



Old World Style New World Ovens

MARSAL

PIZZA OVENS

Marsal's care for quality and ingenuity has allowed us to soar to the top as the industry go-to brand. See our equipment all over the country and all over the globe - at your local pizzeria or in the greatest of restaurant chains.

"Your company's oven is one of the reasons I can so perfectly match the NY style of pizza making. Its quality is unsurpassed, and I will continue to use your brand as long as there is life in my pizza-sauce filled veins!"

*Vincent Disanza Familia Pizzeria
Las Vegas, NV*

**Old
World
Bake**





Why MARSAL

"I still LOVE the ovens and so do all the customers. I love working the ovens & watching their mouths drop when they walk in the door for the first time. The building was designed around the ovens and they are the first thing you see when you walk in the door. I still say WOW every time I come in. This has been my dream for many years and it's awesome to finally see it come true. A lot of customers say the new ovens make the pizza even better. Our sales are up over 50% from before we moved and football season hasn't started yet."

LeAnn - Steffey's Pizza



The arched refractory brick-lined ceiling of the MB Series ovens develop more heat synchronization, enabling the oven to maintain temperature more efficiently and evenly.



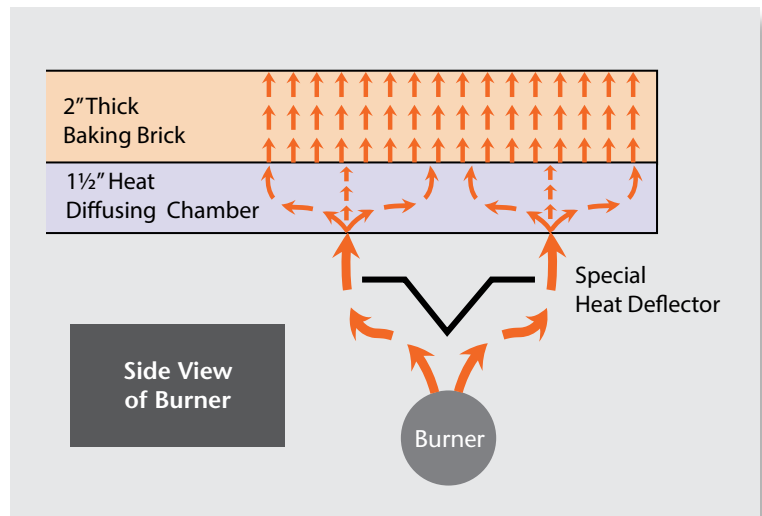
Our 2" thick stone cooking surface has more mass than our competitor's 1-1/2" deck. So your Marsal ovens won't quit, even at your busiest times.





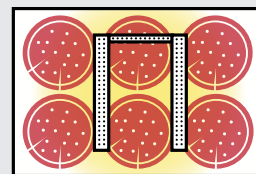
A PERFECT BAKE

Marsal ovens incorporate a 1½” heat diffusing air chamber and a 2” thick cooking surface for an even bake throughout the oven. So your pizza is cooked crispier and more efficiently.

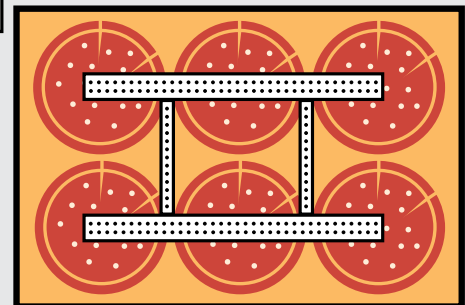


SUPERIOR BURNER DESIGN

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



Their Design



Our Design

Simply the BEST



MB SERIES



Shown with rosebed brick veneer

MB SERIES BRICK LINED OVENS

Brick lined gas deck pizza oven delivers the bake of an old world oven with the ease of a gas deck

- Warranty: 1 year labor, 18 months parts
- Light counter weight double panelled door creates an air shield, reducing heat loss and keeping the workspace cool
- 2" thick cooking surface, 1½" for the slice series
- Thermostatically controlled from 300°F to 650°F
- Bright interior halogen light
- Stainless steel sides and top (aluminized front)
- Heavy duty adjustable legs are welded to the oven's base
- Ultra high temperature fiberglass insulation allows for 0" clearance on both sides
- Fully enclosed and ready to be finished. Finish on your own or choose our stainless steel or brick finishing kits.
- Available in 3 top styles, the standard flat top and optional square and round dome top
- Can be paired with our WF Series ovens (see page 49)
- Includes Factory Paid Performance/Installation Check (see page 59)
- Available for general export use

