

HOW IS



THE BEST IN THE INDUSTRY?



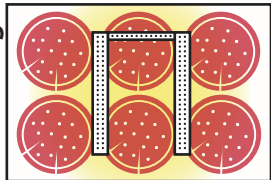
EXPECT THE BEST BAKE AND CRISPIEST PIES IMAGINABLE.



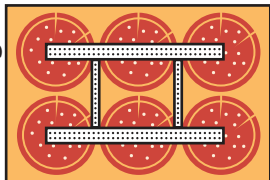
Superior Burner Design.

Marsal ovens are all built with our **exclusive left-to-right burner design**. This system allows for even heating across the entire baking deck. Our competitors, instead, use the front-to-back burner design, producing a very uneven heating surface.

Their Design.

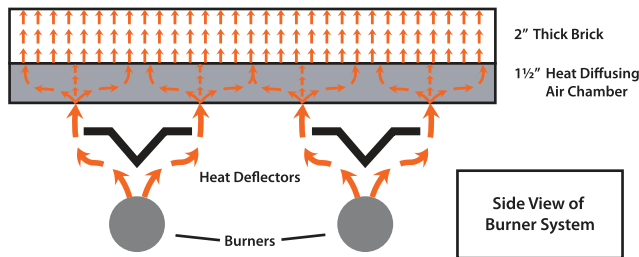


Our Design.



Ensuring an Even Bake.

Marsal Ovens also incorporates a 1½" **Heat Diffusing Air Chamber** and a 2" thick cooking surface that also assists in giving an even bake throughout the baking chamber, ensuring that your pizza is cooked crispier and more efficiently.



Baking With Brick.

Our 2" **thick brick cooking surface** has more mass than our competitor's 1½" cooking surface. MB Series & Wave ovens also come with a 1½" thick arched brick ceiling and rear baking chamber. These features insure that Marsal ovens won't quit on you at your busiest times.

