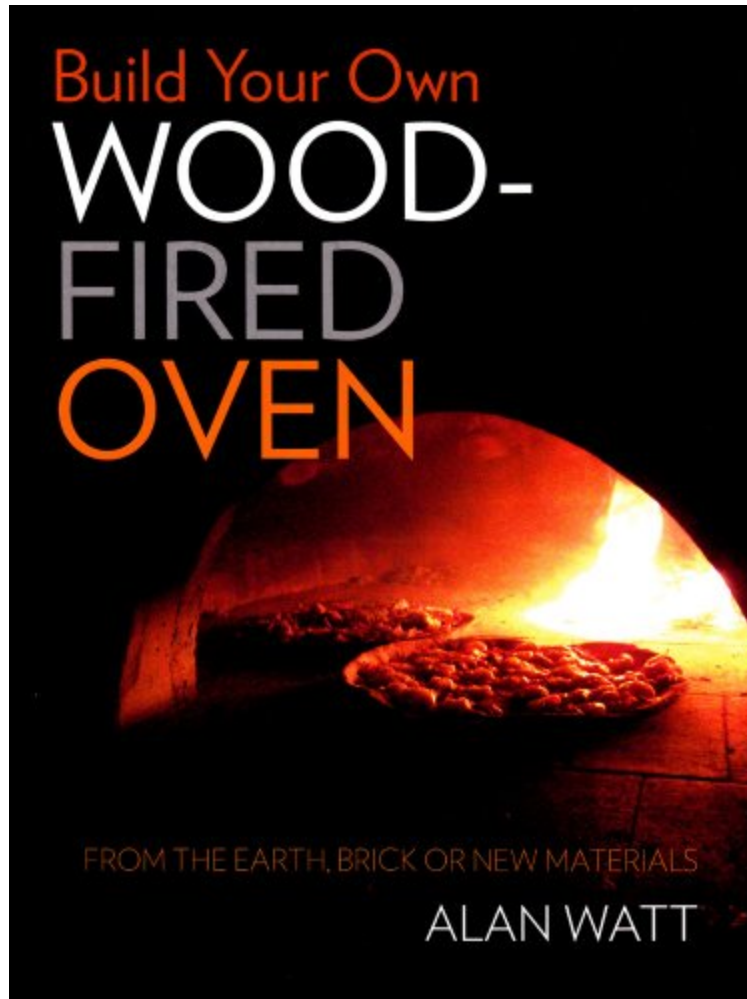


[Free pdf] Build Your Own Wood-Fired Oven: From the Earth, Brick or New Materials

Build Your Own Wood-Fired Oven: From the Earth, Brick or New Materials

Alan Watt

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Alan Watt : Build Your Own Wood-Fired Oven: From the Earth, Brick or New Materials before purchasing it in order to gage whether or not it would be worth my time, and all praised Build Your Own Wood-Fired Oven: From the Earth, Brick or New Materials:

26 of 28 people found the following review helpful. Title pretty much covers it!By A. KloskyAn excellent book describing the process of building a wood fired oven using in three very similar methods; first earth, then brick, and lastly using modern materials. Written more as a discussion of "how-to" so you understand the basic methods, and some reasons why things are done in a certain fashion, as contrasted with an exact step-by-step book. For those of you who feel the need for a measure this much, cut right here, use this certain paint, and out pops an exact replica of one of the ovens pictured within the book you may (will) be sadly frustrated. The author readily points out in several places

the book is more of a teaching guide to ovens he has used/built successfully in his past and that materials/methods from one oven style may well be used in the design of another style you prefer to try for your particular build. While he does provide certain basic dimensions as more of a guide it is more geared towards hot-it-can-be-done. Personally I prefer the understanding and reasoning while leaving the design specifics to the individual builder. All in all an excellent short read which should prove a good reference for doing an actual project! 3 of 3 people found the following review helpful. Look online for information... By Chris Bought this book because I thought it would be a wonderful resource for building an outdoor pizza oven. I was wrong! Essentially everything in this book can be found online easily. 12 of 13 people found the following review helpful. one book, three methods By O. Lechnowsky This is a fairly well distilled, engaging book on building a wood fired oven. What makes it unique is that the author takes an egalitarian approach outlining the strengths and weaknesses and special considerations for natural clay ovens, masonry ovens, and cast refractory cement ovens. The Australian author comes from a background of ceramic arts, with long experience in building pottery firing kilns with his students, as well as running oven building workshops. There's not a lot of fluff here, and I feel its a helpful book for anyone undecided in how to approach the oven building process, especially from the materials standpoint. My only reservation about the book is some difference in terminology or available products between the US and Australia, but I feel that's a minor inconvenience only.

For 20 years, author Alan Watt was head of the Ceramics Department of the National Institute of Arts at the Australian National University. Since retiring, he has conducted numerous weekend workshops showing people how to build wood-fired ovens. And now, Watt has written this book - a treasure trove of guidance, based on years of practical and personal experience - to show how to build the "must have" accessory for the backyard chef. Illustrated with many excellent photographs and line drawings, the book explains the historical development of ovens, along with the physics and basic principles of oven design. It contains sections on oven bases and different types of ovens, ranging from low tech to high tech, as well as the traditional brick dome oven. The book also includes discussions on chimneys and dampers, casting a chimney, and doors and doorways. The appendixes illustrate how to cast an arch, forming a brick arch without traditional formwork, and casting a chimney base. Some wonderful recipes are also included.