

Turn any Backyard
into a 5-Star Restaurant



Fire Up the Good Life!



The Ultimate in Outdoor Cooking and Entertaining

Today's outdoor enthusiasts are taking backyard entertaining to a whole new level.

That's why the demand for wood-burning brick ovens continues to grow.

A brick oven is the centerpiece of any outdoor living space, and creates a traditional gathering place for your customers to connect with their families and friends to enjoy restaurant-quality meals prepared to their flavorful best.



A wood-burning brick oven from Chicago Brick Oven is specially designed to create the high temperature and heat vacuum needed to cook food to its flavorful best. Our oven design and materials let your customers take full advantage of all cooking methods used by professional chefs—radiant heat, convection and conduction.

Fire up your business with unique outdoor spaces

For hardscape contractors and designers, outdoor living is the future of your business. Homeowners are eager to add value to their homes, and creating unique outdoor living spaces is an easy and popular way to do it. Selling a wood-burning brick oven from Chicago Brick Oven not only generates incremental paver sales for you, it creates the more attractive and dimensional living space that appeals to today's customer.

Our versatile product line also gives you the opportunity to go back to your installed customers and upgrade their existing outdoor spaces with a new and exciting product.

As the only brick oven company focused on the professional contractor, Chicago Brick Oven has the tools and channel support to fire up a bright future for your business today!

Design

Chicago Brick Oven designs are inspired by traditional oven designs first used over four thousand years ago. The secret is our authentic, low-height Neapolitan dome design. The design creates a unique *FlameRoll*,™ which generates high, even temperatures for balanced cooking and genuine wood fired taste.

Versatility

Our ovens are available in bundled kits for custom designs or modular, mobile units for smaller installations. From compact urban spaces to expansive suburban backyards, there's a Chicago Brick Oven product to fit your business and your customers' needs. All units can be fully assembled in less than two hours.

Durability

Made from high-strength, cast-refractory materials reinforced with stainless steel fibers, our ovens ensure long-lasting performance and reliability. All components are built in the USA, and have been specifically designed to withstand North American climate extremes.



Etna Series

A great option for upgrading existing patio installations, the versatile Etna delivers a custom-installed feel without the expense. Available in the 500 or 750 models, Etna fits easily on a counter or a custom-built paver base and is perfect for the small foot-print installation.



Amici Series

Set on a steel base with casters, the Amici's mobility makes it Chicago Brick Oven's most flexible unit. Available in the 500 and 750 models, the Amici fits easily in new or existing outdoor designs.



Custom Harmony Series

For customers looking for a dramatic outdoor living space, Chicago Brick Oven and paver manufacturers have teamed up to create the ultimate centerpiece. Combining a wide range of distinct paver styles, this modular oven is preassembled for easy installation.



CBO-500 Bundle



CBO-750 Bundle

Chicago Brick Oven Bundles

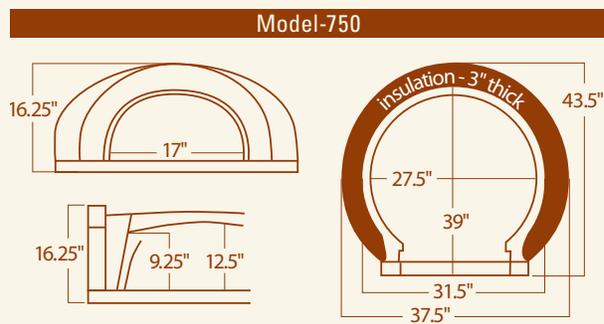
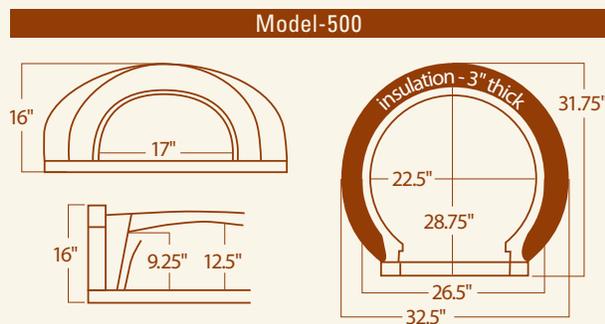
For your custom installations we offer everything you need to build, assemble and get your customers cooking. Our 500 model oven offers the Chicago Brick Oven cooking experience in a compact footprint. Modeled after the great Neapolitan ovens of Italy, the 750 model has a larger cooking surface and is the ultimate expression of wood fired cooking.

We have Everything You Need to Get Cookin'

From pizza, chicken and beef, to fish, vegetables and even desserts, the taste of food cooked in a wood fired brick oven is unmatched by any oven, grill or smoker. Our *FlameRoll™* and high heat creates the unique wood fired flavor in any food. Chicago Brick Oven offers a complete line of professional-grade cast iron cooking accessories—including grills, frying pans and griddles—to help prepare a wide array of foods.



Specifications



Dimensions

Model-500 16" high; 31.75" long; 32.5" wide
 Model-750 16.25" high; 43.5" long; 37.5" wide

Cooking Surface

Model-500 28.75" x 22.5"
 Model-750 39" x 27.5"

Weight

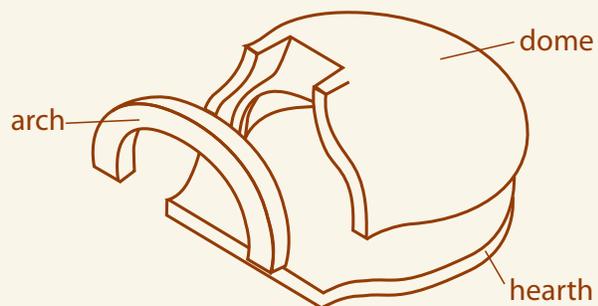
Model-500 300 lbs.
 Model-750 480 lbs.

Parts

Hearth, arch, dome

Accessories

Decorative exterior door, insulation door (Model-750 only),
 insulation kit, flue connector, pizza peel, wire brush



Come on Out—We've Been Expecting You

Explore the ultimate in outdoor cooking and entertaining with a wood fired oven from Chicago Brick Oven. Visit us at chicagobrickoven.com.

Join our growing wood fired brick oven community at facebook.com/chicagobrickoven.



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