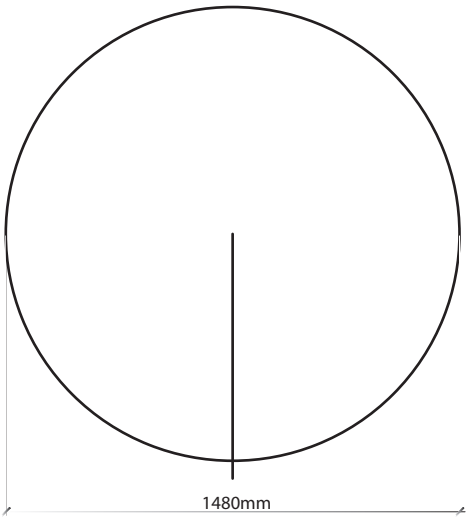
D105 PreCast Oven Template

Part of the process of deciding on which oven you should build is to see how it will fit into your space, and a great way to do that is by making a physical template of the oven. The guide below shows you how to draw up this template to use at home.

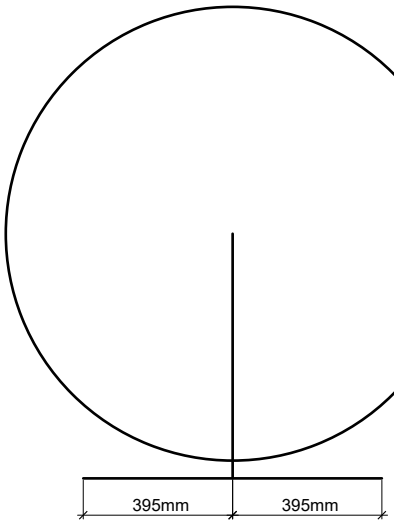
You will need a tape measure, a straight-edge, a marker, a piece of timber at least 31.5” long, and a piece of paper, cardboard or other material to make the tempalte with, measuring at least 59” by 63”

1. Draw a vertical line 34” long

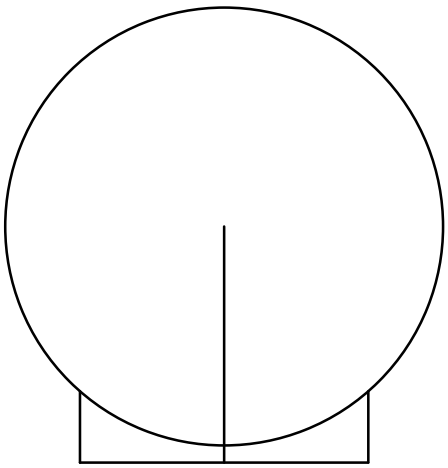
2. Now draw a circle 58 1/4” diameter using the top of the line as the center. The easiest way to do this is to make a compass using a piece of wood - put a nail or screw through a piece of timber near the end. This will be the pivot point. Then measure 29 1/8” from the nail and mark the timber there. Put the nail on the top of the line and use the marker to draw the circle traced out by the compass.



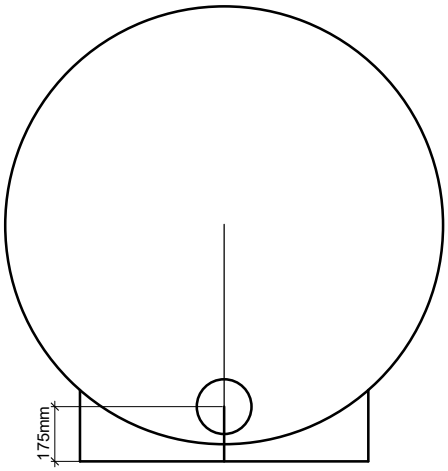
3. Draw a horizontal line to either side of the bottom end of the vertical line, 15 1/2” long.



