BORDEAUX™ SERIES
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.
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**Features & Benefits**

- **Incomparable Flavor:** Anything cooked on a grill or in a conventional oven can be prepared in a wood-burning oven. The difference? Everything tastes better when it’s wood-fired.
- **Made in the USA:** High-performance outdoor pizza ovens sourced and made in the USA to ensure safe and reliable year-round cooking.
- **Residential:** Outdoor use only.

**Accessories**

**Brick Oven Accessories**

- Pizza Peel
- Brush
- FlameRoll™
- Radiant Heat
- Convection

**Available Colors**

- **Sienna**
- **Pewter**
- **Midnight (Accent Option)**
- **Buff (Accent Option)**

**Dimensions**

<table>
<thead>
<tr>
<th>Brick Oven</th>
<th>Width</th>
<th>Depth</th>
<th>Height</th>
<th>Approximate Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Unit</td>
<td>5'</td>
<td>4'</td>
<td>50''</td>
<td>3425</td>
</tr>
<tr>
<td>Bottom Unit</td>
<td>54''</td>
<td>42''</td>
<td>42''</td>
<td>2790</td>
</tr>
</tbody>
</table>

**Americanos**

Wood-burning brick oven that is especially designed to take full advantage of all four cooking methods: FlameRoll™, Radiant Heat, Convection and Conduction.