

IT'S NOT JUST OVENS. WHAT MAKES MARSAL REFRIGERATION THE BEST IN THE INDUSTRY?

THE NEW STANDARD.



BM Series

QUALITY CONSTRUCTION.

All Marsal refrigerators are manufactured with stainless steel type 304 interiors for greater durability, construction and appearance. Refrigerators have magnetic gasketed doors with cam lift hinges.

All raised condiment rails are cold wall refrigerated to meet NSF 7 standards at optimum efficiency.

THE SUPREME DESIGN.

BMS Series refrigerators are specially designed with a raised condiment rail allowing it a 30" deep solid full work surface with a refrigerated sauce well built into the work area in order to maintain the perfect temperature for quality pizza sauce.

The BM, BMS, and new BMS Slim-line refrigerators are all designed to optimize your work space and keep your restaurant working efficiently.



BMS "Supreme" Series



MARSAL
& sons, inc.

HOW IS



THE BEST IN THE INDUSTRY?



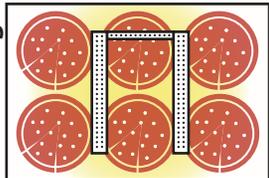
EXPECT THE BEST BAKE AND CRISPIEST PIES IMAGINABLE.



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 Design.

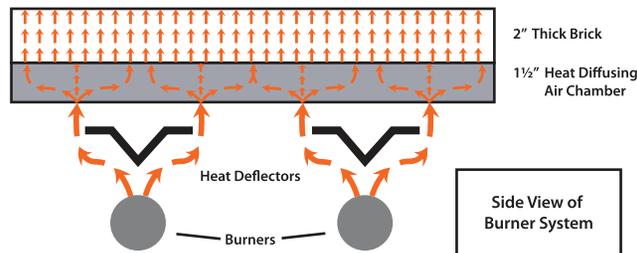


Our Design.



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.



Baking With Brick.

Our 2" **thick brick cooking surface** has more mass than our competitor's 1½" cooking surface. MB Series & Wave ovens also come with a 1½" thick arched brick ceiling and rear baking chamber. These features insure that Marsal ovens won't quit on you at your busiest times.

