

Marra Forni

# PRODUCT CATALOG

*Marra Forni*<sup>®</sup>



## To Our Customers

Each Marra Forni oven is handcrafted brick by brick using the same tried and tested process used by masons hundreds of years ago. Each proprietary refractory brick is imported directly from Italy. They are produced from a pumice material that is volcanic in nature, resulting in a high porosity that allows for better heat absorption, retention, and faster, more consistent cooking. Using Italian and American materials combined with American engineering and building standards, we have created one of the highest performance ovens available on the market today!

Marra Forni is the industry leader of innovative, high-quality, handcrafted brick ovens. We exceed customer expectations through our product performance, our team, and our service. We offer wood-fired, gas-fired, and electric brick ovens. Our ovens are 100% made in the USA and are ETL, CE, NSF, and SA certified.

In 2018 Marra Forni won not 1 but 2 NRA Kitchen Innovation Awards, for our:



**Dual Opening Rotating Deck Oven**  
**Powerful Electric Oven with Open Mouth**

Features and Services	Import Ovens	Marra Forni Ovens
Worldwide Shipping	✓	✓
Energy efficient 84,000 BTUs		✓
Unlimited tile, color and logo customizations		✓
Business and culinary consulting		✓
Auto on/off		✓
Precision rotating deck control		✓
Easy-to-use touchscreen control		✓
Integrated ventilation		✓

We look forward to working with you!



Scan to visit  
[www.marraforni.com](http://www.marraforni.com)

Updated September 2019  
Prices Subject to Change Without Notice.

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## Ready to buy a brick oven?

### 1. Choose Your Model



THE NEAPOLITAN



THE ELECTRIC OVEN



THE ROTATOR



THE DUE BOCCHE



METAL SQUARE OVEN

### 2. Choose Your Optional Features



Enclosed Facade



Wood Chamber  
(Only for Wood/Gas Rotators ovens)



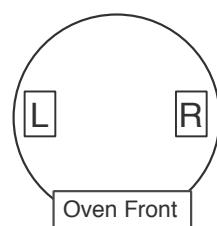
Custom Metal Fabrication



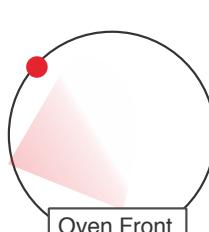
Black Facade  
(standard for RT models)



Stainless Steel Facade  
\*Upgrade



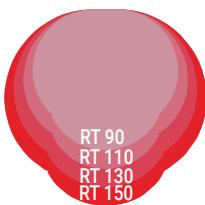
Single or Dual Burner  
For Gas Ovens. Choose LP or Natural Gas.



Light Box  
\*Upgrade

We're here  
to help  
you decide.

### 3. Choose Your Size



### 4. Choose Your Trailer Size



Single Axle (6 x 6)  
For ovens size 110 or smaller



Double Axle (6 x 8)

### 5. Customize Your Tile Design

#### Standard Tile Color Selection

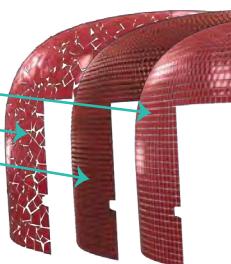


#### Standard Tile Color Selection Text or Logo



#### Tile Type

- Standard Square
- Broken
- Penny



Marra Forni is the industry leader of high quality, innovative hand crafted brick ovens. We exceed our customers expectations through our product performance, our team and our service.



# A Versatile COOKING SOLUTION

Marra Forni ovens are great for baking, slow roasting, braising and searing meats, fire roasted veggies, and seafood in cast-iron pans.

## The Rotator

With our flagship oven, there is no need to hire someone who is very technically trained to operate the this oven. Cooks pizzas in 90 seconds.

### Ideal for:

- Fast-casuals
- Pizzerias
- Campuses
- Hotels/Resorts
- Hospitals & Retirement Communities

## It all starts with OUR BRICKS

Our proprietary refractory bricks are imported from Italy. Our process is the same tried and tested brick-by-brick process used by Italian masons throughout hundreds of years. This solution ensures the most efficient heat absorption, retention and consistent cooking.



## CUSTOM TILE DESIGN

You can browse our extensive decorative Tile Catalog at [marraforni.com/tiles](http://marraforni.com/tiles).



## TOUCHSCREEN CONTROL

Full control of temperature, deck rotation speed and direction, auto on/off and the powered exhaust fan at your finger tips.

## REDUNDANT BACK UP SYSTEM

A three-part failsafe cooking system ensures your peace of mind.

## OPTIONAL FEATURES

Integrated Ventilation  
Dual Turbo Burners  
Interior Lights  
Stainless Steel Stand  
Stainless Steel Mask

# Marra Forni Rotator RT 90, 110, 130, 150

Gas Models: between 8" W.C to 10" W.C



Standard Tile Color Options



Black Standard Facade  
Stainless Steel Upgrade Available



## Rotator Gas Oven Models

Marra Forni 90 (RT90G)

Marra Forni 110 (RT110G)

Marra Forni 130 (RT130G)

Marra Forni 150 (RT150G)

Rotators operate on a Gas or combination Wood+Gas burner system.

For an additional cost, upgrade to stainless steel or apply black powder coating to the metal facade.

Quick Specs	Rotator 90*	Rotator 110*	Rotator 130*	Rotator 150*
Height	81.5"	81.5	81.75"	81.75"
Width	60.5"	68.38"	76.45"	84.32"
Depth	58.5"	66.24"	74.12"	81.99"
Cooking Surface	6.8 sq. ft.	10.2 sq. ft.	14.3 sq. ft.	15.5 sq. ft.
BTUs (NAT)	84,000	84,000	84,000	84,000
AMPs	120V / 12AMPs	120V / 12AMPs	120V / 12AMPs	120V / 12AMPs
NPT	3/4"	3/4"	3/4"	3/4"
Oven Weight	3,142 lbs.	3,666 lbs.	5,118 lbs.	7,000 lbs.
Crated Weight	3,442 lbs.	3,999 lbs.	5,418 lbs.	7,400 lbs.
Crate W x D x H	83" x 73" x 87"	83" x 73" x 86"	96" x 87" x 90"	96" x 87" x 90"
Pizza Capacity 8"	8	10	12	14
Pizza Capacity 10"	7	9	11	13
Pizza Capacity 12"	6	8	10	12
Pizza Capacity 16"	2	3	5	7

\*Denotes Internal Model Number of the Oven. Oven sizes refer to dome interior size. All ovens Freight Class 77.5.

# Marra Forni Rotator RT 90

Rotator RT 90 (RT90G) Gas Model, also available as "RT90WG" Wood+Gas Fired Model



\*Tile work shown in photo is custom and is not included in standard tile options.

## Standard Tile Color Options



This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Black Standard Facade

Stainless Steel Upgrade Available

## Features

- Fire-rated tile exterior over clay dome
- 35.43 inch / 90 cm - diameter deck
- Oven mouth measures 24" x 9.5"
- 6" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 2 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT NPT per burner
- The oven is vented through an 6" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Rotator 90
Height	81.5"
Width	60.5"
Depth	58.5"
Cooking Surface	6.8 sq. ft.
BTUs (NAT)	84,000 / Burner
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	3,142 lbs.
Crated Weight	3,442 lbs.
Crated W x D x H	83" x 73" x 87"
Pizza Capacity 8"	10
Pizza Capacity 10"	8
Pizza Capacity 12"	6
Pizza Capacity 16"	3

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

# Marra Forni Rotator RT 110

Rotator RT 110 (RT110G) Gas Model, also available as "RT110WG" Wood+Gas Fired Model



Intertek  
4001385  
012010CFMC

\*Tile work shown in photo is custom and is not included in standard tile options.

## Standard Tile Color Options



Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 43.31 inch / 110 cm - diameter deck
- Oven mouth measures 24" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 2 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Rotator 110
Height	81.5"
Width	68.38"
Depth	66.24"
Cooking Surface	10.2 sq. ft.
BTUs (NAT)	84,000 / Burner
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	3,666 lbs.
Crated Weight	3,999 lbs.
Crated W x D x H	82" x 73" x 86"
Pizza Capacity 8"	12
Pizza Capacity 10"	10
Pizza Capacity 12"	8
Pizza Capacity 16"	4-5

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

# Marra Forni Rotator RT 130

Rotator RT 130 (RT130G) Gas Model also available as "RT130WG" Wood+Gas Fired Model



\*Tile work shown in photo is custom and is not included in standard tile options.

