

Specialty Wood-Burning Ovens



Hybrid Series

The latest innovation from Chicago Brick Oven is the gas fired Hybrid oven. Available in our traditional shroud or a custom 750 bundle, this oven brings the convenience of gas starting to wood fired cooking. Our custom gas system makes it easier than ever to get the fire burning.



Mobilé Series

The custom-designed Mobilé oven is the most versatile tailgate cooking appliance available. The Mobilé oven makes it possible to take the unmatched experience of wood fired cooking and entertaining to collegiate and professional football games, motor sport events, music concerts and festivals and other outdoor entertainment venues.



Custom Series

For customers wanting a dramatic outdoor living space, Chicago Brick Oven and paver manufacturers have teamed up to create the ultimate centerpiece. Combining a wide range of distinct paver styles, this modular oven is preassembled for easy installation.

Turn Any Backyard Into a 5-Star Restaurant



Come on Out—We've Been Expecting You

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

 Join our growing wood fired brick oven community at facebook.com/chicagobrickoven.



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Fire Up the Good Life!



Fire up your business with unique outdoor spaces

For hardscape contractors and designers, outdoor living is the future of your business.

Homeowners are eager to add value to their homes, and creating unique outdoor living spaces is an easy and popular way to do it. Selling a wood-burning brick oven from Chicago Brick Oven not only generates incremental paver sales for you, it creates the more attractive and dimensional living space that appeals to today's customer.



A wood-burning brick oven from Chicago Brick Oven is specially designed to create the high temperature and heat vacuum needed to cook food to its flavorful best. Our oven design and materials let your customers take full advantage of all cooking methods used by professional chefs—radiant heat, convection and conduction.

Customize your Chicago Brick Oven wood-burning brick oven

Design

Chicago Brick Oven designs are inspired by traditional oven designs first used over four thousand years ago. The secret is our authentic, low-height Neapolitan dome design. The design creates a unique *FlameRoll™*, which generates high, even temperatures for balanced cooking and genuine wood fired taste.

Versatility

Our ovens are available in bundled kits for custom designs or modular and mobile units for smaller installations. From compact urban spaces to expansive suburban backyards, there's a Chicago Brick Oven product to fit your business and your customers' needs.

Durability

Made from high-strength, cast-refractory materials, our ovens ensure long-lasting performance and reliability. All components are built in the USA, and have been specifically designed to withstand North American climate extremes.

Oven Size	Colors	Style	Mobility
<p>For your custom installations, we offer a Chicago Brick Oven bundle with what you need to build, assemble and get your customers cooking.</p> <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>CBO-500 Bundle</p> </div> <div style="text-align: center;">  <p>CBO-500 Hearth Insert</p> </div> </div> <p>Our 500 model oven offers the Chicago Brick Oven cooking experience in a compact footprint. It's an easy way to deliver a better outdoor experience in a simple, value-driven package.</p> <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>CBO-750 Bundle</p> </div> <div style="text-align: center;">  <p>CBO-750 Hearth Insert</p> </div> </div> <p>Modeled after the great Neapolitan ovens of Italy, the 750 model has a larger cooking surface and is the ultimate expression of wood fired cooking. Now available with a multi-piece hearth, installation of this high-performance oven is easier than ever.</p>	<div style="text-align: center;">  <p>Silver Vein (Textured)</p> </div> <div style="text-align: center;">  <p>Copper Vein (Textured)</p> </div> <p>Color New this year is Silver Vein, for the beautiful look of a professional cooking appliance. Our ovens are also available in Copper Vein for the classic, Italian wood fired oven appearance.</p>	<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>Traditional</p> </div> <div style="text-align: center;">  <p>Pyramid</p> </div> </div> <p>Style Our ovens are available in two prefabricated and preassembled shrouds. The Traditional CBO profile is perfect for spaces where you need to see beyond the oven. The new Pyramid profile conceals the flue pipe and makes the oven the focal point of the installation.</p>	<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>Countertop</p> </div> <div style="text-align: center;">  <p>Cart</p> </div> </div> <p>Mobility Chicago Brick Oven makes it easy to meet your customers' needs with ovens available in a countertop and cart version. The cart is perfect for fitting an oven into an existing area without ample counter space. If you have the space, our countertop version simply drops into place.</p>