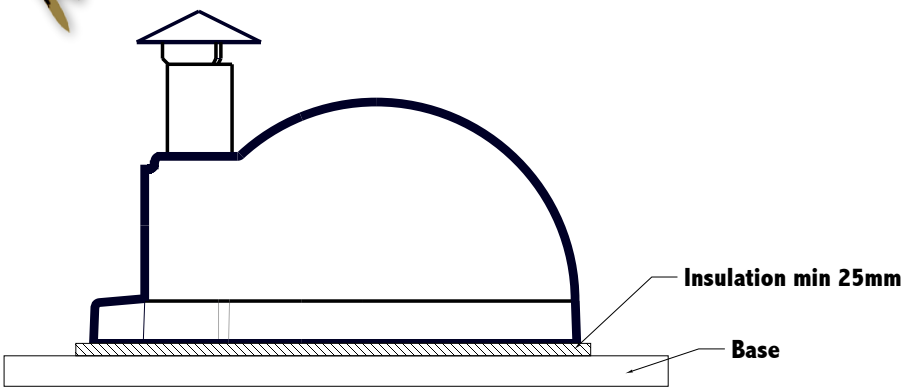
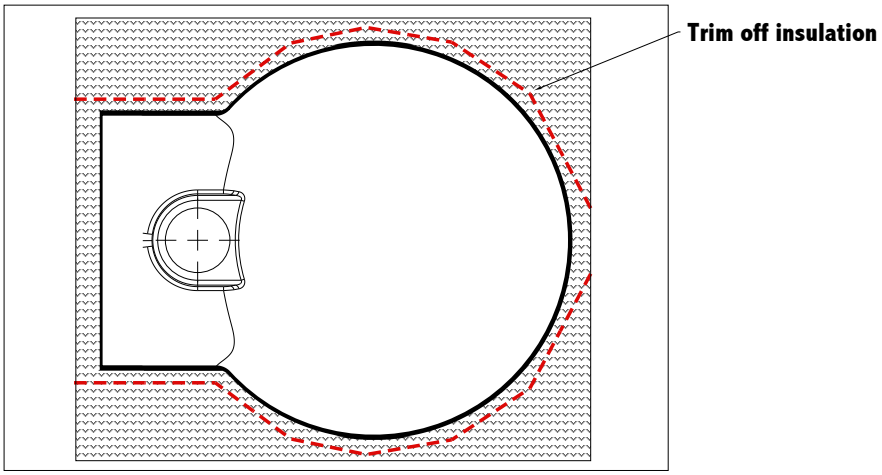
Rustica Insulation Guide

Made in BRITAIN

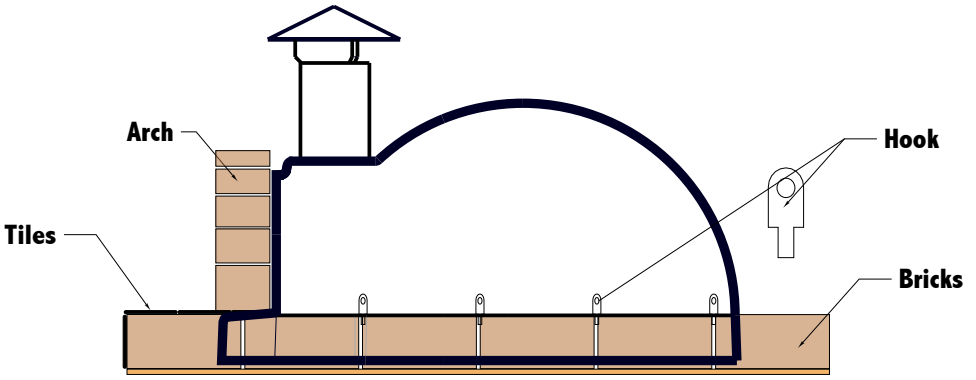
Of course you must start with a good strong flat base. Ideally non flammable but if you use sufficient insulation a wooden base is OK.

