Project $\qquad$
Item No. $\qquad$
Quantity $\qquad$

## SD 4 PIE SERIES <br> Gas Deck Pizza Ovens

## Model(s) Available

- SD 448 - Single oven with 36 " x $48^{\prime \prime}$ cooking surface and 7 " high door
- SD 448 Stacked - Double oven with $36 " \times 48^{\prime \prime}$ cooking surface and 7" high door per section
- SD 1048 - Single oven with 36 " $\times 48^{\prime \prime}$ cooking surface and 10 " high door
- SD 1048 Stacked - Double oven with $36^{\prime \prime} \times 48^{\prime \prime}$ cooking surface and $10^{\prime \prime}$ high door per section
- SD 1048/SD 448 - SD 448 stacked over SD 1048


## SDSERIES

## 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 combustible wall using ultra high temperature fiberglass insulation

- 18 gauge stainless steel top, sides and doors
- Heavy duty legs


## 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


## Operation

- Thermostatically controlled from $300^{\circ} \mathrm{F}$ to $650^{\circ} \mathrm{F}$

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## SD 4 PIE SERIES - Gas Deck Pizza Ovens

## PIZZA OVENS

## DIMENSIONS ARE IN INCHES [MM]


Intertek


TOP VIEW - All Models


SIDE VIEW
STACKED SD 448


SIDE VIEW
SINGLE SD 448


SIDE VIEW
STACKED SD 1048


SIDE VIEW
SINGLE SD 1048


SIDE VIEW
SD1048/SD 448

## Specifications

|  | SD 448 | SD 448 Stacked | SD 1048 | SD 1048 Stacked | $\begin{gathered} \hline \text { SD } 1048 / \\ \text { SD } 448 \end{gathered}$ |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Height | 55.5 " [1410] | 66" [1676] | 59.5" [1511] | 70" [1778] | 66" [1676] |
| Depth \& Length | $\begin{gathered} 43.25^{\prime \prime} \times 65^{\prime \prime} \\ {[1099 \times 1651]} \\ \hline \end{gathered}$ | $\begin{gathered} 43.25^{\prime \prime} \times 65^{\prime \prime} \\ {[1099 \times 1651]} \\ \hline \end{gathered}$ | $\begin{gathered} 43.25^{\prime \prime} \times 65^{\prime \prime} \\ {[1099 \times 1651]} \\ \hline \end{gathered}$ | $\begin{gathered} 43.25^{\prime \prime} \times 65^{\prime \prime} \\ {[1099 \times 1651]} \\ \hline \end{gathered}$ | $\begin{gathered} 43.25^{\prime \prime} \times 65^{\prime \prime} \\ {[1099 \times 1651]} \\ \hline \end{gathered}$ |
| Cooking Surface | $\begin{gathered} 36^{\prime \prime} \times 48^{\prime \prime} \\ {[914 \times 1219]} \end{gathered}$ | $\begin{aligned} & \text { (2) } 36^{\prime \prime} \times 48^{\prime \prime} \\ & \text { [914 } \times 1219] \\ & \hline \end{aligned}$ | $\begin{gathered} 36^{\prime \prime} \times 48^{\prime \prime} \\ {[914 \times 1219]} \end{gathered}$ | $\begin{aligned} & \text { (2) } 36^{\prime \prime} \times 48^{\prime \prime} \\ & \text { [914 } \times 1219] \end{aligned}$ | $\begin{aligned} & \text { (2) } 36^{\prime \prime} \times 48^{\prime \prime} \\ & {[914 \times 1219]} \\ & \hline \end{aligned}$ |
| Clearances | 3 " space must be left at the rear to allow adequate clearance for air openings |  |  |  |  |
| BTUs | $\begin{aligned} & \text { LP: } 90,000 \\ & \text { NAT: } 95,000 \end{aligned}$ | $\begin{aligned} & \text { LP: (2) } 90,000 \\ & \text { NAT: (2) } 95,000 \\ & \hline \end{aligned}$ | $\begin{aligned} & \text { LP: } 90,000 \\ & \text { NAT: } 95,000 \end{aligned}$ | $\begin{aligned} & \text { LP: (2) } 90,000 \\ & \text { NAT: (2) } 95,000 \\ & \hline \end{aligned}$ | $\begin{aligned} & \text { LP: (2) 90,000 } \\ & \text { NAT: (2) } 95,000 \end{aligned}$ |
| Shipping Weight | $1060 \mathrm{lbs}(48 \mathrm{~kg}$ ) | $2060 \mathrm{lbs}(934 \mathrm{~kg}$ ) | $1075 \mathrm{lbs}(488 \mathrm{~kg}$ ) | $2070 \mathrm{lbs}(939 \mathrm{~kg}$ ) | 2175 lbs (986 kg) |
| Capacity | (4) 18 " pies | (8) 18 " pies | (4) 18 " pies | (8) 18 " pies | (8) 18 " pies |


[^0]:    SHORT FORM SPECIFICATIONS: Provide Marsal SD 448 (single or double), SD 1048 (single or double) or SD 1048/SD 448 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 combustible 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 $300^{\circ} \mathrm{F}$ to $650^{\circ} \mathrm{F}$. Provide with eighteen month oven parts and one year labor warranty. Provide with options and accessories as indicated.

