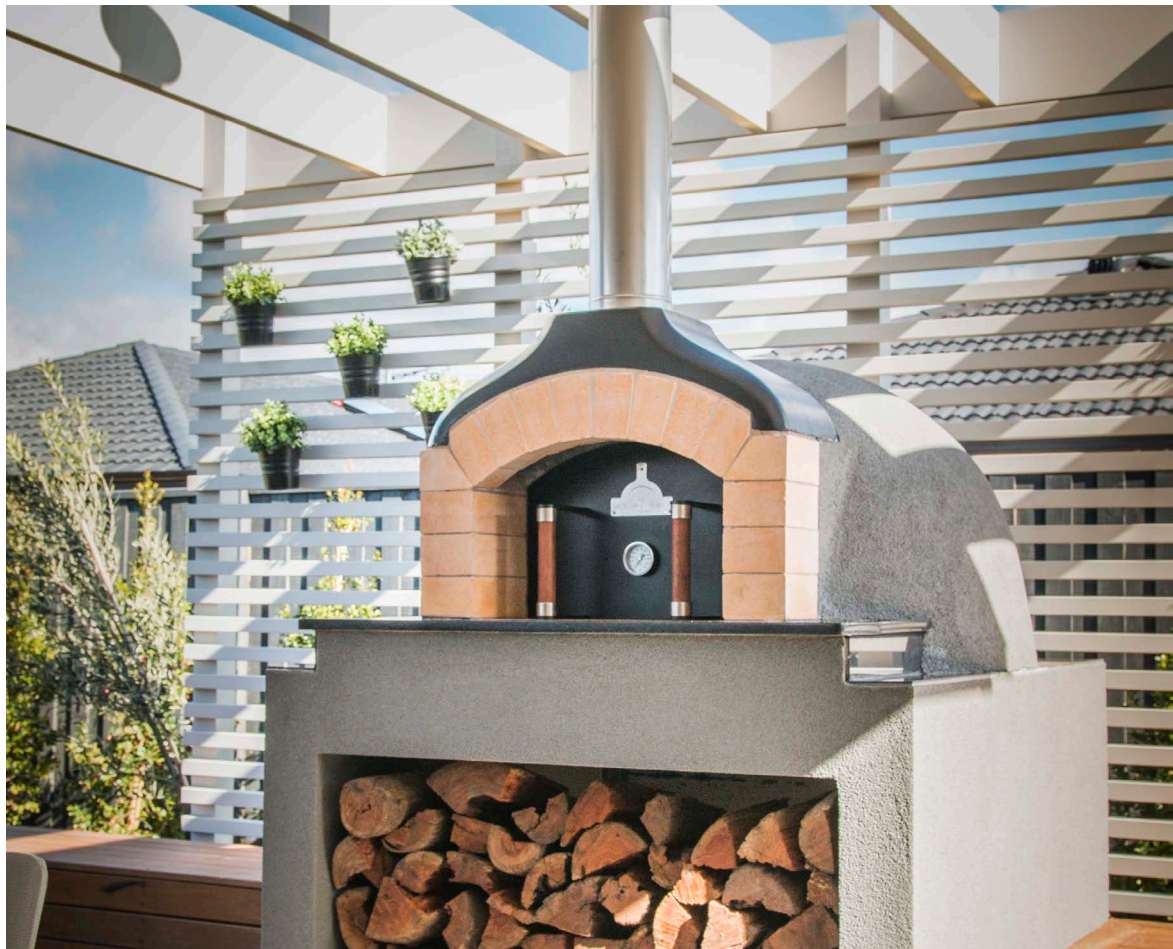


# P85 PreCast Oven

## OVERVIEW & SPECIFICATIONS

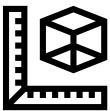


# Key Information



## Internal Diameter - 85cm

With an internal diameter of 85cm, the P85 punches well above its weight. The cooking area is 0.6m<sup>2</sup>; space to cook four 10" pizzas at once, or three medium roasting trays



## Minimum Space Required - 1.2m x 1.25m

If you're building a rectangular oven stand, the minimum size is 1200mm wide by 1250mm deep. We recommend increasing the depth to 1400mm to fit a landing in front of the oven.



## Finished Weight - 700kg

Once constructed the P85 will weigh around 700kg, not including the weight of the stand it's built on. The P85 can be built on a steel frame with a 19mm compressed cement sheet top.