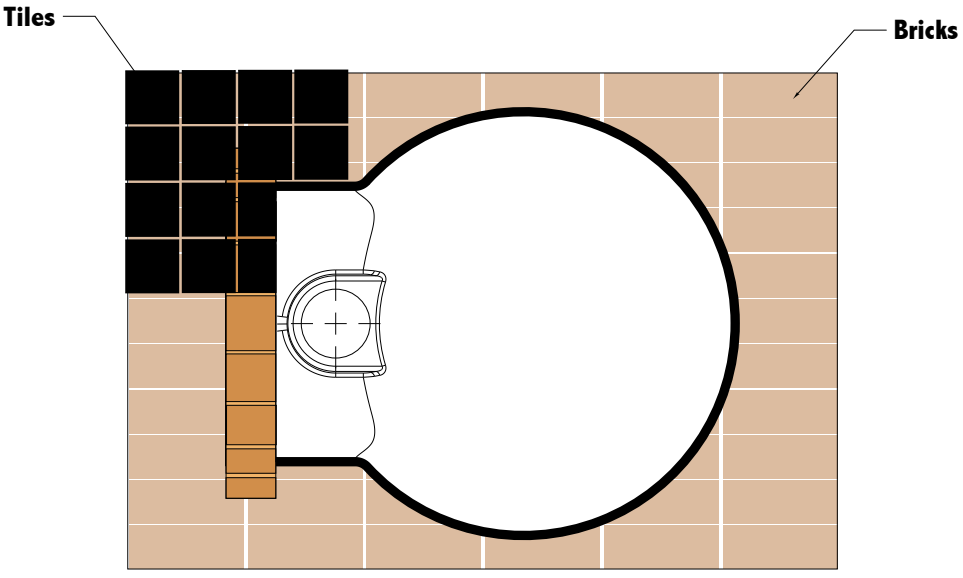


1. Place the oven base down onto 25mm of calcium silicate (minimum you can go thicker) insulation board, make sure the oven base is central on the base. At this point you will want to trim back any excess board from around the oven base.



2. Time to add your brick layer including the arch.The arch can be bonded with high temperature silicone to the front of the oven if needed. Some cutting is needed to match the shape of the insulation. Naturally the precise sizes will vary





depending on size of brick used and thickness of compound etc. You will need a little planning and trial and error to get it right. The brick arch can be placed directly on the oven arch.

3. At this time you also need a circle of hooks to tie in the chicken wire to be used later. This can be simple threaded hooks drilled into the base or bonded in at the same time as you lay your bricks. Around 50mm off the dome.

4. Once this has set you lay your tiles. Again specific position will vary depending on size of tile used. You can lay tiles first if you intend to drill and use a plug to fix.

5. Then lay 2 layers of 25mm blanket insulation. 128kg/m3 is ideal and also the most commonly available.

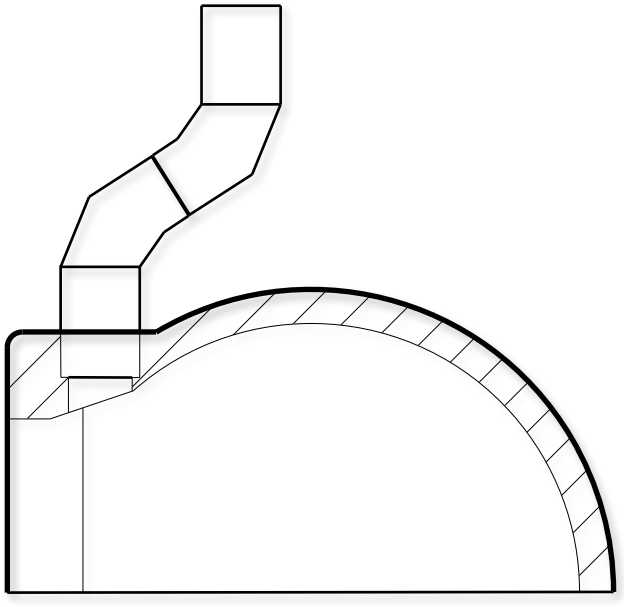
Tip. You can use spray carpet glue to help you lay the insulation over the dome. It simply burns off later on. Cut the insulation into shape using petal shapes to enable it to fit easily around the dome.

6. Now its time to cover the insulation in chicken wire. This is to provide a grip for the final render coat. Shape as best you can a cage of chicken wire. You can cut smaller pieces and lay them together binding with wire as you go. Its quite easy to cut with snips or an angle grinder.

7. Finally apply your first render coat. Sand and cement, 4 to 1 its a good idea to add a little combined waterproofer/plasticiser to the mix.

8. Finally finish with top render coat and decorate with paint or maybe a mosaic, or brick finish. Whatever is your fancy.

Tip. You can alter the angle of the chimney by using bends and straights to change the chimney exit.



Base insulation with oven in place

Base insulation cut to shape and insulation being added to dome.

Insulation later completed and chicken wire applied ready to accept scratch render.

Front arch in place to help when applying scratch render coat.

First render coat complete ready for final finish.

Final coat completed, with decoration to oven.

Many thanks to Cheuk Ng for kindly taking the time to document this process for us.

Material Check List

2 sq m of chicken wire.

Hooks.

Spray adhesive.

4m of 25mm 128kg/m3

1 Sheet of ceramic fibre board 1200x1000x25. Minimum requirement is 25mm for non flammable base. (Specification 1260 is a typical temperature range)

Sand and Cement as needed.

Plasticiser.

Final render material. Paint or decorative surface. eg Mosaic, brick.

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