

Electric 110 (EL110)

Electric Fired Ovens

Marra Forni



► Overview

Our 110 Electric Model, which is designed specifically to accommodate the high-volume pizza making of a true pizzaiolo. The 110 features a 36.87 inch wide by 42.70 inch deep deck. The dome and deck consist of refractory bricks with 4 inches of multi-layered insulation in the dome and 8 inches in the deck. The oven features a 24 inch by 5.5 inch opening along with a stainless steel flue collar atop the dome. A round flue adapter comes standard on all ovens.

The oven requires a 2 inch tolerance in all directions, and comes standard with a fire-rated tile clay dome. The 110 Electric model also features a 12 inch landing on the opening, as well as a control located between the deck and the top of the dome for getting a precise reading. Oven can be vented directly to the roof or vented through a powered type 1 exhaust hood with approved grease rated duct in accordance with all local and national codes. Electric ovens must be vented as an electric heating appliance and must be installed following a manner that obeys all local and national codes and is acceptable to authority having jurisdiction.

► Approved



► Model Configurations

- EL110 - Electric

► Standard Features

- Dome Terra Cotta Finish
- Brick Deck
- Door / Fire Suppressor
- Integral Exhaust System
- Stainless Steel Flue Collar/Adapter
- Steel Stand
- Powder Coating
- 2 Year Deck and Dome Warranty
- 1 Year Parts and Labor Warranty

► Optional Features

- Stainless Steel Mask
- Custom Mantle
- Stainless Steel Stand
- Custom Tile Applications
- Exhaust Fan
- All Fuel Grease Duct
- Stainless Steel Oven Tools

* Contact sales rep for more information about customization.

► Pizza Capacity

- Cooking Surface = 11.05 sq. ft.
- Pizza Capacity 8" = 15-16
- Pizza Capacity 10" = 8-9
- Pizza Capacity 12" = 5-6
- Pizza Capacity 16" = 3-4

► Shipping Dimensions

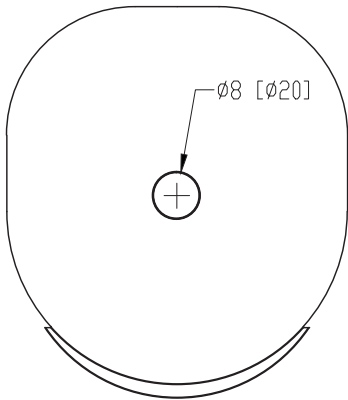
- Actual Weight: 3,400 LBS
- Crate Weight: 3,800 LBS
- Crate Width: 83"
- Crate Depth: 73"
- Crate Height: 82"

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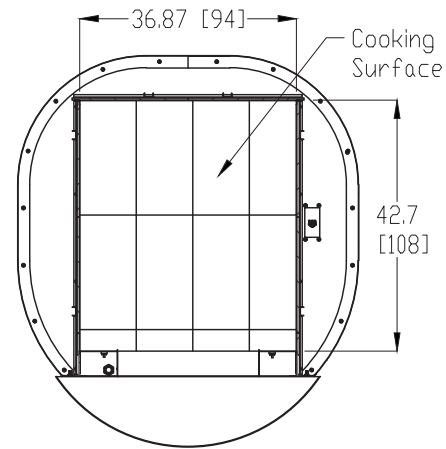
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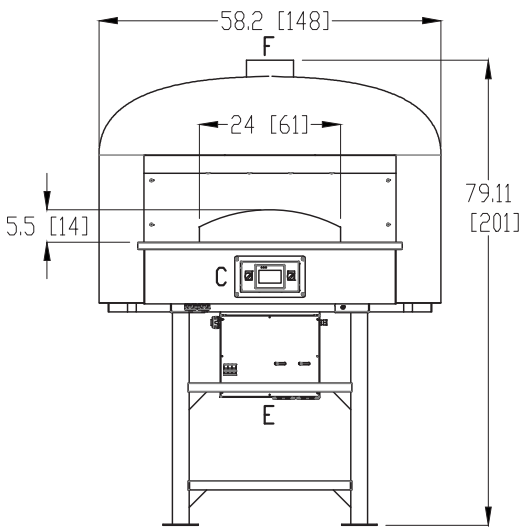
Top View



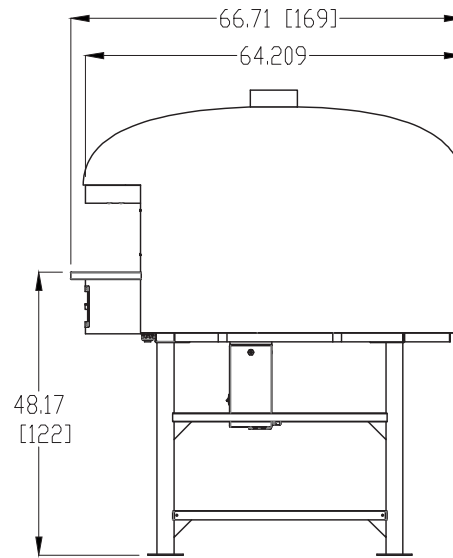
Plan View



Front View



Side View



Project

Job Name: _____

Model: _____

Item: _____

Fuel Type: _____

Sales Rep: _____

Legend

- C** - Controls
- E** - Electrical Connection Flexible Cord
- F** - Flue Collar
- S** - Storage Shelf

Electric Requirements

North America
 3 Phase
 208/240 VAC
 50/60 Hz
 50 amp current draw
 Max Input: 18.1 kW
 4-wire supply
 60-amp max circuit breaker protection

Venting

- The oven is vented through an 8" round duct collar. The Electric oven can be installed with a listed exhaust hood system or with a chimney/grease duct vented outside without an exhaust hood, but must be installed with a power exhausted vent.
- Cubic Feet per Minute: 150CFM
- Static Pressure: 0.01" W.C.

Clearance Requirements

- 2" Minimum clearance for Combustibles on all sides.
- 0" Minimum clearance for Non Combustibles.

Notes

- * An ongoing program of product improvement may require us to change specifications without notice.
- * All ovens are designed to suit for both commercial and residential usage.
- * Spec dimensions to be +/- 0.50 inch.
- * Oven sizes refer to dome interior size.
- * All Marra Forni ovens are ETL and VPN approved.
- * All oven Freight Class 85 and must be shipped LTL.