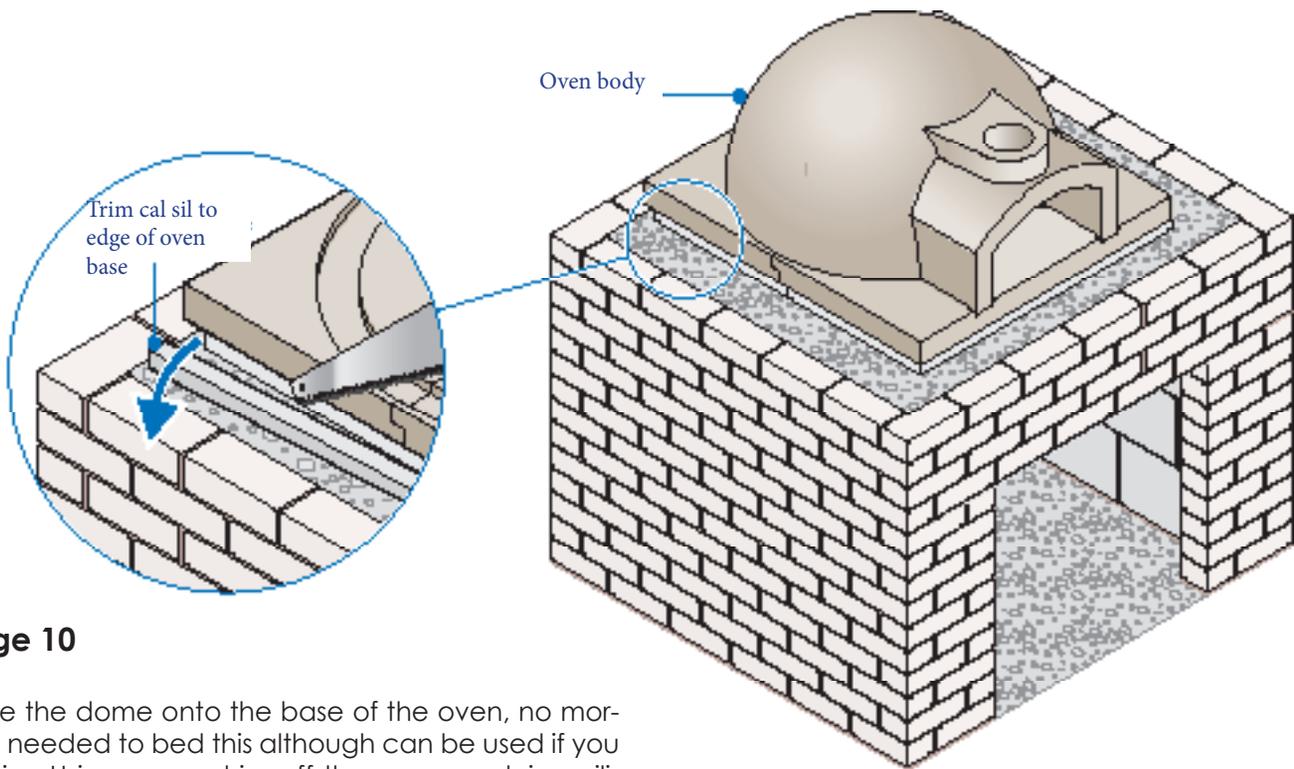
Once the front base segment is set in position, place the rear base segment into the front segment, connecting them, ensure that once you have connected the rear segment to the front, that it has not been knocked out of position.

Once both segments are in place, measure again making sure they are fully centralised and 200mm from the front of the brick base and 100mm from the back of the brick base.

Please refer to the position diagrams on the opposite page. It is important to follow this step accurately, ensuring the following brick courses have room to be laid.







Stage 10

Place the dome onto the base of the oven, no mortar is needed to bed this although can be used if you require. Using a saw, trim off the excess calcium silicate board as shown in the diagram above.

