

12/2008

Mod:FBK-1300

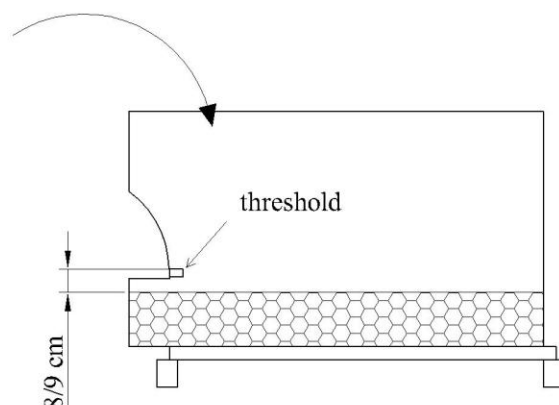
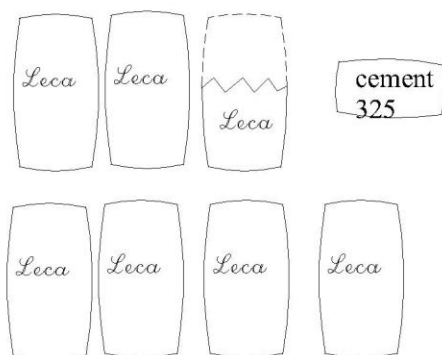
Production code:MEC 80 SMONTATO 1300



- 8 sacks Leca
- 2 sacks Peralit
- 2 sacks fireclay
- 1 sacck Leca sand
- 1 sack black cement
- 2 sacks cement 325
- 1 box refractory plaster
- 1 sack refractory granulated sand
- firebricks as draw

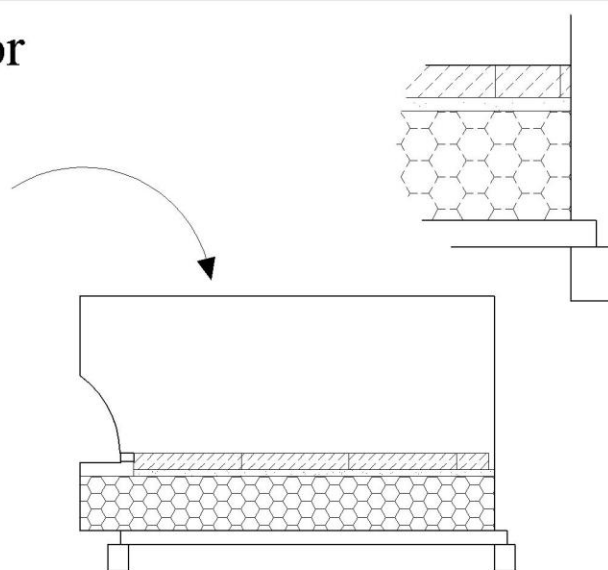
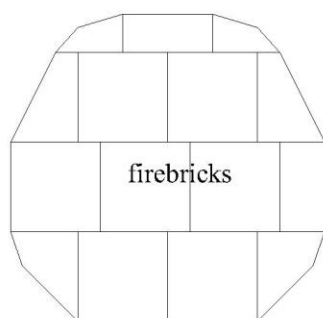
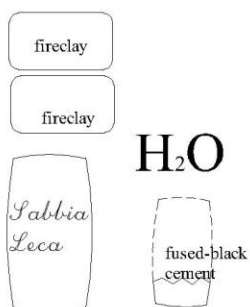
1. Preparation of the cooking floor foundation

Put in the metallic box expanded clay "Leca" (6-7 sacks) till 8-9 cm from the threshold.(see the draw). Leca could be put dry or mixed with cement.(advised for the convenience in laying the oven floor).



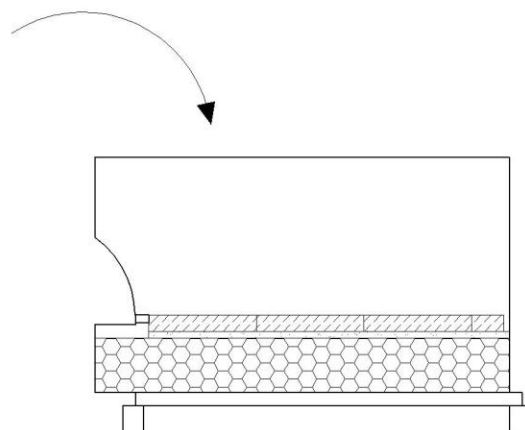
2. Laying of the oven cooking floor

Prepare a pretty soft mix using 2 parts of fireclay (yellow sack), 1 part of Leca sand and a bit of fused cement (black) (not indispensable). Proportions could be rounded up-down. Lay the firebricks as a normal floor.



