



Old World Style New World Ovens

MARSAL

PIZZA OVENS

Marsal's care for quality and ingenuity has allowed us to soar to the top as the industry go-to brand. See our equipment all over the country and all over the globe - at your local pizzeria or in the greatest of restaurant chains.

"Your company's oven is one of the reasons I can so perfectly match the NY style of pizza making. Its quality is unsurpassed, and I will continue to use your brand as long as there is life in my pizza-sauce filled veins!"

*Vincent Disanza Familia Pizzeria
Las Vegas, NV*



**Old
World
Bake**



Why MARSAL

"I still LOVE the ovens and so do all the customers. I love working the ovens & watching their mouths drop when they walk in the door for the first time. The building was designed around the ovens and they are the first thing you see when you walk in the door. I still say WOW every time I come in. This has been my dream for many years and it's awesome to finally see it come true. A lot of customers say the new ovens make the pizza even better. Our sales are up over 50% from before we moved and football season hasn't started yet."

LeAnn - Steffey's Pizza



The arched refractory brick-lined ceiling of the MB Series ovens develop more heat synchronization, enabling the oven to maintain temperature more efficiently and evenly.



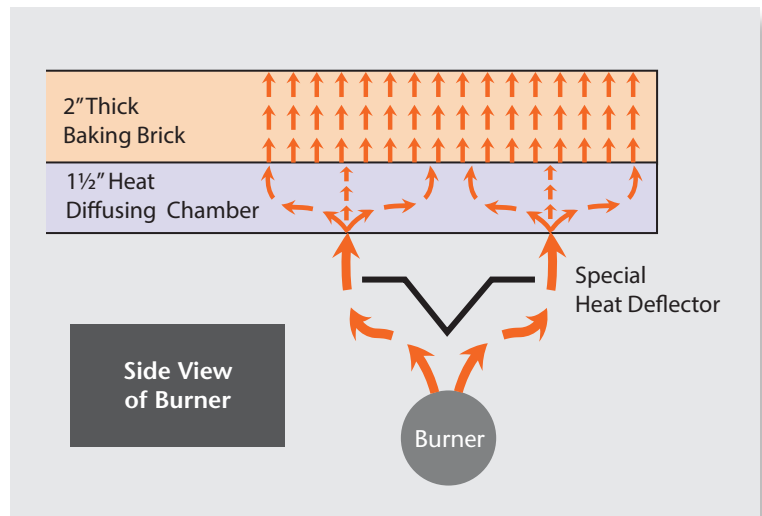
Our 2" thick stone cooking surface has more mass than our competitor's 1-1/2" deck. So your Marsal ovens won't quit, even at your busiest times.





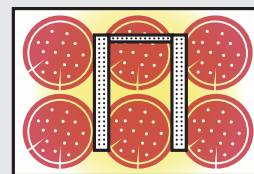
A PERFECT BAKE

Marsal ovens incorporate a 1½” heat diffusing air chamber and a 2” thick cooking surface for an even bake throughout the oven. So your pizza is cooked crispier and more efficiently.

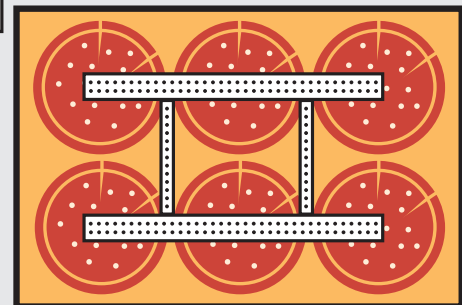


SUPERIOR BURNER DESIGN

Marsal gas ovens are built with our exclusive left-to-right burner design. This system allows for even heating across the entire baking deck. Our competitors use a front-to-back burner design, producing a very uneven heating surface with slow recovery.