Stage 11

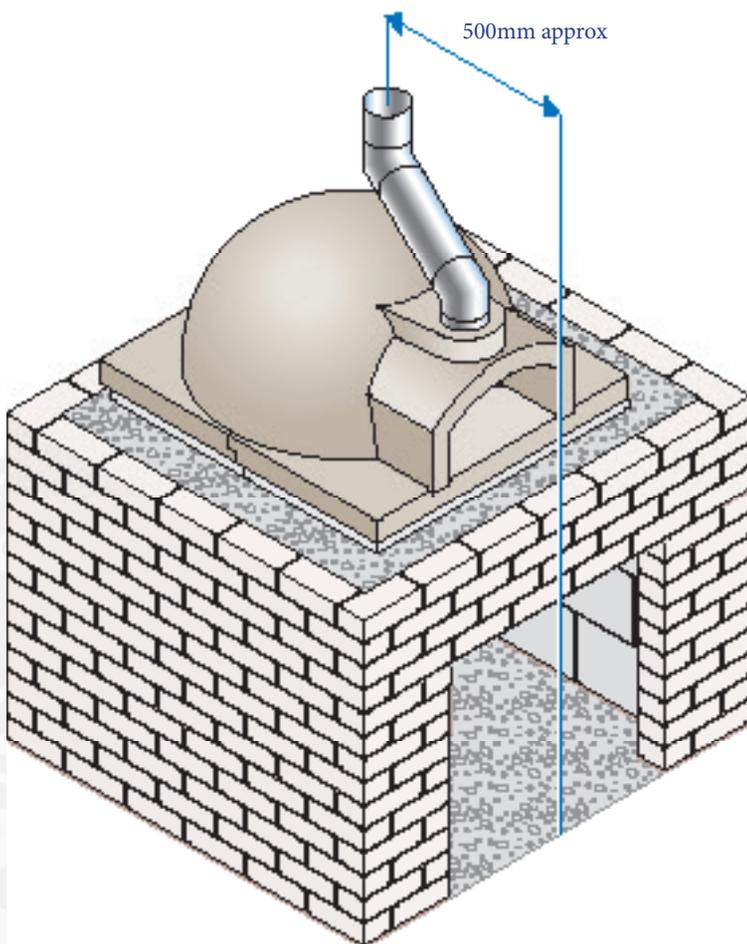
Insert a 45° bend directly into the top of the oven, the flue is quite tight fitting it may take some work to fully insert it.

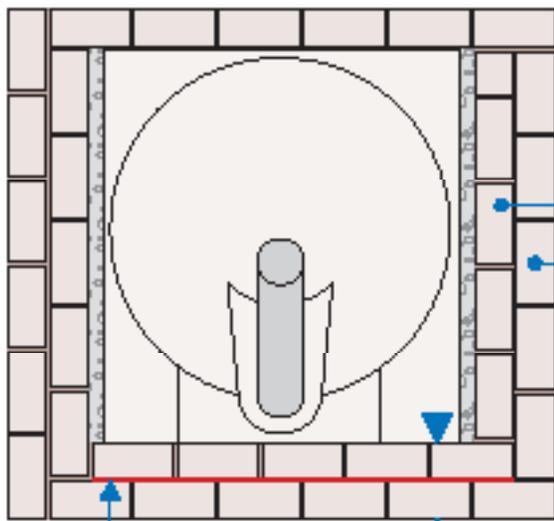
Once the 45° bend is fitted, insert the 330mm length of flue into bend. This will slot into the female element of the bend with no need for adhesive.

Once the length is fitted insert the second 45° bend into the female element of the 330mm length.

! PLEASE NOTE: The 45 degree bends and additional lengths are not included in your Mezzo 76 Kit Oven. It is optional to have the bends in the flue system. A straight 500mm length flue is standard practice and the steps in this manual simply illustrate an alterative aesthetic finish.

If you require additional lengths and angles for the Mezzo oven, you can purchase them on our online shop or from various online flue specialists. You will need 130mm diameter flue pieces to change the flue configuration of your Primo oven.



