

FLYWHEEL SLICER



Marra Forni®
Brick Oven Cooking Solutions

THE SLICERS

The Marra Forni Volano Series Flywheel Slicer is available in 3 model sizes including the Model 300 (12" blade), Model 350 (14" blade) and Model 370 (15" blade).

These slicers combine traditional European craftsmanship with built-in safety features for operational simplicity and slicing precision that is unmatched in the

commercial foodservice industry. Seeking to provide

high quality, freshly sliced Charcuterie and other ingredients to their menu offering, restaurateurs

and operators typically feature these slicers

in the front of the house to provide

authenticity to their businesses. Elegance

and artisan appeal are two of the factors that

make these slicers stand out when compared to

more traditional commercial slicers. But when it comes

to the bottom line, adjustable precision slicing and portion

control are what makes this piece of service equipment a strong investment

for restaurateurs and foodservice operators.



FEATURES

STANDARD

Hollow ground chrome-plated carbon steel precision blade

Ideal for display slicing or on a cart for tableside service

Porcelain finish and premium decorative accenting

Multi-setting thickness gauge adjustment

Built-in top mounted knife sharpener

Automatic product advancement

No electrical requirements

Safe and easy cleaning

2-year warranty

Large flywheel

Blade guard

OPTIONAL BASE

Enameled cast-iron stationary pedestal base

Custom colors available (requires extended lead time)

Welded support shelf





Our Marra Forni Flywheel Slicer is a centerpiece in our Operation. Charcuterie has a very prominent place on our craft-beverage driven menu and the slicer is not only beautiful, but a workhorse for our team."

- Chef Josh Fidler

Mela Kitchen/Jack's Hard Cider
Gettysburg, PA



TECHNICAL SPECIFICATIONS

MODEL	ACTUAL DIMENSIONS (W x H x D)	SHIPPING DIMENSIONS (W x H x D)	ACTUAL WEIGHT	SHIPPING WEIGHT	BLADE SIZE
VOLANO 300	30" x 28" x 22"	40" x 30" x 48"	105	185	12" (304.8mm)
VOLANO 350	33" x 28" x 28"	40" x 30" x 48"	144	225	14" (355.6mm)
VOLANO 370	33" x 28" x 28"	40" x 30" x 48"	155	240	15" (381 mm)
AF PEDESTAL	13.75" x 24.88" x 17.88"	13.75" x 24.88" x 17.88"	144	225	N/A

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.



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)



MS SERIES
(Space Efficiency)



EL SERIES
(Electric Stackable)

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.

TOOL & ACCESSORIES

From pizza peel kits to wood-fired and dough handling accessories, Marra Forni offers a full-line of pizza program accessory items



SEE MORE!

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