



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

## SD 8 PIE SERIES

### Gas Deck Pizza Ovens

#### Model(s) Available

- SD 866** - Single oven with 44" x 66" cooking surface and 7" high door
- SD 866 Stacked** - Double oven with 44" x 66" cooking surface and 7" high door per section
- SD 10866** - Single oven with 44" x 66" cooking surface and 10" high door
- SD 10866 Stacked** - Double oven with 44" x 66" cooking surface and 10" high door per section
- SD 10866/SD 866** - SD 866 stacked over SD 10866



## 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

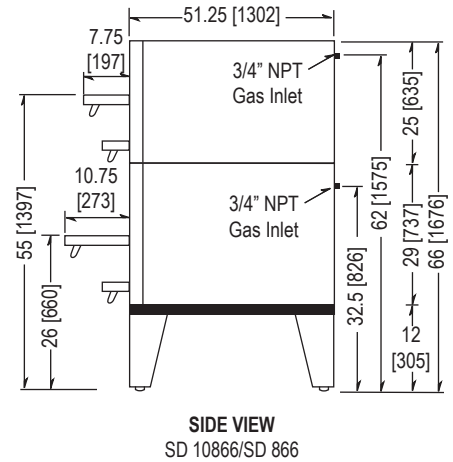
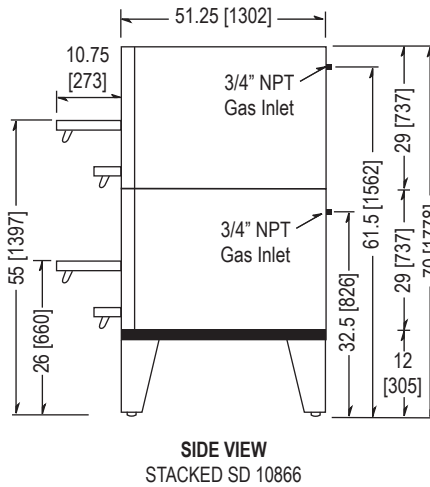
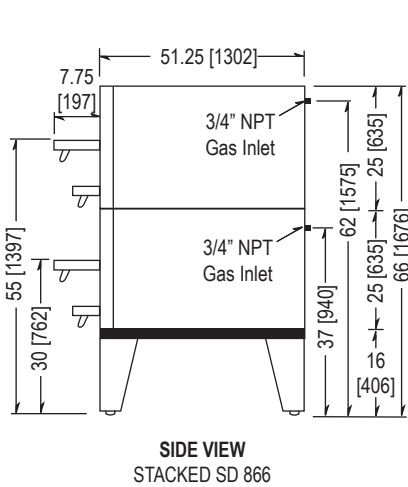
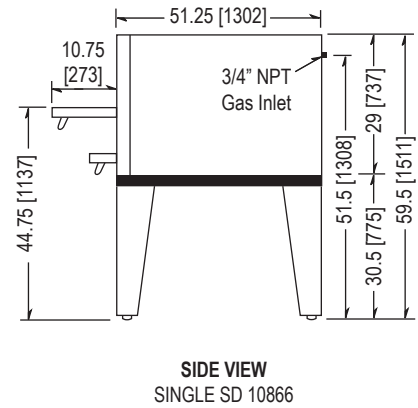
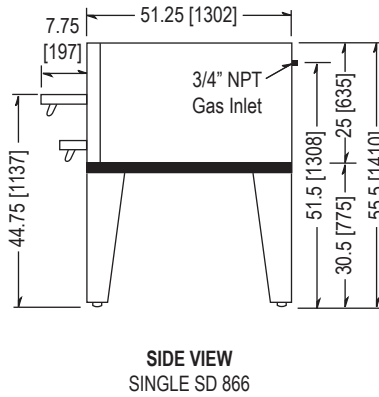
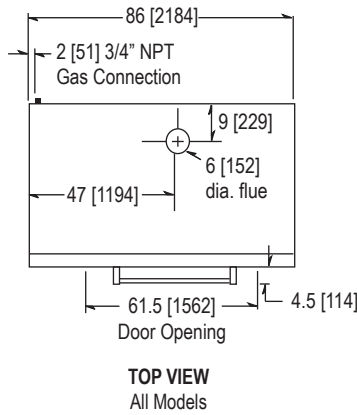
(AT ADDITIONAL CHARGE)

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

SHORT FORM SPECIFICATIONS: Provide Marsal SD 866 (single or double), SD 10866 (single or double) or SD 10866/SD 866 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]



## Specifications

	SD 866	SD 866 Stacked	SD 10866	SD 10866 Stacked	SD 10866 / SD 866
<b>Height</b>	55.5" [1410]	66" [1676]	59.5" [1511]	70" [1778]	66" [1676]
<b>Depth &amp; Length</b>	51.25" x 86" [1302 x 2184]	51.25" x 86" [1302 x 2184]	51.25" x 86" [1302 x 2184]	51.25" x 86" [1302 x 2184]	51.25" x 86" [1302 x 2184]
<b>Cooking Surface</b>	44" x 66" [1118 x 1676]	(2) 44" x 66" [1118 x 1676]	44" x 66" [1118 x 1676]	(2) 44" x 66" [1118 x 1676]	(2) 44" x 66" [1118 x 1676]
<b>Clearances</b>	3" space must be left at the rear to allow adequate clearance for air openings				
<b>BTUs</b>	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	LP: (2) 120,000 NAT: (2) 130,000
<b>Shipping Weight</b>	1625 lbs (737 kg)	2910 lbs (1320 kg)	1900 lbs (862 kg)	3220 lbs (1460 kg)	3165 lbs (1435 kg)
<b>Capacity</b>	(8) 16" pies	(16) 16" pies	(8) 16" pies	(16) 16" pies	(16) 16" pies

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