



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

## SD 6 PIE SERIES

### Gas Deck Pizza Ovens

#### Model(s) Available

- SD 660** - Single oven with 36" x 60" cooking surface and 7" high door
- SD 660 Stacked** - Double oven with 36" x 60" cooking surface and 7" high door per section
- SD 1060** - Single oven with 36" x 60" cooking surface and 10" high door
- SD 1060 Stacked** - Double oven with 36" x 60" cooking surface and 10" high door per section
- SD 1060/SD 660** - SD 660 stacked over SD 1060



## 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 legs

### Operation

- Thermostatically controlled from 300°F to 650°F

### Standard Features

- Warranty: 1 year labor, 18 months parts

### Options & Accessories

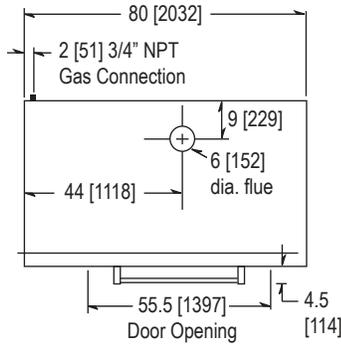
(AT ADDITIONAL CHARGE)

- Set of (4) casters (2 locking, 2 non-locking)
- Fiberbrick lined baking chamber
- Autostart timer

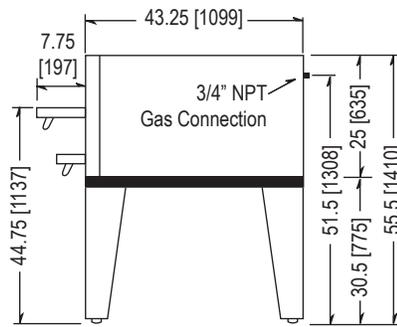
SHORT FORM SPECIFICATIONS: Provide Marsal SD 660 (single or double), SD 1060 (single or double) or SD 1060/SD 660 oven(s). Unit shall have a spring balanced door provides easy access to the baking chamber with a 2" thick cooking surface. The Marsal burner supplies a superior bake. 0" clearance on both 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.



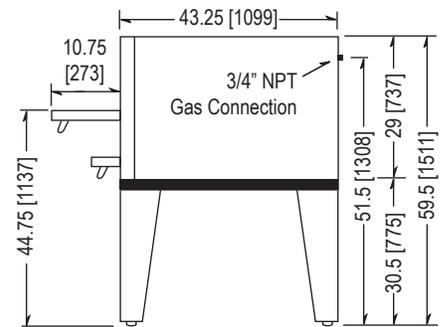
DIMENSIONS ARE IN INCHES [MM]



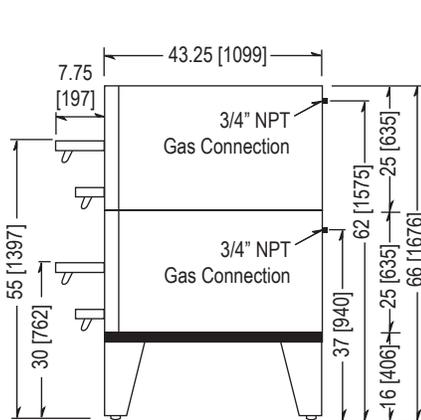
TOP VIEW - All Models



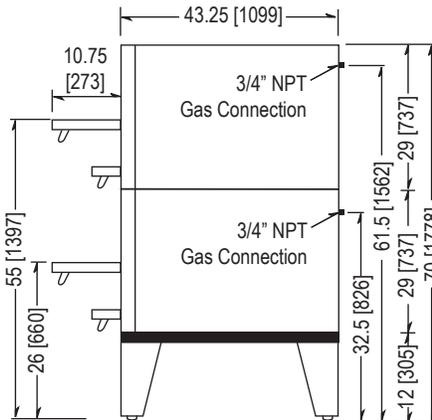
SIDE VIEW  
SINGLE SD 660



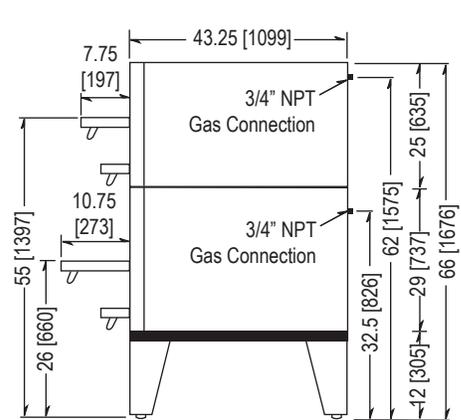
SIDE VIEW  
SINGLE SD 1060



SIDE VIEW  
STACKED SD 660



SIDE VIEW  
STACKED SD 1060



SIDE VIEW  
SD 1060/SD 660

## Specifications

	SD 660	SD 660 Stacked	SD 1060	SD 1060 Stacked	SD 1060 / SD 660
<b>Height</b>	55.5" [1410]	66" [1676]	59.5" [1511]	70" [1778]	66" [1676]
<b>Depth &amp; Length</b>	43.25" x 80" [1099 x 2032]	43.25" x 80" [1099 x 2032]	43.25" x 80" [1099 x 2032]	43.25" x 80" [1099 x 2032]	43.25" x 80" [1099 x 2032]
<b>Cooking Surface</b>	36" x 60" [762 x 1524]	(2) 36" x 60" [762 x 1524]	36" x 60" [762 x 1524]	(2) 36" x 60" [762 x 1524]	(2) 36" x 60" [762 x 1524]
<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>	1,240 lbs (562 kg)	2,420 lbs (1098 kg)	1,285 lbs (583 kg)	2,550 lbs (1157 kg)	2,500 lbs (1134 kg)
<b>Capacity</b>	(6) 18" pies	(12) 18" pies	(6) 18" pies	(12) 18" pies	(12) 18" pies

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