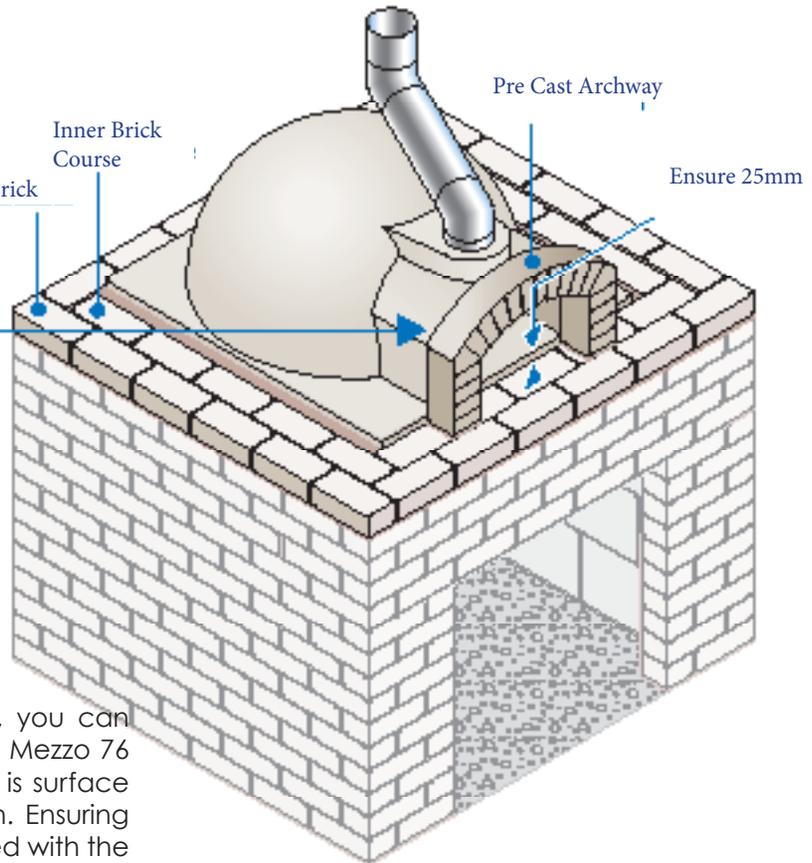
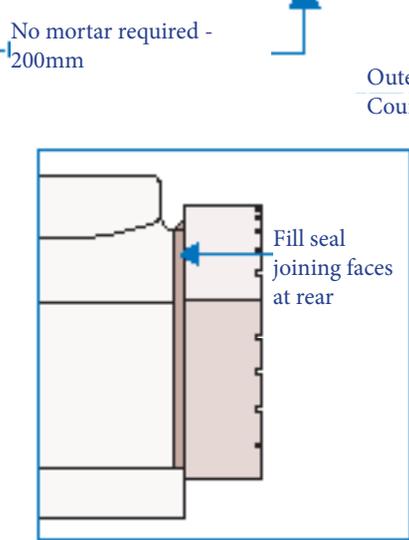


Stage 12

Add a course of bricks shown on the left as the inner course, these are added to the sides and front directly inside the outer course.

Once the inner course has been laid, add the outer course of bricks, DO NOT add mortar where the red line is marked on the diagram between the inner and outer course.

