



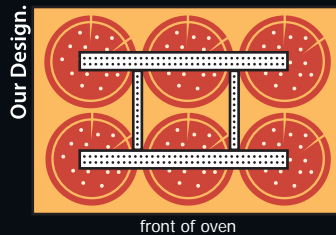
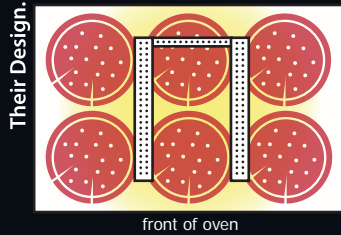


Can you imagine never having to rotate pies again? How about a crust so crispy and delicious that your customers will be craving for more? Marsal's SD Series gas deck pizza ovens are redefining how pizzeria owners equip their stores throughout the world.

Utilizing Marsal's revolutionary burner system and design, SD Series ovens is the go-to pizza oven for that faster cooked, crispier crust pie that looks and tastes great. There is no question why this oven has quickly become the new standard in the pizza industry.

## EXCLUSIVE MARSAL 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.



As the special air chamber located below the cooking surface eliminates hot spots and eliminates the need to rotate pies, an exclusive baffle system using slots instead of circles push more heat to the center of the oven, cooking your pies evenly on top and providing for a crispier, evenly baked pizza.



## DESIGNED TO BE THE BEST.

The SD Series is equipped with features not seen anywhere else, insuring that your product is baked at the highest quality with the best results.

A **spring balanced door** provides for a smooth door action to ease your access to the baking chamber.

**Thermostatically Controlled** from 300° to 650° F.

**18-gauge stainless steel** lines the front and doors.

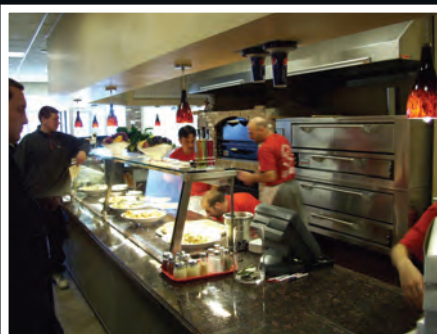
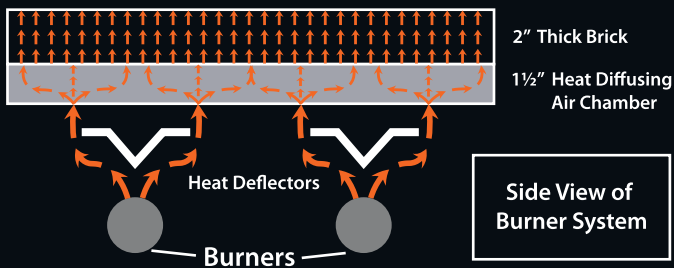
**Heavy Duty Adjustable Legs** are welded to the oven's base.

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

**Warranty** 1 year on labor and 18 months on parts.

## BRICK-LINED BAKING CHAMBER.

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.



# SPECIFICATIONS

Total 18"  
Pizza Pie  
Capacity

Height

Depth x  
Length

Cooking Surface  
(Depth x Length)

BTUs per unit  
(LP|NAT)

Shipping  
Weight

SD448 Single	4	55½"	43¼" x 65"	36" x 48"	90,000   95,000	1,075 lbs.
SD448 Stacked	8	66"	43¼" x 65"	36" x 48" x 2	90,000   95,000	2,100 lbs.
SD1048 Single	4	59½"	43¼" x 65"	36" x 48"	90,000   95,000	1,150 lbs.
SD1048 Stacked	8	70"	43¼" x 65"	36" x 48" x 2	90,000   95,000	2,250 lbs.
SD1048 SD448	8	68"	43¼" x 65"	36" x 48" x 2	90,000   95,000	2,175 lbs.

SD660 Single	6	55½"	43¼" x 80"	36" x 60"	120,000   130,000	1,400 lbs.
SD660 Stacked	12	66"	43¼" x 80"	36" x 60" x 2	120,000   130,000	2,750 lbs.
SD1060 Single	6	59½"	43¼" x 80"	36" x 60"	120,000   130,000	1,475 lbs.
SD1060 Stacked	12	70"	43¼" x 80"	36" x 60" x 2	120,000   130,000	2,900 lbs.
SD1060 SD660	12	68"	43¼" x 80"	36" x 60" x 2	120,000   130,000	2,825 lbs.

SD886 Single	8	55½"	51¼" x 86"	44" x 66"	120,000   130,000	1,625 lbs.
SD886 Stacked	16	66"	51¼" x 86"	44" x 66" x 2	120,000   130,000	3,200 lbs.
SD10886 Single	8	59½"	51¼" x 86"	44" x 66"	120,000   130,000	1,900 lbs.
SD10886 Stacked	16	70"	51¼" x 86"	44" x 66" x 2	120,000   130,000	3,350 lbs.

