

User Manual

CBO HYBRID OVENS
Commercial



Fire Up the Good Life!



TO INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE CONSUMER

TO CONSUMER: RETAIN THESE INSTRUCTIONS FOR FUTURE USE

A MAJOR CAUSE OF OVEN-RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

V.051121

IMPORTANT

1. THE HYBRID COMMERCIAL OVENS MAY BE OPERATED IN A COMMERCIAL SETTING INDOORS or OUTDOORS
2. ELECTRICAL DIAGRAM IS LOCATED BEHIND FRONT PANEL
3. Register your product to activate your warranty. Register here: <https://chicagobrickoven.com/pages/register>

WARNINGS

- DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE LIQUIDS OR VAPORS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE
- AN LP CYLINDER NOT CONNECTED FOR USE SHALL NOT BE STORED IN THE VICINITY OF THIS OR ANY APPLIANCE
- DO NOT USE THIS APPLIANCE UNDER EXTENDED AWNINGS. FAILURE TO COMPLY COULD RESULT IN A FIRE OR PERSONAL INJURY
- IF YOU SMELL GAS, 1) SHUT OFF GAS TO THE APPLIANCE, 2) EXTINGUISH ANY OPEN FLAME, 3) REMOVE DOOR, 4) IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT
- PLEASE USE EXTREME CAUTION AROUND THE OVEN. THE OVEN DOME, HEARTH, ARCH AND DOOR WILL BE EXTREMELY HOT WHEN IN USE AND FOR HOURS AFTER USE. KEEP CHILDREN, CLOTHING AND FURNITURE AWAY
- CONTACT MAY CAUSE SKIN BURNS
- TO ENSURE THE STABILITY AND SAFE OPERATION OF THE OVEN, DO NOT USE MAKESHIFT MATERIALS IN ITS ASSEMBLY OR THE CONSTRUCTION OF ITS SUPPORT BASE OR DECORATIVE SURROUND. USE ONLY THE MATERIALS SUPPLIED OR RECOMMENDED BY CHICAGO BRICK OVEN.
- TO PREVENT DIRT, DEBRIS AND SPILLS FROM CONTAMINATING THE SPLASH ZONE AROUND THE MOUTH OF THE OVEN, THE SURFACE OF THE OVEN FACE MUST BE CONSTRUCTED OF A SMOOTH AND CLEANABLE MATERIAL



WARNING - Users of this appliance are hereby warned that the burning of wood, natural gas or LP fuel can result in low level exposure to some of the list substances, including formaldehyde, benzene, soot and carbon monoxide. The California Safe Drinking Water and Toxic Environment Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or birth defects or other reproductive harm. In addition, businesses must warn customers of potential exposure to such substances. This is caused primarily from the incomplete combustion of natural gas or LP fuel. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners by opening a window or using a ventilating hood or fan. For more information, visit www.P65Warnings.ca.gov.





CBO-750 HYBRID

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Welcome To The Family

Welcome to a whole new dimension of indoor and outdoor cooking and entertaining with your new hybrid brick oven from Chicago Brick Oven!

We invite you to visit (and frequent) our website, **chicagobrickoven.com**. It's a great source of information and suggestions that will help you enjoy your new oven to the fullest:

Choose from dozens of mouthwatering recipes for everything from appetizers and breads to main courses and desserts, and of course, pizzas.

Shop for accessories, like professional-grade griddles, skillets, pizza racks and more.

View dozens of photos of creative outdoor living spaces other owners across the country have created around their ovens.

Check out our blog and follow us on Facebook, Twitter and YouTube for the latest news.

We, and your fellow owners and fans of Hybrid ovens from Chicago Brick Oven, appreciate hearing from you. We encourage you to share your experiences, special recipes, entertaining ideas and more. Send us your photos and success stories of how you've used your oven to create your favorite foods, entertain friends or design a great outdoor dining space. Photos and stories can be sent to us at

support@chicagobrickoven.com.

Fire Up the Good Life! **www.chicagobrickoven.com**



IMPORTANT

- READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS OVEN
- BEFORE INSTALLATION, CONTACT LOCAL AUTHORITIES HAVING JURISDICTION (MUNICIPAL BUILDING DEPARTMENT, FIRE PREVENTION BUREAU, ETC.) ABOUT REQUIRED PERMITS, RESTRICTIONS AND INSTALLATION INSPECTION IN YOUR AREA.
- INSTALL AND USE THE OVEN ONLY IN ACCORDANCE WITH CHICAGO BRICK OVEN'S INSTALLATION AND OPERATING INSTRUCTIONS (OR EQUIVALENT)
- SAVE THESE INSTRUCTIONS

Certifications & Standards:

- Conforms to UL STD 2162 & NSF STD 4. Certified to ULC ORD STD C2162
- Conforms to ANSI STD Z83.11 Certified to CSA STD 1.8
- For Commercial Indoor Installation of any CBO Hybrid Oven model, the Oven is required to meet ventilation system Standard NFPA 96 or UL 710.



Customized Enclosure Designs

However you plan to install your CBO Oven—as a stand-alone unit or as part of a complete outdoor kitchen—and whatever your material preference—stone, brick, stucco, etc.—your design choices for creating a customized enclosure are as limitless as your imagination.

Here are just a few examples of how others have customized their CBO Hybrid ovens and created their ultimate outdoor cooking, dining and entertaining spaces.

Visit chicagobrickoven.com and view our gallery for more inspiration.



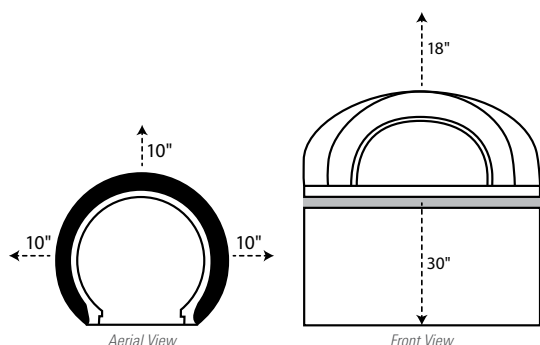
CBO-750 Hybrid Installation-Prep

INSTALL AND USE ONLY IN ACCORDANCE WITH CHICAGO BRICK OVEN'S INSTALLATION AND OPERATING INSTRUCTIONS (OR EQUIVALENT). CONTACT LOCAL BUILDING OFFICIALS OR FIRE OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION INSPECTION IN YOUR AREA.

Requirements for Clearance from Combustible Materials

To avoid the possibility of a fire, when installing your Chicago Brick Oven Hybrid Oven, you must adhere to the following requirements for minimum clearance between your Oven and any combustible materials.

- **Clearance Around the Oven:** The sides and back of the Oven must be at least 10 inches away from combustible materials (See Aerial View below). The top of the Oven must have at least an 18-inch clearance and the bottom a 30-inch clearance from combustible materials (See Front View below).



- **Clearance Around the Door Opening:** A minimum 30-inch clearance from combustible materials is required on each side of the Door opening and 36 inches from the front of the Door opening.
- **Clearance From Wood Storage Area:** There must be a 7-inch clearance between the bottom Insulation Boards of the Oven and any wood storage areas that are under the Oven installation. To ensure the 7-inch clearance, it is recommended that you incorporate a noncombustible physical barrier or some other indicator of the distance within the wood storage area.

THE FACE OF THE ENCLOSURE MUST BE CONSTRUCTED OF A NONCOMBUSTIBLE MATERIAL. THE SURFACE OF THE SPLASH ZONE AROUND THE MOUTH OF THE OVEN MUST BE SMOOTH AND CLEANABLE.

WARNING: DO NOT PACK THE REQUIRED CLEARANCE AREAS WITH INSULATION OR OTHER MATERIALS. A MAJOR CAUSE OF OVEN-RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

Requirements for Outdoor or Indoor Chimney Installations

When building the Chimney, it is important to refer to your local building code standards.

The CBO-750 models come with a DuraTech 6" Anchor Plate (Model #6DT-AP) that works with a Class A Stainless Steel DuraTech 6" Double Wall Pipe (model #6DT-24SS to meet Standard HT103). You can buy this pipe from any building or hearth manufacturer.

A minimum 24-inch pipe section is required. If you are assembling your Chimney at 90°, you can add additional 24-inch sections as required. (The Chimney Pipe cannot have a total bend of more than 30°.) The taller the Flue Stack is, the further away the exhaust is from the cook!

Note: The Chimney Connector shall not pass through an attic, roof space, closet or similar concealed space, or a floor or ceiling. Where passage through a wall or partition of combustible construction is desired, the installation must conform to the CAN/CSA-B365 installation code for Solid-Fuel-Burning Appliances and Equipment.

Note: For indoor installations that utilize a combustible enclosure, only a Class A Chimney should be used from the Anchor Plate on the Oven to the termination point outside of the building/structure. For outdoor noncombustible enclosures, a stainless steel connector can be used.

Note: Please refer to the Exhaust Hood manufacturer's recommendations for inspection, maintenance and cleaning.

