

# 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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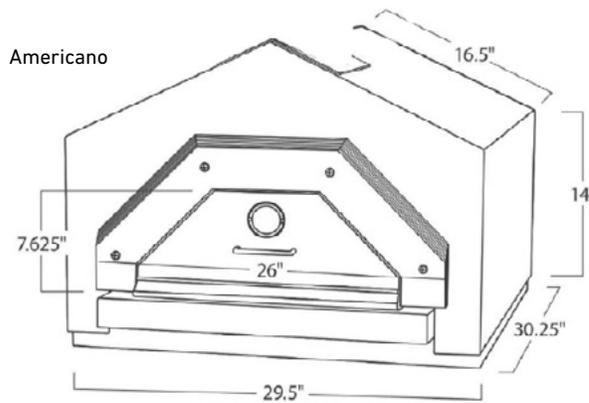
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### FEATURES & BENEFITS

- 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

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Pizza Peel



Brush



FlameRoll®



Radiant Heat



Convection



Conduction