



THIS ALL BEGINS
WITH AN AUTHENTIC
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 our Americano 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, right down to the pizza peel.



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 cart ovens, available as 500 and 750 models, are perfect for patios or decks without ample counter space. These 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, 750 and 1000 models, they're ideal for customers who have the space and simply want to drop a finished oven into place. Both cart 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 cart or countertop models for the fastest way to experience cooking with our FlameRoll™.



Countertop



Cart



Hybrid Cart

STYLES

Our ovens are available in two prefabricated and pre-assembled shrouds: the Traditional as well as the Pyramid profile, which conceals the flue pipe.



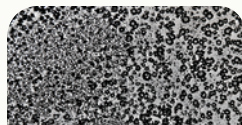
Traditional



Pyramid

COLORS

Select from three beautiful looks. Silver Vein gives the refined appearance of a professional cooking appliance. Both Copper Vein and Rustico Red call to mind a classic Italian wood-fired oven.



Silver Vein
(Textured)



Copper Vein
(Textured)



Rustico Red

INTRODUCING OUR NEW AMERICANO MODEL

Chicago Brick Oven expands its line of USA-made, Neapolitan-inspired, high-performance ovens with this pre-assembled, portable model. Using state-of-the-art materials, we've designed a lightweight, more affordable wood-fired oven without sacrificing cooking quality. Designed primarily for cooking pizza, customers new to wood-fired cooking will find theAmericano model a fun addition to their current outdoor space.



SELL THE SIZZLE WITH LESS HASSLE

TheAmericano model is best suited for cooking at moderate to high temperatures. You'll find the Neapolitan-inspired metal dome oven delivers our renowned FlameRoll™ for professional pizza-cooking performance and much more. Plus, it's simpler to use and maintain than traditional wood-burning ovens.

A LITTLE SOMETHING FOR EVERYONE

The attractive, low-maintenanceAmericano model is the perfect add-on sale for previous customers or driver for new business prospects who are considering outdoor wood-fired cooking more for its purpose than as a passion.

Like all of our high-performance ovens, theAmericano model is made in the USA. It's not imported.



OUR LARGER OVENS HOLD BIG COMMERCIAL OPPORTUNITIES



The spacious cooking surfaces of the CBO-750 and CBO-1000 models promise profitable commercial applications for restaurants interested in quick pizza turnaround time. They can also offer their patrons the proven allure of a fireplace with the unmatched wood-fired flavor they crave.

With the flexibility of two oven sizes—both available in bundle kits and countertops—our commercial ovens can complement any establishment's design. And they're all certified to UL and NSF4 Standards for safe use indoors as well as outdoors.

For more details on the financial opportunities a wood-fired brick oven can provide, visit chicagobrickoven.com/commercial

ON THE GO, FOR BUSINESS OR PLEASURE

The Tailgater Series is available in our 750 and 1000 models for catering events or the ultimate tailgating experience. The designs are durable enough to handle the road, and the ovens can be custom-painted to match any business or team colors. Wood-fired cooking and entertaining are now possible anywhere—from football games to music festivals. It's never been easier to drive sales than with this one-of-a-kind dining experience.



**Nobody helps you fire up the good life like
Chicago Brick Oven—the leading manufacturer
of wood-fired brick ovens.**



To learn more about wood-fired brick ovens, visit



chicagobrickoven.com or [facebook/chicagobrickoven](https://facebook.com/chicagobrickoven)