

### Keeps Powerful Heat In

- Marsal keeps the oven hot with a 2" lip below the cooking chamber opening that prevents heat from rolling out when the door is open. This heat is thermostatically controlled from 300° to 650° F.

### Vented Control Door

- Attractive and practical, the control door conceals the thermostat and safety valve, making operation, maintenance, and service a breeze.

### Built to Last

- Heavy duty adjustable feet, casters optional.

### Zero Clearance on Sides

- Ultra-High-Temperature Fiberglass Insulation allows for 0" clearance on both sides. *We still recommend 3 - 4" of clearance in rear for combustion air intake.*

### Protected Investment

- We poured our heart and soul into engineering the world's greatest pizza oven. So we back it with a 1 year warranty on labor and 18 months on parts.



# Oven Capacity

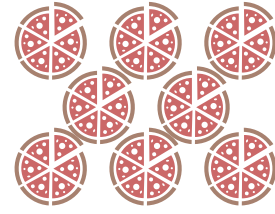
What size oven do you need?



(4) 18" pies



(6) 18" pies



(8) 16" pies



(2) 18" pies in 36" wide slice oven



(3) 18" pies in 48" wide slice oven



(4) 18" pies in 60" wide slice oven

## Find Your Perfect Oven

### SD SERIES

Model	Door Height*	Capacity*	Cooking Surface*
SD 448	7"	(4) 18" pies	36" x 48"
SD 448 double			
SD 448 triple			
SD 1048	10"	(4) 18" pies	36" x 48"
SD 1048 double			
SD 1048/SD 448			
SD 660	7"	(6) 18" pies	36" x 60"
SD 660 double			
SD 660 triple			
SD 1060	10"	(6) 18" pies	36" x 60"
SD 1060 double			
SD 1060/SD 660			
SD 866	7"	(8) 16" pies	44" x 60"
SD 866 double			
SD 866 triple			
SD 10866	10"	(8) 16" pies	44" x 60"
SD 10866 double			
SD 10866/SD 866			
SD 236 Slice oven	7"	(2) 16" pies	24" x 36"
SD 236 double		(3) 16" pies	24" x 48"
SD 248 Slice oven		(4) 16" pies	24" x 60"
SD 248 double			
SD 260 Slice oven			
SD 260 double			

\* Per section

### MB SERIES

Model	Capacity*	Cooking Surface*
MB 42	(4) 18" pies	36" x 42"
MB 42 double		
MB 60	(6) 18" pies	36" x 60"
MB 60 double		
MB 866	(8) 16" pies	44" x 60"
MB 866 double		
MB 236 Slice	(2) 16" pies	24" x 36"
MB236 double		

\* Per section

### COMBO OVENS

Model	Description
MBC 448	MB 42 stacked on SD 448
MBC 1048	MB 42 stacked on SD 1048
MBC 660	MB 60 stacked on SD 660
MBC 1060	MB 60 stacked on SD 1060

Full product specification sheets, CAD and Revit files are available on our website.



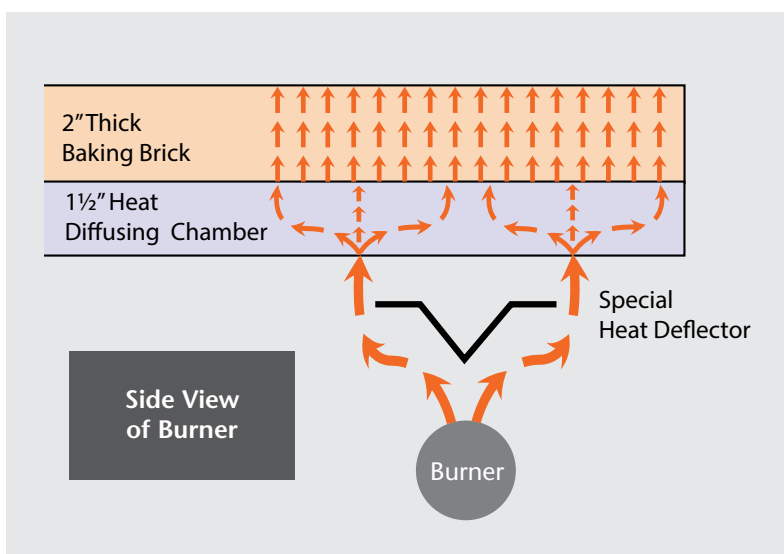
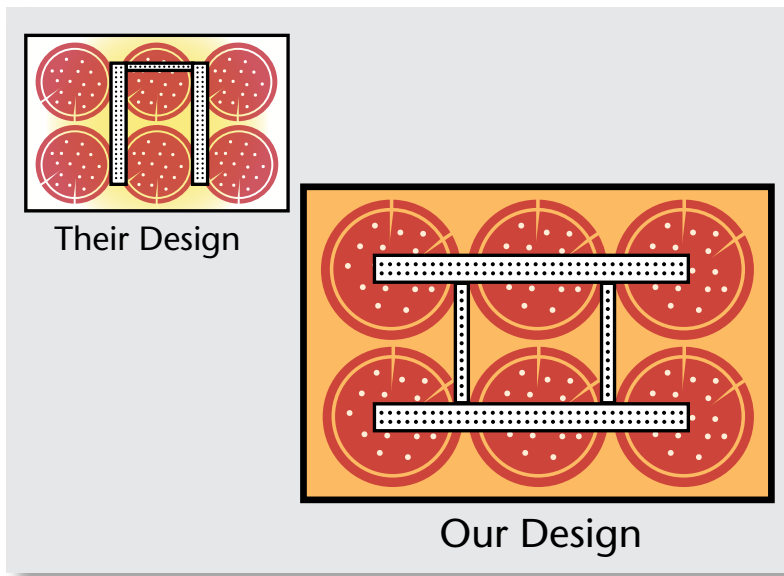
## MB SERIES SD SERIES