WARNING: THE CHIMNEY MUST BE OF A TYPE SUITABLE FOR A SOLID FUEL GAS HYBRID UNIT. THE CHIMNEY AND THE REQUIRED CHIMNEY CONNECTOR MUST BE IN GOOD CONDITION AND KEPT CLEAN.

CAUTION: NEVER USE ANY COMBUSTIBLE MATERIALS NEAR THE ANCHOR PLATE OR FLUE STACK. WE RECOMMEND A MINIMUM 6 INCHES OF AIR SPACE BETWEEN THE ANCHOR PLATE AND FLUE AND ANY COMBUSTIBLE MATERIAL. AGAIN, CHECK WITH YOUR LOCAL BUILDING DEPARTMENT TO ENSURE YOU ADHERE TO LOCAL BUILDING CODES!

Arch Dome Insulating Blanket

Very important for correct functioning and life of the CBO Oven!

Your Hybrid Oven comes pre-assembled. Please note the Oven Dome must be covered with the supplied Insulating Blanket. The Blanket, which withstands high temperatures, should cover the entire surface area of the Dome. You can cut the Insulating Blanket to insulate around the Metal Anchor Plate. Since most heat loss will occur at the Metal Anchor Plate and top of the Oven, you should ensure these spots are well-insulated.

Note: All orders are FOB factory. Inspect all components for damage at time of delivery. Reject delivery if goods are damaged and note on the carrier's paperwork. If damages are discovered after delivery, contact your carrier for recourse.

Note: Any variance from the Chicago Brick Oven installation instructions or alterations made to prefabricated Ovens **without written approval from Chicago Brick Oven**, will void your warranty.

Note: Your Oven is designed for burning solid, dried wood **only**. Do not burn scrap wood, compressed logs, coal or other materials. Failure to follow this instruction may damage your Oven and void your warranty.

CBO-750 Hybrid Assembly Overview

CBO-750 OVENS SHOULD BE INSTALLED BY A PROFESSIONAL OR SUITABLY QUALIFIED INDIVIDUAL.

Parts and Components



Dome, Hearth (3 pieces) & Arch



Decorative Door



Bolts



Thermometer



Anchor Box with DuraVent Anchor Plate



18-Gauge Galvannealed Steel Plate



Insulation Boards



Insulating Blanket



Mortar



Cooking Accessories: Pizza Peel & Brush

* Note: Most components come pre-assembled in Hybrid units.

Support Base

The CBO-750 Oven Support Base must:

- be constructed of masonry or metal
- have at least the same area dimensions as the external footprint of the Oven

You must check with your local Building Department to determine the amount of clearance required by local building codes between the Oven and Decorative Cover. Rating plate conforms to ANSI Cert CSA 750 HYB C Label. CBO recommends clearance of 10 inches on each side, 10" for the back, and 18" above. Also see the *Clearances to Combustible Construction* section on Page 11 of this manual.

CAUTION: DO NOT USE ANY COMBUSTIBLE MATERIALS IN THE CONSTRUCTION OF THE COVERING (SHROUD) OF THE OVEN. ALL BUILDING MATERIALS USED NEAR THE OVEN, METAL ANCHOR PLATE AND FLUE PIPE SHOULD BE NONCOMBUSTIBLE AND NEVER MADE OF WOOD.

The Support Base surface must be flat, level and strong enough to support the total combined weight of the Oven (Hybrid Countertop: 980 lbs | Hybrid DIY: 890 lbs | Hybrid Mobile: 1051 lbs) and the Decorative Cover design you choose.

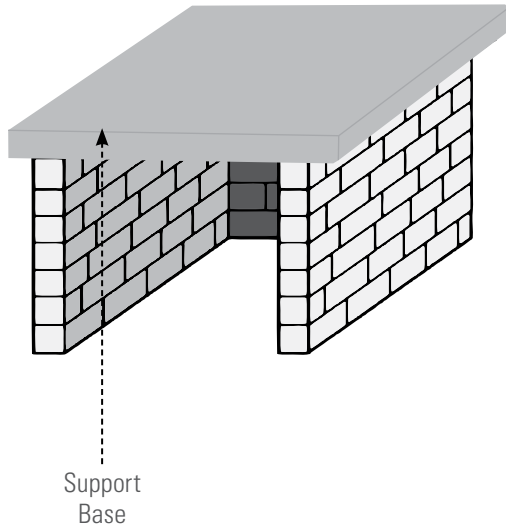
The two vertical support feet of the Support Base are typically made of concrete block. The horizontal Support Base is typically made of a 4-inch-thick, steel-reinforced concrete slab. The standard height of the horizontal part of the Support Base is 42 inches.

Note: *Imagine the Oven's Support Base as a table. The table's legs are concrete blocks and the tabletop is a 4-inch-thick concrete slab. To build the Support Base, you build the support legs out of concrete block, then on top of that leg base, you build a frame to pour a concrete slab (the tabletop).*

CAUTION: TO AVOID THE POSSIBILITY OF A FIRE, NONCOMBUSTIBLE MATERIALS MUST BE USED IN THE CONSTRUCTION OF THE SUPPORT BASE AND ANY FRAMING USED AROUND THE OVEN.

CBO-750 Hybrid Assembly Instructions

Oven Support Base Installation



Your CBO-750 Hybrid Oven comes Pre-Assembled with Insulation Boards that are placed under both pieces of the Hearth—inside steel tray box.

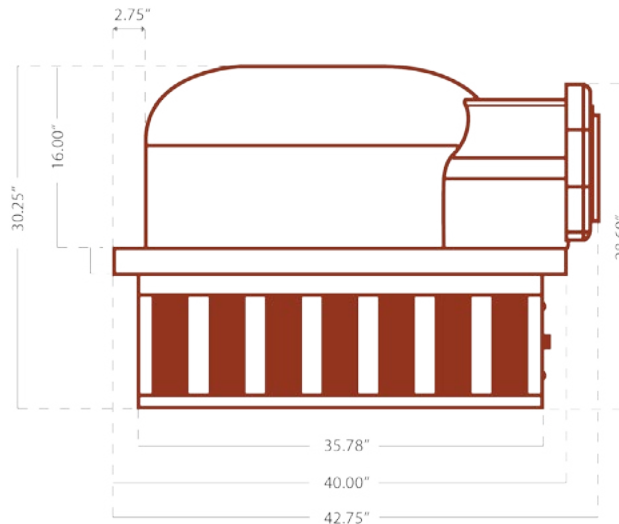
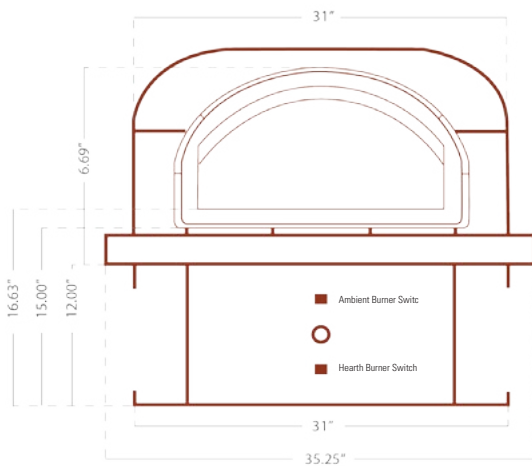
Place the Hybrid Unit on the Support Base. The Hybrid louvered stainless-steel front panel should never be covered or enclosed. Recessing the Hybrid frame and burner below the countertop surface and into an enclosed area should never be done.

The Oven's decorative finish should be built on top of the 42" Support Base, *not on top of oven dome*. Oven should not be exposed to the elements and should not get wet.

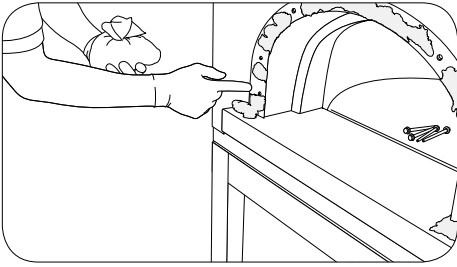
Note: It is important that you use all of the insulation supplied to avoid a possible fire. The sub-hearth insulation should not be exposed to the elements and should never get wet.

Pre-Assembled Hybrid Oven

Shown is the final assembly of the five-piece CBO-750 Oven.

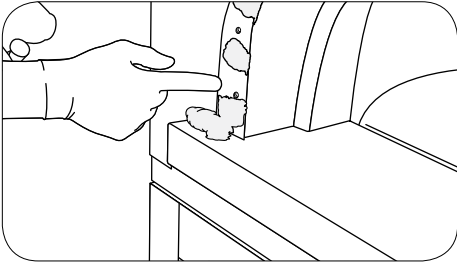


CBO-750 Hybrid Assembly Instructions

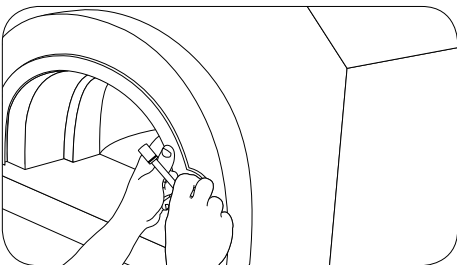


- 1 You are now ready to mortar the Arch to the Dome. Use the refractory mortar provided to completely seal the space between the Arch and Dome. You will also put some mortar on the Front Hearth under the Arch.

