



MB
SERIES

POWER OF BRICK.



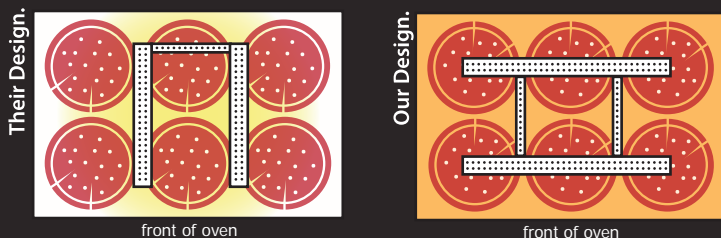


Can you imagine never having to rotate pies again? How about a crust so crispy and delicious that your customers will be craving for more? With Marsal's revolutionary MB Series brick-lined deck ovens, you will experience an oven with an old-world feel and an efficiency bested by none.

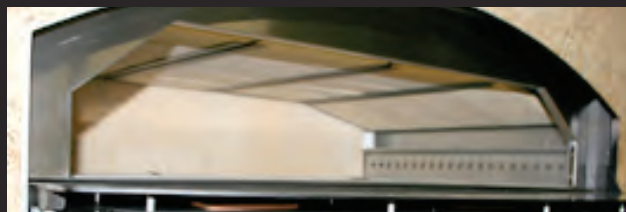
The MB Series are brick-lined gas fired pizza ovens. Specially designed bricks and burner system give you a faster cooked, crispier crust pie that looks and tastes great!

EXCLUSIVE MARSAL BURNER DESIGN.

Marsal ovens are all built with our exclusive **left-to-right burner design**. This system allows for even heating across the entire baking deck. Our competitors, instead, use the front-to-back burner design, producing a very uneven heating surface.



MB Series ovens also come with a 1½" thick arched brick ceiling and rear baking chamber. The additional mass plus the exclusive left-to-right burner system insures that Marsal ovens won't quit on you at your busiest times.

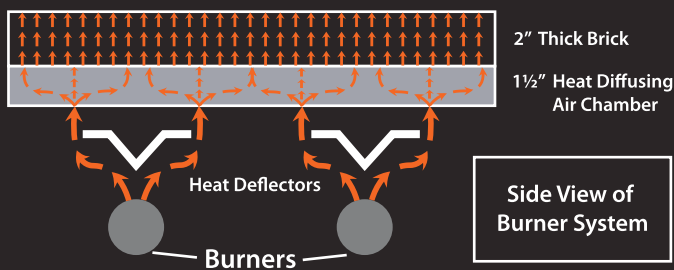


DESIGNED TO BE THE BEST.

The MB Series is equipped with features not seen anywhere else, insuring that your product is baked at the highest quality with the best results.

BRICK-LINED BAKING CHAMBER.

Marsal Ovens also incorporates a 1½" **Heat Diffusing Air Chamber** and a 2" thick cooking surface that also assists in giving an even bake throughout the baking chamber, ensuring that your pizza is cooked crispier and more efficiently.



A **counter-weight, Lightweight Double Panelled Door** creates an air shield reducing heat loss and keeping the oven workspace much cooler.

Thermostatically Controlled from 300° to 650° F.

Brightly Illuminated Chamber. 100 watt interior halogen light.

Heavy Duty Adjustable Legs are welded to the oven's base.

Ultra High Temperature Fiberglass Insulation allows for 0" clearance on both sides. We recommend 3 - 4" of clearance in rear for combustion air intake.

Warranty 1 year on labor and 18 months on parts.

SPECIFICATIONS

	MB 42 Single	MB 42 Stacked	MB 60 Single	MB 60 Stacked	MB 866 Single	MB 866 Stacked
Height	Dome: 69"	Dome: 80¼"	Dome: 69"	Dome: 80¼"	Dome: 69"	Dome: 80½"
	Square: 65"	Square: 76¼"	Square: 65"	Square: 76¼"	Square: 65"	Square: 76¼"
	Flat: 60"	Flat: 71¼"	Flat: 60"	Flat: 71¼"	Flat: 60"	Flat: 71¼"
Depth x Length	44¼" x 62½"	44¼" x 62½"	44¼" x 80"	44¼" x 80"	52¼" x 86"	52¼" x 86"
Cooking Surface	36" x 42"	36" x 42" x 2	36" x 60"	36" x 60" x 2	44" x 66"	44" x 66" x 2
BTUs	LP: 90,000	LP: 90,000 x 2	LP: 120,000	LP: 120,000 x 2	LP: 120,000	LP: 120,000 x 2
	NAT: 95,000	NAT: 95,000 x 2	NAT: 130,000	NAT: 130,000 x 2	NAT: 130,000	NAT: 130,000 x 2
Electrical	120 VAC	120 VAC	120 VAC	120 VAC	120 VAC	120 VAC
Shipping Weight	1,525 lbs.	2,425 lbs.	1,900 lbs.	3,300 lbs.	2,170 lbs.	4,086 lbs.