Their Design



Our Design

Simply the BEST



MB SERIES



Shown with rosebed brick veneer

MB SERIES BRICK LINED OVENS

Brick lined gas deck pizza oven delivers the bake of an old world oven with the ease of a gas deck

- Warranty: 1 year labor, 18 months parts
- Light counter weight double panelled door creates an air shield, reducing heat loss and keeping the workspace cool
- 2" thick cooking surface, 1½" for the slice series
- Thermostatically controlled from 300°F to 650°F
- Bright interior halogen light
- Stainless steel sides and top (aluminized front)
- Heavy duty adjustable legs are welded to the oven's base
- Ultra high temperature fiberglass insulation allows for 0" clearance on both sides
- Fully enclosed and ready to be finished. Finish on your own or choose our stainless steel or brick finishing kits.
- Available in 3 top styles, the standard flat top and optional square and round dome top
- Can be paired with our WF Series ovens (see page 49)
- Includes Factory Paid Performance/Installation Check (see page 61)
- Available for general export use

4 Pie Series MB Brick Lined Deck Ovens

| MODEL | DESCRIPTION | APPROX. SHIPPING WT LBS/KG | LIST PRICE |
|---|---|-------------------------------|------------|
| 4 Pie Series - 36" x 42" cooking surface and flat top, holds four 18" pies per section - aluminized fronts | | | |
| MB 42 Single | One base section w/30" stand and indirect vent | 1525 / 692 | \$42,418 |
| MB 42 Double | Two base sections w/16" stand and indirect vent | 2425 / 1100 | \$80,215 |
| Add'l Section | One base section w/16" stand | — | \$41,562 |
| Base Section | One base section (oven with deck) | — | \$38,566 |

6 Pie Series MB Brick Lined Deck Ovens

| MODEL | DESCRIPTION | APPROX. SHIPPING WT LBS/KG | LIST PRICE |
|---|---|-------------------------------|------------|
| 6 Pie Series - 36" x 0" cooking surface and flat top, holds six 18" pies per section - aluminized fronts | | | |
| MB 60 Single | One base section w/30" stand and indirect vent | 1848 / 838 | \$44,862 |
| MB 60 Double | Two base sections w/16" stand and indirect vent | 3220 / 1461 | \$85,361 |
| Add'l Section | One base section w/16" stand | — | \$44,063 |
| Base Section | One base section (oven with deck) | — | \$41,212 |



8 Pie Series MB Brick Lined Deck Ovens

| MODEL | DESCRIPTION | APPROX. SHIPPING WT LBS/KG | LIST PRICE |
|--|---|-------------------------------|------------|
| 8 Pie Series - 44" x 66" cooking surface and flat top, holds eight 16" pies per section - aluminized fronts | | | |
| MB 866 Single | One base section w/30" stand and indirect vent | 2000 / 907 | \$51,650 |
| MB 866 Double | Two base sections w/16" stand and indirect vent | 3525 / 1599 | \$99,080 |
| Add'l Section | One base section w/16" stand | — | \$51,153 |
| Base Section | One base section (oven with deck) | — | \$47,841 |

SPECIFICATIONS

| | MB 42 SINGLE | MB 42 DOUBLE | MB 60 SINGLE | MB 60 DOUBLE | MB 866 SINGLE | MB 866 DOUBLE |
|-----------------|--|---|--|---|--|---|
| Height | Flat Top: 60" Round Dome: 69" Square Dome: 65" | Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼" | Flat Top: 60" Round Dome: 69" Square Dome: 65" | Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼" | Flat Top: 60" Round Dome: 69" Square Dome: 65" | Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼" |
| Depth x Length | 44¼" x 62½" | 44¼" x 62½" | 44¼" x 80" | 44¼" x 80" | 52¼" x 86" | 52¼" x 86" |
| Cooking Surface | 36" x 42" | (2) 36" x 42" | 36" x 60" | (2) 36" x 60" | 44" x 66" | (2) 44" x 66" |
| BTUs | 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 | LP: 120,000 Nat: 130,000 | LP: (2) 120,000 Nat: (2) 130,000 |
| Electrical | 120 VAC / 1 amp | (2) 120 VAC / 1 amp | 120 VAC / 1 amp | (2) 120 VAC / 1 amp | 120 VAC / 1 amp | (2) 120 VAC / 1 amp |



MB 236 Slice Series, Short Depth, Brick Lined Deck Ovens

| MODEL | DESCRIPTION | APPROX. SHIPPING WT LBS/KG | LIST PRICE |
|---|---|-------------------------------|------------|
| MB 236 Series - 24" x 36" cooking surface and flat top | | | |
| MB 236 Single | One base section w/30" stand and indirect vent | 845 / 383 | \$32,515 |
| MB 236 Double | Two base sections w/16" stand and indirect vent | 1410 / 640 | \$60,790 |
| Add'l Section | One base section w/16" stand | — | \$31,493 |
| Base Section | One base section (oven with deck) | — | \$29,210 |



SAME POWER, SMALL SIZE

Slice ovens have a 24" deep cooking chamber and deliver a great bake in a smaller footprint.