## STAINLESS STEEL FINISH. REVOLUTIONARY BAKE.



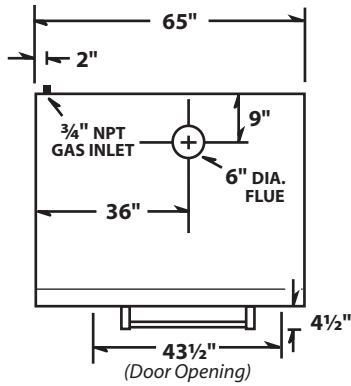
### FIREBRICK OPTION BRINGS OLD-WORLD BAKE.

It may be a standard deck oven, but there's nothing "standard" about it. Not only do we offer options in size and door openings, but now we've added an option to line the baking chamber ceiling with firebrick in order to receive that brick oven exceptional bake.

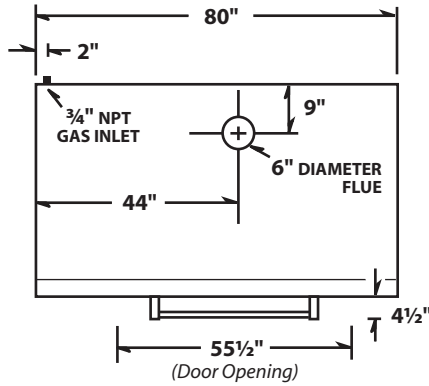


## TOP

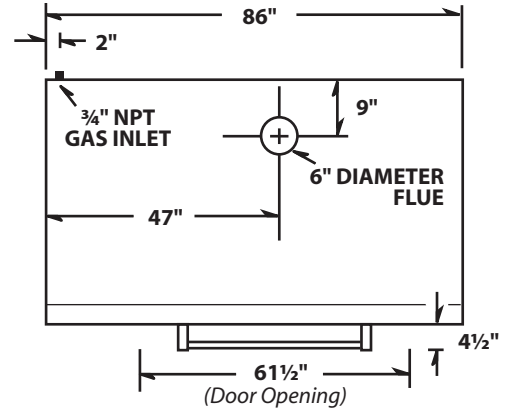
SD 448/1048



SD 660/1060

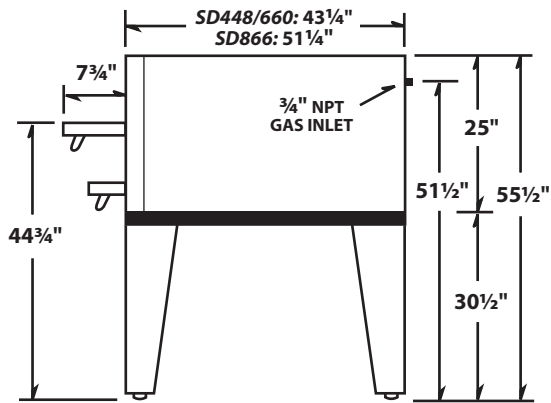


SD 866/1066

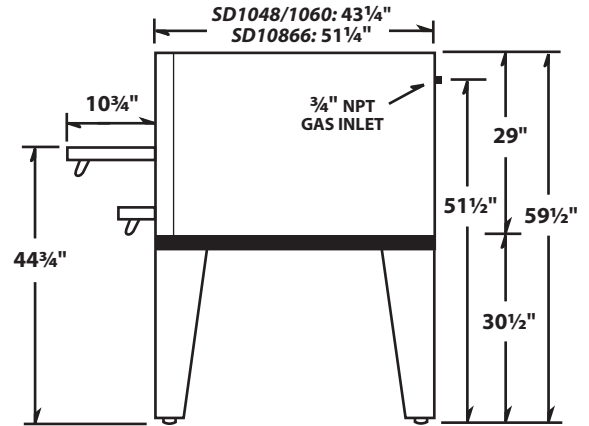


## SIDE

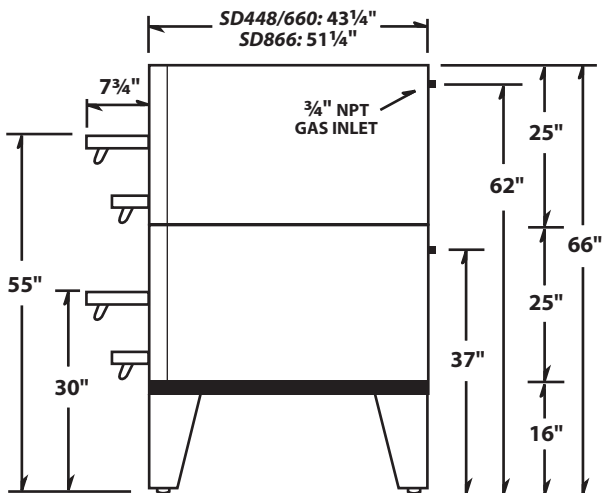
SINGLE SD 448/660/866



SINGLE SD 1048/1060/1086



STACKED SD 448/660/866



STACKED SD 1048/1060/1086