## Heat Up Time - 1.25 hours

The P85 Oven will take 1.25 hours to reach 400°C, a relatively quick time compared to our brick ovens. This means you're likely to use it spontaneously, as less planning is needed.

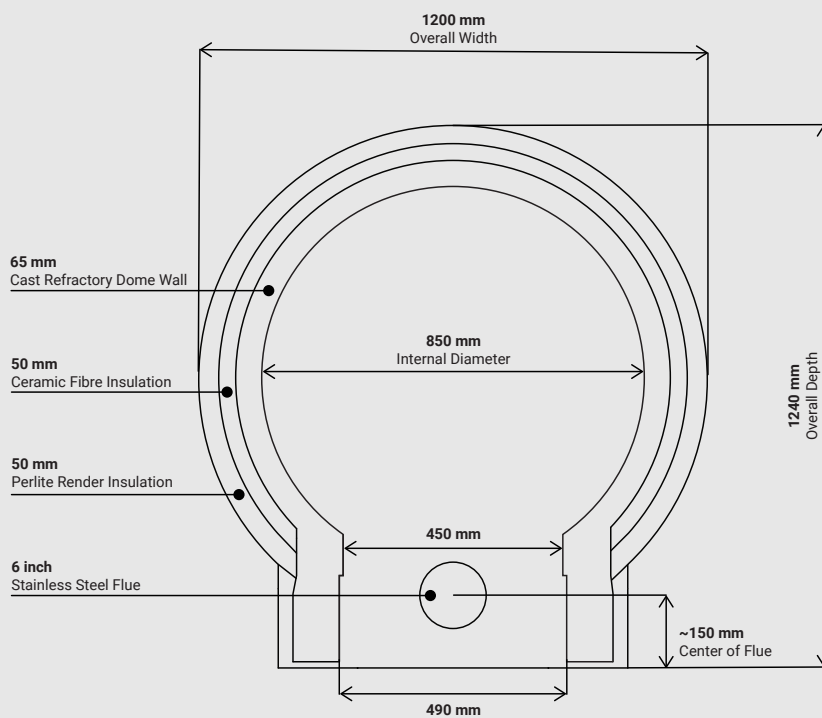
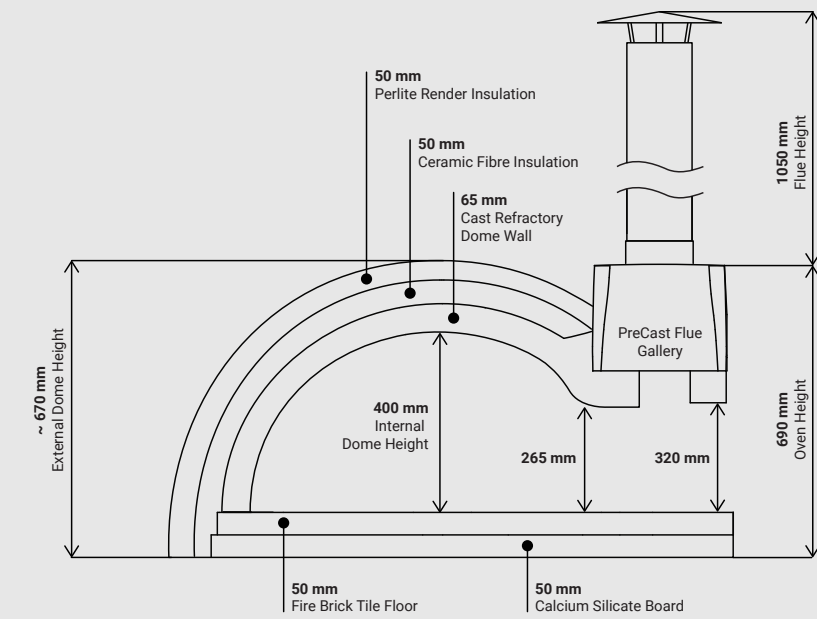


## Cool Down Time - 36 hours

From a full firing as described above, the P85 will take approximately 36 hours to cool from 400°C to 70°C, with the door firmly shut. In the first 12 hours it will drop to around 160°C.



