

REFRIGERATED PREP TABLES



Marra Forni[®]
Brick Oven Cooking Solutions

THE PREP TABLES

Offered in both 2-door and 3-door configurations, Marra Forni Refrigerated Prep Tables are an essential piece of equipment in any commercial kitchen space.

These units are designed to enhance flow and streamline production. These unique prep tables feature a self-contained high-efficiency refrigeration system

designed to maintain food and prep ingredients at food safe temperatures. A large

30" deep solid granite work surface maintains lower surface temperatures

allowing greater flexibility with food prep and ingredient handling.

Rear and side granite backsplashes elevate the optional refrigerated

condiment rail so that there is more ergonomic access to ingredients with no loss

in usable counter space. Self-closing doors feature magnetic door gaskets and

shared refrigeration between door sections that accommodate 18" x 26" full-size sheet pans or stackable dough trays.



FEATURES

Front-serviceable, high-efficiency self-contained refrigeration system (110V) with evaporator condensate pan and automatic defrost feature.

Doors feature 2 3/8" thick polyurethane insulation.

Large 30" deep work surface.

Solid granite worksurface maintains 8-10 degrees F lower surface temperature.

304-gauge stainless steel interior and exterior construction.

Standard with casters (2-locking).

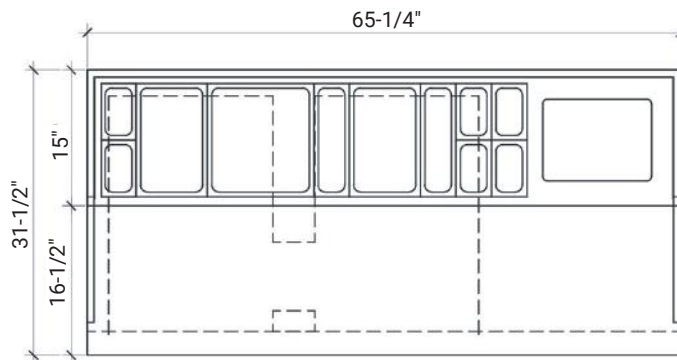
On/Off with Digital control.

Refrigerated door sections can accommodate full-size sheet pans (18" x 26"), or (7) nested standard size dough trays (18" x 26" x 3").

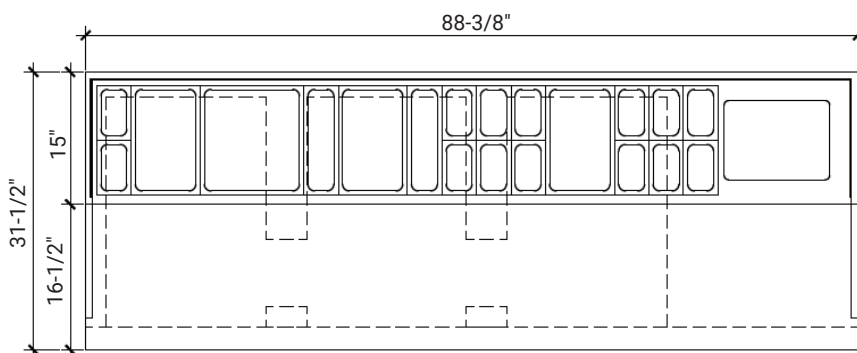
Automatic defrost feature with condensate evaporator.



TECHNICAL SPECIFICATIONS



Electrical	Amp Load	Construction	Doors	Cubic Feet	Refrigeration Compressor
110V / 60 / 15 amp 230V / 50 / 15 amp	6.2 amp Cord/plug attached (NEMA 5-15)	304 Stainless steel	2	12	R404-A 1/4 HP



Electrical	Amp Load	Construction	Doors	Cubic Feet	Refrigeration Compressor
110V / 60 / 15 amp 230V / 50 / 15 amp	6.6 amp Cord/plug attached (NEMA 5-15)	304 Stainless steel	3	20	R404-A 1/4 HP



REFRIGERATED CONDIMENT RAILS

Marra Forni's heavy-duty refrigerated condiment rails are designed to help operators organize their food preparation and increase their quality and output consistency. These refrigerated rails feature "cold-wall" refrigeration technology to better maintain food-safe temperatures, and are ideal either as stand-alone food prep stations or as an optional elevated extension of Marra Forni's Refrigerated Prep Tables. Available in 2-lengths to fit both the 2-door refrigerated prep table (Model GPZ166), or the 3-door refrigerated prep table (GPZ225) configurations. Both models feature digital controls, a tempered glass protective breath guard (shipped unassembled), 304-gauge stainless steel interior and exterior surfaces, automatic defrost and evaporator condensate.

PAN CAPACITIES

MODEL	INTERIOR COLD WELL DIMENSIONS	1/2 PAN	1/3 PAN	1/4 PAN
GAC166 (Fits 2-Door GPZ166A)	12" X 6" X 46"	4	7	8
GAC225 (fits 3-Door GPZ225A)	12" X 6" X 68.5"	6	10	12

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.



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)

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.



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



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