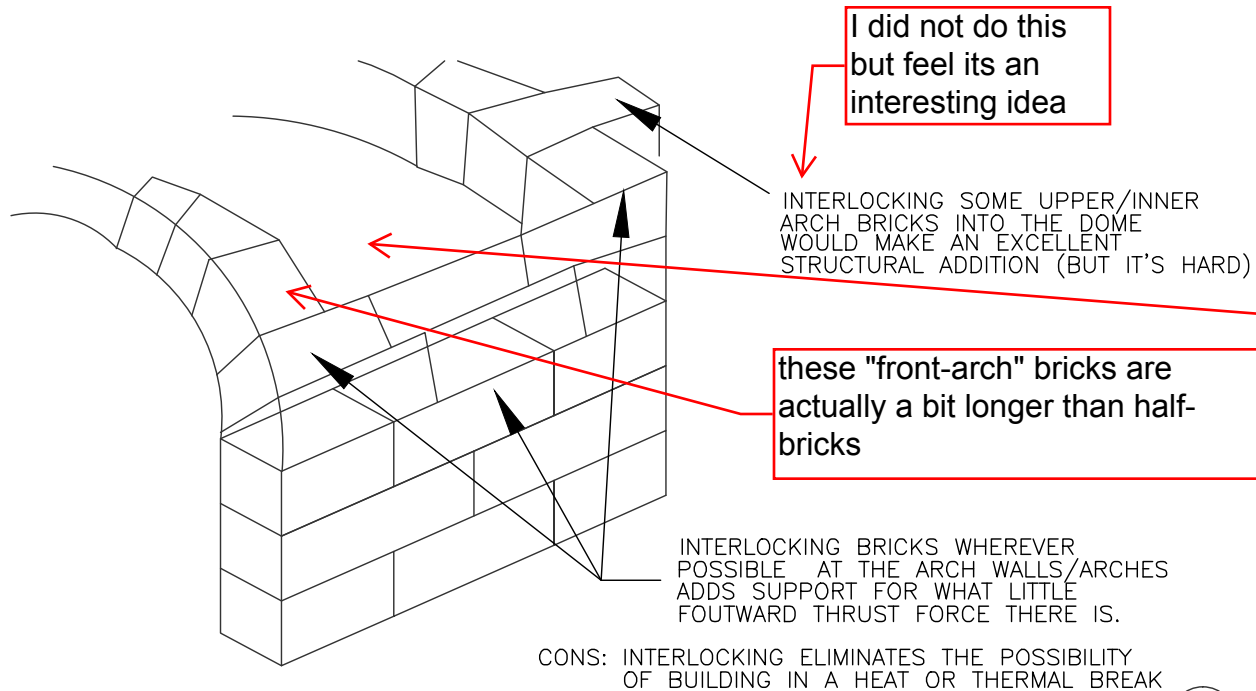
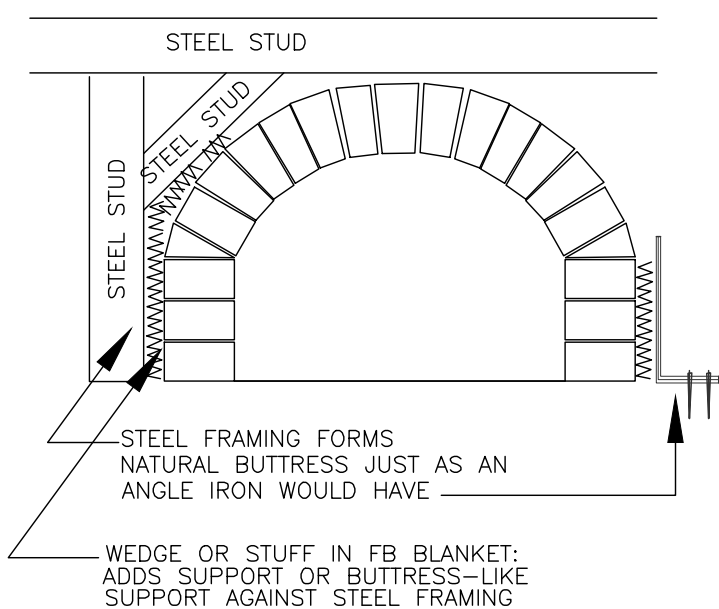