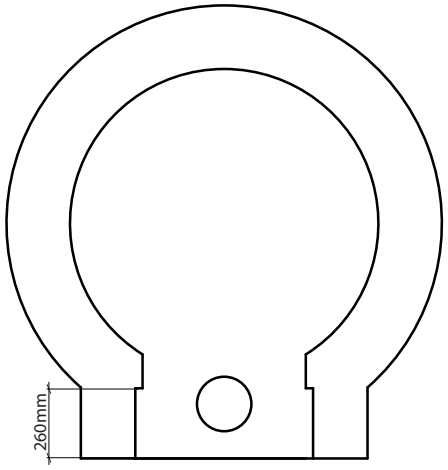
4. Draw vertical lines back up into the circle. This is the outline of the D105 Brick Oven.



5. Measure 7” back up the vertical line and draw a circle 7” diameter centered on the end of the line, to represent your flue. *Please note that this is the approximate location of the flue, and will not be millimeter perfect. We strongly recommend that any flue penetration be made* ***after*** *the oven has been constructed, to fit the oven as-built.*

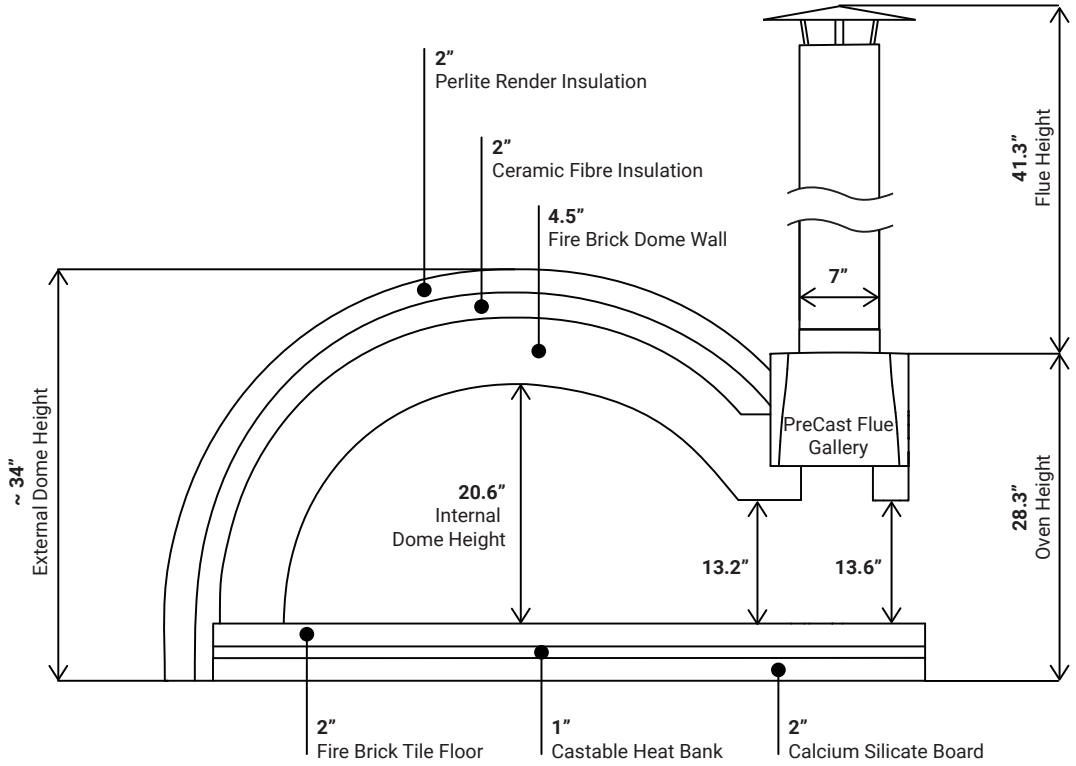


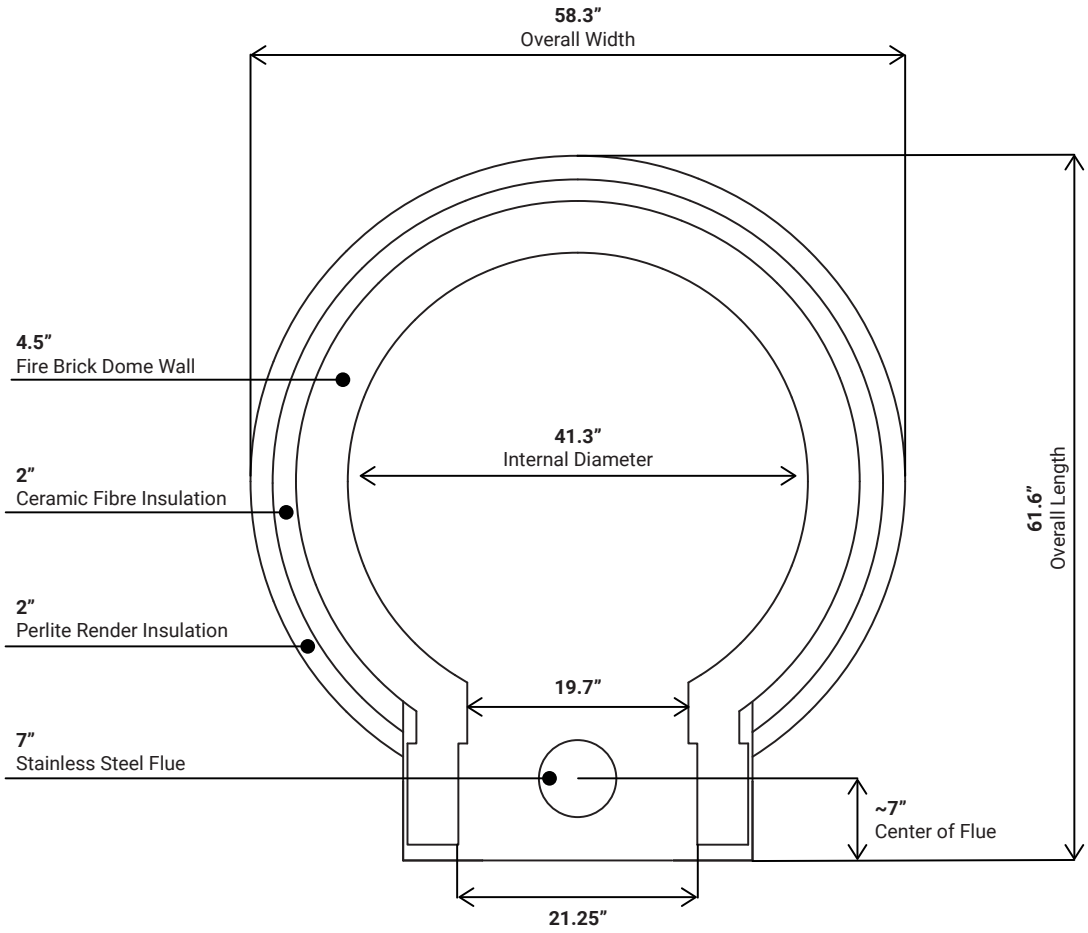
6. If you want to get really detailed, use the dimensions in the detailed drawing over the page to draw the internal shape of the oven. The door rebate is set back 10 1/4” from the front edge.



You’re done! Now you have a physical template of the D105 Brick Oven. This template is really useful for determining where to put the oven, and can help you plan the stand location.

Please be advised - these dimensions are based on our CAD model and you should allow for some tolerance when it comes to actually building the oven. We do not recommend using this template to have stone cut out to fit around the oven, in that case we recommend building the oven first, then making accurate ‘as-built’ templates from the oven in-situ. This guide is purely to help you visualise the overall size of the oven.


2”
Perlite Render Insulation
2”
Ceramic Fibre Insulation
4.5”
Fire Brick Dome Wall
41.3”
Flue Height
7”
~ 34”
External Dome Height
PreCast Flue
Gallery
20.6”
Internal
Dome Height
28.3”
Oven Height
13.2”
13.6”
2”
Fire Brick Tile Floor
1”
Castable Heat Bank
2”
Calcium Silicate Board