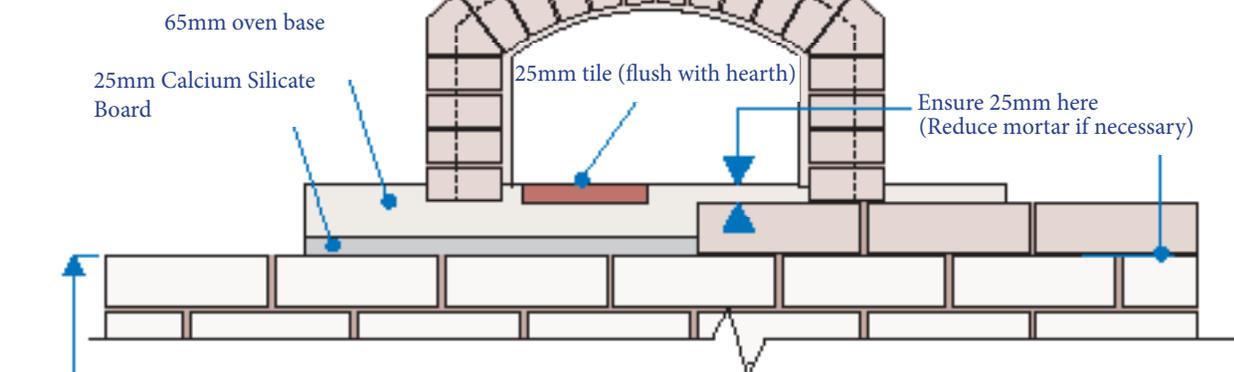
Ensure a 25mm step is achieved from the inner brick course to the oven base as shown below.



Stage 13

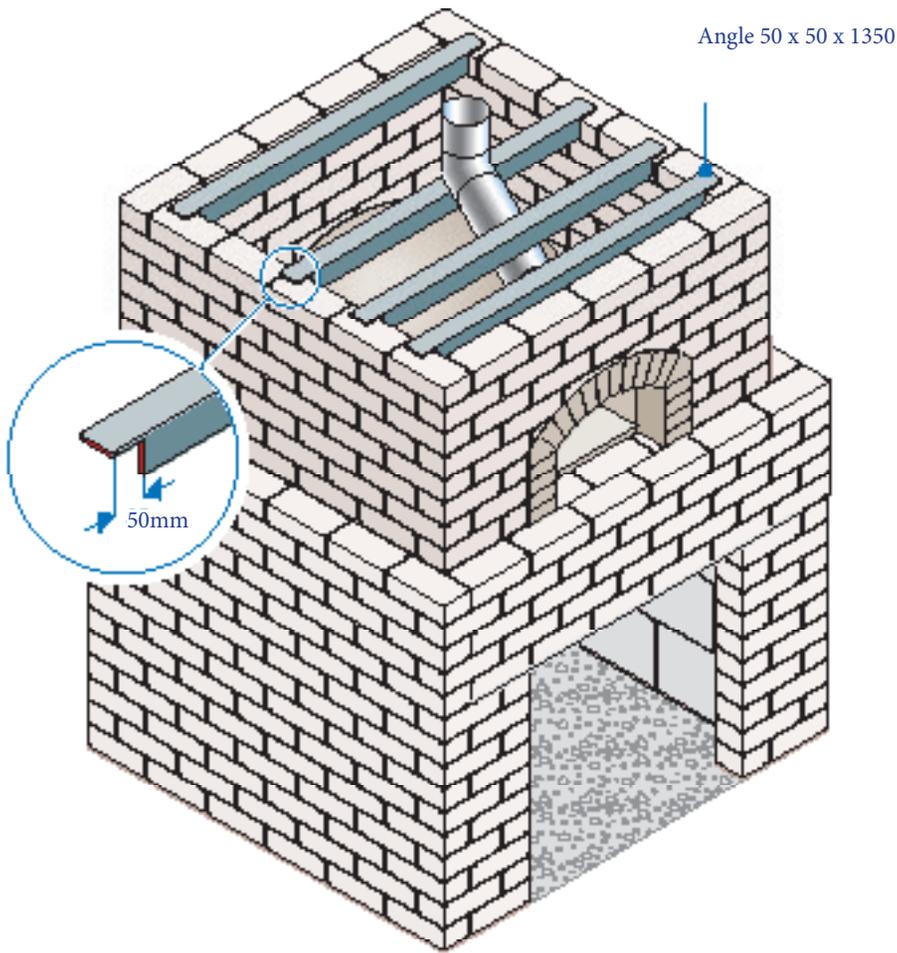
Once the inner and outer bricks have been laid, you can place a prefabricated archway (included in the Mezzo 76 Kit oven) into position. You will notice that there is surface space in front of the oven for the arch to sit on. Ensuring the internal contour of the arch is perfectly aligned with the internal oven entrance - in some circumstances, it may be necessary to bond the archway to the oven face. If so, we recommend using a high head silicone mastic to do so. Use mortar under the feet of the arch if it needs raising slightly. Place some fire cement behind the arch once it is set in place as shown above.