## Standard Tile Color Options



Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 51.18 inch / 130 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 2 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Rotator 130
Height	81.75"
Width	76.45"
Depth	74.12"
Cooking Surface	14.3 sq. ft.
BTUs (NAT)	84,000 /Burner
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	5,118 lbs.
Crated Weight	5,410 lbs.
Crated W x D x H	96" x 87" x 90"
Pizza Capacity 8"	12
Pizza Capacity 10"	11
Pizza Capacity 12"	10
Pizza Capacity 16"	5

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

# Marra Forni Rotator RT 150

Rotator RT 150 (RT150G) Gas Model, also available as "RT150WG" Wood+Gas Fired Model



\*Tile work shown in photo is custom and is not included in standard tile options.

## Standard Tile Color Options



Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 59.06 inch / 150 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 2 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT NPT per burner
- The oven is vented through an 6" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Rotator 150
Height	81.75"
Width	84.32"
Depth	81.99"
Cooking Surface	15.5 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	7,000 lbs.
Crated Weight	N/A
Crated W x D x H	N/A
Pizza Capacity 8"	16
Pizza Capacity 10"	14
Pizza Capacity 12"	12
Pizza Capacity 16"	8

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

# Marra Forni Rotator RT 90WG

Rotator RT 90WG (RT 90WG) Wood+Gas Fired Model



\*Tile work shown in photo is custom and is not included in standard tile options.

## Standard Tile Color Options



Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 35.43 inch / 90 cm - diameter deck
- Oven mouth measures 24" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 2 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT NPT per burner
- The oven is vented through an 6" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Rotator WG90
Height	82.25"
Width	62.31"
Depth	63.81"
Cooking Surface	6.8 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	3,566 lbs.
Crated Weight	3,866 lbs.
Crated W x D x H	72" x 82" x 88"
Pizza Capacity 8"	8-10
Pizza Capacity 10"	8-9
Pizza Capacity 12"	4-6
Pizza Capacity 16"	3-4

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

# Marra Forni Rotator RT 110WG

Rotator RT 110WG (RT 110WG) Wood+Gas Fired Model



\*Tile work shown in photo is custom and is not included in standard tile options.

## Standard Tile Color Options



Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 43.31 inch / 110 cm - diameter deck
- Oven mouth measures 24" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 2 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT NPT per burner
- The oven is vented through an 6" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Rotator WG110
Height	82.25"
Width	71.63"
Depth	67.74"
Cooking Surface	10.2 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	4,600 lbs.
Crated Weight	4,900 lbs.
Crated W x D x H	83"x 73"x 87"
Pizza Capacity 8"	11-12
Pizza Capacity 10"	8-9
Pizza Capacity 12"	6-7
Pizza Capacity 16"	3-4

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

# Marra Forni Rotator RT 130WG

Rotator RT 130WG (RT 130WG) Wood+Gas Fired Model



\*Tile work shown in photo is custom and is not included in standard tile options.

## Standard Tile Color Options



Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 51.18 inch / 130 cm - diameter deck
- Oven mouth measures 24" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 2 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT NPT per burner
- The oven is vented through an 6" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Rotator WG130
Height	78.25"
Width	79.50"
Depth	74.25"
Cooking Surface	14.3 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	5,662 lbs.
Crated Weight	5,962 lbs.
Crated W x D x H	87" x 90" x 88"
Pizza Capacity 8"	12-14
Pizza Capacity 10"	10-12
Pizza Capacity 12"	7-10
Pizza Capacity 16"	5-7

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

# Marra Forni Rotator RT 150WG

Rotator RT 150WG (RT 150WG) Wood+Gas Fired Model



\*Tile work shown in photo is custom and is not included in standard tile options.

## Standard Tile Color Options



## Black Standard Facade

Stainless Steel Upgrade Available

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 59.1 inch / 150 cm - diameter deck
- Oven mouth measures 24" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 2 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT NPT per burner
- The oven is vented through an 6" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Rotator WG150
Height	78.25"
Width	88"
Depth	82"
Cooking Surface	15.5 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	7,000 lbs.
Crated Weight	N/A
Crated W x D x H	N/A
Pizza Capacity 8"	14-16
Pizza Capacity 10"	12-14
Pizza Capacity 12"	8-12
Pizza Capacity 16"	7-8

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

# Marra Forni Neapolitan 70, 80, 90, 110, 130, 140, 150, 165, 180

Gas Models: between 8" W.C to 10" W.C



Standard Tile Color Options



Black Standard Facade  
Stainless Steel Upgrade Available

## Wood Burning Models

Marra Forni 70 (NP70W\*)

Marra Forni 80 (NP80W\*)

Marra Forni 90 (NP90W\*)

Marra Forni 110 (NP110W\*)

Marra Forni 130 (NP130W\*)

Marra Forni 140 (NP140W\*)

Marra Forni 150 (NP150W\*)

## Gas Converted Models

Marra Forni 70 (NP70G\*)

Marra Forni 80 (NP80G\*)

Marra Forni 90 (NP90G\*)

Marra Forni 110 (NP110G\*)

Marra Forni 130 (NP130G\*)

Marra Forni 140 (NP140G\*)

Marra Forni 150 (NP150G\*)

Ovens include standard tile colors Red, White, Brown, Blue or Black. For an additional cost, you may choose your own custom tile, spell text of your choice onto the facade of your oven in tile, upgrade to a stainless steel stand, or apply black powder coating to the metal facade or oven stand. Optional casters available upon request. With casters, a quick-disconnect gas hose must be used.

Quick Specs	Neapolitan 90*	Neapolitan 110*	Neapolitan 130*	Neapolitan 140*	Neapolitan 150*
Height	76"	81.5"	81.5	81.5"	81.5"
Width	48.68"	68.38"	64.43"	68.37"	72.31"
Depth	56.18"	66.24"	71.93"	75.87"	79.81"
Cooking Surface	6.56 sq. ft.	10.2 sq. ft.	14.5 sq. ft.	16.36 sq. ft.	18.96 sq. ft.
BTUs (NAT)	84,000	84,000	84,000	84,000	84,000
AMPs	120V / 12AMPs				
NPT	3/4"	3/4"	3/4"	3/4"	3/4"
Oven Weight	1,850 lbs.	3,100 lbs.	3,462 lbs.	4,400 lbs.	4,500 lbs.
Crated Weight	2,150 lbs.	3,400 lbs.	3,724 lbs.	4,800 lbs.	4,900 lbs.
Crate W x D x H	73" x 63" x 82"	73" x 83" x 87"	96" x 83" x 87"	96" x 83" x 90"	96" x 87" x 82"
Pizza Capacity 8"	4-5	11-12	14-16	14-16	16-18
Pizza Capacity 10"	3-4	8-9	12-14	12-14	14-16
Pizza Capacity 12"	2-3	6-7	8-9	10-12	12-14

\*Denotes Internal Model Number of the Oven. Oven sizes refer to dome interior size. All ovens Freight Class 77.5.

# Marra Forni Neapolitan 70

Neapolitan 90 (NP90G) Gas Model, also available as "NP90W" Wood-Fired.



\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



## Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 27.55 inch / 70 cm - diameter deck
- Oven mouth measures 18" x 9"
- 6" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT NPT per burner
- The oven is vented through an 6" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

Quick Specs	Neapolitan 70
Height	76"
Width	40.81"
Depth	46.29"
Cooking Surface	5.3 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	
Crated Weight	1,894 lbs.
Crate W x D x H	72"x 82"x 88"
Pizza Capacity 8"	3
Pizza Capacity 10"	2-3
Pizza Capacity 12"	1-2
Pizza Capacity 16"	1

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

# Marra Forni Neapolitan 80

Neapolitan 110 (NP110G) Gas Model, also available as "NP110W" Wood-Fired.