You don't need a lot of mortar; just enough to make a seal. Place the mortar all the way around the Arch and on the Hearth on both sides under the Arch.



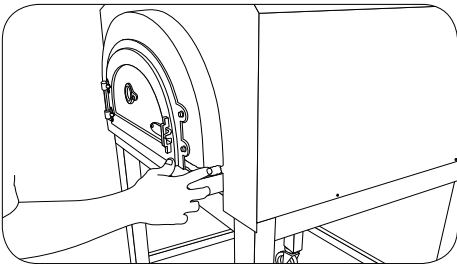
- 2 **Note:** Be very careful to not get any mortar in the mounting holes for the Arch and Door. If you do get mortar in the holes, attempt to clean it out immediately; the bolts will not go in all the way if mortar is present.



- 3 Attach the Metal Door and insert the bolts to hold it in place (ss 1/4 - 20 x 2 1/2").

Once you have all four bolts in place, you should tighten them, but do not force it. You should create a nice seal between the Arch and the Dome with the mortar you used.

Note: Do not over-torque bolts or you may dislodge the threaded inserts!



- 4 Use some mortar to finish off the install. If the Shroud is brick or stone, you should also use mortar around the top of the Arch. If you are using a Metal Shroud, use a high-temperature resistant silicone on the top of the Arch to seal the joint with the Shroud.

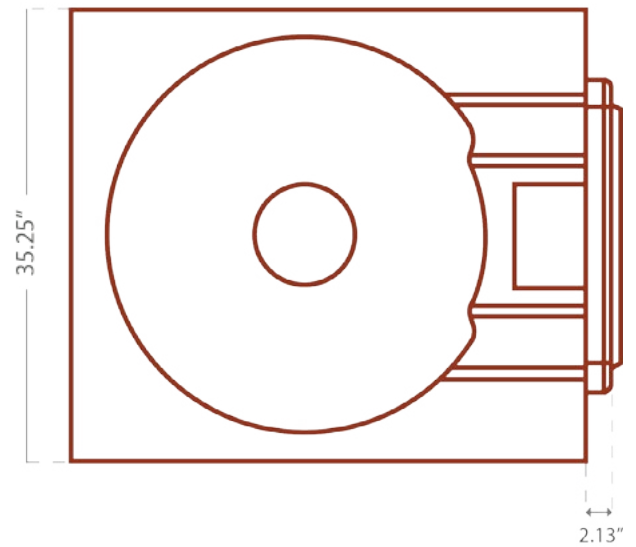
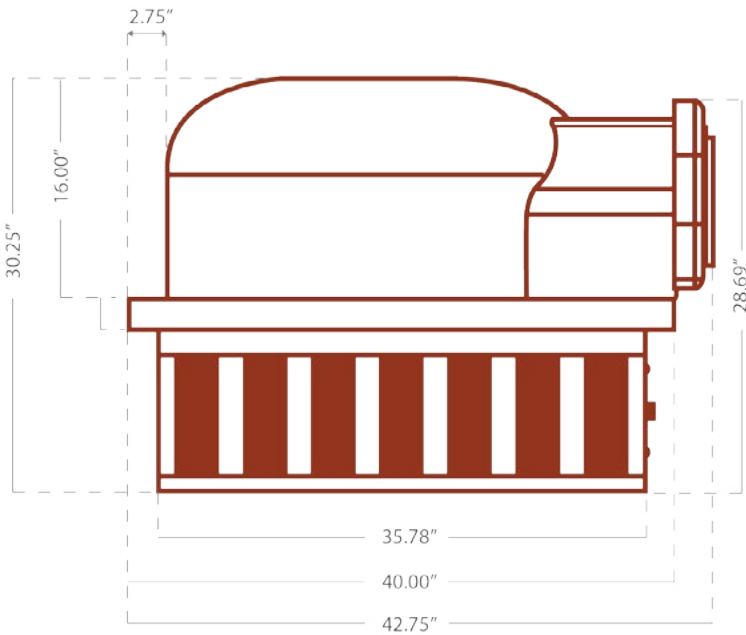
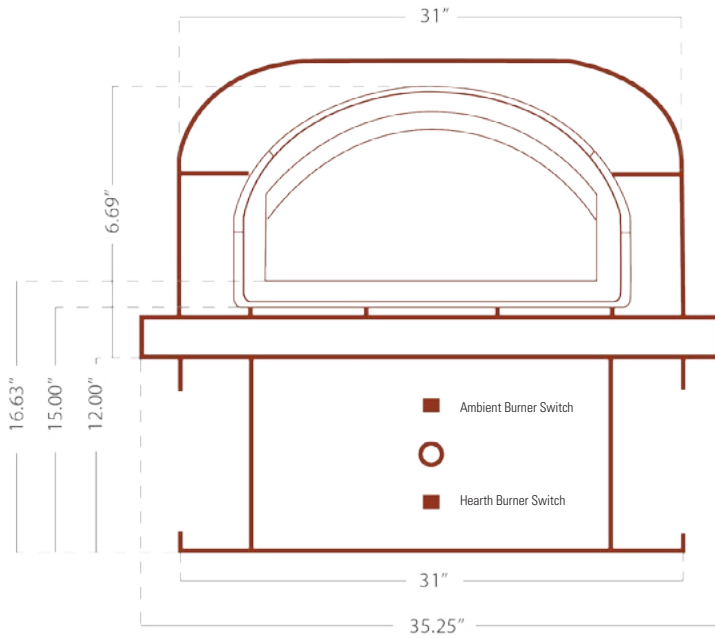
Note: Each year you will need to touch-up the mortar and/or silicone for cosmetic reasons.

CBO-750 Hybrid DIY Kit Specifications

Base SKU CBO-0-KIT-HYB

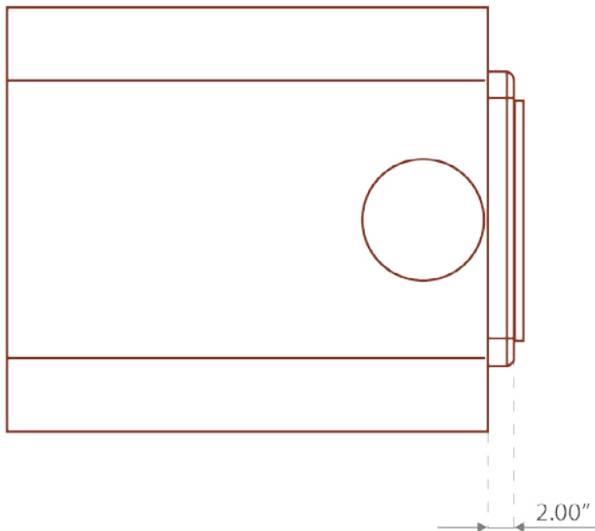
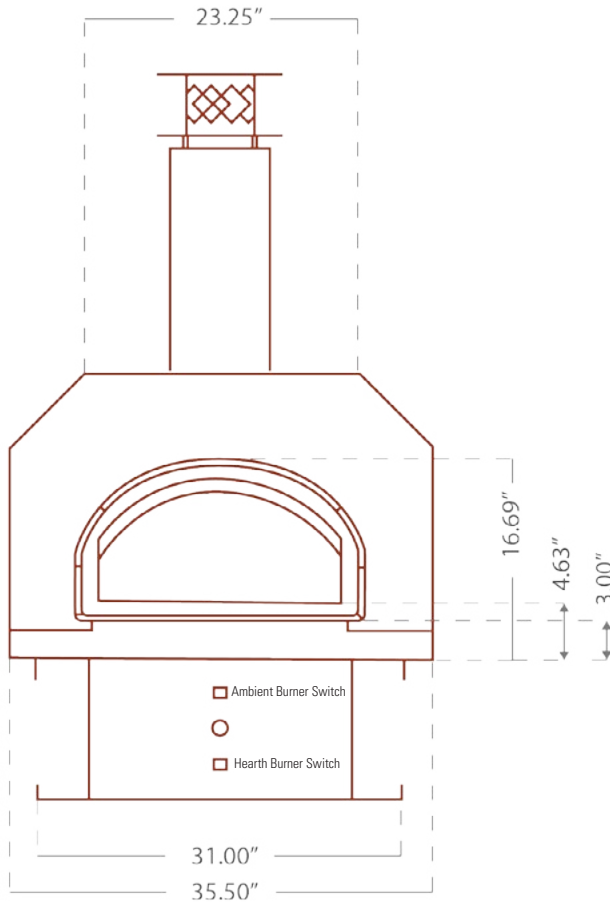
Details

- Pre-assembled 6-Piece Oven (Dome, 3-piece and Hearth) *Arch and Decorative Door not installed.
- Gas Package (Available in Natural or Propane Gas Specify Altitude)
- Pre-Assembled Install Kit (Anchor Plate, Insulating Board & Blanket, Steel Plate, Mortar)
- Commercial (C) - Certified for Indoor & Outdoor Commercial Use
- Accessory Package (Pizza Peel, Brush, IR Thermometer)
- Hearth Cooking Surface 38" x 28"
- Oven Weight: 890 lbs.



