



Project _____
 Item No. _____
 Quantity _____

SD TRIPLE

Gas Deck Pizza Ovens

Model(s) Available

- SD 448 Triple** - Triple oven with 36" x 48" cooking surface and 7" high door
- SD 660 Triple** - Triple oven with 36" x 60" cooking surface and 7" high door
- SD 866 Triple** - Triple oven with 44" x 66" cooking surface and 7" high door



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 combustibile 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

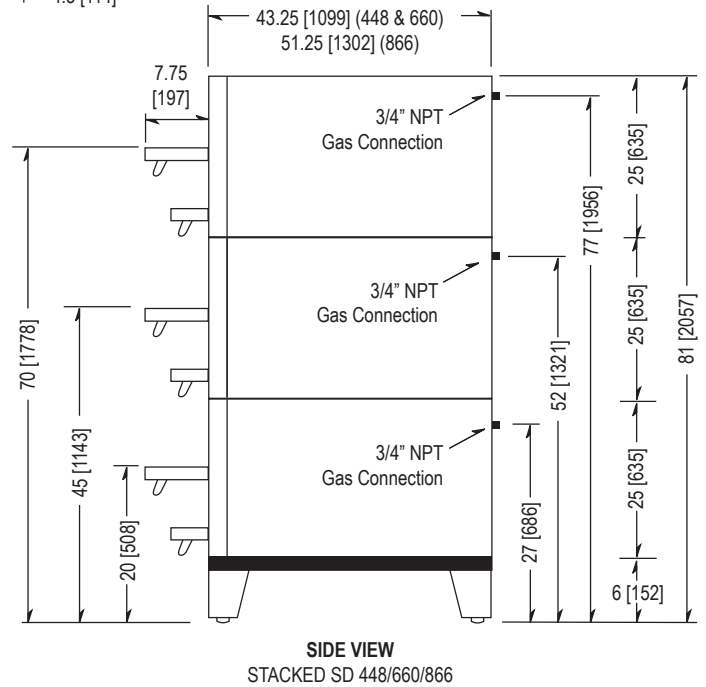
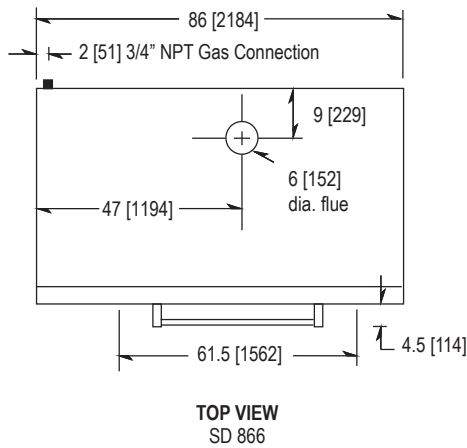
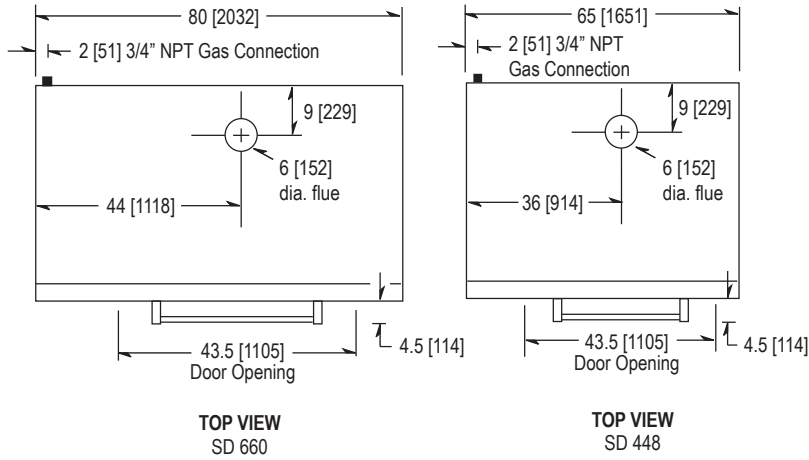
(AT ADDITIONAL CHARGE)

- **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 triple, SD 660 triple or SD 866 triple 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 combustibile 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 448	SD 660	SD 866
Height	81" [2057]	81" [2057]	81" [2057]
Depth & Length	43.25" x 65" [1099 x 1651]	43.25" x 80" [1099 x 2032]	51.25" x 86" [1302 x 2184]
Cooking Surface	(3) 36" x 48" [914 x 1219]	(3) 36" x 60" [914 x 1524]	(3) 44" x 66" [1118 x 1676]
Clearances	3" space must be left at the rear to allow adequate clearance for air openings		
BTUs	LP: 90,000 (3) NAT: 95,000 (3)	LP: 120,000 (3) NAT: 130,000 (3)	LP: 120,000 (3) NAT: 130,000 (3)
Shipping Weight	3,100 lbs (1406 kg)	4,075 lbs (1848 kg)	4,600 lbs (2086 kg)
Pizza Pie Capacity	(12) 18" Pies	(18) 18" Pies	(24) 16" Pies

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