4 Pie Series MB Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
4 Pie Series - 36" x 42" cooking surface and flat top, holds four 18" pies per section - aluminized fronts			
MB 42 Single	One base section w/30" stand and indirect vent	1525 / 692	\$38,549
MB 42 Double	Two base sections w/16" stand and indirect vent	2425 / 1100	\$72,475
Add'l Section	One base section w/16" stand	—	\$37,692
Base Section	One base section (oven with deck)	—	\$34,697

6 Pie Series MB Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
6 Pie Series - 36" x 0" cooking surface and flat top, holds six 18" pies per section - aluminized fronts			
MB 60 Single	One base section w/30" stand and indirect vent	1848 / 838	\$40,752
MB 60 Double	Two base sections w/16" stand and indirect vent	3220 / 1461	\$77,141
Add'l Section	One base section w/16" stand	—	\$39,953
Base Section	One base section (oven with deck)	—	\$37,102



8 Pie Series MB Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
8 Pie Series - 44" x 66" cooking surface and flat top, holds eight 16" pies per section - aluminized fronts			
MB 866 Single	One base section w/30" stand and indirect vent	2000 / 907	\$46,937
MB 866 Double	Two base sections w/16" stand and indirect vent	3525 / 1599	\$89,654
Add'l Section	One base section w/16" stand	—	\$46,440
Base Section	One base section (oven with deck)	—	\$43,128

SPECIFICATIONS

	MB 42 SINGLE	MB 42 DOUBLE	MB 60 SINGLE	MB 60 DOUBLE	MB 866 SINGLE	MB 866 DOUBLE
Height	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"
Depth x Length	44¼" x 62½"	44¼" x 62½"	44¼" x 80"	44¼" x 80"	52¼" x 86"	52¼" x 86"
Cooking Surface	36" x 42"	(2) 36" x 42"	36" x 60"	(2) 36" x 60"	44" x 66"	(2) 44" x 66"
BTUs	LP: 90,000 Nat: 95,000	LP: (2) 90,000 Nat: (2) 95,000	LP: 120,000 Nat: 130,000	LP: (2) 120,000 Nat: (2) 130,000	LP: 120,000 Nat: 130,000	LP: (2) 120,000 Nat: (2) 130,000
Electrical	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp



MB 236 Slice Series, Short Depth, Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
MB 236 Series - 24" x 36" cooking surface and flat top			
MB 236 Single	One base section w/30" stand and indirect vent	845 / 383	\$29,542
MB 236 Double	Two base sections w/16" stand and indirect vent	1410 / 640	\$54,842
Add'l Section	One base section w/16" stand	—	\$28,519
Base Section	One base section (oven with deck)	—	\$26,237



SAME POWER, SMALL SIZE

Slice ovens have a 24" deep cooking chamber and deliver a great bake in a smaller footprint.

"YOU CAN'T GET A BETTER PIZZA THAN THIS - ABSOLUTELY AWESOME!"

Bobby Bogнар, TV Host
History's Food Tech

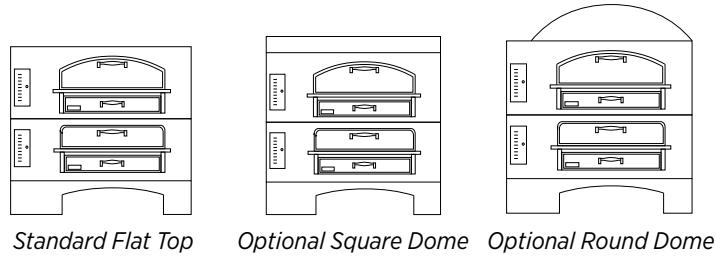




OPTIONS & ACCESSORIES

LIST PRICE

TOP STYLES	
Square dome top for MB Series - 4, 6, 8 pie (not on Slice ovens)	\$1,598
Round dome top for MB Series - 4, 6, 8 pie	\$1,598
Round dome top for MB Slice Series	\$1,195



