



THIS ALL BEGINS  
WITH AN AUTHENTIC  
CHICAGO BRICK OVEN

PRODUCT BROCHURE





# FIRING UP THE GOOD LIFE IS GOOD FOR BACKYARDS AND YOUR BUSINESS

As more and more homeowners discover the joys of outdoor wood-fired cooking, there's a growing demand for unique entertainment spaces featuring a brick oven as the centerpiece. For professionals, like you, business is looking very bright indeed. Selling a wood-burning brick oven from Chicago Brick Oven whets the appetite for additional paver sales as outdoor cooking enthusiasts look to turn their backyard kitchen into a breathtaking destination spot.

## OLD WORLD SENSIBILITY MEETS NEW WORLD INGENUITY

Only Chicago Brick Oven helps your customers realize their passion with a wood-burning brick oven that delivers the ultimate in beauty, performance and durability.

## ATTRACTIVE BY DESIGN

Gathering around an intense blaze turns any dinner into an event. That's why all Chicago Brick Oven designs feature a visible in-chamber fire, true to traditional Neapolitan wood-fired ovens. The Italian-inspired dome design further enhances the heating efficiency and aesthetics of the flame.

## PERFORMANCE AND VERSATILITY

The low-height Neapolitan dome design creates a unique FlameRoll™ that generates high, even temperatures for genuine wood-fired taste. Combined with a modern flue system, most of our models allow for cooking with radiant, convection and conduction heat.



Every one of our wood-burning ovens gives you the versatility to fire up grilled meats, roasted vegetables, bubbling cheeses and flaky pizza crusts unlike anything you've ever experienced.

## BUILT TO LAST

The hearths of all our models are uniquely formulated with high-strength, cast-refractory, USA-sourced materials to ensure safe and reliable year-round cooking. The 500, 750 and 1000 model domes incorporate steel fibers into the formulation for long-term durability at intense heat levels. The forged steel dome of ourAmericano model provides dependability in a less demanding heat range. We engineer and build every Chicago Brick Oven model to withstand extreme climates from coast to coast.

Enjoy the peace of mind that comes with knowing our ovens have been built and tested to meet exacting standards. We believe no other wood-burning oven company is as committed to sourcing, building and testing genuine made-in-the-USA ovens.



# CHICAGO BRICK OVEN MAKES CUSTOMIZING EASY

However you plan to install a wood-burning oven from Chicago Brick Oven—as a stand-alone unit or as part of a complete outdoor entertainment space—and whatever your material preference, the design choices for creating a customized enclosure are as limitless as the imagination.

## BUNDLE KITS & OVEN SIZES

Get your customers cooking with confidence. Whatever oven size they need, our American-made bundle kits are the best option for straightforward custom installation and uncompromising performance. The kits include everything necessary to assemble and fire up the oven.



CBO-500 Bundle



CBO-500 Hearth Insert

Our 500 model is a great choice for layouts that require a compact footprint. It delivers an authentic wood-fired cooking experience in a simple, value-driven package.



CBO-750 Bundle  
with Custom Enclosure



CBO-750 Bundle



CBO-750 Hearth Insert



CBO-750 Hybrid Bundle

The 750 model features a larger cooking surface. The hearth now comes in three pieces for easier installation. For quick-heating convenience, we offer a 750 Hybrid model with a two-burner gas system. It can also be used as a wood-burning oven.



CBO-1000 Bundle



CBO-1000 Hearth Insert

Our new 1000 model offers an even larger cooking surface for professional chefs and outdoor cooking enthusiasts who want to go big. The two-piece dome makes assembly a breeze.



These CBO models conform to UL Subject 2162, NSF/ANSI STD 4 and are certified to ULC STD S627

CBO-500 Traditional  
Countertop in  
Copper Vein



## PRE-FINISHED MODELS

Chicago Brick Oven offers pre-assembled ovens in a variety of styles, sizes and colors. Our mobile ovens, available as 750 models perfect for patios or decks without ample counter space. Mobile ovens are equipped with heavy-duty casters, combining the convenience of a mobile grill with the authenticity of a wood-burning oven.

For a more permanent look, consider a countertop oven set on a base of brick or other surface of choice. Available in our 500 or 750 models, they're ideal for customers who have the space and simply want to drop a finished oven into place. Both mobile and countertop ovens feature the Neapolitan low-dome design and high-heat performance of our signature FlameRoll.™

**We also offer our CBO-750 Hybrid in convenient stand or countertop models for the fastest way to experience cooking with our FlameRoll.™**



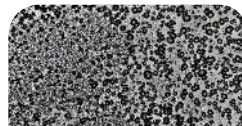
Countertop

Mobile

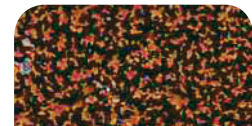
Hybrid Stand

## COLORS

Select from two beautiful looks. Silver Vein gives the refined appearance of a professional cooking appliance. Copper Vein calls to mind a classic Italian wood-fired oven.



Silver Vein  
(Textured)



Copper Vein  
(Textured)