



Project \_\_\_\_\_  
 Item No. \_\_\_\_\_  
 Quantity \_\_\_\_\_

## SD 4 PIE SERIES

### Gas Deck Pizza Ovens

#### Model(s) Available

- SD 448** - Single oven with 36" x 48" cooking surface and 7" high door
- SD 448 Stacked** - Double oven with 36" x 48" cooking surface and 7" high door per section
- SD 1048** - Single oven with 36" x 48" cooking surface and 10" high door
- SD 1048 Stacked** - Double oven with 36" x 48" cooking surface and 10" high door per section
- SD 1048/SD 448** - SD 448 stacked over SD 1048



## SD SERIES

### Construction

- A spring balanced door provides easy access to the baking chamber
- Exclusive Marsal burner for superior bake
- 2" thick cooking surface
- 0" clearance on both sides to a combustable wall using ultra high temperature fiberglass insulation
- 18 gauge stainless steel top, sides and doors
- Heavy duty adjustable legs are welded to the oven's base

### Operation

- Thermostatically controlled from 300°F to 650°F

### Standard Features

- Warranty: 1 year labor, 18 months parts

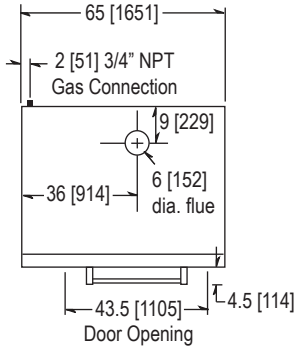
### Options & Accessories

(AT ADDITIONAL CHARGE)

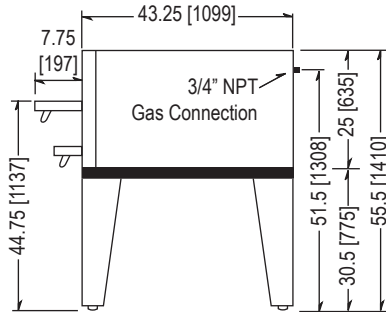
- **Stainless steel leg covers**
  - Single oven
  - Double oven
- Set of (4) casters
- Fiberbrick lined baking chamber
- Autostart timer

SHORT FORM SPECIFICATIONS: Provide Marsal SD 448 (single or double), SD 1048 (single or double) or SD 1048/SD 448 oven(s). Unit shall have a spring balanced door provides easy access to the baking chamber with a 2" thick cooking surface. The Marsal burner supplies a superior bake. 0" clearance on both sides to a combustable wall using ultra high temperature fiberglass insulation. Oven top, sides and doors are build of 18 gauge stainless steel. The Heavy duty adjustable legs are welded to the oven's base. Thermostatically controlled from 300°F to 650°F. Provide with eighteen month oven parts and one year labor warranty. Provide with options and accessories as indicated.

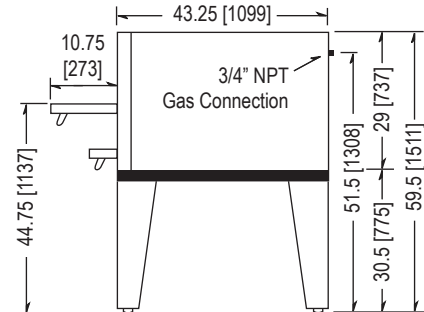
DIMENSIONS ARE IN INCHES [MM]



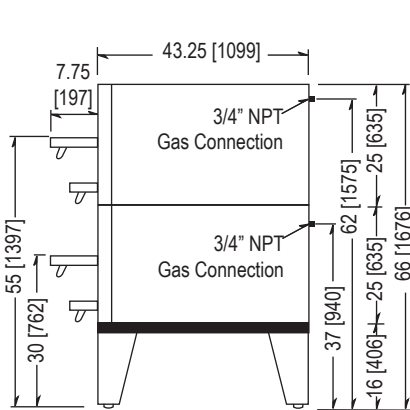
TOP VIEW - All Models



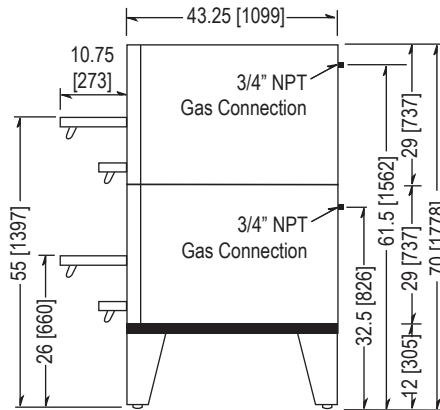
SIDE VIEW  
SINGLE SD 448



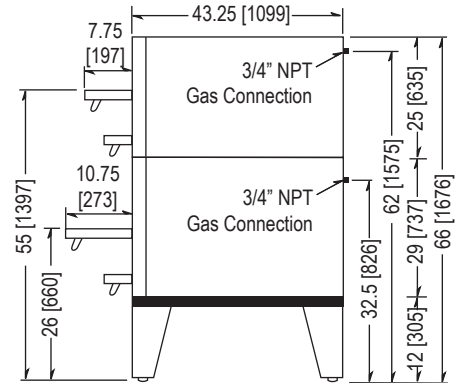
SIDE VIEW  
SINGLE SD 1048



SIDE VIEW  
STACKED SD 448



SIDE VIEW  
STACKED SD 1048



SIDE VIEW  
SD1048/SD 448

## Specifications

	SD 448	SD 448 Stacked	SD 1048	SD 1048 Stacked	SD 1048 / SD 448
<b>Height</b>	55.5" [1410]	66" [1676]	59.5" [1511]	70" [1778]	66" [1676]
<b>Depth &amp; Length</b>	43.25" x 65" [1099 x 1651]	43.25" x 65" [1099 x 1651]	43.25" x 65" [1099 x 1651]	43.25" x 65" [1099 x 1651]	43.25" x 65" [1099 x 1651]
<b>Cooking Surface</b>	36" x 48" [914 x 1219]	(2) 36" x 48" [914 x 1219]	36" x 48" [914 x 1219]	(2) 36" x 48" [914 x 1219]	(2) 36" x 48" [914 x 1219]
<b>Clearances</b>	3" space must be left at the rear to allow adequate clearance for air openings				
<b>BTUs</b>	LP: 90,000 NAT: 95,000	LP: (2) 90,000 NAT: (2) 95,000	LP: 90,000 NAT: 95,000	LP: (2) 90,000 NAT: (2) 95,000	LP: (2) 90,000 NAT: (2) 95,000
<b>Shipping Weight</b>	1060 lbs (48 kg)	2060 lbs (934 kg)	1075 lbs (488 kg)	2070 lbs (939 kg)	2175 lbs (986 kg)
<b>Capacity</b>	(4) 18" pies	(8) 18" pies	(4) 18" pies	(8) 18" pies	(8) 18" pies

All designs and specifications presented in this document are subject to change without notice due to constant innovation.