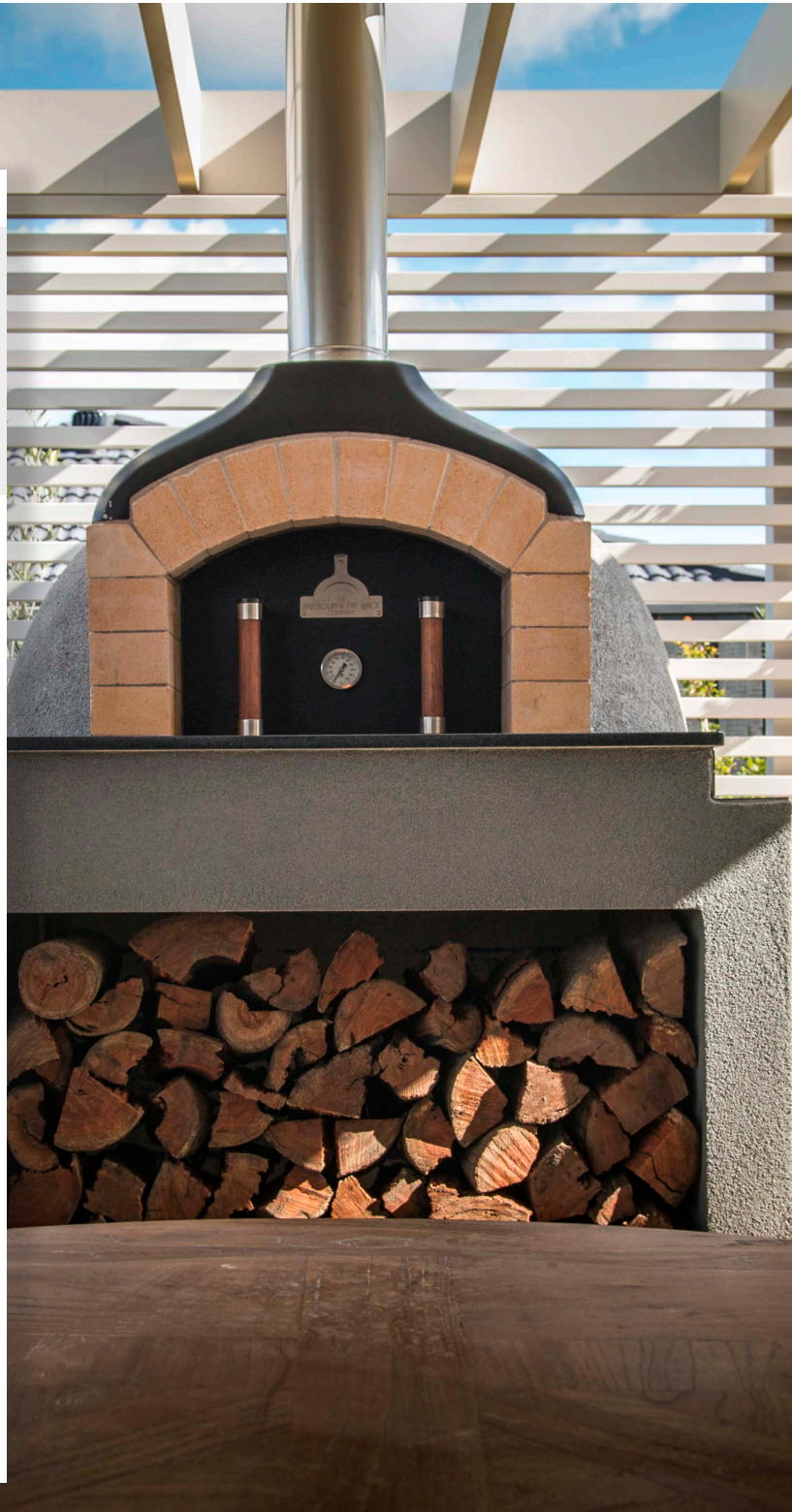
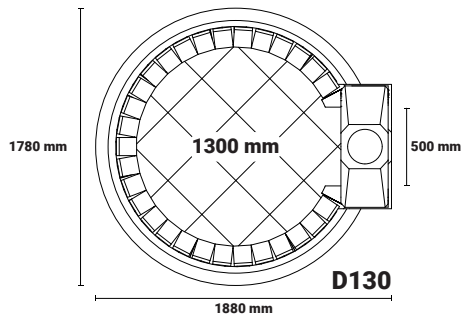
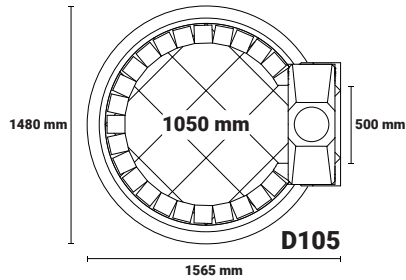
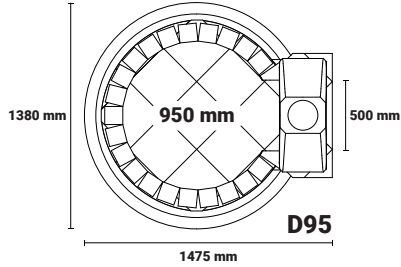
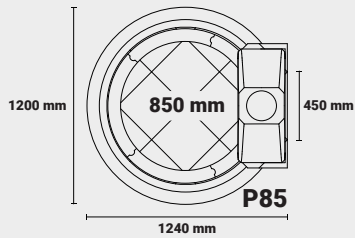
# Layout Drawing