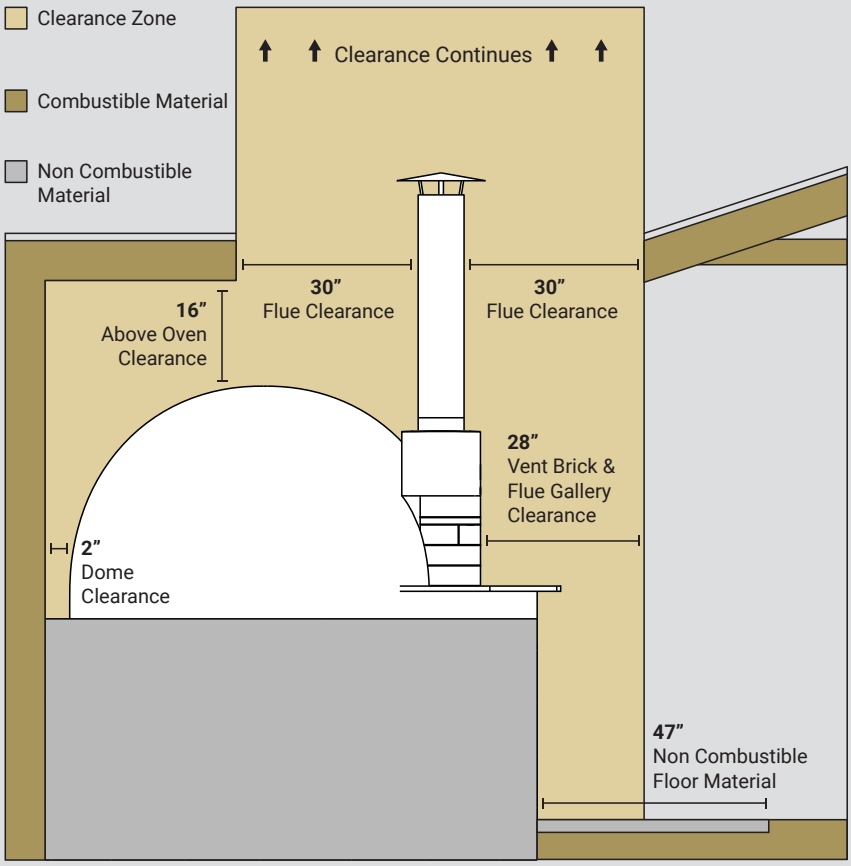

58.3”
Overall Width
4.5”
Fire Brick Dome Wall
41.3”
Internal Diameter
2”
Ceramic Fibre Insulation
61.6”
Overall Length
2”
Perlite Render Insulation
19.7”
7”
Stainless Steel Flue
~7”
Center of Flue
21.25”

Fire Safety

A major cause of oven-related property fire is failure to maintain the required clearances (air spaces) between the oven and combustible materials. When planning the location for your oven, ensure that you maintain clearances to all combustible materials, including but not limited to nearby walls, posts, ceiling structures and vegetation.

If the oven is being built in close proximity to a structure (eg. beneath a pergola), the clearance from combustible materials to the flue can be reduced by using a twin or triple skin ventilated flue system. If you're planning to do this the flue must be specified and installed by a licensed professional to ensure that the flue system is compliant with the relevant standards and local laws for your area.

If in doubt, contact a qualified plumber or your local fire authority for more information.



MINIMUM CLEARANCES ARE AS FOLLOWS;

2" CLEARANCE TO COMBUSTIBLES FROM ALL SIDES OF THE OVEN DOME.

16" CLEARANCE TO COMBUSTIBLES ABOVE THE OVEN DOME.

30" CLEARANCE TO COMBUSTIBLES FROM ALL SIDES OF THE STAINLESS STEEL FLUE (UNLESS A MULTI-SKIN FLUE SYSTEM IS INSTALLED).

28" CLEARANCE TO COMBUSTIBLES FROM ALL SIDES OF THE VENT BRICKS AND PRECAST FLUE GALLERY.

COMPLETE CLEARANCE ABOVE THE FLUE, MAINTAINING 30" RADIUS AROUND IT (FOR ALL FLUE SYSTEMS).

NON-COMBUSTIBLE FLOOR MATERIAL SHOULD EXTEND 47" FROM THE FRONT OF THE OVEN, FOR THE WIDTH OF THE OVEN DOME, TO PROTECT AGAINST FALLING HOT EMBERS.