



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.

IMPORTANT

1. YOU MUST REGISTER YOUR PRODUCT TO ACTIVATE ITS WARRANTY.
 - a. Register <https://chicagobrickoven.com/pages/register>

WARNINGS

- PLEASE READ THIS ENTIRE MANUAL BEFORE YOU INSTALL THE OVEN. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.
- 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).
- DO NOT OVERLOAD YOUR OVEN WITH WOOD.
- 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
- PLEASE USE EXTREME CAUTION AROUND THE OVEN. THE OVEN DOME, HEARTH, ARCH, FLUE PIPE 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.



CHICAGO BRICK OVEN



Americano Wood

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Welcome To The Family

Welcome to a whole new dimension of 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 wood burning 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

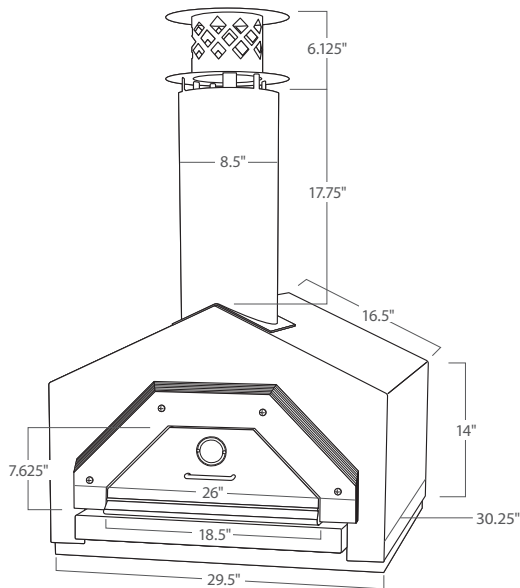
- READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS OVEN
- BEFORE INSTALLATION, CONTACT LOCAL AUTHORITIES HAVING JURISDICTION (MUNICIPAL BUILDING DEPARTMENT, FIRE PREVENTION BUREAU, ETC.) ABOUT REQUIRED PERMITS, RESTRICTIONS AND INSTALLATION INSPECTION IN YOUR AREA.
- INSTALL AND USE THE OVEN ONLY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

CBO-Americano Install Instructions

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.

- **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
- **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. (A Hearth extension may be required to meet these clearance requirements.)
- **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.

CAUTION: ALL BUILDING MATERIALS USED NEAR THE OVEN. METAL SHROUD AND FLUE PIPE SHOULD BE NONCOMBUSTIBLE AND NEVER MADE OF WOOD.



Weight: 225 lbs.
Hearth Surface – 22.5" X 30"
Decorative door included

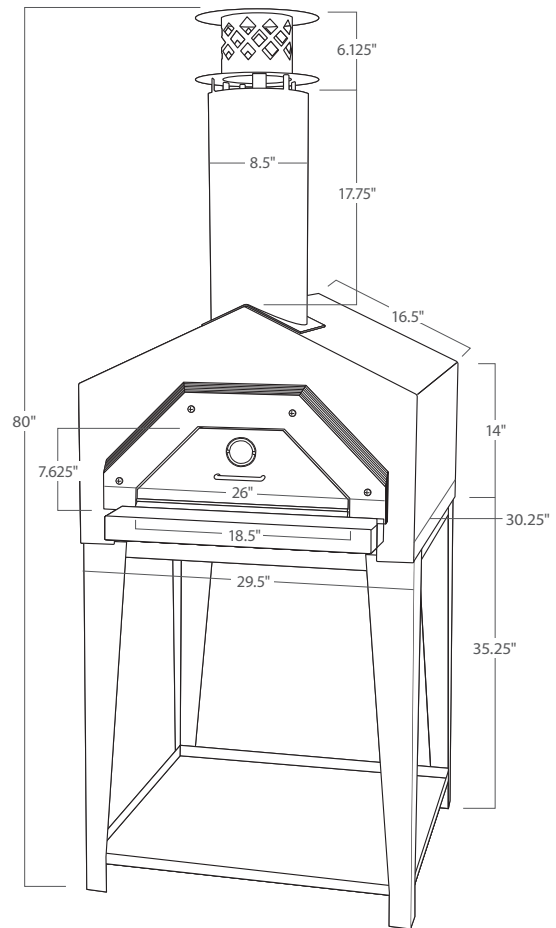
The CBOAmericano Counter Top Support Base:

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

Requirements for Outdoor Chimney Installations

The Support Base surface must be flat, level and strong enough to support the total combined weight of the Oven (350 lbs.).

