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Wood Fired Pizza Oven Building (A Brickie Series Book 1)



Synopsis

How to build a refractory concrete wood fired pizza oven. All you need to know to build yourself a pizza oven, what makes them work, design, setting out, insulation, thermal mass and curing. Also deals with fuel source, materials list, and basic recipes.

Book Information

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Customer Reviews

First off, this book is really a kindle short rather than a book and it is priced accordingly. This book contains detailed descriptions of how the author - a professional mason - built a wood fired oven, after taking a class on this subject. He discusses the trade-offs that he made with his design and why. He talks about safety, the type of thermal mass that is optimal for an oven and its implications for the time required to achieve and to hold the target temperature. He discusses how much wood is required for a roast vs. a pizza and how coal does not generate high enough heat for pizza in this type of oven. Learning that three wheelbarrows full of wood and two to three hours of warmup are required to cook pizza may temper your desire for a wood burning brick oven. He discusses several techniques for curing the oven and what will happen if you do not. A few of the pictures and drawings

used in the book are substandard. However, if you are thinking of building or buying a brick wood burning oven, then you should read the practical viewpoint of this author who is not trying to sell you one.

My wife has wanted a wood fired pizza oven for years and I always told her that I wasn't sure how to build one. Well, she was looking on for a fire pit design and saw this book. Needless to say she downloaded it and handed me the iPad with the cover showing... I am now in the process of gathering enough bricks and other items to build her oven. Since she is half Syrian and half Lebanese I assume Pita bread will be on the menu also. Good guide.

The book will be good for do it your selfers who want to have a real wood fired oven. I am impressed how well the pictures turned out on the kindle. I am a visual learner, so the more pics the better.

It was weak, almost like a child wrote it. Drawings were hard to understand. Price and dimensions were foreign currency and metric.

Very easy to follow explained in detail am looking forward to building one soon they are not as expensive as first thought

This is a good start if your thinking about building a wood fired pizza oven. Not sure I would say it is a complete direction manual, but definitely a good start.

good guide for construction of a pizza refractory in a budget. tried out the guide and it worked well for the first pizza. lets have more.

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