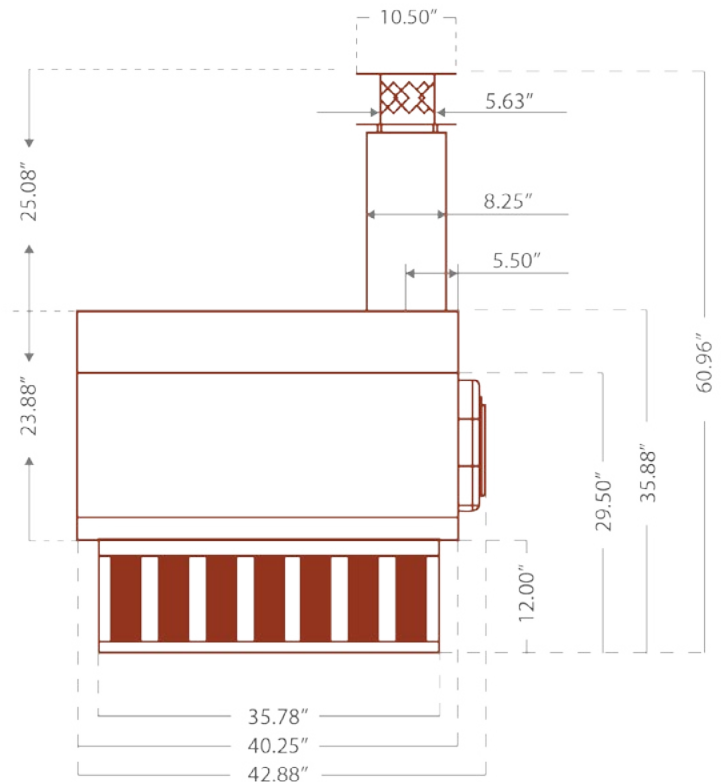
CBO-750 Hybrid Countertop Specifications

Base SKU CBO-O-CT-750-HYB



Details

- Preassembled
- Metal Insulated Hood
- Gas Package (Available in Natural or Propane Gas; Specify Altitude)
- Commercial (C) - Certified for Indoor & Outdoor Use
- Accessory Package (Pizza Peel, Brush, Infrared Thermometer)
- Hearth Cooking Surface 38" x 28"
- Oven Weight: 980 lbs

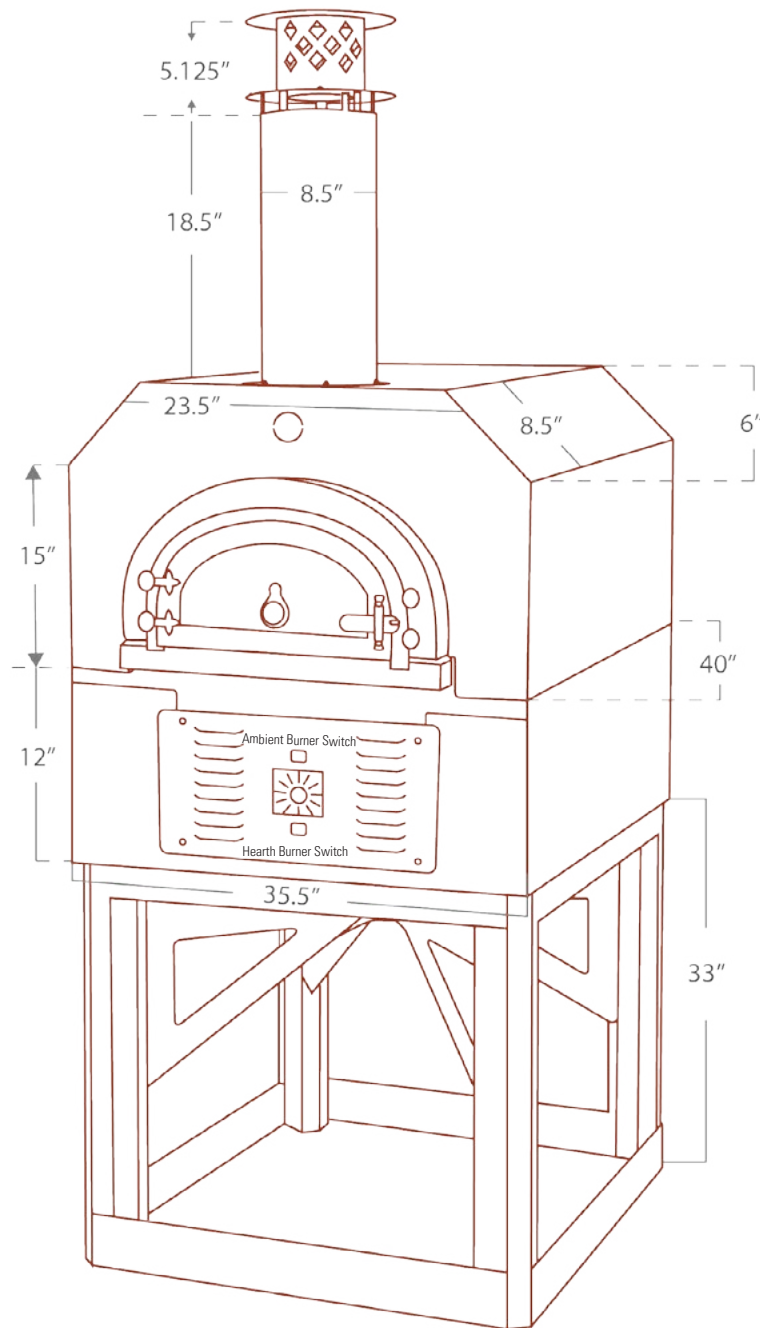


CBO-750 Hybrid Stand Specifications

Base SKU CBO-O-STD-750-HYB

Details

- Pre-assembled
- Custom-Built, Heavy-Duty Stand
- Metal Insulated Hood
- Gas Package (Available in Natural or Propane Gas; Specify Altitude)
- Accessory Package (Pizza Peel, Brush, Infrared Thermometer)
- Commercial (C) - Certified for Indoor & Outdoor Use
- Hearth Cooking Surface 38" x 28"



Oven with Stand Weight: 1,051 lbs.

Oven Is Certified by:  & 
Intertek American National Standards Institute

Gas/Electric Installation

I. General

- Upon receipt of your oven, thoroughly inspect for any damage. If damage is observed, contact the delivery agency immediately.
- Safe and satisfactory operation of your oven depends to a great extent on its proper installation. Installation must conform to local codes or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- Keep oven area free and clear from combustibles, gasoline and other flammable vapors or liquids.
- Provide adequate clearances for air opening into combustion chamber.
- Provide adequate clearance for servicing and proper operation.
- The area in front of and above the oven must be clear to avoid any obstruction of flow of combustion and ventilation air. Means must be provided for adequate air supply and adequate clearance for air openings into the combustion chamber.
- For counter and freestanding installations the oven is completely assembled as shipped. Do not make any modifications to the oven or stand. Any modifications can cause injury or property damage and void warranty.
- For installation under ventilation hood when installed indoors. The Hybrid Commercial oven is not intended to be installed in residential households, on boats or recreational vehicles.

II. Clearances to Combustible and Noncombustible Construction

Sides = 10 inch (25.4 cm) Back = 10 inch (25.4 cm) Top = 18 inch (47.72 cm)

For use only on noncombustible floors or counters.

III. Gas Piping for Fixed Gas Supply

- Connect oven to gas supply line. For NG, the gas pipe line used should be 1" pipe unless otherwise stipulated by local code. The line used to attach from the 1" pipe to the Hybrid should be reduced to 3/4" or 1/2" to fit the inlet pipe on the oven. Under no circumstances should the gas supply line be smaller than the inlet pipe on the oven. Use pipe sealant on all joints. Sealant must be resistant to the action of LP gases.
- A 1/8-inch (3.175 mm) pressure tap is provided on the gas control for checking the gas pressure. The gas control is equipped with a pressure regulator. The outlet pressure setting is 4-inch (101.6 mm) water column on natural gas and 10-inch (254 mm) water column on propane gas.
*LP Gas: Infrared Burner 36,000 BTU | Ambient Burner 18,000 BTU
*NAT Gas: Infrared Burner 36,000 BTU | Ambient Burner 27,000 BTU
- Level oven and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of ½ psig (3.45kPa).
- Hybrid oven must be isolated from the gas supply piping system by closing the individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psig (3.45kPa).

To check for leaks, use a soap and water solution.

DO NOT USE OPEN FLAME

Gas/Electric Installation Continued

IV. Information for Use with a Self-Contained LP-Gas Supply System

DO NOT STORE A SPARE LP GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.

