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Wood Fired Pizza Oven, Barrel Type (A Brickie Series Book 2)



Synopsis

How to build a barrel fire-brick 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. Over 60 illustrations and 29 topics.

Book Information

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Customer Reviews

I found that this book had very little detail. There is way that anyone could build this oven using this book. This is not a step by step guide by any stretch of the imagination, I rated it one star because there may be a small amount of information that could be used (I'll give the book and author the benefit of the doubt).

You could certainly build your oven with just this book. Mostly for brick but you could adapt a platform I am sure.

I found this book to give a practical step-by-step approach to building a wood fired stove. It does assume that either you or another has some idea of advance building skills, such as cutting stone or

pouring a concrete slab. I have access to people who could do some of the skills that I do not possess for a project of this type, but what I liked was the detail on the oven that I could do. I gave it a five star reading for the book's organization as well as the pictures and the descriptions. Plus easy to read and very descriptive.

Nice description of layering insulating refractory materials to create an nervy efficient oven. Illustrations and pictures are very helpful to illustrate the construction process. Those interested in these layering techniques may also want to look in to kiln building books, often written for (and/or) by potters.

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