

COMBO OVENS



MBC 448

MB SERIES OVER SD SERIES COMBO

THE BEST OF BOTH WORLDS.



COMBO OVENS

EXPERIENCE THE BEST OF BOTH WORLDS WITH AN MB OVER SD OVEN.

Combining the power of the MB Series brick-lined deck oven with the efficiency of the SD Series deck oven, the Combo Oven eliminates the problem of deciding what type of oven will best fit the needs of your restaurant.

FEATURES

MB Series over SD Series the Combo oven is essentially an MB Series™ oven stacked over an SD Series oven. Available in two sizes, 4 Pie and 6 Pie, the Combo Oven has the same main features as the MB and SD Series deck ovens.

Marsal Burner Design runs the oven burner left to right for the best heat distribution.

Vented Control Doors conceals thermostat and safety valve.

Full Length 10 gauge Heat Deflectors diverts heat from the burners to ensure an even heat throughout the baking chamber.

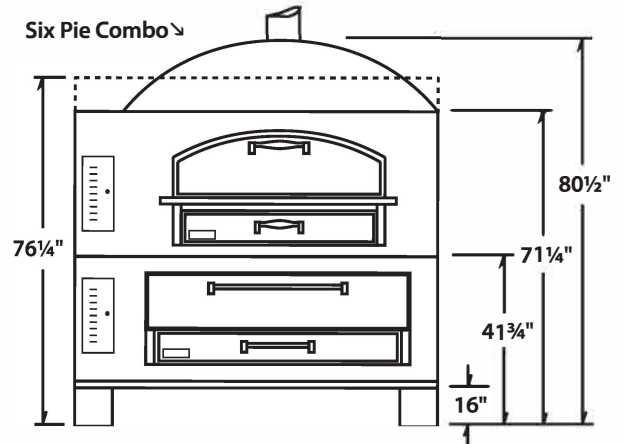
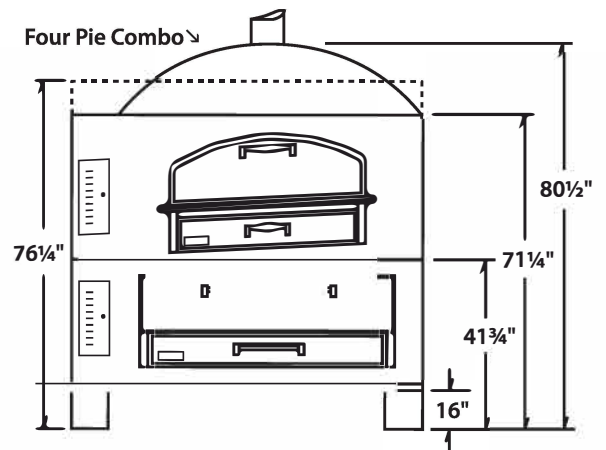
Thermostatically controlled from 300° to 650° F.

18 gauge Stainless Steel lines the front and bottom doors of the Combo Ovens. The top oven doors are powder coated black. The rest of the oven is manufactured using 18 gauge aluminized steel both inside and outside.

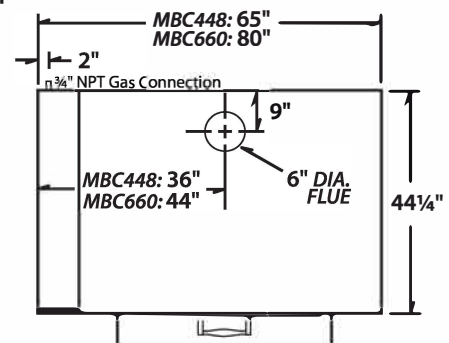
Ultra High Temperature Fiberglass Insulation allows for 0" clearance in rear and sides.

Gas Connection 3/4" in rear of oven.

Warranty 1 year on labor and 18 months on parts.



Top View



specifications

	MBC448 4-Pie Combo	MBC660 6-Pie Combo
Height	80½"	80½"
Depth x Length	44¼" x 65"	44¼" x 80"
Cooking Surface	Top	36" x 42"
	Bottom	36" x 48"
BTUs	LP: 90,000 x 2	LP: 120,000 x 2
	NAT: 95,000 x 2	NAT: 130,000 x 2
Electrical	120 VAC	120 VAC
Shipping Weight	2,375 lbs.	3,100 lbs.
Pizza Pie Capacity	(8) 18" Pies	(12) 18" Pies



NSF-ANSI-4
IC62



Made in the USA



44 Lakeside Avenue, Burlington, VT 05401 (802) 658-6600 FAX: (802) 864-0183

Call for full product information or visit us online at www.marsalsons.com