



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

## WAVE SERIES Flame Gas Pizza Oven

### Model(s) Available

- WF 42** - Single wave flame oven with 36" x 36" cooking surface and flat top
- WF 42 / MB 42\*** - WF 42 stacked over MB 42 with flat top
- WF 60** - Single wave flame oven with 36" x 54" cooking surface and flat top
- WF 60 / MB 60\*** - WF 60 stacked over MB 60 with flat top

\* See MB 42/60 spec sheet for information on bottom oven



## Construction

- Brick lined baking chamber
- 2" thick brick cooking surface
- Arched ceiling of the chamber is lined with refractory brick for increased heat retention
- Stainless steel sides

## Operation

- Revolutionary "Wave" Design firebrick lined baking chamber forces the heat from the burners back down on the top of the cooking surface
- Open 40,000 BTU side burner brings the baking chamber temperatures to over 900°F
- Viewing window allows you to see the flame from the side burner
- Dual controls independently control the main burner and side burner temperatures
- Two thermometers for precise temperature adjustments



## Standard Features

- Warranty: 1 year labor, 18 months parts

## Options & Accessories

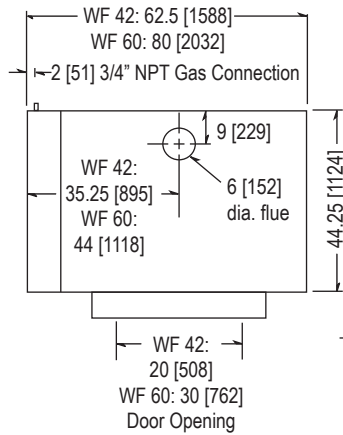
(AT ADDITIONAL CHARGE)

- **Brick Veneer Kit** (*installation not included*)
  - Rosebud
  - Whitestone
- Round dome top
- Stainless steel front
- Set of 4 casters (2 locking, 2 non-locking)
- Autostart timer
- 3 piece tool kit, includes brush, 7" & 10" peels

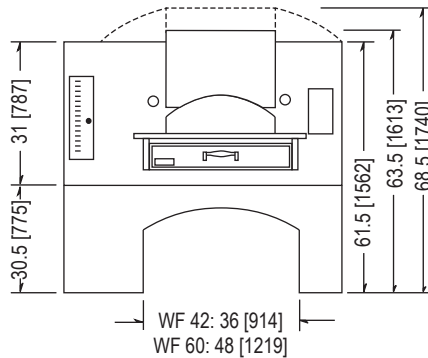
SHORT FORM SPECIFICATIONS: Provide Marsal WF 42 or WF 60 oven(s). Unit shall have brick lined baking chamber and 2" thick brick cooking surface. Arched ceiling of the chamber shall be lined with refractory brick for increased heat retention. Revolutionary "Wave" Design firebrick lined baking chamber shall force the heat from the burners back down on the top of the cooking surface. Open 40,000 BTU side burner for temperatures over 900°F. Unit shall have a viewing window and dual controls to independently control the main burner and side burner temperatures. Two thermometers provide precise temperature adjustments. Provide with eighteen month oven parts and one year labor warranty. Provide with options and accessories as indicated.



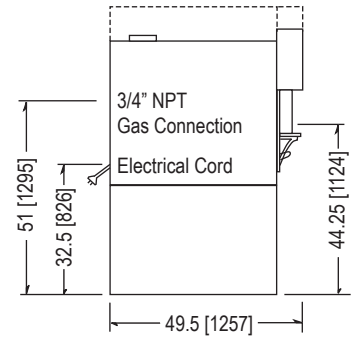
DIMENSIONS ARE IN INCHES [MM]



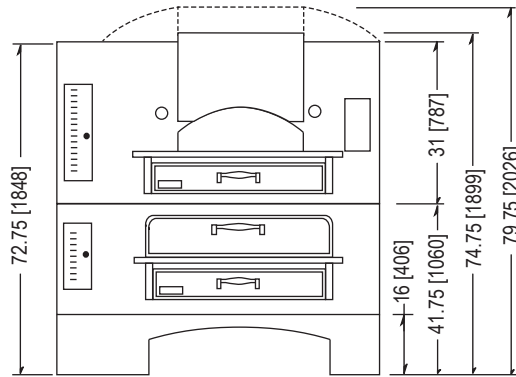
TOP VIEW - All Models



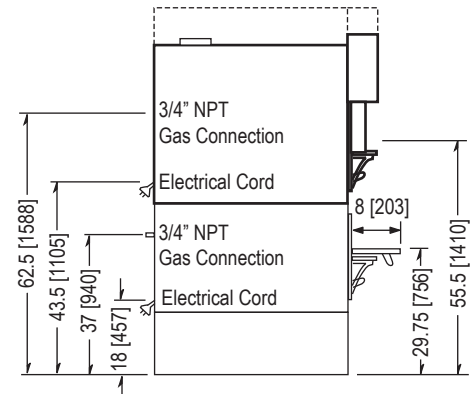
SINGLE FRONT VIEW



SINGLE SIDE VIEW



STACKED FRONT VIEW - Oven either MB42 or MB60



STACKED SIDE VIEW - Oven either MB42 or MB60

## Specifications

	WF 42	WF 60	WF 42 / MB 42	WF 60 / MB 60
<b>Height - Flat Top</b>	63.5" [1613]	63.5" [1613]	74.75" [1899]	74.75" [1899]
<b>Dome Top</b>	68.5" [1740]	68.5" [1740]	79.75" [2026]	79.75" [2026]
<b>Depth &amp; Length</b>	44.25" x 62.5" [1124 x 1588]	44.25" x 80" [1124 x 2032]	44.25" x 62.5" [1124 x 1588]	44.25" x 80" [1124 x 2032]
<b>Cooking Surface - Wave</b>	36" x 36" [914 x 914]	36" x 54" [914 x 1371]	36" x 36" [914 x 914]	36" x 54" [914 x 1371]
<b>MB</b>	-	-	36" x 42" [914 x 1067]	36" x 60" [914 x 1067]
<b>Clearances</b>	0" clearance required on both sides. 3" space must be left at the rear to allow adequate clearance for air openings			
<b>BTUs - Wave</b>	130,000	155,000	130,000	155,000
<b>MB</b>	-	-	90,000	115,000
<b>Electrical</b>	120 VAC/1 amp	(2) 120 VAC/1 amp	(2) 120 VAC/1 amp	(2) 120 VAC/1 amp
<b>Shipping Weight</b>	1600 lbs (726 kg)	2000 lbs (907 kg)	2800 lbs (1270 kg)	3600 lbs (1633 kg)

All designs and specifications presented in this document are subject to change without notice due to constant innovation.