"YOU CAN'T GET A BETTER PIZZA THAN THIS - ABSOLUTELY AWESOME!"

Bobby Bogнар, TV Host
History's Food Tech

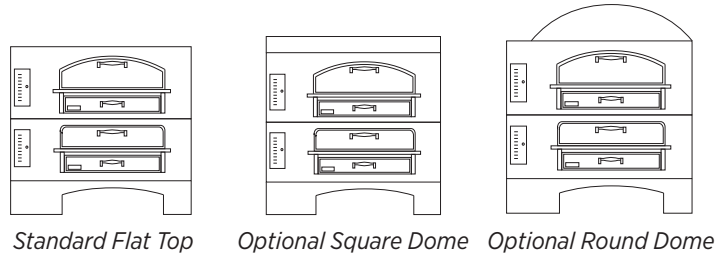




OPTIONS & ACCESSORIES

LIST PRICE

| TOP STYLES | |
|--|---------|
| Square dome top for MB Series - 4, 6, 8 pie (not on Slice ovens) | \$1,598 |
| Round dome top for MB Series - 4, 6, 8 pie | \$1,598 |
| Round dome top for MB Slice Series | \$1,195 |



Standard Flat Top Optional Square Dome Optional Round Dome

| MISCELLANEOUS | |
|---|---------|
| Set of (4) Casters (2 locking, 2 non-locking) - not available on MB 236 | \$1,339 |
| Auto start timer (per section) | \$1,807 |
| 3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included) | \$749 |

| BRICK VENEER KIT (INSTALLATION NOT INCLUDED) | |
|---|---------|
| MB (42 or 60) Front and Sides for single or double oven | \$5,897 |
| MB 866 Front and Sides for single or double oven | \$6,689 |
| MB 236 Front and Sides for single or double oven | \$4,810 |

Choose from 2 brick colors - Rosebud (default) and Whitestone



Right oven shown with customer specified tile, not available from factory



Rosebud Brick Veneer Kit



Whitestone Brick Veneer Kit

| STAINLESS STEEL FRONT | |
|---------------------------------|---------|
| MB (42 or 60) front per section | \$1,202 |
| MB 866 front per section | \$1,390 |
| MB 236 front per section | \$1,008 |

| STANDS | |
|--|---------|
| MB42 30" stand with feet for single oven | \$3,766 |
| MB42 16" stand with feet for double and add'l section | \$2,995 |
| MB60 30" stand with feet for single oven | \$3,564 |
| MB60 16" stand with feet for double and add'l section | \$2,851 |
| MB866 30" stand with feet for single oven | \$3,722 |
| MB866 16" stand with feet for double and add'l section | \$3,312 |
| MB236 30" stand with feet for single oven | \$3,218 |
| MB236 16" stand with feet for double | \$2,282 |

SD SERIES



MARSAL PIZZA OVENS

SD SERIES STANDARD OVENS



SD Double Oven

Classic superiority - exclusive Marsal burner system for a superior bake

- Warranty: 1 year labor, 18 months parts
- A spring balanced door for easy access to chamber
- Special side baffle system for a perfect top bake
- 2" thick cooking surface, 1½" for the slice series
- Thermostatically controlled from 300°F to 650°F
- 18 gauge stainless steel top, sides and doors
- Heavy duty adjustable legs are welded to the base
- 0" clearance on both sides to a combustable wall using ultra high temperature fiberglass insulation
- Available with 7" and 10" high door openings
- Includes Factory Paid Performance/Installation Check (see page 61)
- Available for general export use



