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## Top Twenty Questions

- 1) **Where do you start the fire?**  
You start the fire directly on the hearth in the front center of the oven. As the oven begins to heat and flue starts to draft properly, you move the fire back to middle of oven. When the oven is thoroughly heated the dome goes from black back to white. You push the fire to back of dome (sides of dome are optional) and you are ready to cook.
- 2) **How do you start the fire?**  
Much like a campfire, you start with kindling and add larger pieces of wood as the fire begins to grow.
- 3) **How long does it take to heat up?**  
Depending on outdoor temperature/wind approx. 1-1.5 hours.
- 4) **How hot does the oven get?**  
Different areas of the oven get to different temperatures. The oven dome can get well over 800 degrees. Though most of your cooking will take place at temperatures below that mark. The bottom hearth can get to 5-600 degrees or more.
- 5) **How do you know how hot it is?**  
The easiest and most accurate way to check on oven temperature is with a BBQ infrared thermometer gun. This gives you the ability to “point and shoot” at various touch points in the oven (dome, hearth) to get your readings. Just make sure that the gun can read temperatures of 800 degrees or more.
- 6) **What can you cook in a wood burning oven?**  
Being that a wood burning oven is the most versatile way to cook, just about anything you can cook in an indoor oven, BBQ grill and/or smoker. This is the oldest form of cooking in the world and can afford you the ability to bake, roast, and grill all your favorite foods.
- 7) **What is the oven made out of?**  
State-of-the-art, high temperature refractory materials. CBO’s own special mix that includes stainless steel fibers for better strength and durability (much like rebar in cement).
- 8) **Can you retrofit with gas or Electricity?**  
There are many safety issues to consider with adding gas and/or electric so we do not recommend retrofitting our ovens as such.

- 9) How do you clean the oven?  
Most impurities will burn off as a result of the high heat. Cleaning the oven at time of cooking should only be done with the wire brush (CBO provides with every oven). After oven and embers are thoroughly cooled, you can remove ash from front of oven by brushing ashes in a can/bin or with a shop vac system.  
**MAKE SURE EMBERS/ASHES ARE COMPLETELY COOLED. NO CLEANERS SHOULD EVER BE USED IN OVENS!**
- 10) Does the outside of the oven get hot? Metal on prefab models?  
Much like any other outdoor cooking appliance, one should always be cautious when using a wood burning oven.  
That being said, CBO insulates the hearth and dome to maximize internal heat temperature while minimizing external heat temp.
- 11) Can the oven handle harsh weather conditions?  
Yes, provided that your oven is properly installed and your structure around the oven is sealed to restrict water/moisture access.  
This is the oldest form of cooking in existence and has been used in all geographies and climates throughout the world. We have many ovens that have been installed for years throughout the Midwest and Northeast.
- 12) How long does the oven take to cool down?  
The temperature of your oven will decrease approx 10-20 degrees per hour once the fire goes out.
- 13) What type of wood do you use?  
You should only use hard and dry/aged woods to cook with. i.e. Oak, Walnut, Hickory, Maple, Cherry & Apple (for folks who like to a little flavor to their foods).
- 14) Where do you cook your food?  
Most of your cooking will be done directly on the oven hearth. Since the oven reaches high temperatures, many of the food drippings will evaporate as they come in contact with the hearth. The hearth will become seasoned over time much like a cast iron skillet. Depending on type of cooking you are doing, you can also use many of the traditional cookware items. i.e. cast iron skillets/griddles, Dutch ovens, grills, etc.
- 15) What are the regulations regarding installing wood burning ovens?  
At this time there are no published federal guidelines though that could change at any time. However, there may be local codes and regulations in place that may need to be followed. It is the responsibility of the consumer and/or contractor to check on local codes and regulations.

- 16) Can Ovens be installed indoors?  
CBO ovens are predominantly sold for outdoor projects. However, CBO ovens have been installed indoors but this decision falls solely on the homeowner. It is the responsibility of the consumer and/or contractor to check on local codes and regulations. CBO ovens are not UL certified as of yet.
- 17) Do you make oven bigger than the 750?  
No, not at this time but that may change in the future. Keep in mind the 750 is plenty roomy for the majority of residential type usage. We have caterers and cafés also using this oven for some commercial applications
- 18) How do you cure the oven?  
Unlike the majority of ovens on the market, the CBO ovens are pre-fired during our manufacturing process which gets most of the water out of the refractory material. However, small pockets of residual water may remain so we recommend you start a small fire lasting 2-3 hours over a span of 3-4 days. Temperature should not exceed 212 degrees.
- 19) What is the size of the ovens you offer?  
We offer two size ovens. The cooking surface of the CBO-500 oven is approx. 29" deep by 23" wide and the CBO-750 is approx. 41" deep by 28" wide. Both ovens can be purchased as bundled kits for custom installs or as pre-assembled units with the Mario Batali line up. Amici (mobile), Etna (counter top) and Vesuvio (Fireplace looking units).
- 20) Why CBO VS Competition?  
- CBO is made right here in the U.S.A.  
- Old world design meet new world state-of-the-art refractory materials which includes stainless steel fibers for superior strength and support  
- Easiest and quickest to assemble ovens in the industry.  
- Unparalleled cooking performance.  
- Endorsed by Mario Batali and used by many of the top Chef's/Cook's around the country. i.e. Tim Love, Ed Lee, Steve Raichlen, Peter DeJong, Rachael Ray, etc.