

THE WAVE OVEN



WF 60 Dome
* Stainless Steel Finish

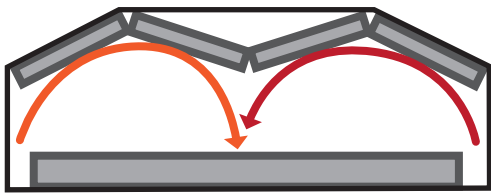


WF 42 Stacked
* Shown with finish not
included with oven.



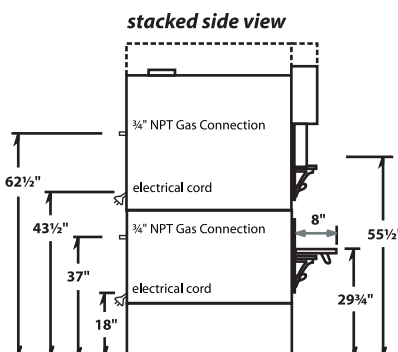
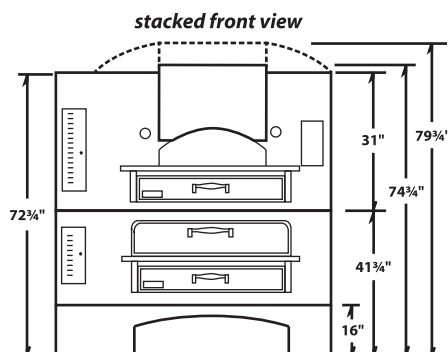
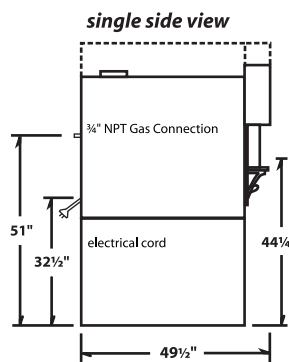
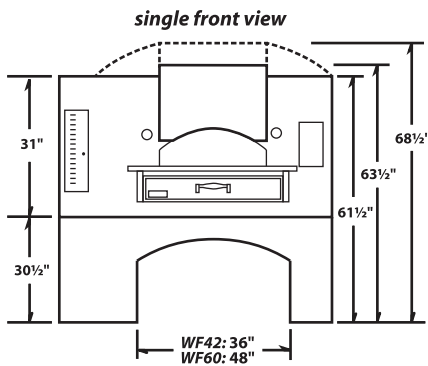
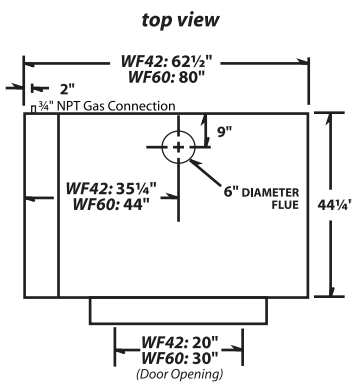
A revolutionary new
wave-designed baking chamber
creates a Dual-Temp Cooking
Zone capable of over 900°F !

THE WAVE OVEN FEATURES



WAVE DESIGN

- **Revolutionary "Wave" Design** firebrick-lined backing chamber forces the heat from the burners back down on top of the cooking surface
- **Brick-Lined Baking Chamber**- The cooking surface is 2" thick brick and the rear and arched ceiling of the chamber is lined with refractory brick providing more heat retention so your oven won't quit.
- **Open 40,000 BTU Side Burner** brings the baking chamber temperatures to over 900°F
- **Viewing Window** allows you and your customers to see the flame from the side burner giving that old-world appeal
- **Dual Controls** allow you to independently control the main burner and side burner temperatures and a thermometer allows you to see exactly what temperature the baking chamber is so that you can easily make adjustments.
- **Two Sizes and Stacked with MB Ovens** - Ovens can be ordered as a single or stacked unit with either the MB42 or MB60 ovens on the bottom. Get the best of both.
- **Finish it to Fit Your Decor** - factory finish allows you to decorate the oven with brick or tile, or choose the optional stainless steel finish.
- **Optional Dome Top** - Experience the signature style of the Marsal Dome



	WF 42	WF 60
Height Single/Stacked	61.5" / 72.25"	61.5" / 72.25"
	*add 2" for Flue on Flat Tops **add 5" for Dome Tops	
Depth x Length	44.25" x 62.5"	44.25" x 80"
Cooking Surface - Wave	36" x 36"	36" x 54"
Cooking Surface - MB	36" x 42"	36" x 60"
BTU's - Wave	130,000	155,000
BTU's - MB	90,000	115,000
Shipping Weight Single/Stacked	1600 lbs. / 2800 lbs.	2000 lbs. / 3600 lbs.



175 E. Hoffman Ave.
Lindenhurst, NY 11757

(631) 226-6688
F. (631) 226-6890

www.marsalsons.com



Made in the USA