

Select Your Finish

WF Series ovens can be finished to fit your restaurant's decor. Want brick? Marsal offers two exclusive brick finishing kits.



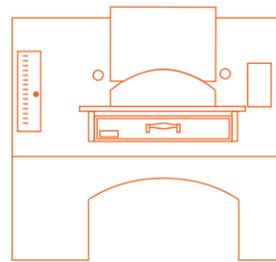
Rosebud
Brick Veneer



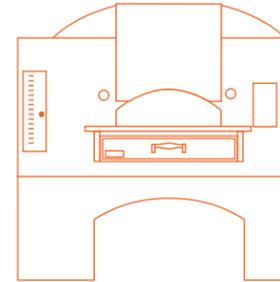
Whitestone
Brick Veneer

Select Your Top

Choose between the standard Flat Top or optional Round Dome Top design.



Standard
Flat Top



Optional
Round Dome



Create Your Perfect Old-World Oven

WAVE FLAME OVEN

Endless Possibilities

Style your oven to fit your needs. Choose the size that's right for you. Available in single ovens or stack with one of our MB Series models!

Model	Cooking Surface	BTUs
WF 42	36" x 36"	130,000
WF 42 / MB 42	(1) 36" x 36" (1) 36" x 42"	130,000 90,000
WF 60	36" x 54"	155,000
WF 60 / MB 60	(1) 36" x 54" (1) 36" x 60"	155,000 115,000



Wave oven shown stacked on Marsal MB oven
with customer supplied tile finish

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



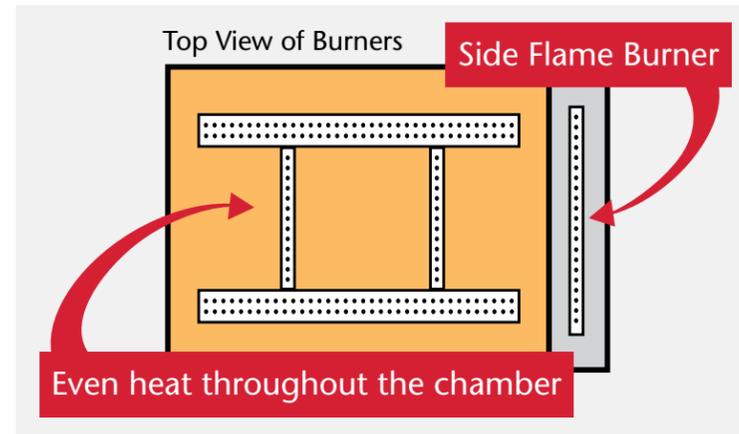
WF SERIES

MARSAL PIZZA OVENS



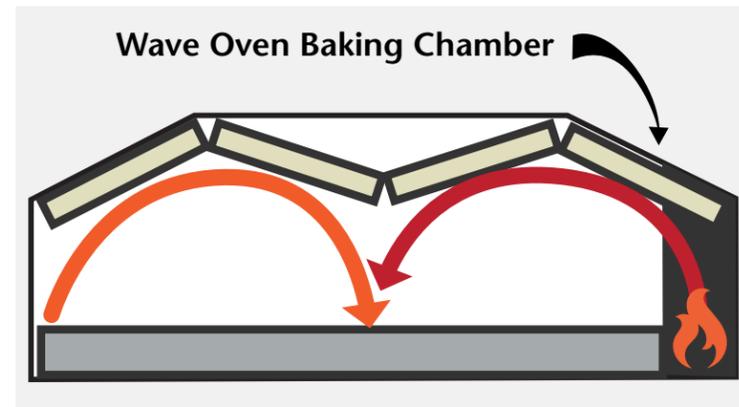
Exclusive Burner Design

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, even 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

3-Minute
Artisan
Pies

Precise Control

Independently control the main and side burner temperatures. An integrated thermometer allows you to see the precise temperature in the baking chamber so you can easily make adjustments.

Beauty that Looks & Works

An open, arched baking chamber door creates the effect of an Old-World wood burning flame oven without the hassle and safety concerns of wood.

Vented Control Door

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

View the Flame in Action

A flame viewing window allows you, and your customers, to see the flame from the side burner, giving off that Old-World appeal.



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 drop out.

Vented Control Door

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

