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THE NEW STANDARD IN PIZZA OVENS.



DOES A MARSAL OVEN
EQUAL ONE MILLION DOLLARS?

What Makes Marsal Ovens The Best Cooking and Most Efficient Ovens In The Industry?

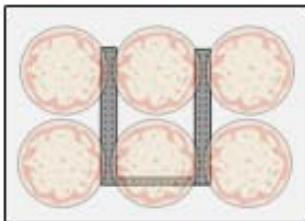
Buying a Marsal oven guarantees you a big difference in food production and high quality bake of your pizza. All models have been designed to offer you great advantages in the pizza industry. With a Marsal oven there is,

- No Down Time
- No need to Rotate Pies
- Faster Cooking Times
- and Crispier Crusts

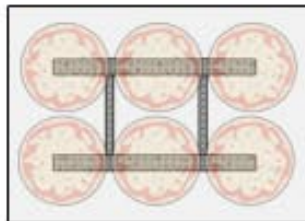


Superior Burner Design.

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



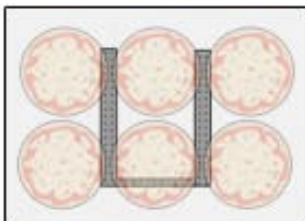
Their Burners.



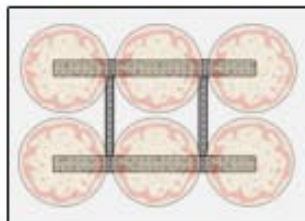
Our Burners.

Ensuring an Even Bake.

Marsal Ovens also incorporates a 1½" **Heat Diffusing Air Chamber** and a 2" thick cooking surface that also assists in giving an even bake throughout the baking chamber, ensuring that your pizza is cooked crispier and more efficiently.



Their Burners.



Our Burners.

Baking with Brick.

Our 2" **thick brick cooking surface** has more mass than our competitor's 1½" cooking surface. MB Series® ovens also come with a 1½" thick arched brick ceiling and rear baking chamber. The additional mass plus the exclusive left-to-right burner system insures that Marsal ovens won't quit on you at your busiest times.