



FIRE UP THE GOOD LIFE

THE ESSENCE OF WOOD-FIRED COOKING





FOLLOW YOUR PASSION 04
MAKE DINNER AN EVENT 06
TENDING YOUR FIRE 08
THE FLAMEROLL™ 10
CUSTOM VS. PRE-ASSEMBLED 12
MADE IN AMERICA 14

FOLLOW YOUR PASSION

There's just something about cooking outdoors over a wood fire that brings people together. Does it satisfy our primal need for self-sufficiency? Does it connect us to history and the generations of outdoor chefs before us? Or does it simply create a taste that must be savored?

All we know is that whenever we fire up our brick oven a crowd gathers, enjoying new flavors and making lifelong memories.

Our goal is not to overwhelm you with every aspect of purchasing, installing and cooking with a brick oven. There are books we can suggest for that purpose. [Just ask us](#), and [check out our library of videos](#) featuring in-depth instructions and advice.

These pages represent the beginning of your search. As outdoor cooking enthusiasts ourselves, we're excited to be part of your journey and share our knowledge and passion with you. So that you can, in turn, share it with friends and family around the glowing embers in your own backyard.

We've tested every brick oven on the market. Start here, and we'll help you discover the joys of owning an authentic wood-fired oven.



Wood-fired cooking is not only about the most delicious pizza or the perfect sear. It's about the joy that's reserved for special occasions and remembering that they're all special.



MAKE DINNER AN EVENT

With modern, high-tech kitchen appliances all the rage, why would anyone spend 45 minutes building a fire to cook?

At the risk of being blunt, if you don't have the patience to build a fire, accompanied by your favorite music and beverage, you probably shouldn't be in the market for a brick oven.

This is more than just an oven. It's a process. An opportunity to slow down, build a fire just like they did thousands of years ago and create flavors that are only possible from authentic Old World-design ovens.

It's part of the overall cooking experience and lifestyle of owning a wood-fired oven.

INTERACTIVE COOKING AT ITS BEST

Our brick ovens are manufactured to produce a rolling fire, creating the perfect, versatile cooking environment. Bake slowly at 200°F for dishes like wine-braised beef, or up to 1,000°F for a 90-second Neapolitan pie. Fire your hearth with apple, maple or cherry woods to produce irresistible, dynamic flavors.

When you become a wood-fired chef, your cast iron skillet is always handy. Just add fresh simple ingredients for delicious culinary creations.

- Seared steaks and pork chops
- Chicken cacciatore
- Halibut with lemon wine sauce or cedar plank salmon
- Vegetables with a little seasoning and olive oil
- Hot hearth bread

Anything you cook on a grill or in a conventional oven can be prepared in your wood-burning oven. The difference? Everything tastes better when it's wood-fired.

TENDING YOUR FIRE

An authentic wood-burning oven means “in-chamber” fire. Only in-chamber fire produces the high heat and wood flavors that make everything taste better. To be clear, any appliance with a firebox underneath the cooking surface is not an oven. It’s a grill.

SELECTING THE RIGHT WOOD

The right wood can enhance the flavor profile of a wide range of foods. When choosing, be mindful that hard, dry, aged wood burns hotter and cooks faster. The best-burning hardwoods are arbor, ash, beech, maple and oak. Experiment to find your preferred methods and wood. It’s not science. It’s cooking.

GENUINE WOOD-FIRED EXPERIENCE

With our FlameRoll™ it’s simple to build a fire capable of creating up to 1,000°F heat. To begin, put a spark to tinder and kindling set directly on the stone hearth. Slowly build your fire using charcoal, cooking wood or a combination of both. Allow the heat to bake into the stone for 35 minutes to an hour. Then move the fire to the back or side of the oven, creating room for your food. Let the residual heat perfectly crisp your pizza crust.

No matter what wood you use, an oven with a square shape or high dome design won’t give you the high, sustained heat that a true brick oven chef needs.

[Watch this video to learn the best way to start a fire](#)

Building an intense, rolling fire is one of the best parts of the entire cooking experience.

FLAVORED WOOD

Imagine the aroma and mouthwatering taste of apple wood turkey, orange wood duck or maple wood steak. With an in-chamber fire and your own creativity, there’s no limit to the flavors you can produce. Infuse your favorite recipes with the rich smokiness of these flavored cooking woods.

- Alder • Apple • Apricot • Cherry • Grape •
- Hickory • Lemon • Maple • Mesquite •



**THE
FLAMEROLL™**

[CLICK TO WATCH A DEMONSTRATION](#)

Our proprietary FlameRoll™ combines high heat and a beautiful aesthetic for the ultimate outdoor cooking experience. True to traditional Italian wood-fired ovens, the Chicago Brick Oven design features a low, igloo-shaped dome.

