



CHICAGO BRICK OVEN

Product Guide | 2010





Mario Batali™ Wood Burning Brick Ovens

Today, cooking enthusiasts want a full outdoor living experience. These brick ovens are the centerpiece for creating wood-fired pizzas and much more! It's the showpiece and gathering place for friends and family to savor meals prepared to their flavorful best. *Enjoy!*



Mario Batali™ Etna 1 Series
Etna 1 CBO-500 Oven
Etna 1 Grande CBO-750 Oven

Mario Batali™ Etna 2 Series
Etna 1 CBO-500 Oven + Brick Base



Mario Batali™ Amici Series
Amici CBO-500 Oven + Cart
Amici Grande CBO-750 Oven + Cart

Mario Batali™ Vesuvio Series
CBO-500 Bundle + Harmony Brick Housing
CBO-750 Bundle + Harmony Brick Housing



Chicago Brick Oven— Fire Up the Good Life!

Our wood-fired brick ovens combine classic design with a proprietary manufacturing system that takes outdoor living and entertaining to a whole new level. We deliver the good life to your customers and help them *fire it up.*



CBO-500 Bundle
3-piece oven (Dome, Hearth, Arch, Decorative Door, Flue Adaptor) Install Kit (Insulating Board, Insulating Blanket, Mortar) Cooking Kit (Pizza Peel, Brush)



CBO-750 Bundle
3-piece oven (Dome, Hearth, Arch, Decorative Door, Flue Adaptor, Flue Adaptor Ring) Install Kit (Insulating Board, Insulating Blanket, Mortar) Cooking Kit (Insulating Door, Pizza Peel, Brush)



Etna Milano
CBO-500 Oven + Base with Wood Storage
CBO-750 Oven + Base with Wood Storage



Etna Milano
CBO-500 Oven + Base with Drawer and Wood Storage
CBO-750 Oven + Base with Drawer and Wood Storage



Clasique Grande
CBO-750 Oven



Etna Milano Island
CBO-500 Oven + Base with Drawer and Wood Storage
CBO-750 Oven + Base with Drawer and Wood Storage

Built right—right here at home

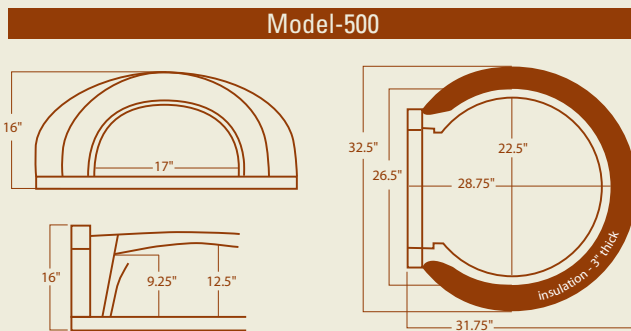
Our ovens are made in the USA, not imported like most residential ovens sold in this country.

Styled for any taste

All Chicago Brick Oven ovens are low-weight, easy to install and have been adapted to fit today's relaxed outdoor lifestyle.

Available in three design options, our ovens fit beautifully into a variety of landscape designs and styles. That gives homeowners, caterers and landscape professionals incredible flexibility to create unique outdoor kitchen settings and unforgettable dining experiences for their family, friends and clients.

Specifications



Model-500 Dimensions
16" high; 31.75" long; 32.5" wide

Model-500 Cooking Surface
29" x 23"

Model-500 Weight
300 lbs.

Parts
Hearth, arch, dome

Accessories
Decorative exterior door, insulation door, insulation kit, flue connector, pizza peel, wire brush

CBO Oven Features

Quality Construction

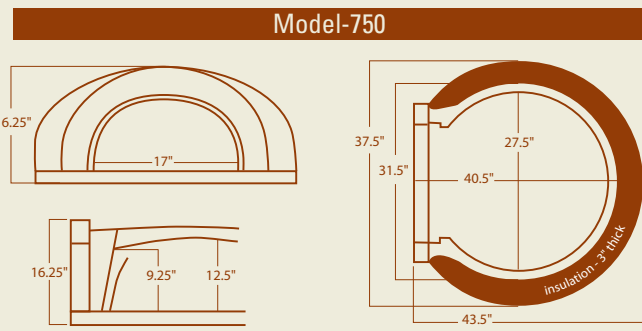
Superior engineering/design and high-strength, cast-refractory materials reinforced with stainless steel fibers ensure peak operating performance and results.

Made in the USA

"Made in the USA" means avoiding the time, hassles, worry and costs typically encountered with imported wood-fired brick ovens.

Design Flexibility

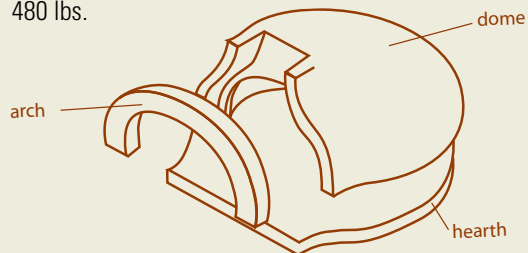
Custom, predesigned and mobile models meet a variety of cooking, entertaining, design and space requirements.



Model-750 Dimensions
16.25" high; 43.5" long; 37.5" wide

Model-750 Cooking Surface
41" x 28"

Model-750 Weight
480 lbs.




Come on Out— we've been expecting you

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



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