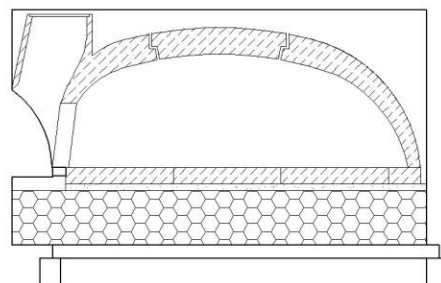
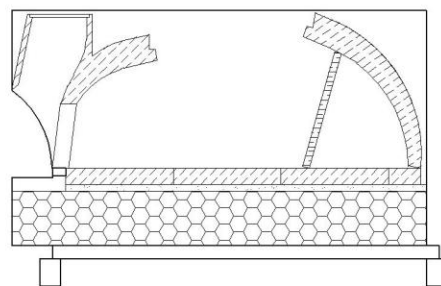
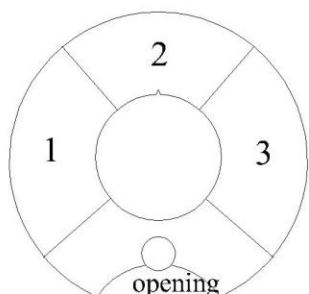
3. Finishing touch of the oven cooking floor

When firebricks are atted down, wet well and pour some black liquid cement. Afterwards scrape the excess cement away and smooth using a grinder the possible. Stairs between the bricks. This operation is very important.



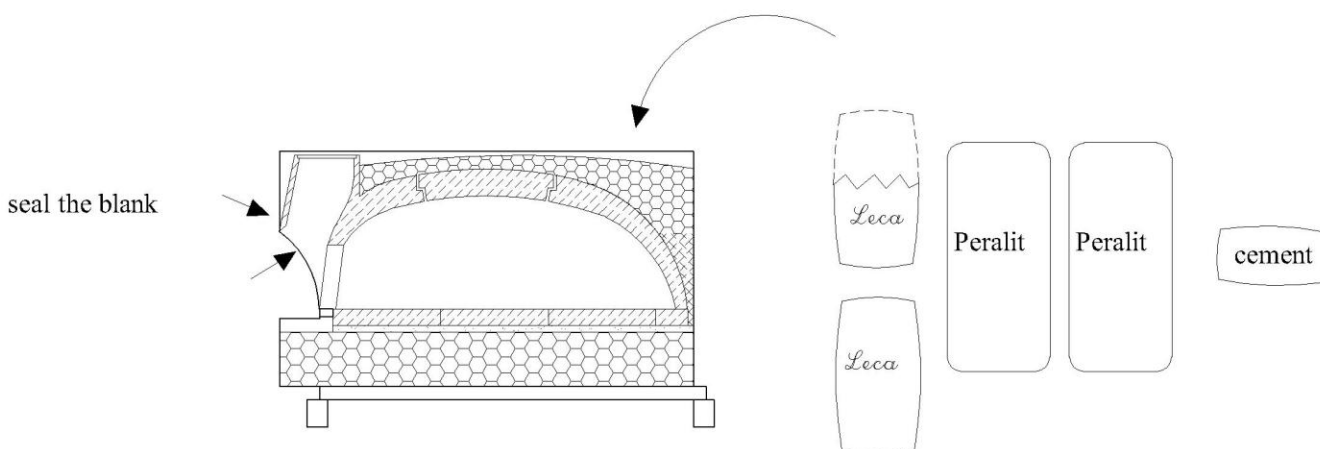
4. Assembling of the oven dome

When cooking floor is done, put the dome pieces down. Starting from the piece of oven opening. (line it up the 2 metal small squares joined to the threshold) and proceeding with the other pieces in clockwise direction (pieces are numbered. The number is visible on the bottom external part of the dome piece). To make work easier we advise to prop the dome pieces up using some pieces of wood (40 cm long), so that, between the dome pieces provisionally remains some blank to put some refractory plaster. Join the dome parts and remove from the internal dome the plaster in excess. Finally, lay the top central cap sealing with plaster, pay attention to the placement notch (male on the top, female on the dome sector).