4 Pie Series SD Series Standard Deck Ovens

| MODEL | DESCRIPTION | APPROX. SHIPPING WT LBS/KG | LIST PRICE | |
|--|----------------|---|-------------|----------|
| 4 Pie Series - 36" x 48" cooking surface, holds four 18" pies per section | | | | |
| SD 448 7" Door | SD 448 Single | One base section w/30" stand and indirect vent | 1060 / 48 | \$31,516 |
| | SD 448 Double | Two base sections w/16" stand and indirect vent | 2060 / 934 | \$56,437 |
| | SD 448 Triple | Three base sections w/6" stand and indirect vent | 3100 / 1406 | \$83,633 |
| | Add'l Section* | One base section w/16" stand | — | \$28,974 |
| | Base Section | One base section (SD 448 oven with deck) | — | \$27,376 |
| SD 1048 10" Door | SD 1048 Single | One base section w/30" stand and indirect vent | 1075 / 488 | \$32,696 |
| | SD 1048 Double | Two base sections w/12" stand and indirect vent | 2070 / 939 | \$58,804 |
| | Add'l Section* | One base section w/12" stand | — | \$30,162 |
| | Base Section | One base section (SD 1048 oven with deck) | — | \$28,556 |
| | SD 1048/SD 448 | SD 448 stacked over SD 1048 w/12" stand and indirect vent | 2175 / 986 | \$57,624 |

* Additional section to make double stack oven

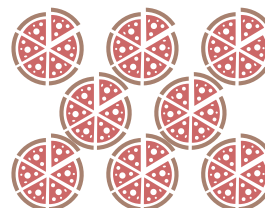
WHAT SIZE OVEN DO YOU NEED?



(4) 18" pies



(6) 18" pies



(8) 16" pies



(2) 18" pies in 36" wide slice oven



6 Pie Series SD Series Standard Deck Ovens

| MODEL | DESCRIPTION | APPROX. SHIPPING WT LBS/KG | LIST PRICE | |
|---|----------------|---|-------------|-----------|
| 6 Pie Series - 36" x 60" cooking surface, holds six 18" pies per section | | | | |
| SD 660 7" Door | SD 660 Single | One base section w/30" stand and indirect vent | 1240 / 562 | \$36,832 |
| | SD 660 Double | Two base sections w/16" stand and indirect vent | 2420 / 1098 | \$71,526 |
| | SD 660 Triple | Three base sections w/6" stand and indirect vent | 4075 / 1848 | \$106,284 |
| | Add'l Section* | One base section w/16" stand | — | \$36,508 |
| | Base Section | One base section (SD 660 oven with deck) | — | \$34,931 |
| SD 1060 10" Door | SD 1060 Single | One base section w/30" stand and indirect vent | 1285 / 583 | \$38,216 |
| | SD 1060 Double | Two base sections w/12" stand and indirect vent | 2550 / 1157 | \$74,301 |
| | Add'l Section | One base section w/12" stand | — | \$37,899 |
| | Base Section | One base section (SD 1060 oven with deck) | — | \$36,315 |
| | SD 1060/SD 660 | SD 660 stacked over SD 1060 w/12" stand and indirect vent | 2500 / 1134 | \$72,917 |

8 Pie Series SD Series Standard Deck Ovens

| MODEL | DESCRIPTION | APPROX. SHIPPING WT LBS/KG | LIST PRICE | |
|---|-----------------|--|-------------|-----------|
| 8 Pie Series - 44" x 66" cooking surface, holds eight 16" pies per section | | | | |
| SD 866 7" Door | SD 866 Single | One base section w/30" stand and indirect vent | 1625 / 737 | \$43,111 |
| | SD 866 Double | Two base sections w/16" stand and indirect vent | 2910 / 1320 | \$84,112 |
| | SD 866 Triple | Three base sections w/6" stand and indirect vent | 4600 / 2086 | \$125,127 |
| | Add'l Section | One base section w/16" stand | — | \$42,815 |
| | Base Section | One base section (SD 866 oven with deck) | — | \$41,210 |
| SD 10866 10" Door | SD 10866 Single | One base section w/30" stand and indirect vent | 1900 / 862 | \$45,376 |
| | SD 10866 Double | Two base sections w/12" stand and indirect vent | 3220 / 1460 | \$88,635 |
| | Add'l Section* | One base section w/12" stand and indirect vent | — | \$45,073 |
| | Base Section | One base section (SD 10866 oven with deck) | — | \$43,475 |
| | SD 10866/SD 866 | SD 866 stacked over SD 10866 w/12" stand and indirect vent | 3165 / 1435 | \$86,369 |