# Size Comparison

## OUR OVEN KIT MODELS



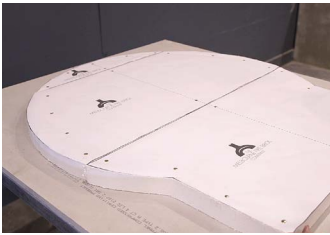
# Optional Extras

- A High Temperature Black Spraypaint - \$35**  
The flue gallery comes in a natural grey colour which you can paint black.
- B Stainless Tuscan Grill - \$190**  
Grill delicious meat over the coals with our Stainless Steel grill insert.
- C Granite Landing (185mm deep) - \$350**  
Three pieces of cut & polished black granite shown in the image below.v
- C Granite Landing (320mm deep) - \$400**  
Three pieces of cut & polished black granite to create a deeper oven landing.
- D Water Barrier System - \$40**  
Minimise water ingress into your oven with our Water Barrier System.
- D Stand Kit - \$990**  
Includes the heavy duty welded steel frame and an 18mm compressed cement sheet top.



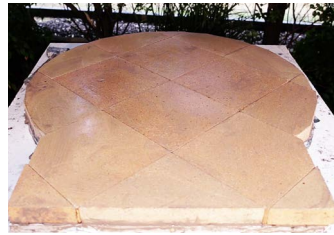


# Inside the Kit



## SUB-FLOOR INSULATION

Calcium Silicate Board is used to prevent heat loss from the thermal mass of the oven floor, keeping the heat in the floor where you need it, for stable cooking. The kit also includes printed paper templates and drawing pins so that you can cut each piece of the 'CalSil' board to size quickly and accurately.



## PRE CUT FLOOR TILES

The kit includes precision-cut fire brick Tiles to make up the floor of your oven which are 50mm thick. These bricks are made with a 38% Alumina Fireclay, with incredible surface hardness and density. You'll bed these bricks down onto a layer of refractory mortar to get your floor perfectly flat and level.



## PRECAST DOME SECTIONS

The dome of the oven is made up of four PreCast sections, which lock together using custom 'tongue & groove' joints. These sections are hand-made in Australia from a high grade refractory castable, reinforced with stainless steel fibres for superior strength and durability, rated to over 1350°C.



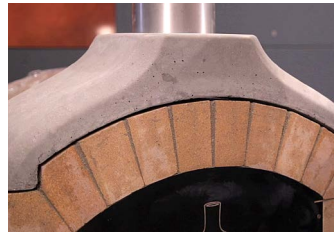
## CNC MACHINED FORMWORK

Our PreCast Oven Kits come with CNC machined timber formwork to form the outer arch. The formwork comes with the mortar joints engraved into it to help you lay each brick correctly. We also include plastic support strips to make removing the formwork as easy as possible.



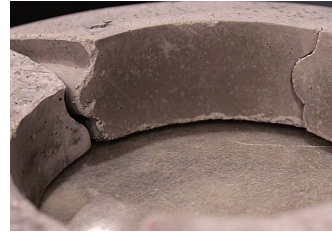
## PRE CUT VENT ARCH BRICKS

The Firebrick Arch at the front of the oven forms the Vent, that directs the smoke from the oven into the flue above. The Vent Arch bricks in the PreCast Kit are cut to fit perfectly across the face of the oven and numbered to make them easy to lay over the CNC machined timber formwork.



## FLUE GALLERY & FLUE

This is made in Australia from high grade refractory castable and reinforced with stainless steel fibres. It comes fitted with a stainless steel flue sleeve with an expansion joint around it to allow for the expansion of the flue as it heats up. The PreCast Kit comes with a single length of stainless steel flue and a cowl.