Alternatively, you can create your own custom archway using half bricks and cement to brick around the oven opening.



Painting Your Prefabricated Archway

Most silicate paints that are suitable for exteriors can be used to paint the prefabricated archway included in your Mezzo 76 Kit Oven. We recommend the manufacturer data sheets are checked for compatibility prior to using.



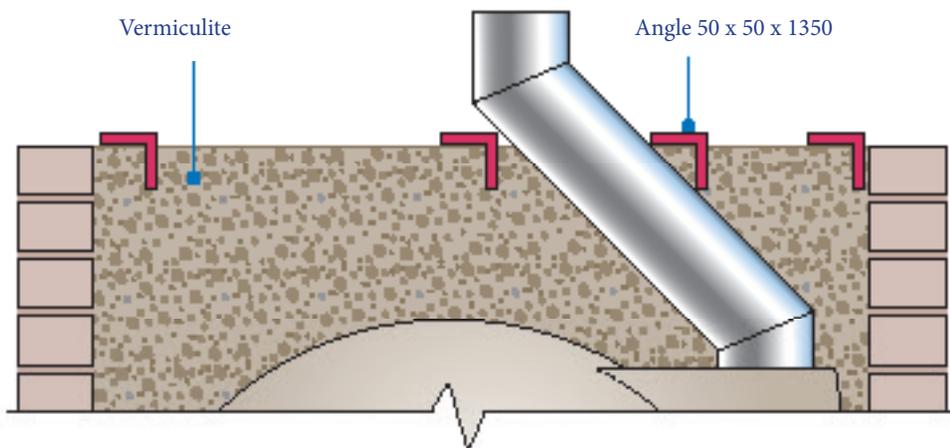
Stage 14

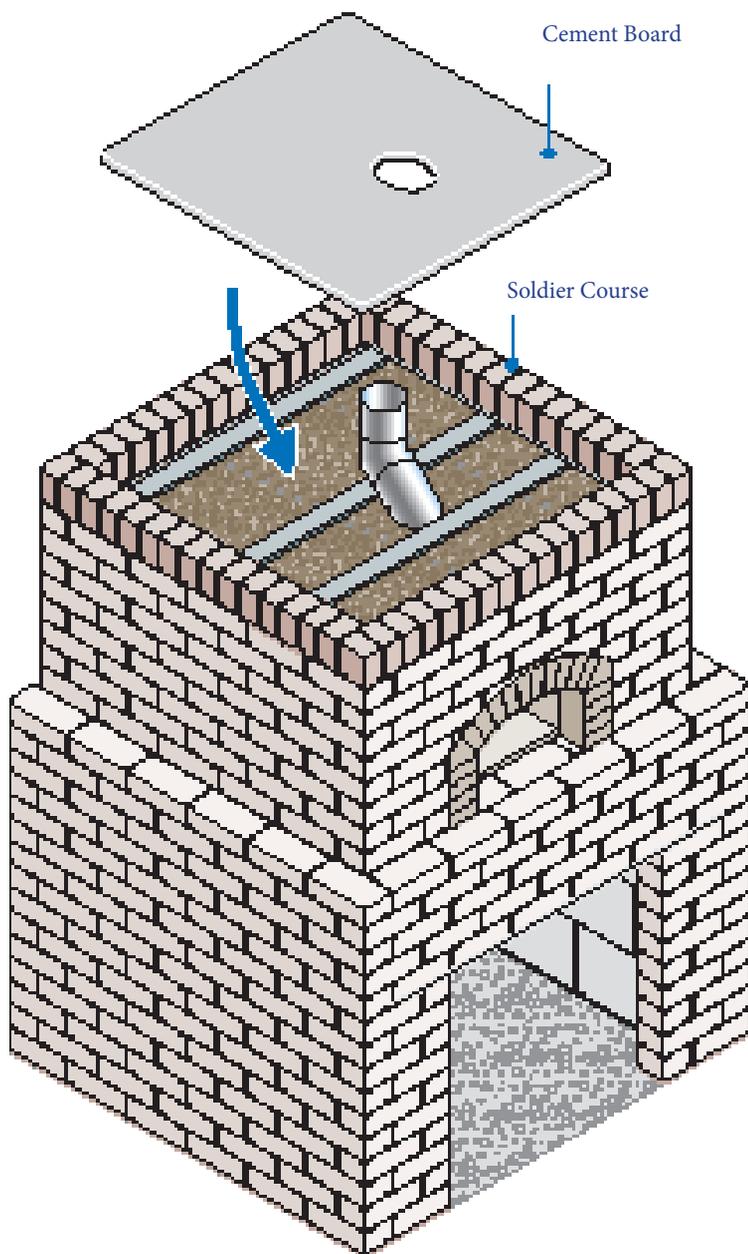
Once the arch is set in place, continue to lay the brick courses on the inner course footprint and onto the outer course at the rear of the build only, as shown in the diagram on the left. Lay 8 courses, cutting the brick around the arch.