* Additional section to make double stack oven



SD 236 Slice Series, Short Depth, Standard Deck Ovens

| MODEL | DESCRIPTION | APPROX. SHIPPING WT LBS/KG | LIST PRICE |
|--|---|-------------------------------|------------|
| SD 236 Series - 24" x 36" cooking surface | | | |
| SD 236 Single | One base section w/30" stand and indirect vent | 780 / 354 | \$26,554 |
| SD 236 Double | Two base sections w/16" stand and indirect vent | 1490 / 676 | \$51,136 |
| SD 236 Triple | Three base sections w/6" legs and indirect vent | TBD | \$75,962 |
| Add'l Section* | One base section w/16" stand | — | \$26,230 |
| Base Section | One base section (SD 236 oven with deck) | — | \$24,819 |

OPTIONS & ACCESSORIES

LIST PRICE



MARSAL PIZZA OVENS

| FACTORY INSTALLED FIBERBRICK LINED BAKING CHAMBER | |
|---|---------|
| 4 pie ovens, per deck | \$1,728 |
| 6 pie ovens, per deck | \$1,944 |
| 8 pie ovens, per deck | \$2,376 |
| SD 236, per deck | \$1,296 |

| MISCELLANEOUS | |
|---|---------|
| Auto start timer (per section) | \$1,807 |
| Set of (4) Casters (2 locking, 2 non-locking) | \$1,339 |
| 3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included) | \$749 |
| Direct vent (not available on triple stacked ovens) | \$626 |

| STANDS | |
|--|---------|
| Stand w/feet for single oven | |
| 30" stand for SD448 & SD1048 | \$4,054 |
| 30" stand for SD660 & SD1060 | \$1,814 |
| 30" stand for SD866 & SD10866 | \$1,814 |
| 30" stand for SD236 | \$1,649 |
| Stand w/feet for double oven | |
| 16" stand for SD448 | \$1,598 |
| 12" stand for SD1048 | \$1,606 |
| 16" stand for SD660 | \$1,577 |
| 12" stand for SD1060 | \$1,584 |
| 16" stand for SD866 | \$1,606 |
| 12" stand for SD10866 | \$1,598 |
| 16" stand for SD236 | \$1,411 |
| Stand w/feet for triple oven | |
| 6" stand for SD448 | \$1,418 |
| 6" stand for SD660 | \$1,404 |
| 6" stand for SD866 | \$1,411 |
| 6" stand for SD236 | \$1,418 |
| 12" Stand w/feet | |
| 12" stand for SD1048/SD448 | \$1,606 |
| 12" stand for SD1060/SD660 | \$1,584 |
| 12" stand for SD10866 double & SD10866/SD866 | \$1,598 |

SPECIFICATIONS

| MODEL | SD 448 | | SD 1048 | | SD 1048/ SD 448 | SD 660 | | SD 1060 | | SD 1060/ SD 660 | SD 866 | | SD 10866 | | |
|------------------|----------------------------|-----|---------|-----|--------------------|------------------------------|-----|---------|-----|--------------------|------------------------------|-----|----------|-----|--|
| | S | D | S | D | | S | D | S | D | | S | D | S | D | |
| Height | 55½" | 66" | 59½" | 70" | 66" | 55½" | 66" | 59½" | 70" | 66" | 55½" | 66" | 59½" | 70" | |
| Depth x Width | 43¼" x 65" | | | | | 43¼" x 80" | | | | | 51¼" x 86" | | | | |
| Cooking Surface | 36" x 48" per section | | | | | 36" x 60" per section | | | | | 51¼" x 86" per section | | | | |
| BTUs per section | 95,000 Natural / 90,000 LP | | | | | 130,000 Natural / 120,000 LP | | | | | 130,000 Natural / 120,000 LP | | | | |