NEVER FILL THE CYLINDER BEYOND 80% FULL. IF THESE TWO STATEMENTS ARE NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

- If your oven is factory-built for LP (Propane) the regulator supplied is set for 11" W.C. and is for use with LP gas only. The factory-supplied regulator and hose must be used with a 20 LB LP cylinder.
- The LP-gas supply cylinder must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standards of Canada *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, and Commission*, as applicable; and
 1. Provided with a listed overfilling prevention device
 2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances
 3. Marked with a 20 LB LPG capacity

It must be provided with a shut-off valve terminating in gas tank valve outlet. It must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.

- Install the factory-supplied hose and regulator assembly as shown in illustration. Connect the 3/8" flare end of the hose to the oven piping outlet coupling using a 3/4" open wrench. Do not apply pipe sealant to the 3/4" flare connection.

Locate and orient the LP cylinder to provide proper vapor withdrawal. Connect the regulator to the LP cylinder. Hand tighten it. Do not use a wrench. Check for leaks using a leak detection solution.

NEVER USE OPEN FLAME TO CHECK FOR GAS LEAK.

Note: Any 20 LB LPG cylinder can be used provided it is compatible with the retention means as shown in photo.

- If the oven is not in use, the gas must be turned "OFF" at the supply cylinder. The cylinder must be disconnected from the oven and stored outdoors, out of the reach of children and must not be stored in building, garage or any other enclosed area.
- Always inspect the hose before each use of the oven. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the oven being put in operation. Replacement hose assemblies will be specified by the manufacturer.
- The pressure regulator and hose assembly supplied with to the oven must be used. Replacement of pressure regulator and hose assembly must be those specified by the oven manufacturer. UL 21, Model 726 and 426, Rated for 350 psi max work pressure.



Gas/Electric Installation Continued

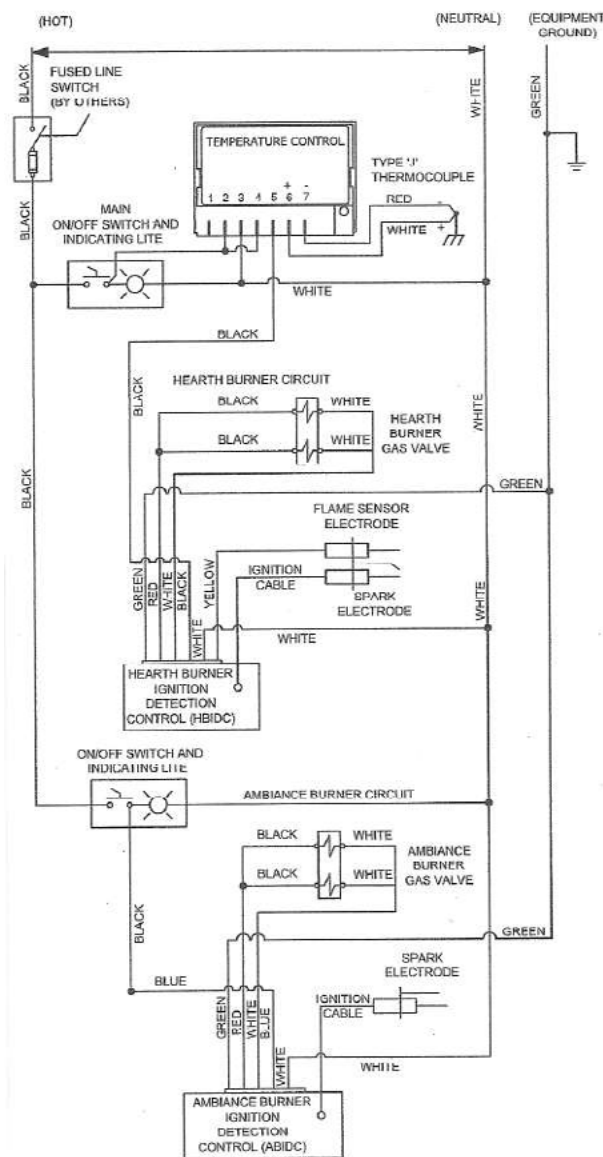
V. Electrical Connections

When installed, the oven must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code Part 1, CSA C22.1.

Electrical Rating

Volts	Amps	Frequency
120	1.50	60

- To protect against electric shock, do not immerse cord or plugs in water or other liquid;
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair;
- Do not let the cord hang over the edge of a table or touch hot surfaces;
- Do not use an outdoor cooking gas appliance for purposes other than intended;
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet;
- Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
- Never remove the grounding plug or use with an adapter of 2 prongs; and
- Plan accordingly as to where to install the electrical outlet. Avoid the use of extension cord.
- Use only cord with 3-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.



ELECTRICAL DIAGRAM IS LOCATED BEHIND FRONT PANEL

Gas/Electric Installation Continued

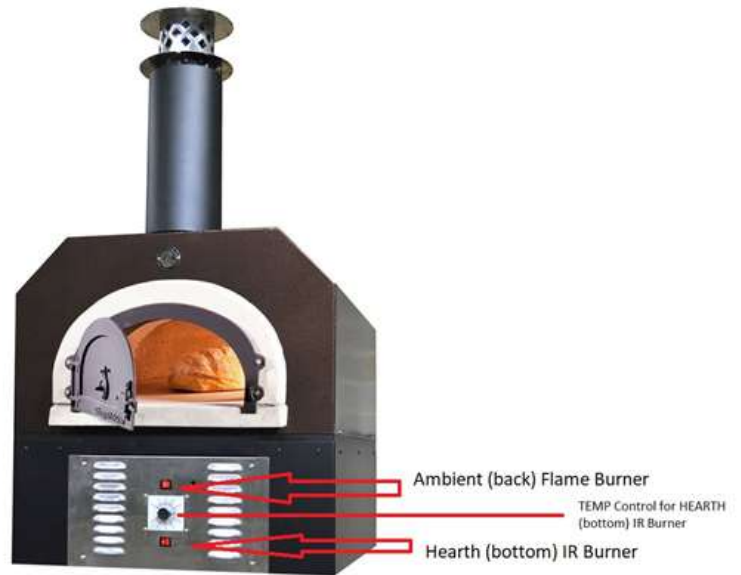
VI. Hearth Burner Lighting Instructions READ INSTRUCTIONS BEFORE LIGHTING

First, confirm the area is clear of excess gas

- Set main gas supply cock in "OFF" position.
- Turn main electrical supply "OFF."
- Wait at least (5) five minutes.

Next:

- Set main gas supply cock in "ON" position.
- Turn main electrical supply "ON."
- Set temperature control to desired settings
- Place Hearth burner ON/OFF switch in "ON" position.
- **If burner does not light, repeat above steps.



Note: The hearth burner system is controlled by the thermostat.

VII. Ambient Burner Lighting Instructions

- Set main gas supply cock in "ON" position.
- Turn main electrical supply "ON."
- Place Ambient burner ON/OFF switch in "ON" position.
- If burner does not light, repeat steps 1-3.

Note: Do not use ambient burner as a wood starter to avoid clogging the burner orifices



VIII. Shutting Down Instructions

To shut down the burner control systems for a period of time, turn "OFF" the main electrical supply and place the main panel ON/OFF switch and ambient burner circuit ON/OFF switch to the "OFF" position.

To shut down the burner control systems for longer than a week, turn "OFF" and "LOCK OUT" the main electrical supply to the burner systems and turn "OFF" and "LOCK OUT" the incoming gas supply gas cock.

Operation

IX. CAUTION: In the event of power failure, do not attempt to operate oven until power is resumed.

NOTE: *Inspect the gas hose (if used) before each use of the oven.*

If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the oven being put in operation. The replacement hose assembly shall be that specified by the manufacturer.

Lighting & Shutting down Instructions: Refer to related section in Installation portion of this manual and label located on oven front panel.

Never operate a Hybrid oven with the gas while the door is closed. When the gas is on (NG or LP) all cooking should be done with the door open.

Note: *Due to thermal expansion, small cracks may appear in the dome or hearth during the curing process. This is normal and the quality of your oven will not be compromised.*

This oven can be operated as a gas oven or as a hybrid oven:

- For gas operation, follow Lighting & Shutting down Instructions.
- For hybrid operation, wood can be inserted on the cooking surface after oven temperature reaches thermostat setting.

Note: *Use only small amounts of wood to enhance the flavor of foods. NEVER place wood on top of or direct contact with the ambient burner at the back of the oven.*

Caution when using the brush for cleaning be careful not to come in contact with ambient burner. Gas connections and ignition wire can be damaged.

WARNING

NEVER COVER SLOTS, HOLES, OR PASSAGES IN THE OVEN BOTTOM OR COVER THE ENTIRE DECK WITH MATERIAL SUCH AS ALUMINUM FOIL.

DOING SO BLOCKS AIR FLOW THROUGH THE OVEN AND MAY CAUSE CARBON MONOXIDE POISONING.

ALUMINUM FOIL LININGS MAY TRAP HEAT CAUSING A FIRE HAZARD.

