

THE **ELST**

ELECTRIC STACKABLE SERIES



Marra Forni[®]
Brick Oven Cooking Solutions



ELECTRIC

MODULAR **VERTICAL CONFIGURATION**
INTEGRATION



THE ELST SERIES

Designed and manufactured with efficiency, durability, and modularity in mind, the stackable electric ovens achieve high-volume cooking and baking production through vertically integrated modular oven decks to reduce kitchen footprint. These electric deck ovens are available in 4-configurations and can be vertically stacked up to four-decks. With temperatures ranging between 200° and 950°F, these versatile ovens are ideal for high-volume pizza making as well as Artisan baking and traditional cooking. The ovens can be configured as a multi-deck cooking solution. The ovens are modular. They allow additional cooking decks to be added as demand grows without taking more kitchen floor space.

These ovens feature a large, illuminated cooking area designed to maximize baking capacity. A manually controlled vent on each deck allows for humidity evacuation from the oven cavity as needed based upon menu application. Large full-width windowed doors are balanced by both counterweight and dual heavy-duty steel coil springs for durability and high-volume use. Featuring the MarraSmart digital touchscreen control, each oven cavity operates independently using high-efficiency radiant heat technology located in the ceiling and MarraStone brick deck plates, maximizing thermal control for best results.





My old gas deck ovens only cook from the bottom. This oven gives me better temperature control, and with top and bottom heating the pizza quality is much better and cooks in less than half the time!"

- Michael Carr

Owner and Manager of Roma's Pizza
Philadelphia, Pennsylvania

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.





VERTICALLY EXPANDABLE MODULAR SOLUTIONS

Increase your production capacity as your demand increases and your business grows! The ELST Series electric stone hearth ovens will be your kitchen workhorse with the capability of adding individual oven decks by stacking vertically up to 4 oven decks in height.

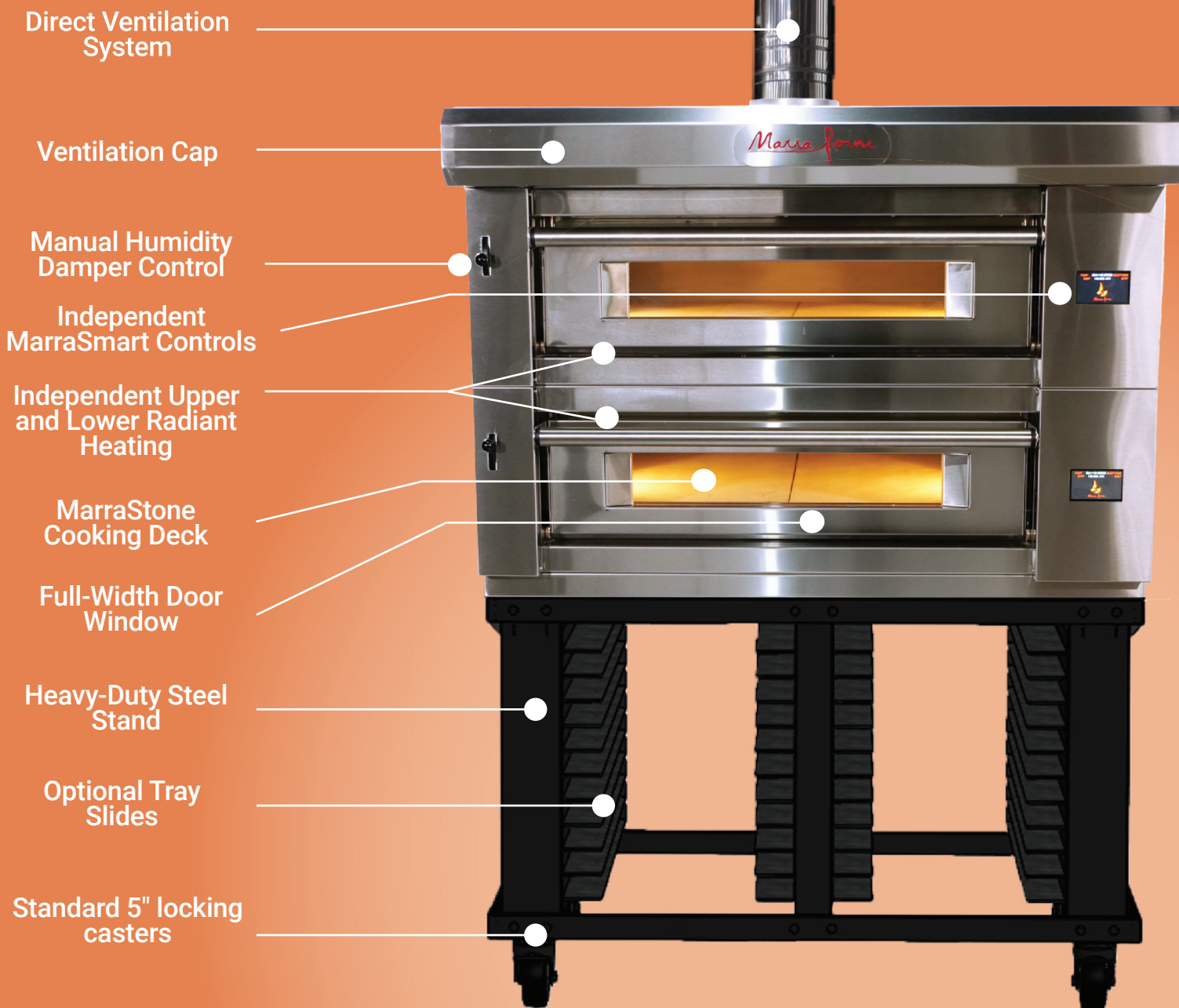


STONE HEARTH COOKING

Featuring the proprietary MarraStone cooking deck surface, the ELST Series offers the widest bandwidth of menu application. From cooking directly on the stone deck, to baking in pans or cast iron, the independently controlled upper (ceiling) and lower (deck) thermostats provide sustainable precision cooking temperatures ranging from 200 degrees F to 950 degrees F. Each stacked oven deck operates independently creating a vertically integrated and dynamic production solution ideal for any bakery, ghost kitchen, production kitchen, commissary or other high volume cooking operation.



OVEN FEATURES



**LEARN
MORE!**





PIZZA

CAPACITIES (PER OVEN DECK)

MODEL SERIES	COOKING DECK (inch)	COOKING DECK (sq. ft.)	8" Pizzas	10" Pizzas	12" Pizzas	16" Pizzas	20" Pizzas
ELST 37-36	36.8" W x 36.4" D	9.30	16	14	9	4	1
ELST 55-36	54.8" W x 36.4" D	13.85	24	15	12	6	2
ELST 73-36	73.0" W x 36.4" D	18.45	36	21	18	8	5
ELST 73-44	73.0" W x 44.0" D	22.26	45	28	18	8	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**

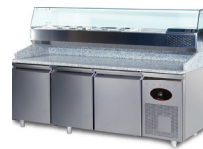
Visit our website to view the ventilation spec sheet or request a quote. We look forward to working with you.

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.



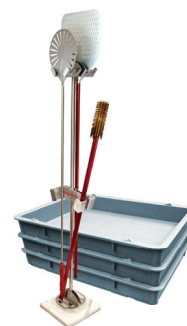
REFRIGERATED PREP TABLES

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 TEST OUR OVEN SOLUTIONS? 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)



the **ELECTRIC**
(Neapolitan Design)



PASS-THRU
(Due Bocche Oven)



MS SERIES
(Space Efficiency)



SEE MORE!

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