



Project _____
 Item No. _____
 Quantity _____

MB SERIES
 Brick Lined
 Gas Deck Pizza Ovens

Model(s) Available

- MB 42** - Single oven with 36" x 42" cooking surface
- MB 42 Stacked** - Double oven with 36" x 42" cooking surface per section
- MB 60** - Single oven with 36" x 60" cooking surface
- MB 60 Stacked** - Double oven with 36" x 60" cooking surface per section



Double stack oven shown with optional dome top and rosebud brick veneer



Construction

- Light counter weight double panelled door creates an air shield, reducing heat loss and keeping the oven workspace cool
- 2" thick cooking surface
- Stainless steel sides and top
- Heavy duty legs
- Ultra high temperature fiberglass insulation allows for 0" clearance on both sides to combustible and non-combustible construction
- Arched refractory brick-lined ceiling for an even, efficient oven temperature

Operation

- Thermostatically controlled from 300°F to 650°F
- Bright interior halogen light

Standard Features

- Flat top oven, optional square and round dome tops available
- Warranty: 1 year labor, 18 months parts

Options & Accessories

(AT ADDITIONAL CHARGE)

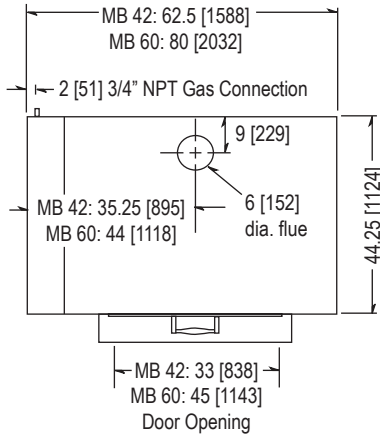
- **Top Styles**
 - Square dome top
 - Round dome top
- **Brick Veneer Kit** *(installation not included)*
 - Rosebud
 - Whitestone
- Stainless steel front
- Set of 4 casters (2 locking, 2 non-locking)
- Auto start timer

SHORT FORM SPECIFICATIONS: Provide Marsal MB 42 (single or double) or MB 60 (single or double) oven(s). Unit shall have an arched refractory brick-lined ceiling for an even, efficient oven temperature. Ultra high temperature fiberglass insulation allows for 0" clearance on both sides. Light counter weight double panelled door creates an air shield, reducing heat loss and keeping the oven workspace cool. 2" thick cooking surface. 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.

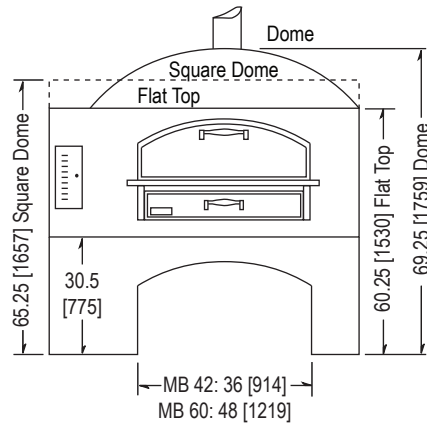


DIMENSIONS ARE IN INCHES [MM]

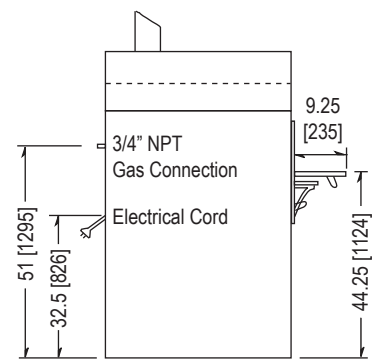
Dotted Lines Indicate
Flat Square Dome Top
Dimensions.



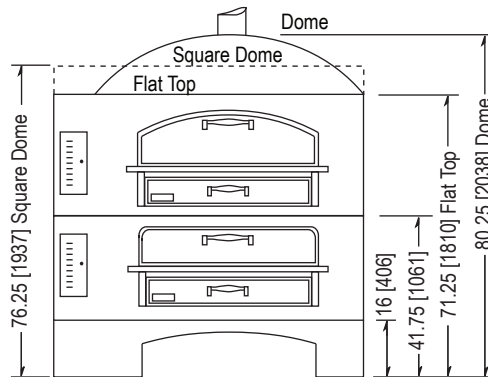
TOP VIEW
All Models



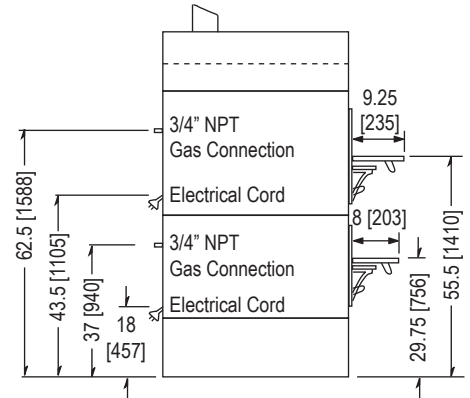
SINGLE OVEN FRONT VIEW



SINGLE OVEN SIDE VIEW



STACKED OVEN FRONT VIEW



STACKED OVEN SIDE VIEW

Specifications

	MB 42	MB 42 Stacked	MB 60	MB 60 Stacked
Height: Dome	69.25" [1759]	80.25" [2038]	69.25" [1759]	80.25" [2038]
	Square	76.25" [1937]	65.25" [1657]	76.25" [1937]
	Flat	60.25" [1530]	71.25" [1810]	60.25" [1530]
Depth & Length	44.25" x 62.5" [1124 x 1588]	44.25" x 62.5" [1124 x 1588]	44.25" x 80" [1124 x 2032]	44.25" x 80" [1124 x 2032]
Cooking Surface	36" x 42" [914 x 1067]	(2) 36" x 42" [914 x 1067]	36" x 60" [914 x 1067]	(2) 36" x 60" [914 x 1067]
Clearances	3" space must be left at the rear to allow adequate clearance for air openings			
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
Electrical	120 VAC / 1 amp	(2) 120 VAC, 1 amp	120 VAC / 1 amp	(2) 120 VAC, 1 amp
Shipping Weight	1,525 lbs (692 kg)	2,425 lbs (1100 kg)	1,848 lbs (838 kg)	3,220 lbs (1461 kg)
Capacity	(4) 18" pies	(8) 18" pies	(6) 18" pies	(12) 18" pies

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