\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 31.50 inch / 80 cm - diameter deck
- Oven mouth measures 18" x 9"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

Quick Specs	Neapolitan 80
Height	76"
Width	44.75"
Depth	55.23"
Cooking Surface	6.9 sq. ft.
BTUs (NAT)	84,000
AMPs	120V / 12AMPS
NPT	3/4"
Oven Weight	1,700 lbs.
Crated Weight	2,000 lbs.
Crated W x D x H	72"x 82"x 88"
Pizza Capacity 8"	4-5
Pizza Capacity 10"	3-4
Pizza Capacity 12"	2-3
Pizza Capacity 16"	1-2

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

# Marra Forni Neapolitan 90

Neapolitan 90 (NP90G) Gas Model, also available as "NP90W" Wood-Fired.



\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 35.43 inch / 90 cm - diameter deck
- Oven mouth measures 18" x 9"
- 6" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT NPT per burner
- The oven is vented through an 6" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Neapolitan 90
Height	76"
Width	48.68"
Depth	56.18"
Cooking Surface	6.56 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	1,850 lbs.
Crated Weight	2,150 lbs.
Crate W x D x H	72"x 82"x 88"
Pizza Capacity 8"	4-5
Pizza Capacity 10"	3-4
Pizza Capacity 12"	2-3
Pizza Capacity 16"	1-2

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Neapolitan 110

Neapolitan 110 (NP110G) Gas Model, also available as "NP110W" Wood-Fired.



\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



Black Standard Facade  
Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 43.31 inch / 110 cm - diameter deck
- Oven mouth measures 18" x 9"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Neapolitan 110
Height	81.5"
Width	68.38"
Depth	66.24"
Cooking Surface	10.2 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	3,100 lbs.
Crated Weight	3,400 lbs.
Crated W x D x H	73" x 83" x 87"
Pizza Capacity 8"	11-12
Pizza Capacity 10"	8-9
Pizza Capacity 12"	6-7
Pizza Capacity 16"	3-4

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Neapolitan 130

Neapolitan 130 (NP130G) Gas Model, also available as "NP130W" Wood-Fired.



\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 51.18 inch / 130 cm - diameter deck
- Oven mouth measures 24" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Neapolitan 130
Height	81.5
Width	64.43"
Depth	71.93"
Cooking Surface	14.5 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	3,462 lbs.
Crated Weight	3,724 lbs.
Crated W x D x H	96" x 83" x 87"
Pizza Capacity 8"	14-16
Pizza Capacity 10"	12-14
Pizza Capacity 12"	8-9
Pizza Capacity 16"	3-4

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Neapolitan 140

Neapolitan 140 (NP140G) Gas Model, also available as "NP140W" Wood-Fired.



\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 55.12 inch / 140 cm - diameter deck
- Oven mouth measures 24" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Neapolitan 140
Height	81.5"
Width	68.37"
Depth	75.87"
Cooking Surface	16.36 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	4,400 lbs.
Crated Weight	4,800 lbs.
Crated W x D x H	96" x 83" x 90"
Pizza Capacity 8"	14-16
Pizza Capacity 10"	12-14
Pizza Capacity 12"	10-12
Pizza Capacity 16"	6-7

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Neapolitan 150

Neapolitan 150 (NP150G) Gas Model, also available as "NP150W" Wood-Fired.



\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Black Standard Facade

Stainless Steel Upgrade Available

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 59.06 inch / 150 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Neapolitan 150
Height	81.5"
Width	72.31"
Depth	79.81"
Cooking Surface	18.96 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	4,500 lbs.
Crated Weight	4,900 lbs.
Crated W x D x H	96" x 87" x 82"
Pizza Capacity 8"	16-18
Pizza Capacity 10"	14-16
Pizza Capacity 12"	12-14
Pizza Capacity 16"	8-12

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Neapolitan 180

Neapolitan 150 (NP150G) Gas Model, also available as "NP150W" Wood-Fired.



\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



Black Standard Facade  
Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 70.87 inch / 180 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

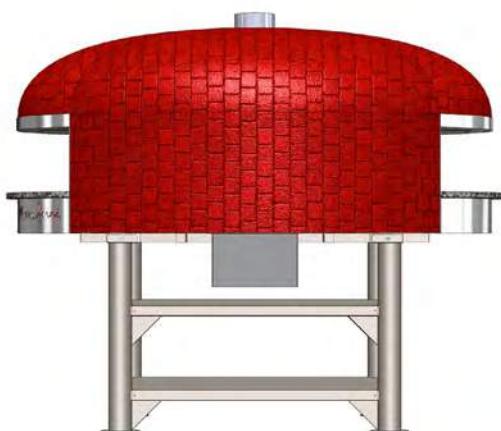
Quick Specs	Neapolitan 180
Height	81.75"
Width	84.12"
Depth	89.99"
Cooking Surface	27.31 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	6,300 lbs
Crated Weight	N/A
Crated W x D x H	N/A
Pizza Capacity 8"	18-20
Pizza Capacity 10"	16-18
Pizza Capacity 12"	14-16
Pizza Capacity 16"	10-12

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Due Bocche 165, 180

Gas Models: between 8" W.C to 10" W.C



Standard Tile Color Options



Black Standard Facade  
Stainless Steel Upgrade Available

## Wood Burning Models

Due Bocche 165

Due Bocche 180

## Gas Converted Models

Due Bocche Gas 165

Due Bocche Gas 180

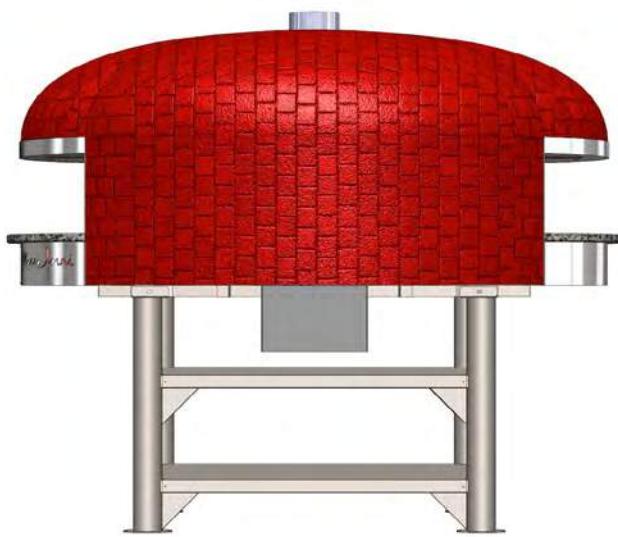
For an additional cost, upgrade to stainless steel or apply black powder coating to the metal facade.

Quick Specs	Due Bocche 165*	Due Bocche 180*
Height	81"	81.75"
Width	78.21"	84.12"
Depth	93.21"	99.12"
Cooking Surface	22.89 sq. ft..	27.31 sq. ft.
BTUs (NAT)	84,000	84,000
AMPs	120V / 12AMPs	120V / 12AMPs
NPT	3/4"	3/4"
Oven Weight	6,300 lbs	8,500 lbs.
Crated Weight	6,700 lbs	N/A
Crate W x D x H	108" x 95" x 86"	N/A
Pizza Capacity 8"	18-20	33
Pizza Capacity 10"	16-18	25
Pizza Capacity 12"	14-16	20
Pizza Capacity 16"	10-12	11

\*Denotes Internal Model Number of the Oven. Oven sizes refer to dome interior size. All ovens Freight Class 77.5.