This is an accurate as-built of my oven

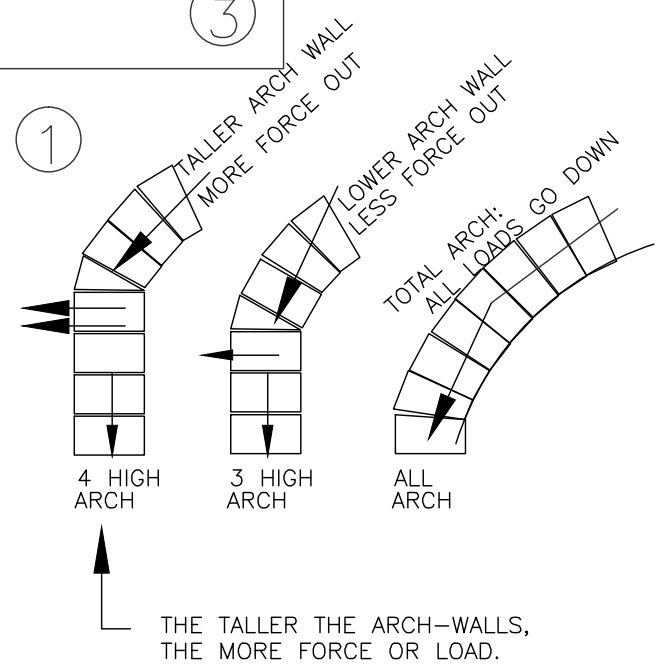


I really DID make a large flu-box or vent opening. All the drawings here are fairly accurate in the size (except for this drawing #3, it's a bit schematic). I feel it's quite important to make it large and gently reduce it to the vent pipe size to make the oven draw out the smoke well. I never have smoke out the front of my oven, and this is why. I MIGHT have been able to make a slightly shallower opening but I would always make it 1 full brick plus partial of another, at a minimum. Others went smaller and have had decent luck.

3

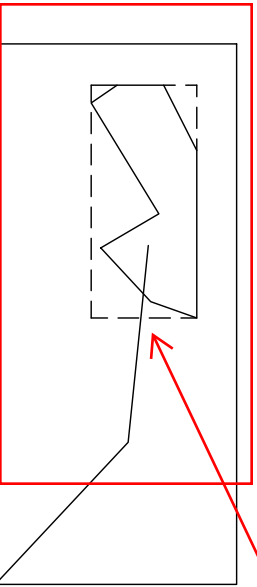


2



HOW I ATTACHED MY ANCHORE PLATE BY MORTAR ONLY

THERE IS MORTAR
HERE TOO BUT I
SHOWED THE
ZIG-ZAG
STUFF LARGER



These are my
"quaker-hat" bricks
worked so well to
bridge my wide
opening and transfer
the load out to the
arch sides. Worked
really well!

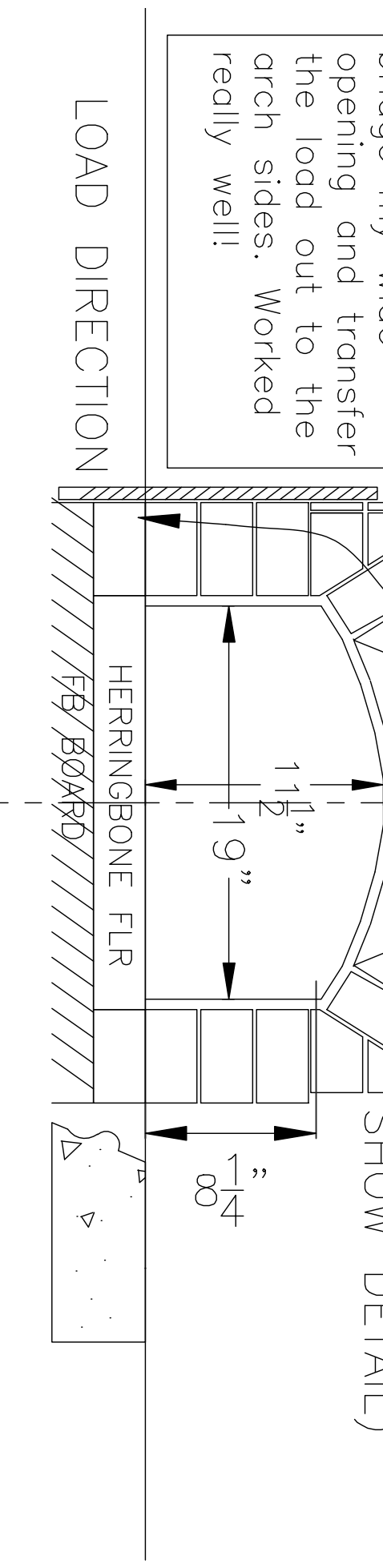
this brick cut (3 on each side)
is the manor I "closed up" or
made smaller my very large
"flu-opening"