## FIBREGLASS DOME

To pour the keystone that seals the precast sections together we give you a domed piece of fibreglass, custom made to fit the curvature of the oven. Prop this in place with a car jack, then pour the keystone using the Refractory Castable that's included in the kit.



## REFRACTORY MORTAR

We include plenty of special Refractory Mortar so that you can assemble your brickwork and PreCast sections, with Refractory Castable included to fill in the dome keystone. We allow for some wastage, so you'll normally have plenty left over at the end of the build.



## CERAMIC FIBRE BLANKET

This prevents heat escaping from the oven dome. The combination of the CalSil board under the floor and the Ceramic Fibre Blanket over the dome means the thermal mass of the oven is cocooned in high temperature insulation. This is why a P85 Oven heated to 400°C can take 36 hours to cool to 70°C.



## TIE WIRE, MESH AND NAILS

To secure the Ceramic Fibre Blanket to the dome we give you 125mm nails which you'll hammer into the side of the CalSil board, and use as fixing points for the tie wire. The tie wire is used to lash the blanket down over the dome, while the chicken wire provides reinforcement to the Perlite Render shell.



## RENDER & MEMBRANE COAT

The Perlite Render forms a protective shell over the Ceramic Fibre Blanket. This layer is a structural substrate, ready for finishing. The custom curved Float helps you get a smooth dome shape and once the oven is cured and dry, you'll cover this render layer with a coat of acrylic texture to waterproof the dome.



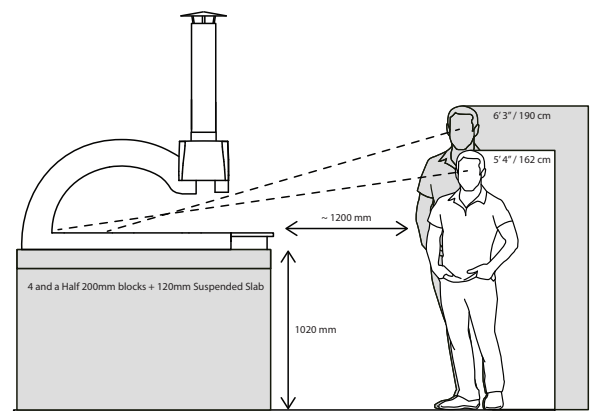
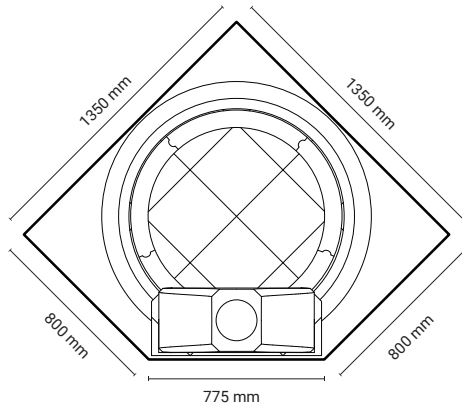
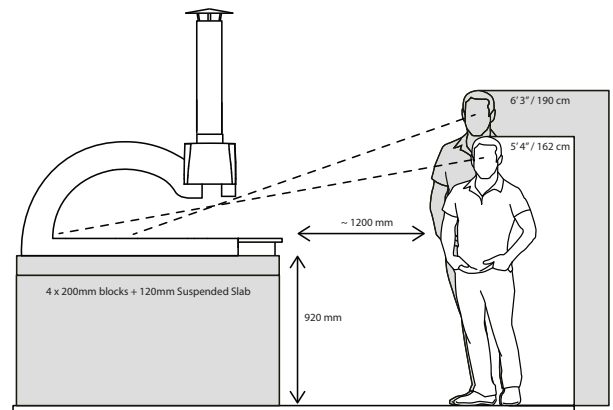
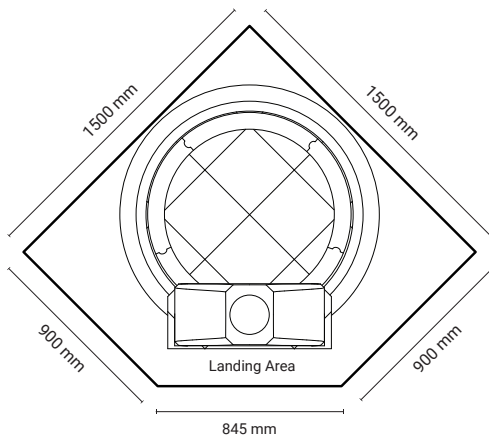
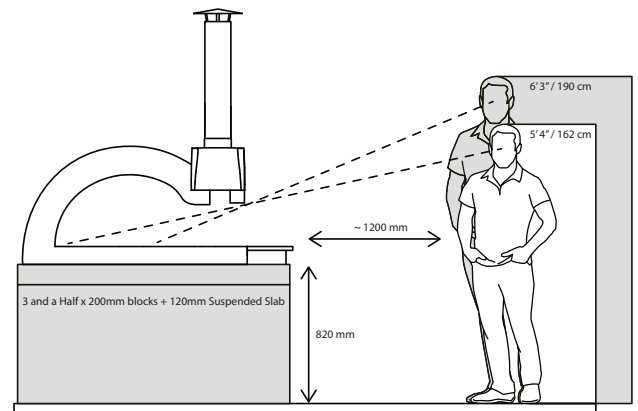
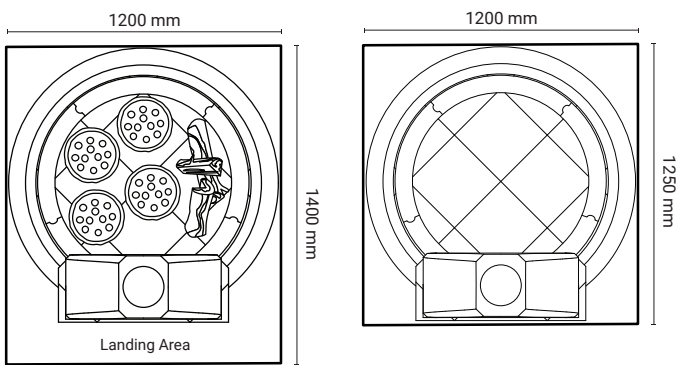
## OVEN DOOR

