



Project _____
 Item No. _____
 Quantity _____

FOR GENERAL REFERENCE ONLY
 Models shown may not match the
 model features or manuf year of the
 item offered by AERE.

SD SLICE SERIES

Gas Deck Pizza Ovens

Model(s) Available

- SD 236** - Short depth single oven with 24" x 36" cooking surface
- SD 236 Stacked** - Short depth double oven with 24" x 36" cooking surface
- SD 248** - Short depth single oven with 24" x 48" cooking surface
- SD 248 Stacked** - Short depth double oven with 24" x 48" cooking surface
- SD 260** - Short depth single oven with 24" x 60" cooking surface
- SD 260 Stacked** - Short depth double oven with 24" x 60" cooking surface



Construction

- A spring balanced door provides easy access to the baking chamber
- Exclusive Marsal burner for superior bake
- 1-1/2" thick cooking surface
- 0" clearance on both sides to a combustibile 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

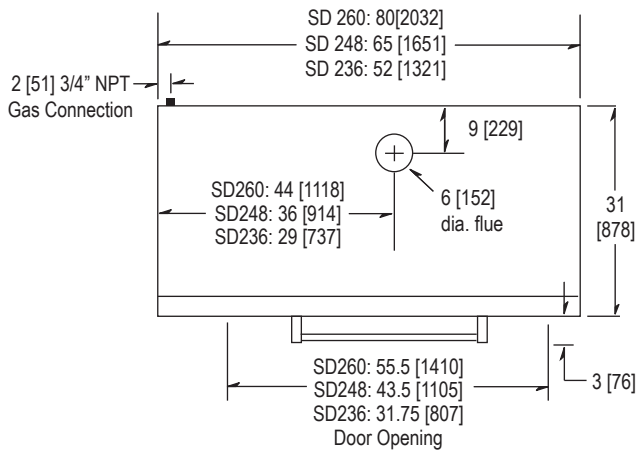
- Warranty: 1 year labor, 18 months parts

Options & Accessories

(AT ADDITIONAL CHARGE)

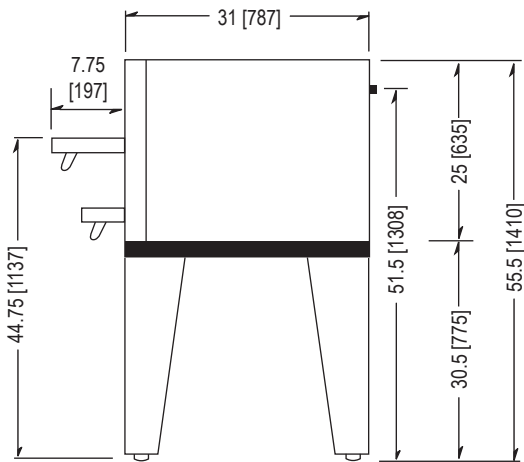
- **Stainless steel leg covers**
 - Single oven
 - Double oven
- Set of (4) casters
- Fiberbrick lined baking chamber
- Autostart timer

SHORT FORM SPECIFICATIONS: Provide Marsal SD 236 (single or double), SD 248 (single or double) or SD 260 short depth slice oven(s). Unit shall have a spring balanced door provides easy access to the baking chamber with a 1-1/2" thick cooking surface. The Marsal burner supplies a superior bake. 0" clearance on both sides to a combustibile 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.

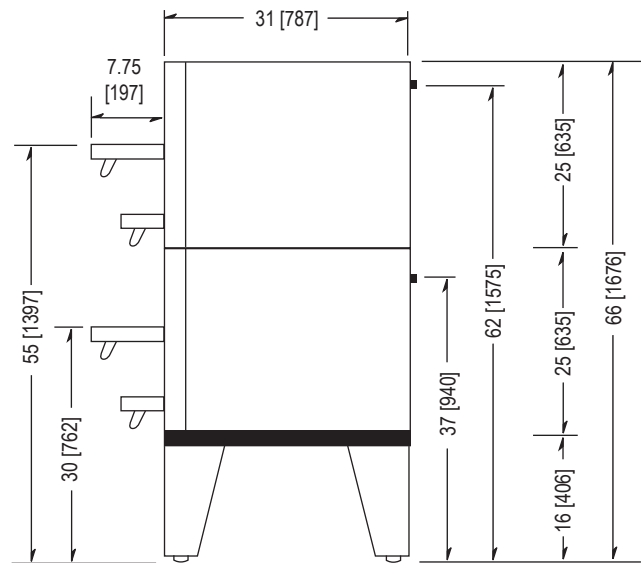


DIMENSIONS ARE IN INCHES [MM]

TOP VIEW - All Models



SIDE VIEW - All Single Models



SIDE VIEW - All Stacked Models

Specifications

| | SD 236 | SD 236 Stacked | SD 248 | SD 248 Stacked | SD 260 | SD 260 Stacked |
|---------------------------|--|-----------------------------------|---------------------------|-----------------------------------|---------------------------|-----------------------------------|
| Height | 55.5" [1410] | 66" [1676] | 55.5" [1410] | 66" [1676] | 55.5" [1410] | 66" [1676] |
| Depth & Length | 31" x 52" [787 x 1321] | 31" x 52" [787 x 1321] | 31" x 65" [787 x 1651] | 31" x 65" [787 x 1651] | 31" x 80" [787 x 2032] | 31" x 80" [787 x 2032] |
| Cooking Surface | 24" x 36" [610 x 914] | (2) 24" x 36" [610 x 914] | 24" x 48" [610 x 1219] | (2) 24" x 48" [610 x 1219] | 24" x 60" [610 x 1524] | (2) 24" x 60" [610 x 1524] |
| Clearances | 3" space must be left at the rear to allow adequate clearance for air openings | | | | | |
| BTUs | LP: 50,000 NAT: 50,000 | LP: (2) 50,000 NAT: (2) 50,000 | LP: 65,000 NAT: 65,000 | LP: (2) 65,000 NAT: (2) 65,000 | LP: 80,000 NAT: 80,000 | LP: (2) 80,000 NAT: (2) 80,000 |
| Shipping Weight | 780 lbs (354 kg) | 1490 lbs (676 kg) | 925 lbs (420 kg) | 1750 lbs (794 kg) | 936 lbs (425 kg) | 1793 lbs (813 kg) |

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