# Simply the Best

- **Superior Burner Design** - our signature left-to-right burner design means every pie has part of the burner system directly underneath it. So your Marsal oven will heat evenly and powerfully, keeping up with you at even your busiest times!
- **Innovative Air Chamber** - our air chamber, located below the cooking surface, eliminates hot spots so there is no need to rotate pies. Heat is distributed evenly throughout the baking chamber creating the crispy, brick-oven styled crust and product that your customers love.
- **Baking with Stone** - our 2" thick stone cooking surface has more mass than our competitor's 1½" deck.



## SAME POWER, SMALL SIZE

Slice ovens have a 24" deep cooking chamber and deliver the same great bake of any MB or SD Series oven.

## THE BEST OF BOTH WORLDS

Combining the power of the MB Series with the efficiency of the SD, the Combo Oven eliminates the problem of deciding which oven best fits your needs by offering two unique cooking characteristics.

# MB SERIES

## Arched Brick-Lined Ceiling



Shown with optional Rosebud Brick Veneer

- The arched refractory brick-lined ceiling of the MB Series oven develops more heat synchronization, enabling the oven to maintain temperature more efficiently and evenly.
- Our double-paneled door creates an air shield, reducing heat loss and keeping your kitchen cooler. Plus, it's counter-weighted for easy, smooth door action.



## No Need to Rotate Pies!

# SD SERIES

## Available with Optional Fire-Brick Ceiling!

- A special side baffle system uses slots instead of circles. These slots push more heat to the center of the oven, cooking your pies evenly on the top.
- SD oven feature an innovative, spring-balanced door for easy, smooth operation. Available with 7" or 10" high doors.
- Thermostat controlled temperature from 300°F - 650°F
- Now available in single, double, and triple stack oven configurations.

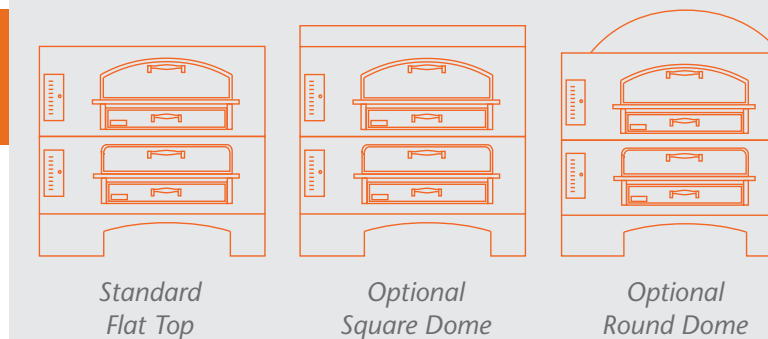


# Your Oven, Your Style

Customize your MB Series to fit your needs and decor

## Select Your Top

Choose from the standard Flat Top, the patented Round Dome Top design or Square Dome that allows you to place pizza boxes on top of your MB oven.



## Select Your Finish

MB Series ovens are fully enclosed and can be finished to fit your restaurant's decor. Want brick? Marsal offers 2 exclusive brick finishing kits.