S - Single D - Double



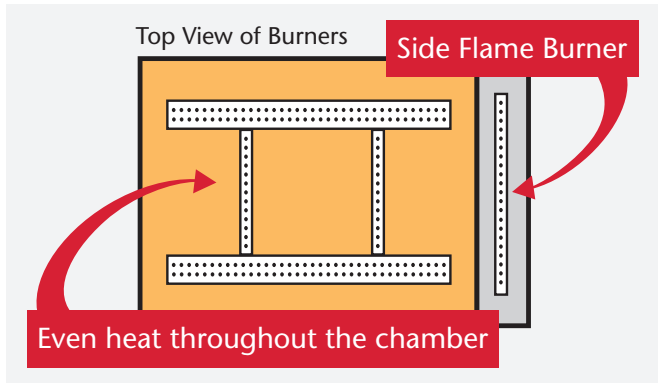
WF SERIES

ARTISAN WOOD FIRE STYLE

WITHOUT THE HASSLE AND LABOR

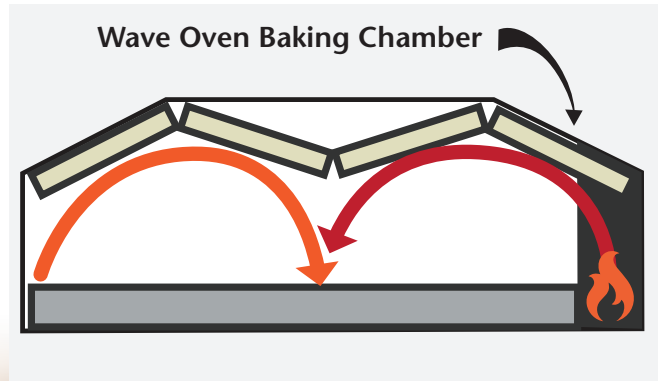
EXCLUSIVE BURNER DESIGN

The WF exclusive left-to-right burner design, coupled with a revolutionary open 40,000 BTU side burner brings the right side of the baking chamber to temperatures over 900°F. Start your bake near the flame, then move to the left for a very fast, desirable bake.



WAVE-FLAME ENGINEERING

The baking chamber is lined with refractory bricks designed to produce a "wave" of heat across the baking deck. The bricks absorb moisture and radiates a dry even heat, while the "wave" design blasts your product with heat, creating a crispy pie crust with an old-world bake.





WF SERIES WAVE FLAME OVENS

Old world style gas oven with exclusive Marsal “WAVE” baking chamber design for the most intense bake with a visible flame

3 Minute Artisan Pies

- Warranty: 1 year labor, 18 months parts
- Revolutionary “Wave” Design firebrick lined baking chamber forces the heat from the burners back down on the 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
- Stainless steel sides
- 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. Two thermometers allow you to see exactly what temperature the baking chamber is so that you can easily make adjustments.
- The best of both worlds - Wave Flame ovens may be stacked on either the MB42 or MB60 ovens
- 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 round dome top - experience the signature style of the Marsal dome
- Includes Factory Paid Performance/Installation Check (see page 61)
- Available for general export use

WF 42 Series Wave Flame Deck Ovens

| MODEL | DESCRIPTION | APPROX. SHIPPING WT LBS/KG | LIST PRICE |
|--|---|-------------------------------|------------|
| WF 42 Series - 36” x 36” cooking surface and flat top | | | |
| WF 42 Single | One base section w/30” stand and indirect vent | 1600 / 726 | \$58,914 |
| WF 42 Base Section | One base section (WF 42 oven with deck) | — | \$54,688 |
| WF 42 / MB 42* | WF 42 Stacked over MB 42 and flat top w/16” stand and indirect vent | 2800 / 1270 | \$96,336 |

WF 60 Series Wave Flame Deck Ovens

| MODEL | DESCRIPTION | APPROX. SHIPPING WT LBS/KG | LIST PRICE |
|--|---|-------------------------------|------------|
| WF 60 Series - 36” x 54” cooking surface and flat top | | | |
| WF 60 Single | One base section w/30” stand and indirect vent | 2000 / 907 | \$67,726 |
| WF 60 Base Section | One base section (WF 60 oven with deck) | — | \$63,629 |
| WF 60 / MB 60* | WF 60 Stacked over MB 60 and flat top w/16” stand and indirect vent | 3600 / 1633 | \$107,779 |

* See page 42 for information on the MB 42 and MB 60 ovens.