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



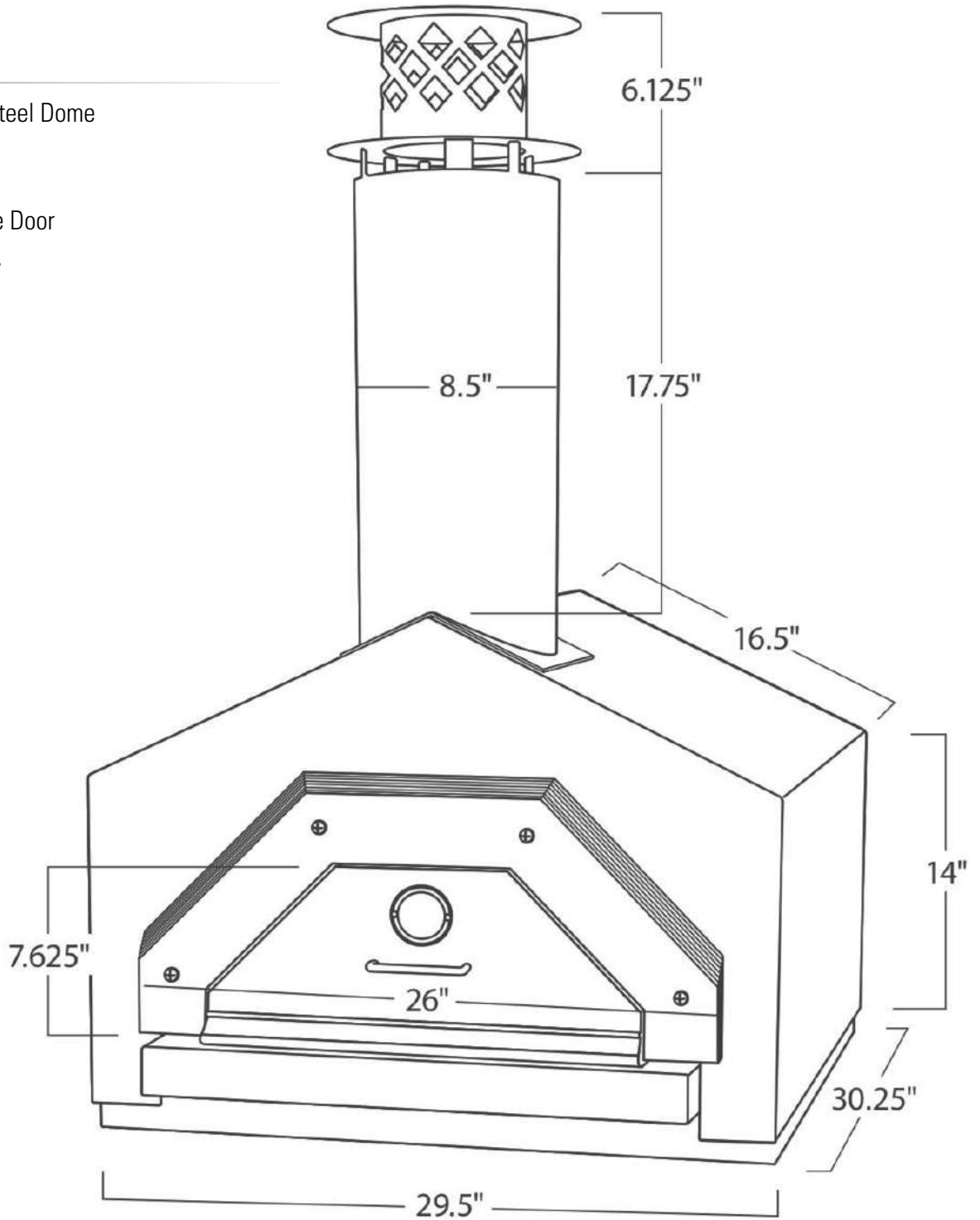
Oven and Cart Weight: 285 lbs.
Hearth Surface – 22.5" X 30"
Decorative door included