# Marra Forni Due Bocche 165

Due Bocche (DBNP165G) Gas Model, also available as "DBNP165W" Wood-Fired Model



\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

**Black Standard Facade**  
Stainless Steel Upgrade Available

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 64.96 inch / 165 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 2 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

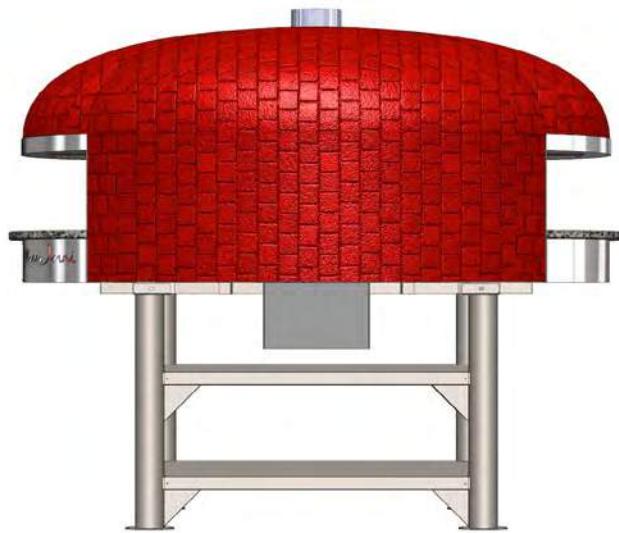
Quick Specs	Neapolitan 165
Height	81"
Width	78.21"
Depth	93.21"
Cooking Surface	22.89 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4 "
Oven Weight	6,300 lbs.
Crated Weight	N/A
Crated W x D x H	N/A
Pizza Capacity 8"	18-20
Pizza Capacity 10"	16-18
Pizza Capacity 12"	14-14
Pizza Capacity 16"	10-12

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Due Bocche 180

Due Bocche (DBNP180G) Gas Model, also available as "DBNP180W" Wood-Fired Model



Intertek  
4001385  
012010CFMC

\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



## Black Standard Facade

Stainless Steel Upgrade Available

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 70.87 inch / 180 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

Quick Specs	Neapolitan 165
Height	81.75"
Width	84.12"
Depth	99.12"
Cooking Surface	27.31 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	8,500 lbs.
Crated Weight	N/A
Crated W x D x H	N/A
Pizza Capacity 8"	33
Pizza Capacity 10"	25
Pizza Capacity 12"	20
Pizza Capacity 16"	11

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Metal Square 34-27, 36-36, 42-31 71-59, 83-31, 107-31



Standard Stainless Steel  
Optional Upgrade: Your Choice of Color Coating

## Wood Burning Models

Metal Square 34-27 (MS34-27W*)
Metal Square 36-36 (MS36-36W*)
Metal Square 42-31 (MS42-31W*)
Metal Square 71-59 (MS71-59W*)
Metal Square 83-31 (MS83-31W*)
Metal Square 107-31(MS107-31W*)

## Gas Burning Models

Metal Square 34-27 (MS34-27G*)
Metal Square 36-36 (MS36-36G*)
Metal Square 42-31 (MS42-31G*)
Metal Square 71-59 (MS71-59G*)
Metal Square 83-31 (MS83-31G*)
Metal Square 107-31(MS107-31G*)

Ovens include standard tile colors Red, White, Brown, Blue or Black. For an additional cost, you may choose your own custom tile, spell text of your choice onto the facade of your oven in tile, upgrade to a stainless steel stand, or apply black powder coating to the metal facade or oven stand. Optional casters available upon request. With casters, a quick-disconnect gas hose must be used.

Quick Specs	Metal Square 34-27	Metal Square 36-36	Metal Square 42-31	Metal Square 71-59	Metal Square 83-31
Height	77.5"	30"	77.5"	77.5"	80.48"
Width	47.5"	44.14"	55.25"	84"	96"
Depth	51.61"	44.21"	55.36"	83.11"	55.73"
Cooking Surface	6.38 sq. ft.	9 sq. ft.	9.04 sq. ft.	29.09 sq. ft.	17.87 sq. ft.
BTUs (NAT)	84,000	84,000	84,000	84,000	84,000
AMPs	120V / 12AMPs				
NPT	3/4"	3/4"	3/4"	3/4"	3/4"
Oven Weight	1,856 lbs.	450 lbs.	1,856 lbs.	3,230 lbs.	2,911 lbs.
Crated Weight	2,256 lbs.	N/A	2,256 lbs.	N/A	3,311 lbs.
Crate W x D x H	58"x 74"x 87"	N/A	61.25"x 78"x 87"	N/A	78"x 102"x 86.5"
Pizza Capacity 8"	9	4-5	12	18	19
Pizza Capacity 10"	5	3-4	6	12	13
Pizza Capacity 12"	4	2-3	4	8	9

\*Denotes Internal Model Number of the Oven. Oven sizes refer to dome interior size. All ovens Freight Class 77.5.

# Marra Forni Metal Square 34-27



Standard Stainless Steel  
Optional Upgrade: Your Choice of Color Coating

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 59.06 inch / 150 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

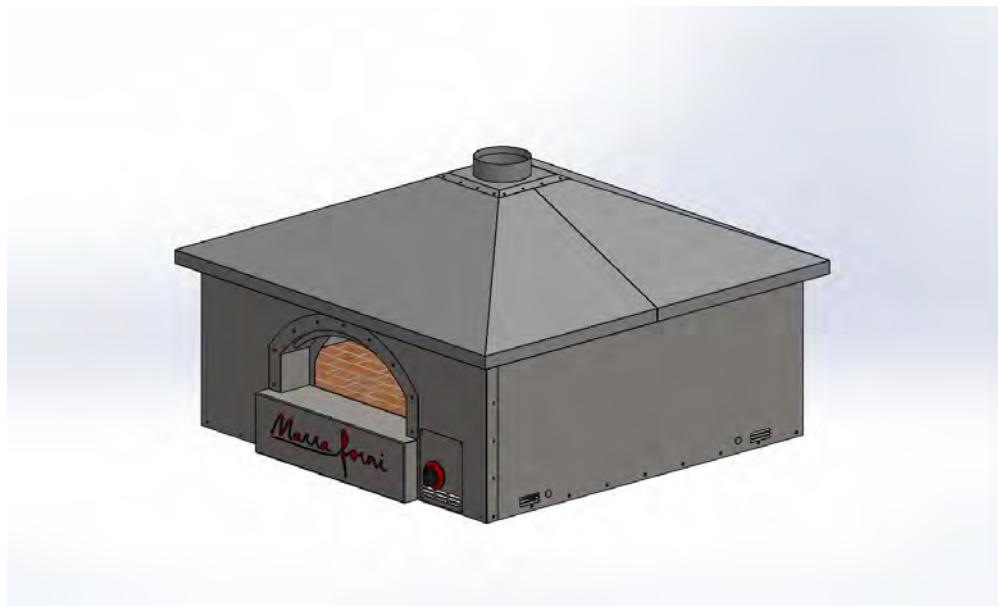
- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	MS 34-27
Height	77.5"
Width	47.5"
Depth	51.61"
Cooking Surface	6.38 sq. ft.
BTUs (NAT)	84,000
AMPS	120V / 12AMPS
NPT	3/4"
Oven Weight	1,856 lbs.
Crated Weight	2,256 lbs.
Crated W x D x H	58"x 74"x 87"
Pizza Capacity 8"	9
Pizza Capacity 10"	5
Pizza Capacity 12"	4
Pizza Capacity 16"	1-2

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Metal Square 36-36



Intertek  
4001385  
012010CFMC

This oven can be used in Marra Forni Electric Food Car and is vented directly to the roof.

## Standard Stainless Steel

Optional Upgrade: Your Choice of Color Coating

### Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 59.06 inch / 150 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

### Gas Requirements

- 120V / Single Phase/ 12AMPs
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	MS 36-36
Height	30"
Width	44.14"
Depth	44.21"
Cooking Surface	9 sq. ft.
BTUs (NAT)	84,000
AMPs	120V / 12AMPs
NPT	3/4"
Oven Weight	450 lbs.
Crated Weight	N/A
Crated W x D x H	N/A
Pizza Capacity 8"	4-5
Pizza Capacity 10"	3-4
Pizza Capacity 12"	2-3
Pizza Capacity 16"	1-2

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Metal Square 42-31



Intertek  
4001385  
012010CFMC

Standard Stainless Steel  
Optional Upgrade: Your Choice of Color Coating

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 42 x 31 inch - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- 12" landing at the opening
- 2 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPs
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	MS 42-31
Height	77.5"
Width	55.25"
Depth	55.36"
Cooking Surface	9.04 sq. ft.
BTUs (NAT)	84,000
AMPs	120V / 12AMPs
NPT	3/4"
Oven Weight	1,856 lbs.
Crated Weight	2,256 lbs.
Crated W x D x H	61.25"x 78"x 87"
Pizza Capacity 8"	12
Pizza Capacity 10"	6
Pizza Capacity 12"	4
Pizza Capacity 16"	3

