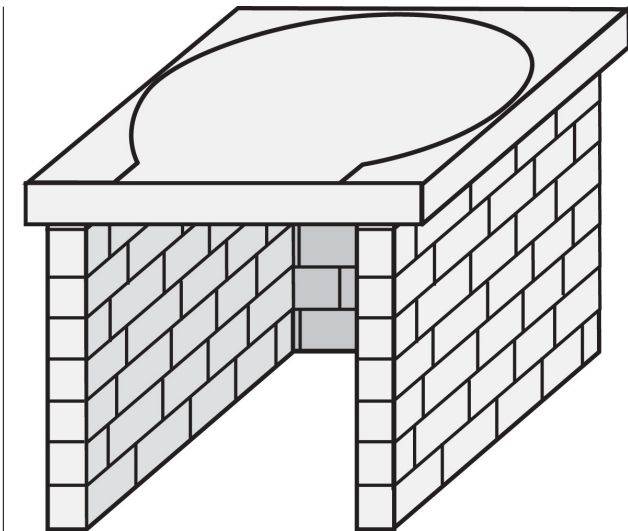


## **CBO- 750 ASSEMBLY INSTRUCTIONS**

### **THE SUPPORT BASE**

The Support Base must be constructed in masonry or metal. The Support Base, which supports the oven, must get at least the same area dimensions as the external footprint of the oven. You must check with your local building department to determine the clearance between the oven and the decorative cover of the oven. CBO recommends you should add at least 8 inches for the width (4 inches per side) and 5 inches for the depth (on the back side of the oven) to accommodate the decorative cover of the oven and the insulation. The surface must be flat, level, and strong enough to support the total weight of 480 lbs. for the oven plus the weight of the decorative cover you choose. The 2 vertical support feet of the base are usually made of concrete block, and the horizontal support base is typically made of a 4-inch thick steel reinforced concrete slab. The standard height of the horizontal part of the support will be at 42 inches.



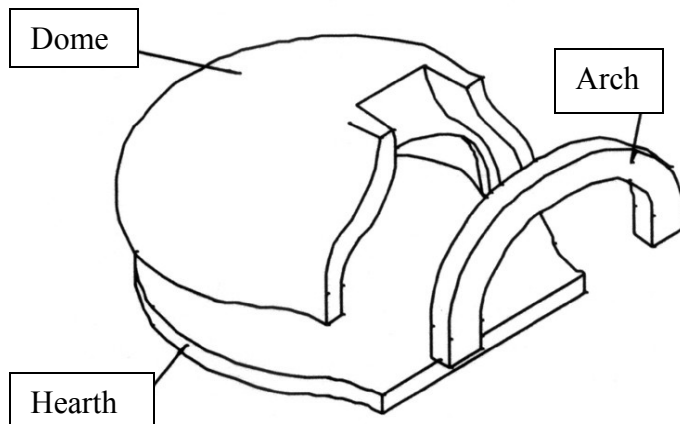
### **Hearth Insulation – Super Isol Backup Board (included)**

Your CBO oven comes with an insulating “Super Isol Backup Board”, or Isol Board to go under the hearth for insulation. You must place the Isol Board between your oven and The Support Base that has been built. Do not use any materials to attach the oven to the Isol Board (mortar, cement, glue). It is very important that the entire base of the oven come in contact with the Isol Board. The decorative finish of the oven should be built on top of the Support Base, but not on top of the Isol Board.

Super  
Isol  
Board

## **THE HEARTHSTONE (Hearth)**

The Hearthstone for the CBO-750 is one piece. The Hearthstone should be placed on top of The Support Base Insulation with the front face of the Hearthstone lined up evenly with the front face of The Super Isol Board.



## **PROPER OVEN PLACEMENT**

It is very important to get your oven in the right position before you mortar it together. Once you have your Support Base built, The Super Isol Board in place on top of the Support Base, and your Hearth in place you should set the The Oven Dome (Dome) on top of the Hearth. The Dome must be set back from the front edge so the Arch lines up evenly with the front of the Hearth. Once that is complete, place the Arch in place with the Metal Decorative Door attached. Be certain the door and oven are correctly lined up. Once you have everything in the right position mark the outer edge of The Hearth. At this point remove the Metal Decorative Door, and Arch.

