



# ELECTRIC STACKABLE OVEN

- Easy to Use
- Space-saving design
- High productivity
- Flexible menu applications

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 in height. 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 multi-deck ovens using a common chassis, or independently stacked as needed based upon production demand.

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

*Marra Forni*  
Brick Oven Cooking Solutions

[inquires@marraforni.com](mailto:inquires@marraforni.com) | [MARRAFORNI.COM](http://MARRAFORNI.COM) | 888.239.0575