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Metal Square MS71-59



Standard Stainless Steel  
Optional Upgrade: Your Choice of Color Coating

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 59.06 inch / 150 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

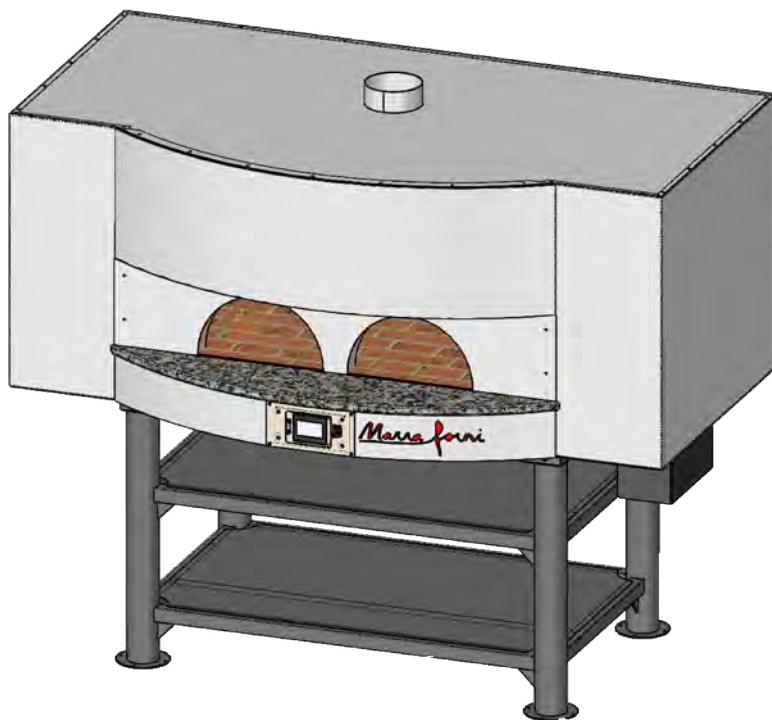
- 120V / Single Phase/ 12AMPs
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	MS 71-59
Height	77.5"
Width	84"
Depth	83.11"
Cooking Surface	29.09 sq. ft.
BTUs (NAT)	84,000
AMPs	120V / 12AMPs
NPT	3/4"
Oven Weight	3,230 lbs.
Crated Weight	N/A
Crated W x D x H	N/A
Pizza Capacity 8"	18
Pizza Capacity 10"	12
Pizza Capacity 12"	8
Pizza Capacity 16"	6

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Metal Square MS83-31



Standard Stainless Steel  
Optional Upgrade: Your Choice of Color Coating

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 59.06 inch / 150 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPS
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	MS 83-31
Height	80.48"
Width	96"
Depth	55.73"
Cooking Surface	17.87 sq. ft.
BTUs (NAT)	84,000
AMPs	120V / 12AMPs
NPT	3/4"
Oven Weight	2,911 lbs.
Crated Weight	3,311 lbs.
Crated W x D x H	78"x 102"x 86.5"
Pizza Capacity 8"	19
Pizza Capacity 10"	13
Pizza Capacity 12"	9
Pizza Capacity 16"	4-5

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Metal Square 107-31



Standard Stainless Steel  
Optional Upgrade: Your Choice of Color Coating

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 107 x 31 inch - diameter deck
- Oven mouth measures 48" x 9.5"
- 8" diameter S/S flue collar
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

## Gas Requirements

- 120V / Single Phase/ 12AMPs
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT per burner
- The oven is vented through an 8" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	MS 107-31
Height	80.48"
Width	120"
Depth	55.73"
Cooking Surface	23.04 sq. ft.
BTUs (NAT)	84,000
AMPs	120V / 12AMPs
NPT	3/4"
Oven Weight	6,000 lbs.
Crated Weight	7,000 lbs.
Crated W x D x H	120"x 55.73"x 80.5"
Pizza Capacity 8"	25-30
Pizza Capacity 10"	18-24
Pizza Capacity 12"	8-10
Pizza Capacity 16"	6-8

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Enclosed Facade Product List



Gas Models: between 8" W.C to 10" W.C

## Wood Burning Models

Marra Forni 90 (EF90W\*)

Marra Forni 110 (EF110W\*)

Marra Forni 140 (EF140W\*)

Marra Forni 150 (EF150W\*)

## Gas Converted Models

Marra Forni 90 (EF90G\*)

Marra Forni 110 (EF110G\*)

Marra Forni 140 (EF140G\*)

Marra Forni 150 (EF150G\*)

Maximize your kitchen space with an Enclosed Facade oven from Marra Forni. The oven is built directly into your wall and includes a wood storage area. The facade is available in our standard stainless steel finish at no additional cost. If you prefer black powder coating, please contact a sales representative.

Quick Specs	Facade 90*	Facade 110*	Facade 130*	Facade 140*	Facade 150*
Height	69.77"	69.77"	71.14"	71.14"	71.39"
Width	48.68"	56.56"	64.43"	68.37"	72.31"
Depth	54.18"	62.06"	69.93"	73.87"	73.87"
Cooking Surface	6.56 sq. ft.	9.86 sq. ft.	13.84 sq. ft.	16.36 sq. ft.	18.96 sq. ft.
BTUs (NAT)	84,000	84,000	84,000	84,000	84,000
AMPs	120V / 12AMPs				
NPT	3/4"	3/4"	3/4"	3/4"	3/4"
Oven Weight	1,650 lbs.	1,650 lbs.	4,200 lbs.	4,200 lbs.	4,500 lbs.
Crated Weight	1,950 lbs.	1,950 lbs.	4,600 lbs	4,600 lbs.	4,900 lbs.
Crate W x D x H	73" x 63" x 82"	73" x 63" x 82"	96" x 83" x 84"	96" x 83" x 82"	108" x 87" x 82"
Pizza Capacity 8"	4-5	7-8	9-10	10-12	14-16
Pizza Capacity 10"	3-4	6-7	8-9	9-11	12-14
Pizza Capacity 12"	2-3	4-6	7-8	8-10	10-12
Pizza Capacity 16"	1-2	3-4	4-6	6-7	7-8

\*Denotes Internal Model Number of the Oven. Oven sizes refer to dome interior size. All ovens Freight Class 77.5.

# Marra Forni Traditional Oven Product List

Gas Models: between 8" W.C to 10" W.C



Standard Tile Color Options



Black Standard Facade  
Stainless Steel Upgrade Available

Wood Burning Models
Marra Forni 70 (TR70W*)
Marra Forni 80 (TR80W*)
Marra Forni 90 (TR90W*)
Marra Forni 110 (TR110W*)
Marra Forni 130 (TR130W*)
Marra Forni 140 (TR140W*)
Marra Forni 150 (TR150W*)

Gas Converted Models
Marra Forni 70 (TR70G*)
Marra Forni 80 (TR80G*)
Marra Forni 90 (TR90G*)
Marra Forni 110 (TR110G*)
Marra Forni 130 (TR130G*)
Marra Forni 140 (TR140G*)
Marra Forni 150 (TR150G*)

For an additional cost, upgrade to stainless steel or apply black powder coating to the metal facade.

Quick Specs	Traditional 70*	Traditional 80*	Traditional 90*	Traditional 110*
Height	66.51"	66.51"	66.51"	66.51"
Width	40.81"	44.75"	48.68"	56.56"
Depth	46.29"	55.23"	54.13"	62.01"
Cooking Surface	5.3 sq. ft.	6.9 sq. ft.	6.56 sq. ft.	9.86 sq. ft.
BTUs (NAT)	84,000	84,000	84,000	84,000
AMPs	120V / 12AMPs	120V / 12AMPs	120V / 12AMPs	120V / 12AMPs
NPT	3/4"	3/4"	3/4"	3/4"
Oven Weight	1,894 lbs.	1,700 lbs.	1,850 lbs.	3,100 lbs.
Crated Weight	2,294 lbs.	2,000 lbs.	2,150 lbs.	3,400 lbs.
Crate W x D x H	72"x 63"x 82"	73"x 63"x 87"	3"x63"x86"	83"x 73"x 86"
Pizza Capacity 8"	3	4-5	4-5	7-8
Pizza Capacity 10"	2-3	3-4	3-4	6-7
Pizza Capacity 12"	1-2	2-3	2-3	4-6
Pizza Capacity 16"	1	1-2	1-2	3-4

\*Denotes Internal Model Number of the Oven. Oven sizes refer to dome interior size. All ovens Freight Class 77.5.

