



CHICAGO BRICK OVEN

CBO-750 HYBRID-R OVEN | Instructions Manual

ELECTRICAL DIAGRAM IS LOCATED BEHIND FRONT PANEL

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

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Customer Assistance: 630.359.4793

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TO INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

TO CONSUMER: RETAIN THESE INSTRUCTIONS FOR FUTURE USE.

WARNING!

- 1. DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE LIQUIDS OR VAPORS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- 2. AN LP CYLINDER NOT CONNECTED FOR USE SHALL NOT BE STORED IN THE VICINITY OF THIS OR ANY APPLIANCE.**

WARNING! DO NOT USE THIS APPLIANCE UNDER EXTENDED AWNINGS.

FAILURE TO COMPLY COULD RESULT IN A FIRE OR PERSONAL INJURY.

DANGER!

IF YOU SMELL GAS:

- SHUT OFF GAS TO THE APPLIANCE.**
- EXTINGUISH ANY OPEN FLAME.**
- REMOVE DOOR.**
- IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.**

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.
- The ambiance burner is equipped with orifices which are an integral part of the burner assembly. The heart burner is equipped with an orifice. **Note:** *It is important to verify that the orifice is properly aligned with the venturi of the burner where gas and air enter the burner.*
- 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.
- This outdoor cooking oven shall be used

outdoors only and not to be used in a building, garage or any other enclosed area. It is not intended to be installed in or on boats or recreational vehicles.

II. Clearances to Combustible and Noncombustible Construction

Sides = 4 inch (10.2 cm) Back = 4 inch (10.2 cm)
Top = 10 inch (25.4 cm)

For use only on noncombustible floors or counters.

III. Gas Piping for Fixed Gas Supply

- 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 (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.
- 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).
- 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

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 soapy water 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. The replacement hose assembly shall be that 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.



Installation Continued

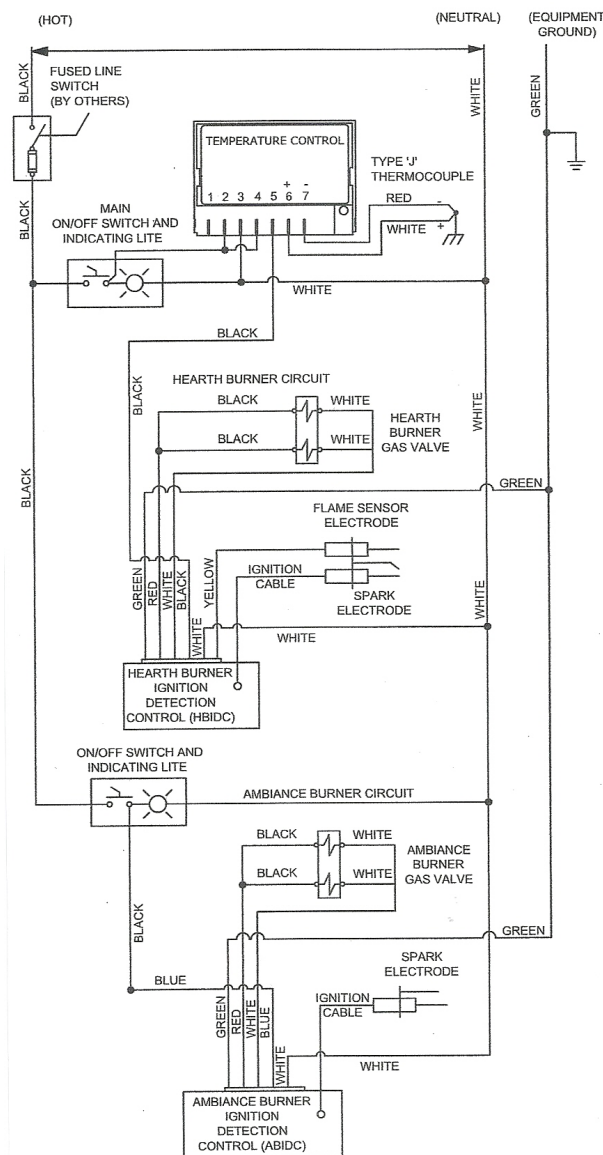
VIII. Electrical Connections

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
- Use only extension cords 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

VI. Hearth Burner Lighting Instructions

READ INSTRUCTIONS BEFORE LIGHTING

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 settings

Installation Continued

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.



VII. 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.

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 ambiance 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.

To cure the oven on first firing and release the moisture from the oven dome, the thermostat should be set at approximately 212°F (100°C) 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 (121°C) 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 direct contact with the ambiance burner at the back of the oven.*

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 the burner packages' 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.



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