Once the 8 courses are laid, cut 4 lengths of steel angle at 1350mm, cutting 50mm out of one side of the angle as shown in the diagram on the left.

Place these an equal distance around the flue manifold, until they are as evenly distributed as they can be.

Once the steel angles are in place, fill the brick cube enclosure with vermiculite to fully insulate the oven's dome as shown below.





Stage 15

Lay a soldier course of half bricks on the top course of the cube enclosure, giving a decorative finishing course, lay these over the steel angles with a normal 10mm mortar joint.

Allow for the soldier course to fully set before adding the cement board. If leaving the build over night cover with a tarpaulin to stop potential rainfall getting to the vermiculite.

Measure inside the soldier brick course from side to side and front to back, mark, and cut the cement board.

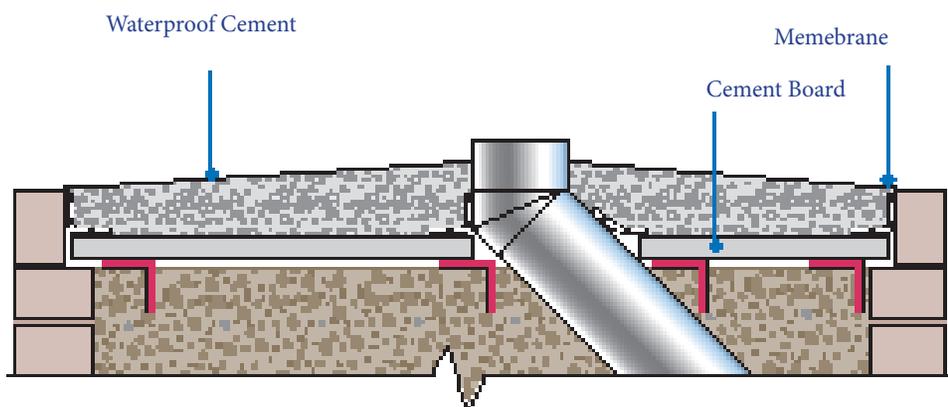
Then mark the flue hole on the cement board and cut this out.

