

THE ELECTRIC



Marra Forni[®]
Brick Oven Cooking Solutions



CONSISTENT

EFFICIENT VERSATILE
INNOVATION
HIGH-VOLUME



THE ELECTRIC SERIES

Experience authentic traditional quality that is "Italian Inspired" but manufactured in the U.S. Marra Forni brick stone hearth ovens are the combination of true artisan workmanship and modern American manufacturing technology, and design innovation. Each oven features the proprietary MarraStone cooking surface ensuring a consistent quality finished product.

Marra Forni offers a full line of high-efficiency electric ovens in a variety of sizes and capacities. Individually controlled upper and lower infrared heating elements provide precision temperature control and a greater thermal cooking range of 300-250° F to support wider menu flexibility. Designed for both front and back-of-the-house applications, these ovens combine performance with presentation.





After testing multiple ovens and then trying Marra Forni's product, there was NO comparison."

- **Marc Askenasi**
President of Pi Co

MARRASTONE

MarraStone is at the heart of every Marra Forni Brick Oven. Imported from the Naples Region of Italy, this proprietary brick formulation is the result of years of research and investment. Composed of volcanic material content, MarraStone is a highly porous refractory brick designed to accept, retain and give up heat readily resulting in greater thermal mass retention when cooking in the oven and consistently high performance and energy efficiency.



WW



THE NEAPOLITAN

ELNP39-43 ELNP56-43

Recognized by the National Restaurant Association as a kitchen innovations award winner, “The Electric Neapolitan” (ELNP) Series offers models in two sizes and through innovative design and engineering, these electric models present themselves as the traditional brick dome style ovens found only with gas or wood-fired configurations.

THE METAL ROUND

ELMR39-43

The “Electric Metal Round” (ELMR) Series offers the same innovation and design engineering offered throughout the Marra Forni family of ovens.





THE METAL SQUARE

ELMS68-32

The “Electric Metal Square” (ELMS) high performance model offers the same innovation and design engineering offered throughout the Marra Forni family of ovens.

THE STACKABLE

ELST55-36/4 stackable

High volume cooking and baking can now be easily achieved through a vertically integrated and modular cooking solution.



OVEN FEATURES

Direct Ventilation System

Fully Customizable Exterior

Integrated Exhaust

Heavy-Duty Steel Facade (Shown with Stainless Steel Upgrade)

Upper and Lower Infrared Heating

Static MarraStone Cooking Deck

Decorative Granite Mantle

MarraSmart Digital Touch-Screen Control

Heavy-Duty Welded Steel Stand



LEARN
MORE!





PIZZA

CAPACITIES

MODEL	ELMR39-43 (Metal Round)	ELMS68-32 (Metal Square)	ELNP39-43 (Neapolitan)	ELNP43-56 (Neapolitan)	ELST55-36 (Per Deck)1-4
COOKING DECK (inch)	38.8" W x 42.6" D	68" W x 32" D	38.8" W x 42.6" D	56.1" W x 42.6" D	54.8" W x 36.4" D
COOKING DECK (sq. ft.)	11.50	15.11	11.50	16.61	13.85
8" Pizza	10	24	10	20	24
10" Pizza	6	18	6	16	15
12" Pizza	5	10	5	10	12
16" Pizza	4	7	4	7	6

WE ARE AT YOUR **SERVICE**

We are at your service – our HIGHLY experienced sales, customer service and national technical support and service network are available to provide One-ON-ONE advice, training and support to guide you through your Marra Forni oven solution purchase, and to then assist you with the successful operation and ongoing maintenance, service and support of your investment. All Marra Forni products include our standard Manufacturer's warranty.



PIZZA UNIVERSITY



At Pizza University, our award winning and industry recognized instructors provide our students with a hands-on pizza experience. Featured coursework provides guidance to restaurant operators, caterers, enthusiasts and aspiring pizzaioli that aid in the development of skills and understanding of pizza making through industry best practices. Students will learn about pizza history, dough chemistry and handling techniques, equipment, and principles for a successful business enterprise.

DIRECT VENTING SOLUTIONS

Our dedicated Venting Specialists will work with your architects, engineers or contractors to identify the best solution for your duct layout. You'll have peace of mind knowing that our system has all the UL Listings, so you won't have to worry about running into problems with the inspection process. Our gas oven models can be upgraded to include an exhaust fan interlock. This means that your exhaust fan will automatically turn on/off with your oven, and that the speed of the fan can be adjusted from the oven's touch screen.

- ▶ **UL CERTIFIED AND APPROVED FOR WOOD, GAS AND ELECTRIC OVEN**
- ▶ **DUAL-WALLED CONICAL CONSTRUCTION**
- ▶ **444-GAUGE STAINLESS STEEL INNER WALL, 304 ANNEALED EXTERIOR**
- ▶ **HIGHEST INDUSTRY PRESSURE RATING**
- ▶ **HIGHEST INDUSTRY TEMPERATURE RATING**
- ▶ **LIMITED LIFETIME WARRANTY**
- ▶ **POWERED GREASE EXHAUST FAN**

Visit our website to view the ventilation spec sheet or request a quote. We look forward to working with you.

One Stop Shop



SPECIALTY DOUGH MIXERS (35 qt. - 80 qt.)

Available in multiple capacity and speed configurations, Spiral and Forked Dough Mixers are specialty low-friction dough mixers designed specifically for higher hydration dough formulas ensuring highest quality of dough produced.



REFRIGERATED PREP TABLES

Self-contained 2 or 3 door units available with optional elevated refrigerated condiment rail.



FLYWHEEL SLICERS

Precision specialty Charcuterie Slicers available in a variety of sizes and with optional enamel coated cast iron pedestal base.



TOOL & ACCESSORIES

From pizza peel kits to wood-fired and dough handling accessories, Marra Forni offers a full-line of pizza program accessory items



WANT TO TRY OUR BRICK OVENS?
VISIT A TEST KITCHEN NEAR YOU

Marra Forni has many test kitchens located throughout North America, Canada, the Middle East, and Latin America. You can take your next authentic Italian wood, gas, or electric brick oven for a test drive anytime.



the **NEAPOLITAN**
(Wood-Fired Cooking)



the **ROTATOR**
(High Production)



PASS-THRU
(Due Bocche Oven)



MS SERIES
(Space Efficiency)



EL SERIES
(Electric Stackable)



SEE MORE!

inquiries@marraforni.com | marraforni.com | 888.239.0575