the mortar in this gap (above & below the thin
anchor plate metal sheet) is actually about
1/4", max. its shown larger here and out of
scale

Anchore plate
wings (flat part)

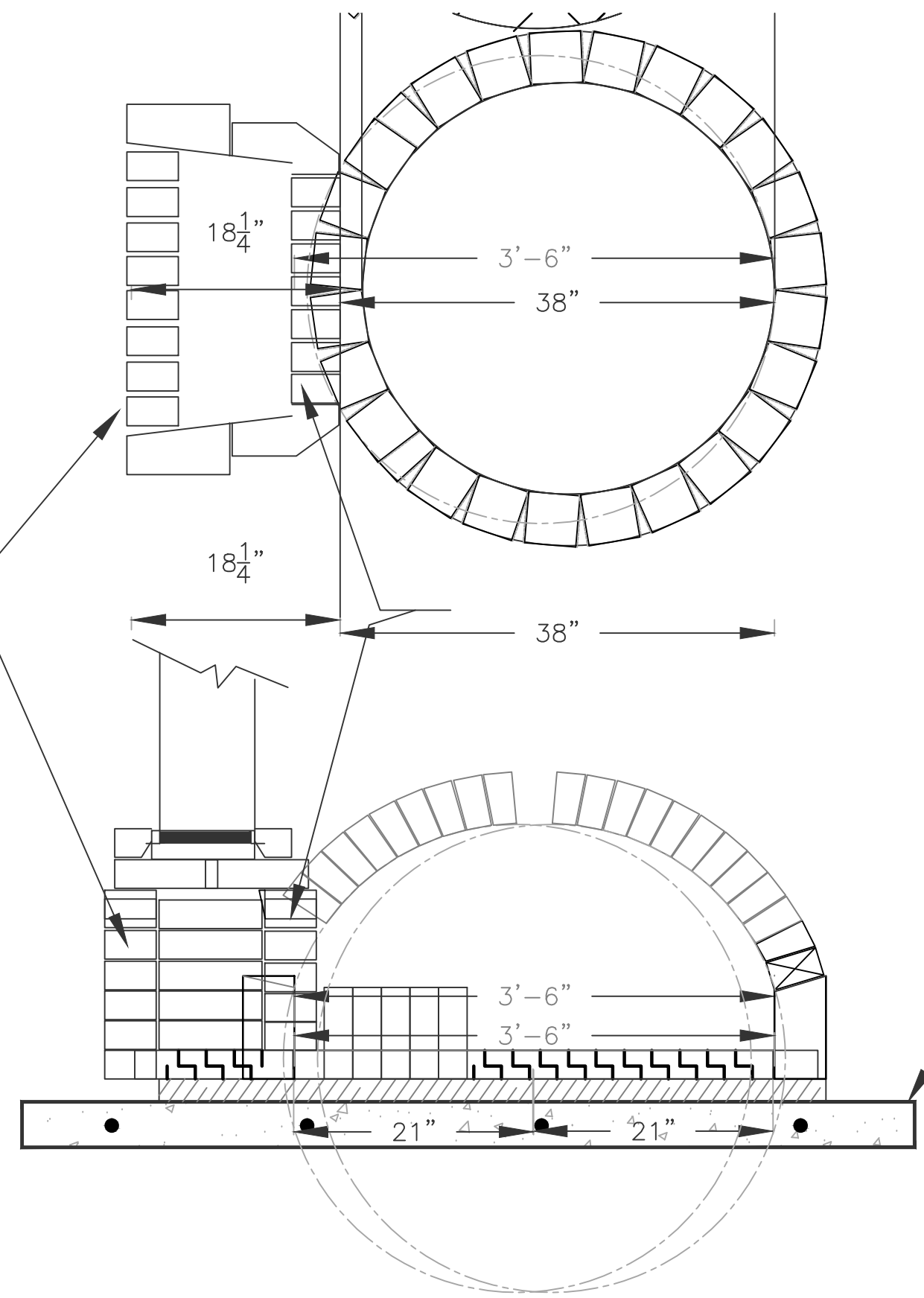
INVERTED "L"
BRICK

MORTAR ABOVE,
BELOW (ZIG-ZAG
IS LARGE TO
SHOW DETAIL)