OPTIONS.

All MB Oven models are available in 3 tops. Choose the style that is best for your restaurant.



Flat Top



Square Dome



Dome

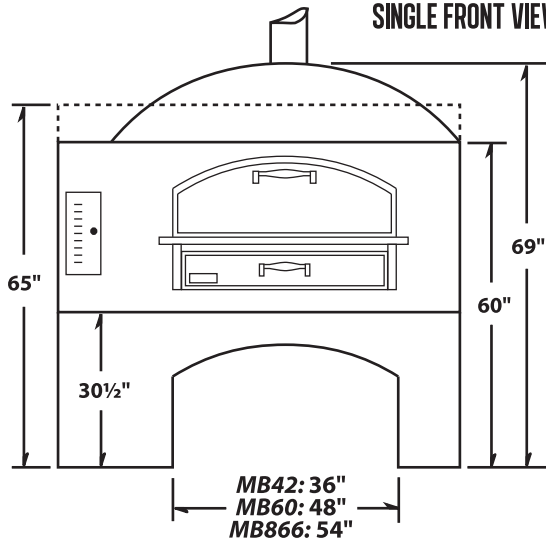


IT'S YOUR OVEN. FINISH IT THE WAY YOU WANT IT.

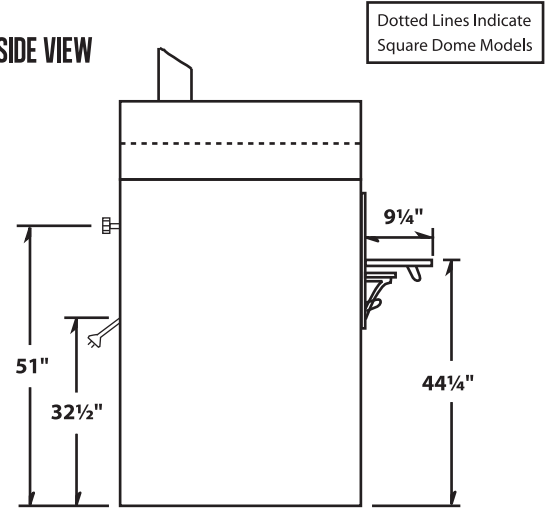
Ovens are fully enclosed and ready to be finished in a way that suits your needs. Marsal offers exclusive finishing kits directly from us in granite, stainless steel, and brick finishes. You can also finish your oven on your own in any style that fits your restaurant's decor.



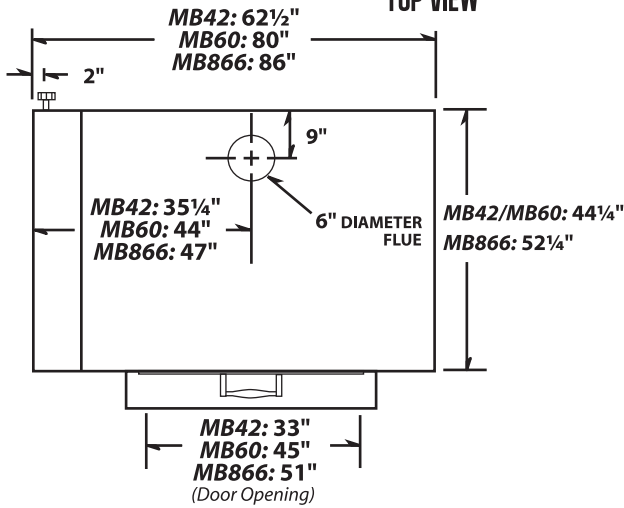
SINGLE FRONT VIEW



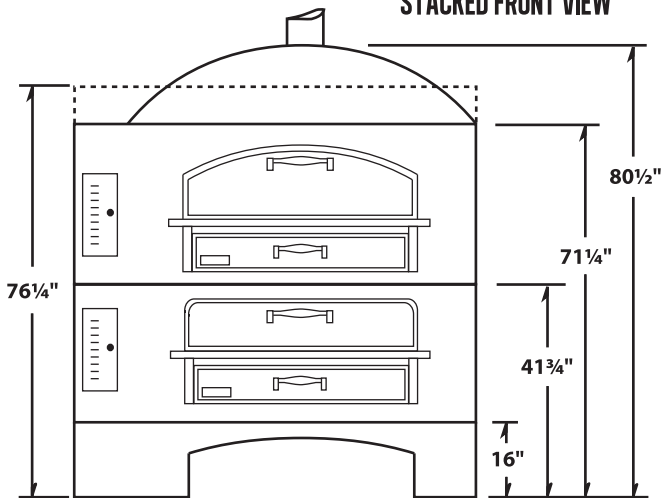
SINGLE SIDE VIEW



TOP VIEW



STACKED FRONT VIEW



STACKED SIDE VIEW