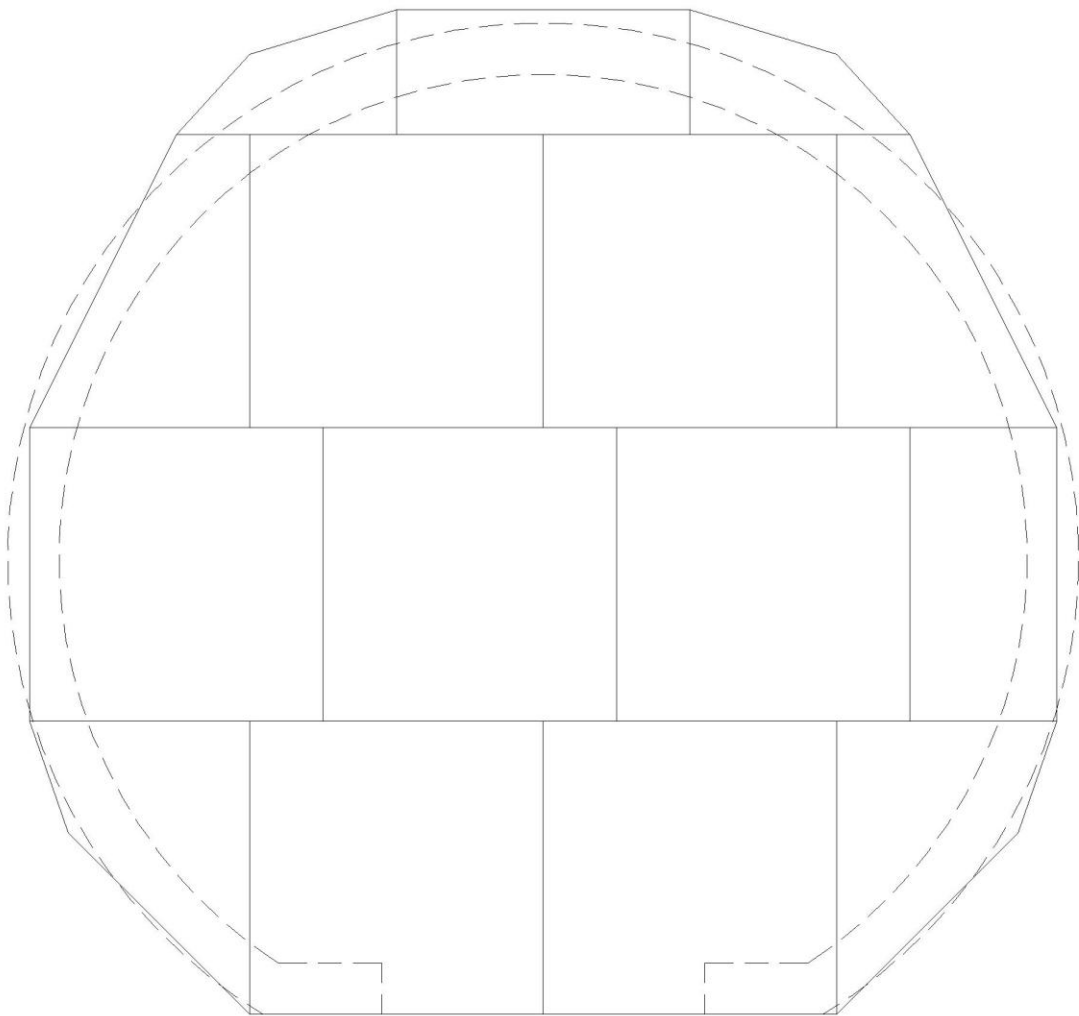


5. Layer of kneaded insulating

Seal properly the blank between the oven opening and the metal box using refractory granulated sand (yellow sand) and fused cement. Fill the small blank between the lower oven opening arch and the cooking floor. Prepare a liquid mix using fireclay left, expanded clay and cement (fused or normal). Pour this mix in the blank between the dome and the metal box (not less than 20-30 cm). mix other material (thick mix) and pour on the as much as one likes.