Maintenance

X. CAUTION: Oven must be "OFF" and cool before any cleaning is done.

Disconnect the power supply to the appliance before cleaning and servicing the oven.

- Clean the oven cooking surface after each use with a cleaning brush.
- Periodically check and clean hearth burner venturi tube for insects and insect nests.

A CLOGGED VENTURI TUBE CAN LEAD TO A FIRE INSIDE THE OVEN



- For service and repairs, contact factory, factory representative or local service company.
- All maintenance and/or repair **MUST** be performed by someone trained/qualified to work on gas/electrical equipment. For additional information or assistance, contact Chicago Brick Oven Customer Assistance at 630.359.4793
- In dirty/dusty/wet atmospheres, it may be necessary to examine/perform maintenance at additional times depending on usage.

- Visually check burner flames for proper operation.
- Keep outdoor oven area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear from debris.



CBO Oven Operating Instructions

TO PROTECT THE INTERIOR OF YOUR OVEN FROM RAIN AND OTHER MOISTURE, A PROTECTIVE RAIN CAP *MUST BE INSTALLED* ON TOP OF THE FLUE PIPE TO ENSURE THAT MOISTURE DOES NOT GET INTO YOUR OVEN.

Operating Instructions

Please follow these instructions exactly as written. Failure to follow instructions may cause permanent damage to your Oven and your warranty may be void.

Although your Oven may seem dry once you complete the installation process, there are small amounts of moisture pockets that need to work their way out. *If you build a large fire in your Oven from the onset, you could compromise your Oven's longevity and cooking efficiency, and can ultimately cause permanent damage, which may void the manufacturer's warranty.*

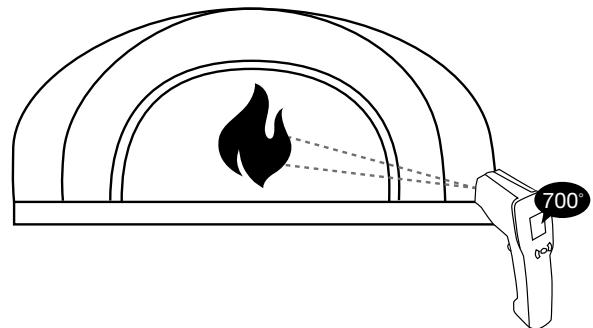
When lighting the first fire, keep the flames low so the moisture can be slowly released from the Oven and surrounding masonry work. This curing process should be conducted at a temperature as close to 212°F (100°C) as possible (*do not exceed that temperature*) over a 2- to 3-day period.

CAUTION: NEVER USE GASOLINE, GASOLINE-TYPE LANTERN FUEL, KEROSENE, CHARCOAL LIGHTER FLUID, OR SIMILAR LIQUIDS TO START OR FRESHEN UP A FIRE IN THIS OVEN. KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE OVEN WHEN IT IS IN USE.

Note: Refer to "Curing Your Oven" on pages 19 and 20.

Due to thermal expansion, small cracks will appear in the Dome or Hearth during the curing and cooking process. Do not worry; this is normal and the quality of your Oven will not be compromised.

After you have cured your Oven and are ready to start cooking. The interior Dome of the Oven will at first turn black from the fire smoke. You will know the Oven temperature has reached 700°F when the inner walls turn from black to a whitish grey. This is a perfect temperature for many types of cooking. Use the included thermometer to check temperatures inside your Oven. You can just point and shoot to get a reading in any place in the Oven.



Note: Please refer to the manufacturer's instructions for proper use of the thermometer that is included with your Oven.

Note: You should re-cure your Oven if it has not been used for an extended period of time or if the Oven has been exposed to excessive amounts of moisture.

Note: Your Oven is designed for burning solid, dried wood **only**. Do not burn scrap wood, compressed logs, coal or other materials. Failure to follow this instruction may damage your Oven and void your warranty.

CAUTION: NEVER OBSTRUCT THE FLUE PIPE WHILE OPERATING THE OVEN.

CBO Oven Best Practices

Other Precautions and Instructions

- **LOCAL REGULATIONS ABOUT WOOD-BURNING EQUIPMENT SHOULD BE CONSULTED.**
- **CBO OVENS SHOULD BE INSTALLED BY A PROFESSIONAL OR SUITABLY QUALIFIED INDIVIDUAL.**
- **FOR COMMERCIAL INDOOR INSTALLATIONS, A SOURCE OF FRESH AIR INTO THE ROOM SHALL BE PROVIDED WHEN REQUIRED. CHECK WITH LOCAL BUILDING OFFICIALS REGARDING VENTILATION REQUIREMENTS.**
- **DO NOT USE PRODUCTS NOT SPECIFIED FOR USE WITH THIS OVEN.**
- **DO NOT INSTALL IN A MOBILE HOME.**
- **DO NOT CONNECT TO OR USE IN CONJUNCTION WITH ANY AIR DISTRIBUTION DUCTWORK. UNLESS SPECIFICALLY APPROVED FOR SUCH INSTALLATIONS.**
- **DO NOT USE CHEMICALS OR FLUIDS TO START THE FIRE.**
- **DO NOT BURN GARBAGE OR FLAMMABLE FLUIDS, SUCH AS GASOLINE, NAPHTHA OR ENGINE OIL.**
- **NEVER ALLOW ANYONE UNDER THE AGE OF 18 TO OPERATE THE OVEN.**
- Do not throw chunks of wood violently into the Oven.
- Each time you light a wood fire, make sure the fire covers as much of the Hearth surface as possible.
- Always use dry hard woods (dried for at least two years)! If you see moisture coming from the logs while they are on the fire, the wood is not dry. *Using wood that is not dry will cause the Oven to throw off a considerable amount of smoke and can also cause damage to the Oven because of the high moisture content.*
- The *first two times* you cook in your new Oven, cook something simple (for example, a pizza shell) *then throw it away* without actually eating what you have cooked. The third time, you can begin enjoying what you have cooked in your new Oven.
- Always pre-warm any cooking accessory (the CBO Grill, a cast iron pot, etc.) before you put it in the Oven. If you place a *cold* accessory on a *hot* Hearth, the thermal shock may cause the Hearth to crack. You can also add an Oven Rack so the pot or pan doesn't sit directly on the Hearth.
- The manufacturer is not responsible for eventual environmental damages, nuisance or smoke and carbon particles.
- In cold temperatures, bring your Oven up to temperature slowly.
- Never use frozen foods directly on the Hearth.
- Never use water, marinades or other liquids directly on the Hearth.
- With the exception of bread or pizza, always cook foods on or in a cooking accessory (the CBO Grill, a cast iron pot, etc.) to prevent spillage onto the Hearth surface.
- **DO NOT OVER-FIRE!** When flame spills out of the Oven, you are over-firing.
- A protective rain cap *must be installed* on top of the Flue Pipe to ensure that moisture does not get into your Oven.
- **Ash Disposal:** Brush out the ashes after each use with your CBO Wire Brush. Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well

away from all combustible materials, pending final disposal. When the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be kept in the closed container until all cinders have thoroughly cooled.

Regular Maintenance

Your CBO Oven will last years if you follow these simple, regular maintenance tips:

- Never use any cleaning products inside the Oven! Heat the Oven properly to clean it.
- Clean the splash zone around the mouth of the Oven with hot water and soap after each use.
- The CBO-750 models come with a cast aluminum Door that is primarily for decorative purposes. Never close the Decorative Door during oven operation.
- Lubricate the Decorative Door hinges on a regular basis. When the Door shows signs of wear, rub it lightly with a piece of steel wool and repaint the Door with black Stove Pipe Spray Paint available at your local hardware store.
- **Creosote Formation and the Need for Removal.** When wood is burned slowly, it produces tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool Oven Flue and Exhaust Hood of a slow-burning fire. As a result, creosote residue accumulates on the Flue Lining and Exhaust Hood. When ignited, this creosote makes an extremely hot fire. To reduce the risk of a creosote fire, inspect the Flue Connection/Anchor Plate on a regular basis. Make sure it is free from any buildup. If you have buildup, use a wire brush to clean it. Contact your local municipal or provincial fire authority for information about how to handle a chimney fire. Have a clearly understood plan for how to handle a chimney fire.
- Inspect the Flue Pipe on a regular basis. Make sure it is in good repair and is seated securely into the Flue Connection/Anchor Plate.
- Inspect your Flue Cap to ensure there is no buildup blocking the flow of air. If you have any buildup, you can use a wire brush to clean it.
- Touch-up the mortar around the Arch to maintain a nice finished look. You can use any refractory mortar found at your local hardware store.
- If you use the CBO Metal Shroud in your install, cover the Shroud with an inexpensive grill cover to help protect the Oven from the elements when not in use. The Oven must be cool to the touch before it can be covered.
- When using any CBO accessory, please do not allow any type of liquid to touch the Hearth or Dome. For example: When cooking steak on the Grill Grate, you need to place a Griddle underneath the Grill Grate to "catch" the drippings.

