

THE MS SERIES



Marra Forni[®]
Brick Oven Cooking Solutions



CONSISTENT

EFFICIENT **VERSATILE**
INNOVATION
HIGH-VOLUME



THE MS SERIES

Experience authentic traditional quality that is "Italian Inspired" but manufactured in the U.S. Marra Forni brick ovens are the combination of true artisan workmanship and modern American manufacturing technology, and design innovation. Each oven is hand-made, brick-by-brick, using proprietary materials and the same time proven techniques that the traditional Italian brick masons have used for generations.

Offered in a variety of sizes based upon production needs and space availability, the MS Series is designed to fit into a specific space configuration while offering all the design features and performance benefits of our traditional Neapolitan Brick Ovens. Featuring a static cooking deck, these gas or wood-fired ovens enhance the customer dining experience. Whether free-standing in a kitchen or enclosed within a wall or other structure, these ovens are designed for consistent and high-volume production in a busy operation.





Not only do guests trust an operation more because they can see the entire process, but the oven provides a communal feel. With everyone gathered around the fire sharing great food and being together, it's like welcoming them to our family table."

- Kay Heritage

Owner of Big Bon Catering, Savannah, Georgia

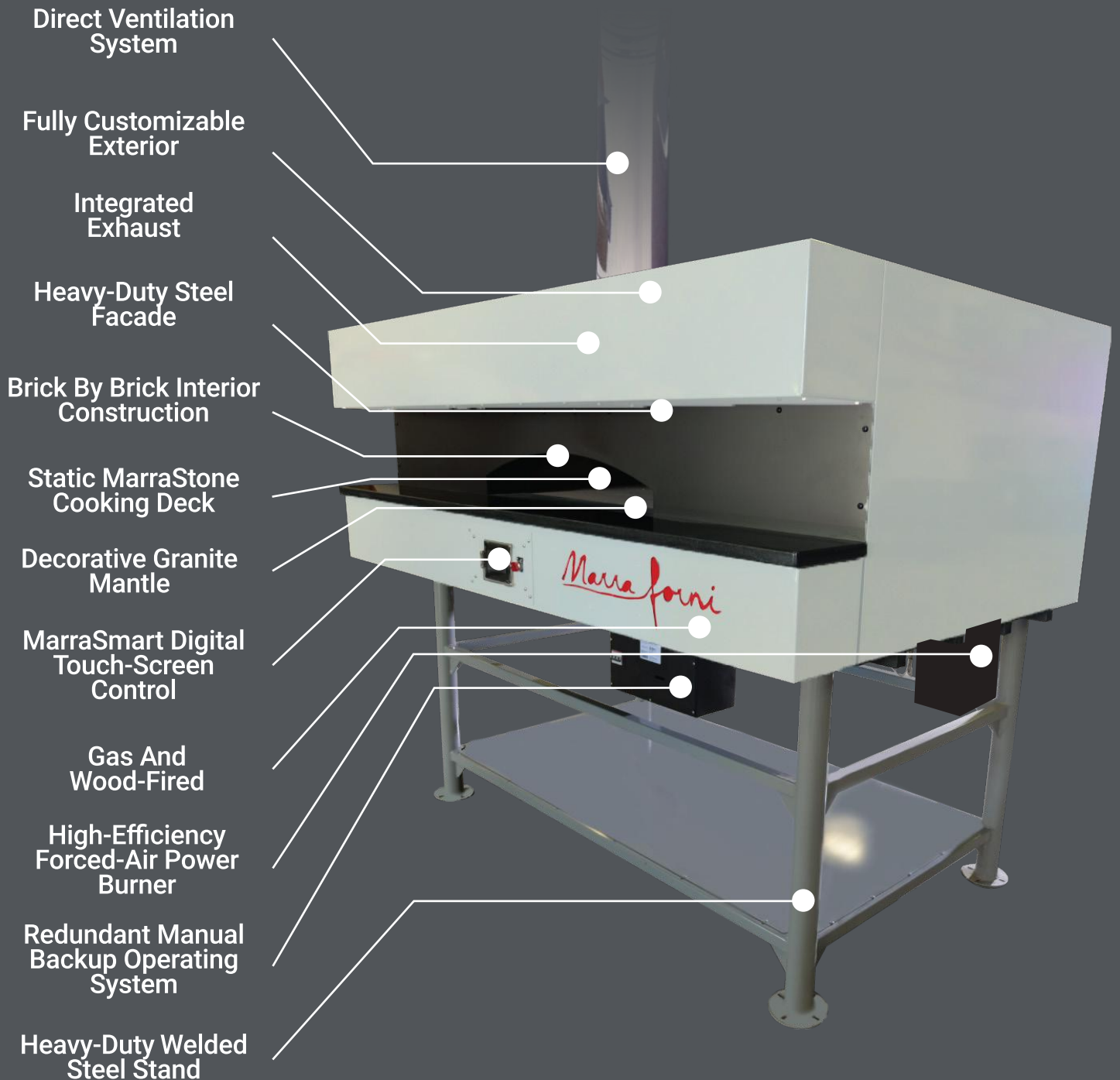
MARRASTONE

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.

Our design and manufacturing process are the same as those used by Italian brick masons thousands of years ago . . . made by hand, brick-by-brick. Quality doesn't compromise!



OVEN FEATURES





PIZZA

CAPACITIES

MODEL	COOKING SURFACE AREA	8" PIZZA	10" PIZZA	12" PIZZA	16" PIZZA	DECORATIVE FLAME (OPTIONAL)
MS34-31	34" x 31"	9	6	4	2	NO
MS35-26	34.5" x 26"	12	6	4	1	NO
MS36-36	36" x 29.75"	16	9	7	3	NO
MS37-25	37.5" x 25"	12	6	6	2	NO
MS42-31	42" x 31"	10	8	6	2	NO
MS68-32	68" x 32"	24	18	10	7	NO
MS71-59	70.75" x 58.75"	56	30	20	12	YES
MS82-46	82" x 46"	50	32	18	10	YES
MS83-31	82.75" x 31.38"	19	16	12	4	YES
MS99-69	98.75" x 68.75"	70	60	40	24	YES
MS107-31	106.75" x 31.38"	34"	20	16	6	YES

CUSTOMIZATION



CUSTOM COLOR
CUSTOM TILING
DECORATIVE FLAME



LEARN
MORE!



VARIATIONS

ENCLOSED FACADE
TRAILER OPTION



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 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)



the **ELECTRIC**
(Neapolitan Design)



EL SERIES
(Electric Stackable)



SEE MORE!

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