# Marra Forni Traditional Oven Product List (cont...)

Gas Models: between 8" W.C to 10" W.C



Standard Tile Color Options



Black Standard Facade  
Stainless Steel Upgrade Available

## Wood Burning Models

Marra Forni 70 (TR70W*)
Marra Forni 80 (TR80W*)
Marra Forni 90 (TR90W*)
Marra Forni 110 (TR110W*)
Marra Forni 130 (TR130W*)
Marra Forni 140 (TR140W*)
Marra Forni 150 (TR150W*)

## Gas Converted Models

Marra Forni 70 (TR70G*)
Marra Forni 80 (TR80G*)
Marra Forni 90 (TR90G*)
Marra Forni 110 (TR110G*)
Marra Forni 130 (TR130G*)
Marra Forni 140 (TR140G*)
Marra Forni 150 (TR150G*)

For an additional cost, upgrade to stainless steel or apply black powder coating to the metal facade.

Quick Specs	Traditional 130*	Traditional 140*	Traditional 150*
Height	69.56"	69.56"	70.81"
Width	64.43"	68.37"	72.31"
Depth	69.88"	73.82	77.76"
Cooking Surface	13.84 sq. ft.	16.36 sq. ft.	18.96 sq. ft.
BTUs (NAT)	84,000	84,000	84,000
AMPs	120V / 12AMPs	120V / 12AMPs	120V / 12AMPs
NPT	3/4"	3/4"	3/4"
Oven Weight	4,300 lbs.	4,400 lbs.	4,700 lbs.
Crated Weight	4,700 lbs.	4,800 lbs.	5,100 lbs.
Crate W x D x H	96"x 83"x 84"	85" x 108" x 87"	85" x 108" x 87"
Pizza Capacity 8"	8-9	10-12	14 - 16
Pizza Capacity 10"	7-8	9-11	12 - 14
Pizza Capacity 12"	6-5	8-10	10 - 12
Pizza Capacity 16"	4-5	6-7	7 - 8

\*Denotes Internal Model Number of the Oven. Oven sizes refer to dome interior size. All ovens Freight Class 77.5.

# Marra Forni Electric Ovens NP 39-43, NP 56-43, MS 68-32

Gas Models: between 8" W.C. to 10" W.C.



Standard Tile Color Options



Black Standard Facade  
Stainless Steel Upgrade Available

## Electric Models

Neapolitan 39-43 (ELNP39-43\*)

Neapolitan 56-43 (ELNP56-43\*)

Metal Square 39-43 (ELMR39-43\*)

Metal Square 68-32 (MS68-32\*)

Ovens include standard tile colors Red, White, Brown, Blue or Black. For an additional cost, you may choose your own custom tile, spell text of your choice onto the facade of your oven in tile, upgrade to a stainless steel stand, or apply black powder coating to the metal facade or oven stand. Optional casters available upon request. With casters, a quick-disconnect gas hose must be used.

Quick Specs	Neapolitan 39-43*	Neapolitan 56-43*	Metal Round 39-43	Metal Square 68-32*
Height	79.08"	75.40"	86.96"	71.46"
Width	58.2"	71.11"	57.88"	82.81"
Depth	66.7"	68.67"	66.6"	52.5"
Cooking Surface	11.5 sq. ft.	16.61 sq. ft.	11.5 sq. ft.	15.11 sq. ft.
AMPs	240V / 44AMPs	240V / 43.5AMPs	240V / 44AMPs	240V / 43.5AMPs
Oven Weight	1,900 lbs.	2,300 lbs.	3,100 lbs.	1,750 lbs.
Crated Weight	2,200 lbs.	N/A	3,400 lbs.	N/A
Crate W x D x H	83"x 73"x 82"	N/A	73"x 83"x 87"	N/A
Pizza Capacity 8"	10	20-23	10	29-31
Pizza Capacity 10"	6	16-18	6	17-19
Pizza Capacity 12"	5	10-11	5	12-14

\*Denotes Internal Model Number of the Oven. Oven sizes refer to dome interior size. All ovens Freight Class 77.5.

# Marra Forni Electric NP 39-43



\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



Black Standard Facade  
Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 39 by 43 inch - diameter deck
- Oven mouth measures 26" x 5.5"
- 8" diameter S/S flue collar
- 12" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

Quick Specs	Neapolitan 150
Height	79.08"
Width	58.2"
Depth	66.7"
Cooking Surface	11.5 sq. ft.
AMPs	240V / 44AMPs
Oven Weight	1,900 lbs.
Crated Weight	2,200 lbs.
Crated W x D x H	83"x 73"x 82"
Pizza Capacity 8"	10
Pizza Capacity 10"	6
Pizza Capacity 12"	5
Pizza Capacity 16"	4
Pizza Capacity 16"	4

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Electric NP 56-43



\*Tile work shown in photo is customized. Please ask for more information about tile options.

## Standard Tile Color Options



Black Standard Facade

Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

## Features

- Refractory brick with 6.5" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 56 by 42 inch - diameter deck
- Oven mouth measures 26" x 5.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 12" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

Quick Specs	Neapolitan 150
Height	75.40"
Width	71.11"
Depth	68.67"
Cooking Surface	16.61 sq. ft.
AMPs	240V / 43.5AMPs
Oven Weight	2,300 lbs.
Crated Weight	N/A
Crated W x D x H	N/A
Pizza Capacity 8"	20-23
Pizza Capacity 10"	16-18
Pizza Capacity 12"	10-11
Pizza Capacity 16"	7-8

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Electric MS 68-32



Intertek  
4001385  
012010CFMC

Standard Stainless Steel  
Optional Upgrade: Your Choice of Color Coating

## Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 59.06 inch / 150 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 3 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

Quick Specs	Neapolitan 150
Height	71.46"
Width	82.81"
Depth	52.5"
Cooking Surface	15.11 sq. ft.
AMPs	240V / 43.5AMPs
Oven Weight	1,750 lbs.
Crated Weight	N/A
Crated W x D x H	N/A
Pizza Capacity 8"	29-31
Pizza Capacity 10"	17-19
Pizza Capacity 12"	12-14
Pizza Capacity 16"	5-6

\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL, and VPN approved. Oven must be shipped LTL.

Optional casters available upon request. A quick-disconnect gas hose must be used with casters.

# Marra Forni Refrigeration



**Features**  
 Stainless Steel Interior/Exterior  
 Granite Work Surface  
 Casters Standard  
 Digital Controller  
 Self-Closing Doors  
 4 Plastic Dough Trays per Door  
 2 3/8" Polyurethane Insulation  
 Self-Contained Refrigeration  
 Optional Granite Backsplash and Sides

## GPZ 166 Models

GPZ 166 (No Condiment Rail)

GPZ 166A (With Condiment Rail)

GAC 166 (Rail Only)

## GPZ 225 Models

GPZ 225 (No Condiment Rail)

GPZ 225A (With Condiment Rail)

GAC 225 (Rail Only)

## Two Door

Model #	Classification	Refrigerator	Volts/Hz	Phase	Full Load (Amps)	Temp (F)	Dimensions (inches)			Packing Dimensions (inches)		
GPZ - 88	Refrigerator	R404A	116/60	1	6.2	34F - 55 F	Width 65.5	Depth 31.3	Height 31.25	Width 67	Depth 33	Height 44.75
HP	Doors	Shelves	Guides	Weight (lbs)	Cubic (ft.)	Notes: - Specifications are subject to change without notice. - Chart dimensions are rounded up to the nearest 1/8". - Two year warranty on all parts and labor, and three year warranty on the compressor (USA only).						
1/5	2	n/a	12	397	12							

## Three Door

Model #	Classification	Refrigerator	Volts/Hz	Phase	Full Load (Amps)	Temp (F)	Dimensions (inches)			Packing Dimensions (inches)		
GPZ - 225	Refrigerator	R404A	115/60	1	6.6	34F - 55 F	Width 87.75	Depth 31.5	Height 31.25	Width 89.5	Depth 33	Height 44.25
HP	Doors	Shelves	Guides	Weight (lbs)	Cubic (ft.)	Notes: - Specifications are subject to change without notice. - Chart dimensions are rounded up to the nearest 1/8". - Two year warranty on all parts and labor, and three year warranty on the compressor (USA only).						
1	3	n/a	18	661	20							

\*All prep tables and condiment rails- Freight Class 92.5.