MISCELLANEOUS	
Set of (4) Casters (2 locking, 2 non-locking) - not available on MB 236	\$1,339
Auto start timer (per section)	\$1,807
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	\$749
Direct vent	\$626

BRICK VENEER KIT (INSTALLATION NOT INCLUDED)	
MB (42 or 60) Front and Sides for single or double oven	\$5,897
MB 866 Front and Sides for single or double oven	\$6,689
MB 236 Front and Sides for single or double oven	\$4,810

Choose from 2 brick colors - Rosebud (default) and Whitestone



Right oven shown with customer specified tile, not available from factory



Rosebud Brick Veneer Kit



Whitestone Brick Veneer Kit

STAINLESS STEEL FRONT	
MB (42 or 60) front per section	\$1,202
MB 866 front per section	\$1,390
MB 236 front per section	\$1,008

STANDS	
MB42 30" stand with feet for single oven	\$3,766
MB42 16" stand with feet for double and add'l section	\$2,995
MB60 30" stand with feet for single oven	\$3,564
MB60 16" stand with feet for double and add'l section	\$2,851
MB866 30" stand with feet for single oven	\$3,722
MB866 16" stand with feet for double and add'l section	\$3,312
MB236 30" stand with feet for single oven	\$3,218
MB236 16" stand with feet for double	\$2,282

SD SERIES



SD SERIES STANDARD OVENS



SD Double Oven

Classic superiority - exclusive Marsal burner system for a superior bake

- Warranty: 1 year labor, 18 months parts
- A spring balanced door for easy access to chamber
- Special side baffle system for a perfect top bake
- 2" thick cooking surface, 1½" for the slice series
- Thermostatically controlled from 300°F to 650°F
- 18 gauge stainless steel top, sides and doors
- Heavy duty adjustable legs are welded to the base
- 0" clearance on both sides to a combustable wall using ultra high temperature fiberglass insulation
- Available with 7" and 10" high door openings
- Includes Factory Paid Performance/Installation Check (see page 59)
- Available for general export use



4 Pie Series SD Series Standard Deck Ovens

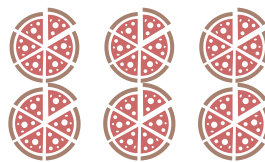
MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE	
4 Pie Series - 36" x 48" cooking surface, holds four 18" pies per section				
SD 448 7" Door	SD 448 Single	One base section w/30" stand and indirect vent	1060 / 48	\$28,800
	SD 448 Double	Two base sections w/16" stand and indirect vent	2060 / 934	\$51,005
	SD 448 Triple	Three base sections w/6" stand and indirect vent	3100 / 1406	\$75,485
	Add'l Section*	One base section w/16" stand	—	\$26,258
	Base Section	One base section (SD 448 oven with deck)	—	\$24,660
SD 1048 10" Door	SD 1048 Single	One base section w/30" stand and indirect vent	1075 / 488	\$29,873
	SD 1048 Double	Two base sections w/12" stand and indirect vent	2070 / 939	\$53,158
	Add'l Section*	One base section w/12" stand	—	\$27,338
	Base Section	One base section (SD 1048 oven with deck)	—	\$25,733
	SD 1048/SD 448	SD 448 stacked over SD 1048 w/12" stand and indirect vent	2175 / 986	\$52,085

* Additional section to make double stack oven

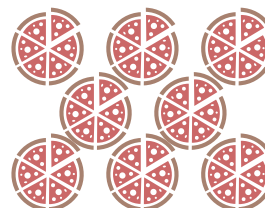
WHAT SIZE OVEN DO YOU NEED?