The P85 PreCast Oven kit includes a Stainless Steel Oven door, finished in a satin-black coating. The door comes with a temperature gauge that is accurate to 550°C, and is fitted with beautiful oiled hardwood handles. The door is great for roasting and baking using the residual heat in the oven.

# Stand Guide

## STAND LAYOUTS

## HEIGHT GUIDE



Please note that the Oven Stand drawings shown above do not allow for any safety clearance to the back and sides of the oven dome - a minimum 50mm of clearance is required from the sides of the dome to combustible materials.

For more information on Oven Stand Designs, please check out the detailed designs on our website.

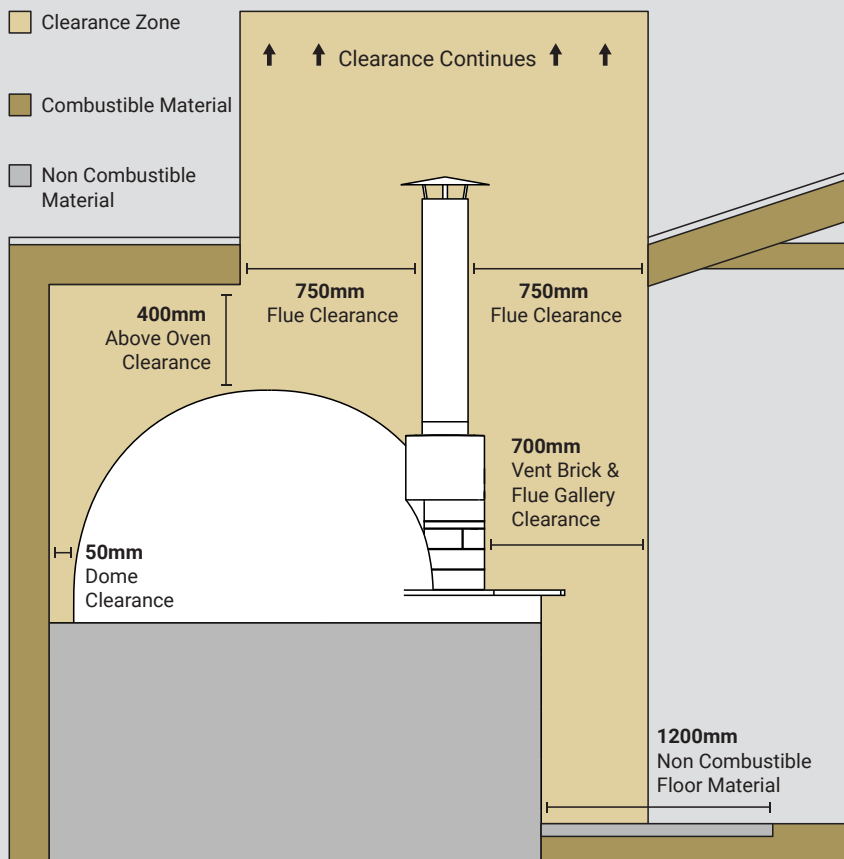
This brochure is designed to give you a quick overview of the P85 PreCast Oven Kit. There is a great deal of information available on our website in PDF and video format, covering every part of the oven, from the foundations through to finishes and firing.