If you have any questions about the use and care of your CBO Oven, please send us an email to info@chicagobrickoven.com

Curing Your CBO 750 Hybrid Oven (using GAS only)



This curing process is critical to the longevity of your oven. Although your Oven may seem dry once you complete the installation process, there are small amounts of moisture pockets that need to work their way out.

Rules of thumb for curing:

1. The longer you cure your oven at a LOW temperature the better.
2. Do not cook with high temperatures until you feel confident all the moisture within the oven has evaporated.
3. If your oven has been exposed to rain during the installation process or you are in a high precipitation area; double the below recommendations.

Below are guideline/steps to cure your Hybrid oven with gas.

Step 1: Run Hearth (bottom) IR Burner at 200°F for 3 hours

Step 2: Run Hearth (bottom) IR Burner at 300°F for 3 hours

Step 3: Run both burners at the same time for 4 additional hours

NOTES:

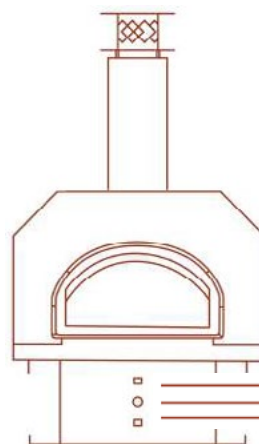
- Due to thermal expansion, small cracks may appear in the Dome or Hearth during the curing process. Don't worry; this is normal and the quality of your Oven will not be compromised.
- Not following curing guidelines will void the manufacturer's warranty.

Note: You should re-cure your Oven if it has not been used for an extended period of time or if the Oven has been exposed to excessive amounts of moisture.

Friendly Reminders:

NEVER use the CBO 750 Hybrid with the door closed. If you would like to bake, you must buy an insulated door and use WOOD only. The GAS feature of this oven can only be used while the doorway is completely open.

BEST PRACTICE: After extreme cold or heavy rains, it is always best to slowly bring your CBO oven to cooking temperature.



Top Switch: Ambient (Back) Burner Switch
Middle Knob: Temperature Control for Hearth (bottom) IR Burner
Bottom Switch: Hearth (Bottom) Burner Switch

Curing Your CBO 750 Hybrid Oven (using CHARCOAL)



This curing process is critical to the longevity of your oven. Although your Oven may seem dry once you complete the installation process, there are small amounts of moisture pockets that need to work their way out.

Rules of thumb for curing:

1. The longer you cure your oven at a LOW temperature the better.
2. Do not cook with high temperatures until you feel confident all the moisture within the oven has evaporated.
3. If your oven has been exposed to rain during the installation process or you are in a high precipitation area; double the below recommendations.

Note: *You should re-cure your Oven if it has not been used for an extended period of time or if the Oven has been exposed to excessive amounts of moisture.*

Friendly Reminders:

NEVER use the CBO 750 Hybrid with the door closed. If you would like to bake, you must buy an insulated door and use WOOD only. The GAS feature of this oven can only be used while the doorway is completely open.

BEST PRACTICE: *After extreme cold or heavy rains, it is always best to slowly bring your CBO oven to cooking temperature.*

Below are guideline/steps to cure your Hybrid oven with CHARCOAL:

What you will need:

1. Charcoal chimney starter
2. 15 LB bag of charcoal
3. Paper
4. Lighter/match

How to cure your oven:

- Place paper under chimney
- Fill chimney to the top with charcoal and ignite paper
- When charcoal turns into ash white, start to transfer ignited coals to our oven
- Pour coals on to steel peel and start to spread the coals in your oven evenly, this may take a few pours on to your steel peel to transfer the ignited coal into your oven
- Let the charcoal burn until the fire is out
- Repeat the steps above until your 15 LB bag of charcoal is used up

This may take more than a day

Once the process is completed, clean your oven with an oven brush

- Due to thermal expansion, small cracks may appear in the Dome or Hearth during the curing process. Don't worry; this is normal and the quality of your Oven will not be compromised.
- Not following curing guidelines will void the manufacturer's warranty.

Firing Your Hybrid Oven with Wood Only



- A** Once you've properly cured your Oven, you're ready to fire it for cooking.



- B** Always start with dry kindling placed 10 inches from the front of the Oven.

CAUTION: NEVER USE CHEMICALS OR STARTER FLUIDS; YOU WILL NOT NEED THEM.



- C** Once the fire is going, add small pieces of wood to build the fire. You want to raise the temperature slowly, so avoid building a huge fire that pours out of the mouth of the Oven.



- D** We recommend adding large chunks of wood to the fire once it's going strong. Add these chunks and start moving the fire to the back of the Oven—about 20 minutes after the fire is going.

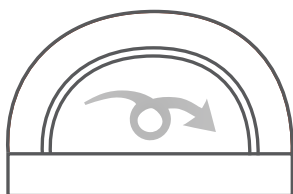


- E** You'll notice the Oven Dome turning black. As the temperatures rise and more heat is stored in the Dome, it will turn a whitish grey. Your goal is to heat the Oven in a way that the entire Dome turns whitish grey.

How the Oven Works

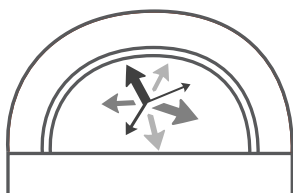
WOOD/GAS BRICK OVENS ARE SPECIALLY DESIGNED TO TAKE FULL ADVANTAGE OF ALL THREE COOKING METHODS—RADIANT HEAT, CONVECTION AND CONDUCTION.

FlameRoll™



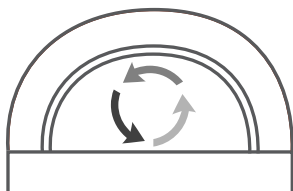
Only our proprietary low-dome construction creates the perfect *FlameRoll™* from front to back. In this unique cooking method, the vent pulls the flame horizontally across the top of the Dome and then vertically back down the side. Not only does this “funnel effect” create higher temperatures for superior cooking, the rolling flames being drawn across the Dome are aesthetically beautiful, giving you a full wood-fired cooking experience. In competitive high-dome brick ovens, the flames get trapped in the upper portion of the Dome, too far away from the food to properly cook it.

Radiant Heat



Radiant heat comes from a direct source. In a gas/wood-fired oven, radiant heat can come from two direct sources—the fire and the heat that’s stored in the Oven walls and Hearth. Radiant heat is very even and will cook food from all directions. The special shape of your CBO Oven reduces all cold spots and ensures that the stored radiant heat is used efficiently. By slowly building the Oven’s stored heat, you’ll be able to take advantage of the radiant heat for longer periods of time. You’ll also be able to use radiant heat by leaving a fire or hot coals in the Oven. Use this method of cooking if you want high heat and a short cooking time, especially for pizzas.

Convection

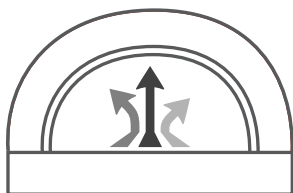


****Applicable when cooking with WOOD only.**** Convection is heated air circulating in an Oven. Cool air is drawn into the Oven through the access hole (when the exterior door is closed) or the Oven opening (when the Door is open). As the cool air is drawn into the Oven, it’s rapidly heated by the fire and the stored heat in the Oven. This heated air passes over the food evenly. As the air continues to heat, it passes to the back of the Oven and rises. The heated air now again passes over the food on the way out of the Oven Flue. This draw causes a steady flow of heat to pass over the food, causing convection.

You can also take advantage of convection with closed-door cooking. For example, when you add cool dough to the hot Oven, convection will take place through the moisture in the dough. As the hot air comes in contact with the dough, the heat is transferred. The air comes off the dough cooler, and then is heated again by the Oven.

****Reminder - Never use the gas (NG or LP) features of this oven with the door closed.**

Conduction



The third method of cooking in your gas/wood-fired brick oven is through conduction. Conduction occurs when a cooler object comes in contact with a warmer object and heat is transferred. The amount of conduction that takes place depends on two things—the temperature difference of the two items and the material (if any) that’s between them. For example, you may want to sear a steak by placing a cast iron grill in a very hot Oven. *Make sure any cooking device you put into your Oven is at 75°F or above to avoid thermal shock to the Hearth.* Once the grill is at temperature, you’ll place room-temperature steaks on the grill. This contact will cause conduction to take place and sear the steaks. Another example of conduction is putting a pizza directly on the Oven’s heated Hearth. The heat transferred from the Hearth to the pizza will cause an excellent crust to form.



Cooking in Your Oven

ONCE THE OVEN HAS BEEN HEATED TO THE POINT THE ENTIRE DOME HAS TURNED A WHITISH GREY, YOU'RE READY TO COOK.



Open-Door Cooking

Open-door cooking is used to cook pizzas and other foods that require medium to high temperatures. Keep the fire going in the back of the Oven. Sweep out the front of the Hearth with a wire brush and you're ready to cook. The Oven will become hot enough and the small fire on top will generate radiant heat. For pizzas, the purpose of the flame is to melt the cheese and crisp the top.

WARNING: NEVER CLOSE DOOR WHILE BURNER IS ON.