(4) 18" pies



(6) 18" pies



(8) 16" pies



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



6 Pie Series SD Series Standard Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE	
6 Pie Series - 36" x 60" cooking surface, holds six 18" pies per section				
SD 660 7" Door	SD 660 Single	One base section w/30" stand and indirect vent	1240 / 562	\$33,466
	SD 660 Double	Two base sections w/16" stand and indirect vent	2420 / 1098	\$64,793
	SD 660 Triple	Three base sections w/6" stand and indirect vent	4075 / 1848	\$96,185
	Add'l Section*	One base section w/16" stand	—	\$33,142
	Base Section	One base section (SD 660 oven with deck)	—	\$31,565
SD 1060 10" Door	SD 1060 Single	One base section w/30" stand and indirect vent	1285 / 583	\$34,733
	SD 1060 Double	Two base sections w/12" stand and indirect vent	2550 / 1157	\$67,334
	Add'l Section	One base section w/12" stand	—	\$34,416
	Base Section	One base section (SD 1060 oven with deck)	—	\$32,832
	SD 1060/SD 660	SD 660 stacked over SD 1060 w/12" stand and indirect vent	2500 / 1134	\$66,067

8 Pie Series SD Series Standard Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE	
8 Pie Series - 44" x 66" cooking surface, holds eight 16" pies per section				
SD 866 7" Door	SD 866 Single	One base section w/30" stand and indirect vent	1625 / 737	\$39,182
	SD 866 Double	Two base sections w/16" stand and indirect vent	2910 / 1320	\$76,255
	SD 866 Triple	Three base sections w/6" stand and indirect vent	4600 / 2086	\$113,342
	Add'l Section	One base section w/16" stand	—	\$38,887
	Base Section	One base section (SD 866 oven with deck)	—	\$37,282
SD 10866 10" Door	SD 10866 Single	One base section w/30" stand and indirect vent	1900 / 862	\$41,242
	SD 10866 Double	Two base sections w/12" stand and indirect vent	3220 / 1460	\$80,366
	Add'l Section*	One base section w/12" stand and indirect vent	—	\$40,939
	Base Section	One base section (SD 10866 oven with deck)	—	\$39,341
	SD 10866/SD 866	SD 866 stacked over SD 10866 w/12" stand and indirect vent	3165 / 1435	\$78,307

* Additional section to make double stack oven



SD 236 Slice Series, Short Depth, Standard Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
SD 236 Series - 24" x 36" cooking surface			
SD 236 Single	One base section w/30" stand and indirect vent	780 / 354	\$24,134
SD 236 Double	Two base sections w/16" stand and indirect vent	1490 / 676	\$46,296
SD 236 Triple	Three base sections w/6" legs and indirect vent	TBD	\$68,702
Add'l Section*	One base section w/16" stand	—	\$23,810
Base Section	One base section (SD 236 oven with deck)	—	\$22,399

OPTIONS & ACCESSORIES

LIST PRICE



MARSAL PIZZA OVENS

FACTORY INSTALLED FIBERBRICK LINED BAKING CHAMBER	
4 pie ovens, per deck	\$1,728
6 pie ovens, per deck	\$1,944
8 pie ovens, per deck	\$2,376
SD 236, per deck	\$1,296

MISCELLANEOUS	
Auto start timer (per section)	\$1,807
Set of (4) Casters (2 locking, 2 non-locking)	\$1,339
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	\$749
Direct vent (not available on triple stacked ovens)	\$626

STANDS	
Stand w/feet for single oven	
30" stand for SD448 & SD1048	\$4,054
30" stand for SD660 & SD1060	\$1,814
30" stand for SD866 & SD10866	\$1,814
30" stand for SD236	\$1,649
Stand w/feet for double oven	
16" stand for SD448	\$1,598
12" stand for SD1048	\$1,606
16" stand for SD660	\$1,577
12" stand for SD1060	\$1,584
16" stand for SD866	\$1,606
12" stand for SD10866	\$1,598
16" stand for SD236	\$2,750
Stand w/feet for triple oven	
6" stand for SD448	\$1,418
6" stand for SD660	\$1,404
6" stand for SD866	\$1,411
6" stand for SD236	\$1,418
12" Stand w/feet	
12" stand for SD1048/SD448	\$1,606
12" stand for SD1060/SD660	\$1,584
12" stand for SD10866 double & SD10866/SD866	\$2,938

SPECIFICATIONS

MODEL	SD 448		SD 1048		SD 1048/ SD 448	SD 660		SD 1060		SD 1060/ SD 660	SD 866		SD 10866		
	S	D	S	D		S	D	S	D		S	D	S	D	
Height	55½"	66"	59½"	70"	66"	55½"	66"	59½"	70"	66"	55½"	66"	59½"	70"	
Depth x Width	43¼" x 65"					43¼" x 80"					51¼" x 86"				
Cooking Surface	36" x 48" per section					36" x 60" per section					51¼" x 86" per section				
BTUs per section	95,000 Natural / 90,000 LP					130,000 Natural / 120,000 LP					130,000 Natural / 120,000 LP				

