



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 adjustable legs are welded to the oven's base

Operation

- Thermostatically controlled from 300°F to 650°F

Standard Features

- Warranty: 1 year labor, 18 months parts

Options & Accessories

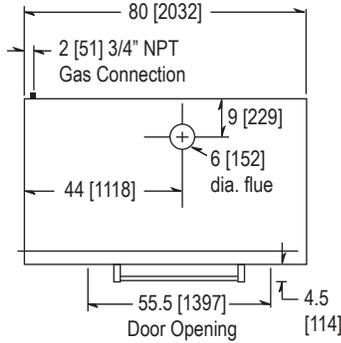
(AT ADDITIONAL CHARGE)

- **Stainless steel leg covers**
 - Single oven
 - Double oven
- Set of (4) casters
- Fiberbrick lined baking chamber
- Autostart timer

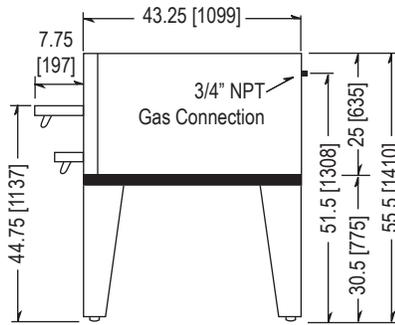
SHORT FORM SPECIFICATIONS: Provide Marsal SD 660 (single or double), SD 1060 (single or double) or SD 1060/SD 660 oven(s). Unit shall have a spring balanced door provides easy access to the baking chamber with a 2" thick cooking surface. The Marsal burner supplies a superior bake. 0" clearance on both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



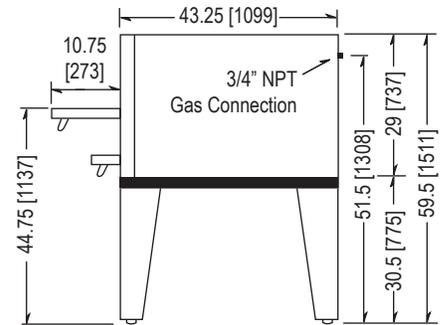
DIMENSIONS ARE IN INCHES [MM]



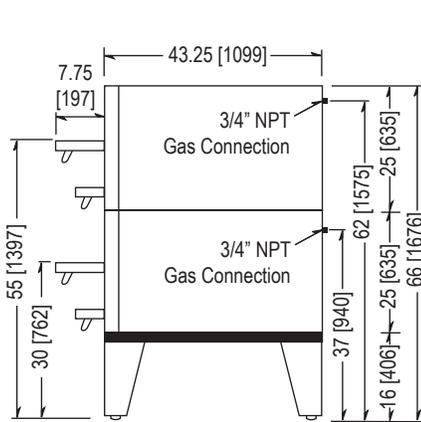
TOP VIEW - All Models



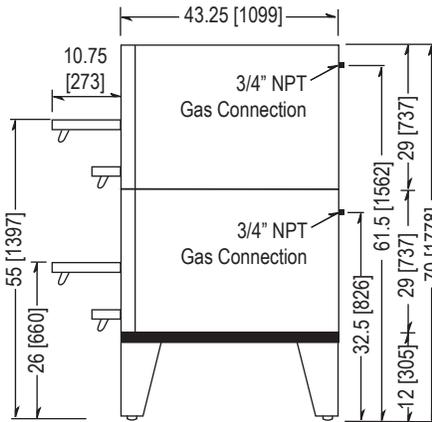
SIDE VIEW
SINGLE SD 660



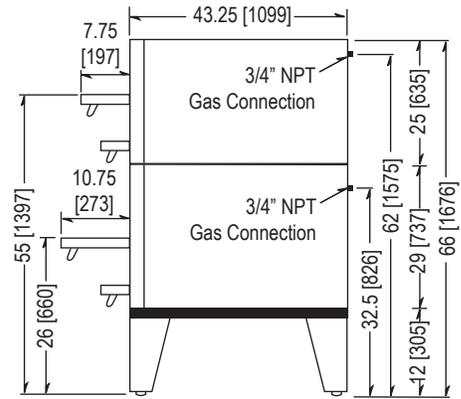
SIDE VIEW
SINGLE SD 1060



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
Height	55.5" [1410]	66" [1676]	59.5" [1511]	70" [1778]	66" [1676]
Depth & Length	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]
Cooking Surface	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]
Clearances	3" space must be left at the rear to allow adequate clearance for air openings				
BTUs	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
Shipping Weight	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)
Capacity	(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.