



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 adjustable legs are welded to the oven's base
- 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)

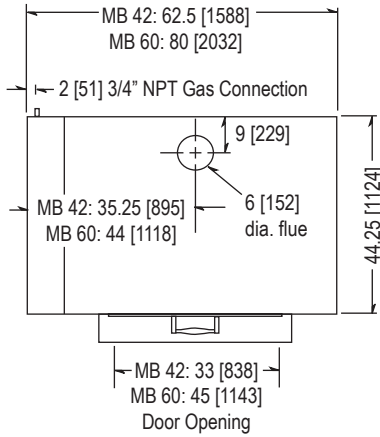
- **Top Styles**
  - Square dome top
  - Round dome top
- **Brick Veneer Kit** (*installation not included*)
  - Rosebud
  - Whitestone
- Stainless steel front
- Set of 4 casters
- Auto start timer

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.

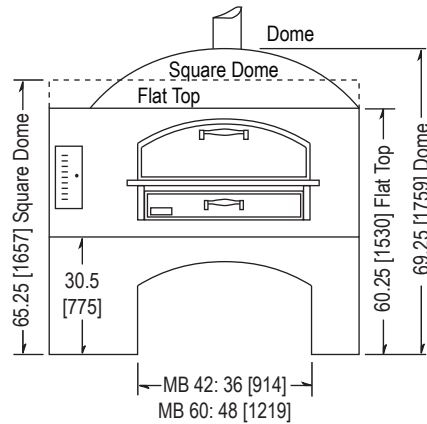


DIMENSIONS ARE IN INCHES [MM]

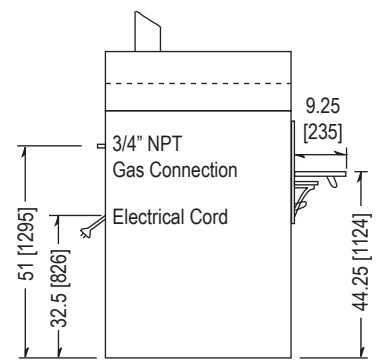
Dotted Lines Indicate  
Flat Square Dome Top  
Dimensions.



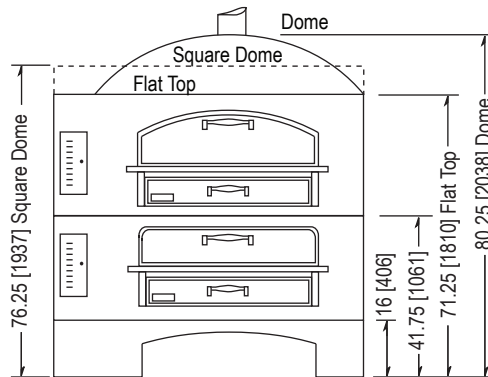
**TOP VIEW**  
All Models



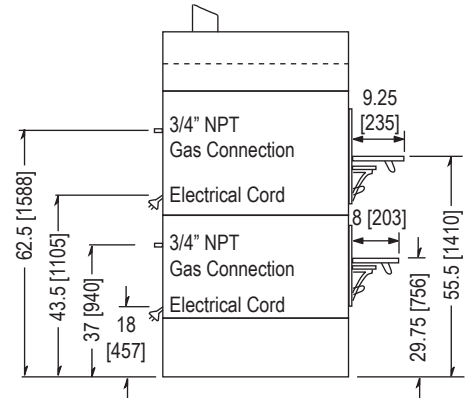
**SINGLE OVEN FRONT VIEW**



**SINGLE OVEN SIDE VIEW**



**STACKED OVEN FRONT VIEW**



**STACKED OVEN SIDE VIEW**

## Specifications

	MB 42	MB 42 Stacked	MB 60	MB 60 Stacked
<b>Height:</b> Dome Square Flat	69.25" [1759]	80.25" [2038]	69.25" [1759]	80.25" [2038]
	65.25" [1657]	76.25" [1937]	65.25" [1657]	76.25" [1937]
	60.25" [1530]	71.25" [1810]	60.25" [1530]	71.25" [1810]
<b>Depth &amp; Length</b>	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]
<b>Cooking Surface</b>	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]
<b>Clearances</b>	3" space must be left at the rear to allow adequate clearance for air openings			
<b>BTUs</b>	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
<b>Electrical</b>	120 VAC / 1 amp	(2) 120 VAC, 1 amp	120 VAC / 1 amp	(2) 120 VAC, 1 amp
<b>Shipping Weight</b>	1,525 lbs (692 kg)	2,425 lbs (1100 kg)	1,848 lbs (838 kg)	3,267 lbs (1482 kg)
<b>Capacity</b>	(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.