S - Single D - Double



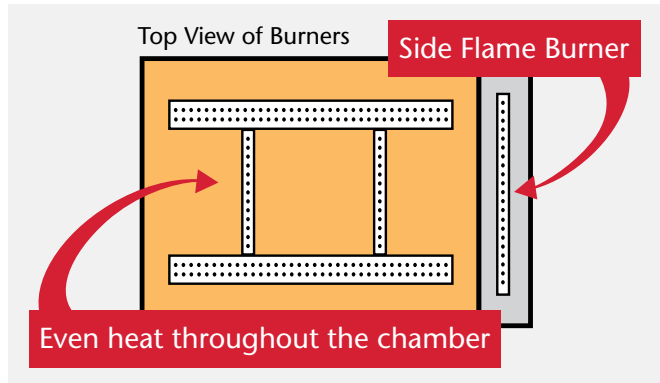
WF SERIES

ARTISAN WOOD FIRE STYLE

WITHOUT THE HASSLE AND LABOR

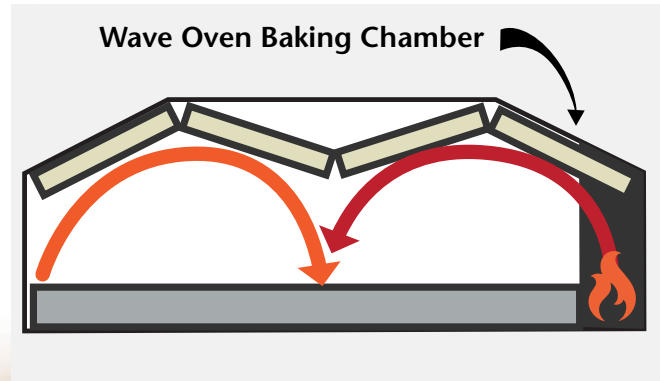
EXCLUSIVE BURNER DESIGN

The WF exclusive left-to-right burner design, coupled with a revolutionary open 40,000 BTU side burner brings the right side of the baking chamber to temperatures over 900°F. Start your bake near the flame, then move to the left for a very fast, desirable bake.



WAVE-FLAME ENGINEERING

The baking chamber is lined with refractory bricks designed to produce a "wave" of heat across the baking deck. The bricks absorb moisture and radiates a dry even heat, while the "wave" design blasts your product with heat, creating a crispy pie crust with an old-world bake.





WF SERIES WAVE FLAME OVENS

Old world style gas oven with exclusive Marsal “WAVE” baking chamber design for the most intense bake with a visible flame

**3 Minute
Artisan
Pies**

- Warranty: 1 year labor, 18 months parts
- Revolutionary “Wave” Design firebrick lined baking chamber forces the heat from the burners back down on the top of the cooking surface
- Brick lined baking chamber - the cooking surface is 2” thick brick and the rear and arched ceiling of the chamber is lined with refractory brick providing more heat retention so your oven won’t quit
- Stainless steel sides
- Open 40,000 BTU side burner brings the baking chamber temperatures to over 900°F
- Viewing window allows you and your customers to see the flame from the side burner giving that old-world appeal
- Dual controls allow you to independently control the main burner and side burner temperatures. Two thermometers allow you to see exactly what temperature the baking chamber is so that you can easily make adjustments.
- The best of both worlds - Wave Flame ovens may be stacked on either the MB42 or MB60 ovens
- Finish it to fit your decor - factory finish allows you to decorate the oven with brick or tile, or choose the optional stainless steel finish
- Optional round dome top - experience the signature style of the Marsal dome
- Includes Factory Paid Performance/Installation Check (see page 59)
- Available for general export use

WF 42 Series Wave Flame Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
WF 42 Series - 36” x 36” cooking surface and flat top			
WF 42 Single	One base section w/30” stand and indirect vent	1600 / 726	\$53,942
WF 42 Base Section	One base section (WF 42 oven with deck)	—	\$49,716
WF 42 / MB 42*	WF 42 Stacked over MB 42 and flat top w/16” stand and indirect vent	2800 / 1270	\$87,494

WF 60 Series Wave Flame Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
WF 60 Series - 36” x 54” cooking surface and flat top			
WF 60 Single	One base section w/30” stand and indirect vent	2000 / 907	\$61,942
WF 60 Base Section	One base section (WF 60 oven with deck)	—	\$57,845
WF 60 / MB 60*	WF 60 Stacked over MB 60 and flat top w/16” stand and indirect vent	3600 / 1633	\$97,884

* See page 42 for information on the MB 42 and MB 60 ovens.