## **THE OVEN DOME**

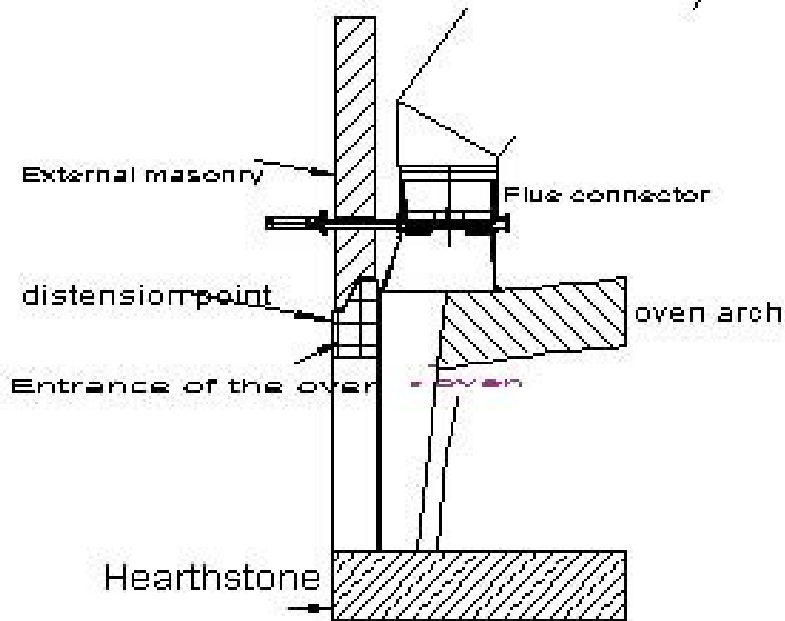
Purchase a small bag of refractory mortar. Mix the mortar with water (1 proportion water for 3 proportions of mortar) in order to get a mixture with a consistence equivalent to that of plaster. **DO NOT MIX SAND WITH THE MORTAR FOR THE OVEN SEAMS.** Lift the oven Dome off the Hearth and place wood spacers around the seam to “float” the Dome over the Hearth. Place a thin set of mortar (no more than ¼ inch) all around the perimeter of the Hearth directly under the Dome without changing the position of the Dome. Lower the oven Dome on the Hearth in position. Check your marks on The Hearth, and make certain it is still in position. Finish the interior seam of the dome and hearth by smoothing out the mortar to give it a finished look.

## **THE ARCH FACING STONE (Arch)**

Once the Dome is in place, place the Arch Facing Stone (Arch) into place with the Metal Door attached. You will use a thin set of mortar between the Dome and the Arch. Make certain the front of the Arch is lined up in the correct position so your door will open freely and be flush with the front of the oven base. Add enough mortar to the seam between the Dome and the Arch to make it airtight.

## **THE CHIMNEY**

For the building of the chimney it is important to refer to the standards in place in your local building code. Every CBO Oven comes with a metal damper chimney piece coupling; this is fitted in place with screws to the pre-installed insert nuts. Once in place use the mortar to make an air tight seam between the flue and the oven dome. This system allows for the use of a 6” diameter rigid or flexible metal chimney (use a type of chimney designed for wood fires). Once again, check with your local building department to insure you adhere to the local regulations.



## **THE OVEN DOOR**

The Oven Door is fitted to the oven with the screws and the threaded metal inserts provided. The door should already be installed when the Arch is attached to the Dome. The supplied screws leave it in place thanks to metallic inserts place in the Arch, and the seam will assure the water tightness and act as insulation.

## **THE OVEN ARCH INSULATION**

**THIS IS VERY IMPORTANT FOR THE CORRECT FUNCTIONING AND LIFE OF YOUR CBO OVEN!**

The oven arch must be covered with a minimum of 2.50 in. thick Ceramic Fiber Insulation Blanket (included) that withstands high temperature and it should cover the entire surface area of the Dome. This Ceramic Fiber Blanket is provided to you when you purchase a Chicago Brick Oven. You can choose to insulate the oven further by packing above the Ceramic Fiber Blanket with Vermiculite or other insulating material.

## **The Proximity of Combustible Materials**

Every local building code is unique. Please check with your local building code or your fire department to find the exact specification of your town. You are responsible for following all building codes in your local geography.

## **OPERATING INSTRUCTIONS**

**Please follow these instructions exactly as written. If you do not follow these instructions you may cause permanent damage to your oven and your warranty may be void.**

When the fire is lit for the first time, keep the flames low so that the humidity can be released from the oven and the surrounding masonry work. This should be done every day for at least 3 days for about 10 hours without exceeding 212°F (100°C). This is important because water will evaporate at 212°F, so this temperature over a few days will cause all of the moisture to evaporate to properly “cure” your oven. If any small cracks appear do not worry, this is normal due to thermal expansion; the quality of your oven will not be affected because of this.

After you have cured your oven and you are ready to start cooking, light a small fire and slowly build it. The interior bricks of your oven will turn black at first. You will be able to tell when the oven is at 572°F (300°C) when the inner walls turn from black (fire smoke) to a whitish grey. This is a perfect temperature for most cooking purposes. It is wise not to go beyond this temperature as it may cause serious damage to the oven. Do not think that since a hot oven is good, a hotter oven is better! Remember, you purchased a CBO oven that has a very low chamber; you do not need to overheat your oven like you do with ovens that have a high chamber.

In spite of the fact that this oven is capable of warming a room, it must not be used as a method of heating, and should not be considered as such.

Do not throw chunks of wood violently into the oven fire when it is lit. Every time you light your fire, make sure the fire covers as much of the surface of the hearthstone as possible.

You should plan on using your oven at least 2 times before you actually eat what is cooked in it. By this time the oven will be properly cured. Test some basic bread dough on the hearth and throw it out; then begin enjoying your oven.

The manufacturer is not responsible for eventual environment damages or nuisance or smokes, carbon particles. Always use dry wood in your oven! Wood should be dried for at least 2 years. If you see moisture coming from the logs while they are on fire the wood is not dry. Using wood that is not dry will cause your oven to smoke quite a bit; and can also cause damage to the oven due to the high moisture content.

Installation of these ovens should be completed by a professional or person suitably qualified.