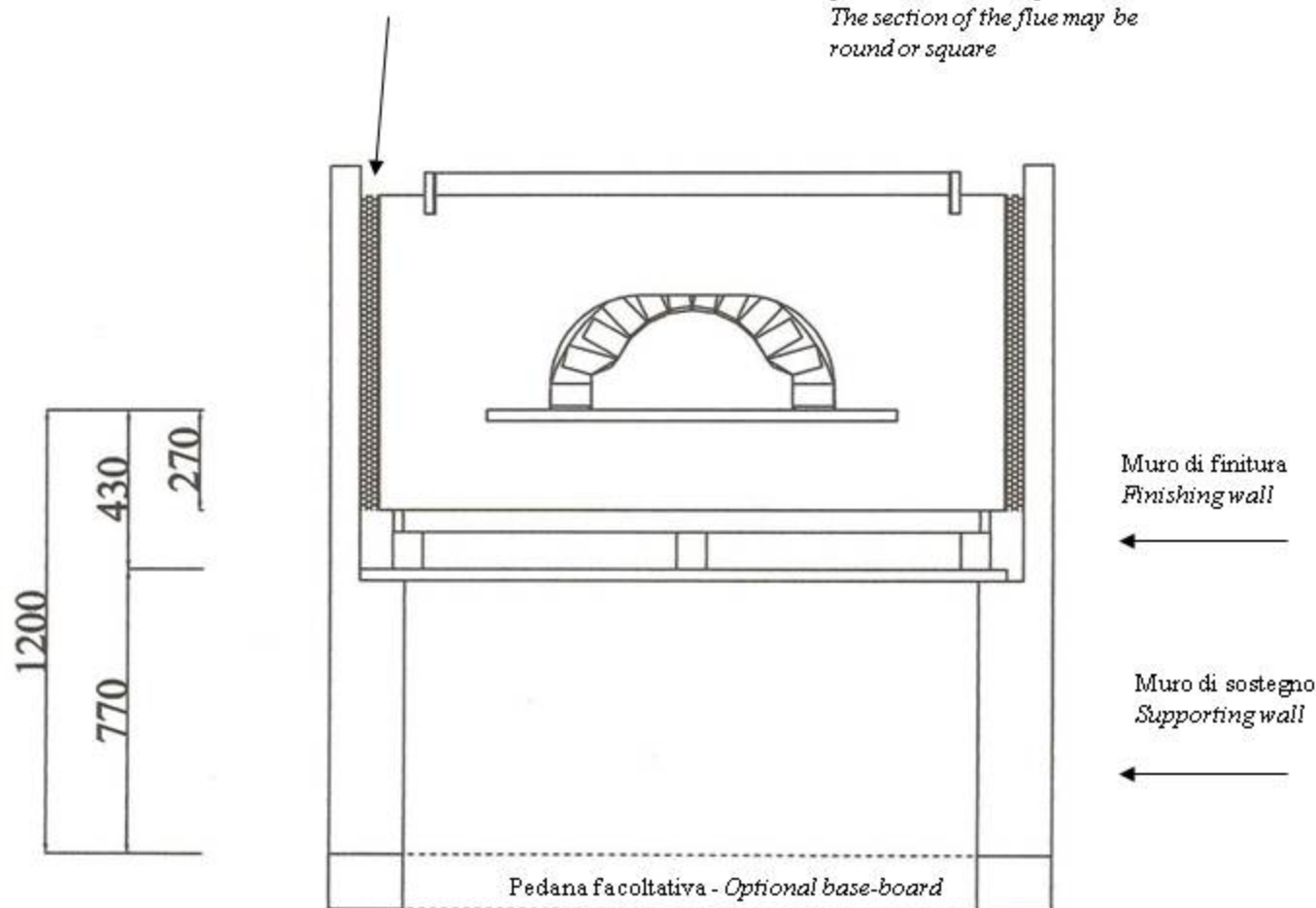
6.Firebricks positioning draw



Importante! porre m ateriale
isolante

Important! to put insulating material

La sezione della canna fum aria
può essere tonda e quadra
The section of the flue may be
round or square



Place the oven on the support wall and give the finishing touch your prefer

The height of the mouth opening is to be raised by the height of the base-board, should latter be provided in front of the oven.

The oven is to be connected to an efficient flue with pipes of approx. 200 mm in any kind of material, provided that it is not inflammable.

The operation must be with natural draught, therefore don't fit any mechanical aspirator.

The oven is non conducting. However the insulation can be raised by adding on top of it, once the assembling is finished, any kind of non conducting material. Also common sand is all right or all rubble of the building industry, waste materials a.s.o.

A new oven must be heated very slowly for a couple of days without oven door