

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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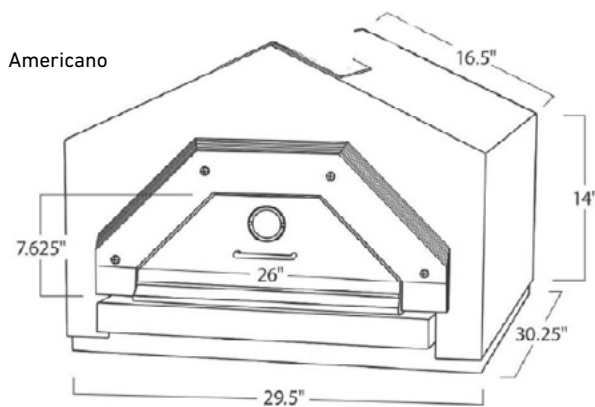
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FEATURES & BENEFITS

- 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.

Americano

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



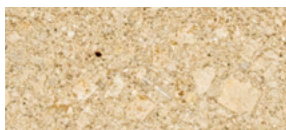
AVAILABLE COLORS



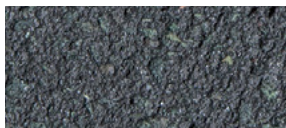
SIENNA



PEWTER



BUFF (ACCENT OPTION)



MIDNIGHT (ACCENT OPTION)

DIMENSIONS

		WIDTH	DEPTH	HEIGHT	APPROXIMATE WEIGHT
BRICK OVEN	Top Unit	5'	4'	50"	3425
	Bottom Unit	54"	42"	42"	2790

ACCESSORIES

BRICK OVEN ACCESSORIES



Pizza Peel



Brush



FlameRoll®



Radiant Heat



Convection



Conduction