OPTIONS & ACCESSORIES

LIST PRICE

BRICK VENEER KIT	
WF42 or WF 60 single or stacked with MB 42 or MB 60 front and sides for single or double	\$5,897
<i>Choose from 2 brick colors - Rosebud (default) and Whitestone (installation not included) (see page 44 for color details)</i>	
STAINLESS STEEL FRONT	
WF 42 or WF 60 front per section	\$1,202
MISCELLANEOUS	
Round dome top	\$1,786
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	\$749
Set of (4) casters	\$1,339
Direct vent	\$626
STANDS	
WF42 30" stand w/feet for single ovens	\$4,140
WF60 30" stand w/feet for single ovens	\$4,010
MB42 16" stand w/feet for WF42/MB42	\$2,995
MB60 16" stand w/feet for WF60/MB60)	\$2,851

SPECIFICATIONS

	WF 42 SINGLE	WF 42 / MB 42	WF 60 SINGLE	WF 60 / MB 60
Height	Flat Top: 63.5" Round Dome: 68.5"	Flat Top: 74.25" Round Dome: 79.25"	Flat Top: 63.5" Round Dome: 68.5"	Flat Top: 74.25" Round Dome: 79.25"
Depth x Length	44.25" x 62.5"	44.25" x 62.5"	44.25" x 80"	44.25" x 80"
Cooking Surface	36" x 36"	Wave: 36" x 36" MB: 36" x 42"	Wave: 36" x 54"	Wave: 36" x 54" MB: 36" x 60"
BTUs	130,000	Wave: 130,000 MB: 90,000	155,000	Wave: 155,000 MB: 115,000
Electrical	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp



CT COUNTERTOP SERIES



MARSAL PIZZA OVENS



CT301 shown



CT302 shown

COUNTERTOP ELECTRIC OVENS

Superior Bake for Your Countertop

- Warranty: 1 year labor, 18 months parts
- Easy to use, high efficiency controls with one hour timer. Our controls will not overheat on stacked ovens.
- .625" thick Quick Heat Technology™ baking stones for crispy crusts
- 3.875" deck heights - 30% more room between decks than the competition
- Safe door operation - stainless steel handles are raised 3.5" from the surface of the door
- 1.75" insulated doors - 15% thicker than the competition
- Ovens are stackable for increased productivity
- Slide to Cook - adjustable vent on back
- 4" legs (not required)
- Available for general export use

CT Series Countertop Electric Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
CT301	Single door oven with 2 cooking decks	252/114	\$8,964
CT302	Double door oven with 4 cooking decks	409/186	\$16,250

Must specify voltage and phase when ordering. See below for electrical specifications.

SPECIFICATIONS

POWER SUPPLY												
	CT301						CT302					
KW	3.75						7.5					
Volts	208	220	240	208	220	240	208	220	240	208	220	240
Phase	1	1	1	3	3	3	1	1	1	3	3	3
Amps	18	17	16	11	10	9	36	34	32	21	20	18

DIMENSIONS		
	CT301	CT302
Width/Depth	30.25" W x 28.25" D x	
Height on Legs	19" H	32.25"
Height Between Decks	3.875"	
Cooking Surface	20.75" W x 20.75" D x .625" H	

* - height on legs

OPTIONS & ACCESSORIES

LIST PRICE

MISCELLANEOUS		
Oven brush		\$266
Stacking Platform, Convection (p/n 39512) - kit for stacking with any Blodgett full size convection oven		\$1,728
Stacking Platform, Hydrovection - kit for stacking with any Blodgett Hydrovection oven		\$1,728
50 HZ upcharge (per section) NET PRICE		\$274