The FlameRoll™ creates a vacuum for concentrated heat up to 1,000°F. Unlike other ovens that trap heat at the dome ceiling, our oven vent pulls the flame horizontally across the top of the dome and then vertically down the sides, to create higher temperatures for superior cooking.

Combined with a modern and efficient flue system, the high-performance design allows you to cook with radiant heat, convection and conduction. That means bubbling cheeses, flaky crusts and expertly seared meats.



The unique shape of our ovens reduces cold spots and ensures the efficient use of stored heat, evenly cooking food from all directions. [Click to see how](#)

THE MOST IMPORTANT DECISION YOU'LL MAKE WHEN PURCHASING A BRICK OVEN

Build custom or buy pre-finished? The answer depends on a number of factors.



CUSTOM

Chicago Brick Oven bundle kits are the best available and are made entirely in America. Just choose your style and facing material. Use any combination of stone, in any texture or color, to create a stunning oven that will fit your outdoor kitchen or patio motif.

Make sure you do your homework before selecting your contractor. We have a network of experienced contractors who fully understand the engineering behind a quality brick oven: the proper height of the dome, mechanics of the draft system, the materials inside and outside of the

oven and the overall engineering. These factors will allow you to heat an outdoor oven in less than an hour and have it stay hot for a day.

However, an improperly installed will oven take too long to heat, won't hold heat, will smoke and can even crack. These are common flaws associated with cheaply made import models. That's why we recommend that your contractor use one of our bundle kits. Because an oven that doesn't function properly, is a very expensive piece of yard art.

[Download a free copy of our oven kit install guide](#)

BUNDLE KITS

If you're looking for a one-of-a-kind oven that you design yourself with the materials of your choice, our bundle kit is the right fit. Installation is straightforward, but requires the skill and expertise of a hardscape contractor.



PRE-FINISHED

Not interested in working with a contractor or dealing with the installation process? Then don't. Select one of our pre-assembled ovens finished in a variety of styles, sizes and colors. Our cart models, for example, are perfect for patios or decks. Fully assembled and equipped with heavy-duty casters, your oven will be easy to move around if you decide to change your outdoor layout. It offers the convenience of a grill with the authenticity of a wood-burning oven.

For a more permanent look, consider a countertop oven set on a base made of brick or other sturdy surface of your choice. This is ideal for people who want the combination of a customized base with a finished oven on top.



[See a gallery of our mobile wood-burning ovens](#)



[See a gallery of our countertop wood-burning ovens](#)

With intense heat, all our ovens are self-cleaning and easy-to-maintain. Whether you decide on a bundle kit or a pre-assembled oven, cooking tools will be included in your purchase. Just cure your oven, and you're ready to cook.



MADE IN AMERICA

Today, Chicago Brick Oven is the leader in American-made residential wood-fired ovens. But first, we were three neighbors having a discussion about buying a single brick oven. That was not such a simple proposition in 2006.

At the time, 99% of residential, outdoor, wood-fired ovens bought in the U.S. were manufactured on other continents and sold here through distributors. Once an oven was ordered, the buyer waited several months for it to arrive—and only after they justified paying the astronomical import fees and freight charges.

What if the oven was damaged during shipping? Who would we negotiate with for repairs and replacement parts? Who would install it?

Little did we know, that by answering these questions, we were creating a new business. A business that would produce the best-looking, highest-quality wood-fired brick ovens, minus the hassles, worry and importing costs. Not just for our little slice of Chicago, but for anyone with a passion for time-proven, classic brick oven design combined with the most advanced American engineering available.

Looking back on it, what a great night.

Like so many great ideas, it started in the backyard with friends.



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Designed for Durability

Generations of European oven makers provided the original blueprint for our wood-fired brick ovens. These elegant designs have stood the test of time in temperate regions of Spain, Italy and Germany. But winter in Maine, for example? Well, that's another story entirely.

With a proprietary refractory cement formula and stainless steel fiber reinforcement, our ovens are designed to endure extreme climates from coast to coast.

The single-piece dome construction reduces the risk of cracking from heat or water penetration. And every one of our wood-burning brick ovens comes with a durable custom dome and sub-hearth insulation package. In good weather and bad, Chicago Brick Oven provides the enduring value of a low-maintenance, high-performance outdoor appliance.

KEEP IN TOUCH



THE CHICAGO BRICK OVEN GUY



Brick ovens have a way of bringing people together. We invite you to head over to The Hangout at www.chicagobrickoven.com/hangout/. Here you can share your photos and recipes and learn from other chefs—professionals and amateurs alike.

Feed your obsession with all things wood-fired.

- Like us on Facebook at www.facebook.com/chicagobrickoven
- Follow us on Twitter at www.twitter.com/ChicagoBrickOvn
- Find inspiration on Pinterest at www.pinterest.com/chicagobrickovn

In short, don't be a stranger.



Carm

The Chicago Brick Oven Guy