CBO-Americano Countertop Specifications

BASE SKU CBO-0-CT-AMR

Details

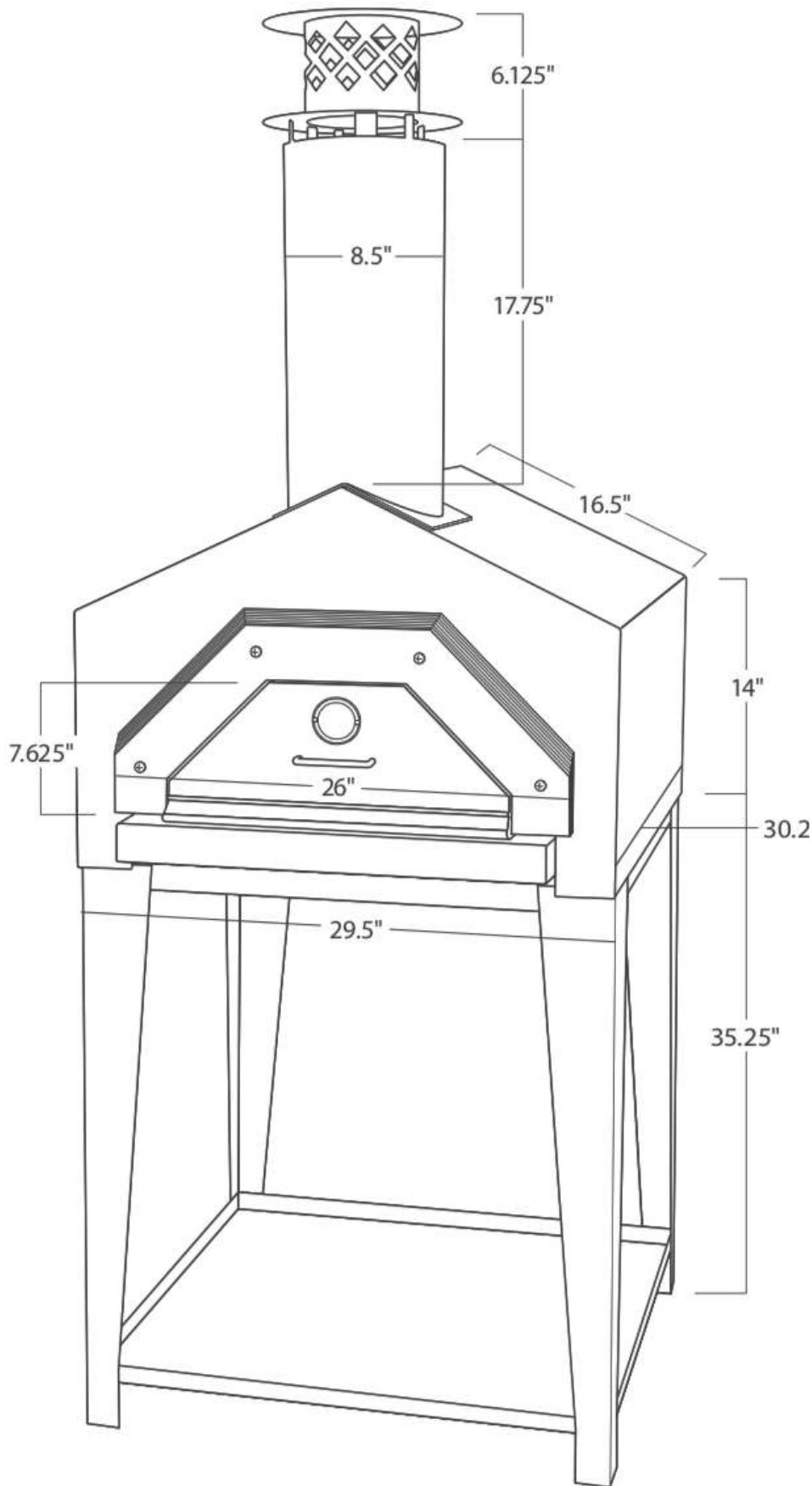
- Preassembled Stainless Steel Dome
- Metal Insulating Hood
- Stainless Steel Decorative Door
- Hearth Surface 22.5" x 30"



Weight: 295 lbs.