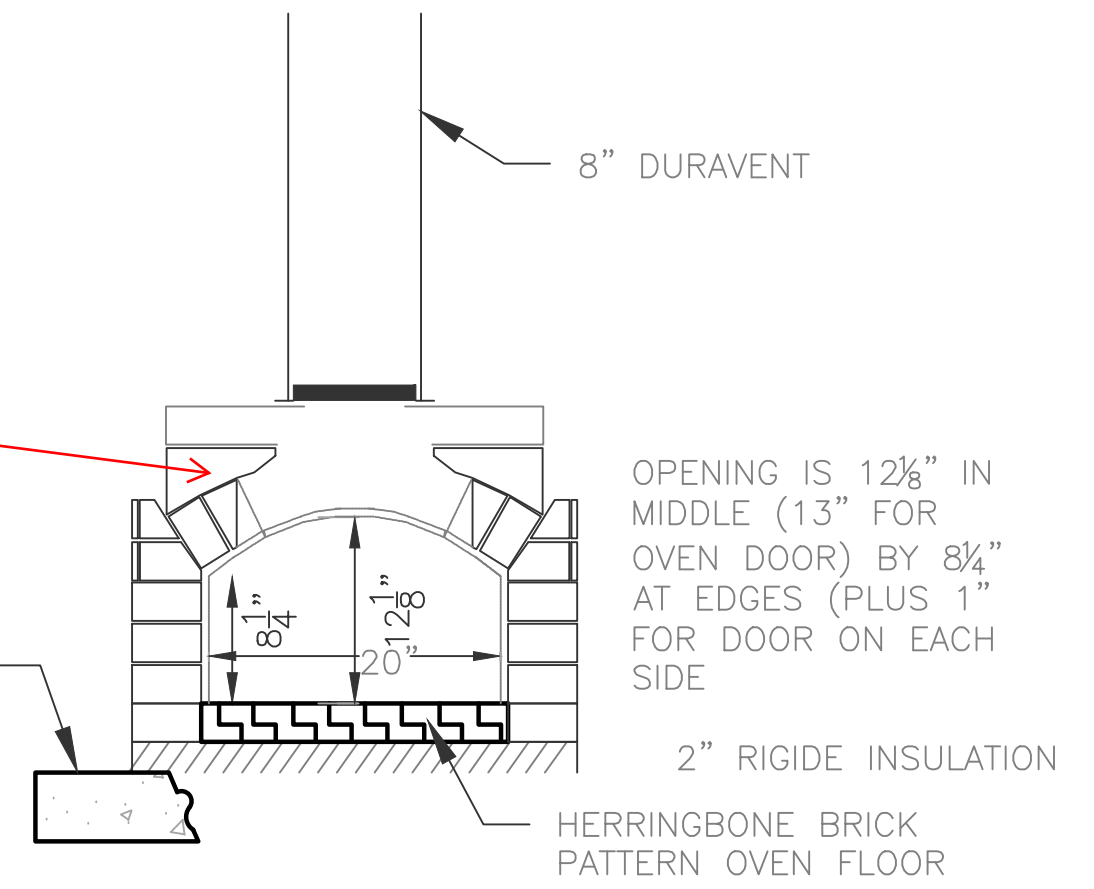


Dinos 42":

4 BLOCKS DEEP WORKS WITH OVERHANGING COUNTER



this is NOT how I actually "closed up" or reduced my flu opening to the 8" vent...see 2 sheets above for how I actually achieved it with the "quaker-hat" cut bricks.



CONCRETE HEARTH BASE

HERRINGBONE BRICK PATTERN OVEN FLOOR

2 WIRES (CRISS-CROSS) ACROSS FRAME
AND GO THRU HOLES IN 2X8. USE A BOLT
TO TWIST THE WIRE AT EACH END AROUND
THE BOLT TO PULL THE 2X8's TOGETHER