# 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;

**50MM CLEARANCE TO COMBUSTIBLES FROM ALL SIDES OF THE OVEN DOME.**

**400MM CLEARANCE TO COMBUSTIBLES ABOVE THE OVEN DOME.**

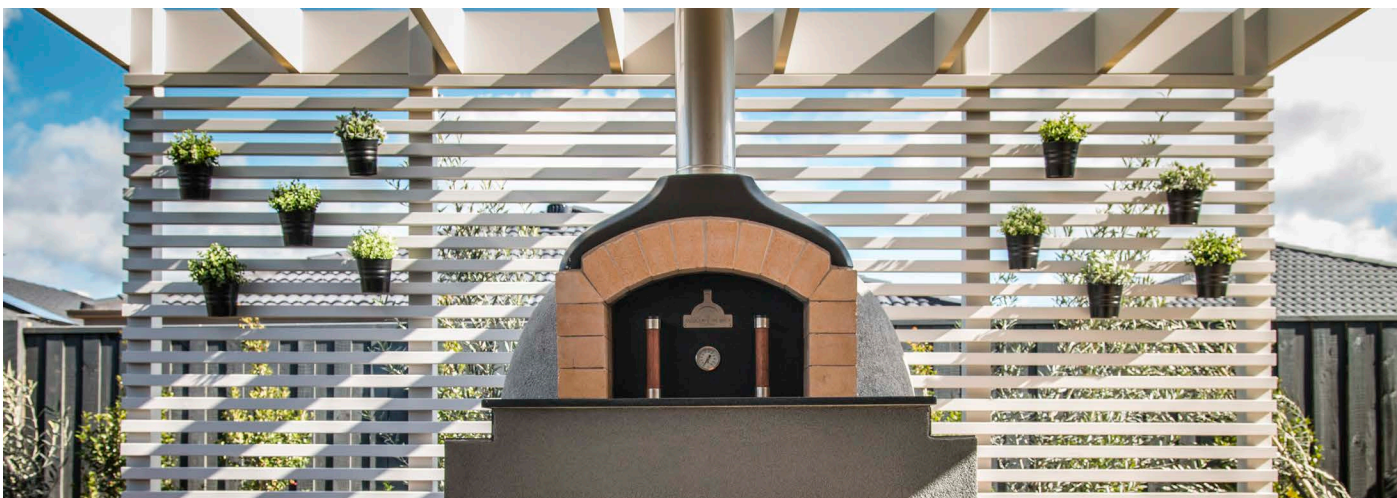
**750MM CLEARANCE TO COMBUSTIBLES FROM ALL SIDES OF THE STAINLESS STEEL FLUE (UNLESS A MULTI-SKIN FLUE SYSTEM IS INSTALLED).**

**700MM CLEARANCE TO COMBUSTIBLES FROM ALL SIDES OF THE VENT BRICKS AND PRECAST FLUE GALLERY.**

**COMPLETE CLEARANCE ABOVE THE FLUE, MAINTAINING 750MM RADIUS AROUND IT (FOR ALL FLUE SYSTEMS).**

**NON-COMBUSTIBLE FLOOR MATERIAL SHOULD EXTEND 1200MM FROM THE FRONT OF THE OVEN, FOR THE WIDTH OF THE OVEN DOME, TO PROTECT AGAINST FALLING HOT EMBERS.**









*Ph: (03) 9703 1758*  
*Email: [sales@thefirebrickco.com](mailto:sales@thefirebrickco.com)*

*[www.thefirebrickco.com](http://www.thefirebrickco.com)*

*thefirebrickco*