# Condiment Rail Specs

Both Models Feature  
 Stainless Steel Interior/Exterior (AISI 304)  
 2 inch Polyurethane Insulation  
 Self-Contained Refrigeration  
 Automatic Evaporation of Condensation  
 Digital Controller



## Two Door

Model #	Classification	Refrigerator	Volts/Hz	Phase	Full Load (Amps)	Temp (F)	Dimensions (inches)			Packing Dimensions (inches)		
GAC 166	Refrigerator	R404A	115/60	1	2	34 to 55	Width 65.5	Depth 15	Height 16.5	Width 67	Depth 17	Height 15
HP      Doors      Shelves      Guides      Weight (lbs)      Cubic (ft.) 1/5      n/a      n/a      n/a      132      1.93												
Notes: <ul style="list-style-type: none"> <li>- Specifications are subject to change without notice.</li> <li>- Chart dimensions are rounded up to the nearest 1/8".</li> <li>- Two year warranty on all parts and labor, and three year warranty on the compressor (USA only).</li> </ul>												

\*Includes glass sneeze guard height



## Three Door

Model #	Classification	Refrigerator	Volts/Hz	Phase	Full Load (Amps)	Temp (F)	Dimensions (inches)			Packing Dimensions (inches)		
GAC 166	Refrigerator	R404A	115/60	1	2	34 to 55	Width 88	Depth 16	Height 18.5	Width 90	Depth 17	Height 20.5
HP      Doors      Shelves      Guides      Weight (lbs)      Cubic (ft.) 1/5      n/a      n/a      n/a      145      2.85												
Notes: <ul style="list-style-type: none"> <li>- Specifications are subject to change without notice.</li> <li>- Chart dimensions are rounded up to the nearest 1/8".</li> <li>- Two year warranty on all parts and labor, and three year warranty on the compressor (USA only).</li> </ul>												

\*Includes glass sneeze guard height

# Marra Forni Spiral Mixers

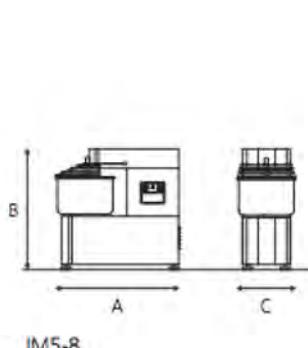
Marra Forni spiral mixers are the ideal machine for restaurants, confectionaries, bakeries and domestic use. Take advantage of our range of sizes, from 5 to 60 kg. Although forked mixers are superior for high-hydration doughs, spiral mixers allow you to mix wider varieties of dough. Both mixers produce better gluten development due to a lack of heat, but spiral mixers cut your mixing time in half.

## QUICK SPECS

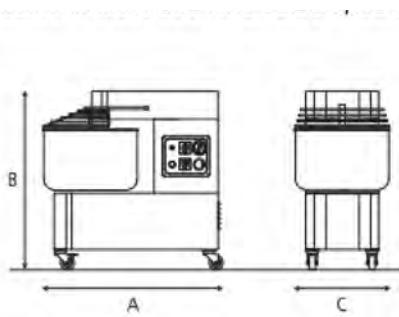
Marra Spiral Mixers						A x C x B*
Model	Knead Capacity	Flour Cap.	Bowl Cap.	Weight (kg/lb.)	Motor Pwr.	Dimensions(in.)
IM5M	5 kg / 11 lbs.	7 lbs.	7 qt.	33 / 73	.5 hp	21 x 10 x 21
IM8M	8 kg / 18 lbs.	11 lbs.	11 qt.	36 / 79	.5 hp	22 x 11 x 22
IM12M	12 kg / 27 lbs.	18 lbs.	16 qt.	60 / 132	1.2 hp	27 x 14 x 27
IM12D	12 kg / 27 lbs.	18 lbs.	16 qt.	60 / 132	.8 / 1.1 hp	27 x 14 x 27
IM18M	18 kg / 40 lbs.	27 lbs.	21 qt.	65 / 143	1.2 hp	27 x 15 x 27
IM18D	18 kg / 40 lbs.	27 lbs.	21 qt.	65 / 143	.8 / 1.1 hp	27 x 15 x 27
IM25M	25 kg / 55 lbs.	37 lbs.	35 qt.	95 / 209	1.5 hp	30 x 17 x 30
IM25D	25 kg / 55 lbs.	37 lbs.	35 qt.	95 / 209	1.3 / 1.4 hp	30 x 17 x 30
IM38M	38 kg / 84 lbs.	55 lbs.	42 qt.	105 / 232	2 hp	32 x 19 x 30
IM38D	38 kg / 84 lbs.	55 lbs.	42 qt.	105 / 232	2 / 3 hp	32 x 19 x 30
IM44M	44 kg / 97 lbs.	66 lbs.	53 qt.	110 / 243	2 hp	33 x 21 x 30
IM44D	44 kg / 97 lbs.	66 lbs.	53 qt.	110 / 243	2 / 3 hp	33 x 21 x 30
IM60M	60 kg / 132 lbs.	88 lbs.	80 qt.	250 / 551	3.5 hp	40 x 23 x 40
IM60D	60 kg / 132 lbs.	88 lbs.	80 qt.	250 / 551	3.5 / 4.6 hp	40 x 23 x 40

\*Dimensions rounded to the nearest inch.

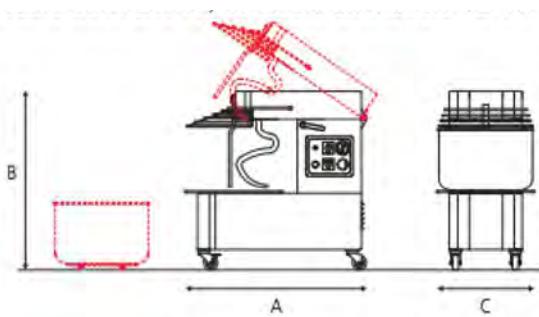
Red Outline in illustration indicates optional removable bowl and lid, available on models 12-44.



IM5-8



IM12-18-25-38-44-60



IM12-18-25-38-44 A

## TECHNICAL SPECIFICATIONS

- Models from 12 to 44 kg are supplied with wheels and brakes.
- Stainless steel frame, bowl, fork, protection cover, and tool-holder shaft.
- Standard timer from 12 to 60 kg models.
- Rotating parts are assembled on ball bearings.
- Chain drive system uses a geared motor.
- Electric system and safety devices meet European regulations.



All mixers- Freight Class 85. One year labor / parts warranty. All Mono models are 220V/1ph, all Dual models are 220V/3ph.

# Marra Forni Mixers

Marra Forni mixers are very well-suited for making soft doughs. The shape of the tool and its bowl allows the dough to become oxygenated quickly without warming up. The forked mixer yields a final product superior to that offered by other mixers because it prevents heating of the dough. Let your oven cook your dough, not the mixer!

## QUICK SPECS

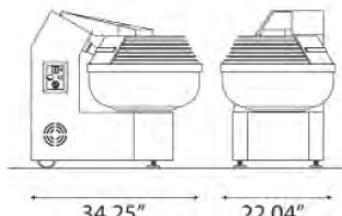
Model	Knead Capacity	Flour Capacity	Bowl Capacity	Weight (kg/lb.)	Motor Power
FC25M	25 kg / 55 lbs.	35 lbs.	32 qt.	140 / 309	1.5 hp
FC25D	25 kg / 55 lbs.	35 lbs.	32 qt.	140 / 309	1 / 1.5 hp
FC35M	35 kg / 77 lbs.	50 lbs.	42 qt.	145 / 320	1.5 hp
FC35D	35 kg / 77 lbs.	50 lbs.	42 qt.	145 / 320	1 / 1.5 hp
FC60D	60 kg / 132 lbs.	88 lbs.	74 qt.	240 / 530	1.2 / 1.8 hp
FC80D	80 kg / 176 lbs.	116 lbs.	98 qt.	290 / 640	1.5 / 2 hp

All mixers- Freight Class 85. One year labor and parts warranty.