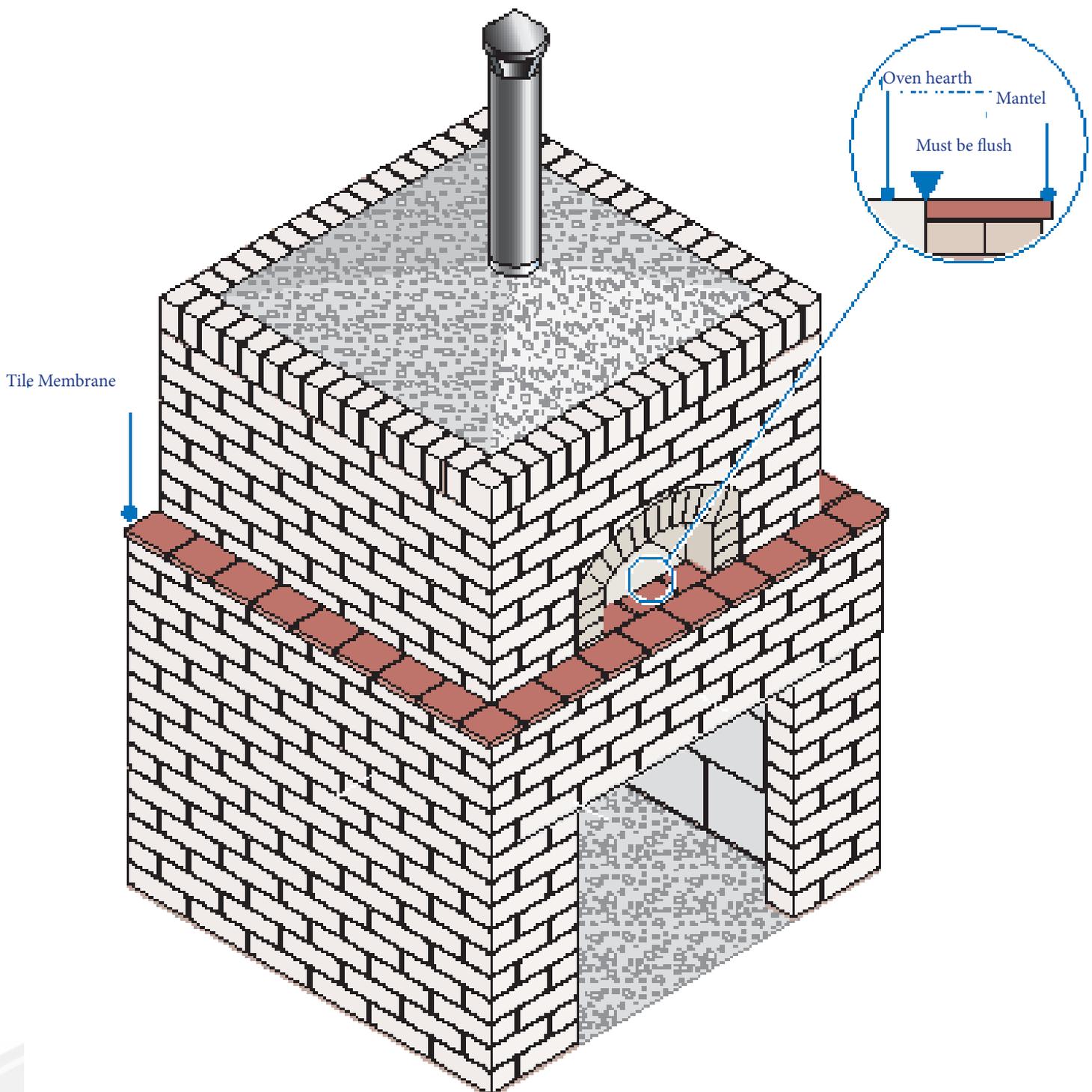
Place the cement board onto the roof within the soldier course, resting on the steel angles.

If there are any exposed gaps or holes in the cement board, use some membrane offcuts to cover these to avoid concrete seepage into the insulated enclosure.

Mix the concrete for the roof, add a waterproofing agent to the concrete whilst it is being mixed.

Lay this concrete into the roof, within the soldier course of bricks. Taper the concrete up in the centre towards the flue manifold, this ensures that all the water will run off the top of the enclosure.





Stage 16

Insert the final 500mm length of flue into the 45° bend and then finish with the rain cap.

Using outdoor tile adhesive add the finishing mantel tiles to the 100mm ledge at the front and both sides. Then grout and clean.

Finish with painting all the bricks and roof with a concrete/brick/block waterproof sealer. Advise for ongoing care that this roof and brick walls should be painted with waterproof sealer once every two years.

NOTES

