



# CBO- 750 Hybrid & CBO-750 Hybrid - R



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### OPTIONS

<b>Oven Options</b>	"CBO-750 Hybrid" - Indoor/Outdoor Commercial Applications. Conforms to ANSI STD Z83.11 & Certified to CSA STD 1.8 & NSF "CBO-750 Hybrid - R" - Outdoor Residential Applications. Conforms to ANSI STD Z21.58, Certified to CSA 1.6	
<b>Model Options</b>	Bundle - 750 Bundle pre-mounted on 12" rail system & Gas assembly; Hood, Venting Pipe & Cap NOT INCLUDED! Counter Top - 750 prefabricated CT on 12" rail system & Gas assembly; Decorative Sides and back skirt panel offered as ADD-ON! Stand - 750 prefabricated Stand (w/out casters) & Gas assembly; Decorative Side and back skirt panel offered as ADD-ON!	
<b>Gas Options</b>	LP (Propane) - Whole Home or portable cylinder tank? NG (Natural Gas)	
<b>Altitude of install site</b>	The altitude will determine which gas orifices for each burner will need to be installed at factory; specify at time of order per table below 0-2,000 FT (Standard Orifices applies) 2,001 - 3,000 FT (Custom Orifices Applies) 3,001 - 4,000 FT (Custom Orifices Applies) 4,001 - 5,000 FT (Custom Orifices Applies) 5,001 - 6,000 FT (Custom Orifices Applies)	
<b>Gas Burners Specs</b>	LP Ratings Infrared Burner: 36,000 BTU/HR Ambient Burner: 18,000 BTU/HR Manifold Pressure: 10" WC	NG Ratings Infrared Burner: 36,000 BTU/HR Ambient Burner: 27,000 BTU/HR Manifold Pressure: 4" WC
<b>Electrical Specs</b>	Volts: 120 AMPS: 1.50 Frequency: 60 HZ The electrical cord provided with oven is 6' long. DO NOT USE EXTENSION CORD! Plan accordingly as to where to install the electrical outlet.	
	<ol style="list-style-type: none"> <li>1. For NG, the gas pipe line used should be 1" pipe unless otherwise stipulated by local code.</li> <li>2. For NG, the gas supply line used to attach from the 1" pipe to the Hybrid should be reduced to 3/4" or 1/2" to fit the inlet pipe on the oven.</li> <li>3. For NG and LP, the Hybrid louvered stainless steel front panel should never be covered or enclosed. Recessing the Hybrid frame and burner below the countertop surface and into an enclosed area should never be done.</li> <li>4. The oven is equipped with a direct ignition system for both hearth and ambiance burners, therefore there are no standing pilots which consume gas inefficiently.</li> <li>5. If Using LP, need to know if this will be Home connect or portable canister. If Home connect, Factory will remove hose, valve &amp; regulator assembly.</li> </ol>	
	<ol style="list-style-type: none"> <li>1. The oven is equipped with a direct ignition system for both hearth and ambiance burners, therefore there are no standing pilots which consume gas inefficiently.</li> <li>2. The ambiance burner ratings for natural gas and propane gas are lower than other ovens.</li> <li>3. The oven is well insulated thus keeping the hearth temperature as stable as possible and therefore the hearth burner OFF.</li> <li>4. The hearth burner is infrared; the most efficient atmospheric burner available.</li> <li>5. Carbon monoxide emissions are way below the 800 parts per million authorized by the ANSI Z83.11 Standard for Food Service Equipment.</li> <li>6. For NG and LP, the Hybrid louvered stainless steel front panel should never be covered or enclosed. Recessing the Hybrid frame and burners below the countertop surface and into an enclosed area should never be done.</li> </ol>	

The Chicago Brick Oven family thanks you for being part of our team!

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