All Mono models are 220V/1ph, all Dual models are 220V/3ph.

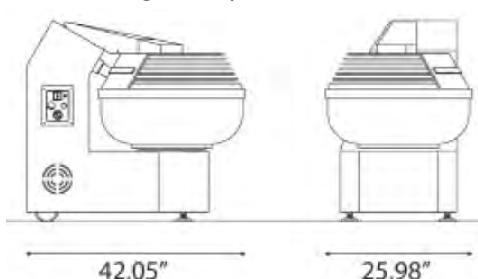
### FC25 M/D - 30qt. bowl

0-90 dough balls per 17-20 min. mix



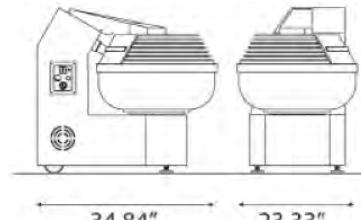
### FC60D - 70qt. bowl

110-200 dough balls per 17-20 min. mix



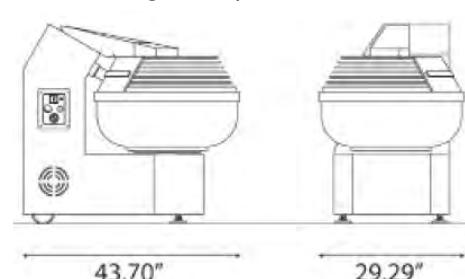
### FC35 M/D - 40qt. bowl

90-110 dough balls per 17-20 min. mix



### FC80D - 95qt. bowl

200-280 dough balls per 17-20 min. mix



## TECHNICAL SPECIFICATIONS

- Stainless steel frame, bowl, fork and tool-holder shaft.
- Bowl is covered in transparent poly-carbonate for 25 and 35 models. Grill is stainless steel for 60 and 80 models.
- Chain drive system is made using trapezoidal belts and independently geared speed reducers for the bowl and fork.
- Rotating parts are assembled on ball bearings.
- Models 35, below require 15 amp; 60 and 80 require 20 amp.
- Electric system and safety devices meet European regulations.



# Marra Forni Slicers

100% Italian made flywheel slicers from Marra Forni combine precision slicing with the classic visual appeal of a hand operated flywheel. Cast in aluminum and steel, the body of the slicer facilitates fast and easy cleanup.

This unit is fully operated by hand, leaving you free to display your slicer anywhere to entice customers. The blade sharpener is built-in and equipped with a protection ring which meets standards. Customize your slicer with RAL colors and unique flywheel styles.

## Hand-Operated Flywheel Slicers

Slicer Quick Specs* - Units in Inches, Unless Otherwise Noted				
	Volano 300	Volano 350	Volano 370	Pedestal
Blade (mm, in)	300 mm, 11.81 in	350 mm, 13.78 in	370 mm, 14.57 in	---
Cutting Thickness	0-2 in.	0-2.5 in.	0-2.5 in.	---
Cutting Capacity	9.1 x 7.5	10.6 x 9.4	10.6 x 9.8	---
Height	29.1	31.5	29.9	31.3
Width	23.6	28	28	28.7
Length	28.3	34.3	35.4	28.7
Weight (kg / lb.)	45.5 / 101	81 / 179	81 / 179	65 / 144
Dist. Btwn. Feet	13.4 x 15.7	15.7 x 23.6	10.7 x 23.8	---

\*All inch measurements are rounded from millimeters to the nearest tenth. Flywheel shown in product photo is optional. A customizing surcharge will be applied for Flywheel and RAL color upgrades. All slicers are Freight Class 85.



Fillettatura Flywheel Option Shown.

\*Pedestal is an added upgrade. Shown here for illustrative purposes only.

### Options:

- Cast Iron Stand
- Different Flywheel styles
- RAL color customizing

# Marra Forni Flue Pipe and Fan

Marra Forni offers state of the art flue pipes for all of our ovens. DWKL is the designation model number for Marra Forni's Double Wall conical Grease Duct and Chimney system. The -LT variation has a different inner thickness. For the purpose of these installation instructions, both DWKL and the DWKL-Lt will be treated together. Differences in UL listing, installation, and weights will be shown where needed.

## Specs

- UL-1978 Standard, Grease Duct for liquid tight joints and 2000°F for 30 minutes
- ULC-S662, (Canadian) Standard for Factory-Built Grease
- UL-2561 Standard, 1400F Chimney Listing/ ULC/ORDC959 Industrial Type 760°C Chimney
- UL-103 Standard, Building Heating Appliance Chimney Listing
- ULC/ORD-C959 Industrial Type 540°C Chimney
- UL-103 Standard, Additional Positive Pressure Listing up to 90" W.C.
- UL-103 Standard, Additional Type HT Listing, 1000°F and 2100°F for 10 minutes
- 0.035" Thick 444 stainless steel inner liner, 1.5" ceramic fiber blanket compressed to 1.25", and 430 stainless steel outer jacket with all stainless steel supports and accessories.

## Benefits

- Powered exhaust on Rotator ovens
- Grade 444 stainless steel
- High temperature ducting
- Easy to Install
- Easy to Clean
- 25 Year Warranty



\*Contact sales rep for more information regarding flue pipes. [inquires@marraforni.com](mailto:inquires@marraforni.com)

## Why Marra Forni....

1. We use proprietary refractory bricks that give our ovens the ability to reach up to 1000°. Additionally, we use forced air burner technology instead of atmospheric burners, so that the heat spreads uniformly.
2. Marra Forni ovens are built using the same tried and tested brick by brick process used by Italian masons throughout hundreds of years. Our proprietary refractory bricks are imported from Italy and are able to reach up to 10000. The authentic Italian materials and design ensure the most efficient heat absorption, retention, and consistent cooking.
3. Our ovens are 100% hand-crafted in the USA. They are not shipped in loose pieces but as a whole unit.
4. Enjoy energy savings due to the forced air burner technology (60% gas/40% air) using an industry-low 84,000 BTUs.
5. The eyebrow hood system allows for direct venting and improved cooking performance.
6. A Marra Forni oven is one piece of equipment that is capable of replacing many appliances, thus making it incredibly cost-efficient. It's also great for baking, slow roasting, braising and searing meats, vegetables, and seafood in cast-iron pans. Another innovative way to use our equipment is sous vide. We offer Gas, Wood and Electric cooking options to cover all cooking styles.
7. Our KI Award-winning double-entry rotating oven option cooks pizzas in under 90 seconds.
8. We offer a huge variety of custom tile design options to complement the design of your kitchen.
9. Our Plug and Play ventilation system is easy to install and easy to clean. We offer optional customized venting and exhaust fan systems with UL certification for chimney and grease duct, controlled by touchscreen.
10. Our smart Rotator Oven features innovative touchscreen technology, giving you full control of crucial functions such as temperature, deck rotation speed, direction and auto on/off. This oven is incredibly user-friendly, easy to start up, easy use, reducing labor and energy costs.
11. We stand behind our superior service with national technician coverage, engineering support, test kitchens, design, marketing and, culinary support.
12. Our Italian-style prep tables are drafted by designers who understand the needs of Neapolitan pizza makers and have taken care to organize the space to meet those specifications.
13. Marra Forni forked dough mixers "fold" the dough rather than mixing it. This prevents the dough from becoming heated from the friction of being mixed, guaranteeing you a "cleaner" dough and a fresher-tasting end result. Let your oven cook your dough, not the mixer!
14. Unprecedented technological advances enable our curing cases to boast "One Touch" salami making. Our Stagionello curing cases are unmatched for their hygiene, speed and authentic pre-programmed recipes that allow you to broadly expand your culinary offerings.



Marra forni

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