OPTIONS & ACCESSORIES

LIST PRICE

| BRICK VENEER KIT | |
|--|---------|
| WF42 or WF 60 single or stacked with MB 42 or MB 60 front and sides for single or double | \$5,897 |
| <i>Choose from 2 brick colors - Rosebud (default) and Whitestone (installation not included) (see page 44 for color details)</i> | |
| STAINLESS STEEL FRONT | |
| WF 42 or WF 60 front per section | \$1,202 |
| MISCELLANEOUS | |
| Round dome top | \$1,786 |
| Auto Start timer | \$1,807 |
| 3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included) | \$749 |
| Set of (4) casters | \$1,339 |
| STANDS | |
| WF42 30" stand w/feet for single ovens | \$4,140 |
| WF60 30" stand w/feet for single ovens | \$4,010 |
| MB42 16" stand w/feet for WF42/MB42 | \$2,995 |
| MB60 16" stand w/feet for WF60/MB60) | \$2,851 |

SPECIFICATIONS

| | WF 42 SINGLE | WF 42 / MB 42 | WF 60 SINGLE | WF 60 / MB 60 |
|-----------------|--------------------------------------|--|--------------------------------------|--|
| Height | Flat Top: 63.5" Round Dome: 68.5" | Flat Top: 74.25" Round Dome: 79.25" | Flat Top: 63.5" Round Dome: 68.5" | Flat Top: 74.25" Round Dome: 79.25" |
| Depth x Length | 44.25" x 62.5" | 44.25" x 62.5" | 44.25" x 80" | 44.25" x 80" |
| Cooking Surface | 36" x 36" | Wave: 36" x 36" MB: 36" x 42" | Wave: 36" x 54" | Wave: 36" x 54" MB: 36" x 60" |
| BTUs | 130,000 | Wave: 130,000 MB: 90,000 | 155,000 | Wave: 155,000 MB: 115,000 |
| Electrical | 120 VAC / 1 amp | (2) 120 VAC / 1 amp | 120 VAC / 1 amp | (2) 120 VAC / 1 amp |



CT COUNTERTOP SERIES



MARSAL PIZZA OVENS



CT301 shown



CT302 shown

COUNTERTOP ELECTRIC OVENS

Superior Bake for Your Countertop

- Warranty: 1 year labor, 18 months parts
- Easy to use, high efficiency controls with one hour timer. Our controls will not overheat on stacked ovens.
- .625" thick Quick Heat Technology™ baking stones for crispy crusts
- 3.875" deck heights - 30% more room between decks than the competition
- Safe door operation - stainless steel handles are raised 3.5" from the surface of the door
- 1.75" insulated doors - 15% thicker than the competition
- Ovens are stackable for increased productivity
- Slide to Cook - adjustable vent on back
- 4" legs (not required)
- Available for general export use

CT Series Countertop Electric Deck Ovens

| MODEL | DESCRIPTION | APPROX. SHIPPING WT LBS/KG | LIST PRICE |
|-------|---------------------------------------|-------------------------------|------------|
| CT301 | Single door oven with 2 cooking decks | 252/114 | \$9,860 |
| CT302 | Double door oven with 4 cooking decks | 409/186 | \$17,875 |

Must specify voltage and phase when ordering. See below for electrical specifications.

SPECIFICATIONS

| POWER SUPPLY | | | | | | | | | | | | |
|--------------|-------|-----|-----|-----|-----|-----|-------|-----|-----|-----|-----|-----|
| | CT301 | | | | | | CT302 | | | | | |
| KW | 3.75 | | | | | | 7.5 | | | | | |
| Volts | 208 | 220 | 240 | 208 | 220 | 240 | 208 | 220 | 240 | 208 | 220 | 240 |
| Phase | 1 | 1 | 1 | 3 | 3 | 3 | 1 | 1 | 1 | 3 | 3 | 3 |
| Amps | 18 | 17 | 16 | 11 | 10 | 9 | 36 | 34 | 32 | 21 | 20 | 18 |

| DIMENSIONS | | |
|----------------------|-------------------------------|--------|
| | CT301 | CT302 |
| Width/Depth | 30.25" W x 28.25" D x | |
| Height on Legs | 19" H | 32.25" |
| Height Between Decks | 3.875" | |
| Cooking Surface | 20.75" W x 20.75" D x .625" H | |

* - height on legs

OPTIONS & ACCESSORIES

LIST PRICE

| MISCELLANEOUS | | LIST PRICE |
|--|--|------------|
| Oven brush | | \$266 |
| Stacking Platform, Convection (p/n 39512) - kit for stacking with any Blodgett full size convection oven | | \$1,728 |
| Stacking Platform, Hydrovection - kit for stacking with any Blodgett Hydrovection oven | | \$1,728 |
| 50 HZ upcharge (per section) NET PRICE | | \$274 |