

Hi Norbert,

I have been meaning to send you this for some time. There is an on-going controversy on the Oven List regarding ease of construction and the differences between a vaulted arch oven and a round dome oven.

I am quite convinced that the vaulted arch ovens are simpler and more economical to hand-build than a round dome oven. However, there is something about that round shape that stuck in my mind and I vowed the next oven we sold would be round - if it was OK with the customer. So, we found that customer and built a 36" round oven for them. I sent you that link last June or July and you duly posted it on the MHA Ezine...thank you.

Another wish I have had was to build an oven on a trailer - a mobile oven. The dome oven seems particularly suited for mobility as, by itself, a dome is more structurally sound than a vaulted arch. We thought the dome would take the bumps and grinds of travel better than the vaulted arch without having to build a massive steel harness.

We bought and modified a double-axle trailer and started work on a 48" round oven. We tried for the 'no joint' approach - each brick was ground down into brick-to-brick contact with neighbouring bricks so there were no big gaps to fill and, perhaps, weaken the structure.

Now, building a vaulted arch oven is a straightforward, methodical process. The core moves along and is completed in reasonably short order - two to three days - depending on the size.

However, there is nothing simple about building a round oven unless one cheats and leaves big gaps in the exterior. Each course requires unique compound cuts to correctly match adjoining bricks - and then there is the issue of breaking joints from course to course. It took almost ten days of fairly steady work from when we picked up the first firebrick until we plugged the top of the dome. One of my partners - Jim Cook - is blessed with exceptionally clear three-dimension vision. It was he who made all the cuts.

From start to finish, not including the work on the trailer, the materials cost \$4450 including GST & PST (15.5% total) and the labour cost \$6400 at an average of about \$22/hr - GST not included. The best firebrick price I can get here is over \$3 because of the delivery costs.

We were particularly inspired by photos and information from Alex Chernov. Other information came from the Pompeii Oven plans at Forno Bravo.

The oven is parked at a baker/friend's house this winter. He runs a four-hour fire during the evening then shoves a couple of hardwood logs in and closes the door for the night. The next morning the oven is 720F - and the snow has not melted on the exterior of the dome.

Enclosed is a photo record of the project. Feel free to chop it down if this is too much.

Very best to you

John Rousseau

Red Clay Construction Inc

1710 Culloden Rd

Mount Vernon, Prince Edward Island, C0A 1B0

<http://www.redclay.ca/>

Very best to you

John Rousseau

WETT# 1154

Red Clay Construction Inc

1710 Culloden Rd

Mount Vernon, Prince Edward Island, C0A 1B0

902-962-3363 tel

902-962-3368 fax

902-969-9335 cell

<http://www.redclay.ca/>