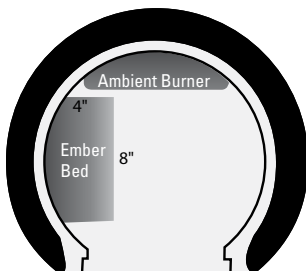


Closed-Door Cooking ****applicable when using WOOD only****

Spread the fire throughout the Oven. You will store heat in the Hearth and Dome by burning your fire hot for at least one hour. The longer you burn your fire, the more heat will be stored in the Hearth and Dome and the longer you'll be able to cook.

The entire Dome of the Oven should turn a whitish grey. Once the fire has burned down, remove all coals and ashes into your ash bin. Sweep the Hearth and you're ready to go. Load your Oven with breads, roasts or casseroles and seal the Oven with the Insulating Door.

Note: *Closed-door cooking should only be done at temperatures below 400°F and without a fire in the chamber. Never use the Decorative Door for closed-door cooking. Close the Oven by inserting the Insulating Door that comes optional for the CBO-750 model.*



Maximize Your 'Real Estate'

After you have fired your Oven to the proper temperature, it's time to maximize your cooking "real estate." Do this by removing the ashes and keeping just enough of the embers to create a small ember bed—about 4 inches wide by 8 inches long—on the Hearth along the side of your Oven.



Using Flavored Wood

JUST IMAGINE THE AROMA AND MOUTHWATERING TASTE OF APPLE WOOD TURKEY, ORANGE WOOD DUCK OR MAPLE WOOD STEAK!



To maximize your cooking experience, there's nothing better than using a fine cooking wood—alder, apple, apricot, cherry, grape, hickory, lemon, maple, mesquite, nectarine, orange, peach, pear, pecan, plum, white oak.

Which Kind of Wood to Use

Hard, dry, aged wood burns hotter and cooks faster. The best burning hardwoods are arbor, ash, beech, bower, maple and oak. Soft woods, such as linden or poplar, create about 50% less heat than oak. The energy that comes from combustion doesn't depend on the type of wood you use, but on its degree of dryness. The ideal stacking period for wood is six months in the open and two years (up to three years for oak) in a dry, protected spot. The wood can also be dried in the oven after you make sure there are no coals or embers left, so the wood will not ignite.

Which Wood *Not* to Use

Resinous and treated woods are not recommended and can be dangerous to your health. Waste wood should also not be used because your wood burning oven is a cooking instrument.

Frequently Asked Questions

What besides pizza can I cook in my gas/wood burning brick oven?

There is no limit to what you can cook in your CBO gas/wood brick oven. Anything you can cook in your home oven, you can cook in your CBO Oven—whole turkeys, bread, grinders, chicken, steaks, chops, vegetables, stews, empanadas, desserts and more.

When using any CBO accessory, *please do not allow* any type of liquid to touch the Hearth or Dome. For example: When cooking steak on the Grill Grate, you need to place a Griddle underneath the Grill Grate to “catch” the drippings.

Can the oven be used in all climates?

Yes, you can use the Oven year-round. The structure you build around the Oven must keep the elements out and the Oven dry.

Can I install my own oven?

Yes, it can be a do-it-yourself project. You'll need to have some skill in concrete and masonry in order to keep your Oven safe from the elements. (Check out our Assembly Instructions section for more details.)

Why would I use two different doors with my oven?

Most of our competitors have either no doors or just one. The CBO-500 and CBO-750 models come with a Decorative Door to seal off the Oven and keep the elements out when it's not in use. The CBO-1000 model comes with an Insulating Door for when you want to control the internal temperature and hold it for long periods of time, especially when you're baking. You can purchase the Insulating Door, to use with the CBO-750 model from the CBO online store. We recommend it for low-temperature baking and cooking.

REMINDER - never close the door (any door) while using the GAS feature of Hybrid ovens.

Is the oven safe around children?

Any time you have fire there is some potential danger. The outside of the Oven will be hot to touch; just how hot depends on your design and use of insulation. If installed properly, the Oven should not pose any more danger than a BBQ grill.

How long does it take to heat the oven?

We always recommend bringing the temperature of an oven up slowly. This ensures a balanced hearth and dome readiness. Typically 45 minutes is a good expectation for 700° to 800° cooking. Your environment (wind and outside temp) can be a factor that extends the process to about an hour. Once it's hot, you can use your Oven for hours.

What types of ovens are better—refractory concrete, clay or brick?

We're partial to refractory and brick ovens because of their look and durability. The first oven I owned was made of clay and in the first harsh Chicago winter, it cracked!

How much do the ovens weigh?

The raw weight of the CBO-750 Hybrid DIY Kit Oven is 890 lbs. The CBO-750 Hybrid Countertop Oven weighs 980 lbs. The CBO-750 Hybrid Stand Oven weighs 1051 lbs. Every CBO Oven requires a properly poured foundation.

How do I shut down my oven?

Let the flames burn down, and when the Oven cools down to below 200°F it is safe to close the Decorative Door on the CBO-500 and CBO-750 models. The Oven will slowly cool down over several hours.

Can I have a Commercial Hybrid CBO Oven indoors?

CBO 750 Commercial Hybrid ovens are certified for Commercial Indoor and Outdoor applications (i.e. yes to restaurants). The Commercial Hybrid ovens should not be used in a residential setting.(i.e. no to household/residential use). Hybrid ovens are intended for commercial usage other than house hold use. You must check your local building codes to find out all of the permits, restrictions and inspection requirements. You must also install and use the Oven only in accordance with Chicago Brick Oven's installation and operating instructions (or equivalent).

Do I need a venting pipe on my oven?

Yes. You will need to install a Venting Pipe that meets your local building code. The Pipe serves as an airflow regulator, which is essential for controlling the temperature and convection. Your Venting Pipe should always be a minimum of 24 inches high.

Have more questions? Give us a call at +1 (877) 730-7758 or email us support@chicagobrickoven.com.

Limited Warranty

Chicago Brick Oven, a manufacturer of wood-fired gas ovens, warrants the products to be free from defects in materials and workmanship for a period of one (1) year from the date of shipment.

Local regulations about wood burning equipment should be consulted.

Qualifications to the Warranty

The complete Warranty is further subject to the following qualifications:

1. The oven must be installed in accordance with CBO installation instructions and local building codes.
2. Moisture can cause significant damage to the oven/hearth. Therefore, the enclosure/shroud (stone, brick, stucco, etc.) that surrounds the oven/hearth must be sealed and waterproof. Failure to do so will void this Warranty.
3. The oven is subjected to normal use, including burning such natural wood fuels as non-treated wood. Fuel products with abnormal burning characteristics including, but not limited to, fuel such as driftwood, coal or plywood and wood products using a binder, may burn at excessive temperatures and may cause damage to the oven or may cause it to function improperly. CBO does not warrant the oven when such fuels have been used.
4. This Warranty does not apply to normal wear and tear. Note that all refractory materials will form small cracks over time. These cracks will not affect the performance of the oven.
5. This Warranty does not apply to any cracking caused by over-firing or the failure to follow a proper curing schedule as outlined in the User Manual supplied with your oven or found online at www.chicagobrickoven.com.
6. All CBO ovens are shipped FOB Factory by a third-party carrier. It is the recipient's responsibility to inspect the product(s) for damage before accepting/signing for the delivery. Damages incurred during shipment must be addressed with the carrier at the time of delivery.
7. A certain amount of pitting naturally occurs during the vibration and screeding (leveling and smoothing) techniques used in manufacturing refractory precast shapes. Also, due to the blending of minerals used to create refractory and the high temperatures used to kiln-fire the oven's dome, hearth and arch, some color variation may occur. These cosmetic variations are not detrimental to the function of the oven.
8. Any alterations made to prefabricated ovens *without written approval from Chicago Brick Oven*, will void Warranty.

Limitation on Liability

It is expressly agreed and understood that CBO's sole obligation and purchaser's exclusive remedy under this Warranty, under any other warranty, expressed or implied, otherwise, shall be limited to replacement, repair, or refund, as specified above. In no event shall CBO be responsible for any incidental or consequential damages caused by defects in its products, whether such damage occurs or is discovered before or after replacement or repair, and whether or not such damage is caused by CBO's negligence. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. The duration of any implied warranty with respect to this oven is limited to the duration of the foregoing warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above may not apply to you.

Investigation of Claims Against Warranty

CBO reserves the right to investigate any and all claims against this Warranty and to decide upon the method of settlement.

Dealers Have No Authority to Alter this Warranty

CBO employees and dealers have no authority to make any warranties, nor to authorize any remedies in addition to or inconsistent with those stated above.

How to Register a Claim Against Warranty

In order for any claim under this Warranty to be valid, CBO must be notified of the claimed defect in writing and emailed to support@chicagobrickoven.com. Claims against this Warranty in writing should include the date of installation and a description of the defect.

To register your oven visit:

<https://chicagobrickoven.com/pages/register>



For more information, visit



www.chicagobrickoven.com

Chicago Brick Oven
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