



**CHICAGO BRICK OVEN**

# **CBO-750 HYBRID OVEN** | Instructions Manual

**THIS OVEN MAY BE OPERATED OUTDOORS.  
ELECTRICAL DIAGRAMS ARE LOCATED BEHIND FRONT PANEL.  
KEEP THIS MANUAL FOR FUTURE USE.**

**FOR YOUR SAFETY: DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS  
IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

**WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN  
CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE  
INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

**TO PURCHASER: AFTER INSTALLATION OF YOUR OVEN, IMMEDIATELY CONTACT  
YOUR LOCAL GAS SUPPLIER TO OBTAIN INFORMATION IN THE EVENT THE USER SMELLS GAS.  
THIS INFORMATION MUST BE POSTED IN A PROMINENT LOCATION.**

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# 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 541, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.
- For installation under ventilation hood when installed indoors: For indoor installation the oven is required to meet Ventilation System Standard NFPA 96 and must be installed under a ventilation hood.
- Keep oven area free and clear from combustibles.
- 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.

## II. Clearances to Combustible and Noncombustible Construction

Sides = 4 inch Back = 4 inch Top = 10 inch  
For use only on noncombustible floors or counters.

## III. Gas Piping

Connect oven to gas supply line. 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 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 water column on natural gas and 10-inch water column on propane gas.

Level oven by shimming bottom of oven or stand. Leveling is important for proper operation.

The 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).

The 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.**

## IV. 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

### Electrical Rating

Volts	Amps	Frequency
120	1.50	60

# Installation Continued

Code, CSA C22.2, as applicable.

## V. Hearth Burner Lighting Instructions

1. Set main gas supply cock in "OFF" position.
2. Turn main electrical supply "OFF."
3. Wait at least (5) five minutes.
4. Set temperature control to desired setting.
5. Place ambiance burner "ON/OFF" switch in "OFF" position.
6. Set main gas supply cock in "ON" position.
7. Turn main electrical supply "ON."
8. Place main "ON/OFF" switch in "ON" position.
9. If burner does not light, repeat steps 1-8.

## VI. Ambiance Burner Lighting Instructions

**Note:** *The hearth burner system must be ON as controlled by the thermostat.*

Place ambiance burner ON/OFF switch in "ON" position.

## VII. Shutting Down Instructions

1. To shut down for a period of time, turn "OFF" the main electrical supply to oven.
2. To shut down for a longer period of time, turn "OFF" the main electrical supply and the incoming gas supply valve to the oven.

# Operation

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

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

To cure the oven on first firing and release the moisture from the oven dome, the thermostat should be set at approximately 212°F over a period of 2-3 days.

Curing the oven can be done with only the ambiance burner turned "ON." Use one tank of propane or get the oven to 250°F for 16 hours in duration. This can be split into two different 8-hour time periods.

Do not cook with the door closed. 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:

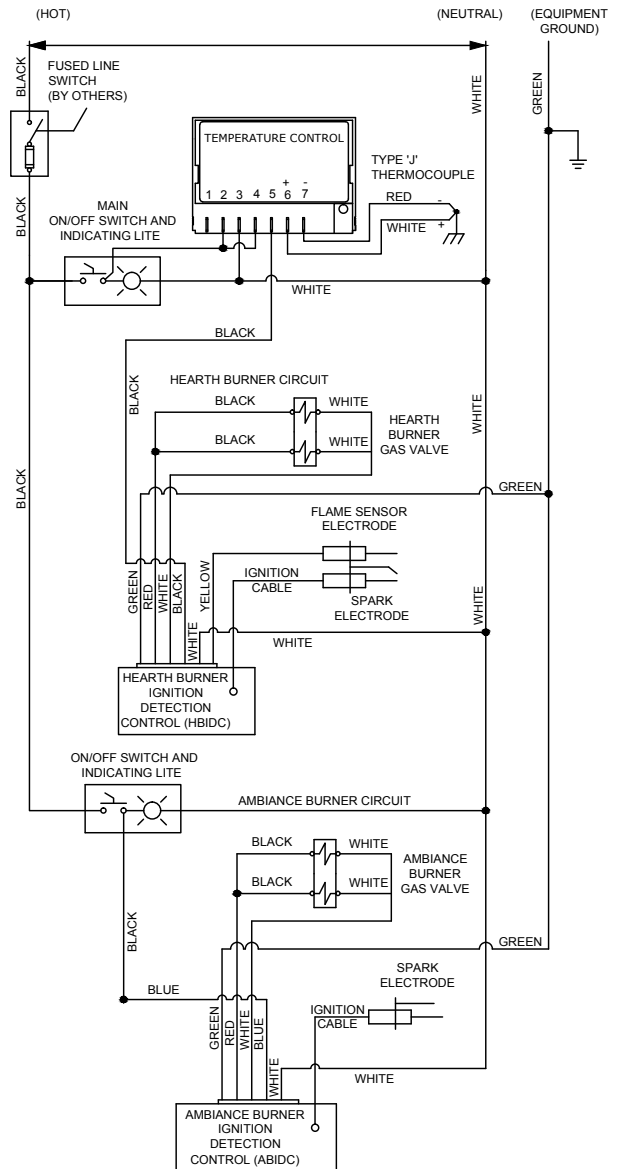
- For gas operation, follow Lighting & Shutting Down Instructions.
- For hybrid operation, wood can be inserted on the cooking surface after oven temperature reaches thermostat setting.

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

# Maintenance

IX. CAUTION: Disconnect the power supply to the appliance before cleaning or servicing the oven. Oven must be "OFF" and cool before any cleaning is done.

- Clean the oven cooking surface daily with a brass bristle brush.
- 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 the burner packages' usage. Experience will dictate the frequency.





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[chicagobrickoven.com](http://chicagobrickoven.com)

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