CBO-American Stand Specifications

BASE SKU CBO-0-STD-AMR



Details

- Preassembled Stainless Steel Dome
- Metal Insulating Hood
- Stainless Steel Decorative Door
- Hearth Surface 22.5" x 30"

Oven and Stand Weight: 350 lbs.



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. This curing process should be conducted at the temperatures illustrated on page 8.

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 page 8.

A good suggestion is to build a fire in a separate location and place the coals into the Oven. You will generate heat without the flame and the Oven will cure as required.

After you have cured your Oven and are ready to start cooking, light a small fire and slowly build it up. Use a laser thermometer to check temperatures inside your Oven. You can just point and shoot to get a reading in any place in the Oven. The CBO Accessory Store at **chicagobrickoven.com** stocks this thermometer.

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 DAMPER OPENING WHILE OPERATING THE OVEN.

CBO Oven Best Practices

Other Precautions and Instructions

- **LOCAL REGULATIONS ABOUT WOOD-BURNING EQUIPMENT SHOULD BE CONSULTED.**
- **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.
- Do not overload your oven with wood.
- 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.*
- 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 is included with your oven to ensure that moisture does not get into your Oven.

- **Ash Disposal:** Brush out the ashes after each use with a 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.
- The CBO Americano models come with a door that is primarily for decorative purposes. Never close the Decorative Door during oven operation.
- **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 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.
- If you can 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 an email to info@chicagobrickoven.com.



Curing 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.

The initial fire must be started slowly. When lighting the first fire, keep the flames low so the moisture can be slowly released from the Oven and the surrounding masonry work. *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.*

Another method of curing your new Oven is to build a fire in a separate location. Then take the coals and place them into the Oven. You'll generate heat without the flame and the Oven will cure as required. Some new owners find this method a much easier way to cure the Oven and ensure the temperature doesn't get too hot.

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.*



Hearth Curing Process:

150° F = one hour
300° F = one hour
400° F = one hour
500° F = one hour

Firing Your Oven



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



- B** Always start with dry kindling placed in the configuration shown at left.

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

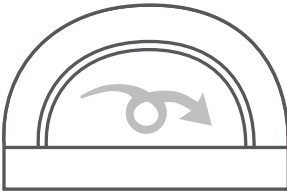


- C** Once the fire is going, add small pieces of wood to build the fire. You want to raise the temperature slowly, so avoid building a huge fire that pours out of the mouth of the Oven. You need very little wood to get the oven to cooking temperature.

How the Oven Works

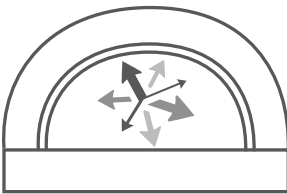
WOOD-BURNING BRICK OVENS ARE SPECIALLY DESIGNED TO TAKE FULL ADVANTAGE OF ALL THREE COOKING METHODS—RADIANT HEAT, CONVECTION AND CONDUCTION.

FlameRoll®



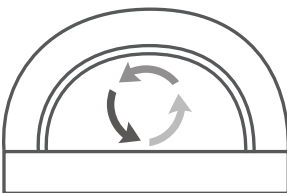
Only our proprietary low-dome construction creates the perfect *FlameRoll*® from front to back. In this unique cooking method, the vent pulls the flame horizontally across the top of the Dome and then vertically back down the side. Not only does this “funnel effect” create higher temperatures for superior 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



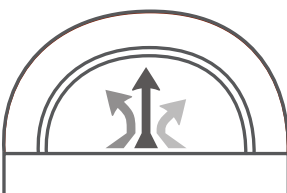
Radiant heat comes from a direct source. In a wood-fired oven, radiant heat can come from two direct sources—the fire and the heat that’s stored in the Oven Hearth. Radiant heat is very even and will cook food from all directions. The special shape of your CBO Oven reduces all cold spots and ensures 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

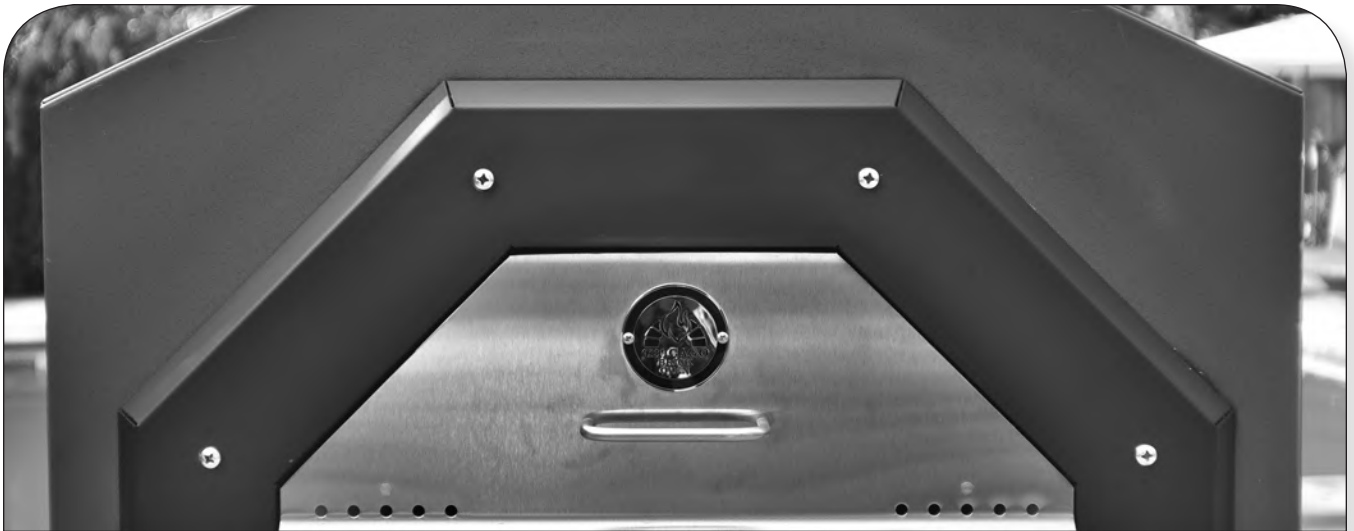


Convection is heated air circulating in an Oven. Cool air is drawn into the Oven through the access hole (when the exterior door is closed) or the Oven opening (when the Door is open). As the cool air is drawn into the Oven, it’s rapidly heated by the fire and the stored heat in the Oven. This heated 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.

Conduction



The third method of cooking in your 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.



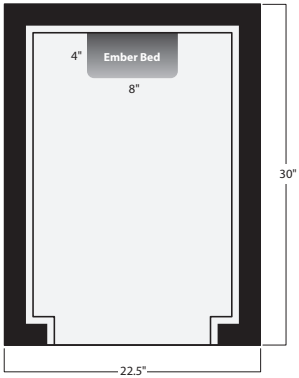
Cooking in Your Oven

YOU'RE READY TO COOK USING THE OPEN-DOOR METHOD.



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.



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 at the very back 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.

What *Not* to do

Do not overstock your oven with wood. The Americano can get hot and stay hot with a few small logs.

Frequently Asked Questions

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

There is no limit to what you can cook in your CBO wood-fired 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.

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.)

Is the oven safe around children?

Any time you have fire there is some potential danger. The outside of the Oven will be warm to touch. 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 recommend building a small fire and slowly adding to it to bring up the temperature of the Oven. This process can take an 30 minutes or more, depending on the size of your Oven. Once it’s hot, you can use your Oven for hours.

How much do the ovens weigh?

Americano Counter Top = 295 lbs.Americano Stand = 350 lbs.

How do I shut down my oven?

Let the flames burn down naturally, this will occur slowly over several hours. Frequently monitor the shutdown process.

A comprehensive set of Frequently Asked Questions is available at www.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. 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

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